

Resistant starch and its nanoparticles: Recent advances  
application as functional food ingredients and bioactive

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6126-6137.	10.3	6
2	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. <i>Foods</i> , 2022, 11, 450.	4.3	13
3	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. <i>Foods</i> , 2022, 11, 1562.	4.3	14
4	Eight weeks of lentil consumption attenuates insulin resistance progression without increased gastrointestinal symptom severity: A randomized clinical trial. <i>Nutrition Research</i> , 2022, 106, 12-23.	2.9	3
5	Highland Barley Polyphenol Delayed the In Vitro Digestibility of Starch and Amylose by Modifying Their Structural Properties. <i>Nutrients</i> , 2022, 14, 3743.	4.1	3
6	Complexation of curcumin with cyclodextrins adjusts its binding to plasma proteins. <i>Food and Function</i> , 2022, 13, 8920-8929.	4.6	3
7	Bioaccessibility and bioavailability of phytochemicals: Influencing factors, improvements, and evaluations. <i>Food Hydrocolloids</i> , 2023, 135, 108165.	10.7	23
8	Research Progress on Debranched Starch: Preparation, Characterization, and Application. <i>Food Reviews International</i> , 0, , 1-21.	8.4	2
10	Food uses and nutritional applications of resistant starches. , 2023, , 371-404.		0
11	Modulation of the self-assembly kinetics and digestibility of type 3 resistant starch particles by co-crystallization with amino acid. <i>Food Chemistry</i> , 2023, 419, 136008.	8.2	1
12	Fabrication and characterization of O/W emulsion stabilized by Octenyl Succinic Anhydride (OSA) modified resistant starch. <i>Food Hydrocolloids</i> , 2023, 141, 108750.	10.7	5
13	Physicochemical stability, antioxidant activity, and antimicrobial activity of quercetin-loaded zein nanoparticles coated with dextrin-modified anionic polysaccharides. <i>Food Chemistry</i> , 2023, 415, 135736.	8.2	18
14	Development of Low-Calorie Food Products with Resistant Starch-Rich Sources. " a Review. <i>Food Reviews International</i> , 2024, 40, 814-831.	8.4	1
15	Co-encapsulation of curcumin and quercetin with zein/HP- $\beta$ -CD conjugates to enhance environmental resistance and antioxidant activity. <i>Npj Science of Food</i> , 2023, 7, .	5.5	2
16	Effects of rice protein on the formation and structural properties of starch-lipid complexes in instant rice noodles incorporated with different fatty acids. <i>Food Bioscience</i> , 2023, 54, 102851.	4.4	6
17	Digestion kinetics and molecular structural evolution during in vitro digestion of green banana (cv.) Tj ETQq1 1 0.784314 rgBT /Overlo	6.2	4
18	The research advance of resistant starch: structural characteristics, modification method, immunomodulatory function, and its delivery systems application. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-18.	10.3	4
19	Green synthesis of nanolipo-fibersomes using Nutriose <sup>®</sup> FB 06 for delphinidin-3-O-sambubioside delivery: Characterization, physicochemical properties, and application. <i>International Journal of Biological Macromolecules</i> , 2023, 247, 125839.	7.5	3

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20	Recent developments in sources, chemical constituents, health benefits and food applications of essential oils extracted from medicine food homology plants. <i>Food Bioscience</i> , 2023, 55, 102997.	4.4	2
21	Shortening growth year improves functional features of kudzu starch by tailoring its multi-scale structure. <i>International Journal of Biological Macromolecules</i> , 2023, 251, 126362.	7.5	0
22	Bioactive delivery systems based on starch and its derivatives: Assembly and application at different structural levels. <i>Food Chemistry</i> , 2024, 432, 137184.	8.2	5
23	Nanomaterials-Based Nutraceuticals, Nutrigenomics, and Functional Food: Design, Delivery, and Bioavailability. , 2023, , 195-232.		0
24	Recent advances in natural gums as additives to help the construction and application of edible biopolymer gels: the example of hydrogels and oleogels. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-18.	10.3	2
25	Preparation and physicochemical characterization of debranched rice starch nanoparticles from mono- and dual-modification by hydrothermal treatments. <i>Food Bioscience</i> , 2023, 55, 103004.	4.4	2
26	Effects of Debranching Conditions and Annealing Treatment on the Formation of Starch Nanoparticles and Their Physicochemical Characteristics. <i>Foods</i> , 2023, 12, 2890.	4.3	1
27	Digestibility and Quality Characteristics of Noodles Added with Octenyl Succinic Anhydride-Modified Wheat Starch. <i>Food Engineering Progress</i> , 2023, 27, 236-242.	0.3	1
28	Effect of operating conditions on structure and digestibility of spray-dried corn starch. <i>Food Research International</i> , 2023, 174, 113511.	6.2	1
29	Nanoscale ZnO Improves the Amino Acids and Lipids in Tomato Fruits and the Subsequent Assimilation in a Simulated Human Gastrointestinal Tract Model. <i>ACS Nano</i> , 2023, 17, 19938-19951.	14.6	1
31	Novel and safe debranched starch-zinc complexes with endoconcave structure as zinc supplements. <i>Carbohydrate Polymers</i> , 2024, 330, 121826.	10.2	1
32	Twelve Weeks of Daily Lentil Consumption Improves Fasting Cholesterol and Postprandial Glucose and Inflammatory Responses—A Randomized Clinical Trial. <i>Nutrients</i> , 2024, 16, 419.	4.1	0
33	Physicochemical properties of a novel chestnut porous starch nanoparticle. <i>International Journal of Biological Macromolecules</i> , 2024, 261, 129920.	7.5	0
34	Study of the self-assembly, drug encapsulating and delivering characteristics of short chain amylose-based type 3 resistant starch nanoparticles from <i>Canna edulis</i> . <i>International Journal of Biological Macromolecules</i> , 2024, 262, 130107.	7.5	0
35	Physical properties and in-vitro gastrointestinal digestion of oil-in-water emulsions stabilized by single- and dual-modified cassava starches with cross-linking and octenylsuccinylation. <i>International Journal of Biological Macromolecules</i> , 2024, 262, 129965.	7.5	0
36	Ultrasound modified millet starch: Changes in functional, pasting, thermal, structural, in vitro digestibility properties, and potential food applications. <i>Food Hydrocolloids</i> , 2024, 153, 110008.	10.7	0
37	The properties of the rice resistant starch processing and its application in skimmed yogurt. <i>International Journal of Biological Macromolecules</i> , 2024, 265, 131087.	7.5	0
38	A multihole nozzle controls recrystallization of high-moisture extruded maize starches: Effect of cooling die temperature. <i>Food Research International</i> , 2024, 184, 114267.	6.2	0