

Shahid A Junejo

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

238
citations

1039406

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h-index

1058022

14
g-index

16
all docs

16
docs citations

16
times ranked

174
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch structure and nutritional functionality – Past revelations and future prospects. Carbohydrate Polymers, 2022, 277, 118837.	5.1	32
2	Composition, structure and physicochemical properties of three coloured potato starches. International Journal of Food Science and Technology, 2018, 53, 2325-2334.	1.3	28
3	Regulation effects of indigestible dietary polysaccharides on intestinal microflora: An overview. Journal of Food Biochemistry, 2021, 45, e13564.	1.2	26
4	Type 1 resistant starch: Nutritional properties and industry applications. Food Hydrocolloids, 2022, 125, 107369.	5.6	25
5	Tea polyphenols attenuate liver inflammation by modulating obesity-related genes and down-regulating COX-2 and iNOS expression in high fat-fed dogs. BMC Veterinary Research, 2020, 16, 234.	0.7	23
6	Pea cell wall integrity controls the starch and protein digestion properties in the INFOGEST in vitro simulation. International Journal of Biological Macromolecules, 2021, 182, 1200-1207.	3.6	21
7	Effects of spinach powder on the physicochemical and antioxidant properties of durum wheat bread. LWT - Food Science and Technology, 2021, 150, 112058.	2.5	20
8	Characteristics and ethylene encapsulation properties of V-type linear dextrin with different degrees of polymerisation. Carbohydrate Polymers, 2022, 277, 118814.	5.1	14
9	Effects of particle size on physicochemical and <i>in vitro</i> digestion properties of durum wheat bran. International Journal of Food Science and Technology, 2019, 54, 221-230.	1.3	11
10	Starch retrogradation in potato cells: Structure and in vitro digestion paradigm. Carbohydrate Polymers, 2022, 286, 119261.	5.1	9
11	Effect of potassium salts on the structure of β -cyclodextrin <i>MOF</i> and the encapsulation properties with thymol. Journal of the Science of Food and Agriculture, 2022, 102, 6387-6396.	1.7	9
12	Superfine wheat bran improves the hyperglycemic and hyperlipidemic properties in a high-fat rat model. Food Science and Biotechnology, 2020, 29, 559-567.	1.2	6
13	Anti-hyperlipidemic and hepatoprotective properties of wheat bran with different particle sizes. Journal of the Science of Food and Agriculture, 2019, 99, 1990-1996.	1.7	5
14	In Vitro Starch Digestion: Mechanisms and Kinetic Models. , 2020, , 151-167.		5
15	Fibre matrices for enhanced gut health: a mini review. International Journal of Food Science and Technology, 2023, 58, .	1.3	4
16	Human health-promoting interactions between hydrocolloid-structured foods and the gut microbiome in the digestive tract: Editorial. International Journal of Food Science and Technology, 2022, 57, 2779-2781.	1.3	0