

CITATION REPORT

List of articles citing

Starch granules: structure and biosynthesis

DOI: 10.1016/s0141-8130(98)00040-3
International Journal of Biological Macromolecules,
1998, 23, 85-112.

Source: <https://exaly.com/paper-pdf/29211397/citation-report.pdf>

Version: 2024-04-03

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
1502	Progress in understanding the biosynthesis of amylose. 1998 , 3, 462-467		164
1501	Genetic and biochemical evidence for the involvement of alpha-1,4 glucanotransferases in amylopectin synthesis. 1999 , 120, 993-1004		84
1500	Crystallinity and structuring role of water in native and recrystallized starches by ¹³ C CP-MAS NMR spectroscopy. 1999 , 39, 327-339		125
1499	Shear and extensional investigations in solutions of grafted/ungrafted amylopectin and polyacrylamide. 1999 , 74, 2773-2782		20
1498	Monitoring the crystallization of amylose-lipid complexes during maize starch melting by synchrotron x-ray diffraction. 1999 , 50, 99-110		122
1497	Amylose chain behavior in an interacting context. III. Complete occupancy of the AMY2 barley alpha-amylase cleft and comparison with biochemical data. 1999 , 50, 751-62		33
1496	Characterization of a crosslinked high amylose starch excipient. <i>International Journal of Biological Macromolecules</i> , 1999 , 26, 193-200	7.9	53
1495	Structural Studies on Methylated Starch Granules. 2000 , 52, 40-43		18
1494	Pressure-temperature gelatinization phase diagram of starch: An in situ Fourier transform infrared study. 2000 , 54, 524-30		98
1493	Shear and extensional rheological investigations in solutions of grafted and ungrafted polysaccharides. 2000 , 77, 3200-3209		41
1492	Suitability of Starch Granule Porosity for Biosynthesis and Amylolysis Susceptibility. 2000 , 52, 333-339		16
1491	Relationship between branching density and crystalline structure of A- and B-type maize mutant starches. 2000 , 326, 130-44		91
1490	FAB CIDMS/MS analysis of partially methylated maltotrioses derived from methylated amylose: a study of the substituent distribution. 2000 , 329, 341-9		10
1489	Distribution of methyl substituents in amylose and amylopectin from methylated potato starches. 2000 , 325, 183-91		32
1488	Mobility of lipid in complexes of amylose-fatty acids by deuterium and ¹³ C solid state NMR. 2000 , 43, 317-326		83
1487	Preparation and properties of thermoplastic starch-polyester laminate sheets by coextrusion. 2000 , 40, 499-506		97
1486	Genetic Alteration of Starch Functionality in Wheat. 2000 , 31, 91-110		76

1485	Carbohydrate analysis by high-performance anion-exchange chromatography with pulsed amperometric detection: the potential is still growing. 2000 , 368, 739-58		195
1484	Isolation, characterization, and expression analysis of starch synthase IIa cDNA from wheat (<i>Triticum aestivum</i> L.). 2000 , 43, 768-775		17
1483	Using (1)H magnetic resonance imaging and complementary analytical techniques to characterize developmental changes in the <i>Zantedeschia Spreng. tuber</i> . 2000 , 51, 2009-20		16
1482	The debranching enzyme complex missing in glycogen accumulating mutants of <i>Chlamydomonas reinhardtii</i> displays an isoamylase-type specificity. 2000 , 157, 145-156		26
1481	Understanding and Influencing Starch Biochemistry. 2000 , 19, 171-226		114
1480	Starch synthesis and grain filling in wheat. 2000 , 79-105		2
1479	Network Formation in Dilute Amylose and Amylopectin Studied by TEM. 2000 , 33, 6416-6422		80
1478	Amyloglucosidase hydrolysis of high-pressure and thermally gelatinized corn and wheat starches. 2000 , 48, 2629-33		26
1477	Manipulating cereal endosperm structure, development and composition to improve end-use properties. 2001 , 34, 165-235		14
1476	Purification and characterization of the maize amyloplast stromal 112-kDa starch phosphorylase. 2001 , 388, 155-64		27
1475	Both binding sites of the starch-binding domain of <i>Aspergillus niger</i> glucoamylase are essential for inducing a conformational change in amylose. 2001 , 313, 1149-59		72
1474	A Multi-stages Biosynthetic Pathway in Starch Granules Revealed by the Ultrastructure of Maize Mutant Starches. 2001 , 34, 61-71		14
1473	NMR local range investigations in amorphous starchy substrates I. Structural heterogeneity probed by (13)C CP-MAS NMR. <i>International Journal of Biological Macromolecules</i> , 2001 , 29, 127-36	7.9	47
1472	Crystallinity and polysaccharide chains of beta-glucan in white sorghum, SK(5912). <i>International Journal of Biological Macromolecules</i> , 2001 , 29, 281-6	7.9	7
1471	Monte Carlo simulation of the Amylolytic of amylopectin potato starch. 2001 , 24, 163-170		9
1470	The action of starch synthase II on 6"-alpha-maltotriosyl-maltohexaose comprising the branch point of amylopectin. 2001 , 268, 4878-84		15
1469	Amylolytic of maize mutant starches. 2001 , 81, 1281-1287		97
1468	Relevance of Amylose-Lipid Complexes to the Behaviour of Thermally Processed Starches. 2001 , 53, 121-130		74

1467	Internal structure of the starch granule revealed by AFM. 2001 , 330, 249-56	129
1466	Aspects of the Physical Chemistry of Starch. 2001 , 34, 1-17	252
1465	Controlling electrophoretic trapping of circular DNA by addition of starch preparations to agarose gels. 2001 , 95, 31-43	2
1464	Composition, molecular structure, and physicochemical properties of tuber and root starches: a review. 2001 , 45, 253-267	900
1463	When Simpler Is Better. Unicellular Green Algae for Discovering New Genes and Functions in Carbohydrate Metabolism. 2001 , 127, 1334-1338	42
1462	Two loci control phytoglycogen production in the monocellular green alga <i>Chlamydomonas reinhardtii</i> . 2001 , 125, 1710-22	42
1461	Starchless mutants of <i>Chlamydomonas reinhardtii</i> lack the small subunit of a heterotetrameric ADP-glucose pyrophosphorylase. 2001 , 183, 1069-77	144
1460	Study on the chain structure of starch molecules by atomic force microscopy. 2001 , 19, 111	16
1459	Effect of Small and Large Wheat Starch Granules on Thermomechanical Behavior of Starch. 2002 , 79, 286-293	186
1458	Structural and Functional Characteristics of Selected Soft Wheat Starches. 2002 , 79, 243-248	53
1457	Properties and applications of starch-converting enzymes of the alpha-amylase family. 2002 , 94, 137-55	883
1456	Powder compaction properties of sodium starch glycolate disintegrants. 2002 , 28, 989-99	17
1455	Glycogen synthase: towards a minimum catalytic unit?. 2002 , 528, 5-11	18
1454	Organisation of the external region of the starch granule as determined by infrared spectroscopy. <i>International Journal of Biological Macromolecules</i> , 2002 , 31, 79-85	7.9 506
1453	Melting Properties and Lintnerisation of Potato Starch with Different Degrees of Phosphorylation. 2002 , 54, 499-507	7
1452	Cover Picture: Starch/Stärke 11/2002. 2002 , 54, 499-499	1
1451	Visualisation of starch granule morphologies using confocal scanning laser microscopy (CSLM). 2002 , 82, 1528-1536	109
1450	Composition and functional properties of rice. 2002 , 37, 849-868	230

1449	Granule-bound starch synthase I. A major enzyme involved in the biogenesis of B-crystallites in starch granules. 2002 , 269, 3810-20	46
1448	Order in maize mutant starches revealed by mild acid hydrolysis. 2002 , 48, 131-141	94
1447	Using AFM to image the internal structure of starch granules. 2002 , 50, 123-132	94
1446	Chemical characterisation of sodium starch glycolate particles. 2002 , 240, 67-78	16
1445	Mechanical properties and structure of swollen crosslinked high amylose starch tablets. 2002 , 47, 259-266	34
1444	The crystallinity of amylose and amylopectin films. 2002 , 48, 41-48	95
1443	Molecular Basis of the Gelatinisation and Swelling Characteristics of Waxy Rice Starches Grown in the Same Location During the Same Season. 2003 , 37, 363-376	46
1442	Advances in cereal functional genomics. 2003 , 3, 1-24	32
1441	Molecular and biochemical impacts of environmental factors on wheat grain development and protein synthesis. 2003 , 38, 133-146	265
1440	Hydration and physicochemical properties of small-particle cassava starch. 2003 , 83, 123-132	21
1439	Macromolecular characteristics of ten yam (<i>Dioscorea</i> spp) starches. 2003 , 83, 927-936	45
1438	Characterisation of the substituent distribution in starch and cellulose derivatives. 2003 , 497, 27-65	137
1437	Chemical synthesis of methyl 6'-alpha-maltosyl-alpha-maltotrioxide and its use for investigation of the action of starch synthase II. 2003 , 338, 189-97	19
1436	Atomic force microscopy of pea starch granules: granule architecture of wild-type parent, r and rb single mutants, and the rrb double mutant. 2003 , 338, 2135-47	53
1435	A simple one-pot method for the synthesis of partially protected mono- and disaccharide building blocks using an orthoesterification-benzylation-orthoester rearrangement approach. 2003 , 338, 2149-52	36
1434	Visualisation of biopolymer mixtures using confocal scanning laser microscopy (CSLM) and covalent labelling techniques. 2003 , 31, 159-168	87
1433	Barley <i>sex6</i> mutants lack starch synthase IIa activity and contain a starch with novel properties. 2003 , 34, 173-85	267
1432	Impregnation of Kraft Paper with Cassava-Starch Acetate - Analysis of the Tensile Strength, Water Absorption and Water Vapor Permeability. 2003 , 55, 504-510	18

1431	Synthesis of Novel Starches in Planta: Opportunities and Challenges. 2003 , 55, 107-120	61
1430	The Effects of Amylose and Starch Phosphate on Starch Gel Retrogradation Studied by Low-field ¹ H NMR Relaxometry. 2003 , 55, 241-249	41
1429	Platelet nanocrystals resulting from the disruption of waxy maize starch granules by acid hydrolysis. 2003 , 4, 1198-202	262
1428	A novel WRKY transcription factor, SUSIBA2, participates in sugar signaling in barley by binding to the sugar-responsive elements of the iso1 promoter. 2003 , 15, 2076-92	368
1427	From bacterial glycogen to starch: understanding the biogenesis of the plant starch granule. 2003 , 54, 207-33	540
1426	7 Structure and rheology of aqueous gels. 2003 , 99, 243-276	16
1425	Expression patterns of the gene encoding starch branching enzyme II in the storage roots of cassava (<i>Manihot esculenta</i> Crantz). 2003 , 164, 833-839	37
1424	Starch branching enzymes in sorghum (<i>Sorghum bicolor</i>) and barley (<i>Hordeum vulgare</i>): comparative analyses of enzyme structure and gene expression. 2003 , 160, 921-30	34
1423	Physicochemical studies of defatted wheat starch complexes with mono and diacyl-sn-glycerophosphatidylcholine of varying fatty acid chain lengths. 2003 , 36, 729-737	21
1422	The structure and texture of starch-based foods. 2003 , 86-108	3
1421	Starch structure and bread quality. 2003 , 145-167	1
1420	Glucoamylase starch-binding domain of <i>Aspergillus niger</i> B1: molecular cloning and functional characterization. 2003 , 372, 905-10	24
1419	Biodegradable films made from raw and acetylated cassava starch. 2004 , 47, 477-484	32
1418	Starch division and partitioning. A mechanism for granule propagation and maintenance in the picophytoplanktonic green alga <i>Ostreococcus tauri</i> . 2004 , 136, 3333-40	65
1417	Analysing starch structure. 2004 , 57-96	7
1416	The glycan substrate of the cytosolic (Pho 2) phosphorylase isozyme from <i>Pisum sativum</i> L.: identification, linkage analysis and subcellular localization. 2004 , 39, 933-46	45
1415	The breakdown of starch in leaves. 2004 , 163, 247-261	98
1414	Starch composition, fine structure and architecture. 2004 , 39, 151-165	1005

1413	Elongation and insolubilisation of α -glucans by the action of Neisseria polysaccharea amylosucrase. 2004 , 40, 17-30	71
1412	Effect of methylation on the stability and solvation free energy of amylose and cellulose fragments: a molecular dynamics study. 2004 , 339, 1697-709	43
1411	The effect of milling parameters on starch hydrolysis of milled malt in the brewing process. 2004 , 39, 2213-2219	14
1410	The staling of bread: an X-ray diffraction study. 2004 , 218, 219-223	83
1409	Amylose contents, rheological properties and gelatinization kinetics of yam (<i>Dioscorea alata</i>) and cassava (<i>Manihot utilissima</i>) starches. 2004 , 55, 3-8	90
1408	Solid State NMR and X-ray Studies on Amylose Complexes with Small Organic Molecules. 2004 , 56, 13-19	27
1407	Toward an aggregated understanding of enzymatic hydrolysis of cellulose: noncomplexed cellulase systems. 2004 , 88, 797-824	1358
1406	Cassava bagasse-Kraft paper composites: analysis of influence of impregnation with starch acetate on tensile strength and water absorption properties. 2004 , 55, 237-243	61
1405	Amylose-lipid complexation: a new fractionation method. 2004 , 56, 447-458	135
1404	From sucrose to starch granule to starch physical behaviour: a focus on rice starch. 2004 , 58, 245-266	202
1403	Investigation of the starch gelatinisation phenomena in water-glycerol systems: application of modulated temperature differential scanning calorimetry. 2004 , 58, 191-204	66
1402	Current knowledge on biosynthesis, biological activity, and chemical modification of the exopolysaccharide, pullulan. 2004 , 339, 447-60	206
1401	Split crystallization during debranching of maltodextrins at high concentration by isoamylase. 2004 , 5, 1792-8	37
1400	Characterization of potato leaf starch. 2004 , 52, 1985-9	12
1399	Starch retrogradation. 2004 , 21, 215-28	35
1398	Amylopectin molecular structure reflected in macromolecular organization of granular starch. 2004 , 5, 1775-86	88
1397	Origin of the limited α -amylolysis of debranched maltodextrins crystallized in the A form: a TEM study on model substrates. 2004 , 5, 119-25	24
1396	Causes for variation in digestibility of starch among feedstuffs. 2004 , 60, 76-89	44

1395	Probing molecular interactions in foods. 2004 , 15, 291-297	28
1394	The maize Sh2r6hs ADP-glucose pyrophosphorylase (AGP) large subunit confers enhanced AGP properties in transgenic wheat (<i>Triticum aestivum</i>). 2004 , 167, 899-911	41
1393	Identification of starch granules using image analysis and multivariate techniques. 2004 , 31, 519-532	49
1392	Recent developments in understanding the regulation of starch metabolism in higher plants. 2004 , 55, 2131-45	266
1391	Starch-acting enzymes. 2004 , 128-155	2
1390	Starch Polymers. 2005 ,	3
1389	Hygroscopicity and water vapor permeability of Kraft paper impregnated with starch acetate. 2005 , 71, 394-402	79
1388	Cationic starch: an effective flocculating agent. 2005 , 59, 417-423	267
1387	Characterisation of potato leaf starch with iodine-staining. 2005 , 59, 397-400	8
1386	Enzyme and acid resistance of amylose-lipid complexes differing in amylose chain length, lipid and complexation temperature. 2005 , 60, 379-389	93
1385	Gelatinisation related structural aspects of small and large wheat starch granules. 2005 , 62, 170-181	74
1384	Sedimentation field flow fractionation monitoring of rice starch amyolysis. 2005 , 1093, 147-55	16
1383	Phosphorylation of potato starch and its electrorheological suspension. 2005 , 6, 2182-8	52
1382	Soluble starch synthase I: a major determinant for the synthesis of amylopectin in <i>Arabidopsis thaliana</i> leaves. 2005 , 43, 398-412	146
1381	Antisense oligodeoxynucleotide inhibition as a potent strategy in plant biology: identification of SUSIBA2 as a transcriptional activator in plant sugar signalling. 2005 , 44, 128-38	65
1380	Starch crystal solubility and starch granule gelatinisation. 2005 , 340, 107-13	35
1379	AFM Images of Complexes between Amylose and <i>Aspergillus niger</i> Glucoamylase Mutants, Native and Mutant Starch Binding Domains: A Model for the Action of Glucoamylase. 2005 , 57, 1-7	43
1378	A Novel Thermoreversible Gelling Product Made by Enzymatic Modification of Starch. 2005 , 57, 465-472	70

1377	Thermoplastic starch biodegradable polymers. 2005 , 140-162	9
1376	Mutants of Arabidopsis lacking a chloroplastic isoamylase accumulate phytoglycogen and an abnormal form of amylopectin. 2005 , 138, 184-95	145
1375	Comparative study of the retrogradation of intermediate water content waxy maize, wheat, and potato starches. 2005 , 53, 631-8	42
1374	Spherulitic crystallization in starch as a model for starch granule initiation. 2005 , 6, 1547-54	61
1373	Amylose synthesized in vitro by amylosucrase: morphology, structure, and properties. 2005 , 6, 1000-11	106
1372	Edible films and coatings from starches. 2005 , 318-337	25
1371	Structure of lintnerized starch is related to X-ray diffraction pattern and susceptibility to acid and enzyme hydrolysis of starch granules. <i>International Journal of Biological Macromolecules</i> , 2005 , 37, 115-21.9	75
1370	Non-covalent interaction between procyanidins and apple cell wall material. Part III: Study on model polysaccharides. 2005 , 1725, 10-8	148
1369	Studies on tuber and root starches. I. Structure and physicochemical properties of innala (<i>Solenostemon rotundifolius</i>) starches grown in Sri Lanka. 2005 , 38, 615-629	68
1368	Wheat flour constituents: how they impact bread quality, and how to impact their functionality. 2005 , 16, 12-30	603
1367	Effect of starch granule structure, associated components and processing on nutritive value of cereal starch: A review. 2005 , 122, 303-320	386
1366	"Click chemistry" en route to pseudo-starch. 2005 , 3, 2225-7	49
1365	Slow digestion property of native cereal starches. 2006 , 7, 3252-8	318
1364	Compression molding and tensile properties of thermoplastic potato starch materials. 2006 , 7, 981-6	57
1363	Applications of NMR in the Studies of Starch Systems. 2008 , 1899-1907	3
1362	Bacterial Enzymes. 2006 , 777-796	5
1361	Understanding storage starch biosynthesis in plants: a means to quality improvement. 2006 , 84, 1167-1185	53
1360	Native or raw starch digestion: a key step in energy efficient biorefining of grain. 2006 , 54, 353-65	172

1359	Structural basis for the slow digestion property of native cereal starches. 2006 , 7, 3259-66	182
1358	Amylose crystallization from concentrated aqueous solution. 2006 , 7, 761-70	52
1357	High-resolution solid-state NMR of B-type amylose. 2006 , 7, 2455-60	11
1356	Gelatinization of starch in excess water: beyond the melting of lamellar crystallites. A combined wide- and small-angle X-ray scattering study. 2006 , 7, 2624-30	90
1355	Selective observation of starch in a water plant using optical sum-frequency microscopy. 2006 , 23, 1687-90	26
1354	Contramid® : High-Amylose Starch for Controlled Drug Delivery. 2006 , 79-104	12
1353	Transcriptional regulation of the sbellb genes in sorghum (<i>Sorghum bicolor</i>) and barley (<i>Hordeum vulgare</i>): importance of the barley sbellb second intron. 2006 , 163, 770-80	6
1352	Waxy and high-amylose wheat starches and floursâcharacteristics, functionality and application. 2006 , 17, 448-456	150
1351	Nutritional and technological quality of the durum wheat. 2006 , 1, 203	17
1350	Specific inclusion mode of guest compounds in the amylose complex analyzed by solid state NMR spectroscopy. 2006 , 54, 1097-101	27
1349	Starch. 2006 , 25-85	6
1348	Dietary Fiber. 2006 , 629-663	3
1347	Starch Synthesis in the Potato Tuber. 253-270	6
1346	NMR Diffusometry and Dynamic Light Scattering Studies of Amylopectin: Effect of Shearing and Heating on the Size Distribution and Diffusion Behaviour. 2006 , 58, 66-81	5
1345	Starch Structure and Digestibility of Rice High in Resistant Starch. 2006 , 58, 411-417	24
1344	Thermal, microstructural and textural characterisation of gelatinised corn, cassava and yam starch blends. 2006 , 41, 805-812	30
1343	Effect of mechanical activation on starch swelling in an aqueous medium. 2006 , 409, 142-144	2
1342	Molecular and granular characteristics of corn starch modified by HCl-methanol at different temperatures. 2006 , 63, 527-534	47

1341	Atomic force microscopy of pea starch: Granule architecture of the rug3-a, rug4-b, rug5-a and lam-c mutants. 2006 , 65, 64-74	30
1340	Study of gelatinization process and viscoelastic properties of cassava starch: Effect of sodium hydroxide and ethylene glycol diacrylate as cross-linking agent. 2006 , 66, 396-407	27
1339	Sedimentation field flow fractionation monitoring of bimodal wheat starch amyolysis. 2006 , 1129, 247-54	10
1338	Ultrasonic investigation of wheat starch retrogradation. 2006 , 75, 258-266	24
1337	Nature of the periplastidial pathway of starch synthesis in the cryptophyte <i>Guillardia theta</i> . 2006 , 5, 954-63	49
1336	Structure of starches extracted from near isogenic wheat lines. 2006 , 86, 291-301	32
1335	Heterologous expression and characterization of a novel branching enzyme from the thermoalkaliphilic anaerobic bacterium <i>Anaerobranca gottschalkii</i> . 2006 , 72, 60-71	28
1334	Electron paramagnetic resonance study of water distribution in starch granules. 2006 , 82, 549-57	12
1333	Circadian clock regulation of starch metabolism establishes GBSSI as a major contributor to amylopectin synthesis in <i>Chlamydomonas reinhardtii</i> . 2006 , 142, 305-17	94
1332	A structural and functional analysis of alpha-glucan recognition by family 25 and 26 carbohydrate-binding modules reveals a conserved mode of starch recognition. 2006 , 281, 587-98	77
1331	Carbohydrate-flavour interactions. 2006 , 208-228	7
1330	Genotype-specific spatial distribution of starch molecules in the starch granule: a combined CLSM and SEM approach. 2006 , 7, 2310-20	118
1329	Mutants of <i>Arabidopsis</i> lacking starch branching enzyme II substitute plastidial starch synthesis by cytoplasmic maltose accumulation. 2006 , 18, 2694-709	86
1328	Evidence for distinct mechanisms of starch granule breakdown in plants. 2006 , 281, 12050-9	115
1327	NMR and X-Ray Studies of Starches Derived from Tropical Fruit Seed Gelatinization Process. 2007 , 56, 1135-1143	7
1326	Genetic manipulation of starch properties in plants: patents 2001-2006. 2007 , 1, 252-9	4
1325	Starch breakdown: recent discoveries suggest distinct pathways and novel mechanisms. 2007 , 34, 465-473	63
1324	Viscous Properties of Thermoplastic Starches from Different Botanical Origin. 2007 , 22, 471-479	30

1323	Production of Cyclodextrins by CGTase from <i>Bacillus clausii</i> Using Different Starches as Substrates. 2007 , 123-133	3
1322	The diurnal metabolism of leaf starch. 2007 , 401, 13-28	314
1321	Study of Wheat-Flour-Based Agropolymers: Influence of Plasticizers on Structure and Aging Behavior. 2007 , 84, 276-281	26
1320	Physicochemical Behaviour of Starch in Food Applications. 20-67	7
1319	Slowly digestible starch â its structure and health implications: a review. 2007 , 18, 346-355	466
1318	Structural and thermodynamic properties of starches extracted from GBSS and GWD suppressed potato lines. <i>International Journal of Biological Macromolecules</i> , 2007 , 40, 449-60	7.9 76
1317	Branching features of amylopectins and glycogen determined by asymmetrical flow field flow fractionation coupled with multiangle laser light scattering. 2007 , 8, 2520-32	105
1316	Improvement of Crop Plants for Industrial End Uses. 2007 ,	6
1315	Why do gelatinized starch granules not dissolve completely? Roles for amylose, protein, and lipid in granule "ghost" integrity. 2007 , 55, 4752-60	150
1314	Structure and mechanical properties of hydroxypropylated starch films. 2007 , 8, 3950-8	40
1313	Sorption behavior of mixtures of glycerol and starch. 2007 , 55, 2956-63	44
1312	Self-Association and Crystallization of Amylose. 2007 , 60, 706	109
1311	. 2007 ,	3
1310	High resolution NMR study of tropical fruit seed starches. 2007 , 105, 973-977	10
1309	Starch degradation by glucoamylase Glm from <i>Saccharomycopsis fibuligera</i> IFO 0111 in the presence and absence of a commercial pullulanase. 2007 , 4, 874-80	5
1308	Molecular and physicochemical characterisation of starches from yam, cocoyam, cassava, sweet potato and ginger produced in the Ivory Coast. 2007 , 87, 1906-1916	52
1307	Amylose/SWNT composites: From solution to film â Synthesis, characterization and properties. 2007 , 67, 817-821	20
1306	The influence of O-formylation on the scale of starch macromolecules association in DMSO and water. 2007 , 68, 136-145	7

1305	Studies on tuber starches. II. Molecular structure, composition and physicochemical properties of yam (<i>Dioscorea</i> sp.) starches grown in Sri Lanka. 2007 , 69, 148-163	77
1304	Starch in rubbery and glassy states by FTIR spectroscopy. 2007 , 68, 249-259	226
1303	Influence of unmodified and modified cycloheptaamylose (cyclodextrin) on transition parameters of amylose-lipid complex and functional properties of starch. 2007 , 68, 226-234	26
1302	Changes of property and morphology of cationic corn starches. 2007 , 69, 544-553	46
1301	Composition of building blocks in clusters from potato amylopectin. 2007 , 70, 123-136	55
1300	Influence of alkali concentration on the deproteinization and/or gelatinization of rice starch. 2007 , 70, 160-165	56
1299	Synthesis of triazole-linked pseudo-starch fragments. 2007 , 342, 529-40	43
1298	Preparation and crystalline morphology of biodegradable starch/clay nanocomposites. 2007 , 48, 7193-7200	98
1297	Physico-chemical, rheological and structural properties of fractionated potato starches. 2007 , 82, 383-394	141
1296	Rice Starch Molecular Size and its Relationship with Amylose Content. 2007 , 59, 69-77	36
1295	A Calorimetric Study of the Interaction between Waxy Maize Starch and Lipid. 2007 , 59, 217-223	5
1294	Visual Observation of Hydrolyzed Potato Starch Granules by α -Amylase with Confocal Laser Scanning Microscopy. 2007 , 59, 543-548	24
1293	Comparison Between Granular Starch Hydrolyzing Enzyme and Conventional Enzymes for Ethanol Production from Maize Starch with Different Amylose: Amylopectin Ratios. 2007 , 59, 549-556	39
1292	Effect of mechanical activation on the viscoelastic properties of solutions of starch-sodium carboxymethyl cellulose mixtures. 2007 , 416, 227-229	
1291	BRAZILIAN HULL-LESS AND MALTING BARLEY GENOTYPES: I. CHEMICAL COMPOSITION AND PARTIAL CHARACTERIZATION. 2007 , 30, 357-371	13
1290	Resistant starch in cereals: Exploiting genetic engineering and genetic variation. 2007 , 46, 251-260	69
1289	The Use of Response Surface Methodology to Optimise Malting Conditions of Proso Millet (<i>Panicum miliaceum</i> L.) as a Raw Material for Gluten-Free Foods. 2007 , 113, 280-292	27
1288	Knockout of a starch synthase gene OsSSIIIa/Flo5 causes white-core floury endosperm in rice (<i>Oryza sativa</i> L.). 2007 , 26, 1083-95	120

1287	Effect of Water Content in Potato Amylopectin Starch on Microwave Foaming Process. 2007 , 15, 43-50	17
1286	Caractérisation par RMN des biopolymères d'origine végétale, de la molécule à l'organisation supramoléculaire. 2008 , 11, 370-379	4
1285	Evidences of amylose coil-to-helix transition in stored dilute solutions. 2008 , 49, 4386-4392	12
1284	Emerging biodegradable materials: starch- and protein-based bio-nanocomposites. 2008 , 43, 3058-3071	248
1283	Advances in plant food processing in the Near Eastern Epipalaeolithic and implications for improved edibility and nutrient bioaccessibility: an experimental assessment of <i>Bolboschoenus maritimus</i> (L.) Palla (sea club-rush). 2008 , 17, 19-27	57
1282	Effects of the activities of key enzymes involved in starch biosynthesis on the fine structure of amylopectin in developing rice (<i>Oryza sativa</i> L.) endosperms. 2008 , 51, 863-71	10
1281	Production of cyclodextrins by CGTase from <i>Bacillus clausii</i> using different starches as substrates. 2008 , 146, 3-13	28
1280	Morphological and Crystalline Properties of Starches from New Sources-Traditional Chinese Medicines (TCMs). 2008 , 60, 110-114	9
1279	Physicochemical Characteristics of Starches of Two Sets of Near-isogenic Wheat Lines with Different Amylose Content. 2008 , 60, 34-40	5
1278	Effect of Acid-Methanol Treatment on the Physicochemical and Structural Characteristics of Cassava and Maize Starches. 2008 , 60, 417-425	33
1277	Effect of Ultrasonic Treatment on the Physicochemical Properties of Maize Starches Differing in Amylose Content. 2008 , 60, 646-653	140
1276	Nanocomposites from plasticized high-amylopectin, normal and high-amylose maize starches. 2008 , 48, 1261-1267	55
1275	Tuneable mesoporous materials from alpha-D-polysaccharides. 2008 , 1, 408-11	70
1274	A novel approach for calculating starch crystallinity and its correlation with double helix content: a combined XRD and NMR study. 2008 , 89, 761-8	434
1273	Structural investigation and thermal stability of new extruded wheat flour based polymeric materials. 2008 , 73, 548-57	54
1272	The semi-crystalline growth rings of C-type pea starch granule revealed by SEM and HR-TEM during acid hydrolysis. 2008 , 74, 731-739	39
1271	Effect of annealing on the molecular structure and physicochemical properties of starches from different botanical origins – A review. 2008 , 74, 691-703	176
1270	Structural modifications and thermal transitions of standard maize starch after DIC hydrothermal treatment. 2008 , 74, 802-812	73

1269	Toward a full characterization of native starch: separation and detection by size-exclusion chromatography. 2008 , 1205, 60-70	37
1268	In vitro digestibility of edible films from various starch sources. 2008 , 71, 648-655	62
1267	Characterization and drug delivery behaviour of starch-based hydrogels prepared via isostatic ultrahigh pressure. 2008 , 72, 571-578	47
1266	Conformation and location of amorphous and semi-crystalline regions in C-type starch granules revealed by SEM, NMR and XRD. 2008 , 110, 39-46	28
1265	Amylase action pattern on starch polymers. 2008 , 63, 989-999	53
1264	Relationship between activities of key enzymes involved in starch synthesis and accumulation in maize inbred lines during grain filling. 2008 , 55, 249-255	5
1263	Effect of dietary starch source (normal versus waxy) and protein levels on the performance of white sea bream <i>Diplodus sargus</i> (Linnaeus) juveniles. 2008 , 39, 1069-1076	30
1262	Overlapping functions of the starch synthases SSII and SSIII in amylopectin biosynthesis in <i>Arabidopsis</i> . 2008 , 8, 96	92
1261	Cloning, characterisation and comparative analysis of a starch synthase IV gene in wheat: functional and evolutionary implications. 2008 , 8, 98	84
1260	Endosperm and Amyloplast Proteomes of Wheat Grain. 207-222	2
1259	Slowly digestible waxy maize starch prepared by octenyl succinic anhydride esterification and heat-moisture treatment: glycemic response and mechanism. 2008 , 9, 175-84	88
1258	Biotechnology for Fuels and Chemicals. 2008 ,	0
1257	Extremely low temperature fermentations of grape must by potato-supported yeast, strain AXAZ-1. A contribution is performed for catalysis of alcoholic fermentation. 2008 , 56, 3317-27	34
1256	Effect of pH on complex formation between debranched waxy rice starch and fatty acids. <i>International Journal of Biological Macromolecules</i> , 2008 , 43, 94-9	7.9 28
1255	Kinetics of enzymatic digestion of feeds as estimated by a stepwise in vitro method. 2008 , 141, 171-183	23
1254	The relocation of starch metabolism to chloroplasts: when, why and how. 2008 , 13, 574-82	78
1253	Viscoelasticity properties of biopolymer composite materials determined using finite element calculation and nanoindentation. 2008 , 44, 371-377	27
1252	Use of enzymes in the production of cereal-based functional foods and food ingredients. 2008 , 237-265	6

1251	Mango starch degradation. II. The binding of alpha-amylase and beta-amylase to the starch granule. 2008 , 56, 7416-21	21
1250	Effect of the alkaline treatment on the ultrastructure of C-type starch granules. 2008 , 9, 1894-901	53
1249	Structural and molecular basis of starch viscosity in hexaploid wheat. 2008 , 56, 4188-97	24
1248	Physicochemical rheological and thermal properties of njavara rice (<i>Oryza sativa</i>) starch. 2008 , 56, 12105-13	39
1247	Nutritional property of endosperm starches from maize mutants: a parabolic relationship between slowly digestible starch and amylopectin fine structure. 2008 , 56, 4686-94	149
1246	Mango starch degradation. I. A microscopic view of the granule during ripening. 2008 , 56, 7410-5	25
1245	Variability in wheat: factors affecting its nutritional value. 2008 , 64, 20-39	34
1244	Hydrogels from polysaccharide-based materials: Fundamentals and applications in regenerative medicine. 2008 , 485-514	7
1243	Further evidence for the mandatory nature of polysaccharide debranching for the aggregation of semicrystalline starch and for overlapping functions of debranching enzymes in <i>Arabidopsis</i> leaves. 2008 , 148, 1309-23	68
1242	Endosperm and starch granule morphology in wild cereal relatives. 2008 , 6, 85-97	48
1241	Processing of starch-based blends for biomedical applications. 2008 , 85-105	1
1240	Pathway of cytosolic starch synthesis in the model glaucophyte <i>Cyanophora paradoxa</i> . 2008 , 7, 247-57	43
1239	Metabolic symbiosis and the birth of the plant kingdom. 2008 , 25, 536-48	132
1238	Starch as an encapsulation material to control digestion rate in the delivery of active food components. 2008 , 279-293	6
1237	Analysis of protein complexes in wheat amyloplasts reveals functional interactions among starch biosynthetic enzymes. 2008 , 146, 1878-91	196
1236	The heterotrophic dinoflagellate <i>Cryptocodinium cohnii</i> defines a model genetic system to investigate cytoplasmic starch synthesis. 2008 , 7, 872-80	31
1235	Crystal structures of the starch-binding domain from <i>Rhizopus oryzae</i> glucoamylase reveal a polysaccharide-binding path. 2008 , 416, 27-36	34
1234	Características estruturais e físico-químicas de amidos de mandioquinha-salsa (<i>Arracacia xanthorrhiza</i>). 2008 , 28, 620-628	32

1233	Estrutura dos grânulos de amido e sua relação com propriedades físico-químicas. 2009 , 39, 945-954	48
1232	Application of the molecular combing technique to starch granules. 2009 , 14, 4079-86	2
1231	Digestion of starch granules from maize, potato and wheat by larvae of the the yellow mealworm, <i>Tenebrio molitor</i> and the Mexican bean weevil, <i>Zabrotes subfasciatus</i> . 2009 , 9, 43	7
1230	Genetic dissection of floridean starch synthesis in the cytosol of the model dinoflagellate <i>Cryptothecodinium cohnii</i> . 2009 , 106, 21126-30	34
1229	Blocking the metabolism of starch breakdown products in <i>Arabidopsis</i> leaves triggers chloroplast degradation. 2009 , 2, 1233-46	106
1228	Structural Features of Starch Granules I. 2009 , 149-192	64
1227	Choice of foods and ingredients for moderately malnourished children 6 months to 5 years of age. 2009 , 30, S343-404	187
1226	On the Conformational Properties of Amylose and Cellulose Oligomers in Solution. 2009 , 2009, 1-8	23
1225	Starch granule biosynthesis in <i>Arabidopsis</i> is abolished by removal of all debranching enzymes but restored by the subsequent removal of an endoamylase. 2008 , 20, 3448-66	109
1224	Processing and Properties of Expanded Starch Materials. 2009 , 45, 51-66	7
1223	Eukaryotic starch degradation: integration of plastidial and cytosolic pathways. 2009 , 60, 2907-22	81
1222	Starch granule initiation in <i>Arabidopsis</i> requires the presence of either class IV or class III starch synthases. 2009 , 21, 2443-57	175
1221	Lafora disease: insights into neurodegeneration from plant metabolism. 2009 , 34, 628-39	73
1220	Variation in Granule Bound Starch Synthase I (GBSSI) loci amongst Australian wild cereal relatives (Poaceae). 2009 , 49, 4-11	21
1219	Amylases and bread firming â an integrated view. 2009 , 50, 345-352	190
1218	Safety evaluation of highly-branched cyclic dextrin and a 1,4- α -glucan branching enzyme from <i>Bacillus stearothermophilus</i> . 2009 , 55, 281-90	10
1217	Superheated starch: A novel approach towards spreadable particle gels. 2009 , 23, 394-405	21
1216	Granular structure and allomorph position in C-type Chinese yam starch granule revealed by SEM, ^{13}C CP/MAS NMR and XRD. 2009 , 23, 426-433	65

1215	Form and functionality of starch. 2009 , 23, 1527-1534	547
1214	Structure and thermal stability of thermoplastic films based on wheat flour modified by monoglyceride. 2009 , 29, 241-247	19
1213	Assessment of the extent of starch dissolution in dimethyl sulfoxide by ¹ H NMR spectroscopy. 2009 , 9, 506-14	76
1212	Starch phosphorylation--maltosidic restrains upon 3'- and 6'-phosphorylation investigated by chemical synthesis, molecular dynamics and NMR spectroscopy. 2009 , 91, 179-93	33
1211	Synthesis, characterization, and properties of polymeric flocculant with the function of trapping heavy metal ions. 2009 , 112, 135-141	11
1210	A novel polymeric biomaterial based on carboxymethylstarch and its application in controlled drug release. 2009 , 114, 2798-2805	24
1209	Structure-function relationships in A and B granules from wheat starches of similar amylose content. 2009 , 75, 420-427	102
1208	Impact of annealing and heat-moisture treatment on rapidly digestible, slowly digestible and resistant starch levels in native and gelatinized corn, pea and lentil starches. 2009 , 75, 436-447	404
1207	NMR spectroscopy and imaging studies of pharmaceutical tablets made of starch. 2009 , 75, 369-379	38
1206	Ultrafiltration fouling of amylose solution: Behavior, characterization and mechanism. 2009 , 95, 423-431	16
1205	Optical microscopy in photosynthesis. 2009 , 102, 111-41	30
1204	Water-Free Blending of Thermoplastic Starch and Polyethylene for Rotomoulding. 2009 , 61, 43-45	9
1203	Expansion Properties of Sour Cassava Starch (Polvilho Azedo): Variables Related to its Practical Application in Bakery. 2009 , 61, 716-726	28
1202	Preparation and characterization of biodegradable agar/poly(butylene adipate-co-terephthalate) composites. 2009 , 49, 1117-1126	42
1201	The carbohydrate-binding module family 20--diversity, structure, and function. 2009 , 276, 5006-29	144
1200	A novel polymeric flocculant based on polyacrylamide grafted carboxymethylstarch. 2009 , 77, 822-831	146
1199	Starch and alpha-glucan acting enzymes, modulating their properties by directed evolution. 2009 , 140, 184-93	49
1198	New biocomposites based on thermoplastic starch and bacterial cellulose. 2009 , 69, 2163-2168	152

1197	Effects of reaction conditions on the physicochemical properties of cationic starch studied by RSM. 2009 , 75, 627-635	28
1196	Starch vermicelli template-assisted synthesis of size/shape-controlled nanoparticles. 2009 , 75, 694-704	48
1195	Origin of defects in assembled supramolecular structures of sweet potato starches with different amylopectin chain-length distribution. 2009 , 76, 400-409	34
1194	The enzymatic hydrolysis of starch-based PVOH and polyol plasticised blends. 2009 , 77, 442-448	17
1193	The molecular structure of waxy maize starch nanocrystals. 2009 , 344, 1558-66	73
1192	Diversity and Evolution of Plastids and Their Genomes. 2009 , 1-39	13
1191	Microbial glucoamylases: characteristics and applications. 2009 , 29, 225-55	110
1190	Properties of starch subjected to partial gelatinization and beta-amylolysis. 2009 , 57, 666-74	18
1189	Structural investigations and morphology of tomato fruit starch. 2009 , 57, 282-91	47
1188	Autoclave and beta-amylolysis lead to reduced in vitro digestibility of starch. 2009 , 57, 7005-12	30
1187	Crystal Structure of A-amylose: A Revisit from Synchrotron Microdiffraction Analysis of Single Crystals. 2009 , 42, 1167-1174	103
1186	Kinetics of in vitro digestion of starches monitored by time-resolved (1)H Nuclear Magnetic Resonance. 2009 , 10, 638-44	21
1185	Morphology, associated protein analysis, and identification of 58-kDa starch synthase in mungbean (<i>Vigna radiata</i> L. cv. KPS1) starch granule preparations. 2009 , 57, 4426-32	7
1184	Graft copolymers of ethyl methacrylate on waxy maize starch derivatives as novel excipients for matrix tablets: physicochemical and technological characterisation. 2009 , 72, 138-47	40
1183	Safety evaluation of 1,4-alpha-glucan branching enzymes from <i>Bacillus stearothermophilus</i> and <i>Aquifex aeolicus</i> expressed in <i>Bacillus subtilis</i> . 2009 , 47, 2044-51	3
1182	Structuring of pasta components during processing: impact on starch and protein digestibility and allergenicity. 2009 , 20, 521-532	112
1181	Diurnal oscillation of SBE expression in sorghum endosperm. 2009 , 166, 428-34	18
1180	Chemical force mapping of phosphate and carbon on acid-modified tapioca starch surface. <i>International Journal of Biological Macromolecules</i> , 2009 , 44, 86-91	7·9 9

1179	Large scale structure of wheat, rice and potato starch revealed by ultra small angle X-ray diffraction. <i>International Journal of Biological Macromolecules</i> , 2009 , 45, 206-12	7.9	13
1178	Wheat Starch: Production, Properties, Modification and Uses. 2009 , 441-510		18
1177	Starch Metabolism. 2009 , 1-40		11
1176	Green powerâ€”holtenâ€”starch adhesives. 2009 , 19, 8589		9
1175	Starch * *The authors would like to thank J. Scott and P. Hendrikx, National Starch Food Innovation and Professor S. E. Hill, University of Nottingham for information and support provided.. 2009 , 108-141		11
1174	Gelatinization of Starch. 2009 ,		1
1173	Feedstocks for Fuel Ethanol Production. 2009 , 43-75		
1172	Applications of Vibrational Spectroscopy to the Analysis of Polysaccharide and Hydrocolloid Ingredients. 2010 ,		1
1171	Mass spectrometric analysis reveals remnants of host-pathogen molecular interactions at the starch granule surface in wheat endosperm. 2010 , 100, 848-54		14
1170	First principles insight into the alpha-glucan structures of starch: their synthesis, conformation, and hydration. 2010 , 110, 2049-80		80
1169	Starch nanoparticles: a review. 2010 , 11, 1139-53		714
1168	Determination of amylose content in starch using Raman spectroscopy and multivariate calibration analysis. 2010 , 397, 2693-701		139
1167	Structural analysis and differentiation of reducing and nonreducing neutral model starch oligosaccharides by negative-ion electrospray ionization ion-trap mass spectrometry. 2010 , 291, 33-40		20
1166	On the lamellar width distributions of starch. 2010 , 81, 21-28		41
1165	In vivo degradation of banana starch: Structural characterization of the degradation process. 2010 , 81, 291-299		29
1164	Starch biosynthesis in cereal endosperm. 2010 , 48, 383-92		286
1163	Impact of Legume Flour Addition on Pasta Structure: Consequences on Its In Vitro Starch Digestibility. 2010 , 5, 284-299		40
1162	Effect of microfibrillated cellulose and fines on the drainage of kraft pulp suspension and paper strength. 2010 , 17, 1005-1020		260

1161	Thermoplastic starch films with vegetable oils of Brazilian Cerrado. 2010 , 99, 675-679	23
1160	Single walled nanotubes/amylose/SDBS complex. 2010 , 12, 545-550	8
1159	Amylose-inclusion complexes: Formation, identity and physico-chemical properties. 2010 , 51, 238-247	432
1158	Amylolysis of wheat starches. II. Degradation patterns of native starch granules with varying functional properties. 2010 , 52, 295-302	35
1157	Effect of the three waxy null alleles on enzymes associated to wheat starch granules using proteomic approach. 2010 , 52, 466-474	11
1156	Effect of cryo-milling on starches: Functionality and digestibility. 2010 , 24, 152-163	90
1155	Structural properties and gelatinisation characteristics of potato and cassava starches and mutants thereof. 2010 , 24, 307-317	80
1154	Enzymatic Polymerizations of Polysaccharides. 2010 , 211-246	2
1153	Influence of ionizing radiation on physical properties of native and chemically modified starches. 2010 , 79, 75-82	13
1152	Adsorption isotherms of pinhã (Araucaria angustifolia seeds) starch and thermodynamic analysis. 2010 , 100, 468-473	41
1151	Hydration water dynamics in biopolymers from NMR relaxation in the rotating frame. 2010 , 207, 287-93	8
1150	Garlic powder and wheat bran as fillers: Their effect on the physicochemical properties of edible biocomposites. 2010 , 30, 853-859	33
1149	Novel biodegradable polymeric flocculant based on polyacrylamide-grafted tamarind kernel polysaccharide. 2010 , 101, 9638-44	93
1148	Reliable measurements of the size distributions of starch molecules in solution: Current dilemmas and recommendations. 2010 , 79, 255-261	110
1147	A comparison of different synthesis routes for starch acetates and the resulting mechanical properties. 2010 , 79, 571-577	55
1146	Enhanced mechanical properties of partially beta-amylase trimmed starch for material applications. 2010 , 80, 747-752	8
1145	Digestion of starch: In vivo and in vitro kinetic models used to characterise oligosaccharide or glucose release. 2010 , 80, 599-617	241
1144	Physicochemical characteristics of phosphorylated cross-linked starch produced by reactive supercritical fluid extrusion. 2010 , 81, 687-694	65

1143	Relationship between granule size and in vitro digestibility of maize and potato starches. 2010 , 82, 480-488	213
1142	Raster microdiffraction with synchrotron radiation of hydrated biopolymers with nanometre step-resolution: case study of starch granules. 2010 , 17, 743-50	26
1141	Production and characterization of digestion-resistant starch by the reaction of <i>Neisseria polysaccharea</i> amylase. 2010 , 62, 221-228	45
1140	Effect of acid-ethanol treatment followed by ball milling on structural and physicochemical characteristics of cassava starch. 2010 , 62, 236-245	32
1139	Application of aerosol-spray deposition for determination of fine structure of barley starch using atomic force microscopy. 2010 , 62, 676-685	6
1138	The molecular structures of starch components and their contribution to the architecture of starch granules: A comprehensive review. 2010 , 62, 389-420	859
1137	The priming of storage glucan synthesis from bacteria to plants: current knowledge and new developments. 2010 , 188, 13-21	37
1136	Ethanol Fermentation Performance of Grain Sorghums with Modified Endosperm Matrices. 2010 ,	
1135	Characterization of the nutritional value of air-classified protein and starch fractions of field pea and zero-tannin faba bean in grower pigs. 2010 , 88, 660-70	31
1134	Processing and Water Absorption Behavior of Foamed Potato Starch. 2010 , 46, 497-517	28
1133	Structural basis for the glucan phosphatase activity of Starch Excess4. 2010 , 107, 15379-84	44
1132	A rapid, direct observation method to isolate mutants with defects in starch grain morphology in rice. 2010 , 51, 728-41	55
1131	Local x-ray structure analysis of optically manipulated biological micro-objects. 2010 , 97, 244101	5
1130	Dynamics of starch granule biogenesis – the role of redox-regulated enzymes and low-affinity carbohydrate-binding modules. 2010 , 28, 3-9	11
1129	Thermogravimetric study of water state in wheat starch gels obtained under high pressures. 2010 , 1189, 55-61	7
1128	Ethanol fermentation performance of grain sorghums (<i>Sorghum bicolor</i>) with modified endosperm matrices. 2010 , 58, 9556-62	43
1127	C-type starch from high-amylose rice resistant starch granules modified by antisense RNA inhibition of starch branching enzyme. 2010 , 58, 7383-8	83
1126	A-type crystals from dilute solutions of short amylose chains. 2010 , 11, 3049-58	22

1125	Mechanism of Degradation of Starch, a Highly Branched Polymer, during Extrusion. 2010 , 43, 2855-2864	183
1124	Macromolecular Orientation in Glassy Starch Materials That Exhibit Shape Memory Behavior. 2010 , 43, 9854-9858	19
1123	Comparison of the mechanical properties of cellulose and starch films. 2010 , 11, 126-32	48
1122	Starch digestion mechanistic information from the time evolution of molecular size distributions. 2010 , 58, 8444-52	60
1121	Molecular weight distributions of starch branches reveal genetic constraints on biosynthesis. 2010 , 11, 3539-47	79
1120	Starch: its metabolism, evolution, and biotechnological modification in plants. 2010 , 61, 209-34	652
1119	Materials for Encapsulation. 2010 , 31-100	53
1118	Physicochemical properties of starch-CMC-nanoclay biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2010 , 46, 1-5	7.9 276
1117	Second harmonic generation imaging - a new method for unraveling molecular information of starch. 2010 , 171, 88-94	46
1116	Crystal structure of an essential enzyme in seed starch degradation: barley limit dextrinase in complex with cyclodextrins. 2010 , 403, 739-50	46
1115	Automated classification of starch granules using supervised pattern recognition of morphological properties. 2010 , 37, 594-604	32
1114	Effect of montmorillonite clay on flax fabric reinforced poly lactic acid composites with amphiphilic additives. 2010 , 41, 1620-1627	59
1113	Secretory expression of functional barley limit dextrinase by <i>Pichia pastoris</i> using high cell-density fermentation. 2010 , 69, 112-9	21
1112	Fate of starch in food processing: from raw materials to final food products. 2010 , 1, 87-111	75
1111	Encapsulation Technologies for Active Food Ingredients and Food Processing. 2010 ,	77
1110	Sorption Behavior of Extruded Rice Starch in the Presence of Glycerol. 2010 , 483-489	1
1109	Extraction and proteome analysis of starch granule-associated proteins in mature wheat kernel (<i>Triticum aestivum</i> L.). 2010 , 9, 3299-310	47
1108	B→A Allomorphic transition in native starch and amylose spherocrystals monitored by in situ synchrotron X-ray diffraction. 2010 , 11, 76-87	42

1107	Formation of semi-compound C-type starch granule in high-amylose rice developed by antisense RNA inhibition of starch-branching enzyme. 2010 , 58, 11097-104	35
1106	In depth study of a new highly efficient raw starch hydrolyzing α -amylase from <i>Rhizomucor</i> sp. 2011 , 12, 34-42	46
1105	Thermophilic Filamentous Fungal Enzyme Systems: Applications in the "Agri-Food" Industries. 2011 , 1, 2-19	
1104	In situ tracking of enzymatic breakdown of starch granules by synchrotron UV fluorescence microscopy. 2011 , 83, 989-93	20
1103	Optical tweezers for synchrotron radiation probing of trapped biological and soft matter objects in aqueous environments. 2011 , 83, 4863-70	9
1102	Structural characterization of Peruvian carrot (<i>Arracacia xanthorrhiza</i>) starch and the effect of annealing on its semicrystalline structure. 2011 , 59, 4208-16	41
1101	Facile Synthesis of Monodisperse Porous ZnO Spheres by a Soluble Starch-Assisted Method and Their Photocatalytic Activity. 2011 , 115, 7145-7152	196
1100	Understanding the Mechanisms Involved in Shape Memory Starch: Macromolecular Orientation, Stress Recovery and Molecular Mobility. 2011 , 44, 9384-9389	34
1099	Natural Origin Materials for Bone Tissue Engineering â Properties, Processing, and Performance. 2011 , 557-586	7
1098	Production, Chemistry and Degradation of Starch-Based Polymers. 2011 , 15-42	2
1097	Airborne Starch Granules as a Potential Contamination Source at Archaeological Sites. 2011 , 31, 213-232	29
1096	Double repression of soluble starch synthase genes SSIIa and SSIIIa in rice (<i>Oryza sativa</i> L.) uncovers interactive effects on the physicochemical properties of starch. 2011 , 54, 448-59	67
1095	Carbohydrates. 2011 , 68-78	
1094	Impact of structural changes due to heat-moisture treatment at different temperatures on the susceptibility of normal and waxy potato starches towards hydrolysis by porcine pancreatic alpha amylase. 2011 , 44, 2594-2606	86
1093	Starch biosynthesis in developing seeds. 2011 , 21, 5-32	119
1092	Biodegradability and mechanical properties of starch films from Andean crops. <i>International Journal of Biological Macromolecules</i> , 2011 , 48, 603-6	7.9 87
1091	Starch-related cytosolic heteroglycans in roots from <i>Arabidopsis thaliana</i> . 2011 , 168, 1406-14	12
1090	Extra e caracteriza do amido de diferentes gentipos de bananeira. 2011 , 33, 599-605	5

1089	. 2011 ,	46
1088	Biosynthesis of food constituents: Saccharides. 2. Polysaccharides – a review. 2011 , 23, 173-183	5
1087	- Introduction. 2011 , 14-25	2
1086	Effect of acid hydrolysis in the presence of anhydrous alcohols on the structure, thermal and pasting properties of normal, waxy and high-amylose maize starches. 2011 , 46, 429-435	14
1085	Effect of food processing on the resistant starch content of cereals and cereal products â a review. 2011 , 46, 455-462	69
1084	Association between nonsynonymous mutations of starch synthase IIa and starch quality in rice (<i>Oryza sativa</i>). 2011 , 189, 593-601	18
1083	Nano-structures of debranched potato starch obtained by isoamylolysis. 2011 , 76, N11-4	16
1082	Biocompatilby of starch-based films from starch of Andean crops for biomedical applications. 2011 , 31, 1737-1740	26
1081	Analyses of albumins, globulins and amphiphilic proteins by proteomic approach give new insights on waxy wheat starch metabolism. 2011 , 53, 160-169	17
1080	Effect of a gibberellin-biosynthesis inhibitor treatment on the physicochemical properties of sorghum starch. 2011 , 53, 328-334	44
1079	Effects of monoglycerides on pasting properties of wheat starch after repeated heating and cooling. 2011 , 54, 151-159	29
1078	A starch-based microparticulate system dedicated to diagnostic and therapeutic nuclear medicine applications. 2011 , 32, 7999-8009	7
1077	High-value products from transgenic maize. 2011 , 29, 40-53	39
1076	Quantification of total iodine in intact granular starches of different botanical origin exposed to iodine vapor at various water activities. 2011 , 346, 2482-90	13
1075	X-ray characterization of starch-based solid foams. 2011 , 46, 3470-3479	7
1074	Identification of quantitative trait loci for dry-matter, starch, and ß-carotene content in sweetpotato. 2011 , 28, 201-216	61
1073	Embryo and endosperm development in wheat (<i>Triticum aestivum</i> L.) kernels subjected to drought stress. 2011 , 30, 551-63	56
1072	Molecular size and mass distributions of native starches using complementary separation methods: asymmetrical flow field flow fractionation (A4F) and hydrodynamic and size exclusion chromatography (HDC-SEC). 2011 , 399, 1493-505	63

1071	Size separations of starch of different botanical origin studied by asymmetrical-flow field-flow fractionation and multiangle light scattering. 2011 , 399, 1455-65	29
1070	Structural changes of cassava starch granules hydrolyzed by a mixture of α -amylase and glucoamylase. 2011 , 85, 272-275	74
1069	Effects of corn oil on glass transition temperatures of cassava starch. 2011 , 85, 875-884	37
1068	Deficiency of maize starch-branching enzyme I results in altered starch fine structure, decreased digestibility and reduced coleoptile growth during germination. 2011 , 11, 95	40
1067	Human α -amylase and starch digestion: An interesting marriage. 2011 , 63, 395-405	188
1066	Use of starch granules melting to control the properties of bio-flour filled polypropylene and poly(butylene succinate) composites: Mechanical properties. 2011 , 63, 637-648	7
1065	Comparison of the physicochemical and functional properties of <i>Aconitum carmichaeli</i> and <i>Aconitum laterale</i> starches. 2011 , 63, 765-770	4
1064	Polysaccharide-based materials for cartilage tissue engineering applications. 2011 , 5, 421-36	71
1063	Effects of L-Cysteine on some characteristics of wheat starch. 2011 , 124, 795-800	26
1062	Impact of heat-moisture treatment and annealing in starches: A review. 2011 , 83, 317-328	463
1061	Thermal and rheological properties of granular waxy maize mutant starches after α -amylase modification. 2011 , 83, 1106-1111	16
1060	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. 2011 , 84, 907-918	73
1059	In situ SAXS under shear unveils the gelation of aqueous starch suspensions and the impact of added amylose-lipid complexes. 2011 , 84, 1141-1150	19
1058	Nanostabilization of thermally processed high amylose hydroxypropylated starch films. 2011 , 86, 652-658	19
1057	Progress in Arabidopsis starch research and potential biotechnological applications. 2011 , 22, 271-80	52
1056	Quantitative, small-scale, fluorophore-assisted carbohydrate electrophoresis implemented on a capillary electrophoresis-based DNA sequence analyzer. 2011 , 413, 104-13	10
1055	Analytical methodology for multidimensional size/branch-length distributions for branched glucose polymers using off-line 2-dimensional size-exclusion chromatography and enzymatic treatment. 2011 , 1218, 4434-44	19
1054	Structural and functional properties of starches from field peas. 2011 , 126, 1546-52	73

1053	Discriminating authentic <i>Nostoc flagelliforme</i> from its counterfeits by applying alternative ED-XRF and FTIR techniques. 2011 , 129, 528-532	7
1052	Wheat flour and vital wheat gluten as biscuit ingredients. 2011 , 109-133	6
1051	Nanocomposites Based on Starch and Fibers of Natural Origin. 2011 , 471-509	1
1050	Physicochemical Characteristics of Starch Component of Wheat Flours Obtained from Fourteen Iranian Wheat Cultivars. 2011 , 14, 685-696	10
1049	The evolution of glycogen and starch metabolism in eukaryotes gives molecular clues to understand the establishment of plastid endosymbiosis. 2011 , 62, 1775-801	182
1048	Integrated functions among multiple starch synthases determine both amylopectin chain length and branch linkage location in <i>Arabidopsis</i> leaf starch. 2011 , 62, 4547-59	60
1047	Maize opaque5 encodes monogalactosyldiacylglycerol synthase and specifically affects galactolipids necessary for amyloplast and chloroplast function. 2011 , 23, 2331-47	69
1046	Pasting, Thermal, Hydration, and Functional Properties of Annealed and Heat-Moisture Treated Starch of Sword Bean (<i>Canavalia gladiata</i>). 2011 , 14, 157-174	20
1045	Molecular evolution of the endosperm starch synthesis pathway genes in rice (<i>Oryza sativa</i> L.) and its wild ancestor, <i>O. rufipogon</i> L. 2011 , 28, 659-71	25
1044	Starch Biosynthesis in Higher Plants. 2011 , 37-45	
1043	11 Other polysaccharide nanocrystals.	
1042	Studies on the Microstructure and Thermal Properties of Pulsed Electric Fields (PEF)-Treated Maize Starch. 2012 , 8,	17
1041	Bioplastics from Blends of Cassava and Rice Flours: The Effect of Blend Composition. 2012 , 27, 334-340	5
1040	Wheat starch structure and bread quality. 2012 , 123-148	2
1039	Some properties of starch and starch edible films from under-utilized roots and tubers from the Venezuelan Amazons. 2012 , 48, 526-544	20
1038	The simultaneous abolition of three starch hydrolases blocks transient starch breakdown in <i>Arabidopsis</i> . 2012 , 287, 41745-56	47
1037	Starch digestion and patients with congenital sucrase-isomaltase deficiency. 2012 , 55 Suppl 2, S24-8	13
1036	Rice Starch Diversity: Effects on Structural, Morphological, Thermal, and Physicochemical Properties—A Review. 2012 , 11, 417-436	295

1035	Synthesis and characterizing a novel polymeric flocculant based on amylopectin-graft-polyacrylamide-graft-polyacrylic acid [(AP-g-PAM)-g-PAA]. 2012 , 69, 545-560	15
1034	Cloning and Characterization of the Wx Gene Encoding a Granule-Bound Starch Synthase in Lotus (<i>Nelumbo nucifera</i> Gaertn). 2012 , 30, 1210-1217	6
1033	Effects on Pellet Properties and Energy Use When Starch Is Added in the Wood-Fuel Pelletizing Process. 2012 , 26, 1937-1945	25
1032	Application of ultra high pressure (UHP) in starch chemistry. 2012 , 52, 123-41	60
1031	Size exclusion chromatography with multi detection in combination with matrix-assisted laser desorption ionization-time-of-flight mass spectrometry as a tool for unraveling the mechanism of the enzymatic polymerization of polysaccharides. 2012 , 84, 10463-70	33
1030	Molecular and morphological aspects of annealing-induced stabilization of starch crystallites. 2012 , 13, 1361-70	33
1029	Starch/Clay Nano-Biocomposites. 2012 , 287-321	5
1028	Fabrication of porous biopolymer substrates for cell growth by UV laser: The role of pulse duration. 2012 , 258, 8919-8927	37
1027	Effect of two different lipid sources on glass transition temperatures and tensile properties of corn semolina. 2012 , 113, 265-274	14
1026	Effects of pulsed electric field treatments on some properties of tapioca starch. 2012 , 89, 1012-7	77
1025	Preparation and properties of novel melt-blended halloysite nanotubes/wheat starch nanocomposites. 2012 , 89, 920-7	71
1024	Differential effects of genetically distinct mechanisms of elevating amylose on barley starch characteristics. 2012 , 89, 979-91	56
1023	Immersion mode material pocket dynamic mechanical analysis (IMP-DMA): a novel tool to study gelatinisation of purified starches and starch-containing plant materials. 2012 , 90, 628-36	6
1022	Effect of alkali treatment on structure and function of pea starch granules. 2012 , 135, 1635-42	75
1021	Study on gelatinization property and edible quality mechanism of rice. 2012 , 64, 846-854	8
1020	Effect of debranching and storage condition on crystallinity and functional properties of cassava and potato starches. 2012 , 64, 964-971	22
1019	Concerted suppression of all starch branching enzyme genes in barley produces amylose-only starch granules. 2012 , 12, 223	166
1018	Relations between molecular, crystalline, and lamellar structures of amylopectin. 2012 , 13, 4273-82	95

1017	Polysaccharides. 2012 , 137-155	10
1016	Effects of RNAi Silencing of SSIII Gene on Phosphorus Content and Characteristics of Starch in Potato Tubers. 2012 , 11, 1985-1992	7
1015	Effects of environmental factors on cereal starch biosynthesis and composition. 2012 , 56, 67-80	150
1014	Effects of different additions of sago starch filler on physical and biodegradation properties of pre-vulcanized NR latex composites. 2012 , 43, 2746-2750	13
1013	Characterisation Techniques in Food Materials Science. 2012 , 52-93	4
1012	Advances in Water Treatment and Pollution Prevention. 2012 ,	26
1011	The differential survival of native starch during cooking and implications for archaeological analyses: a review. 2012 , 4, 221-235	54
1010	Starch Synthesis in the Potato Tuber. 2012 , 613-626	
1009	Glucan affinity of starch synthase IIa determines binding of starch synthase I and starch-branching enzyme IIb to starch granules. 2012 , 448, 373-87	70
1008	Two unique ligand-binding clamps of Rhizopus oryzae starch binding domain for helical structure disruption of amylose. 2012 , 7, e41131	8
1007	Genetic Diversity of Rice Grain Quality. 2012 ,	5
1006	Studies on compatibility of biodegradable starch/polyvinyl alcohol blends. 2012 , 52, 2167-2172	58
1005	Engineering yeasts for raw starch conversion. 2012 , 95, 1377-88	69
1004	Influence of the Botanic Origin of Starch Nanocrystals on the Morphological and Mechanical Properties of Natural Rubber Nanocomposites. 2012 , 297, 969-978	29
1003	V-amylose Structural Characteristics, Methods of Preparation, Significance, and Potential Applications. 2012 , 28, 412-438	169
1002	Preferential and rapid degradation of raw rice starch by an α -amylase of glycoside hydrolase subfamily GH13_37. 2012 , 94, 1577-84	29
1001	Hydrolysis of concentrated raw starch: A new very efficient α -amylase from Anoxybacillus flavothermus. 2012 , 87, 46-52	29
1000	New insights on the mechanism of acid degradation of pea starch. 2012 , 87, 1941-1949	99

999	Analysis of starch amylolysis using plots for first-order kinetics. 2012 , 87, 2189-2197	205
998	Determination of the botanical origin of starch using direct potentiometry and PCA. 2012 , 87, 2619-2623	3
997	Structural characterization of novel cassava starches with low and high-amylose contents in comparison with other commercial sources. 2012 , 27, 161-174	97
996	Starch characteristics of transgenic wheat (<i>Triticum aestivum</i> L.) overexpressing the Dx5 high molecular weight glutenin subunit are substantially equivalent to those in nonmodified wheat. 2012 , 77, C437-42	4
995	Quantification of high-power ultrasound induced damage on potato starch granules using light microscopy. 2012 , 19, 421-6	66
994	Rheology to understand and optimize processability, structures and properties of starch polymeric materials. 2012 , 37, 595-623	184
993	Use of microwave irradiation in the grafting modification of the polysaccharides –A review. 2012 , 37, 340-364	159
992	Linear and non-linear viscoelastic behaviors of crosslinked tapioca starch/polysaccharide systems. 2012 , 109, 571-578	34
991	Rheological properties of gelatinized chestnut starch dispersions: Effect of concentration and temperature. 2012 , 112, 94-99	42
990	Processing titanium foams using tapioca starch as a space holder. 2012 , 212, 83-89	123
989	Advances in Elastomers II. 2013 ,	9
988	Microwave initiated synthesis of polyacrylamide grafted casein (CAS-g-PAM)–its application as a flocculant. <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 141-7	7.9 33
987	Handbook on Sourdough Biotechnology. 2013 ,	16
986	Mineralization of Calcium Phosphate Crystals in Starch Template Inducing a Brushite Kidney Stone Biomimetic Composite. 2013 , 13, 2166-2173	36
985	Molecular and supra-molecular structure of waxy starches developed from cassava (<i>Manihot esculenta</i> Crantz). 2013 , 92, 1451-62	46
984	Genomic Specification of Starch Biosynthesis in Maize Endosperm. 2013 , 123-137	14
983	Laser-induced periodic surface structuring of biopolymers. 2013 , 110, 683-690	39
982	Simple organocatalytic route for the synthesis of starch esters. 2013 , 98, 349-57	43

981	Chemical Modification of Starch Nanoparticles. 2013 , 181-202	2
980	Structure-function relationships in glycopolymers: effects of residue sequences, duplex, and triplex organization. 2013 , 99, 757-71	11
979	Physicochemical properties and in vitro digestion of starches from different Dioscorea plants. 2013 , 32, 432-439	43
978	Hydrophobic Polymers from Food Waste: Resources and Synthesis. 2013 , 53, 627-694	56
977	A generic rate law for surface-active enzymes. 2013 , 587, 2882-90	17
976	Molecular disassembly of starch granules during gelatinization and its effect on starch digestibility: a review. 2013 , 4, 1564-80	335
975	Effect of simultaneous inhibition of starch branching enzymes I and IIb on the crystalline structure of rice starches with different amylose contents. 2013 , 61, 9930-7	30
974	Rheological and textural studies of fresh and freeze-thawed native sago starch-sugar gels. II. Comparisons with other starch sources and reheating effects. 2013 , 31, 156-165	40
973	Influence of citric acid on thermoplastic wheat flour/poly(lactic acid) blends. II. Barrier properties and water vapor sorption isotherms. 2013 , 50, 104-111	41
972	Isolated starches from yams (<i>Dioscorea</i> sp) grown at the Venezuelan Amazons: structure and functional properties. 2013 , 98, 650-8	25
971	Colloidal aggregates of Pd nanoparticles supported by larch arabinogalactan. 2013 , 117, 2134-41	12
970	Chemical Analysis of Starch-Like Mineral Crystals to Eliminate Misidentification in Ancient Residue Research. 2013 , 55, 1122-1131	4
969	Nano-mechanical properties of starch and gluten biopolymers from atomic force microscopy. 2013 , 49, 3788-3795	28
968	Preparation and partial characterization of low dextrose equivalent (DE) maltodextrin from banana starch produced by enzymatic hydrolysis. 2013 , 65, 312-321	8
967	Amylopectin grafted with poly (acrylic acid): development and application of a high performance flocculant. 2013 , 95, 753-9	71
966	Electron microscopy and composition of raw acorn starch in relation to in vivo starch digestibility. 2013 , 4, 917-22	13
965	Preparation of Starch Nanoparticles. 2013 , 153-180	6
964	The surface structure of a complex substrate revealed by enzyme kinetics and Freundlich constants for α -amylase interaction with the surface of starch. 2013 , 1830, 3095-101	20

- 963 Characterization of Lotus Stem (*Nelumbo nucifera*) Starches Purified From Three Lakes of India. **2013**, 22, 605-618 13
- 962 Physicochemical properties of starch isolated from eight different varieties of Korean sweet potatoes. **2013**, 65, 923-930 31
- 961 Supramolecular structure of A- and B-type granules of wheat starch. **2013**, 31, 68-73 174
- 960 Physicochemical variation of cyanobacterial starch, the insoluble β -Glucans in cyanobacteria. **2013**, 54, 465-73 22
- 959 Hydroxyethyl Starch-g-Poly-(N,N-dimethylacrylamide-co-acrylic acid): An efficient dye removing agent. **2013**, 49, 4265-4275 42
- 958 Chemical composition and functional properties of native chestnut starch (*Castanea sativa* Mill). **2013**, 94, 594-602 75
- 957 Anti-plasticization of cassava starch by complexing fatty acids. **2013**, 98, 659-64 15
- 956 Structure and enzymatic resistivity of debranched high temperature&pressure treated high-amylose corn starch. **2013**, 57, 348-355 82
- 955 Chemistry of Cereal Grains. **2013**, 11-45 67
- 954 Microbial acid-stable α -Amylases: Characteristics, genetic engineering and applications. **2013**, 48, 201-211 84
- 953 Effect of medium hydrostatic pressure on the properties of wheat flour main biopolymers. **2013**, 57, 411-417 4
- 952 Bacterial Enzymes. **2013**, 193-211
- 951 Mechanical, thermal, and fire properties of polylactide/starch blend/clay composites. **2013**, 113, 703-712 34
- 950 Bioaccessibility of nutrients and micronutrients from dispersed food systems: impact of the multiscale bulk and interfacial structures. **2013**, 53, 76-108 46
- 949 Rubber Nanocomposites: Latest Trends and Concepts. **2013**, 69-107 13
- 948 Comparing methods for extracting amaranthus starch and the properties of the isolated starches. **2013**, 51, 441-447 21
- 947 Synergistic and antagonistic effects of α -Amylase and amyloglucosidase on starch digestion. **2013**, 14, 1945-54 119
- 946 The role of nanocellulose fibers, starch and chitosan on multipolysaccharide based films. **2013**, 20, 1807-1818 54

945	Starch-based nano-biocomposites. 2013 , 38, 1590-1628		376
944	Substrate preference of a <i>Geobacillus maltogenic</i> amylase: a kinetic and thermodynamic analysis. <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 1-9	7.9	10
943	Molecular-level understanding of the carbonisation of polysaccharides. 2013 , 19, 9351-7		30
942	New approach to study starch gelatinization applying a combination of hot-stage light microscopy and differential scanning calorimetry. 2013 , 61, 1212-8		32
941	Structure and properties of maize starch processed with a combination of α -amylase and pullulanase. <i>International Journal of Biological Macromolecules</i> , 2013 , 52, 38-44	7.9	31
940	Characterization of substrate and product specificity of the purified recombinant glycogen branching enzyme of <i>Rhodothermus obamensis</i> . 2013 , 1830, 2167-77		49
939	SAXS conformational tracking of amylose synthesized by amylosucrases. 2013 , 14, 232-9		13
938	On the differences in the granular architecture and starch structure between pericarp and endosperm wheat starches. 2013 , 65, 791-800		20
937	Application of Various Drying Methods to Produce Enzymatically Hydrolyzed Porous Starch Granules. 2013 , 31, 1627-1634		22
936	In vitro synthesis of hyperbranched β -glucans using a biomimetic enzymatic toolbox. 2013 , 14, 438-47		24
935	Molecular structure of starches from maize mutants deficient in starch synthase III. 2013 , 61, 9899-907		31
934	Characterization of internal structure of maize starch without amylose and amylopectin separation. 2013 , 97, 475-81		18
933	A Novel Modified Starch/Carboxymethyl Cellulose/Montmorillonite Bionanocomposite Film: Structural and Physical Properties. 2013 , 10, 121-130		21
932	Health-promoting substances contained in cereals (review). 2013 , 6, 256-268		
931	Stokes vector based polarization resolved second harmonic microscopy of starch granules. 2013 , 4, 538-47		33
930	Distinct functional properties of isoamylase-type starch debranching enzymes in monocot and dicot leaves. 2013 , 163, 1363-75		27
929	Characterization Methods for Starch-Based Materials: State of the Art and Perspectives. 2013 , 66, 1550		41
928	Structure of the <i>Arabidopsis</i> glucan phosphatase like <i>sex four2</i> reveals a unique mechanism for starch dephosphorylation. 2013 , 25, 2302-14		31

927	Peculiarities of enhancing resistant starch in ruminants using chemical methods: opportunities and challenges. 2013 , 5, 1970-88	33
926	Convergent evolution of polysaccharide debranching defines a common mechanism for starch accumulation in cyanobacteria and plants. 2013 , 25, 3961-75	18
925	Cecropia peltata accumulates starch or soluble glycogen by differentially regulating starch biosynthetic genes. 2013 , 25, 1400-15	18
924	Structure and physicochemical properties of starches in lotus (Nelumbo nucifera Gaertn.) rhizome. 2013 , 1, 273-83	34
923	Rice. 2013 , 114-154	2
922	Rheology and Structure of Cornstarch Suspensions in Water-Poly(propylene glycol) Mixtures. 2013 , 34, 887-897	8
921	Digestion Resistant Carbohydrates. 2013 , 95-109	2
920	Starch Biosynthesis in Relation to Resistant Starch. 2013 , 1-22	3
919	Two-Way Coupling of Fluid-flow, Heat-Transfer and Product Transformation during Heat Treatment of Starch Suspension Inside Tubular Exchanger. 2013 , 7, 334-345	2
918	(1)H NMR spectroscopy for the in vitro understanding of the glycaemic index. 2013 , 109, 1934-9	3
917	Digestion Resistant Carbohydrates. 2013 , 95-110	
916	Gum Arabic. 2013 , 229-240	
915	Embalagens biodegradáveis de amido reforçadas com fibras lignocelulósicas provenientes de resíduos agroindustriais. 2013 , 1,	
914	A Phylogenetic Re-evaluation of Morphological Variations of Starch Grains among Poaceae Species. 2013 , 60, 37-44	21
913	Starch Biosynthesis in Relation to Resistant Starch. 2013 , 1-22	3
912	. 2013 ,	8
911	A holistic view of dietary carbohydrate utilization in lobster: digestion, postprandial nutrient flux, and metabolism. 2014 , 9, e108875	12
910	Barley Grain Proteins. 2014 , 123-168	1

909	. 2014 ,	9
908	Effect of enriching potato and corn starch with iron ions on selected functional properties. 2014 , 66, 1049-1059	10
907	Advanced Nano-biocomposites Based on Starch. 2014 , 1-75	12
906	From dusk till dawn: the Arabidopsis thaliana sugar starving responsive network. 2014 , 5, 482	7
905	Nutritive and Digestive Effects of Starch and Fiber in Whole Wheat. 2014 , 81-87	2
904	Starch Nanocrystals. 2014 , 89-103	
903	Mechanical Properties of Starch-Based Plastics. 2014 , 187-209	7
902	Physicochemical characterization and in vitro assessment of the nutritive value of starch yield from corn dried at different temperatures. 2014 , 66, 738-748	15
901	Second Harmonic Generation Mediated by Aligned Water in Starch Granules. 2014 , 118, 14785-94	11
900	Characterizing the chemical features of lipid and protein in sweet potato and maize starches. 2014 , 66, 361-368	12
899	Polymer Biocomposites and Nanobiocomposites Obtained from Mango Seeds. 2014 , 344, 39-54	16
898	All starch nanocomposite coating for barrier material. 2014 , 131, n/a-n/a	13
897	Stress relaxation behavior of starch powder-epoxy resin composites. 2014 , 132, n/a-n/a	1
896	The characterization of granule structural changes in acid-thinning starches by new methods and its effect on other properties. 2014 , 28, 479-489	10
895	Resistant Starch: Properties, Preparations and Applications in Functional Foods. 2014 , 227-253	4
894	Starch Plastic Packaging and Agriculture Applications. 2014 , 421-452	9
893	Tropical Natural Fibre Composites. 2014 ,	9
892	Detection of Amylose and Amylopectin From Different Yam (D. Opposita Thunb.) Cultivars by Capillary Electrophoresis. 2014 , 955-959, 791-796	

891 Structure-Property Relationships of Genetically Modified Starch. **2014**, 31-75

890 Shape-memory starch for resorbable biomedical devices. **2014**, 99, 242-8

34

889 Tracking sulfur and phosphorus within single starch granules using synchrotron X-ray microfluorescence mapping. **2014**, 1840, 113-9

14

888 The properties of different cultivars of Jinhai sweet potato starches in China. *International Journal of Biological Macromolecules*, **2014**, 67, 1-6

7.9

34

887 Changes in physicochemical properties of waxy corn starches after harvest, and in mechanical properties of fresh cooked kernels during storage. **2014**, 151, 561-7

9

886 Fermentation and heat-moisture treatment induced changes on the physicochemical properties of foxtail millet (*Setaria italica*) flour. **2014**, 92, 38-45

51

885 Comparative susceptibilities to alkali-treatment of A-, B- and C-type starches of *Dioscorea zingiberensis*, *Dioscorea persimilis* and *Dioscorea opposita*. **2014**, 39, 286-294

27

884 Thermal behavior of maize starches with different amylose/amylopectin ratio studied by DSC analysis. **2014**, 66, 700-706

14

883 Characterization of hyperbranched glycopolymers produced in vitro using enzymes. **2014**, 406, 1607-18

19

882 Endosymbiosis. **2014**,

3

881 Gums tuning the rheological properties of modified maize starch pastes: Differences between guar and xanthan. **2014**, 39, 85-94

32

880 Porous Mullite Ceramics Formed by Direct Consolidation Using Native and Granular Cold-Water-Soluble Starches. **2014**, 97, 1074-1082

19

879 Effects of amylose and phosphate monoester on aggregation structures of heat-moisture treated potato starches. **2014**, 103, 228-33

34

878 Use of malt bagasse to produce biodegradable baked foams made from cassava starch. **2014**, 55, 187-193

84

877 Starch-based nanocomposites: a comparative performance study of cellulose whiskers and starch nanoparticles. **2014**, 106, 432-9

60

876 Bio-Inspired Integration of Natural Materials. **2014**, 125-150

5

875 Gene cloning, functional expression and characterisation of a novel glycogen branching enzyme from *Rhizomucor miehei* and its application in wheat breadmaking. **2014**, 159, 85-94

21

874 Encapsulation altered starch digestion: toward developing starch-based delivery systems. **2014**, 101, 600-5

21

873	Perspective of surface active agents in baking industry: an overview. 2014 , 54, 208-24	17
872	Parboiled rice: Understanding from a materials science approach. 2014 , 124, 173-183	77
871	A Review on Development and Application of Plant-Based Biofloculants and Grafted Biofloculants. 2014 , 53, 18357-18369	64
870	Factors affecting starch utilization in large animal food production system: A review. 2014 , 66, 72-90	65
869	The devil lies in the details: how variations in polysaccharide fine-structure impact the physiology and evolution of gut microbes. 2014 , 426, 3851-65	129
868	Hydrothermal treatment and iodine binding provide insights into the organization of glucan chains within the semi-crystalline lamellae of corn starch granules. 2014 , 101, 871-85	34
867	Crystalline starch based nanoparticles. 2014 , 19, 397-408	75
866	Distribution of branches in whole starches from maize mutants deficient in starch synthase III. 2014 , 62, 4577-83	10
865	Production and characterisation of resistant starch and its utilisation as food ingredient: a review. 2014 , 6, 335-346	8
864	Structural and thermal transitions during the conversion from native to granular cold-water swelling maize starch. 2014 , 114, 196-205	45
863	Enzymatic synthesis of amylose brushes revisited: details from X-ray photoelectron spectroscopy and spectroscopic ellipsometry. 2014 , 14, 186-94	14
862	Starch digestion capacity of poultry. 2014 , 93, 2394-9	44
861	Crystal structure of the Chlamydomonas starch debranching enzyme isoamylase ISA1 reveals insights into the mechanism of branch trimming and complex assembly. 2014 , 289, 22991-23003	40
860	An efficient and stable star-shaped plasticizer for starch: cyclic phosphazene with hydrogen bonding aminoethoxy ethanol side chains. 2014 , 16, 4339-4350	17
859	A family of starch-active polysaccharide monooxygenases. 2014 , 111, 13822-7	183
858	Pressure-induced gelatinization of starch in excess water. 2014 , 54, 399-409	36
857	Preparation of Polyacrylonitrile Initiated by Modified Corn Starch and Adsorption for Mercury after Modification. 2014 , 53, 4871-4877	14
856	Effects of dietary amylose/amylopectin ratio on growth performance, feed utilization, digestive enzymes, and postprandial metabolic responses in juvenile obscure puffer Takifugu obscurus. 2014 , 40, 1423-36	18

855	Genetic controls on starch amylose content in wheat and rice grains. 2014 , 93, 279-92	21
854	Starch biosynthetic genes and enzymes are expressed and active in the absence of starch accumulation in sugar beet tap-root. 2014 , 14, 104	21
853	Identification of multiple phosphorylation sites on maize endosperm starch branching enzyme IIb, a key enzyme in amylopectin biosynthesis. 2014 , 289, 9233-46	37
852	Wheat genome specific granule-bound starch synthase I differentially influence grain starch synthesis. 2014 , 114, 87-94	13
851	Diversity of reaction characteristics of glucan branching enzymes and the fine structure of β -glucan from various sources. 2014 , 562, 9-21	44
850	Phosphoglucan-bound structure of starch phosphatase Starch Excess4 reveals the mechanism for C6 specificity. 2014 , 111, 7272-7	50
849	Adhesion and Surface Issues in Biocomposites and Bionanocomposites. 2014 , 2, 173-225	7
848	Phosphoglucan phosphatase function sheds light on starch degradation. 2014 , 19, 471-8	53
847	Preparation, structure, and digestibility of crystalline A- and B-type aggregates from debranched waxy starches. 2014 , 105, 341-50	42
846	Transition from glycogen to starch metabolism in Archaeplastida. 2014 , 19, 18-28	45
845	Effect of oxygen glow plasma on supramolecular and molecular structures of starch and related mechanism. 2014 , 37, 69-76	69
844	Analysis of a preferential action of β -amylase from <i>B. licheniformis</i> towards amorphous regions of waxy maize starch. 2014 , 102, 80-7	31
843	Formation of crystalline complexes between amylo maize dextrin and ceramide. 2014 , 101, 407-14	3
842	Retrograded maize starch used as a medium to enrich <i>Monascus</i> from the air in winter. <i>International Journal of Biological Macromolecules</i> , 2014 , 67, 201-4	7.9 2
841	3D imaging of enzymes working in situ. 2014 , 86, 5265-70	8
840	Hydration and the phase diagram of acid hydrolyzed potato starch. 2014 , 112, 569-77	19
839	The Structure and Thermal Stability of Amylose β -lipid Complexes: A Case Study on Amylose β -glycerol Monostearate. 2014 , 14, 3221-3233	43
838	Analysis of isoamylase debranched starches with size exclusion chromatography utilizing PFG columns. 2014 , 112, 458-61	13

837	Supramolecular structural changes of waxy and high-amylose cornstarches heated in abundant water. 2014 , 35, 700-709	53
836	Fructan Biosynthesis Regulation and the Production of Tailor-Made Fructan in Plants. 2014 , 20-49	
835	Polysaccharide Bio-Based Composites: Nanofiber Fabrication and Application Jackapon Sunthonrvarabhas, Klanarong Sriroth, and Hyun-Joong Kim. 2014 , 162-179	
834	Crystallinity and Influence of Citric Acid as a Compatibilizer in Low Density Polyethylene/Jackfruit Seed Flour Blends. 2015 , 815, 14-18	
833	Effect of hydroacoustic treatment on the state and gel-forming capacity of starch suspensions. 2015 , 88, 661-668	4
832	Spectroscopic investigation of the constituent components effect on the biodegradable package characteristics. 2015 ,	
831	Effect of urea and sodium chloride on the pasting properties and gelatinisation kinetics of corn starch. 2015 , 7, 449-457	2
830	Crystal transition from hydrated chitosan and chitosan/monocarboxylic acid complex to anhydrous chitosan investigated by X-ray diffraction. 2015 , 53, 1065-1069	18
829	Molecular characterization of acid-thinned wheat, potato and pea starches and correlation to gel properties. 2015 , 67, 424-437	24
828	Improving polyglucan production in cyanobacteria and microalgae via cultivation design and metabolic engineering. 2015 , 10, 886-98	28
827	Cationic Starch Nanoparticles. 2015 , 57-77	
826	Mechanical performance of starch-based biocomposites. 2015 , 53-92	2
825	Pullulanase and Starch Synthase III Are Associated with Formation of Vitreous Endosperm in Quality Protein Maize. 2015 , 10, e0130856	4
824	Physicochemical properties, modifications and applications of starches from different botanical sources. 2015 , 35, 215-236	409
823	Crystalline Structure in Starch. 2015 , 61-90	9
822	Water binding properties of acid-thinned wheat, potato, and pea starches. 2015 , 67, 438-447	3
821	Understanding starch gelatinization: The phase diagram approach. 2015 , 129, 62-9	31
820	Understanding the multi-scale structure and functional properties of starch modulated by glow-plasma: A structure-functionality relationship. 2015 , 50, 228-236	120

819	Expanded corn starch as a versatile material in atom transfer radical polymerization (ATRP) of styrene and methyl methacrylate. 2015 , 130, 290-8	21
818	Fine Structure of Amylopectin. 2015 , 3-40	6
817	Soft matter food physics--the physics of food and cooking. 2015 , 78, 124602	53
816	Investigating the effect of growth regulator, furolan on starch and protein contents in winter wheat cultivars. 2015 , 41, 107-110	2
815	Improved understanding of rice amylose biosynthesis from advanced starch structural characterization. 2015 , 8, 55	19
814	Plastidial Disproportionating Enzyme Participates in Starch Synthesis in Rice Endosperm by Transferring Maltooligosyl Groups from Amylose and Amylopectin to Amylopectin. 2015 , 169, 2496-512	18
813	From Microbial Biopolymers to Bioplastics: Sustainable Additives for PHB Processing and Stabilization. 2015 , 139-160	3
812	Microbial Factories. 2015 ,	1
811	Second harmonic generation microscopy investigation of the crystalline ultrastructure of three barley starch lines affected by hydration. 2015 , 6, 3694-700	16
810	Amylolysis of maize mutant starches described with a fractal-like kinetics model. 2015 , 123, 266-74	7
809	Pullulanase hydrolysis behaviors and hydrogel properties of debranched starches from different sources. 2015 , 45, 351-360	47
808	Millipede-inspired structural design principle for high performance polysaccharide binders in silicon anodes. 2015 , 8, 1224-1230	179
807	Changes in crystal structure of chickpea starch samples during processing treatments: an X-ray diffraction and starch moisture analysis study. 2015 , 121, 169-74	22
806	Effect of glycerol monostearate on the gelatinization behavior of maize starches with different amylose contents. 2015 , 67, 107-116	19
805	Impact of ultrasound on structure, physicochemical properties, modifications, and applications of starch. 2015 , 43, 1-17	142
804	Oligosaccharide and substrate binding in the starch debranching enzyme barley limit dextrinase. 2015 , 427, 1263-1277	25
803	Properties of Cassava Bagasse and Polyvinyl Alcohol Biodegradable Foams. 2015 , 23, 269-276	17
802	Starch digestion in broiler chickens fed cereal diets. 2015 , 209, 16-29	15

801	Study of the role of sugar fatty esters in explaining differences in the malt composition of barley analysed using vibrational spectroscopy and chemometrics. 2015 , 7, 6152-6157	3
800	Processing and characterization of thermoplastic starch/polycaprolactone/compatibilizer ternary blends for packaging applications. 2015 , 22, 1	41
799	Mechanistic Insights into Glucan Phosphatase Activity against Polyglucan Substrates. 2015 , 290, 23361-70	22
798	Dielectric properties of corn flour from 0.2 to 10 GHz. 2015 , 166, 255-262	22
797	Effect of salts on the gelatinization process of Chinese yam (<i>Dioscorea opposita</i>) starch with digital image analysis method. 2015 , 51, 468-475	15
796	Crosslinking effect of dialdehyde starch (DAS) on decellularized porcine aortas for tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 813-21	7.9 23
795	Effect of γ -radiation on free radicals formation, structural changes and functional properties of wheat starch. <i>International Journal of Biological Macromolecules</i> , 2015 , 80, 64-76	7.9 35
794	Effect of the addition order and amylose content on mechanical, barrier and structural properties of films made with starch and montmorillonite. 2015 , 127, 195-201	59
793	Influence of the extrusion process on the technological properties of hydroxypropylated cross-linked cassava starch. 2015 , 52, 7305-7312	6
792	Modulation of resistant starch and nutrient composition of barley grain using organic acids and thermal cycling treatments. 2015 , 67, 654-662	11
791	Starch Degradation. 2015 , 239-290	12
790	Starch. 2015 ,	15
789	Effect of pH and ionic strength on the electrical charge and particle size distribution of starch nanocrystal suspensions. 2015 , 67, 319-327	21
788	From raw material to dish: pasta quality step by step. 2015 , 95, 2579-87	34
787	Production of Glucose from Starch-Based Waste Employing Ultrasound and/or Microwave Irradiation. 2015 , 289-315	
786	Effect of crystallinity and plasticizer on mechanical properties and tissue integration of starch-based materials from two botanical origins. 2015 , 124, 180-7	24
785	The Impact of Linseed Oil Lipids on the Physical Properties of Corn Crisps and the Possibility of Obtaining Crisps Enriched with n-3 Fatty Acids. 2015 , 92, 1195-1203	4
784	Multivariate model to characterise relations between maize mutant starches and hydrolysis kinetics. 2015 , 133, 497-506	9

783	Geometrical Formation of Compound Starch Grains in Rice Implements Voronoi Diagram. 2015 , 56, 2150-7	11
782	Green synthesis, characterization and antibacterial activity of gold nanoparticles using hydroxyethyl starch-g-poly (methacrylate-co-sodium acrylate): A novel biodegradable graft copolymer. 2015 , 212, 259-265	16
781	Structural origin of stress and shape recovery in shape memory starch. 2015 , 77, 361-365	7
780	Overexpression of STARCH BRANCHING ENZYME II increases short-chain branching of amylopectin and alters the physicochemical properties of starch from potato tuber. 2015 , 15, 28	32
779	Thermal properties of barley starch and its relation to starch characteristics. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 692-700	7.9 18
778	Simple Statistical Model for Branched Aggregates: Application to Coee Bitumen. 2015 , 119, 14323-31	4
777	Thermal expansion behavior of A- and B-type amylose crystals in the low-temperature region. 2015 , 131, 399-406	3
776	Morphological Variations of Starch Grains. 2015 , 425-441	5
775	Hydrogels Nanocomposites Based on Crystals, Whiskers and Fibrils Derived from Biopolymers. 2015 , 43-71	11
774	Starch and derivatives as pharmaceutical excipients. 2015 , 21-84	2
773	Determination of some physicochemical and rheological characteristics of starch obtained from Brosimum alicastrum swartz seeds. 2015 , 45, 48-54	29
772	Preparation, characterization and utilization of starch nanoparticles. 2015 , 126, 607-20	239
771	Pasting of maize and rice starch after high pressure processing: Studies based on an acoustic wave sensor. 2015 , 209, 323-327	6
770	Molecular structure and granule morphology of native and heat-moisture-treated pinhõ starch. 2015 , 50, 282-289	21
769	An efficient synthesis of quinazoline and xanthene derivatives using starch sulfate as a biodegradable solid acid catalyst. 2015 , 41, 721-738	20
768	Effect of acid hydrolysis on starch structure and functionality: a review. 2015 , 55, 1081-97	216
767	Starch-sulfuric acid as a bio-supported and recyclable solid acid catalyst for rapid synthesis of benzylidene bis(4-hydroxycoumarin) derivatives. 2015 , 41, 1283-1292	16
766	Starch blends and their physicochemical properties. 2015 , 67, 1-13	71

765	Production, structure, physicochemical and functional properties of maize, cassava, wheat, potato and rice starches. 2015 , 67, 14-29	166
764	Sustainable carbon materials. 2015 , 44, 250-90	826
763	Understanding the destructure of starch in water-organic liquid mixtures. 2015 , 17, 291-299	44
762	Electron beam irradiation of maltodextrin and cinnamyl alcohol mixtures: influence of glycerol on cross-linking. 2015 , 117, 150-159	3
761	Starch and cellulose nanocrystals together into thermoplastic starch bionanocomposites. 2015 , 117, 83-90	94
760	Obtenç� de amidos termopl�sticos para a extrus� de p� cer�micos. 2016 , 26, 60-67	0
759	Starch: Starch Architecture and Structure. 2016 , 190-197	
758	Starch, Starch Architecture and Structure. 2016 ,	
757	Sorghum Grain Quality. 2016 , 1-61	10
756	Functional food ingredients and nutraceuticals, milk proteins as nutraceuticals nanoScience and food industry. 2016 , 715-759	3
755	Bacterial and Archaeal α -Amylases: Diversity and Amelioration of the Desirable Characteristics for Industrial Applications. 2016 , 7, 1129	89
754	A Saponification Method for Chlorophyll Removal from Microalgae Biomass as Oil Feedstock. 2016 , 14,	32
753	Lytic polysaccharide monooxygenases and other oxidative enzymes are abundantly secreted by <i>Aspergillus nidulans</i> grown on different starches. 2016 , 9, 187	33
752	Ellagic Acid May Improve Mechanical and Barrier Properties in Films of Starch-A Review Paper. 2016 , 5, 61	
751	Chemistry, structure, functionality and applications of rice starch. 2016 , 70, 291-300	105
750	Physicochemical and rheological characterization of Andean tuber starches: Potato (<i>Solanum tuberosum</i> ssp. <i>Andigenum</i>), Oca (<i>Oxalis tuberosa</i> Molina) and Papalisa (<i>Ullucus tuberosus</i> Caldas). 2016 , 68, 1084-1094	30
749	Polysaccharide Degradation by the Intestinal Microbiota and Its Influence on Human Health and Disease. 2016 , 428, 3230-3252	251
748	Study of complexes formation between transition metal ions and amylopectin in DMSO/H ₂ O solution. 2016 , 68, 1129-1138	4

747	Supramolecular structural evolutions of maize starch hydrothermally treated in excess water. 2016 , 68, 365-373	3
746	Impact of modification temperature on the properties of acid-thinned potato starch. 2016 , 68, 885-899	15
745	Digestion and metabolic fates of starch, and its relation to major nutrition-related health problems: A review. 2016 , 68, 302-313	30
744	Botanical origin as a determinant for the mechanical properties of starch films with nanoparticle reinforcements. 2016 , 68, 935-942	5
743	Microwave-assisted green approach for graft copolymerization of L-lactic acid onto starch. 2016 , 133, n/a-n/a	19
742	Expression of Escherichia coli glycogen branching enzyme in an Arabidopsis mutant devoid of endogenous starch branching enzymes induces the synthesis of starch-like polyglucans. 2016 , 39, 1432-47	9
741	TD NMR Relaxation Studies of Cereal Products. 2016 , 1-18	1
740	Isolation of starches from different tubers and study of their physicochemical, thermal, rheological and morphological characteristics. 2016 , 68, 160-168	28
739	Shape-memory effect in amorphous potato starch: The influence of local orders and paracrystallinity. 2016 , 146, 411-9	17
738	Removal of heavy metal ions in water by starch esters. 2016 , 68, 37-46	30
737	In vitro digestibility of kudzu starch by using α -amylase and glucoamylase. 2016 , 68, 140-150	10
736	Structural mechanisms of plant glucan phosphatases in starch metabolism. 2016 , 283, 2427-47	16
735	Production of starch nanoparticles using normal maize starch via heat-moisture treatment under mildly acidic conditions and homogenization. 2016 , 151, 274-282	15
734	Preparation and characterization of slow-release fertilizer encapsulated by starch-based superabsorbent polymer. 2016 , 147, 146-154	193
733	Starch phosphorylation: insights and perspectives. 2016 , 73, 2753-64	37
732	Structure of clusters and building blocks in amylopectin from African rice accessions. 2016 , 148, 125-33	5
731	Characterization of the highly branched glycogen from the thermoacidophilic red microalga <i>Galdieria sulphuraria</i> and comparison with other glycogens. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 12-8	7.9 21
730	Structure and function of α -glucan debranching enzymes. 2016 , 73, 2619-41	51

729	WITHDRAWN: Effects of brassinosteroids on the yield and quality of machine-transplanted hybrid rice. 2016 ,		
728	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. 2016 , 154, 186-93		38
727	Methods to isolate and quantify damaged and gelatinized starch grains. 2016 , 10, 142-146		7
726	Bio-based Nanomaterials and Their Bionanocomposites. 2016 , 255-330		7
725	Acrylic bone cement and starch: Botanical variety impact on curing parameters and degradability. 2016 , 69, 1328-34		2
724	Engineering Digestion: Multiscale Processes of Food Digestion. 2016 , 81, R534-43		54
723	Starch-Based "Green" Composites. 2016 , 199-298		1
722	Effects of removal of surface proteins on physicochemical and structural properties of A- and B-starch isolated from normal and waxy wheat. 2016 , 53, 2673-85		38
721	Synthesis and Properties of Modified Amylose Containing an Aryl Spacer at a Regular Interval in Its Main Chain. 2016 , 45, 1018-1020		2
720	Application of two-phase lamellar model to study the ultrastructure of annealed canna starch: A comparison with linear correlation function. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 1210-1216	7.9	6
719	Preparation and characterization of size-controlled starch nanoparticles based on short linear chains from debranched waxy corn starch. 2016 , 74, 303-310		68
718	Composition and structure of tuber cell walls affect in vitro digestibility of potato (<i>Solanum tuberosum</i> L.). 2016 , 7, 4202-4212		15
717	Papermaking and Wet-End Chemistry. 2016 , 439-462		
716	Transcriptome-wide mining suggests conglomerate of genes associated with tuberous root growth and development in <i>Aconitum heterophyllum</i> Wall. 2016 , 6, 152		4
715	Fungal lytic polysaccharide monooxygenases bind starch and β -cyclodextrin similarly to amylolytic hydrolases. 2016 , 590, 2737-47		13
714	The effect of baking and enzymatic treatment on the structural properties of wheat starch. 2016 , 213, 768-774		16
713	Rapid and sensitive quantification of C3- and C6-phosphoesters in starch by fluorescence-assisted capillary electrophoresis. 2016 , 152, 784-791		6
712	Self-preserving lognormal volume-size distributions of starch granules in developing sweetpotatoes and modulation of their scale parameters by a starch synthase II (SSII). 2016 , 38, 1		3

711	Changes of multi-scale structure during mimicked DSC heating reveal the nature of starch gelatinization. 2016 , 6, 28271	85
710	Starch-Based Blends in Tissue Engineering. 2016 , 244-257	2
709	Biocomposites Composed of Bio-Based Epoxy Resins, Bio-Based Polyphenols and Lignocellulosic Fibers. 2016 , 131-180	0
708	Reinforcing Fillers and Coupling Agentsâ€Effects for Performing Wood Polymer Composites. 2016 , 385-406	
707	Crystal structures of Escherichia coli branching enzyme in complex with cyclodextrins. 2016 , 72, 641-7	22
706	Stabilization of Enzymes by Metal Binding: Structures of Two Alkalophilic Bacillus Subtilases and Analysis of the Second Metal-Binding Site of the Subtilase Family. 2016 , 227-290	2
705	Starch granules identification and automatic classification based on an extended set of morphometric and optical measurements. 2016 , 7, 169-179	9
704	Understanding shape and morphology of unusual tubular starch nanocrystals. 2016 , 151, 666-675	24
703	Structural and physicochemical characterization of Sphenostylis stenocarpa (Hochst. ex A. Rich.) Harms tuber starch. 2016 , 212, 305-12	11
702	Structural changes of corn starch during Saccharomyces cerevisiae fermentation. 2016 , 68, 961-971	15
701	V-type crystal formation in starch by aqueous ethanol treatment: The effect of amylose degree of polymerization. 2016 , 61, 649-661	29
700	Preparation and characterization of cassava starch-based adsorbents for separating of azeotropic ethanol-water in biofuels ethanol production. 2016 , 91, 977-984	10
699	Step-reduced synthesis of starch-silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 126-8	7.9 49
698	Crystallinity, thermal and pasting properties of starches from different potato cultivars grown in Brazil. <i>International Journal of Biological Macromolecules</i> , 2016 , 82, 144-9	7.9 37
697	Effects of extrusion treatment on physicochemical properties and in vitro digestion of pregelatinized high amylose maize flour. 2016 , 68, 108-115	41
696	In situ study starch gelatinization under ultra-high hydrostatic pressure using synchrotron SAXS. 2016 , 56, 58-61	37
695	Digestibility and structural changes of waxy rice starch during the fermentation process for waxy rice vinasse. 2016 , 57, 38-45	34
694	Food components and polymers. 2016 , 115-172	0

693	Altering the Structure of Carbohydrate Storage Granules in the Cyanobacterium <i>Synechocystis</i> sp. Strain PCC 6803 through Branching-Enzyme Truncations. 2015 , 198, 701-10	9
692	Chitosan and Starch-Based Hydrogels Via Graft Copolymerization. 2016 , 189-234	3
691	Supramolecular structure and thermal behavior of cassava starch treated by oxygen and helium glow-plasmas. 2016 , 34, 336-343	29
690	Thermal and enzymatic degradation induced ultrastructure changes in canna starch: Further insights into short-range and long-range structural orders. 2016 , 58, 335-342	27
689	Effect of high hydrostatic pressure on the supramolecular structure of corn starch with different amylose contents. <i>International Journal of Biological Macromolecules</i> , 2016 , 85, 604-14	7.9 39
688	Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. 2016 , 141, 126-34	22
687	Morphological characteristics of stearic acid-grafted starch-compatible linear low density polyethylene/thermoplastic starch blown film. 2016 , 76, 266-277	29
686	Structural Changes in Foods Caused by High-Pressure Processing. 2016 , 509-537	14
685	Amyloplast Membrane Protein SUBSTANDARD STARCH GRAIN6 Controls Starch Grain Size in Rice Endosperm. 2016 , 170, 1445-59	37
684	Interest of coupling ATR-MIR spectroscopy with independent components analysis to follow starch hydrothermal transformations. 2016 , 58, 298-307	6
683	Thermal extrusion of starch film with alcohol. 2016 , 170, 92-99	12
682	Composition and thermodynamic properties of starches from facultative wheat varieties. 2016 , 54, 66-76	19
681	Ingredient Functionality in Multilayered Dough-margarine Systems and the Resultant Pastry Products: A Review. 2016 , 56, 2101-14	12
680	Centrifugally spun starch-based fibers from amylopectin rich starches. 2016 , 137, 459-465	43
679	Utilization of starch films plasticized with urea as fertilizer for improvement of plant growth. 2016 , 137, 127-138	64
678	Effect of bacterial α -amylase and fungal α -amylase on the digestibility and structural characteristics of potato and arrowroot starches. 2016 , 52, 795-803	41
677	Structural characteristics and gelatinization properties of sour cassava starch. 2016 , 123, 919-926	19
676	Effect of different dielectric drying methods on the physic-chemical properties of a starch-water model system. 2016 , 52, 192-200	19

675	Effect of heat-moisture treatment on the structural, physicochemical, and rheological characteristics of arrowroot starch. 2016 , 22, 256-65	23
674	Dental calculus reveals potential respiratory irritants and ingestion of essential plant-based nutrients at Lower Palaeolithic Qesem Cave Israel. 2016 , 398, 129-135	58
673	Nutrition, Health, and Regulatory Aspects of Digestible Maltodextrins. 2016 , 56, 2091-100	72
672	Role of polysaccharides in food, digestion, and health. 2017 , 57, 237-253	255
671	Analysis and optimization of coagulation and flocculation process. 2017 , 7, 451-460	61
670	Methodologies for producing amylose: A review. 2017 , 57, 407-417	10
669	Starch-supported gold nanoparticles and their use in 4-nitrophenol reduction. 2017 , 21, 656-663	66
668	Investigation on the pitting of potato starch granules during high frequency ultrasound treatment. 2017 , 35, 547-555	25
667	Degradation of amylose by ionizing radiation processing. 2017 , 69, 1600027	7
666	Morphological changes of blocklets during the gelatinization process of tapioca starch. 2017 , 163, 324-329	22
665	Digestibility and supramolecular structural changes of maize starch by non-covalent interactions with gallic acid. 2017 , 8, 720-730	72
664	Heparin-mimetic polyurethane hydrogels with anticoagulant, tunable mechanical property and controllable drug releasing behavior. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 1-11	7.9 10
663	Potato starch synthases: Functions and relationships. 2017 , 10, 7-16	28
662	Effects of amadumbe starch nanocrystals on the physicochemical properties of starch biocomposite films. 2017 , 165, 142-148	44
661	In vitro starch hydrolysis and estimated glycemic index of tef porridge and injera. 2017 , 229, 381-387	22
660	Structural characterization of aroid starches by means of chromatographic techniques. 2017 , 69, 97-102	23
659	Enhancing moisture resistance of starch-coated paper by improving the film forming capability of starch film. 2017 , 100, 12-18	21
658	Increasing the carbohydrate storage capacity of plants by engineering a glycogen-like polymer pool in the cytosol. 2017 , 40, 23-32	4

657	Influence of fatty chain length and starch composition on structure and properties of fully substituted fatty acid starch esters. 2017 , 164, 249-257	29
656	Comparative analysis of some physicochemical properties of 19 kinds of native starches. 2017 , 69, 1600367	6
655	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. 2017 , 69, 308-317	200
654	A facile and green synthetic approach toward fabrication of starch-stabilized magnetite nanoparticles. 2017 , 28, 1590-1596	25
653	Deep Assessment of Genomic Diversity in Cassava for Herbicide Tolerance and Starch Biosynthesis. 2017 , 15, 185-194	9
652	Effects of solid-state fermentation (<i>Aspergillus oryzae</i> var. <i>oryzae</i>) on the physicochemical properties of corn starch. 2017 , 69, 1600369	5
651	The glycogen of <i>Galdieria sulphuraria</i> as alternative to starch for the production of slowly digestible and resistant glucose polymers. 2017 , 169, 75-82	22
650	A Sustainable Bioeconomy. 2017 ,	20
649	Biofuels and Bioenergy. 2017 , 79-139	3
648	Facile Preparation of Starch-Based Electroconductive Films with Ionic Liquid. 2017 , 5, 5457-5467	41
647	Polycaprolactone nanocomposite reinforced by bioresource starch-based nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 1304-1311	7.9 16
646	Effect of modification with 1,4- α -glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 630-639	7.9 36
645	Characteristics and potential utilizations of starch from pineapple stem waste. 2017 , 105, 74-82	34
644	Starch in Rubber Based Blends and Micro Composites. 2017 , 109-140	2
643	Synthesis of aminothiazoles: polymer-supported approaches. 2017 , 7, 23765-23778	7
642	Investigation of rheological properties and conformation of cassava starch in zinc chloride solution. 2017 , 69, 1600384	8
641	Bio-based flame retardants: When nature meets fire protection. 2017 , 117, 1-25	267
640	Starch granule morphology in oat endosperm. 2017 , 73, 46-54	11

639	Polysaccharide nanocrystals as fillers for PLA based nanocomposites. 2017 , 24, 447-478	96
638	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO nanocomposites. 2017 , 173, 143-149	12
637	Raman and infrared spectroscopy of carbohydrates: A review. 2017 , 185, 317-335	351
636	Isolation, characterization and comparative study of starches from selected Zingiberaceae species, a non-conventional source. 2017 , 72, 247-253	12
635	Physical and thermal properties and X-ray diffraction of corn flour systems as affected by whole grain wheat flour and extrusion conditions. 2017 , 69, 1600299	9
634	Starch Based Rubber Nanocomposites. 2017 , 199-216	
633	Investigating starch gelatinization through Stokes vector resolved second harmonic generation microscopy. 2017 , 7, 45816	9
632	Multi-scale structure, pasting and digestibility of heat moisture treated red adzuki bean starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 162-169	7.9 41
631	Southeast Asian waxy maize (<i>Zea mays</i> L.), a resource for amylopectin starch quality types?. 2017 , 15, 430-437	3
630	Waxy and non-waxy barley cultivars exhibit differences in the targeting and catalytic activity of GBSS1a. 2017 , 68, 931-941	22
629	Rubber Based Bionanocomposites. 2017 ,	2
628	The analysis of the different functions of starch-phosphorylating enzymes during the development of <i>Arabidopsis thaliana</i> plants discloses an unexpected role for the cytosolic isoform GWD2. 2017 , 160, 447-457	7
627	Structure, functionality and applications of debranched starch: A review. 2017 , 63, 70-79	82
626	Molecular structural differences between maize leaf and endosperm starches. 2017 , 161, 10-15	11
625	Effect of repeated cycled crystallization on digestibility and molecular structure of glutinous Bora rice starch. 2017 , 223, 31-39	20
624	Multiscale Structural Changes of Wheat and Yam Starches during Cooking and Their Effect on in Vitro Enzymatic Digestibility. 2017 , 65, 156-166	34
623	Morphometric and crystallinity changes on jicama starch (<i>Pachyrizus erosus</i>) during gelatinization and their relation with in vitro glycemic index. 2017 , 69, 1600281	3
622	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. 2017 , 158, 29-36	24

621	Biopolymer-based functional composites for medical applications. 2017 , 68, 77-105		207
620	Plant Constituents. 2017 , 61-80		16
619	Starch-Based Biological Microlasers. 2017 , 11, 597-602		38
618	Starch as a source, starch as a sink: the bifunctional role of starch in carbon allocation. 2017 , 68, 4433-4453		118
617	Recent Studies in Polyurethane-Based Drug Delivery Systems. 2017 , 219-244		0
616	Graphene Oxide/Polymer-Based Biomaterials. 2017 , 19, 1700627		71
615	Choline chloride vs choline ionic liquids for starch thermoplasticization. 2017 , 177, 424-432		23
614	Carbohydrates. 2017 , 41-57		
613	Hydration-induced crystalline transformation of starch polymer under ambient conditions. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 152-157	7.9	15
612	Dramatic effect of fluid chemistry on cornstarch suspensions: Linking particle interactions to macroscopic rheology. 2017 , 95, 030602		24
611	Understanding the microstructure and absorption rate of starch-based superabsorbent polymers prepared under high starch concentration. 2017 , 175, 141-148		23
610	Biochemical characterization of Arabidopsis thaliana starch branching enzyme 2.2 reveals an enzymatic positive cooperativity. 2017 , 140, 146-158		8
609	A debranching enzyme IsoM of Coralloccoccus sp. strain EGB with potential in starch processing. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1300-1309	7.9	5
608	Archaeological implications of the digestion of starches by soil bacteria: Interaction among starches leads to differential preservation. 2017 , 15, 95-108		14
607	Accelerated ageing of wheat grains: Part II-influence on thermal characteristics of wheat starch and FTIR spectroscopy of gluten. 2017 , 77, 157-165		2
606	Green Nanocomposites-Based on PLA and Natural Organic Fillers. 2017 , 637-669		1
605	Natural and Artificial Diversification of Starch. 2017 , 521-539		
604	The influence of non-starch polysaccharide on thermodynamic properties of starches from facultative wheat varieties. 2017 , 243, 2243-2253		6

603	Morphology, crystallinity, pasting, thermal and quality characteristics of starches from adzuki bean (<i>Vigna angularis</i> L.) and edible kudzu (<i>Pueraria thomsonii</i> Benth). <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 354-362	7.9	50
602	Design starch: stochastic modeling of starch granule biogenesis. 2017 , 45, 885-893		4
601	Biomass. 2017 , 3-42		17
600	Catalytic Transesterification of Starch with Plant Oils: A Sustainable and Efficient Route to Fatty Acid Starch Esters. 2017 , 10, 182-188		16
599	The targeting of starch binding domains from starch synthase III to the cell wall alters cell wall composition and properties. 2017 , 93, 121-135		9
598	Hydrothermal changes in wheat starch monitored by two-dimensional NMR. 2017 , 214, 412-422		22
597	Nanostarch: a novel and green catalyst for synthesis of 2-aminothiazoles. 2017 , 148, 745-749		12
596	Autotrophic starch production by <i>Chlamydomonas</i> species. 2017 , 29, 105-114		11
595	Effect of heat-moisture treatment under mildly acidic condition on fragmentation of waxy maize starch granules into nanoparticles. 2017 , 63, 59-66		20
594	Physicochemical properties and micro-structural characteristics in starch from kudzu root as affected by cross-linking. 2017 , 219, 93-101		34
593	Physicochemical and crystalline properties of standard maize starch hydrothermally treated by direct steaming. 2017 , 157, 380-390		18
592	Changes in wheat and potato starches induced by gamma irradiation: A comparative macro and microscopic study. 2017 , 20, 1532-1546		27
591	Thermoplastic Starch: A Possible Biodegradable Food Packaging Material—A Review. 2017 , 40, e12447		118
590	Amylopectin small chain glucans form structure fingerprint that determines botanical origin of starch. 2017 , 158, 112-123		8
589	<i>Arabidopsis thaliana</i> FAR-RED ELONGATED HYPOCOTYLS3 (FHY3) and FAR-RED-IMPAIRED RESPONSE1 (FAR1) modulate starch synthesis in response to light and sugar. 2017 , 213, 1682-1696		26
588	Separation and molecular characterization of the amylose- and amylopectin-fraction from native and partially hydrolyzed potato starch. 2017 , 69, 1600228		5
587	Ecofriendly ethanol-developable processes for electron beam lithography using positive-tone dextrin resist material. 2017 , 10, 076502		5
586	Exploitation of Old Wheat Properties for Prevention of Human Disease. 2017 , 12, 1934578X1701200		1

585	11. Other polysaccharide nanocrystals. 2017 , 577-620	0
584	Pathogenesis of Lafora Disease: Transition of Soluble Glycogen to Insoluble Polyglucosan. 2017 , 18,	38
583	Bio-Based Adhesives and Evaluation for Wood Composites Application. 2017 , 9,	100
582	Disadvantages of Starch-Based Materials, Feasible Alternatives in Order to Overcome These Limitations. 2017 , 37-76	20
581	Starch Thermal Processing. 2017 , 187-227	2
580	Understanding Starch Structure: Recent Progress. 2017 , 7, 56	262
579	Starch Characteristics Linked to Gluten-Free Products. 2017 , 6,	78
578	Carbohydrates. 2017 , 39-101	4
577	The Mechanism of Starch Over-Accumulation in High-Starch Mutants Identified by Comparative Transcriptome Analysis. 2017 , 8, 858	13
576	Association mapping of starch chain length distribution and amylose content in pea (<i>Pisum sativum</i> L.) using carbohydrate metabolism candidate genes. 2017 , 17, 132	9
575	Starch accumulation in hulless barley during grain filling. 2017 , 58, 30	8
574	Study on the Change in Powder Properties of Rice Flour by Different Milling Processes. 2017 , 64, 109-114	5
573	Preparation of Organic and Inorganic Nanoparticles and their Subsequent Application in Nanocomposites for Food Packaging Systems: A Review. 2017 , 10, 1-8	
572	Starch Biosynthesis in the Developing Endosperms of Grasses and Cereals. 2017 , 7, 81	44
571	Analysis of the Complex Index of Extruded Corn Starch and Degermed Corn. 2017 , 6, 56	
570	Case Study: Starch. 2017 , 151-167	
569	Preparation and stability of resistant starch nanoparticles, using acid hydrolysis and cross-linking of waxy rice starch. 2018 , 256, 77-84	48
568	Physicochemical and nutritional characteristics of banana flour during ripening. 2018 , 256, 11-17	32

567	Effect of formulation and process on the extrudability of starch-based foam cushions. 2018 , 115, 306-314	14
566	Preparation and characterization of maltodextrin-based polyurethane. 2018 , 194, 236-244	14
565	Impact of physical and enzymatic cell wall opening on the release of pre-gelatinized starch and viscosity forming potential of potato flakes. 2018 , 194, 401-410	14
564	Multi-scale characterization of thermoplastic starch structure using Second Harmonic Generation imaging and NMR. 2018 , 194, 80-88	10
563	Changes in gelatinisation and pasting properties of various starches (wheat, maize and waxy maize) by the addition of bacterial cellulose fibrils. 2018 , 80, 274-280	20
562	Synthesis and characterization of octenyl succinic anhydride modified starches for food applications. A review of recent literature. 2018 , 80, 97-110	105
561	Heterologous co-expression in E. coli of isoamylase genes from cassava <i>Manihot esculenta</i> Crantz 'KU50' achieves enzyme-active heteromeric complex formation. 2018 , 96, 417-427	4
560	Molecular rearrangement of Laird lentil (<i>Lens culinaris</i> Medikus) starch during different processing treatments of the seeds. 2018 , 79, 399-408	40
559	In-Situ Quantitative and Multiscale Structural Study of Starch-Based Biomaterials Immersed in Water. 2018 , 19, 838-848	7
558	Carbohydrates. 2018 , 165-229	2
557	Surface modification of nanostarch using nano silver: a potential antibacterial for food package coating. 2018 , 55, 899-904	15
556	Unconventional media and technologies for starch etherification and esterification. 2018 , 20, 1152-1168	52
555	Understanding Starch Structure and Functionality. 2018 , 151-178	25
554	Starch in Baked Products. 2018 , 595-632	4
553	Starch Interactions With Native and Added Food Components. 2018 , 769-801	3
552	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. 2018 , 66, 979-987	26
551	Impact of pulsed electric field (PEF) pretreatment on process performance of industrial French fries production. 2018 , 235, 16-22	62
550	A systematic comparative study on morphological, crystallinity, pasting, thermal and functional characteristics of starches resources utilized in China. 2018 , 259, 81-88	34

549	Application of autoclaving-cooling cycling treatment to improve resistant starch content of corn-based rice analogues. 2018 , 953, 012010	3
548	Starch film-coated microparticles for oral colon-specific drug delivery. 2018 , 191, 242-254	39
547	Research advances on structural characterization of resistant starch and its structure-physiological function relationship: A review. 2018 , 58, 1059-1083	95
546	Cereal starch nanoparticles-A prospective food additive: A review. 2018 , 58, 1097-1107	37
545	Structural changes to starch after acid hydrolysis, debranching, autoclaving-cooling cycles, and heat moisture treatment (HMT): A review. 2018 , 70, 1700028	44
544	Morphological characteristics and physicochemical properties of the coproducts from wet milling of waxy maize starch. 2018 , 131, 835-842	2
543	Polarimetric second harmonic generation microscopy: An analytical tool for starch bioengineering. 2018 , 70, 1700031	3
542	Enzymatic extraction of starch from broken rice using freeze-thaw infusion with food-grade protease. 2018 , 70, 1700007	9
541	Waxy flour degradation - Impact of screw geometry and specific mechanical energy in a co-rotating twin screw extruder. 2018 , 239, 688-696	19
540	Gold laced bio-macromolecules for theranostic application. <i>International Journal of Biological Macromolecules</i> , 2018 , 110, 39-53	7.9 14
539	A quantification method of retrogradation for cooked rice based on a single isolated peak in X-ray diffraction. 2018 , 79, 80-85	4
538	Distinct Properties and Structures Among B-Crystalline Starch Granules. 2018 , 70, 1700240	9
537	A method for controlling the surface morphology of centrifugally spun starch-based fibers. 2018 , 135, 45810	10
536	Boson peak dynamics of natural polymer starch investigated by terahertz time-domain spectroscopy and low-frequency Raman scattering. 2018 , 192, 446-450	15
535	Structural, thermal, and morphological characteristics of cassava amyloextrins. 2018 , 98, 2751-2760	10
534	A review on carbohydrate embedded polyurethanes: An emerging area in the scope of biomedical applications. 2018 , 181, 1003-1016	50
533	Distinct Functions of STARCH SYNTHASE 4 Domains in Starch Granule Formation. 2018 , 176, 566-581	23
532	The influence of acid hydrolysis followed by autoclaving-cooling on physical properties and resistant starch of purple sweet potato (<i>Ipomea batatas</i> L.) flour. 2018 , 195, 012055	

531	Physicochemical and Morphological Characterization of Potato Starch Modified by Bacterial Amylases for Food Industry Applications. 2018 , 2018, 1-9	8
530	Sequence variation and phylogenetic relationship analysis of starch branching enzyme I gene (SBEI) in rice varieties from China, Laos and Thailand. 2018 , 46, 616-627	
529	Microencapsulation using Spray-drying: The Use of Fine Starch Solution for the Wall Material. 2018 , 24, 653-659	4
528	Physicochemical and Rheological Changes of Starch in Nixtamalization Processes: Extrusion as an Alternative to Produce Corn Flour. 2018 ,	1
527	Structural and chemical characterization of rice and potato starch granules using microscopy and spectroscopy. 2018 , 81, 1533-1540	8
526	Study of the structural order of native starch granules using combined FTIR and XRD analysis. 2018 , 25, 1	72
525	Spectroscopic and Thermodynamic Study of Biopolymer Adsorption Phenomena in Heterogeneous Solid-Liquid Systems. 2018 , 3, 15370-15379	9
524	Amylopectin structure and crystallinity explains variation in digestion kinetics of starches across botanic sources in an in vitro pig model. 2018 , 9, 91	50
523	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. 2018 , 4, 89	12
522	Unambiguous Ex Situ and in Cell 2D C Solid-State NMR Characterization of Starch and Its Constituents. 2018 , 19,	13
521	Physical Modifications of Starch. 2018 ,	10
520	The Overview of Functional Starch. 2018 , 1-26	3
519	Additive-Free Rice Starch-Assisted Synthesis of Spherical Nanostructured Hematite for Degradation of Dye Contaminant. 2018 , 8,	8
518	Functional Starch and Applications in Food. 2018 ,	4
517	Starch Extrudates as Sustainable Ingredients in Food and Non-Food Applications. 2018 , 89-113	
516	Intact and Damaged Wheat Starch and Amylase Functionality During Multilayered Fermented Pastry Making. 2018 , 83, 2489-2499	5
515	Influence of nitrogen fertilization on the characteristics of potato starch. 2018 , 12, 365-373	2
514	Effects of frying on starch structure and digestibility of glutinous rice cakes. 2018 , 83, 196-203	6

513	Effect of post-anthesis waterlogging on biosynthesis and granule size distribution of starch in wheat grains. 2018 , 132, 222-228	9
512	Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. 2018 , 84, 552-560	20
511	Understanding the supramolecular structures and pasting features of adlay seed starches. 2018 , 83, 411-418	30
510	An insight into the multi-scale structures and pasting behaviors of starch following citric acid treatment. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 793-800	7.9 17
509	Starch formation inside plastids of higher plants. 2018 , 255, 1855-1876	23
508	Relationship between physicochemical characteristics and in vitro digestibility of chestnut (<i>Castanea mollissima</i>) starch. 2018 , 84, 193-199	30
507	Insights into the crystallinity and in vitro digestibility of chestnut starch during thermal processing. 2018 , 269, 244-251	35
506	Debranching of pea starch using pullulanase and ultrasonication synergistically to enhance slowly digestible and resistant starch. 2018 , 268, 533-541	40
505	Evaluation of structural and molecular variation of starch granules during the gelatinization process by using the rapid Mueller matrix imaging polarimetry system. 2018 , 26, 15851-15866	7
504	Polymer Gels. 2018 ,	2
503	Ionic liquids for the preparation of biopolymer materials for drug/gene delivery: a review. 2018 , 20, 4169-4200	69
502	Proteome Analysis of Potato Starch Reveals the Presence of New Starch Metabolic Proteins as Well as Multiple Protease Inhibitors. 2018 , 9, 746	22
501	Effect of hydrothermal modifications on properties and digestibility of grass pea starch. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 2113-2120	7.9 23
500	On the effect of local sample slope during modulus measurements by contact-resonance atomic force microscopy. 2018 , 194, 78-88	4
499	Recent advances and perspectives on starch nanocomposites for packaging applications. 2018 , 53, 15319-15339	27
498	A molecular perspective on starch metabolism in woody tissues. 2018 , 248, 559-568	15
497	Plastid Metabolic Pathways. 2018 , 60-125	1
496	Evaluate the influence of starch on earth/hemp or flax straws mixtures properties in presence of superplasticizer. 2018 , 186, 762-772	5

495	Lafora disease - from pathogenesis to treatment strategies. 2018 , 14, 606-617		63
494	Materials Functionalization with Multicomponent Reactions: State of the Art. 2018 , 20, 499-528		57
493	Influence of debranching and retrogradation time on behavior changes of <i>Amorphophallus paeoniifolius</i> nanostarch. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 230-236	7.9	12
492	Modulation of the digestibility and multi-scale structure of cassava starch by controlling the cassava growth period. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 346-353	7.9	17
491	Slowly digestible starch in fully gelatinized material is structurally driven by molecular size and A and B1 chain lengths. 2018 , 197, 531-539		87
490	TD NMR Relaxation Studies of Cereal Products. 2018 , 1431-1448		
489	Starch granules: a data collection of 40 food species. 2019 , 153, 273-279		13
488	Impact of Environment and Genotype-by-Environment Interaction on Functional Properties of Amylose-Free and Wildtype Cassava Starches. 2019 , 71, 1700278		4
487	Starch. 2019 , 256-264		7
486	PII1: a protein involved in starch initiation that determines granule number and size in <i>Arabidopsis</i> chloroplast. 2019 , 221, 356-370		21
485	Hierarchical structure and physicochemical properties of highland barley starch following heat moisture treatment. 2019 , 271, 102-108		68
484	Structural features and starch digestion properties of intact pulse cotyledon cells modified by heat-moisture treatment. 2019 , 61, 103500		12
483	Polyphenols and the glycaemic index of legume pasta. 2019 , 10, 5931-5938		18
482	Food-Grade Maize Composition, Evaluation, and Genetics for Masa-Based Products. 2019 , 59, 1392-1405		7
481	The potential of microalgae and their biopolymers as structuring ingredients in food: A review. 2019 , 37, 107419		69
480	Preparation of maltodextrin nanoparticles and encapsulation of bovine serum albumin - Influence of formulation parameters. 2019 , 142, 405-410		7
479	LIKE SEX4 1 Acts as a α -Amylase-Binding Scaffold on Starch Granules during Starch Degradation. 2019 , 31, 2169-2186		17
478	Characterization of molecular properties of wheat starch from three different types of breads using asymmetric flow field-flow fractionation (AF4). 2019 , 298, 125090		7

477	The interaction between amylose and amylopectin synthesis in rice endosperm grown at high temperature. 2019 , 301, 125258	9
476	Bioethanol production from microalgae polysaccharides. 2019 , 64, 627-644	47
475	Green preparation and characterization of starch nanoparticles using a vacuum cold plasma process combined with ultrasonication treatment. 2019 , 58, 104660	35
474	Structure and Physicochemical Properties of Malate Starches from Corn, Potato, and Wrinkled Pea Starches. 2019 , 11,	6
473	Fungal Enzymes: Sources and Biotechnological Applications. 2019 , 515-538	6
472	Physicochemical and hydration properties of different cereal and legume gluten-free powders. 2019 , 7, 3081-3092	6
471	Self-assembly kinetics of debranched short-chain glucans from waxy maize starch to form spherical microparticles and its applications. 2019 , 176, 352-359	24
470	Cellulose nanocrystals-starch nanocomposites produced by extrusion: Structure and behavior in physiological conditions. 2019 , 225, 115123	17
469	Green Composite Materials from Biopolymers Reinforced with Agroforestry Waste. 2019 , 27, 2651-2673	24
468	Efficacy of cassava gel, Polyvinyl acetate and Hydroxyethyl cellulose as sizing agents for 30-cell paper egg tray. 2019 , 5, e00140	
467	Simple, fast and accurate method for the determination of glycogen in the model unicellular cyanobacterium <i>Synechocystis</i> sp. PCC 6803. 2019 , 164, 105686	4
466	Maintenance Properties of Enzyme Molecule Stereostructure at High Temperature by Adsorption on Organo-Modified Magnetic Nanoparticle Layer Template. 2019 , 92, 1662-1671	20
465	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. 2019 , 92, 138-151	44
464	Estimation of individual starch granule swelling under hydro-thermal treatment. 2019 , 22, 100125	6
463	Grafting from Starch Nanoparticles with Synthetic Polymers via Nitroxide-Mediated Polymerization. 2019 , 40, e1800834	16
462	Starch. 2019 , 29-40	1
461	Structural changes of cassava starch and polylactic acid films submitted to biodegradation process. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 442-447	7.9 25
460	Some physico-chemical and thermodynamic characteristics of maize starches hydrolyzed by glucoamylase. 2019 , 212, 260-269	7

459	High-Amylose Starches to Bridge the "Fiber Gap": Development, Structure, and Nutritional Functionality. 2019 , 18, 362-379			99
458	Reducing agents influence the shapes of selenium nanoparticles (SeNPs) and subsequently their antibacterial and antioxidant activity. 2019 , 6, 0850i2			10
457	Comparison between microwave-cooking and steam-cooking on starch properties and in vitro starch digestibility of cooked pigmented rice. 2019 , 42, e13150			8
456	A Review of Rice Starch Digestibility: Effect of Composition and Heat-Moisture Processing. 2019 , 71, 1900090			19
455	An overview of biopolymer nanostructures for encapsulation of food ingredients. 2019 , 1-35			5
454	Nanostructures of starch for encapsulation of food ingredients. 2019 , 419-462			5
453	Nano-helices of amylose for encapsulation of food ingredients. 2019 , 463-491			3
452	Influence of nanoprecipitation on crystalline starch nanoparticle formed by ultrasonic assisted weak-acid hydrolysis of cassava starch and the rheology of their solutions. 2019 , 142, 107556			33
451	Supramolecular structure and pasting/digestion behaviors of rice starches following concurrent microwave and heat moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2019 , 135, 437-444	7.9		18
450	Comparative study on properties of starch films obtained from potato, corn and wheat using 1-ethyl-3-methylimidazolium acetate as plasticizer. <i>International Journal of Biological Macromolecules</i> , 2019 , 135, 845-854	7.9		31
449	Size Controlled Preparation of Starch Nanoparticles from Wheat through Precipitation at Low Temperature. 2019 , 56, 131-141			2
448	Tailoring of oxidized starch's adhesion using crosslinker and adhesion promotor for the recycling of fiberboards. 2019 , 136, 47966			5
447	Acid hydrolysis of corn starch genotypes. I. Impact on morphological and molecular properties. 2019 , 219, 172-180			17
446	A further study on supramolecular structure changes of waxy maize starch subjected to alkaline treatment by extended-q small-angle neutron scattering. 2019 , 95, 133-142			17
445	Impact of mineral ions on the release of starch and gel forming capacity of potato flakes in relation to water dynamics and oil uptake during the production of snacks made thereof. 2019 , 122, 419-431			13
444	The ternary system amylose-amylopectin-formic acid as precursor for electrospun fibers with tunable mechanical properties. 2019 , 214, 186-194			8
443	Dek42 encodes an RNA-binding protein that affects alternative pre-mRNA splicing and maize kernel development. 2019 , 61, 728-748			22
442	The promiscuous activity of alpha-amylase in biodegradation of low-density polyethylene in a polymer-starch blend. 2019 , 9, 2612			19

441	Innovative non-thermal technologies affecting potato tuber and fried potato quality. 2019 , 88, 274-289	50
440	The Starch Is (Not) Just Another Brick in the Wall: The Primary Metabolism of Sugars During Banana Ripening. 2019 , 10, 391	23
439	Metabolite-based mutualism enhances hydrogen production in a two-species microbial consortium. 2019 , 2, 82	10
438	Pathophysiological responses of pine defensive metabolites largely lack differences between pine species but vary with eliciting ophiostomatoid fungal species. 2019 , 39, 1121-1135	9
437	Starch-based nanocarriers as cutting-edge natural cargos for nutraceutical delivery. 2019 , 88, 397-415	90
436	Effects of starch source and treatment type - Conventional and ohmic heating - On stability and rheological properties of gels. 2019 , 109, 7-12	5
435	Damaged starch in pea versus wheat flours: Fragmentation behavior and contribution of fine and coarse fractions. 2019 , 96, 465-477	6
434	Multi-scale structure and pasting/digestion features of yam bean tuber starches. 2019 , 213, 199-207	19
433	Deletion of BSG1 in <i>Chlamydomonas reinhardtii</i> leads to abnormal starch granule size and morphology. 2019 , 9, 1990	8
432	Digestibility of common native starches with reference to starch granule size, shape and surface features towards guidelines for starch-containing food products. 2019 , 54, 2132-2140	22
431	Physicochemical properties and digestibility of potato starch treated by ball milling with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 207-213	7.9 32
430	Legume enriched cereal products: A generic approach derived from material science to predict their structuring by the process and their final properties. 2019 , 86, 131-143	48
429	Intrinsic and extrinsic factors affecting rice starch digestibility. 2019 , 88, 10-22	58
428	Microparticles based on natural and synthetic polymers for cosmetic applications. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 952-956	7.9 19
427	Characterization of Pure and Blended Pellets Made from Norway Spruce and Pea Starch: A Comparative Study of Bonding Mechanism Relevant to Quality. 2019 , 12, 4415	9
426	Introducing Daluga (<i>Cyrtosperma merkusii</i>) starch from corms collected in Siau Island, North Sulawesi. 2019 , 399, 012038	1
425	Nanotechnology for Agriculture. 2019 ,	3
424	La structure des p�tes influence-t-elle leurs propri�t�s nutritionnelles?. 2019 , 54, 151-163	

423	Comparison study on morphology and mechanical properties of starch, lignin, cellulose based polyurethane foam. 2019 ,		1
422	Synthesis of 2-Hydroxydodecyl Starch Ethers: Importance of the Purification Process. 2019 , 58, 2437-2444		2
421	Multi-scale structure, pasting and digestibility of adlay (<i>Coixlachryma-jobi</i> L.) seed starch. 2019 , 89, 885-891		13
420	Novel pH-responsive granules with tunable volumes from oxidized corn starches. 2019 , 208, 201-212		11
419	Starch and Protein Chemistry and Functional Properties. 2019 , 131-170		9
418	Starch granule size and amylopectin chain length influence starch in vitro enzymatic digestibility in selected rice mutants with similar amylose concentration. 2019 , 56, 391-400		14
417	Rice starch. 2019 , 55-108		5
416	Development of co-continuous morphology in blends of thermoplastic starch and low-density polyethylene. 2019 , 206, 757-766		16
415	Understanding the multi-scale structure and digestion rate of water chestnut starch. 2019 , 91, 311-318		23
414	Simple ultrasound method to obtain starch micro- and nanoparticles from cassava, corn and yam starches. 2019 , 283, 11-18		47
413	Starch Extracted From Corms, Roots, Rhizomes, and Tubers for Food Application. 2019 , 103-165		3
412	Determination of optical properties of a corn starch biofilm. 2019 , 136, 47111		1
411	A review on blending of corn starch with natural and synthetic polymers, and inorganic nanoparticles with mathematical modeling. <i>International Journal of Biological Macromolecules</i> , 2019 , 122, 969-996	7.9	73
410	Structure, properties, and potential applications of waxy tapioca starches – A review. 2019 , 83, 225-234		33
409	Effect of Oxidation Level of High-Amylose Corn Starch on Its Acetylation, Molecular Structure, and Functional Properties. 2019 , 71, 1800097		4
408	Functional and Engineered Colloids from Edible Materials for Emerging Applications in Designing the Food of the Future. 2020 , 30, 1806809		55
407	Starch-guest inclusion complexes: Formation, structure, and enzymatic digestion. 2020 , 60, 780-790		34
406	A review of the hydrothermal treatments impact on starch based systems properties. 2020 , 60, 3890-3915		16

405	Effect of plasma-activated water on the structure and in vitro digestibility of waxy and normal maize starches during heat-moisture treatment. 2020 , 306, 125589		62
404	Starch Digestion by Gut Bacteria: Crowdsourcing for Carbs. 2020 , 28, 95-108		54
403	Crosslinked starch nanofibers with high mechanical strength and excellent water resistance for biomedical applications. 2020 , 15, 025007		12
402	Nutritional components, in vitro digestibility, and textural properties of cookies made from whole hull-less barley. 2020 , 97, 39-52		7
401	Improved solubility of banana starch by dielectric barrier discharge plasma treatment. 2020 , 55, 641-648		13
400	Synthesis and modification approaches for starch nanoparticles for their emerging food industrial applications: A review. 2020 , 128, 108765		35
399	Development and characterization of biopolymer films based on bocaiuva (<i>Acromonia aculeata</i>) flour. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 1157-1168	7.9	12
398	The effect of cellulose and starch on the viscoelastic and thermal properties of acid-swollen collagen paste. 2020 , 101, 105460		0
397	Emulsifiers efficiently prevent hardening of pancakes under refrigerated conditions via inclusion complexes with starch molecules. 2020 , 100, 105432		5
396	Microscopic and spectroscopic characterization of rice and corn starch. 2020 , 83, 490-498		3
395	Effect of semolina pudding prepared from starch branching enzyme IIa and b mutant wheat on glycaemic response in vitro and in vivo: a randomised controlled pilot study. 2020 , 11, 617-627		7
394	Effects of High Pressure Processing on Common Beans (<i>Phaseolus Vulgaris</i> L.): Cotyledon Structure, Starch Characteristics, and Phytates and Tannins Contents. 2020 , 72, 1900212		13
393	Amylose content and molecular-order stability synergistically affect the digestion rate of indica rice starches. <i>International Journal of Biological Macromolecules</i> , 2020 , 144, 373-379	7.9	14
392	Swelling kinetics of rice and potato starch suspensions. 2020 , 43, e13353		8
391	1 The Evolution of Cooking (2 Millionâ€”2,000 Years Ago). 2020 , 1-18		
390	Starch. 2020 , 1-45		1
389	Preparation and characterization of indicator films from carboxymethyl-cellulose/starch and purple sweet potato (<i>Ipomoea batatas</i> (L.) lam) anthocyanins for monitoring fish freshness. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 359-372	7.9	76
388	Effect of various drying pretreatments on the structural and functional properties of starch isolated from Chinese yam (<i>Dioscorea opposita</i> Thumb.). <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 1299-1309	7.9	16

387	Pasting properties modeling and comparative analysis of starch exposed to ionizing radiation. 2020 , 168, 108492	5
386	Rheological and microstructural characterization of batters and sponge cakes fortified with pea proteins. 2020 , 101, 105553	11
385	Supramolecular and molecular structures of potato starches and their digestion features. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 939-947	7.9 3
384	Chemically Modified Natural Polymer-Based Theranostic Nanomedicines: Are They the Golden Gate toward a Clinical Approach against Cancer?. 2020 , 6, 134-166	17
383	Micrometrics and Morphological Properties of Starch. 2020 ,	4
382	Starch and Glycogen Analyses: Methods and Techniques. 2020 , 10,	11
381	Mesoscale modelling of polymer aggregate digestion. 2020 , 3, 122-133	2
380	Starch-based bionanocomposites. 2020 , 157-171	1
379	Effect of different particle size of silica on structure, morphology, and properties of thermoplastic cassava starch. 2020 , 096739112093966	0
378	Non-conventional starch nanoparticles for drug delivery applications. 2020 , 3, e10111	11
377	Morphological Characteristics of Amylose-Poly(tetrahydrofuran) Inclusion Complexes Depending on Temperature and Concentration. 2020 , 221, 2000122	0
376	Effects of BEI1b-Deficiency on the Cluster Structure of Amylopectin and the Internal Structure of Starch Granules in Endosperm and Culm of -Type Rice. 2020 , 11, 571346	9
375	Transformations and functional role of starch during potato crisp making: A review. 2020 , 85, 4118-4129	3
374	Swelling of Hydrogels Based on Carboxymethylated Starch and Poly(Acrylic Acid): Nonlinear Rheological Approach. 2020 , 12,	5
373	Amylose molecular fine structure dictates waterâoil dynamics during deep-frying and the caloric density of potato crisps. 2020 , 1, 736-745	8
372	What makes starch from potato (<i>Solanum tuberosum</i> L.) tubers unique: A review. 2020 , 19, 2588-2612	17
371	Extracellular polysaccharide biosynthesis in. 2020 , 46, 359-380	5
370	Investigation of the Adsorption Behavior of Jet-Cooked Cationic Starches on Pulp Fibers. 2020 , 12,	2

369	Identification and Biotechnical Potential of a Gcn5-Related N-Acetyltransferase Gene in Enhancing Microalgal Biomass and Starch Production. 2020 , 11, 544827	
368	Starch Structure, Functionality and Application in Foods. 2020 ,	2
367	Carbohydrate Binding Modules: Diversity of Domain Architecture in Amylases and Cellulases From Filamentous Microorganisms. 2020 , 8, 871	24
366	Use of Ionic Liquids and Deep Eutectic Solvents in Polysaccharides Dissolution and Extraction Processes towards Sustainable Biomass Valorization. 2020 , 25,	38
365	Characterizing internal cavity modulation of corn starch microcapsules. 2020 , 6, e05294	1
364	Insights into the Moisture Scavenging Properties of Different Types of Starch in Tablets Containing a Moisture-Sensitive Drug. 2020 , 17, 4616-4628	1
363	A dual pH and microbiota-triggered coating (Phloralâ]]for fail-safe colonic drug release. 2020 , 583, 119379	29
362	Chitin Pickering Emulsion for Oil Inclusion in Composite Films. 2020 , 242, 116366	18
361	At-line Prediction of Gelatinized Starch and Fiber Fractions in Extruded Dry Dog Food Using Different Near-Infrared Spectroscopy Technologies. 2020 , 10,	3
360	Starch nanoparticles prepared by enzymatic hydrolysis and self-assembly of short-chain glucans. 2020 , 29, 585-598	9
359	Effect of ultrahigh pressure on structural and physicochemical properties of rice and corn starch in complexes with apple polyphenols. 2020 , 100, 5395-5402	2
358	The major constituents of rye (<i>Secale cereale</i> L.) flour and their role in the production of rye bread, a food product to which a multitude of health aspects are ascribed. 2020 , 97, 739-754	12
357	Effects of Genetic Background and Environmental Conditions on Amylopectin Chain-Length Distribution in a Recombinant Inbred Line of an Inter-subspecies Rice Cross. 2020 , 68, 7444-7452	1
356	Controlling the Skin Barrier Quality through the Application of Polymeric Films Containing Microspheres with Encapsulated Plant Extract. 2020 , 8, 530	3
355	Phosphorylated Starches: Preparation, Properties, Functionality, and Techno-Applications. 2020 , 72, 1900302	5
354	Mechanical properties of starch esters at particle and compact level - Comparisons and exploration of the applicability of Hiestand's equation to predict tablet strength. 2020 , 147, 105292	5
353	Starch-Mediated Immobilization, Photochemical Reduction, and Gas Sensitivity of Graphene Oxide Films. 2020 , 5, 5001-5012	8
352	EMS induced SNP changes led to mutation of Wx protein in common wheat. 2020 , 48, 233-238	1

351	Further insights into the evolution of starch assembly during retrogradation using SAXS. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 521-527	7.9	20
350	Effect of Natural Fermentation of Sorghum on Resistant Starch Molecular Structure and Fermentation Property. 2020 , 2020, 1-11		2
349	High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: A key role for chain mobility. 2020 , 105, 105820		16
348	QTL analysis and GWAS of agronomic traits in sweetpotato (L.) using genome wide SNPs. 2020 , 70, 283-291		3
347	Development, characterization, and biocompatibility of zinc oxide coupled starch nanocomposites from different botanical sources. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 24-30	7.9	16
346	The study on starch granules by using darkfield and polarized light microscopy. 2020 , 92, 103576		10
345	Digestion kinetics of low, intermediate and highly branched maltodextrins produced from gelatinized starches with various microbial glycogen branching enzymes. 2020 , 247, 116729		5
344	Organocatalytic esterification of corn starches towards enhanced thermal stability and moisture resistance. 2020 , 22, 5017-5031		12
343	Natural polymers as constituents of bionanocomposites. 2020 , 55-85		4
342	Insights into the effects of caffeic acid and amylose on in vitro digestibility of maize starch-caffeic acid complex. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 922-930	7.9	8
341	Nanomechanics and Raman Spectroscopy of in Situ Native Carbohydrate Storage Granules for Enhancing Starch Quality and Lignocellulosic Biomass Production. 2020 , 5, 2594-2602		1
340	Fast and Isothermal Hydrothermal Liquefaction of Polysaccharide Feedstocks. 2020 , 8, 3762-3772		17
339	Involvement of five catalytically active Arabidopsis α -amylases in leaf starch metabolism and plant growth. 2020 , 4, e00199		4
338	Structural Disorganization and Chain Aggregation of High-Amylose Starch in Different Chloride Salt Solutions. 2020 , 8, 4838-4847		7
337	Identification of mixed linkage β -glucan quantitative trait loci and evaluation of AsCslF6 homoeologs in hexaploid oat. 2020 , 60, 914-933		7
336	Starch-based nanocapsules as drug carriers for topical drug delivery. 2020 , 287-294		1
335	Amylolysis as a tool to control amylose chain length and to tailor gel formation during potato-based crisp making. 2020 , 103, 105658		7
334	Advanced microscopy techniques for revealing molecular structure of starch granules. 2020 , 12, 105-122		10

333	Modification of Starches with Different Amylose/Amylopectin-Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acid-ThinningâImpacts on Morphological and Molecular Characteristics. 2020 , 72, 2000015	3
332	Improved Stability of Starch@Layered-Materials Composite Films for Methylene Blue Dye Adsorption in Aqueous Solution. 2020 , 30, 3826-3831	12
331	Effect of cooking methods on glycemic index and in vitro bioaccessibility of potato (<i>Solanum tuberosum</i> L.) carbohydrates. 2020 , 127, 109363	15
330	Lipidomics reveals associations between rice quality traits. 2020 , 16, 54	9
329	Ozone Processing of Cassava Starch. 2021 , 43, 60-77	11
328	Effects of heat-moisture treatment on the thermal, functional properties and composition of cereal, legume and tuber starches-a review. 2021 , 58, 412-426	13
327	Understanding CGTase action through the relationship between starch structure and cyclodextrin formation. 2021 , 112, 106316	2
326	Physicochemical studies of nanocrystals of starches from two rice (<i>Oryza sativa</i> L.) types and their characteristics using various modern instrument techniques. 2021 , 101, 1038-1046	3
325	Amylose content modulates maize starch hydrolysis, rheology, and microstructure during simulated gastrointestinal digestion. 2021 , 110, 106171	24
324	Review on the physicochemical properties, modifications, and applications of starches and its common modified forms used in noodle products. 2021 , 112, 106286	28
323	Effects of potassium sulfate on swelling, gelatinizing and pasting properties of three rice starches from different sources. 2021 , 251, 117057	5
322	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of ECD. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 640-648	7.9 3
321	Rheology and tribology of starch + Carrageenan mixtures. 2021 , 52, 16-24	2
320	Influence of Different Commercial Modified Cassava Starches on the Physicochemical Properties of Thermoplastic Edible Films Obtained by Flat-Die Extrusion. 2021 , 73, 2000167	2
319	A review of structural transformations and properties changes in starch during thermal processing of foods. 2021 , 113, 106543	18
318	Physiochemical Properties of Resistant Starch and Its Enhancement Approaches in Rice. 2021 , 28, 31-42	9
317	Carbohydrate supplementation: a critical review of recent innovations. 2021 , 121, 23-66	6
316	Enzymatic properties of an efficient glucan branching enzyme and its potential application in starch modification. 2021 , 178, 105779	6

- 315 The Potential of Modified Starches as Mineral Flotation Depressants. **2021**, 38, 739-750 2
- 314 Starch-based nanocomposites for gene delivery. **2021**, 263-277 0
- 313 Biomass conversion: general information, chemistry, and processes. **2021**, 3-39 1
- 312 Developing a Reference Collection for Starch Grain Analysis in Early Neolithic Western Temperate Europe. **2021**, 7, 1035-1053 1
- 311 Green materials for waste water treatment. **2021**, 503-528
- 310 Starch-based nanomaterials in drug delivery applications. **2021**, 31-56
- 309 Liquid Foaming Properties. **2021**, 207-244
- 308 Millet Starch: Current Knowledge and Emerging Insights of Structure, Physiology, Glycaemic Attributes and Uses. **2021**, 121-142
- 307 Using geometric criteria to study helix-like structures produced in molecular dynamics simulations of single amylose chains in water.. **2021**, 11, 11992-12002 1
- 306 Development and characterization of biodegradable starch-based fibre by wet extrusion. **2021**, 28, 2039-2051 2
- 305 Oral tribology of polysaccharides. **2021**, 93-124
- 304 Recent Advances in Thermoplastic Starch Biodegradable Nanocomposites. **2021**, 3465-3487
- 303 Characterization, Functional Properties, and Resistant Starch of Freshwater Macrophytes. **2021**, 2021, 8825970 3
- 302 Recent Advances in the Application of Starch and Resistant Starch and Slowly Digestible Starch. **2021**, 59-90 0
- 301 Genetic and Environmental Variation in Starch Content, Starch Granule Distribution and Starch Polymer Molecular Characteristics of French Bread Wheat. **2021**, 10, 4
- 300 Varying amylose contents affect the structural and physicochemical characteristics of starch in mung bean. **2021**, 24, 737-748 3
- 299 Active coatings of thermoplastic starch and chitosan with alpha-tocopherol/bentonite for special green coffee beans. *International Journal of Biological Macromolecules*, **2021**, 170, 810-819 7.9 6
- 298 Isolation, modification, and characterization of rice starch with emphasis on functional properties and industrial application: a review. **2021**, 1-28 2

- 297 Glycerol-enhancing heat-moisture treatment of A-type rice and cassava starches and B-type potato and canna starches. **2021**, 56, 4038-4049 0
- 296 Production and Applications of Amylose-Lipid Complexes as Resistant Starch: Recent Approaches. **2021**, 73, 2000249 7
- 295 Investigation on synthesis, structure and degradability of starch based bioplastics. **2021**, 1 1
- 294 Ectopic Expression of and Inactivation of Have a Synergistic Effect on Oil Accumulation in Plant Leaves. **2021**, 10, 0
- 293 Wet milling characteristics of corn mutants using modified processes and improving starch yields from high amylose corn. **2021**, 126, 104-112 3
- 292 Can a different pasta making process preserve the starchâs ultrastructure, increasing its digestibility?. **2021**, 14, 37-47
- 291 Research progress of starch-based biodegradable materials: a review. **2021**, 56, 11187-11208 18
- 290 Structural breakdown of starch-based foods during gastric digestion and its link to glycemic response: In vivo and in vitro considerations. **2021**, 20, 2660-2698 6
- 289 Exogenous α -Amylase improves the digestibility of corn and corn-soybean meal diets for broilers. **2021**, 100, 101019 3
- 288 Effect of Oil Content on the Printability of Coconut Cream. **2021**, 7, 354 3
- 287 Starch and its Derivatives: Properties and Applications. **2021**, 253-281
- 286 Aging of cornstarch particles suspended in aqueous solvents at room temperature. **2021**, 103, 052609 0
- 285 Oxidized high-amylose starch macrogel as a novel delivery vehicle for probiotic and bioactive substances. **2021**, 114, 106578 10
- 284 Applications of Polysaccharides in Controlled Release Drug Delivery System. **2021**, 607-656 0
- 283 Whole grain Carbohydrates. **2021**, 55-69 0
- 282 α -Amylase action on starch in chickpea flour following hydrothermal processing and different drying, cooling and storage conditions. **2021**, 259, 117738 5
- 281 Down-Regulation of Gene Expression Alters Lysophospholipid Composition in the Endosperm of Rice Grain and Influences Starch Properties. **2021**, 10, 4
- 280 Cyanobacterial branching enzymes bind to β -glucan via surface binding sites. **2021**, 702, 108821 3

279	Adsorption and Sustained-Release Capacity of Glyphosate on Microporous Corn Starch. 2021 , 73, 2000224	1
278	Production of Cyclic Anhydride-Modified Starches. 2021 , 13,	2
277	Label-free multimodal nonlinear optical microscopy for biomedical applications. 2021 , 129, 214901	4
276	An Overview on Starch-Based Sustainable Hydrogels: Potential Applications and Aspects. 1	9
275	Formation, structure and properties of the starch-polyphenol inclusion complex: A review. 2021 , 112, 667-675	16
274	Preparation of composite photocatalyst with tunable and self-indicating delayed onset of performance and its application in polyethylene degradation. 2021 , 286, 119918	10
273	Characteristics of starch from rice seeds modified by T-DNA insertion of ascorbate peroxidase 2. <i>International Journal of Biological Macromolecules</i> , 2021 , 180, 533-538	7.9
272	Effect of thermo-alkali treatment on the morphological and electrochemical properties of biopolymer electrolytes based on corn starch and $\text{Al}(\text{OH})_3$. 1	0
271	Differences in Specific Mass Density Between Dinoflagellate Life Stages and Relevance to Accumulation by Hydrodynamic Processes. 2021 , 57, 1492-1503	1
270	Automated Assembly of Starch and Glycogen Polysaccharides. 2021 , 143, 9758-9768	10
269	A review: nutrition and process attributes of corn in pet foods. 2021 , 1-10	3
268	Starch-lipid interaction alters the molecular structure and ultimate starch bioavailability: A comprehensive review. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 626-638	7.9 10
267	Effects of heat-moisture treatment conditions on the physicochemical properties and digestibility of field bean starch (<i>Vicia faba</i> var. minor). <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 425-433	7.9 4
266	Cooperative Kinetics of the Glucan Phosphatase Starch Excess4. 2021 , 60, 2425-2435	1
265	Assessment of starch branching and lamellar structure in rice flours. 2021 , 29, 100201	0
264	Physicochemical characterizations of starches isolated from <i>Tetragonia hemsleyana</i> Diels et Gilg. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1540-1547	7.9 1
263	Starch molecular configuration and starch-sugar homeostasis: Key determinants of sweet sensory perception and starch hydrolysis in pearl millet (<i>Pennisetum glaucum</i>). <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1087-1095	7.9 6
262	The structural and functional properties of corn starch treated with endogenous malt amylases. 2021 , 117, 106722	11

261	Evidence of starch accumulation in TBY-2 cells in the presence of auxin.		
260	Microbial amylolytic enzymes in foods: Technological importance of the <i>Bacillus</i> genus. 2021 , 35, 102054	5	
259	Pasting, gelatinization, and retrogradation characteristics related to structural properties of tea seed starches. 2021 , 117, 106701	3	
258	Biotechnology and Environmental applications of <i>Trichoderma</i> spp.. 2021 , 149-157	1	
257	Phase-Sensitive Vibrationally Resonant Sum-Frequency Generation Microscopy in Multiplex Configuration at 80 MHz Repetition Rate. 2021 , 125, 9507-9516	4	
256	Amylose and amylopectin levels affect the growth performance and metabolism in pacu <i>Piaractus mesopotamicus</i> . 2021 , 279, 115020	0	
255	Exploring differences in the physicochemical, functional, structural, and pasting properties of banana starches from dessert, cooking, and plantain cultivars (<i>Musa</i> spp.). <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 1056-1067	7.9	0
254	Chronic Stress and Oxidative Stress as Common Factors of the Pathogenesis of Depression and Alzheimer's Disease: The Role of Antioxidants in Prevention and Treatment. 2021 , 10,	5	
253	An Extensive Review of Natural Polymers Used as Coatings for Postharvest Shelf-Life Extension: Trends and Challenges. 2021 , 13,	13	
252	The Triple Jags of Dietary Fibers in Cereals: How Biotechnology Is for High. 2021 , 12, 745579	3	
251	Extraction of microalgal starch and pigments by using different cell disruption methods and aqueous two-phase system.	0	
250	Toward a More Comprehensive View of α -Amylase across Decapods Crustaceans. 2021 , 10,	0	
249	Engineering Properties of Sweet Potato Starch for Industrial Applications by Biotechnological Techniques including Genome Editing. 2021 , 22,	3	
248	Molecular structure, morphological, and physicochemical properties of highlands barley starch as affected by natural fermentation. 2021 , 356, 129665	10	
247	Interplay Between the N-Terminal Domains of Starch Synthase 3 Determines the Interaction of the Enzyme With the Starch Granule. 2021 , 12, 704161	1	
246	Structure and substrate recognition by the <i>Ruminococcus bromii</i> amylosome pullulanases. 2021 , 213, 107765	1	
245	Resistant Starches and Non-Communicable Disease: A Focus on Mediterranean Diet. 2021 , 10,	1	
244	A new archaeobotanical proxy for plant food processing: Archaeological starch spherulites at the submerged 23,000-year-old site of Ohalo II. 2021 , 134, 105465	2	

243	Supramolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths. 2021 , 119, 106830	7
242	Microwave irradiation alters the rheological properties and molecular structure of hull-less barley starch. 2021 , 120, 106821	5
241	Ecofriendly biopolymers and composites: Preparation and their applications in water-treatment. 2021 , 52, 107815	24
240	Effect of adding a third polysaccharide on the adsorption of protein microgels at the interface of polysaccharide-based water in water emulsions. 2021 , 603, 633-640	6
239	An overview of different types and potential of bio-based adhesives used for wood products. 2022 , 112, 102992	5
238	Ethanol pretreatment increases the efficiency of maltogenic amylase and branching enzyme to modify the structure of granular native maize starch. 2022 , 123, 107118	1
237	Preparation and characterization of quinoa starch nanoparticles as quercetin carriers. 2022 , 369, 130895	4
236	Characterization of resistant starch nanoparticles prepared via debranching and nanoprecipitation. 2022 , 369, 130824	3
235	Preparation and characterization of corn flours with variable starch digestion. 2022 , 366, 130609	0
234	Cold water swelling starch: methods to prepare and recent applications. 1011, 012025	1
233	Starch. 2021 , 1909-1953	
232	Physical Characterization of Maize Grits Expanded Snacks and Changes in the Carotenoid Profile. 2021 , 76, 68-75	0
231	Green and Sustainable Packaging Materials Using Thermoplastic Starch. 2021 , 133-160	1
230	Understanding the Characteristics and Staling of "Pan de Muerto" A Traditional Mexican Bread by Relating Its Fat Content to Starch Retrogradation. 2021 , 12, 509-525	0
229	Polysaccharide-based functional colloids for food applications. 2021 , 187-229	1
228	Effect of starch type on the film properties of native starch based edible films. 2021 , 44, 3903-3907	4
227	Carbohydrate Metabolism.	4
226	Starch. 2002 ,	8

225	Starch-Based Bionanocomposites: Processing and Properties. 287-306	6
224	In planta novel starch synthesis. 2007 , 181-208	5
223	The Effects of High Pressure on Biomaterials. 2001 , 23-51	14
222	Brain Glycogen Structure and Its Associated Proteins: Past, Present and Future. 2019 , 23, 17-81	15
221	Starch and Nanoparticle. 2014 , 1-28	1
220	Advanced Nano-biocomposites Based on Starch. 2015 , 1467-1553	3
219	Starch and Nanoparticle. 2015 , 417-449	6
218	Evolution of Storage Polysaccharide Metabolism in Archaeplastida Opens an Unexpected Window on the Molecular Mechanisms That Drove Plastid Endosymbiosis. 2014 , 111-134	3
217	Polysaccharide-Based Macromolecular Materials for Decolorization of Textile Effluents. 2012 , 377-403	1
216	Nanoparticle-Mediated Plant Gene Transfer for Precision Farming and Sustainable Agriculture. 2019 , 263-284	2
215	Theoretical and experimental approaches to understand the biosynthesis of starch granules in a physiological context. 2020 , 145, 55-70	8
214	Recent advances in the fabrication and application of biopolymer-based micro- and nanostructures: A comprehensive review. 2020 , 397, 125409	36
213	Isolation, expression, and characterization of raw starch degrading α -amylase from a marine lake NL3. 2020 , 6, e05796	2
212	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 1330-1337	7.9 17
211	CHAPTER 2:From Polysaccharides to Starbons . 2015 , 53-81	2
210	Chapter 1:Starch: State-of-the-Art, New Challenges and Opportunities. 2015 , 1-16	1
209	Chapter 7:Outstanding Features of Starch-based Hydrogel Nanocomposites. 2015 , 236-262	1
208	Interaction and action mechanism of starch with different phenolic compounds. 2020 , 71, 726-737	10

207	CHAPTER 7: Oat Starch: Physicochemical Properties and Function. 2011 , 109-122	4
206	Contribution of Current Photosynthesis and Reserves Remobilization in Grain Filling and Its Composition of Durum Wheat Under Different Water Regimes. 2020 , 68, 937-945	1
205	Competition between Granule Bound Starch Synthase and Starch Branching Enzyme in Starch Biosynthesis. 2019 , 12, 96	12
204	Starch Modifications and Applications. 2005 ,	1
203	Rheological Properties of Biopolymers and Applications to Cereal Processing. 2003 ,	1
202	Chapter 5: Novel Starch-Derived Topical Delivery Systems. 2017 , 175-216	1
201	Starch as Gelling Agent. 2012 , 33-68	2
200	Crystal structure of circular permuted RoCBM21 (CP90): dimerisation and proximity of binding sites. 2012 , 7, e50488	3
199	Replacement of the endogenous starch debranching enzymes ISA1 and ISA2 of Arabidopsis with the rice orthologs reveals a degree of functional conservation during starch synthesis. 2014 , 9, e92174	22
198	New starch phenotypes produced by TILLING in barley. 2014 , 9, e107779	39
197	Soft and Hard Textured Wheat Differ in Starch Properties as Indicated by Trimodal Distribution, Morphology, Thermal and Crystalline Properties. 2016 , 11, e0147622	19
196	Structural, Culinary, Nutritional and Anti-Nutritional Properties of High Protein, Gluten Free, 100% Legume Pasta. 2016 , 11, e0160721	53
195	Study on Amylose Iodine Complex from Cassava Starch by Colorimetric Method. 2017 , 4, 345-349	3
194	Structure of Fine Waxy Rice Starch Prepared Via a Compressed Hot Water Process. 2018 , 24, 795-801	1
193	A Review of Starch Biosynthesis in Relation to the Building Block-Backbone Model. 2020 , 21,	18
192	A Review on the Effect of High Pressure Processing (HPP) on Gelatinization and Infusion of Nutrients. 2020 , 25,	20
191	Effects of Shading in Field on Key Enzymes Involved in Starch Synthesis of Summer Maize. 2008 , 34, 1470-1474	11
190	Effects of RNA Interference of SBE3 Gene Expression on Starch Accumulation and Key Enzymes Activities Involved in Starch Synthesis in Transgenic Rice Grain. 2010 , 36, 313-320	1

- 189 Bundlet Model for Single-Wall Carbon Nanotubes, Nanocones and Nanohorns. 228-284 2
- 188 Characterization and Utilization of Starches Extracted from Florencia and Waxy Maize Hybrids for Tablet Formulation: Compaction Behaviour and Tablet Properties. **2014**, 05, 787-798 3
- 187 Influence of the Presence of Chemical Additives on the Thermal Properties of Starch. **2016**, 07, 782-796 2
- 186 Isolation of subpollen particles (SPPs) of birch: SPPs are potential carriers of ice nucleating macromolecules. **2021**, 18, 5751-5765 4
- 185 Ozonation of corn starch in the presence of guar gum: Rheological, thermal and antioxidant properties. **2022**, 124, 107299 2
- 184 Understanding Wheat Starch Metabolism in Properties, Environmental Stress Condition, and Molecular Approaches for Value-Added Utilization. **2021**, 10, 2
- 183 On the cluster structure of amylopectin. **2021**, 1 3
- 182 Structural factors governing starch digestion and glycemic responses and how they can be modified by enzymatic approaches: A review and a guide. **2021**, 20, 5965-5991 3
- 181 Genetic Engineering for Modified Starch Structure in Cereals. **2002**,
- 180 Molecular Characteristics and Functional Properties of Barley Starches with Varying Amylose Content. **2005**, 10, 207-213
- 179 Optical Sum Frequency Microscopy for Analyzing Starch in a Water Plant. **2007**,
- 178 Diversity and Evolution of Plastids and Their Genomes. **2008**, 1 3
- 177 Relationship between activities of key enzymes involved in starch synthesis and accumulation in maize inbred lines during grain filling. **2010**, 55, 249
- 176 Starch Biosynthesis in Higher Plants: The Starch Granule. **2011**, 49-57
- 175 Study on swelling of starch granules using gravitational field-flow fractionation (GrFFF). **2011**, 24, 249-255 1
- 174 Bundlet Model for Single-Wall Carbon Nanotubes, Nanocones and Nanohorns. **2012**, 2, 48-98 2
- 173 Sweetpotato. **2012**, 737-745
- 172 CHAPTER 5:Uses of Waste Starch. **2013**, 110-129

171 Laser Nanofabrication of Soft Matter. **2014**, 325-344

170 Biopolymer. **2014**, 39-52

169 Microstructural Changes of Starch Aqueous Solutions during Gelatinization and Retrogradation Studied through X-ray Scattering. **2014**, 51, 7-13

168 The Generic Extrusion Process I. 125-171

167 Chapter 2:Starch: Introduction and StructureâProperty Relationships. **2015**, 17-59

166 Chapter 3:Preparation and Characterization of Starch Nanocrystals. **2015**, 60-108

165 Non-Carbohydrate Components on the Surface of Starch Granules According to the Hardness of Wheat. **2015**, 06, 112-123

164 Chapter 4:Natural Fibre-reinforced Thermoplastic Starch Composites. **2015**, 109-142

163 Adhesion and Surface Issues in Biocomposites and Bionanocomposites. 169-217

162 Cluster Origin of Solvation Features of C-Nanostructures in Organic Solvents. **2016**, 189-293

161 Granular Morphology and Thermal Properties of Acid-Hydrolyzed Rice Starches with Different Amylose Contents. **2017**, 33, 307-315 2

160 Le riz: bnfices et risques pour la sant. **2017**, 52, 202-209 o

159 Polysaccharide-Based Polymer Gels. **2018**, 147-229 o

158 Rheological Characterization of Starch Nanoparticles from Different Botanical Sources. **2018**, 9,

157 Design, fabrication, and implantation of tube-shaped devices for the treatment of salivary duct diseases. **2018**, 8, 91-98

156 Ultrahigh Pressure Treatment. **2018**, 119-133

155 Chapter 7:Food Structure Development in Cereal and Snack Products. **2019**, 151-172

154 Investigation of the effect of thermal stress on the interface damage of hybrid biocomposite materials. **2019**, 23, 253-258

- 153 Multiple Ethanolic-Precipitation: An Approach to the Separation of Dextrin Fractions with Narrow Molecular Weight Distributions from Acid-Hydrolyzed Waxy Corn Starch. **2020**, 72, 2000038
- 152 Starch structure and nutritional functionality - Past revelations and future prospects. **2022**, 277, 118837 5
- 151 Genomics and Molecular Markers for Rice Grain Quality: A Review. **2020**, 425-444
- 150 Fine Structure of Amylose and Amylopectin. **2020**, 29-39 1
- 149 Chemistry of herbal biomolecules. **2022**, 63-79
- 148 Carbohydrates. **2022**, 49-126 1
- 147 Multiscale Structures of Starch Granules. **2020**, 41-55 1
- 146 Recent Advances in Thermoplastic Starch Biodegradable Nanocomposites. **2020**, 1-24 0
- 145 Functional Characteristics and Nutraceuticals of Grain Sorghum. **2020**, 839-858
- 144 METHOD FOR TARGETED CHANGE IN PHYSICO-CHEMICAL PROPERTIES OF NATIVE STARCHES BY THE METHOD OF COMBINATOR. **2020**, 14, 16-30
- 143 Quality Evaluation of Pan Bread Supplemented with Immature Chalssalbori Powder. **2021**, 50, 1108-1116
- 142 Microwave treatment alters the fine molecular structure of waxy hull-less barley starch. *International Journal of Biological Macromolecules*, **2021**, 193, 1086-1092 7.9 1
- 141 Uncovering the Polydisperse Characteristics of Modification Inhomogeneity for Starch during Oxidation by Sodium Periodate. 0
- 140 A structural explanation for the mechanism and specificity of plant branching enzymes I and IIb. **2021**, 101395 1
- 139 Cluster Origin of Solvent Features of Fullerenes, Single-Wall Carbon Nanotubes, Nanocones, and Nanohorns. 1-57
- 138 Cluster Origin of Solvent Features of Fullerenes, Single-Wall Carbon Nanotubes, Nanocones, and Nanohorns. 262-318
- 137 Effect of High-Pressure Homogenization (Microfluidization) on the Physicochemical Properties of Maize Starch. **2020**, 24, 336-342
- 136 Modification of clay materials with retrograded starch hydrogel. **2022**, 314, 125619 0

- 135 Native corn and potato starch as CO₂ gas bubble nucleation agent for low-temperature high-pressure foaming applications. **2022**, 9, 100211 1
- 134 Amylose Modified Starches as Superabsorbent Systems for Release of Potassium Fertilizers. 1 0
- 133 Resistant starch: Implications of dietary inclusion on gut health and growth in pigs: a review. **2021**, 12, 124 9
- 132 Molecular insight into the interactions between starch and cuminaldehyde using relaxation and 2D solid-state NMR spectroscopy.. **2022**, 278, 118932 0
- 131 Methods for characterizing the structure of starch in relation to its applications: a comprehensive review. **2021**, 1-18 1
- 130 Suppressed expression of starch branching enzyme 1 and 2 increases resistant starch and amylose content and modifies amylopectin structure in cassava. **2021**, 1 0
- 129 Effects of psyllium fiber on in vitro digestion and structure of different types of starches. **2021**, 0
- 128 "Green" biocomposite Poly (vinyl alcohol)/starch cryogels as new advanced tools for the cleaning of artifacts.. **2022**, 613, 697-708 1
- 127 Sulfur functionality-modified starches: Review of synthesis strategies, properties, and applications.. *International Journal of Biological Macromolecules*, **2021**, 7.9 0
- 126 Highly efficient fermentation of glycerol and 1,3-propanediol using a novel starch as feedstock. **2022**, 46, 101521 1
- 125 The effect of annealing under acid or alkaline environment on the physicochemical and functional properties of wheat starch. **2022**, 125, 107452
- 124 Dissolution of waxy maize pyrodextrin granules in mixtures of glycerol and water, separating loss of crystallinity from loss of birefringence.. **2022**, 281, 119062 0
- 123 Changes of starch during thermal processing of foods: Current status and future directions. **2022**, 119, 320-337 2
- 122 Starch-based blends and composites. **2022**, 205-236 1
- 121 Changes in fine structure of amylopectin and internal structures of starch granules in developing endosperms and culms caused by starch branching enzyme mutations of japonica rice.. **2022**, 108, 481 1
- 120 Polysaccharide-based nanoparticles for dentistry applications. **2022**, 329-341 0
- 119 Analysis and characterization of starches from alternative sources. **2022**, 465-488
- 118 Simple precipitation method to reduce the particle size of glutinous rice flour: physicochemical evaluation. **2022**, 9, 025301

- 117 Biofunctionality with a twist: the importance of molecular organisation, handedness and configuration in synthetic biomaterial design. **2021**, 0
- 116 Progress in Starch-Based Materials for Food Packaging Applications. **2022**, 3, 136-177 2
- 115 Insights into the gelatinization of potato starch by H NMR.. **2022**, 12, 3335-3342
- 114 Phosphomolybdic acid-catalyzed oxidation of waste starch: a new strategy for handling the OCC pulping wastewater.. **2022**, 1 0
- 113 Catalytic transformation of biomass-based feedstocks in green solvents. **2022**, 673-720
- 112 Formation and properties of starch-palmitic acid complex nanoparticles and their influence on Pickering emulsions.. *International Journal of Biological Macromolecules*, **2022**, 204, 685-691 7.9 0
- 111 Mechanochemical Transformations of Biomass into Functional Materials.. **2022**, 1
- 110 Animal- and Plant-Based Edible Food Packaging for Perishable Foodstuff. **2022**, 39-85 1
- 109 Recent advances in renewable polymer/metal oxide systems used for tissue engineering. **2022**, 395-445
- 108 Thermal Stabilities of Bionanocomposites at Elevated Temperatures. **2022**, 51-68
- 107 Fermentation as Strategy for Improving Nutritional, Functional, Technological, and Sensory Properties of Legumes. 0
- 106 Sustainable Microwave Assisted Synthesis and Anti-proliferative Response of Starch-Based CNT-IO and CNT-ZO Nanocomposites: A Comparative Study. 1
- 105 Enhancement of Fermentable Sugars Obtained from *Amorphophallus* Spp. Tuber for Bioethanol Production by Optimizing Temperature and Pretreatment Concentration. 1056, 185-190
- 104 The Influence of Soaking and Sprouting on the Physicochemical Characteristics of Tigernut Tubers (*Cyperus esculentus* L.). **2022**, 2, 48-58
- 103 Sas20 is a highly flexible starch-binding protein in the *Ruminococcus bromii* cell-surface amylosome.. **2022**, 101896 2
- 102 Study on Structural Changes of Starches with Different Amylose Content during Gelatinization Process. 2100269 0
- 101 Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. *International Journal of Biological Macromolecules*, **2022**, 7.9 2
- 100 A novel magnetic starch nanocomposite as a green heterogeneous support for immobilization of Cu nanoparticles and selective catalytic application in eco-friendly media. 1-15 0

- 99 Dynamics of Leaf- and Root-Specific Biomarkers during 1-Year of Litter Decomposition. **2021**, 12, 1732 1
- 98 Genetic Control and High Temperature Effects on Starch Biosynthesis and Grain Quality in Rice.. **2021**, 12, 757997 2
- 97 Probing the Biogenesis of Polysaccharide Granules in Algal Cells at Sub-Organellar Resolution via Raman Microscopy with Stable Isotope Labeling. **2021**, 0
- 96 Impact of Amylose-Amylopectin Ratio of Starches on the Mechanical Strength and Stability of Acetylsalicylic Acid Tablets.. **2022**, 23, 118 0
- 95 Resistant starch formation in rice: Genetic regulation and beyond.. **2022**, 3, 100329 0
- 94 Data_Sheet_1.XLSX. **2018**,
- 93 Data_Sheet_2.XLSX. **2018**,
- 92 Data_Sheet_3.xlsx. **2018**,
- 91 Presentation_1.pdf. **2018**,
- 90 Image_1.jpeg. **2020**,
- 89 Table_1.docx. **2020**,
- 88 Table_2.xlsx. **2020**,
- 87 Image_1.TIF. **2020**,
- 86 Image_2.TIF. **2020**,
- 85 Changes in the Structure, Thermodynamic, and Functional Properties of Maize Starch During Mechanical Processing. **2022**, 16, 141-147 0
- 84 How Does Starch Structure Impact Amylolysis? Review of Current Strategies for Starch Digestibility Study.. **2022**, 11, 1
- 83 Molecular-scale controllable conversion of biopolymers into hard carbons towards lithium and sodium ion batteries: A review. **2022**, 1
- 82 Extraction and characterization of the starch present in the avocado seed (*Persea americana* mill) for future applications. **2022**, 8, 100303 1

- 81 Advances in adhesive hydrogels for tissue engineering. **2022**, 172, 111241 0
- 80 Starch Grafted Water Resistant Polyvinyl Acetate-Based Wood Adhesive: A Review. **2022**, 12, 17-30 0
- 79 Closing the Carbon Loop in the Circular Plastics Economy. 2200247 1
- 78 Fabrication and characterization of zeolite bulk body containing mesopores and macropores using starch as pore-forming agent. **2022**, 33, 103626 0
- 77 The architecture, nature, and mystery of starch granules. Part 1: A concise history of early investigations and certain granule parts. 2100183 1
- 76 Beyond amylose content, selecting starch traits impacting in vitro α -amylase degradability in a wheat MAGIC population. **2022**, 291, 119652 0
- 75 Insights into the reasons for lower digestibility of buckwheat-based foods: The structure-physical properties of starch aggregates. **2022**, 107, 103506
- 74 Carbohydrates, Proteins, and Amino Acids. **2022**, 269-313
- 73 In vitro digestibility, pasting, and thermal properties of Arenga pinnata (Wurmb.) Merr starch citrate.
- 72 Green Synthesis of Starch Nanoparticles (SNPs) by Esterification with Rosin Acid Catalyzed by Maghnite-H⁺ (Algerian Montmorillonite) with Enhanced Antioxidant Activity. 1
- 71 Reassessment of the generic features of starch gelatinization: An advanced SAXS study on maize and potato starch. **2022**, 133, 107941 0
- 70 Bifidogenic property of enzymatically synthesized water-insoluble β -glucans with different α ,6 branching ratio. **2022**, 107987 0
- 69 The automated cell counter for the analysis of morphological characteristics and the quantitative estimation of starch granules in different potato varieties. **2022**, 33-39
- 68 Synthesis of a Starchy Photosensitive Material for Additive Manufacturing of Composites Using Digital Light Processing. **2022**, 27, 5375 0
- 67 Evaluating the Performance of 3D-Printed PLA Reinforced with Date Pit Particles for Its Suitability as an Acetabular Liner in Artificial Hip Joints. **2022**, 14, 3321 2
- 66 Effects of Enzymatic Modification and Cross-Linking with Sodium Phytate on the Structure and Physicochemical Properties of Cyperus esculentus Starch. **2022**, 11, 2583 0
- 65 Modification of red rice starch by a combination of hydrothermal pretreatments and α -amylase hydrolysis. **2022**, 296, 119963 3
- 64 Electrorheological fluids: from historical retrospective to recent trends. **2022**, 26, 101066

- 63 Molecular weight, chain length distribution and long-term retrogradation of cassava starch modified by amylomaltase. **2023**, 134, 108027 ○
- 62 Using the dominant mutation gene Ae1-5180 (amylose extender) to develop high-amylose maize. **2022**, 42, ○
- 61 Effect of enzymatic hydrolysis on digestibility and morpho-structural properties of hydrothermally pre-treated red rice starch. **2022**, 222, 65-76 1
- 60 Technological Properties of Formaldehyde Free Adhesives Based on Oxidized Starch Mixed with Different Crosslinkers for Plywood. **2022**, 39-49 ○
- 59 Differences in starch multi-layer structure, pasting, and rice eating quality between fresh rice and 7 years stored rice. **2022**, 5, 1379-1385 ○
- 58 Molecular Regulation of Starch Metabolism. **2022**, ○
- 57 Physicochemical Properties, Structural and In Vitro Digestibility of Starch from Five Different Sources. **2022**, 14, 695-702 ○
- 56 Combined Effects of Different Alleles of FLO2, Wx and SSIIa on the Cooking and Eating Quality of Rice. **2022**, 11, 2249 ○
- 55 The Influence of Branched Chain Length on Different Causticized Starches for the Depression of Serpentine in the Flotation of Pentlandite. **2022**, 12, 1081 ○
- 54 Profiling of transcriptional regulators associated with starch biosynthesis in sorghum (*Sorghum bicolor* L.). 13, ○
- 53 Structural and Spectroscopic Characterization of Saffron Starches at Different Growth Stages. 2200119 ○
- 52 Research Progress on Debranched Starch: Preparation, Characterization, and Application. 1-21 ○
- 51 The use of time domain 1 H NMR to study proton dynamics in starch-rich foods: A review. ○
- 50 Recent Advances in Molecular Improvement for Potato Tuber Traits. **2022**, 23, 9982 ○
- 49 Effect of pH on the Redox and Sorption Properties of Native and Phosphorylated Starches. **2022**, 27, 5981 ○
- 48 Nanoarchitectonics of Starch Nanoparticles Rosin Catalyzed by Algerian Natural Montmorillonite (Maghnite-H+) for Enhanced Antimicrobial Activity. ○
- 47 Taro raphide-associated proteins: Allergens and crystal growth. **2022**, 6, ○
- 46 Nondestructive circadian profiling of starch content in fresh intact *Arabidopsis* leaf with two-photon fluorescence and second-harmonic generation imaging. **2022**, 12, ○

- 45 Feedstock for Second-Generation Bioethanol Production. **2022**, 165-186 o
- 44 Optimized Spectrophotometry Method for Starch Quantification. **2022**, 3, 394-405 o
- 43 Stereoselective synthesis of α -glucosides with glucosyl (Z)-Ynenoates as donors. **2022**, 108710 o
- 42 Environmentally Friendly Starch-Based Adhesives for Bonding High-Performance Wood Composites: A Review. **2022**, 13, 1614 1
- 41 Impact of Various Modification Methods on Physicochemical and Functional Properties of Starch: A Review. 2200117 o
- 40 Differential activity of glucan phosphatase starch EXcess4 orthologs from agronomic crops. **2022**, 45, 102479 o
- 39 Effect of Magnetized Coagulants on Wastewater Treatment: Rice Starch and Chitosan Ratios Evaluation. **2022**, 14, 4342 1
- 38 Stochastic modelling of a three-dimensional glycogen granule synthesis and impact of the branching enzyme. o
- 37 Chemically reduced graphene oxide/chitosan hybrid; a nanoscale "Fabric Starch" **2023**, 609, 155229 o
- 36 Carbohydrate-based biorefineries for the production of 5-hydroxymethylfurfural and 2,5-furandicarboxylic acid and their separation and purification methods. o
- 35 Oxidized high-amylose starch as pickering stabilizer for oil-in-water emulsion and delivery of bioactive compound. **2022**, 2, 100104 o
- 34 Structure of starch, focusing on those from underground plant organs. **2023**, 217-244 o
- 33 Biosynthesis of starch in tuberous crop plants. **2023**, 83-129 o
- 32 Retrogradation Behavior and Structures of Thermoplastic Cassava Starch/Silica Composite After Ultrasonic Treatment. o
- 31 Evaluating the Mechanical and Tribological Properties of 3D Printed Polylactic-Acid (PLA) Green-Composite for Artificial Implant: Hip Joint Case Study. **2022**, 14, 5299 o
- 30 Construction of caffeic acid modified porous starch as the dual-functional microcapsule for encapsulation and antioxidant property. **2022**, o
- 29 Sustainable and Flexible Energy Storage Devices: A Review. 1
- 28 A Mini Review of Physicochemical Properties of Starch and Flour by Using Hydrothermal Treatment. **2022**, 14, 5447 o

- 27 Characterization of starch structures isolated from the grains of waxy, sweet, and hybrid sorghum (Sorghum bicolor L. Moench). 9, ○
- 26 Sustainable Fillers for Elastomeric Compounds. **2023**, 31-61 ○
- 25 The influence of modified biopolymer on mechanical, hygrothermal properties and durability of ecological clay materials. **2023**, 2423, 012004 ○
- 24 Opportunities and challenges for the production of fuels and chemicals: materials and processes for biorefineries. **2023**, 551-620 ○
- 23 Plant polysaccharides in pharmaceutical tablets. **2023**, 83-102 ○
- 22 Microstructures of Starch Granules with Different Amylose Contents and Allomorphs as Revealed by Scattering Techniques. ○
- 21 The relationship between the fine structure of amylopectin and the type of crystalline allomorph of starch granules in rice endosperm. ○
- 20 Controlling the properties of thermoplastic starch films with hydrogen bonding plasticizers. **2023**, 5, 100291 ○
- 19 Pulse Starch. **2012**, 107-133 ○
- 18 Synthesis and characterization of starch-stabilized polyvinyl acetate-N-methylol acrylamide polymer-based wood adhesive. ○
- 17 Comprehensive genomic identification of cotton starch synthase genes reveals that GhSS9 regulates drought tolerance. 14, ○
- 16 Oat thermoplastic starch nanocomposite films reinforced with nanocellulose. **2023**, ○
- 15 Starch-based controlled release fertilizers: A review. **2023**, 238, 124075 ○
- 14 An efficient approach for improving granular cold water soluble starch properties using energetic neutral atoms treatment and NaOH/urea solution. **2023**, 141, 108723 ○
- 13 The starch-polyphenol inclusion complex: Preparation, characterization and digestion. **2023**, 53, 102655 ○
- 12 Investigation into the structure of crystalline maltodextrin particles by second harmonic generation microscopy. **2023**, 14, 1027 ○
- 11 AmyloseâAmylopectin Ratio. **2022**, 1-30 ○
- 10 Research on Sustainable Furniture Design Based on Waste Textiles Recycling. **2023**, 15, 3601 ○

- 9 Green Chemistry Principles for Nano- and Micro-Sized Hydrogel Synthesis. **2023**, 28, 2107 ○
- 8 The comparative, biochemistry, genetics, and evolution of starch metabolism in *Chlamydomonas reinhardtii*. **2023**, 23-50 ○
- 7 Functional naturally derived materials to improve the environment: Chemical structures, modifications, applications, and future perspectives. **2023**, 93-144 ○
- 6 Current Status and Future Prospects of Head Rice Yield. **2023**, 13, 705 ○
- 5 Horse chestnut thermoplastic starch nanocomposite films reinforced with nanocellulose. **2023**, ○
- 4 Relation of Plants with Other Kingdoms: the Unique Role of Fructans. **2023**, 127-145 ○
- 3 Multifunctional starch/carbon nanotube composites with segregated structure: Electrical conductivity, electromagnetic interference shielding effectiveness, thermal conductivity, and electro-thermal conversion. ○
- 2 Designing starch derivatives with desired structures and functional properties via rearrangements of glycosidic linkages by starch-active transglycosylases. 1-14 ○
- 1 Determining whether granule structural or surface features govern the wheat starch digestion, a kinetic analysis. **2023**, 315, 120966 ○