

Residual amylopectin structures of amylase-treated wh
mode of action

Food Hydrocolloids

23, 153-164

DOI: [10.1016/j.foodhyd.2007.12.007](https://doi.org/10.1016/j.foodhyd.2007.12.007)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Impact of thermostable amylases during bread making on wheat bread crumb structure and texture. Food Research International, 2008, 41, 819-827.	6.2	42
2	Amylases and bread firming – an integrated view. Journal of Cereal Science, 2009, 50, 345-352.	3.7	226
3	Antifirming Effects of Starch Degrading Enzymes in Bread Crumb. Journal of Agricultural and Food Chemistry, 2009, 57, 2346-2355.	5.2	104
4	Hydrolysis of amylopectin by amylolytic enzymes: level of inner chain attack as an important analytical differentiation criterion. Carbohydrate Research, 2010, 345, 397-401.	2.3	40
5	Hydrolysis of amylopectin by amylolytic enzymes: structural analysis of the residual amylopectin population. Carbohydrate Research, 2010, 345, 235-242.	2.3	43
6	Enzymatic conversions of starch. Advances in Carbohydrate Chemistry and Biochemistry, 2012, 68, 59-436.	0.9	88
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17	Biocatalysis and Its Process Intensification in the Chemical Industry. , 2017, , 1-24.		0
18	Improving changes in physical, sensory and texture properties of cake supplemented with purified amylase from fenugreek (<i>Trigonella foenum graecum</i>) seeds. 3 Biotech, 2018, 8, 174.	2.2	5

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19	Influence of molecular structure on the susceptibility of starch to α -amylase. Carbohydrate Research, 2019, 479, 23-30.	2.3	28
20	Rheological and pasting characteristics of wheat starch modified with sequential triple enzymes. Carbohydrate Polymers, 2020, 230, 115667.	10.2	17
21	What makes starch from potato (<i>Solanum tuberosum</i> L.) tubers unique: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2588-2612.	11.7	44
23	Preparation of a Furunori-like Polysaccharide and the Similarity with Structures and Physical Properties of Furunori. Journal of Applied Glycoscience (1999), 2010, 57, 77-85.	0.7	1
24	Modification of granular waxy, normal and high-amylose maize starches by maltogenic α -amylase to improve functionality. Carbohydrate Polymers, 2022, 290, 119503.	10.2	13
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