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Effect of enzymatic hydrolysis on some physicochemical properties of root and tuber granular starch

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#	Paper	IF	Citations
67	Enzymatic conversions of starch. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , <b>2012</b> , 68, 59-436	3.7	52
66	Preparation and partial characterization of low dextrose equivalent (DE) maltodextrin from banana starch produced by enzymatic hydrolysis. <i>Starch/Staerke</i> , <b>2013</b> , 65, 312-321	2.3	8
65	Defatting improves the hydrolysis of granular starch using a mixture of fungal amylolytic enzymes. <i>Industrial Crops and Products</i> , <b>2013</b> , 43, 441-449	5.9	28
64	Physicochemical characterization of sweet potato starches popularly used in Chinese starch industry. <i>Food Hydrocolloids</i> , <b>2013</b> , 33, 169-177	10.6	125
63	Physicochemical characterization of enzymatically hydrolyzed heat treated granular starches. <i>Starch/Staerke</i> , <b>2013</b> , 65, 893-901	2.3	6
62	Composition, structure, and physicochemical properties of sweet potato starches isolated by sour liquid processing and centrifugation. <i>Starch/Staerke</i> , <b>2013</b> , 65, 162-171	2.3	24
61	The properties of different cultivars of Jinhai sweet potato starches in China. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 67, 1-6	7.9	34
60	Thermal Properties of Banana Starch Nanocrystals Prepared by Acid Hydrolysis as Reinforcing Filler. <i>Key Engineering Materials</i> , <b>2015</b> , 659, 516-521	0.4	2
59	Effect of salts on the gelatinization process of Chinese yam ( <i>Dioscorea opposita</i> ) starch with digital image analysis method. <i>Food Hydrocolloids</i> , <b>2015</b> , 51, 468-475	10.6	15
58	Gelatinization and rheological properties of starch. <i>Starch/Staerke</i> , <b>2015</b> , 67, 213-224	2.3	198
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56	Hydrothermal liquefaction of three kinds of starches into reducing sugars. <i>Journal of Cleaner Production</i> , <b>2016</b> , 112, 1049-1054	10.3	36
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54	Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. <i>Journal of Microencapsulation</i> , <b>2017</b> , 34, 218-230	3.4	22
53	Morphological and physicochemical characterization of porous starches obtained from different botanical sources and amylolytic enzymes. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 587-595	7.9	52
52	Viscoelastic properties of sweet potato complementary porridges as influenced by endogenous amylases. <i>Food Science and Nutrition</i> , <b>2017</b> , 5, 1072-1078	3.2	3
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50	Comparison of porous starches obtained from different enzyme types and levels. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 533-540	10.3	81
49	Sweet Potato Starch and its Series Products. <b>2017</b> , 1-48		2
48	Determination of Resistant Starch Assimilating Bacteria in Fecal Samples of Mice by RNA-Based Stable Isotope Probing. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 1331	5.7	25
47	Production of Starch Nanocrystals from Agricultural Materials Using Mild Acid Hydrolysis Method: Optimization and Characterization. <i>Polymers From Renewable Resources</i> , <b>2017</b> , 8, 91-116	0.4	11
46	Thermal, pasting properties and morphological characterization of pea starch ( <i>Pisum sativum</i> L.), rice starch ( <i>Oryza sativa</i> ) and arracacha starch ( <i>Arracacia xanthorrhiza</i> ) blends, established by simplex-centroid design. <i>Thermochimica Acta</i> , <b>2018</b> , 662, 90-99	2.9	6
45	Effects of raw potato starch on body weight with controlled glucose delivery. <i>Food Chemistry</i> , <b>2018</b> , 256, 367-372	8.5	11
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43	In vitro digestion, physicochemical and morphological properties of low glycemic index rice flour prepared through enzymatic hydrolysis. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2632-2645	3	8
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41	In Vivo Assessment of Resistant Starch Degradation by the Caecal Microbiota of Mice Using RNA-Based Stable Isotope Probing-A Proof-of-Principle Study. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	19
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39	Cassava starches modified by enzymatic biocatalysis: effect of reaction time and drying method. <i>DYNA (Colombia)</i> , <b>2019</b> , 86, 162-170	0.6	2
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37	Enzymatic Modification of Granular Potato Starch - Effect of Debranching on Morphological, Molecular, and Functional Properties. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1900060	2.3	8
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23	Hydrolysis and antioxidant activity of starch modified with phenolic extracts from grape pomace and sorghum bran under alkaline conditions. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116291	10.3	7
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21	Preparation and Characterization of Surface-Modified Tapioca Starches and their Adsorption toward Linalool. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2000153	2.3	
20	Enzymatic Modification of Granular Potato Starch Using Isoamylase Investigation of Morphological, Physicochemical, Molecular, and Techno-Functional Properties. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2000080	2.3	4
19	Effects of chemical pre-treatments on modified starch granules: Recommendations for dental calculus decalcification for ancient starch research. <i>Journal of Archaeological Science: Reports</i> , <b>2021</b> , 35, 102762	0.7	0
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