Xiangli Kong

List of Publications by Year
in descending order

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36 papers	1,818 citations	304743 22 h-index	377865 34 g-index
37 all docs	37 docs citations	37 times ranked	1685 citing authors

#	Article	IF	Citations
1	Lactobacillus rhamnosus zz-1 exerts preventive effects on chronic unpredictable mild stress-induced depression in mice via regulating the intestinal microenvironment. Food and Function, 2022, 13, 4331-4343.	4.6	18
2	Interrelating Grain Hardness Index of Wheat with Physicochemical and Structural Properties of Starch Extracted Therefrom. Foods, 2022, 11, 1087.	4.3	4
3	Cluster and building block structure of amylopectin from waxy maize starch. Cereal Chemistry, 2021, 98, 616-623.	2.2	1
4	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in lengthâ€width ratio in Sri Lanka. International Journal of Food Science and Technology, 2020, 55, 74-81.	2.7	6
5	Starch granule-associated proteins affect the physicochemical properties of rice starch. Food Hydrocolloids, 2020, 101, 105504.	10.7	67
6	Fine Structure of Amylose and Amylopectin. , 2020, , 29-39.		1
7	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. Ultrasonics Sonochemistry, 2019, 59, 104709.	8.2	96
8	A novel starch: Characterizations of starches separated from tea (Camellia sinensis (L.) O. Ktze) seed. International Journal of Biological Macromolecules, 2019, 139, 1085-1091.	7.5	5
9	Starches Modified by Nonconventional Techniques and Food Applications. , 2019, , 271-295.		6
10	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. Starch/Staerke, 2018, 70, 1700129.	2.1	13
11	Gamma Irradiation of Starch. , 2018, , 63-96.		7
12	Effect of microwave irradiation on internal molecular structure and physical properties of waxy maize starch. Food Hydrocolloids, 2017, 69, 473-482.	10.7	134
13	Physicochemical properties and starch digestibility of inâ€kernel heatâ€moistureâ€treated waxy, lowâ€, and highâ€amylose rice starch. Starch/Staerke, 2017, 69, 1600164.	2.1	22
14	Characterization of multi-scale structure and thermal properties of Indica rice starch with different amylose contents. RSC Advances, 2016, 6, 107491-107497.	3.6	33
15	Effects of gamma irradiation on physicochemical properties of native and acetylated wheat starches. International Journal of Biological Macromolecules, 2016, 91, 1141-1150.	7.5	35
16	Critical roles of soluble starch synthase SSIIIa and granule-bound starch synthase Waxy in synthesizing resistant starch in rice. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, 12844-12849.	7.1	154
17	Physicochemical and structural characteristics of starches from Chinese hullâ€less barley cultivars. International Journal of Food Science and Technology, 2016, 51, 509-518.	2.7	37
18	Physicochemical and crystalline properties of heatâ€“moistureâ€treated rice starch: combined effects of moisture and duration of heating. Journal of the Science of Food and Agriculture, 2015, 95, 2874-2879.	3.5	17

#	Article	IF	Citations
19	Relationships among Genetic, Structural, and Functional Properties of Rice Starch. Journal of Agricultural and Food Chemistry, 2015, 63, 6241-6248.	5.2	98
20	Effects of heatâ€“moisture treatment reaction conditions on the physicochemical and structural properties of maize starch: Moisture and length of heating. Food Chemistry, 2015, 173, 1125-1132.	8.2	96
21	Physicochemical properties of starches from diverse rice cultivars varying in apparent amylose content and gelatinisation temperature combinations. Food Chemistry, 2015, 172, 433-440.	8.2	283
22	Viscoelastic properties of starches and flours from two novel rice mutants induced by gamma irradiation. LWT - Food Science and Technology, 2015, 60, 578-582.	5.2	32
23	Morphological and physicochemical properties of two starch mutants induced from a high amylose indica rice by gamma irradiation. Starch/Staerke, 2014, 66, 157-165.	2.1	22
24	Physicochemical properties of starch dispersed in 1-allyl-3-methylimidazolium chloride. Industrial Crops and Products, 2013, 46, 197-204.	5.2	9
25	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. Journal of the Science of Food and Agriculture, 2012, 92, 1800-1807.	3.5	33
26	Effect of soil moisture stress from flowering to grain maturity on functional properties of Sri Lankan rice flour. Starch/Staerke, 2011, 63, 283-290.	2.1	16
27	Effect of fertiliser on functional properties of flour from four rice varieties grown in Sri Lanka. Journal of the Science of Food and Agriculture, 2011, 91, 1271-1276.	3.5	27
28	Functional Properties and Retrogradation of Heatâ€Moisture Treated Wheat and Potato Starches in the Presence of Hydroxypropyl Î²â€cyclodextrin. Starch/Staerke, 2010, 62, 69-77.	2.1	18
29	Rheological properties of starches from grain amaranth and their relationship to starch structure. Starch/Staerke, 2010, 62, 302-308.	2.1	53
30	Fine structure characterization of amylopectins from grain amaranth starch. Carbohydrate Research, 2009, 344, 1701-1708.	2.3	62
31	Physical properties of Amaranthus starch. Food Chemistry, 2009, 113, 371-376.	8.2	103
32	Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. Radiation Physics and Chemistry, 2009, 78, 954-960.	2.8	56
33	Molecular structure of amylopectin from amaranth starch and its effect on physicochemical properties. International Journal of Biological Macromolecules, 2008, 43, 377-382.	7.5	94
34	Rapid Prediction of Acid Detergent Fiber, Neutral Detergent Fiber, and Acid Detergent Lignin of Rice Materials by Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2005, 53, 2843-2848.	5.2	29
35	Analysis of Genotypic and Environmental Effects on Rice Starch. 2. Thermal and Retrogradation Properties. Journal of Agricultural and Food Chemistry, 2004, 52, 6017-6022.	5.2	24
36	Analysis of Genotypic and Environmental Effects on Rice Starch. 1. Apparent Amylose Content, Pasting Viscosity, and Gel Texture. Journal of Agricultural and Food Chemistry, 2004, 52, 6010-6016.	5.2	104