

CITATION REPORT

List of articles citing

Some Structural and Physicochemical Characteristics of Tuber and Root Starches

DOI: 10.1177/1082013206073045

Food Science and Technology International, 2006, 12, 505-513

Source: <https://exaly.com/paper-pdf/39527528/citation-report.pdf>

Version: 2024-04-10

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
133	Effect of Acid-Methanol Treatment on the Physicochemical and Structural Characteristics of Cassava and Maize Starches. 2008 , 60, 417-425		33
132	New starches: Physicochemical properties of sweetsop (<i>Annona squamosa</i>) and soursop (<i>Annona muricata</i>) starches. 2009 , 78, 462-468		48
131	Screening of Starch Quality Traits in Cassava (<i>Manihot esculenta</i> Crantz). 2009 , 61, 12-19		79
130	Expansion Properties of Sour Cassava Starch (Polvilho Azedo): Variables Related to its Practical Application in Bakery. 2009 , 61, 716-726		28
129	In vivo degradation of banana starch: Structural characterization of the degradation process. 2010 , 81, 291-299		29
128	Analysis of electron spin resonance spectra of irradiated gingers: Organic radical components derived from carbohydrates. 2010 , 79, 417-423		12
127	Isolation and physicochemical characterisation of starch from cocoyam (<i>Colocasia esculenta</i>) grown in Malawi. 2010 , 90, 1886-96		21
126	Effect of acid-ethanol treatment followed by ball milling on structural and physicochemical characteristics of cassava starch. 2010 , 62, 236-245		32
125	Characterization of the agglomeration of roasted shredded cassava (<i>Manihot esculenta</i> crantz) roots. 2010 , 62, 637-646		5
124	Effect of cassava starch substitution on the functional and sensory properties of trifoliate yam (<i>Dioscorea dumetorum</i>) flours. 2010 , 10,		4
123	Effect of lactic acid and UV irradiation on the cassava and corn starches. 2010 , 53, 443-454		24
122	Comparison of pasting and gel stabilities of waxy and normal starches from potato, maize, and rice with those of a novel waxy cassava starch under thermal, chemical, and mechanical stress. 2010 , 58, 5093-9		70
121	Physico-chemical and functional properties of starch isolated from ginger spent. 2011 , 63, 570-578		12
120	An Introduction to Biopolymer Applications in Food Engineering. 2012 , 1-16		1
119	The differential survival of native starch during cooking and implications for archaeological analyses: a review. <i>Archaeological and Anthropological Sciences</i> , 2012 , 4, 221-235	1.8	54
118	Gellan gum/cassava starch mixtures in water systems and in milk systems. 2012 , 64, 359-366		5
117	Cassava Breeding: Current Status, Bottlenecks and the Potential of Biotechnology Tools. 2012 , 5, 73-87		36

116	Development and optimization of biodegradable films based on achira flour. 2012 , 88, 449-458	59
115	Fermentation by amylolytic lactic acid bacteria and consequences for starch digestibility of plantain, breadfruit, and sweet potato flours. 2012 , 77, M466-72	26
114	Identification and characterization of granule bound starch synthase (GBSS-I) from common buckwheat (<i>Fagopyrum esculentum</i> Moench). 2013 , 22, 269-276	5
113	Effect of ball milling on structural and physicochemical characteristics of cassava and Peruvian carrot starches. 2013 , 65, 200-209	32
112	Characterization of Lotus Stem (<i>Nelumbo nucifera</i>) Starches Purified From Three Lakes of India. 2013 , 22, 605-618	13
111	Potential health benefits of water yam (<i>Dioscorea alata</i>). 2013 , 4, 1496-501	17
110	Physicochemical, functional, textural and colour characteristics of starches isolated from four taro cultivars of North-East India. 2013 , 65, 1011-1021	33
109	On the importance of organization of glucan chains on thermal properties of starch. 2013 , 92, 1653-9	92
108	Analysis of Cereal Starches by High-Performance Size Exclusion Chromatography. 2013 , 6, 181-190	26
107	The cold storage of green bananas affects the starch degradation during ripening at higher temperature. 2013 , 96, 137-47	39
106	Characterization of rice starches extracted from Indian cultivars. <i>Food Science and Technology International</i> , 2013 , 19, 143-52	2.6 30
105	Effect of steaming on properties of yam flour. 2013 , 43, 31-39	1
104	The physical, chemical and functional characterization of starches from Andean tubers: oca (<i>Oxalis tuberosa</i> Molina), olluco (<i>Ullucus tuberosus</i> Caldas) and mashua (<i>Tropaeolum tuberosum</i> Ruiz & Pavón). 2013 , 49, 453-464	43
103	Proximate composition, glycemic indices, and some factors affecting glycemic indices of underutilized tubers. 2014 , 66, 1041-1048	1
102	Physicochemical Characterization of Arrowroot Starch (<i>Maranta arundinacea</i> Linn) and Glycerol/Arrowroot Starch Membranes. 2014 , 10, 727-735	25
101	Physicochemical properties of taro and maize starch and their effect on texture, colour and sensory quality of tomato ketchup. 2014 , 66, 294-302	9
100	Isomalto/malto-polysaccharide, a novel soluble dietary fiber made via enzymatic conversion of starch. 2014 , 62, 12034-44	53
99	Drying dissipative structures of arrowroot starch. 2014 , 292, 3187-3193	3

98	Comparative study of effect of modification with ionic gums and dry heating on the physicochemical characteristic of potato, sweet potato and taro starches. 2014 , 35, 613-619	39
97	Physicochemical properties, molecular structure, and uses of sweetpotato starch. 2014 , 36, 68-78	72
96	Effect of acid modification on the material and compaction properties of fonio and sweet potato starches. 2014 , 66, 749-759	9
95	Rheological behavior of Peruvian carrot starch gels as affected by temperature and concentration. 2014 , 40, 30-43	47
94	Influence of acetylation on the physicochemical properties of composited starches from sweet potato (<i>Ipomoea batatas</i> L.) and water yam (<i>Dioscorea alata</i> L.). 2015 , 14, 3340-3349	2
93	A comparison of functional properties of native Malawian cocoyam, sweetpotato and cassava starches. 2015 , 10, 579-592	3
92	Ultrasound effect on molecular weight reduction of amylopectin. 2015 , 67, 407-414	25
91	Polysaccharide composition of raw and cooked chayote (<i>Sechium edule</i> Sw.) fruits and tuberous roots. 2015 , 130, 155-65	14
90	Effect of the addition of soy flour on sensory quality of extrusion and conventionally cooked cassava complementary porridges. 2015 , 95, 730-8	6
89	Physicochemical Properties of Maranta (<i>Maranta arundinacea</i> L.) Starch. 2015 , 18, 1990-2001	17
88	Study of the Effects of Ultraviolet Light and Sodium Hypochlorite Solutions on Properties of Cassava Starch Granules. 2015 , 10, 368-374	19
87	Drying Patterns of Dispersions and Solutions. 2015 , 282-423	
86	Physicochemical properties of the flour and starch from three Nigeria rice (<i>Oryza sativa</i> L.) varieties. 2015 , 9, 61-67	4
85	Dynamic rheological properties of wheat starch gels as affected by chemical modification and concentration. 2015 , 67, 567-576	44
84	Recovery of yam mucilage from the yam starch processing wastewater by using a novel foam fractionation column. 2016 , 171, 26-33	19
83	Traditional and novel foods from indigenous flours: Nutritional quality, glycemic response, and potential use in food industry. 2016 , 68, 999-1007	5
82	Sequence polymorphism in the Waxy locus and its relationship with apparent amylose content of endosperm starch in cultivars of rice (<i>Oryza sativa</i> L.) from Northeast India. 2016 , 21, 556-568	2
81	Chemical composition and thermal properties of Chilean <i>Araucaria araucana</i> starch. 2016 , 68, 100-105	2

80	Characterization of banana starches obtained from cultivars grown in Brazil. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 632-9	7.9	37
79	Yam: Technological Interventions. 2016 , 558-590		2
78	Sweet Potato Flour and Starch. 2016 , 479-506		3
77	Assessing variation in physicochemical, structural, and functional properties of root starches from novel Tanzanian cassava (<i>Manihot esculenta</i> Crantz.) landraces. 2016 , 68, 514-527		12
76	Steady Shear Flow Behavior and Thixotropy of Wheat Starch Gel: Impact of Chemical Modification, Concentration and Saliva Addition. 2016 , 39, 31-43		25
75	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
74	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
73	Functionality of maize, wheat, teff and cassava starches with stearic acid and xanthan gum. 2016 , 136, 970-8		21
72	Effect of heat-moisture treatment on the structural, physicochemical, and rheological characteristics of arrowroot starch. <i>Food Science and Technology International</i> , 2016 , 22, 256-65	2.6	23
71	Selected physicochemical properties of starches isolated from ten cassava varieties reveal novel industrial uses. 2017 , 69, 1600272		4
70	Effect of soy protein isolate on the functional, pasting, and sensory acceptability of cassava starch-based custard. 2017 , 5, 1163-1169		14
69	Screening of some cassava starches for their potential applications in custard and salad cream productions. 2017 , 11, 299-309		6
68	Effect of dry heating and ionic gum on the physicochemical and release properties of starch from Dioscorea. <i>International Journal of Biological Macromolecules</i> , 2017 , 95, 557-563	7.9	13
67	Extraction and properties of starches from the non-traditional vegetables Yam and Taro. 2017 , 27, 151-157		22
66	Effect of blending ginger starch (<i>Zingiber officinale</i>) on the dynamic rheological, pasting and textural properties of rice flour. 2017 , 11, 263-272		
65	STRENGTH IMPROVEMENT OF HYDROXYPROPYL METHYLCELLULOSE/ STARCH FILMS USING CELLULOSE NANOCRYSTALS. 2017 , 23, 423-434		10
64	Is Starch or Maltodextrin α -Glucose? 2018 , 70, 1700304		9
63	Functionality of Tuber Starches. 2018 , 421-508		3

62	Physical and organoleptic characteristics of non-sour <i>kokoro</i> (a Nigerian maize-based snack) as influenced by flour particle size differential. 2018 , 87, 287-292		3
61	Structural, thermal, and morphological characteristics of cassava amyloextrins. 2018 , 98, 2751-2760		10
60	Effect of acid/alkoholic treatment on the thermal, structural and pasting characteristics of European chestnut (<i>Castanea sativa</i> , Mill) starch. 2018 , 131, 587-594		6
59	Effect of traditional and modified grain-soaking methods on physicochemical characteristics and consumers acceptability of sorghum <i>ogi</i> . 2018 , 12, 28-37		2
58	The structural characteristics of starches and their functional properties. <i>CYTA - Journal of Food</i> , 2018 , 16, 1003-1017	2.3	125
57	Structure and Physicochemical Properties of Starch. 2018 , 1-14		5
56	Physicochemical properties of modified trifoliate yam starches. 2018 , 20, 189		0
55	Rheological and textural studies of arrowroot () starch-sucrose-whey protein concentrate gels. 2018 , 55, 2974-2984		7
54	Some physico-chemical and thermodynamic characteristics of maize starches hydrolyzed by glucoamylase. 2019 , 212, 260-269		7
53	Characterization of heat-moisture treated <i>Dioscorea alata purpurea</i> flour: impact of moisture level. 2019 , 13, 1636-1644		4
52	Physicochemical characterization of irradiated arrowroot starch. 2019 , 158, 194-198		15
51	Rheological, Thermal, Superficial, and Morphological Properties of Thermoplastic Achira Starch Modified with Lactic Acid and Oleic Acid. 2019 , 24,		8
50	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. 2019 , 56, 376-383		13
49	Tailoring the Properties of Native Andean Potato Starch Nanoparticles Using Acid and Alkaline Treatments. 2019 , 71, 1800234		8
48	Starch Extracted From Corms, Roots, Rhizomes, and Tubers for Food Application. 2019 , 103-165		3
47	Starch: Granule, Amylose-Amylopectin, Feed Preparation, and Recovery by the Fowl's Gastrointestinal Tract. 2019 , 28, 566-586		6
46	Extraction and characterization of native starch obtained from the inhambu tuber. 2020 , 57, 1830-1839		4
45	Gelatinized sweet potato starches obtained at different preheating temperatures in a spray dryer. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 1339-1346	7.9	4

44	Structural and physicochemical characteristics of taioba starch in comparison with cassava starch and its potential for ethanol production. 2020 , 157, 112825		11
43	Postharvest Properties of Unripe Bananas and the Potential of Producing Economic Nutritious Products. 2020 , 20, S995-S1014		3
42	Research Notes: Benefits and Possible Food Applications of Arrowroot (Maranta Arundinaceae L.). <i>Journal of Culinary Science and Technology</i> , 2020 , 1-9	0.8	2
41	Physicochemical and Structural Properties of Starch from Cassava Roots Differing in Growing Duration and Ploidy Level. 2020 , 72, 1900237		3
40	Effect of different processing methods on chemical and pasting properties of tamarind (Tamarindus indica L.) seed flours. 2020 , 19, 1		1
39	The potential of NaCl elicitation on improving antioxidant capacity and functional properties of sprouted pigeon pea (Cajanus cajan) flour. 2020 ,		
38	Extraction and Characterization of Starch from Microalgae and Comparison with Commercial Corn Starch. 2020 , 716, 012012		7
37	Edible coating quality with three types of starch and sorbitol plasticizer. 2020 , 142, 02003		2
36	Defatted coconut flour improved the bioactive components, dietary fibre, antioxidant and sensory properties of nixtamalized maize flour. 2020 , 2, 100042		14
35	Effect of ionizing radiation on traditional and bacon Barofa 2021 , 179, 109109		
34	Isolation and physicochemical characterization of biopolymers. 2021 , 45-79		4
33	Isolation, modification, and characterization of rice starch with emphasis on functional properties and industrial application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-28	11.5	2
32	Development of films based on tapioca starch/gold nanoparticles for the detection of organophosphorus pesticides. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2021 , 16, 143-152	2.3	0
31	The potentials of Indonesian tubers for the development of potato starch substitute: A short review. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 733, 012098	0.3	
30	Recent developments in sustainable arrowroot (Maranta arundinacea Linn) starch biopolymers, fibres, biopolymer composites and their potential industrial applications: A review. <i>Journal of Materials Research and Technology</i> , 2021 , 13, 1191-1219	5.5	23
29	Preparation and properties of phosphate starches from tuberous roots. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 898-907	7.9	1
28	Organoleptic and chemical characteristic of garut flour (Maranta arundinacea l) mixed with Lactobacillus plantarum as a synbiotics for duck. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 803, 012010	0.3	
27	Extending the functionality of arrowroot starch by thermally assisted high hydrostatic pressure. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15756	2.1	2

26	Wx alleles in rice: relationship with apparent amylose content of starch and a possible role in rice domestication. <i>Journal of Genetics</i> , 2021 , 100, 1	1.2	
25	Physicochemical, thermal, microstructural and paste properties comparison of four achira (<i>Canna edulis</i> sp.) starch ecotypes. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 25, 100380	2.8	2
24	Proximate composition, cyanide contents, and particle size distribution of cassava flour from cassava varieties in Zambia. <i>AIMS Agriculture and Food</i> , 2019 , 4, 869-891	1.2	9
23	Extraction and Characterization of Starch Fractions of Five Phenotypes &Pachyrhizus tuberosus&; (Lam.) Spreng. <i>Food and Nutrition Sciences (Print)</i> , 2014 , 05, 1875-1885	0.4	9
22	Arrowroot (<i>Maranta arundinacea</i> L.): Botany, Horticulture, and Uses. 2005 , 233-274		0
21	Characterization of Physicochemical and Functional Properties of Starch From Five Yam (<i>Dioscorea Alata</i>) Cultivars in Indonesia. <i>International Journal of Chemical Engineering and Applications (IJCEA)</i> , 2014 , 5, 489-496	0.2	2
20	Waxy Locus in Buckwheat: Implications for Designer Starches. 2016 , 401-410		1
19	Physiochemical Properties of Cocoyam Starch Extracted in Two Media. <i>International Letters of Natural Sciences</i> , 64, 32-39		
18	Characterization of Starch in Two Cultivars of Ubi Gadong (<i>Dioscorea Hispida</i> Dennst). <i>IOP Conference Series: Earth and Environmental Science</i> , 596, 012094	0.3	
17	Functional and pasting characteristics of pupuru and pupuru analogues from cassava (<i>Manihot esculenta</i>) and breadfruit (<i>Artocarpus altilis</i>) blends. <i>Acta Universitatis Sapientiae: Alimentaria</i> , 2020 , 13, 51-68	0.2	
16	Agronomic yield and starch properties of banana cultivars. <i>Pesquisa Agropecuaria Brasileira</i> , 56,	1.8	1
15	Research progress on properties of pre-gelatinized starch and its application in wheat flour products. <i>Grain & Oil Science and Technology</i> , 2022 ,	4.4	8
14	Structural and Physicochemical Properties of Tunisian L. Starches for Custard Formulation: A Comparative Study.. <i>Polymers</i> , 2022 , 14,	4.5	1
13	New Techniques in Structural Tailoring of Starch Functionality.. <i>Annual Review of Food Science and Technology</i> , 2022 ,	14.7	0
12	Microfossil analysis of dental calculus and isotopic measurements reveal the complexity of human-plant dietary relationships in Late Bronze Age Yunnan. <i>Archaeological and Anthropological Sciences</i> , 2022 , 14, 1	1.8	0
11	Characterization of Starches from Some Selected White and Yellow Cassava Roots for Dry Starch Noodle Production. <i>Journal of Culinary Science and Technology</i> , 1-19	0.8	
10	Chemical, functional and pasting properties of starches and flours from new yam compared to local varieties. <i>CYTA - Journal of Food</i> , 2022 , 20, 120-127	2.3	1
9	Edible Films Based on Arrowroot (<i>Maranta arundinacea</i> L.) Starch Incorporated with Licuri Oil (<i>Syagrus coronata</i>) and Tween 80.		

- 8 Physiochemical Properties of Cocoyam Starch Extracted in Two Media. 64, 32-39 o
- 7 Structure of starch, focusing on those from underground plant organs. **2023**, 217-244 o
- 6 Laboratory methods for starch extraction. **2023**, 165-187 o
- 5 Introduction: importance of South American underground starchy crops. **2023**, 1-15 o
- 4 Application properties of starches extracted from underground starchy crops of South American origin. **2023**, 245-287 o
- 3 Biosynthesis of starch in tuberous crop plants. **2023**, 83-129 o
- 2 Impact of Starch Modification Processes on Resistant Starch of Roots and Tuber Crops. 2200091 o
- 1 Seasonal Variations in the Starch Properties of Sweet Potato Cultivars. **2023**, 9, 303 o