

# Sulaiman Ahmed

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7459163/publications.pdf>

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#	ARTICLE	IF	CITATIONS
1	Transcription factor OsNAC016: a convergent point of brassinosteroid and abscisic acid signaling in rice. <i>Plant Physiology</i> , 2022, 189, 1177-1179.	2.3	1
2	Engineering Properties of Sweet Potato Starch for Industrial Applications by Biotechnological Techniques including Genome Editing. <i>International Journal of Molecular Sciences</i> , 2021, 22, 9533.	1.8	17
3	Incredible Role of Osmotic Adjustment in Grain Yield Sustainability under Water Scarcity Conditions in Wheat ( <i>Triticum aestivum</i> L.). <i>Plants</i> , 2020, 9, 1208.	1.6	24
4	Mutations of OsPLDa1 Increase Lysophospholipid Content and Enhance Cooking and Eating Quality in Rice. <i>Plants</i> , 2020, 9, 390.	1.6	11
5	Current status, challenges, and future prospects of plant genome editing in China. <i>Plant Biotechnology Reports</i> , 2019, 13, 459-472.	0.9	4
6	Improved insect resistance against <i>Spodoptera litura</i> in transgenic sweetpotato by overexpressing Cry1Aa toxin. <i>Plant Cell Reports</i> , 2019, 38, 1439-1448.	2.8	16
7	Fine molecular structure and its effects on physicochemical properties of starches in potatoes grown in two locations. <i>Food Hydrocolloids</i> , 2019, 97, 105172.	5.6	20
8	Genetic diversity and stability in starch physicochemical property traits of potato breeding lines. <i>Food Chemistry</i> , 2019, 290, 201-207.	4.2	6
9	Improving Starch-Related Traits in Potato Crops: Achievements and Future Challenges. <i>Starch/Staerke</i> , 2018, 70, 1700113.	1.1	17
10	Fine structure and gelatinization and pasting properties relationships among starches from pigmented potatoes. <i>Food Hydrocolloids</i> , 2018, 83, 45-52.	5.6	37
11	Genetic diversity of potato genotypes estimated by starch physicochemical properties and microsatellite markers. <i>Food Chemistry</i> , 2018, 257, 368-375.	4.2	41
12	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.	4.2	209