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Organisation of the external region of the starch granule as determined by infrared spectroscopy

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566	Starch bioengineering. 2004 , 97-127		2
565	Starch composition, fine structure and architecture. 2004 , 39, 151-165		1005
564	Starch Modification, Destructuration and Hydrolysis during O-Formylation. <i>Starch/Staerke</i> , 2004 , 56, 389-398	2.3	13
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561	Morphological and Molecular Studies of Banana Starch. 2005 , 11, 367-372		17
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385	Effect of Microwave Irradiation on the Physicochemical and Digestive Properties of Lotus Seed Starch. 2016 , 64, 2442-9		50
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383	Interest of coupling ATR-MIR spectroscopy with independent components analysis to follow starch hydrothermal transformations. <i>Food Hydrocolloids</i> , 2016 , 58, 298-307	10.6	6
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380	Structural characteristics and rheological properties of plasma-treated starch. 2016 , 34, 196-204		78
379	In vitro digestion properties of heterogeneous starch granules from high-amylose rice. <i>Food Hydrocolloids</i> , 2016 , 54, 10-22	10.6	28
378	Effect of repeated heat-moisture treatments on digestibility, physicochemical and structural properties of sweet potato starch. <i>Food Hydrocolloids</i> , 2016 , 54, 202-210	10.6	129
377	Effect of different drying methods on the structure and digestibility of short chain amylose crystals. <i>Food Hydrocolloids</i> , 2016 , 52, 721-731	10.6	27
376	Comparative structure of starches from high-amylose maize inbred lines and their hybrids. <i>Food Hydrocolloids</i> , 2016 , 52, 19-28	10.6	76
375	In vitro amylolysis of pulse and hylon VII starches explained in terms of their composition, morphology, granule architecture and interaction between hydrolysed starch chains. <i>Food Chemistry</i> , 2016 , 192, 1098-108	8.5	9
374	Physicochemical Properties of Euryale ferox Kernel Starches from Two Different Regions. 2016 , 19, 289-299		8
373	Crystalline, thermal and swelling properties of starches from single-segment substitution lines with different Wx alleles in rice (<i>Oryza sativa</i> L.). 2017 , 97, 108-114		11
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368	Structural Orders of Wheat Starch Do Not Determine the In Vitro Enzymatic Digestibility. 2017 , 65, 1697-1706		74
367	Morphological, physicochemical and functional characteristics of starch from <i>Marantha ruiziana</i> Koern. 2017 , 83, 150-156		21
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360	Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. 2017 , 23, 1721-1732		6
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353	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017 , 221, 2010-2017	8.5	48
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351	Effect of heat-moisture treatment under mildly acidic condition on fragmentation of waxy maize starch granules into nanoparticles. <i>Food Hydrocolloids</i> , 2017 , 63, 59-66	10.6	20
350	Structures, properties, and applications of lotus starches. <i>Food Hydrocolloids</i> , 2017 , 63, 332-348	10.6	47
349	Physicochemical properties of indica-japonica hybrid rice starch from Chinese varieties. <i>Food Hydrocolloids</i> , 2017 , 63, 356-363	10.6	45
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331	Effect of Acetylation and Beta-Amylase Treatment on Complexation of Debranched Starch with Naringenin. <i>Starch/Staerke</i> , 2018 , 70, 1700262	2.3	1
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321	Comparison of the structural characterization and physicochemical properties of starches from seven purple sweet potato varieties cultivated in China. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1632-1638	7.9	37
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295	Structural, thermal, and hydrolysis properties of large and small granules from C-type starches of four Chinese chestnut varieties. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 712-720	7.9	6
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293	Structural development and physicochemical properties of starch in caryopsis of super rice with different types of panicle. 2019 , 19, 482		13
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291	Effect of pulsed electric field on properties and multi-scale structure of japonica rice starch. 2019 , 116, 108515		19
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258	Effect of pulsed electric field on structural properties and digestibility of starches with different crystalline type in solid state. <i>Carbohydrate Polymers</i> , 2019 , 207, 362-370	10.3	34
257	Structural and functional properties of starches from root tubers of white, yellow, and purple sweet potatoes. <i>Food Hydrocolloids</i> , 2019 , 89, 829-836	10.6	43
256	Effects of molecular compositions on crystalline structure and functional properties of rice starches with different amylopectin extra-long chains. <i>Food Hydrocolloids</i> , 2019 , 88, 137-145	10.6	17
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254	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. <i>Food Chemistry</i> , 2020 , 309, 125681	8.5	9
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240	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 197-206	7.9	15
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231	Study on crystalline, gelatinization and rheological properties of japonica rice flour as affected by starch fine structure. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 1232-1241	7.9	11
230	Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. <i>Food Hydrocolloids</i> , 2020 , 101, 105488	10.6	15
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212	Morphological and physicochemical properties of rice starch dry heated with whey protein isolate. <i>Food Hydrocolloids</i> , 2020 , 109, 106091	10.6	6
211	Amylose-lipid complex formation from extruded maize starch mixed with fatty acids. <i>Carbohydrate Polymers</i> , 2020 , 246, 116555	10.3	43
210	Enhancing the Formation of Porous Potato Starch by Combining β -Amylase or Glucoamylase Digestion with Acid Hydrolysis. <i>Starch/Staerke</i> , 2020 , 72, 1900269	2.3	3
209	Endosperm enrichment and physicochemical properties of superior and inferior grain starch in super hybrid rice. 2020 , 22, 669-678		4
208	Inhibition of normal and waxy corn starch retrogradation by sodium borohydride. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 341-348	7.9	9

207	Synergistic Effect of Charged Amino Acid Combined with Dry Heating Treatment on Physicochemical Properties and In Vitro Digestibility of Cornstarch. <i>Starch/Staerke</i> , 2020 , 72, 1900298	2.3	
206	Measurement and comparison of multi-scale structure in heat and pressure treated corn starch granule under the same degree of gelatinization. <i>Food Hydrocolloids</i> , 2020 , 108, 106081	10.6	18
205	Removal of starch granule-associated proteins affects amyloglucosidase hydrolysis of rice starch granules. <i>Carbohydrate Polymers</i> , 2020 , 247, 116674	10.3	7
204	Radiation Synthesis of Organostarch as Fluorescence Label. 2020 , 32, 1799-1805		1
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202	Application of infrared spectroscopy for the prediction of nutritional content and quality assessment of faba bean (<i>Vicia faba</i> L.). 2020 , 2, e40		2
201	Novel Starch/Chitosan/Aloe Vera Composites as Promising Biopackaging Materials. 2020 , 28, 1021-1039		29
200	Double helical order and functional properties of acid-hydrolyzed maize starches with different amylose content. 2020 , 490, 107956		4
199	Morphology and Physicochemical Properties of Starch from Waxy and Non-Waxy Barley. <i>Starch/Staerke</i> , 2020 , 72, 1900206	2.3	4
198	Amylose crystal seeds: Preparation and their effect on starch retrogradation. <i>Food Hydrocolloids</i> , 2020 , 105, 105805	10.6	18
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192	Effects of nitrogen fertilizer on structure and physicochemical properties of SuperSrice starch. <i>Carbohydrate Polymers</i> , 2020 , 239, 116237	10.3	25
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189	Effect of germination duration on structural and physicochemical properties of mung bean starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 706-713	7.9	14
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187	Pasting, Rheological, and Thermal Properties and Structural Characteristics of Large and Small Arenga pinnata Starch Granules. <i>Starch/Staerke</i> , 2020 , 72, 1900293	2.3	1
186	Use of infrared analysis to identify genetic resources from isolated producers in Brazil as a tool to improve cassava competitiveness in the starch market. 2021 , 56, 1354-1361		2
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184	Understanding CGTase action through the relationship between starch structure and cyclodextrin formation. <i>Food Hydrocolloids</i> , 2021 , 112, 106316	10.6	2
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182	High methoxyl pectin enhances the expansion characteristics of the cornstarch relative to the low methoxyl pectin. <i>Food Hydrocolloids</i> , 2021 , 110, 106131	10.6	14
181	Differences in starch structure, physicochemical properties and texture characteristics in superior and inferior grains of rice varieties with different amylose contents. <i>Food Hydrocolloids</i> , 2021 , 110, 106170	10.6	17
180	Ultrasonic-Assisted Preparation of Maize Starch-Caffeic Acid Complex: Physicochemical and Digestion Properties. <i>Starch/Staerke</i> , 2021 , 73, 2000084	2.3	1
179	Films Fabricated with Native and Ball-Milled Modified Glutinous Rice Starch: Physicochemical and Mucoadhesive Properties. <i>Starch/Staerke</i> , 2021 , 73, 2000012	2.3	0
178	Fabrication of citric acid-modified starch nanoparticles to improve their thermal stability and hydrophobicity. <i>Carbohydrate Polymers</i> , 2021 , 253, 117242	10.3	6
177	Inhibition of starch digestion: The role of hydrophobic domain of both α -amylase and substrates. <i>Food Chemistry</i> , 2021 , 341, 128211	8.5	4
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172	Characterization of the baking-induced changes in starch molecular and crystalline structures in sugar-snap cookies. <i>Carbohydrate Polymers</i> , 2021 , 256, 117518	10.3	7

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165	Starch modification by novel technologies and their functionality. 2021 , 157-179		1
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157	Development and characterization of dual-modified yam (<i>Dioscorea</i>) starch-based films. 2021 , 7, e06644		5
156	Interaction of Squid (<i>Loligo</i>) Mantle Protein with a Mixtures of Potato and Corn Starch in an Extruded Snack, as Characterized by FTIR and DSC. 2021 , 26,		0
155	Comparison of Morphological and Physicochemical Properties of a Floury Rice Variety upon Pre-Harvest Sprouting. <i>Foods</i> , 2021 , 10,	4.9	1
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152	Biocompatible Blends of an Intrinsically Conducting Polymer as Stretchable Strain Sensors for Real-Time Monitoring of Starch-Based Food Processing. 2021 , 31, 2102745		4
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139	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
138	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. <i>Food Chemistry</i> , 2021 , 353, 129468	8.5	5
137	Ultrasound-Assisted Extraction of Lychee (<i>Litchi chinensis</i> Sonn.) Seed Starch: Physicochemical and Functional Properties. <i>Starch/Staerke</i> , 2100092	2.3	2
136	New insights into how starch structure synergistically affects the starch digestibility, texture, and flavor quality of rice noodles. <i>International Journal of Biological Macromolecules</i> , 2021 , 184, 731-738	7.9	7

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134	Development and characterization of starch films prepared by extrusion blowing: The synergistic plasticizing effect of water and glycerol. 2021 , 148, 111820		12
133	Grain Quality and Starch Physicochemical Properties of Chalky Rice Mutant. 2021 , 11, 1575		3
132	Impact of Roasted Yellow Split Pea Flour on Dough Rheology and Quality of Fortified Wheat Breads. <i>Foods</i> , 2021 , 10,	4.9	6
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129	Isolation and characterization of yam (<i>Dioscorea alata</i> L.) starch from Brazil. 2021 , 149, 111843		5
128	Nitrogen fertilization levels influence the physicochemical properties of floury rice varieties.		0
127	Bio-based plastic films prepared from potato peels using mild acid hydrolysis followed by plasticization with a polyglycerol. 2021 , 29, 100707		6
126	Influence of dynamic high temperature during grain filling on starch fine structure and functional properties of semi-waxy japonica rice. 2021 , 101, 103319		2
125	Effects of mixing, sheeting, and cooking on the starch, protein, and water structures of durum wheat semolina and chickpea flour pasta. <i>Food Chemistry</i> , 2021 , 360, 129993	8.5	7
124	Dry cultivation and cultivar affect starch synthesis and traits to define rice grain quality in various panicle parts. <i>Carbohydrate Polymers</i> , 2021 , 269, 118336	10.3	1
123	The effects of ultrasonic treatment on physicochemical properties and in vitro digestibility of semigelatinized high amylose maize starch. <i>Food Hydrocolloids</i> , 2021 , 119, 106831	10.6	9
122	Pullulanase modification of granular sweet potato starch: Assistant effect of dielectric barrier discharge plasma on multi-scale structure, physicochemical properties. <i>Carbohydrate Polymers</i> , 2021 , 272, 118481	10.3	8
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119	Physicochemical properties and digestion mechanism of starch-linoleic acid complex induced by multi-frequency power ultrasound. <i>Food Chemistry</i> , 2021 , 364, 130392	8.5	7
118	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. <i>Food Chemistry</i> , 2022 , 371, 131060	8.5	0

117	Understanding how starch constituent in frozen dough following freezing-thawing treatment affected quality of steamed bread. <i>Food Chemistry</i> , 2022 , 366, 130614	8.5	13
116	Causal relations among starch hierarchical structure and physicochemical characteristics after repeated freezing-thawing. <i>Food Hydrocolloids</i> , 2022 , 122, 107121	10.6	9
115	Rearranged supramolecular structure of resistant starch with polymorphic microcrystals prepared in high-solid enzymatic system. <i>Food Hydrocolloids</i> , 2022 , 124, 107215	10.6	6
114	Structural characteristics and physicochemical properties of starches from winter squash (<i>Cucurbita maxima</i> Duch.) and pumpkin (<i>Cucurbita moschata</i> Duch. ex Poir.). <i>Food Hydrocolloids</i> , 2022 , 122, 107115	10.6	1
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111	Preparation and characterization of C-phycoyanin coated with STMP/STPP cross-linked starches from different botanical sources. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 739-750	7.9	5
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109	Systematic Analysis of Pericarp Starch Accumulation and Degradation during Wheat Caryopsis Development. 2015 , 10, e0138228		12
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100	Structural properties of starch from single kernel of high-amylose maize. <i>Food Hydrocolloids</i> , 2021 , 124, 107349	10.6	2

99	Relative importance of branching enzyme isoforms in determining starch fine structure and physicochemical properties of indica rice. 2021 , 1		2
98	Effect of Xanthan Gum and Carboxymethyl Cellulose on Structure, Functional and Sensorial Properties of Yam Balls.		
97	Modification of clay materials with retrograded starch hydrogel. 2022 , 314, 125619		0
96	Preparation and characterization of rice starch citrates by superheated steam: A new strategy of producing resistant starch. 2022 , 154, 112890		2
95	Effects of Variety and Growing Location on Physicochemical Properties of Starch from Sweet Potato Root Tuber. 2021 , 26,		2
94	Methods for characterizing the structure of starch in relation to its applications: a comprehensive review. 2021 , 1-18		1
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90	The role of different Wx and BEIIb allele combinations on fine structures and functional properties of indica rice starches.. <i>Carbohydrate Polymers</i> , 2022 , 278, 118972	10.3	3
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88	Effect of Cold Plasma Treatment on the Packaging Properties of Biopolymer-Based Films: A Review. 2022 , 12, 1346		1
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86	A novel domino protocol for three-component synthesis of new dibenzo[e,g]indoles: flexible intramolecular charge transfers. 2022 , 46, 2940-2951		
85	Effect of acid catalyst on pyroconversion of breadfruit (<i>Artocarpus altilis</i>) starch: Physicochemical and structural properties.		
84	Effects of warming on starch structure, rice flour pasting property, and cooked rice texture in a double rice cropping system.		0
83	Effects of multiple-step cold plasma processing on banana (<i>Musa sapientum</i>) starch-based films.		0
82	Influence of starch physicochemical properties on biscuit-making quality of wheat lines with high-molecular-weight glutenin subunit (HMW-GS) absence. 2022 , 158, 113166		2

81	Extrusion-induced pre-gelatinization and hydrolyzation of rice adjunct contributed to the mashing performance. 2022 , 158, 113126		0
80	Evolution of volatiles and quality of Chinese steamed bread during storage at different temperatures.. <i>Food Chemistry</i> , 2022 , 381, 132213	8.5	0
79	Effect of static magnetic field treatment on the germination of brown rice: Changes in α-amylase activity and structural and functional properties in starch.. <i>Food Chemistry</i> , 2022 , 383, 132392	8.5	3
78	Effects of Soluble and Insoluble Dietary Fiber from Corn Bran on Pasting, Thermal, and Structural Properties of Corn Starch. <i>Starch/Staerke</i> , 2100254	2.3	1
77	Effect of heat-moisture treatment on physicochemical properties and digestive characteristics of sweet potato flour. 42,		0
76	Improving Hydrophilicity of Wheat Starch via Sodium Dodecyl Sulfate Treatment. <i>Starch/Staerke</i> , 22000023		0
75	Relationship between nitrogen fertilizer and structural, pasting and rheological properties on common buckwheat starch.. <i>Food Chemistry</i> , 2022 , 389, 132664	8.5	1
74	Improvement in the stability and bioavailability of trans-resveratrol with hydrolyzed wheat starch complexation: a theoretical and experimental study. 2022 , 32, 100267		0
73	Physicochemical characteristics and in vitro digestibility of starches from colored quinoa (Chenopodium quinoa) varieties.. 2022 ,		1
72	Rheological properties, structure and digestibility of starches isolated from common bean (Phaseolus vulgaris L.) varieties from Europe and Asia. 2022 , 161, 113352		0
71	Differences in the functional properties and starch structures of early/late season rice between the early and late seasons. 2022 , 105, 103460		0
70	Modification of physicochemical, functional properties, and digestibility of macronutrients in common bean (Phaseolus vulgaris L.) flours by different thermally treated whole seeds.. <i>Food Chemistry</i> , 2022 , 382, 132570	8.5	1
69	Physicochemical and nutritional properties of starches from nine Canadian-grown peas compared with six commercial starches.		0
68	Comparative Study of Heat-Moisture Treatment and Annealing on Morphology, Crystallinity, Pasting and Thermal Properties of Sohphlang (Flemingia vestita) Starch. <i>Starch/Staerke</i> , 2100294	2.3	0
67	The Underlying Physicochemical Properties and Starch Structures of indica Rice Grains with Translucent Endosperms under Low-Moisture Conditions. <i>Foods</i> , 2022 , 11, 1378	4.9	0
66	Physicochemical Properties of Wheat Starch Under Different Sowing Dates. <i>Starch/Staerke</i> , 2100290	2.3	1
65	New insight into the contribution of wheat starch and gluten to frozen dough bread quality. <i>Food Bioscience</i> , 2022 , 101777	4.9	0
64	Optimization of nitrogen fertilization improves rice quality by affecting the structure and physicochemical properties of starch at high yield levels. <i>Journal of Integrative Agriculture</i> , 2022 , 21, 1578-1592 ⁰	2.2	0

63	Formation mechanism of nanocomposites between starch and stearic acid via nanoprecipitation. <i>Food Hydrocolloids</i> , 2022 , 131, 107780	10.6	0
62	Pueraria lobata starch regulates gut microbiota and alleviates high-fat high-cholesterol diet induced non-alcoholic fatty liver disease in mice. <i>Food Research International</i> , 2022 , 111401	7	0
61	Starch fine structure and functional properties during seed development in BEIIb active and deficient rice. <i>Carbohydrate Polymers</i> , 2022 , 292, 119640	10.3	0
60	Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. <i>Foods</i> , 2022 , 11, 1600	4.9	1
59	The architecture, nature, and mystery of starch granules. Part 1: A concise history of early investigations and certain granule parts. <i>Starch/Staerke</i> , 2100183	2.3	1
58	Assessing the quantification of acetylation in konjac glucomannan via ATR-FTIR and solid-state NMR spectroscopy. <i>Carbohydrate Polymers</i> , 2022 , 291, 119659	10.3	1
57	Lotus Seed Starch: A Novel Functional Ingredient with Promising Properties and Applications in Food Review. <i>Starch/Staerke</i> , 2200064	2.3	0
56	Retrogradation in radiation-synthesized cassava starch/acrylic acid super water absorbent and its effect on gel stability. <i>Radiation Physics and Chemistry</i> , 2022 , 199, 110313	2.5	1
55	Starch molecular structural differences between chalky and translucent parts of chalky rice grains. <i>Food Chemistry</i> , 2022 , 394, 133471	8.5	0
54	Identification of Carbonaceous Species and FTIR Profiling of PM2.5 Aerosols for Source Estimation in Old Delhi Region of India. <i>Mapan - Journal of Metrology Society of India</i> ,	1	0
53	Verification of autoclaving-cooling treatment to increase the resistant starch contents in food starches based on meta-analysis result. <i>Frontiers in Nutrition</i> , 9,	6.2	1
52	Effects of Laminaria japonica polysaccharides on gelatinization properties and long-term retrogradation of wheat starch. <i>Food Hydrocolloids</i> , 2022 , 133, 107908	10.6	0
51	The influence mechanism of brown rice starch structure on its functionality and digestibility under the combination of germination and zinc fortification. 2022 , 111825		1
50	The impact of the pulsed electric field on the structural, morphological, functional, textural, and rheological properties of red rice starch (<i>Oryza sativa</i>).		1
49	Effect of roasting treatment on the micromorphology, gelatinization, structure, and digestibility of whole oat flour. 2022 , 168, 113828		1
48	Preparation and characterization of low oil absorption corn starch by ultrasonic combined with freeze-thaw treatment. 2022 , 15, 100410		0
47	Extrusion puffing pretreated cereals for rapid production of high-maltose syrup. 2022 , 15, 100445		0
46	Effects of drought stress and elevated CO2 on starch fine structures and functional properties in indica rice. 2022 , 297, 120044		0

45	Influence of sodium bicarbonate and moisture content on physicochemical properties of chicken-based extrudate by twin-screw extruder. 2023 , 402, 134313	0
44	Mesona chinensis polysaccharide accelerates the short-term retrogradation of debranched waxy corn starch. 2022 , 5, 1649-1659	1
43	Research Progress on Debranched Starch: Preparation, Characterization, and Application. 1-21	0
42	Effects of Endogenous Cytokinin on Physicochemical Properties of Superior and Inferior Grain Starch in Rice. 2200151	0
41	Effect of xanthan gum and carboxymethyl cellulose on structure, functional and sensorial properties of yam balls. 2022 , 8, e11200	1
40	Effect of High Hydrostatic Pressure Processing on Starch Properties of Cassava Flour. 2022 , 12, 10043	0
39	Functional, Thermal and Structural Properties of Green Banana Flour (cv. Giant Cavendish) by De-astringency, Enzymatic and Hydrothermal Treatments.	0
38	Effects of storage on the starch fine structure and physicochemical properties of different rice variety types. 2022 , 120273	0
37	Multimodal spectroscopic methods for the analysis of carbohydrates. 2023 , 459-482	0
36	High viscosity change of corn starch suspensions prepared from granules quick treated with cold plasma.	0
35	High temperature boosts resistant starch content by altering starch structure and lipid content in rice <i>ssIIIa</i> mutants. 13,	0
34	Exploring the scientific interest for starch origin in South America from 2000 to 2020: Focus on non-destructive analytical methods. 2023 , 289-304	0
33	Insights into the textural properties and starch digestibility on rice noodles as affected by the addition of maize starch and rice starch. 2023 , 173, 114265	0
32	Phosphorylation and citration of normal corn starch by dry heating with phytic acid and citric acid. 2023 , 226, 312-320	0
31	Different nitrogen fertilizer application in the field affects the morphology and structure of protein and starch in rice during cooking. 2023 , 163, 112193	0
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