

Long Zhang

List of Publications by Year in descending order

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23
papers

976
citations

516215

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times ranked

936
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#	ARTICLE	IF	CITATIONS
1	<i>FLOURY ENDOSPERM6</i> encodes a CBM48 domain-containing protein involved in compound granule formation and starch synthesis in rice endosperm. <i>Plant Journal</i> , 2014, 77, 917-930.	2.8	185
2	Characterization and comparative study of starches from seven purple sweet potatoes. <i>Food Hydrocolloids</i> , 2018, 80, 168-176.	5.6	104
3	<i>FLOURY ENDOSPERM7</i> encodes a regulator of starch synthesis and amyloplast development essential for peripheral endosperm development in rice. <i>Journal of Experimental Botany</i> , 2016, 67, 633-647.	2.4	91
4	Comparison of structural and functional properties of starches from five fruit kernels. <i>Food Chemistry</i> , 2018, 257, 75-82.	4.2	85
5	Molecular structure and enzymatic hydrolysis properties of starches from high-amylose maize inbred lines and their hybrids. <i>Food Hydrocolloids</i> , 2016, 58, 246-254.	5.6	71
6	Structural and functional properties of starches from root tubers of white, yellow, and purple sweet potatoes. <i>Food Hydrocolloids</i> , 2019, 89, 829-836.	5.6	71
7	The relationship between enzyme hydrolysis and the components of rice starches with the same genetic background and amylopectin structure but different amylose contents. <i>Food Hydrocolloids</i> , 2018, 84, 406-413.	5.6	46
8	Evaluation of the Molecular Structural Parameters of Normal Rice Starch and Their Relationships with Its Thermal and Digestion Properties. <i>Molecules</i> , 2017, 22, 1526.	1.7	36
9	Comparison of Physicochemical Properties of Starches from Flesh and Peel of Green Banana Fruit. <i>Molecules</i> , 2018, 23, 2312.	1.7	32
10	Effects of molecular compositions on crystalline structure and functional properties of rice starches with different amylopectin extra-long chains. <i>Food Hydrocolloids</i> , 2019, 88, 137-145.	5.6	31
11	Effects of Different Isolation Media on Structural and Functional Properties of Starches from Root Tubers of Purple, Yellow and White Sweet Potatoes. <i>Molecules</i> , 2018, 23, 2135.	1.7	30
12	Relationships between transparency, amylose content, starch cavity, and moisture of brown rice kernels. <i>Journal of Cereal Science</i> , 2019, 90, 102854.	1.8	25
13	Young Seedling Stripe1 encodes a chloroplast nucleoid-associated protein required for chloroplast development in rice seedlings. <i>Planta</i> , 2017, 245, 45-60.	1.6	22
14	Comparison of Physicochemical Properties of Starches from Nine Chinese Chestnut Varieties. <i>Molecules</i> , 2018, 23, 3248.	1.7	22
15	A Novel Mutation of OsPPDKB, Encoding Pyruvate Orthophosphate Dikinase, Affects Metabolism and Structure of Starch in the Rice Endosperm. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2268.	1.8	22
16	The CBM48 domain-containing protein FLO6 regulates starch synthesis by interacting with SSIVb and GBSS in rice. <i>Plant Molecular Biology</i> , 2022, 108, 343-361.	2.0	20
17	Spatiotemporal accumulation and characteristics of starch in developing maize caryopses. <i>Plant Physiology and Biochemistry</i> , 2018, 130, 493-500.	2.8	15
18	Effects of nitrogen level on structural and functional properties of starches from different colored-fleshed root tubers of sweet potato. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3235-3242.	3.6	14

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19	Inhibition of starch branching enzymes in waxy rice increases the proportion of long branch-chains of amylopectin resulting in the comb-like profiles of starch granules. <i>Plant Science</i> , 2018, 277, 177-187.	1.7	13
20	Structural, thermal, and hydrolysis properties of large and small granules from C-type starches of four Chinese chestnut varieties. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 712-720.	3.6	13
21	Starch Components, Starch Properties and Appearance Quality of Opaque Kernels from Rice Mutants. <i>Molecules</i> , 2019, 24, 4580.	1.7	11
22	Changes in kernel properties, in-situ gelatinization, and physicochemical properties of waxy rice with inhibition of starch branching enzyme during cooking. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2780-2791.	1.3	9
23	Effects of inhibiting starch branching enzymes on molecular and crystalline structures of starches from endosperm different regions in rice. <i>Food Chemistry</i> , 2019, 301, 125271.	4.2	8