## Chuan Tong

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7843059/publications.pdf

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	20	22			0.60	
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#	Article	IF	CITATIONS
1	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.	5.2	109
2	Genetic diversity of amylose content and RVA pasting parameters in 20 rice accessions grown in Hainan, China. Food Chemistry, 2014, 161, 239-245.	8.2	69
3	Bacterial community diversity of traditional fermented vegetables in China. LWT - Food Science and Technology, 2017, 86, 40-48.	5.2	67
4	Impact of Postharvest Operations on Rice Grain Quality: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 626-640.	11.7	64
5	Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice (Oryza sativa L.). Molecular Breeding, 2014, 34, 1747-1763.	2.1	60
6	Variation in mineral elements in grains of 20 brown rice accessions in two environments. Food Chemistry, 2016, 192, 873-878.	8.2	59
7	Rapid Identification of Major QTLs Associated with Rice Grain Weight and Their Utilization. PLoS ONE, 2015, 10, e0122206.	2.5	56
8	Determination of Starch Lysophospholipids in Rice Using Liquid Chromatography–Mass Spectrometry (LC-MS). Journal of Agricultural and Food Chemistry, 2014, 62, 6600-6607.	5.2	53
9	Genetic diversity of potato genotypes estimated by starch physicochemical properties and microsatellite markers. Food Chemistry, 2018, 257, 368-375.	8.2	41
10	Effects of salicylic acid treatment on fruit quality and wax composition of blueberry (Vaccinium) Tj ETQq0 0 0 rgl	BT  Overlo	ck 10 Tf 50 38 40
11	Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice (Oryza sativa L.). Journal of Agricultural and Food Chemistry, 2013, 61, 10110-10117.	<b>5.</b> 2	37
12	Fine structure and gelatinization and pasting properties relationships among starches from pigmented potatoes. Food Hydrocolloids, 2018, 83, 45-52.	10.7	37
13	Genotype $\tilde{A}-$ Environment Interactions for Agronomic Traits of Rice Revealed by Association Mapping. Rice Science, 2014, 21, 133-141.	3.9	27
14	Analysis of Genotype $\tilde{A}$ — Environment Interactions for Polyphenols and Antioxidant Capacity of Rice by Association Mapping. Journal of Agricultural and Food Chemistry, 2014, 62, 5361-5368.	5.2	26
15	QTL mapping for rice grain quality: a strategy to detect more QTLs within sub-populations. Molecular Breeding, 2015, 35, 1.	2.1	25
16	Fine structure and relationships with functional properties of pigmented sweet potato starches. Food Chemistry, 2020, 311, 126011.	8.2	23
17	Effects of negative air ions treatment on the quality of fresh shiitake mushroom (Lentinus edodes) during storage. Food Chemistry, 2022, 371, 131200.	8.2	21
18	Biodegradable phase change materials with high latent heat: Preparation and application on Lentinus edodes storage. Food Chemistry, 2021, 364, 130391.	8.2	21

## CHUAN TONG

#	Article	IF	CITATIONS
19	The contribution of lysophospholipids to pasting and thermal properties of nonwaxy rice starch. Carbohydrate Polymers, 2015, 133, 187-193.	10.2	20
20	Genotypic Variation in Lysophospholipids of Milled Rice. Journal of Agricultural and Food Chemistry, 2014, 62, 9353-9361.	5.2	17
21	Rice lipids and rice bran oil., 2019,, 131-168.		16
22	Association mapping of quantitative trait loci for yield-related agronomic traits in rice (Oryza sativa) Tj ETQq0 0	0 rgBT /O\	verlock 10 Tf 5
23	Analysis of Lysophospholipid Content in Low Phytate Rice Mutants. Journal of Agricultural and Food Chemistry, 2017, 65, 5435-5441.	5.2	12
24	Association Mapping and Marker Development of Genes for Starch Lysophospholipid Synthesis in Rice. Rice Science, 2016, 23, 287-296.	3.9	7
25	Accumulation of phytate and starch lysophospholipids in rice grains and responses to alterations in P supply or source-sink relations. Journal of Cereal Science, 2020, 91, 102896.	3.7	6
26	Preparation of modified polyvinyl formal vibrationâ€damping material and its application in strawberry. Journal of Food Biochemistry, 2021, 45, e13647.	2.9	6
27	Physicochemical, Nutritional, and Antioxidant Properties in Seven Sweet Potato Flours. Frontiers in Nutrition, 0, 9, .	3.7	1
28	Agronomic and environmental factors affecting rice grain quality. Burleigh Dodds Series in Agricultural Science, 2017, , 253-270.	0.2	0