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Physicochemical properties and structure of starches from Chinese rice cultivars

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#	Paper	IF	Citations
146	The molecular structures of starch components and their contribution to the architecture of starch granules: A comprehensive review. <i>Starch/Staerke</i> , 2010 , 62, 389-420	2.3	859
145	Study on physicochemical characteristics of waxy potato starch in comparison with other waxy starches. <i>Starch/Staerke</i> , 2011 , 63, 754-759	2.3	11
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143	Factor analysis of the functional properties of rice flours from mutant genotypes. <i>Food Chemistry</i> , 2011 , 126, 1108-1114	8.5	38
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4	Comparative Evaluation of Hydrothermally Produced Rice Starch-Phenolic Complexes: Contributions of Phenolic Type, Plasma-Activated Water, and Ultrasonication. 2022 , 11, 3826		1

- 3 Insights on Some Polysaccharide Gel Type Materials and Their Structural Peculiarities. **2022**, 8, 771 1
- 2 Development and characterization of novel packaging films from composite mixtures of rice-starch, tara gum and pectin. 0
- 1 Starch Chemical Composition and Molecular Structure in Relation to Physicochemical Characteristics and Resistant Starch Content of Four Thai Commercial Rice Cultivars Differing in Pasting Properties. **2023**, 15, 574 0