

# Jinsong Bao

## List of Publications by Year in descending order

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7890  
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#	ARTICLE	IF	CITATIONS
1	Population Structure and Genetic Diversity of Shanlan Landrace Rice for GWAS of Cooking and Eating Quality Traits. <i>International Journal of Molecular Sciences</i> , 2024, 25, 3469.	4.2	0
2	Cooked Rice Textural Properties and Starch Physicochemical Properties from New Hybrid Rice and Their Parents. <i>Foods</i> , 2024, 13, 1035.	4.3	0
3	Recent Advances in Modification Approaches, Health Benefits, and Food Applications of Resistant Starch. <i>Starch/Staerke</i> , 2023, 75, 2100141.	2.2	9
4	Combined Effects of BEIIb and SSIIa Alleles on Amylose Contents, Starch Fine Structures and Physicochemical Properties of Indica Rice. <i>Foods</i> , 2023, 12, 119.	4.3	3
5	The relationship between the fine structure of amylopectin and the type of crystalline allomorph of starch granules in rice endosperm. <i>Cereal Chemistry</i> , 2023, 100, 721-733.	2.2	3
6	Starch structural reasons for the effects of SSIIa deficiency on the textural and digestive properties of cooked rice. <i>Journal of Cereal Science</i> , 2023, 111, 103671.	3.7	3
7	Molecular and genetic bases of rice cooking and eating quality: An updated review. <i>Cereal Chemistry</i> , 2023, 100, 1220-1233.	2.2	4
8	Molecular Research for Cereal Grain Quality. <i>International Journal of Molecular Sciences</i> , 2023, 24, 13687.	4.2	0
9	The origin of the A/C single nucleotide polymorphism of <i>starch synthase IIa</i> in rice and its relation to gelatinization temperature. <i>Cereal Chemistry</i> , 2022, 99, 275-285.	2.2	3
10	Relative importance of branching enzyme isoforms in determining starch fine structure and physicochemical properties of indica rice. <i>Plant Molecular Biology</i> , 2022, 108, 399-412.	4.0	12
11	The role of different Wx and BEIIb allele combinations on fine structures and functional properties of indica rice starches. <i>Carbohydrate Polymers</i> , 2022, 278, 118972.	10.5	20
12	Fractionation and Extraction of Crude Nuclear Proteins From Arabidopsis Seedlings. <i>Bio-protocol</i> , 2022, 12, e4296.	0.4	3
13	Transcriptomic Analysis of Root Restriction Effects on the Primary Metabolites during Grape Berry Development and Ripening. <i>Genes</i> , 2022, 13, 281.	2.4	5
14	Functional Interactions between Enzymes Involved in Amylose and Amylopectin Biosynthesis in Rice Based on Mathematical Models. <i>Biomacromolecules</i> , 2022, 23, 1443-1452.	5.6	6
15	Molecular regulation of starch metabolism. <i>Plant Molecular Biology</i> , 2022, 108, 289-290.	4.0	5
16	Genetic Diversity and Health Properties of Polyphenols in Potato. <i>Antioxidants</i> , 2022, 11, 603.	5.2	27
17	Resistant starch content and physicochemical properties of non-waxy rice starches modified by pullulanase, heat-moisture treatment, and citric acid. <i>Journal of Cereal Science</i> , 2022, 105, 103472.	3.7	20
18	Diurnal changes in starch molecular structures and expression profiles of starch biosynthesis enzymes in rice developing seeds. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 2165-2174.	7.7	1

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19	Starch fine structure and functional properties during seed development in BEIIb active and deficient rice. <i>Carbohydrate Polymers</i> , 2022, 292, 119640.	10.5	5
20	Carbohydrate Repartitioning in the Rice <i>Starch Branching Enzyme IIb</i> Mutant Stimulates Higher Resistant Starch Content and Lower Seed Weight Revealed by Multiomics Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9802-9816.	5.3	6
21	Combined Effects of Different Alleles of FLO2, Wx and SSIIa on the Cooking and Eating Quality of Rice. <i>Plants</i> , 2022, 11, 2249.	3.6	4
22	Recent Advances in Molecular Improvement for Potato Tuber Traits. <i>International Journal of Molecular Sciences</i> , 2022, 23, 9982.	4.2	12
23	Dynamic Change in Starch Biosynthetic Enzymes Complexes during Grain-Filling Stages in BEIIb Active and Deficient Rice. <i>International Journal of Molecular Sciences</i> , 2022, 23, 10714.	4.2	5
24	Variation in starch physicochemical properties of rice with different genic allele combinations in two environments. <i>Journal of Cereal Science</i> , 2022, 108, 103575.	3.7	8
25	The role of indica starch in the mechanism of formation of fresh rice noodles. <i>Journal of Cereal Science</i> , 2021, 99, 103212.	3.7	10
26	Proteomics and Post-Translational Modifications of Starch Biosynthesis-Related Proteins in Developing Seeds of Rice. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5901.	4.2	17
27	Pasting, gelatinization, and retrogradation characteristics related to structural properties of tea seed starches. <i>Food Hydrocolloids</i> , 2021, 117, 106701.	10.9	17
28	Comparative Phosphoproteomic Analysis Reveals the Response of Starch Metabolism to High-Temperature Stress in Rice Endosperm. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10546.	4.2	16
29	Exportin-4 coordinates nuclear shuttling of TOPLESS family transcription corepressors to regulate plant immunity. <i>Plant Cell</i> , 2021, 33, 697-713.	6.7	36
30	Characterization of gluten proteins in different parts of wheat grain and their effects on the textural quality of steamed bread. <i>Journal of Cereal Science</i> , 2021, 102, 103368.	3.7	12
31	Editorial: Compositional Diversity in Cereals in Relation to Their Nutritional Quality and Health Benefits. <i>Frontiers in Nutrition</i> , 2021, 8, 819923.	3.8	2
32	Links between microbial compositions and volatile profiles of rice noodle fermentation liquid evaluated by 16S rRNA sequencing and GC-MS. <i>LWT - Food Science and Technology</i> , 2020, 118, 108774.	5.3	24
33	Starch granule-associated proteins affect the physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2020, 101, 105504.	10.9	77
34	Variation in physicochemical properties and nutritional quality in chalky mutants derived from an indica rice. <i>Journal of Cereal Science</i> , 2020, 91, 102899.	3.7	11
35	Fine structure and relationships with functional properties of pigmented sweet potato starches. <i>Food Chemistry</i> , 2020, 311, 126011.	8.4	26
36	Rapid prediction of head rice yield and grain shape for genome-wide association study in indica rice. <i>Journal of Cereal Science</i> , 2020, 96, 103091.	3.7	12

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37	The texture of fresh rice noodles as affected by the physicochemical properties and starch fine structure of aged paddy. <i>LWT - Food Science and Technology</i> , 2020, 130, 109610.	5.3	32
38	Effects of cassava variety and growth location on starch fine structure and physicochemical properties. <i>Food Hydrocolloids</i> , 2020, 108, 106074.	10.9	26
39	Mutations of OsPLDa1 Increase Lysophospholipid Content and Enhance Cooking and Eating Quality in Rice. <i>Plants</i> , 2020, 9, 390.	3.6	12
40	Relationships among starch biosynthesizing protein content, fine structure and functionality in rice. <i>Carbohydrate Polymers</i> , 2020, 237, 116118.	10.5	39
41	Gelatinization, pasting and retrogradation properties and molecular fine structure of starches from seven cassava cultivars. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 831-838.	7.7	24
42	The effects of internal endosperm lipids on starch properties: Evidence from rice mutant starches. <i>Journal of Cereal Science</i> , 2019, 89, 102804.	3.7	26
43	Phenolic Compounds and Antioxidant Activities of Potato Cultivars with White, Yellow, Red and Purple Flesh. <i>Antioxidants</i> , 2019, 8, 419.	5.2	39
44	Fine molecular structure and its effects on physicochemical properties of starches in potatoes grown in two locations. <i>Food Hydrocolloids</i> , 2019, 97, 105172.	10.9	24
45	Impact of Postharvest Operations on Rice Grain Quality: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 626-640.	12.2	79
46	Three Major Nucleotide Polymorphisms in the <i>Waxy</i> Gene Correlated with the Amounts of Extra-long Chains of Amylopectin in Rice Cultivars with S or L-type Amylopectin. <i>Journal of Applied Glycoscience</i> (1999), 2019, 66, 37-46.	0.7	17
47	Genetic diversity and stability in starch physicochemical property traits of potato breeding lines. <i>Food Chemistry</i> , 2019, 290, 201-207.	8.4	6
48	Rice starch. , 2019, , 55-108.		14
49	Rice lipids and rice bran oil. , 2019, , 131-168.		23
50	Rice phenolics and other natural products. , 2019, , 221-271.		3
51	Rice milling quality. , 2019, , 339-369.		14
52	Biotechnology for rice grain quality improvement. , 2019, , 443-471.		6
53	Recent understanding of starch biosynthesis in cassava for quality improvement: A review. <i>Trends in Food Science and Technology</i> , 2019, 83, 167-180.	15.7	47
54	Comparative Phosphoproteomic Analysis of the Developing Seeds in Two Indica Rice ( <i>Oryza</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 2018, 66, 3030-3037.	5.3	17

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55	Improving Starch-Related Traits in Potato Crops: Achievements and Future Challenges. <i>Starch/Staerke</i> , 2018, 70, 1700113.	2.2	20
56	Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. <i>Starch/Staerke</i> , 2018, 70, 1700167.	2.2	20
57	Rice Flour and Starch Functionality. , 2018, , 373-419.		17
58	Fine structure and gelatinization and pasting properties relationships among starches from pigmented potatoes. <i>Food Hydrocolloids</i> , 2018, 83, 45-52.	10.9	40
59	Physicochemical properties and digestibility of endosperm starches in four indica rice mutants. <i>Carbohydrate Polymers</i> , 2018, 195, 1-8.	10.5	45
60	Genetic diversity of potato genotypes estimated by starch physicochemical properties and microsatellite markers. <i>Food Chemistry</i> , 2018, 257, 368-375.	8.4	44
61	Bound phenolic compounds and antioxidant properties of whole grain and bran of white, red and black rice. <i>Food Chemistry</i> , 2018, 240, 212-221.	8.4	230
62	Genome-wide association study of the resistant starch content in rice grains. <i>Starch/Staerke</i> , 2017, 69, 1600343.	2.2	47
63	Analysis of Lysophospholipid Content in Low Phytate Rice Mutants. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5435-5441.	5.3	12
64	Identification and quantification of polyphenols in hull, bran and endosperm of common buckwheat ( ) Tj ETQq0 0 0,rgBT /Overlock 10 T	3.5	42
65	Cloning and analysis of the molecularly characterized chitinase genes of <i>Daphnia carinata</i> and <i>Simocephalus vetulus</i> . <i>Genes and Genomics</i> , 2017, 39, 1395-1406.	1.4	1
66	Starch in health and disease. <i>Starch/Staerke</i> , 2017, 69, 1770076.	2.2	5
67	Identification of QTLs for rice flower opening time in two environments. <i>Euphytica</i> , 2017, 213, 1.	1.2	4
68	Highly phosphorylated functionalized rice starch produced by transgenic rice expressing the potato GWD1 gene. <i>Scientific Reports</i> , 2017, 7, 3339.	3.4	28
69	Genotypic diversity and environmental stability of starch physicochemical properties in the USDA rice mini-core collection. <i>Food Chemistry</i> , 2017, 221, 1186-1196.	8.4	15
70	Physicochemical properties and starch digestibility of in-kernel heat-moisture-treated waxy, low- and high-amylose rice starch. <i>Starch/Staerke</i> , 2017, 69, 1600164.	2.2	23
71	Association Analysis of Markers Derived from Starch Biosynthesis Related Genes with Starch Physicochemical Properties in the USDA Rice Mini-Core Collection. <i>Frontiers in Plant Science</i> , 2017, 8, 424.	3.8	20
72	Cross-Linked Amylose Bio-Plastic: A Transgenic-Based Compostable Plastic Alternative. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2075.	4.2	39

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73	Agronomic and environmental factors affecting rice grain quality. Burleigh Dodds Series in Agricultural Science, 2017, , 253-270.	0.0	0
74	Genome-wide association study of eating and cooking qualities in different subpopulations of rice ( <i>Oryza sativa</i> L.). BMC Genomics, 2016, 17, 663.	2.9	32
75	Genome-wide Association Mapping of Polyphenol Contents and Antioxidant Capacity in Whole-Grain Rice. Journal of Agricultural and Food Chemistry, 2016, 64, 4695-4703.	5.3	22
76	Effects of gamma irradiation on physicochemical properties of native and acetylated wheat starches. International Journal of Biological Macromolecules, 2016, 91, 1141-1150.	7.7	37
77	Physicochemical and structural characteristics of starches from Chinese hull-less barley cultivars. International Journal of Food Science and Technology, 2016, 51, 509-518.	2.7	40
78	Genotypic variation in phenolic acids, vitamin E and fatty acids in whole grain rice. Food Chemistry, 2016, 197, 776-782.	8.4	36
79	Underlying Mechanisms of Zymographic Diversity in Starch Synthase I and Pullulanase in Rice-Developing Endosperm. Journal of Agricultural and Food Chemistry, 2016, 64, 2030-2037.	5.3	27
80	Variation in Polyphenols, Tocols, Î³-Aminobutyric Acid, and Antioxidant Properties in Whole Grain Rice ( <i>Oryza sativa</i> L.) as Affected by Different Germination Time. Cereal Chemistry, 2016, 93, 268-274.	2.2	10
81	Variation in mineral elements in grains of 20 brown rice accessions in two environments. Food Chemistry, 2016, 192, 873-878.	8.4	61
82	Analysis of Genotype, Environment, and Their Interaction Effects on the Phytochemicals and Antioxidant Capacities of Red Rice ( <i>Oryza sativa</i> L.). Cereal Chemistry, 2015, 92, 204-210.	2.2	25
83	Association Mapping of Quantitative Trait Loci for Mineral Element Contents in Whole Grain Rice ( <i>Oryza sativa</i> L.). Journal of Agricultural and Food Chemistry, 2015, 63, 10885-10892.	5.3	112
84	Rapid Identification of Major QTLs Associated with Rice Grain Weight and Their Utilization. PLoS ONE, 2015, 10, e0122206.	2.5	59
85	Physicochemical and crystalline properties of heat-treated rice starch: combined effects of moisture and duration of heating. Journal of the Science of Food and Agriculture, 2015, 95, 2874-2879.	3.6	19
86	Polyphenols in whole rice grain: Genetic diversity and health benefits. Food Chemistry, 2015, 180, 86-97.	8.4	148
87	The contribution of lysophospholipids to pasting and thermal properties of nonwaxy rice starch. Carbohydrate Polymers, 2015, 133, 187-193.	10.5	22
88	Identification of QTLs for agronomic traits in indica rice using an RIL population. Genes and Genomics, 2015, 37, 809-817.	1.4	6
89	Relationships among Genetic, Structural, and Functional Properties of Rice Starch. Journal of Agricultural and Food Chemistry, 2015, 63, 6241-6248.	5.3	104
90	QTL mapping for rice grain quality: a strategy to detect more QTLs within sub-populations. Molecular Breeding, 2015, 35, 1.	2.1	25

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91	The effect of anaerobic treatment on polyphenols, antioxidant properties, tocopherols and free amino acids in white, red, and black germinated rice ( <i>Oryza sativa</i> L.). <i>Journal of Functional Foods</i> , 2015, 19, 641-648.	3.5	50
92	Physicochemical properties of starches from diverse rice cultivars varying in apparent amylose content and gelatinisation temperature combinations. <i>Food Chemistry</i> , 2015, 172, 433-440.	8.4	301
93	Viscoelastic properties of starches and flours from two novel rice mutants induced by gamma irradiation. <i>LWT - Food Science and Technology</i> , 2015, 60, 578-582.	5.3	34
94	Phenolic compounds and antioxidant properties of breeding lines between the white and black rice. <i>Food Chemistry</i> , 2015, 172, 630-639.	8.4	121
95	Diversity of Global Rice Markets and the Science Required for Consumer-Targeted Rice Breeding. <i>PLoS ONE</i> , 2014, 9, e85106.	2.5	243
96	Morphological and physicochemical properties of two starch mutants induced from a high amylose indica rice by gamma irradiation. <i>Starch/Staerke</i> , 2014, 66, 157-165.	2.2	23
97	Phenolic acids, anthocyanins, and antioxidant capacity in rice ( <i>Oryza sativa</i> L.) grains at four stages of development after flowering. <i>Food Chemistry</i> , 2014, 143, 90-96.	8.4	135
98	Analysis of Genotype × Environment Interactions for Polyphenols and Antioxidant Capacity of Rice by Association Mapping. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5361-5368.	5.3	28
99	Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice ( <i>Oryza sativa</i> L.). <i>Molecular Breeding</i> , 2014, 34, 1747-1763.	2.1	61
100	Determination of Starch Lysophospholipids in Rice Using Liquid Chromatography–Mass Spectrometry (LC-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6600-6607.	5.3	56
101	Genotypic Variation in Lysophospholipids of Milled Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9353-9361.	5.3	19
102	Identification and quantification of phenolic acids and anthocyanins as antioxidants in bran, embryo and endosperm of white, red and black rice kernels ( <i>Oryza sativa</i> L.). <i>Journal of Cereal Science</i> , 2014, 59, 211-218.	3.7	211
103	Genetic diversity of amylose content and RVA pasting parameters in 20 rice accessions grown in Hainan, China. <i>Food Chemistry</i> , 2014, 161, 239-245.	8.4	70
104	Phospholipids in rice: Significance in grain quality and health benefits: A review. <i>Food Chemistry</i> , 2013, 139, 1133-1145.	8.4	116
105	Effects of $\gamma$ -irradiation on phenolics content, antioxidant activity and physicochemical properties of whole grain rice. <i>Radiation Physics and Chemistry</i> , 2013, 85, 227-233.	2.8	31
106	Phytochemical compositions, and antioxidant and anti-inflammatory properties of twenty-two red rice samples grown in Zhejiang. <i>LWT - Food Science and Technology</i> , 2013, 54, 521-527.	5.3	39
107	Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice ( <i>Oryza sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10110-10117.	5.3	38
108	Nutraceutical Properties and Health Benefits of Rice. , 2012, , 37-64.		4

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109	OPTIMIZATION OF EXTRACTION OF PHENOLIC ANTIOXIDANTS FROM TEA (CAMELLIA SINENSIS L.) FRUIT PEEL BIOMASS USING RESPONSE SURFACE METHODOLOGY. <i>BioResources</i> , 2012, 7, .	1.1	16
110	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1800-1807.	3.6	35
111	Nucleotide polymorphisms in OsAGP genes and their possible association with grain weight of rice. <i>Journal of Cereal Science</i> , 2012, 55, 312-317.	3.7	15
112	Association mapping of grain color, phenolic content, flavonoid content and antioxidant capacity in dehulled rice. <i>Theoretical and Applied Genetics</i> , 2011, 122, 1005-1016.	3.7	99
113	Genetic diversity and population structure of a diverse set of rice germplasm for association mapping. <i>Theoretical and Applied Genetics</i> , 2010, 121, 475-487.	3.7	173
114	Molecular marker assisted selection for improvement of the eating, cooking and sensory quality of rice ( <i>Oryza sativa</i> L.). <i>Journal of Cereal Science</i> , 2010, 51, 159-164.	3.7	73
115	Development of new markers to genotype the functional SNPs of SSIIa, a gene responsible for gelatinization temperature of rice starch. <i>Journal of Cereal Science</i> , 2010, 52, 438-443.	3.7	20
116	Effect of $\beta$ -irradiation on phenolic compounds in rice grain. <i>Food Chemistry</i> , 2010, 120, 74-77.	8.4	91
117	Quantitative Trait Loci for Brown Rice Color, Phenolics, Flavonoid Contents, and Antioxidant Capacity in Rice Grain. <i>Cereal Chemistry</i> , 2009, 86, 609-615.	2.2	36
118	Total phenolics, flavonoids, antioxidant capacity in rice grain and their relations to grain color, size and weight. <i>Journal of Cereal Science</i> , 2009, 49, 106-111.	3.7	409
119	Granule-bound SSIIa Protein Content and its Relationship with Amylopectin Structure and Gelatinization Temperature of Rice Starch. <i>Starch/Staerke</i> , 2009, 61, 431-437.	2.2	56
120	Quantitative Trait Loci for Panicle Layer Uniformity Identified in Doubled Haploid Lines of Rice in Two Environments. <i>Journal of Integrative Plant Biology</i> , 2009, 51, 818-824.	9.2	26
121	Physical properties of Amaranthus starch. <i>Food Chemistry</i> , 2009, 113, 371-376.	8.4	107
122	Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. <i>Radiation Physics and Chemistry</i> , 2009, 78, 954-960.	2.8	58
123	Mapping QTLs for heading synchrony in a doubled haploid population of rice in two environments. <i>Journal of Genetics and Genomics</i> , 2009, 36, 297-304.	3.9	17
124	Nondestructive Prediction of Total Phenolics, Flavonoid Contents, and Antioxidant Capacity of Rice Grain Using Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8268-8272.	5.3	85
125	Molecular structure of amylopectin from amaranth starch and its effect on physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2008, 43, 377-382.	7.7	100
126	Starch Physicochemical Properties and Their Associations with Microsatellite Alleles of Starch-Synthesizing Genes in a Rice RIL Population. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1589-1594.	5.3	26



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127	Responses of Rice Genotypes Carrying Different Dwarf Genes to <i>Fusarium moniliforme</i> and Gibberellic Acid. <i>Plant Production Science</i> , 2008, 11, 134-138.	2.2	23
128	Determination of apparent amylose content, pasting properties and gel texture of rice starch by near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2040-2048.	3.6	34
129	Analysis of genotypic diversity in starch thermal and retrogradation properties in nonwaxy rice. <i>Carbohydrate Polymers</i> , 2007, 67, 174-181.	10.5	37
130	Determination of thermal and retrogradation properties of rice starch using near-infrared spectroscopy. <i>Journal of Cereal Science</i> , 2007, 46, 75-81.	3.7	33
131	Identification of Simple Sequence Repeat (SSR) Markers for Acid Detergent Fiber in Rice Straw by Bulk Segregant Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7616-7620.	5.3	7
132	Analysis of Genotypic Diversity in the Starch Physicochemical Properties of Nonwaxy Rice: Apparent Amylose Content, Pasting Viscosity and Gel Texture. <i>Starch/Staerke</i> , 2006, 58, 259-267.	2.2	147
133	Analysis of Genetic Diversity and Relationships in Waxy Rice ( <i>Oryza sativa</i> L.) using AFLP and ISSR Markers. <i>Genetic Resources and Crop Evolution</i> , 2006, 53, 323-330.	1.6	25
134	The identification of foods treated with $\hat{1}^3$ irradiation by the use of a luminescence technique: a case study of milk powder. <i>International Journal of Food Science and Technology</i> , 2005, 40, 783-788.	2.7	0
135	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. <i>Starch/Staerke</i> , 2005, 57, 480-487.	2.2	126
136	Rapid Prediction of Acid Detergent Fiber, Neutral Detergent Fiber, and Acid Detergent Lignin of Rice Materials by Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2843-2848.	5.3	31
137	Anthocyanins, Flavonols, and Free Radical Scavenging Activity of Chinese Bayberry ( <i>Myrica rubra</i> ) Extracts and Their Color Properties and Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2327-2332.	5.3	423
138	Analysis of quantitative trait loci for some starch properties of rice ( <i>Oryza sativa</i> L.): thermal properties, gel texture and swelling volume. <i>Journal of Cereal Science</i> , 2004, 39, 379-385.	3.7	74
139	Genetic diversity in the physicochemical properties of waxy rice ( <i>Oryza sativa</i> L) starch. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1299-1306.	3.6	45
140	Analysis of Genotypic and Environmental Effects on Rice Starch. 2. Thermal and Retrogradation Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6017-6022.	5.3	24
141	Analysis of Genotypic and Environmental Effects on Rice Starch. 1. Apparent Amylose Content, Pasting Viscosity, and Gel Texture. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6010-6016.	5.3	106
142	Physical Properties of Octenyl Succinic Anhydride Modified Rice, Wheat, and Potato Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2283-2287.	5.3	206
143	Pasting Properties of $\hat{1}^3$ -Irradiated Rice Starches as Affected by pH. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 336-341.	5.3	92
144	Analysis of the relationship between Wx alleles and some starch quality parameters of rice ( <i>Oryza</i> ) Tj ETQq0 0 0 rgBT <sub>1</sub> /Overlock 10 Tf 50	1.5	

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145	EFFECTS OF GAMMA IRRADIATION ON ASPECTS OF MILLED RICE (ORYZA SATIVA) END-USE QUALITY. Journal of Food Quality, 2001, 24, 327-336.	2.7	30
146	The decontamination effects of gamma irradiation on the edible gelatin. Radiation Physics and Chemistry, 2000, 57, 345-348.	2.8	26
147	Starch RVA profile parameters of rice are mainly controlled byWx gene. Science Bulletin, 1999, 44, 2047-2051.	1.6	24
148	Genes and QTLs for Rice Grain Quality Improvement. , 0, , .		34
149	Physicochemical, Nutritional, and Antioxidant Properties in Seven Sweet Potato Flours. Frontiers in Nutrition, 0, 9, .	3.8	1
150	Effects of Artificial Aging on Rice Lysophospholipids. Journal of Agricultural and Food Chemistry, 0, , .	5.3	0