Measurement and Characterization of Dietary Starches

Journal of Food Composition and Analysis
15, 367-377
DOI: 10.1006/jfca.2002.1084

Citation Report

#	Article	IF	Citations
1	In vitro and in vivo hydrolysis of legume starches by Î±-amylase and resistant starch formation in legumesâ€"a review. Carbohydrate Polymers, 2003, 54, 401-417.	10.2	210
2	Glycemic index: effect of food storage under low temperature. Brazilian Archives of Biology and Technology, 2004, 47, 569-574.	0.5	18
3	Effect of Cooking Procedures and Storage on Starch Bioavailability in Common Beans (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.2	22
4	Starch digestibility of five cooked black bean (Phaseolus vulgaris L.) varieties. Journal of Food Composition and Analysis, 2004, 17, 605-612.	3.9	37
5	Measurement of carbohydrate components and their impact on energy value of foods. Journal of Food Composition and Analysis, 2004, 17, 331-338.	3.9	34
6	Chemical Composition and Glycemic Index of Brazilian Pine (Araucaria angustifolia) Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 3412-3416.	5.2	120
7	Rice and resistant starch: different content depending on chosen methodology. Journal of Food Composition and Analysis, 2005, 18, 279-285.	3.9	39
8	Chemical composition andin vitrostarch bioavailability ofPhaseolus vulgaris(L) cv Mayocoba. Journal of the Science of Food and Agriculture, 2005, 85, 499-504.	3.5	20
9	ASPECTOS FÃSICO-QUÃMICOS E FISIOLÃ"GICOS DO AMIDO RESISTENTE. Boletim Centro De Pesquisa De Processamento De Alimentos, 2005, 23, .	0.2	2
10	Chemical composition and starch digestibility of tortillas prepared with non-conventional commercial nixtamalized maize flours. International Journal of Food Sciences and Nutrition, 2006, 57, 143-150.	2.8	6
11	The influence of time and storage temperature on resistant starch formation from autoclaved debranched banana starch. Food Research International, 2007, 40, 304-310.	6.2	79
12	In vitro starch digestibility of fresh and sun-dried faba beans (Vicia faba L.). Journal of the Science of Food and Agriculture, 2007, 87, 1517-1522.	3.5	12
13	Proximal composition and in vitro digestibility of starch in lima bean (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 262 Td	3.5	24
14	Protein and starch content of raw, soaked and cooked beans (Phaseolus vulgaris L.). Food Chemistry, 2007, 102, 1034-1041.	8.2	70
15	Modelling of rheological characteristics of various spaghetti types. European Food Research and Technology, 2007, 225, 183-190.	3.3	30
16	Effects of cooking methods on starch hydrolysis kinetics and digestion-resistant fractions of rice and soybean. European Food Research and Technology, 2008, 227, 1315-1321.	3.3	14
17	Effects of Processing Methods on Amaranth Starch Digestibility and Predicted Glycemic Index. Journal of Food Science, 2008, 73, H160-4.	3.1	83
18	Resistant Starch Intakes in the United States. Journal of the American Dietetic Association, 2008, 108, 67-78.	1.1	156

#	Article	IF	Citations
19	Effect of Amylose Content on Physical and Mechanical Properties of Potato-Starch-Based Edible Films. Biomacromolecules, 2008, 9, 658-663.	5.4	32
20	PASTA ADDED WITH CHICKPEA FLOUR: CHEMICAL COMPOSITION,IN VITROSTARCH DIGESTIBILITY AND PREDICTED GLYCEMIC INDEX PASTA ADICIONADA CON HARINA DE GARBANZO: COMPOSICIÃ“N QUÃMICA, DIGESTIBILIDADIN VITRODEL ALMIDÃ“NY PREDICCIÃ“N DEL ÃNDICE GLUCÃ‰MICO. Ciencia Y Tecnologia Alimentaria, 2008, 6, 6-12.	0.4	38
21	Nutritional Value of Potatoes. , 2009, , 371-394.		6
22	Dietary fiber and other functional components in two varieties of crude and extruded kiwicha (Amaranthus caudatus). Journal of Cereal Science, 2009, 49, 219-224.	3.7	127
23	Relationship between potato starch isolation methods and kinetic parameters of hydrolysis by free and immobilised Î±-amylase on alginate (from Laminaria digitata algae). Journal of Food Composition and Analysis, 2009, 22, 563-570.	3.9	20
24	Potato genotype differences in nutritionally distinct starch fractions after cooking, and cooking plus storing cool. Journal of Food Composition and Analysis, 2009, 22, 539-545.	3.9	37
25	New information on carbohydrates in the Brazilian Food Composition Database. Journal of Food Composition and Analysis, 2009, 22, 446-452.	3.9	22
26	In vitro starch hydrolysis and estimated glycaemic index of bread substituted with different percentage of chempedak (Artocarpus integer) seed flour. Food Chemistry, 2009, 117, 64-68.	8.2	46
27	Effect of various processing techniques on digestibility of starch in Red kidney bean (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 42	6.2	45
28	Studies on effect of multiple heating/cooling cycles on the resistant starch formation in cereals, legumes and tubers. International Journal of Food Sciences and Nutrition, 2009, 60, 258-272.	2.8	38
29	Resistant Starch in Vitro and in Vivo. , 2009, , 449-510.		30
30	Slowly Digestible Starch: Concept, Mechanism, and Proposed Extended Glycemic Index. Critical Reviews in Food Science and Nutrition, 2009, 49, 852-867.	10.3	341
31	Resistant starch content of conventionally boiled and pressure-cooked cereals, legumes and tubers. Journal of Food Science and Technology, 2010, 47, 84-88.	2.8	46
32	Microstructure, physicochemical properties and in vitro digestibility of starches from different Indian lentil (Lens culinaris) cultivars. Carbohydrate Polymers, 2010, 79, 349-355.	10.2	100
33	Effect of storage on resistant starch content and in vitro starch digestibility of some pressureâ€cooked cereals and legumes commonly used in India. International Journal of Food Science and Technology, 2010, 45, 2449-2455.	2.7	23
34	Glycemic index, glycemic load and insulinemic index of Chinese starchy foods. World Journal of Gastroenterology, 2010, 16, 4973.	3.3	58
35	Chemical composition, carbohydrate digestibility, and antioxidant capacity of cooked black bean, chickpea, and lentil Mexican varieties ComposiciÃ³n quÃmica, digestibilidad de carbohidratos, y capacidad antioxidante de variedades mexicanas cocidas de frijol negro, garbanzo, y lenteja. CYTA - Journal of Food, 2010, 8, 7-14.	1.9	46
36	Barley Grain Constituents, Starch Composition, and Structure Affect Starch in Vitro Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2011, 59, 4743-4754.	5.2	132

#	Article	IF	Citations
37	AMIDO RESISTENTE: APLICAÃ‡Ã•ES E MÃ‰TODOS DE PRODUÃ‡ÃƒO. Boletim Centro De Pesquisa De Processamento De Alimentos, 2011, 29, .	0.2	0
38	The impact of sourdough addition to frozen stored wheatâ€flour rolls on glycemic response in human volunteers. Starch/Staerke, 2011, 63, 801-807.	2.1	13
39	Review: Starch Matrices and the Glycemic Response. Food Science and Technology International, 2011, 17, 187-204.	2.2	93
40	Effect of frying, baking and storage conditions on resistant starch content of foods. British Food Journal, 2011, 113, 710-719.	2.9	40
41	Chemical composition and starch digestibility in flours from Polish processed legume seeds. Food Chemistry, 2012, 135, 1057-1064.	8.2	55
42	Effect of native crystalline structure of isolated potato starch on gelatinization behavior and consequently on glycemic response. Food Research International, 2012, 45, 238-243.	6.2	42
43	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. Journal of Cereal Science, 2012, 56, 576-580.	3.7	18
44	In vitro and in vivo assessment of the glycemic index of bakery products: influence of the reformulation of ingredients. European Journal of Nutrition, 2012, 51, 947-954.	3.9	54
45	Fermentation by Amylolytic Lactic Acid Bacteria and Consequences for Starch Digestibility of Plantain, Breadfruit, and Sweet Potato Flours. Journal of Food Science, 2012, 77, M466-72.	3.1	32
46	Effect of hydrothermal treatment of runner bean (Phaseolus coccineus) seeds and starch isolation on starch digestibility. Food Research International, 2013, 50, 428-437.	6.2	27
47	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. Food and Bioprocess Technology, 2013, 6, 1228-1239.	4.7	21
48	Starch fraction profiles of milled, nonparboiled rice varieties from <scp>N</scp>igeria. International Journal of Food Science and Technology, 2013, 48, 2535-2540.	2.7	1
49	Genotypic Variation in Nutritional Composition of Buckwheat Groats and Husks. Cereal Chemistry, 2013, 90, 132-137.	2.2	34
50	Starch Modification to Develop Novel Starch-Biopolymer Blends. , 2014, , 105-143.		17
52	The effects of fertilizers, irrigation and storage on the properties of potato tubers and their constituent starches. Starch/Staerke, 2015, 67, 478-492.	2.1	9
53	Starch digestibility index and antioxidative properties of partially baked wheatâ€"flour bakery with an addition of dietary fibre. Starch/Staerke, 2015, 67, 913-919.	2.1	11
54	The role of dietary fibre in inflammatory bowel disease. Przeglad Gastroenterologiczny, 2015, 3, 135-141.	0.7	52
56	Influence of heat treatment on the sensory and physical characteristics and carbohydrate fractions of french-fried potatoes (Solanum tuberosum L.). Food Science and Technology, 2015, 35, 561-569.	1.7	8

#	Article	IF	Citations
57	Starch Characteristics Influencing Resistant Starch Content of Cooked Buckwheat Groats. Cereal Chemistry, 2015, 92, 65-72.	2.2	13
58	Biodegradable Starch Nanocomposites. Advanced Structured Materials, 2015, , 17-77.	0.5	31
59	Kinetic study of enzymatic hydrolysis of starch isolated from sorghum grain cultivars by various methods. Journal of Food Science and Technology, 2015, 52, 451-457.	2.8	2
60	In vitro starch digestibility, estimated glycemic index and antioxidant potential of taro (Colocasia) Tj ETQq1 1 0.784314 rgBT /Overloc	8.2	64
61	Equicarbohydrate partial exchange of kiwifruit for wheaten cereal reduces postprandial glycaemia without decreasing satiety. Journal of Nutritional Science, 2016, 5, e37.	1.9	7
62	Advanced Analytical Techniques for Quality Evaluation of Potato and Its Products. , 2016, , 563-602.		9
63	Biodegradable Polysaccharides for Controlled Drug Delivery. ChemPlusChem, 2016, 81, 504-514.	2.8	97
64	Characterisation, in vitro digestibility and expected glycemic index of commercial starches as uncooked ingredients. Journal of Food Science and Technology, 2016, 53, 4126-4134.	2.8	24
65	An evaluation of total starch and starch gelatinization methodologies in pelleted animal feed1. Journal of Animal Science, 2016, 94, 1501-1507.	0.5	58
66	In vitro starch digestibility, Î±-amylase and Î±-glucosidase inhibitory capacities of raw and processed forms of three varieties of Livingstone potato (Plectranthus esculentus). Innovative Food Science and Emerging Technologies, 2016, 37, 37-43.	5.6	31
67	Starch digestibility and predicted glycemic indices of raw and processed forms of hausa potato (Solenostemon rotundifoliuspoir). Journal of Food Biochemistry, 2017, 41, e12355.	2.9	7
68	Leveraging traditional crops for better nutrition and health - The case of chickpea. Trends in Food Science and Technology, 2017, 64, 39-47.	15.1	54
69	Distribution of bioactive compounds in maize fractions obtained in two different types of large scale milling processes. Journal of Cereal Science, 2017, 77, 251-258.	3.7	18
70	Nutritional Properties of Ready-to-Eat Pasta Salads: Effect of Processing and Storage Conditions. Journal of Food Processing and Preservation, 2017, 41, e13124.	2.0	1
71	Effect of Quality Carbohydrates on the Prevention and Therapy of Noncommunicable Diseases: Obesity and Type 2 Diabetes. , 0, , .		0
72	The effect of resistant starch (RS) on the bovine rumen microflora and isolation of RS-degrading bacteria. Applied Microbiology and Biotechnology, 2018, 102, 4927-4936.	3.6	18
73	Starch digestibility, polyphenol contents and in vitro alpha amylase inhibitory properties of two varieties of cocoyam (Colocassia esculenta and Xanthosoma mafafa) as affected by cooking. Journal of Food Measurement and Characterization, 2018, 12, 1047-1053.	3.2	8
74	Interaction of industrially relevant cationic starches with cellulose. Carbohydrate Polymers, 2018, 179, 290-296.	10.2	25

#	Article	IF	Citations
75	High amylose starch consumption induces obesity in Drosophila melanogaster and metformin partially prevents accumulation of storage lipids and shortens lifespan of the insects. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2018, 215, 55-62.	1.8	16
76	Glycaemic index of wheat bread. Starch/Staerke, 2018, 70, 1700022.	2.1	20
77	Effect of domestic cooking on the starch digestibility, predicted glycemic indices, polyphenol contents and alpha amylase inhibitory properties of beans (Phaseolis vulgaris) and breadfruit (Treculia africana). International Journal of Biological Macromolecules, 2018, 106, 200-206.	7.5	45
78	Effectiveness of carbohydrates as a functional ingredient in glycemic control. Food Science and Technology, 2018, 38, 561-576.	1.7	11
79	Physicochemical, antioxidant properties and in vitro digestibility of wheatâ€“purple rice flour mixtures. International Journal of Food Science and Technology, 2018, 53, 1962-1971.	2.7	31
80	Simultaneous estimation of amylose, resistant, and digestible starch in pea flour by visible and near-infrared reflectance spectroscopy. International Journal of Food Properties, 2018, 21, 1129-1137.	3.0	4
81	Resistant Starch. , 2019, , 571-575.		4
82	Comparison of the adsorption behaviour of catechin onto cellulose and pectin. Food Chemistry, 2019, 271, 733-738.	8.2	25
83	Development of low glycemic index muffins using water chestnut and barley flour. Journal of Food Processing and Preservation, 2019, 43, e14049.	2.0	11
84	Structure and in vitro digestibility of grass pea (Lathyrus sativus L.) flour following transglutaminase treatment. European Food Research and Technology, 2019, 245, 1899-1905.	3.3	11
85	Effect of dry heat treatment on the development of resistant starch in rice (Oryza sativa) and barnyard millet (Echinochloa furmantacea). Journal of Food Processing and Preservation, 2019, 43, e13965.	2.0	16
86	Glycemic control in Chinese steamed bread: Strategies and opportunities. Trends in Food Science and Technology, 2019, 86, 252-259.	15.1	26
87	Hydrothermal treatment of rice: Reduction of aflatoxins and bioaccessibility. Journal of Cereal Science, 2019, 85, 199-205.	3.7	9
88	Development of low glycemic index crackers from water chestnut and barley flour. British Food Journal, 2020, 122, 1156-1169.	2.9	9
89	Development of New Starch Formulations for Inclusion in the Dietotherapeutic Treatment of Glycogen Storage Disease. Proceedings (mdpi), 2020, 53, 3.	0.2	1
90	Resistant Starch from Exotic Fruit and Its Functional Properties: A Review of Recent Research. , 0, , .		3
91	Potential beneficial effect of hydrothermal treatment of starches from various sources on in vitro digestion. Food Hydrocolloids, 2020, 103, 105687.	10.7	11
92	Resistant Starch Content in Foods Commonly Consumed in the United States: A Narrative Review. Journal of the Academy of Nutrition and Dietetics, 2020, 120, 230-244.	0.8	45

#	Article	IF	Citations
93	Digestibility, textural and sensory characteristics of cookies made from residues of enzyme-assisted aqueous extraction of soybeans. Scientific Reports, 2020, 10, 4222.	3.3	8
94	Exploring high amylose rice in combination with carboxymethyl cellulose for preparation of low glycemic index gluten-free shelf-stable cookies. British Food Journal, 2021, 123, 4240-4263.	2.9	2
95	Effect of roasting pulse seeds at different tempering moisture on the flour functional properties and nutritional quality. Food Research International, 2021, 147, 110489.	6.2	15
96	Influence of Amylose Starch on Development and Lifespan of Fruit Fly Drosophila Melanogaster. Journal of Vasyl Stefanyk Precarpathian National University, 2020, 2, 100-106.	0.2	2
97	Marcador in vitro da resposta glicÃªmica dos alimentos como ferramenta de auxÃ¼io Ã prescriÃ§Ã£o e avaliaÃ§Ã£o de dietas. Revista De Nutricao, 2009, 22, 549-557.	0.4	8
98	Starch digestibility and predicted glycemic index of fried sweet potato cultivars. Functional Foods in Health and Disease, 2012, 2, 280.	0.6	24
99	Changes during Cooking Processes in 6 Varieties of Andean Potatoes (<i>Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.8	8
100	Effect of Water Regimes on Dietary Fiber, Polyphenols and Antioxidant Capacity of Black and Pinto Beans. Agricultural Sciences, 2014, 05, 342-352.	0.3	2
101	Natural polysaccharides based self-assembled nanoparticles for biomedical applications â€“ A review. International Journal of Biological Macromolecules, 2021, 192, 1240-1255.	7.5	31
106	Impact of Low-Temperature Storage on the Microstructure, Digestibility, and Absorption Capacity of Cooked Rice. Foods, 2022, 11, 1642.	4.3	2
107	Faba Bean Starch: Structure, Physicochemical Properties, Modification, and Potential Industrial Applications. , 2022, , 211-243.		2
108	Araucaria angustifolia and the pinhÃ£o seed: Starch, bioactive compounds and functional activity - a bibliometric review. Ciencia Rural, 2023, 53, .	0.5	1
109	Study of Physico-Chemical Properties of Dough and Wood Oven-Baked Pizza Base: The Effect of Leavening Time. Foods, 2023, 12, 1407.	4.3	1
111	Presence of digestible starch impacts in vitro fermentation of resistant starch. Food and Function, 0, , .	4.6	1
112	Parboiling of pigmented and non-pigmented Philippine rice (Oryza sativa L.) cultivars: Textural properties and carbohydrate quality. , 2023, 30, 1593-1602.		0
113	Geographic differences and variation of functional components of brown rice in 690 mini-core collections from global germplasms. Heliyon, 2023, 9, e23035.	3.2	0