

Physicochemical properties, modifications and applications of chitosan from various botanical sources

Food Science and Technology

35, 215-236

DOI: 10.1590/1678-457x.6749

Citation Report

#	ARTICLE	IF	CITATIONS
1	Economic Analysis of an Integrated Annatto Seeds-Sugarcane Biorefinery Using Supercritical CO ₂ Extraction as a First Step. <i>Materials</i> , 2016, 9, 494.	2.9	30
2	Effect of Pseudocereal-Based Breakfast Meals on the First and Second Meal Glucose Tolerance in Healthy and Diabetic Subjects. <i>Open Access Macedonian Journal of Medical Sciences</i> , 2016, 4, 565-573.	0.2	13
3	Characterization of banana starches obtained from cultivars grown in Brazil. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 632-639.	7.5	58
4	The dawn of chiral material development using saccharide-based helical polymers. <i>Polymer Journal</i> , 2017, 49, 355-362.	2.7	25
5	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. <i>Journal of Controlled Release</i> , 2017, 252, 95-107.	9.9	168
6	Effect of conditions of modification on thermal and rheological properties of phosphorylated pumpkin starch. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 339-344.	7.5	17
7	Physicochemical characterization of starch isolated from soft acorns of holm oak (<i>Quercus ilex</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50 2017, 11, 1995-2005.	3.2	13
8	Physicochemical properties of starches isolated from pumpkin compared with potato and corn starches. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 536-542.	7.5	90
9	Starch recovery from turmeric wastes using supercritical technology. <i>Journal of Food Engineering</i> , 2017, 214, 266-276.	5.2	39
10	Effect of mango kernel flour addition on the phenolics profile, antioxidant activity and pasting properties of wheat flour. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2202-2210.	3.2	6
12	The influence of non-starch polysaccharide on thermodynamic properties of starches from facultative wheat varieties. <i>European Food Research and Technology</i> , 2017, 243, 2243-2253.	3.3	12
13	Multi-objective optimization of process conditions in the manufacturing of banana (<i>Musa paradisiaca</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 50 50 2017, 11, 1995-2005.	10.2	21
14	Brazilian Dioscoreaceas starches. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017, 127, 1869-1877.	3.6	26
15	Intravaginal Delivery Approaches for Contraception: An Overview with Emphasis on Gels. <i>Journal of Pharmacy and Pharmaceutical Sciences</i> , 2017, 20, 270.	2.1	7
16	Improving Properties of Arrowroot Starch (<i>Maranta arundinacea</i>)/PVA Blend Films by Using Citric Acid as Cross-linking Agent. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 101, 012018.	0.3	5
17	Calcium modified edible Canna (<i>Canna edulis</i>) starch for controlled released matrix. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 223, 012041.	0.6	1
18	Study on Esterification Reaction of Starch Isolated from Cassava (<i>Manihot esculenta</i>) with Acetic Acid and Isopropyl Myristate Using Ultrasonicator. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018, 299, 012079.	0.6	2
19	Renewable Starch Carriers with Switchable Adsorption Properties. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 4603-4613.	6.7	21

#	ARTICLE	IF	CITATIONS
20	Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. <i>Starch/Staerke</i> , 2018, 70, 1700367.	2.1	15
21	Technological characterization of biomass obtained from the turmeric and annatto processing by using green technologies. <i>Journal of Cleaner Production</i> , 2018, 189, 231-239.	9.3	22
22	Incidence of milling energy on dry-milling attributes of rice starch modified by planetary ball milling. <i>Food Hydrocolloids</i> , 2018, 82, 155-163.	10.7	51
23	Oat Fiber as Reinforcement for Starch/Polyvinyl Alcohol Materials Produced by Injection Molding. <i>Starch/Staerke</i> , 2018, 70, 1700248.	2.1	8
24	Preparation and stability of dexamethasone-loaded polymeric scaffolds for bone regeneration processed by compressed CO2 foaming. <i>Journal of CO2 Utilization</i> , 2018, 24, 89-98.	6.8	33
25	Feeding behaviors of rice-ear bugs, <i>Trigonotylus caelestialium</i> and <i>Stenotus rubrovittatus</i> (Hemiptera: Tj ETQq1 1 0.784314 rgBT /Overl 143-150.	1.2	3
26	Is Starch or Maltodextrin “Glucose”? <i>Starch/Staerke</i> , 2018, 70, 1700304.	2.1	13
27	The Functionality of Wheat Starch. , 2018, , 325-352.		5
28	Potato Starch. , 2018, , 353-372.		10
29	Functionality of Tuber Starches. , 2018, , 421-508.		9
30	Starch Interactions With Native and Added Food Components. , 2018, , 769-801.		9
31	Biodegradable polylactide and thermoplastic starch blends as drug release device “ mass transfer study. <i>Polish Journal of Chemical Technology</i> , 2018, 20, 75-80.	0.5	10
32	Assessing the microstructural and rheological changes induced by food additives on potato puree. <i>Food Chemistry</i> , 2018, 240, 304-313.	8.2	53
33	Rheological Effect of Gelatinisation Using Different Temperature-Time Conditions on Potato Starch Dispersions: Mechanical Characterisation of the Obtained Gels. <i>Food and Bioprocess Technology</i> , 2018, 11, 132-140.	4.7	21
34	Reducing the glycaemic index and increasing the slowly digestible starch content in gluten-free cereal-based foods: a review. <i>International Journal of Food Science and Technology</i> , 2018, 53, 50-60.	2.7	70
35	The important role of crystallinity and amylose ratio in thermal stability of starches. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2555-2567.	3.6	36
36	Physicochemical and functional properties of Thai organic rice flour. <i>Journal of Cereal Science</i> , 2018, 79, 259-266.	3.7	106
37	Clusters of starch-g-PCL and their effect on the physicochemical properties of films. <i>Starch/Staerke</i> , 2018, 70, 1700135.	2.1	8

#	ARTICLE	IF	CITATIONS
38	EFFECT OF ANNEALING PROCESS ON PHYSICOCHEMICAL, MORPHOLOGICAL AND GELATINIZATION PROPERTIES OF CEREAL STARCHES. Reviews in Agricultural Science, 2018, 6, 81-92.	2.7	4
39	Physicochemical properties of modified sweet potato starch through heat moisture treatment. AIP Conference Proceedings, 2018, , .	0.4	1
40	Viscoelastic and Textural Characteristics of Gels Obtained from Potato Starch Roasted under Several Temperature-Time Conditions. International Journal of Polymer Science, 2018, 2018, 1-11.	2.7	6
41	The structural modification of cassava starch using a saline water pretreatment. Food Science and Technology, 2018, 38, 215-220.	1.7	8
42	Modification of Cassava Root Starch Phosphorylation Enhances Starch Functional Properties. Frontiers in Plant Science, 2018, 9, 1562.	3.6	27
43	Partial-hydrothermal hydrolysis is an effective way to recover bioactives from turmeric wastes. Food Science and Technology, 2018, 38, 280-292.	1.7	8
44	Analogue Materials in Experimental Tectonics. , 2018, , .		13
45	Extraction and Characterization of Starch From Mango Seeds. Journal of Physics: Conference Series, 2018, 1082, 012019.	0.4	10
47	Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. International Journal of Biological Macromolecules, 2018, 120, 1935-1943.	7.5	35
48	Physiology and postharvest conservation of "Paluma"™ guava under coatings using Jack fruit seed-based starch. Revista Brasileira De Fruticultura, 2018, 40, .	0.5	9
50	Chemical Modification of Starch with Synthetic. , 0, , .		1
51	Textural and cooking qualities of dry <i>Laksa</i> noodle made from semi-wet and wet MR253 flours. Cereal Chemistry, 2018, 95, 872-880.	2.2	11
52	Physicochemical properties of starches extracted from local cassava varieties with the aid of crude pectolytic enzymes from Saccharomyces cerevisiae (ATCC 52712). African Journal of Food Science, 2018, 12, 151-164.	0.9	8
53	Starch-graft-polyacrylonitrile nanofibers by electrospinning. International Journal of Biological Macromolecules, 2018, 120, 2552-2559.	7.5	23
54	Chemical characterization, functionality, and baking quality of intermediate wheatgrass (Thinopyrum) Tj ETQq0 0 0,rgBT /Overlock 10 TF	3.7	22
55	Characterization of starch granules derived from Tacca leontopetaloides by green synthesis. AIP Conference Proceedings, 2018, , .	0.4	0
56	The Proportion of Fermented Milk in Dehydrated Fermented Milk-Parboiled Wheat Composites Significantly Affects Their Composition, Pasting Behaviour, and Flow Properties on Reconstitution. Foods, 2018, 7, 113.	4.3	7
57	Effects of Dual Modification with Succinylation and Annealing on Physicochemical, Thermal and Morphological Properties of Corn Starch. Foods, 2018, 7, 133.	4.3	22

#	ARTICLE	IF	CITATIONS
58	Fabrication and statistical optimization of starch- λ -carrageenan cross-linked hydrogel composite for extended release pellets of zaltoprofen. International Journal of Biological Macromolecules, 2018, 120, 2324-2334.	7.5	42
59	Influence of the composition and high shear stresses on the structure and properties of hybrid materials based on starch and synthetic copolymer. Carbohydrate Polymers, 2018, 196, 368-375.	10.2	12
60	Brazilian Amazon white yam (<i>Dioscorea</i> sp.) starch. Journal of Thermal Analysis and Calorimetry, 2018, 134, 2075-2088.	3.6	13
61	Whey and Pea Protein Fortification of Rice Starches: Effects on Protein and Starch Digestibility and Starch Pasting Properties. Starch/Staerke, 2018, 70, 1700315.	2.1	35
62	Microbial Polysaccharides in Food Industry. , 2018, , 95-123.		35
63	Influence of <i>Clitoria ternatea</i> Flower Extract on the In Vitro Enzymatic Digestibility of Starch and Its Application in Bread. Foods, 2018, 7, 102.	4.3	27
64	Relationships between composition, microstructure and cooking performances of six potato varieties. Food Research International, 2018, 114, 10-19.	6.2	19
65	Oral Delivery of Nisin in Resistant Starch Based Matrices Alters the Gut Microbiota in Mice. Frontiers in Microbiology, 2018, 9, 1186.	3.5	36
66	Rice Water: A Traditional Ingredient with Anti-Aging Efficacy. Cosmetics, 2018, 5, 26.	3.3	31
67	Structural and physicochemical properties of chemically modified Chinese water chestnut [<i>Eleocharis dulcis</i> (Burm. f.) Trin. ex Hensch] starches. International Journal of Biological Macromolecules, 2018, 120, 547-556.	7.5	15
68	Natural and semisynthetic polymers in pharmaceutical nanotechnology. , 2018, , 35-100.		22
69	Modified Starches as Direct Compression Excipients – Effect of Physical and Chemical Modifications on Tablet Properties: A Review. Starch/Staerke, 2019, 71, 1800040.	2.1	36
70	Extrusion processing of raw food materials and by-products: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2979-2998.	10.3	81
71	The mechanism of salt effects on starch gelatinization from a statistical thermodynamic perspective. Food Hydrocolloids, 2019, 87, 593-601.	10.7	30
72	Natural Origin Materials for Bone Tissue Engineering. , 2019, , 535-558.		12
73	Physicochemical, thermal and rheological properties of three native corn starches. Food Science and Technology, 2019, 39, 149-157.	1.7	14
74	Effects of amylose content on the mechanical properties of starch-hydroxyapatite 3D printed bone scaffolds. Additive Manufacturing, 2019, 30, 100817.	3.0	22
75	Raw plant-based biorefinery: A new paradigm shift towards biotechnological approach to sustainable manufacturing of HMF. Biotechnology Advances, 2019, 37, 107422.	11.7	35

#	ARTICLE	IF	CITATIONS
76	Corn and cassava starch with carboxymethyl cellulose films and its mechanical and hydrophobic properties. Carbohydrate Polymers, 2019, 223, 115055.	10.2	97
77	Morphological, technological and nutritional properties of flours and starches from mashua (<i>Tropaeolum tuberosum</i>) and melloco (<i>Ullucus tuberosus</i>) cultivated in Ecuador. Food Chemistry, 2019, 301, 125268.	8.2	17
78	Plant-Based Natural Polymeric Nanoparticles as Promising Carriers for Anticancer Therapeutics. , 2019, , 293-318.		8
79	Physicochemical and rheological properties of flour and starch from Thai pigmented rice cultivars. International Journal of Biological Macromolecules, 2019, 137, 666-675.	7.5	54
80	Nonthermal methods for starch modificationâ€”A review. Journal of Food Processing and Preservation, 2019, 43, e14242.	2.0	34
81	A preliminary study of fonioâ€”moringa seed mealâ€”based complementary food in Wistar rats. Journal of Food Biochemistry, 2019, 43, e13010.	2.9	9
82	NegFluo, a Fast and Efficient Method to Determine Starch Granule Size and Morphology In Situ in Plant Chloroplasts. Frontiers in Plant Science, 2019, 10, 1075.	3.6	5
83	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. Foods, 2019, 8, 388.	4.3	1
84	The Effect of Ultrasonic Probe Size for Effective Ultrasound-Assisted Pregelatinized Starch. Food and Bioprocess Technology, 2019, 12, 1852-1862.	4.7	26
85	High-Voltage Pulsed Electric Field Preprocessing Enhances Extraction of Starch, Proteins, and Ash from Marine Macroalgae <i>Ulva ohnoi</i> . ACS Sustainable Chemistry and Engineering, 2019, 7, 17453-17463.	6.7	43
86	Grafting from Starch Nanoparticles with Synthetic Polymers via Nitroxideâ€”Mediated Polymerization. Macromolecular Rapid Communications, 2019, 40, 1800834.	3.9	21
87	Eco-efficiency of poly (lactic acid)-Starch-Cotton composite with high natural cotton fiber content: Environmental and functional value. Journal of Cleaner Production, 2019, 217, 32-41.	9.3	35
88	Relative permittivity estimation of wheat starch: A critical property for understanding electrostatic hazards. Journal of Hazardous Materials, 2019, 368, 228-233.	12.4	9
89	Production of nutrientâ€”enhanced milletâ€”based composite flour using skimmed milk powder and vegetables. Food Science and Nutrition, 2019, 7, 22-34.	3.4	25
90	Effect of peroxide oxidation on the expansion of potato starch foam. Industrial Crops and Products, 2019, 137, 428-435.	5.2	25
91	Impact of energetic neutral nitrogen atoms created by glow discharge air plasma on the physico-chemical and rheological properties of kithul starch. Food Chemistry, 2019, 294, 194-202.	8.2	49
92	Effect of replacement of cassava starch with sweet potato starch on the functional, pasting and sensory properties of tapioca grits. LWT - Food Science and Technology, 2019, 111, 513-519.	5.2	20
93	Impact of γ irradiation on the physico-chemical, rheological properties and in vitro digestibility of kithul (<i>Caryota urens</i>) starch; a new source of nonconventional stem starch. Radiation Physics and Chemistry, 2019, 162, 54-65.	2.8	52

#	ARTICLE	IF	CITATIONS
94	Progress in research and applications of cassava flour and starch: a review. <i>Journal of Food Science and Technology</i> , 2019, 56, 2799-2813.	2.8	85
95	Sticky riceâ€“nanolime as a consolidation treatment for lime mortars. <i>Journal of Materials Science</i> , 2019, 54, 10217-10234.	3.7	14
96	Effect of isolation methods on the crystalline, pasting, thermal properties and antioxidant activity of starch from queen sago (<i>Cycas circinalis</i>) seed. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2147-2156.	3.2	9
97	Effects of phosphorylation on the chemical composition, molecular structure, and paste properties of <i>Hedychium coronarium</i> starch. <i>Food and Bioprocess Technology</i> , 2019, 12, 1123-1132.	4.7	8
98	Structural and functional characteristics of optimised dry-heat-moisture treated cassava flour and starch. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1219-1227.	7.5	39
99	Physicochemical properties and structure of hydrothermally modified starches. <i>Food Hydrocolloids</i> , 2019, 95, 88-97.	10.7	18
100	Organic Acids of the Microbiological Post-Culture Medium as Substrates to be Used for Starch Modification. <i>Polymers</i> , 2019, 11, 469.	4.5	4
101	Ozone: An Advanced Oxidation Technology for Starch Modification. <i>Ozone: Science and Engineering</i> , 2019, 41, 491-507.	2.5	49
102	Managing the lionfish: influence of high intensity ultrasound and binders on textural and sensory properties of lionfish (<i>Pterois volitans</i>) surimi patties. <i>Journal of Food Science and Technology</i> , 2019, 56, 2167-2174.	2.8	9
103	On the Use of Starch in Emulsion Polymerizations. <i>Processes</i> , 2019, 7, 140.	2.8	25
104	Rheological characterization of starch gels: A biomass based sorbent for removal of polycyclic aromatic hydrocarbons (PAHs). <i>Journal of Hazardous Materials</i> , 2019, 371, 406-414.	12.4	15
105	Evolution of functional, thermal and pasting properties of sprouted whole durum wheat flour with sprouting time. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2718-2724.	2.7	9
106	Synthesis and Characterization of Fluorescent Carbon Dots from Tapioca. <i>ChemistrySelect</i> , 2019, 4, 4140-4146.	1.5	29
107	Starch/chitosan/glycerol films produced from low-value biomass: effect of starch source and weight ratio on film properties. <i>Journal of Physics: Conference Series</i> , 2019, 1173, 012008.	0.4	3
108	Cornstarch-based wound dressing incorporated with hyaluronic acid and propolis: In vitro and in vivo studies. <i>Carbohydrate Polymers</i> , 2019, 216, 25-35.	10.2	76
109	Structure of gellan gumâ€“hydrolyzed collagen particles: Effect of starch addition and coating layer. <i>Food Research International</i> , 2019, 121, 394-403.	6.2	18
110	Effect of single and dual steps annealing in combination with hydroxypropylation on physicochemical, functional and rheological properties of barley starch. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1006-1014.	7.5	30
111	Study of Starch Using Bright Field and Polarized Light Microscopy. , 2019, , .		0

#	ARTICLE	IF	CITATIONS
112	Physicochemical properties of pregelatinized and microwave radiated white and red cocoyam (<i>Colocasia esculenta</i>) starches. Croatian Journal of Food Science and Technology, 2019, 11, 251-258.	0.3	3
113	Development of a dehydrated fortified food base from fermented milk and parboiled wheat, and comparison of its composition and reconstitution behavior with those of commercial dried dairy-cereal blends. Food Science and Nutrition, 2019, 7, 3681-3691.	3.4	1
114	THE Effect of Azido-Starch as Filler on Tensile and Tear Properties of Natural Rubber Latex Films. IOP Conference Series: Materials Science and Engineering, 2019, 548, 012015.	0.6	1
115	Effect of bleaching and variety on the physico-chemical, functional and rheological properties of three new Irish potatoes (Cipira, Pamela and Dosa) flours grown in the locality of Dschang (West) Tj ETQq1 1 0.784314 rgBT14Overl	0.784314	10
116	Rheological, physical, and mechanical properties of chicken skin gelatin films incorporated with potato starch. Npj Science of Food, 2019, 3, 26.	5.5	32
117	Impact of Soaking Time at Room Temperature on the Physicochemical Properties of Maize and Potato Starch Granules. Starch/Staerke, 2019, 71, 1800126.	2.1	3
118	Sorghum for Starch and Grain Ethanol. , 2019, , 239-254.		2
119	Deoxynivalenol in cereal-based baby food production process. A review. Food Control, 2019, 99, 11-20.	5.5	23
120	Physico-chemical, morphological, pasting and thermal properties of stem flour and starch isolated from kithul palm (<i>Caryota urens</i>) grown in valley of Western Ghats of India. Journal of Food Measurement and Characterization, 2019, 13, 1020-1030.	3.2	38
121	Kithul palm (<i>Caryota urens</i>) as a new source of starch: Effect of single, dual chemical modifications and annealing on the physicochemical properties and in vitro digestibility. International Journal of Biological Macromolecules, 2019, 125, 1084-1092.	7.5	40
122	Effect of cross-linking on characteristics of succinylated and oxidized barley starch. Journal of Food Measurement and Characterization, 2019, 13, 1058-1069.	3.2	32
123	Identification and Analysis of Starch. , 2019, , 23-69.		9
124	Physicochemical Properties, Modifications, and Applications of Resistant Starches. , 2019, , 297-332.		11
125	Production of hydrogels with different mechanical properties by starch roasting: A valorization of industrial chestnut by-products. Industrial Crops and Products, 2019, 128, 377-384.	5.2	4
126	Higher Chain Length Distribution in Debranched Type-3 Resistant Starches (RS3) Increases TLR Signaling and Supports Dendritic Cell Cytokine Production. Molecular Nutrition and Food Research, 2019, 63, e1801007.	3.3	9
127	Properties of potato starch treated with microwave radiation and enriched with mineral additives. International Journal of Biological Macromolecules, 2019, 124, 229-234.	7.5	14
128	Ultrasound-assisted emulsion of laurel leaves essential oil (<i>Laurus nobilis</i> L.) encapsulated by SFEE. Journal of Supercritical Fluids, 2019, 147, 284-292.	3.2	23
129	Impact of steam-heat-moisture treatment on structural and functional properties of cassava flour and starch. International Journal of Biological Macromolecules, 2019, 126, 1056-1064.	7.5	31

#	ARTICLE	IF	CITATIONS
130	Structural, morphological, chemical, vibrational, pasting, rheological, and thermal characterization of isolated jicama (<i>Pachyrhizus</i> spp.) starch and jicama starch added with Ca(OH) ₂ . Food Chemistry, 2019, 283, 83-91.	8.2	25
131	Amaranth Leaves and Skimmed Milk Powders Improve the Nutritional, Functional, Physico-Chemical and Sensory Properties of Orange Fleshed Sweet Potato Flour. Foods, 2019, 8, 13.	4.3	13
132	Electrospinning of native and anionic corn starch fibers with different amylose contents. Food Research International, 2019, 116, 1318-1326.	6.2	42
133	Modeling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. Journal of Food Process Engineering, 2019, 42, e12962.	2.9	10
134	Cereal type significantly affects the composition and reconstitution characteristics of dried fermented milk-cereal composites. Journal of the Science of Food and Agriculture, 2019, 99, 3097-3105.	3.5	5
135	Gelatin-polysaccharide composite scaffolds for 3D cell culture and tissue engineering: Towards natural therapeutics. Bioengineering and Translational Medicine, 2019, 4, 96-115.	7.1	249
136	Advances in present-day frozen dough technology and its improver and novel biotech ingredients development trends-A review. Cereal Chemistry, 2019, 96, 34-56.	2.2	53
137	Development of nutriceals and milk-based beverage: Process optimization and validation of improved nutritional properties. Journal of Food Process Engineering, 2020, 43, e13025.	2.9	14
138	A review of the hydrothermal treatments impact on starch based systems properties. Critical Reviews in Food Science and Nutrition, 2020, 60, 3890-3915.	10.3	48
139	The preparation, physicochemical and thermal properties of the high moisture, solvent and chemical resistant starch-g-poly(geranyl methacrylate) copolymers. Journal of Thermal Analysis and Calorimetry, 2020, 140, 189-198.	3.6	9
140	Effect of aqueous and ethanolic extracts from pinhão coats on the properties of corn and pinhão starches. Journal of Thermal Analysis and Calorimetry, 2020, 140, 743-753.	3.6	2
141	Chemical and physical modifications of starch for renewable polymeric materials. Materials Today Sustainability, 2020, 7-8, 100028.	4.1	109
142	Microscopic and spectroscopic characterization of rice and corn starch. Microscopy Research and Technique, 2020, 83, 490-498.	2.2	10
143	Modified cassava starch/poly(vinyl alcohol) blend films plasticized by glycerol: Structure and properties. Journal of Applied Polymer Science, 2020, 137, 48848.	2.6	29
144	Synthesis and Spectroscopic Characterization of an Unusual Succinylated Starch Applied to Carbon Paste Electrodes. Starch/Staerke, 2020, 72, 1900056.	2.1	1
145	Effect of Ball Milling Treatment on Thermal, Structural, and Morphological Properties of Phosphated Starches from Corn and Pinhão. Starch/Staerke, 2020, 72, 1900233.	2.1	6
146	Swelling kinetics of rice and potato starch suspensions. Journal of Food Process Engineering, 2020, 43, e13353.	2.9	9
147	Effect of lysine incorporation, annealing and heat moisture treatment alone and in combination on the physicochemical, retrogradation, rheological properties and <i>in vitro</i> digestibility of kithul (<i>Caryota urens</i> L.) starch. International Journal of Food Science and Technology, 2020, 55, 2391-2398.	2.7	16

#	ARTICLE	IF	CITATIONS
148	Structural and functional characteristics of clustered amylopectin produced by glycogen branching enzymes having different branching properties. Food Chemistry, 2020, 311, 125972.	8.2	8
149	Differential tolerance and selectivity of herbicides in forages of the genus <i>Cynodon</i>. Grassland Science, 2020, 66, 88-94.	1.1	2
150	Preparation of cassava starch hydrogels for application in 3D printing using dry heating treatment (DHT): A prospective study on the effects of DHT and gelatinization conditions. Food Research International, 2020, 128, 108803.	6.2	67
151	Nutritional and Phenolic Profile of Early and Late Harvested Amaranth Leaves Grown Under Cultivated Conditions. Agriculture (Switzerland), 2020, 10, 432.	3.1	2
152	Effect of acetylated starch on the development of peanut skin-cassava starch foams. International Journal of Biological Macromolecules, 2020, 165, 1706-1716.	7.5	13
153	Microwave assisted synthesis and spectroscopic characterisation of diphenyl carbonate functionalised nanoporous starch. Journal of Polymer Research, 2020, 27, 1.	2.4	2
154	Detection of Adulteration of Tapioca Starch with Dolomite by near Infrared Hyperspectral Imaging. Key Engineering Materials, 0, 862, 46-50.	0.4	2
155	Impact of starch granule-associated surface and channel proteins on physicochemical properties of corn and rice starches. Carbohydrate Polymers, 2020, 250, 116908.	10.2	26
156	Structural and physicochemical characteristics of taioba starch in comparison with cassava starch and its potential for ethanol production. Industrial Crops and Products, 2020, 157, 112825.	5.2	16
157	Optimization of process parameters of osmotic pressure treatment and heat moisture treatment for rice starch using response surface methodology. Journal of Food Measurement and Characterization, 2020, 14, 2862-2877.	3.2	6
158	Taro starch: Isolation, morphology, modification and novel applications concern - A review. International Journal of Biological Macromolecules, 2020, 163, 1283-1290.	7.5	57
159	Pelletising pure wheat straw and blends of straw with calcium carbonate or cassava starch at different moisture, temperature, and die height values: Modelling and optimisation. Journal of Cleaner Production, 2020, 272, 122955.	9.3	8
160	Cross-linked-substituted (esterified/etherified) starch derivatives as aqueous heavy metal ion adsorbent: a review. Water Science and Technology, 2020, 82, 1-26.	2.5	9
161	Improvement of resistant starch content and baking quality of cross-linked soft rice flour. Food Science and Biotechnology, 2020, 29, 1695-1703.	2.6	1
162	Stability Studies of Starch Aerogel Formulations for Biomedical Applications. Biomacromolecules, 2020, 21, 5336-5344.	5.4	12
163	Edible films and coatings for shelf life extension of mango: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2432-2459.	10.3	40
164	Modified Starches on the Properties of Extruded Biodegradable Materials of Starch and Polyvinyl Alcohol. Journal of Polymers and the Environment, 2020, 28, 3211-3220.	5.0	9
165	Use of modified corn starches as environmental and cost-friendly alternatives of PVA in sizing applications. Journal of the Textile Institute, 2021, 112, 1688-1699.	1.9	5

#	ARTICLE	IF	CITATIONS
166	Marker-trait association identified candidate starch biosynthesis pathway genes for starch and amylose–lipid complex gelatinization in wheat (<i>Triticum aestivum</i> L.). <i>Euphytica</i> , 2020, 216, 1.	1.2	7
167	The architecture of starch blocklets follows phyllotaxic rules. <i>Scientific Reports</i> , 2020, 10, 20093.	3.3	16
168	Total and resistant starch from foodstuff for animal and human consumption in Costa Rica. <i>Current Research in Food Science</i> , 2020, 3, 275-283.	5.8	8
169	Influence of Fraction Particle Size of Pure Straw and Blends of Straw with Calcium Carbonate or Cassava Starch on Pelletising Process and Pellet. <i>Materials</i> , 2020, 13, 4623.	2.9	5
170	Insights into the Moisture Scavenging Properties of Different Types of Starch in Tablets Containing a Moisture-Sensitive Drug. <i>Molecular Pharmaceutics</i> , 2020, 17, 4616-4628.	4.6	6
171	Effect of Pre-hydrolysis on Simultaneous Saccharification and Fermentation of Native Rye Starch. <i>Food and Bioprocess Technology</i> , 2020, 13, 923-936.	4.7	12
172	Improving the Mechanical, Water Vapor Permeability, Antimicrobial properties of Corn-Starch/Poly Vinyl Alcoholfilm (PVA): Effect of Rice husk fiber (RH) & Alovera gel(AV). <i>IOP Conference Series: Materials Science and Engineering</i> , 2020, 798, 012002.	0.6	5
173	Colloidal properties and cytotoxicity of enzymatically hydrolyzed cationic starch-graft-poly(butyl) Tj ETQq1 1 0.784314 rgBT /Overlock application. <i>Progress in Organic Coatings</i> , 2020, 145, 105693.	3.9	7
174	Starch Source and Its Impact on Pharmaceutical Applications. , 0, , .		8
175	A review on cationic starch and nanocellulose as paper coating components. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 578-598.	7.5	67
176	Arrowroot as bio-admixture for performance enhancement of concrete. <i>Journal of Building Engineering</i> , 2020, 30, 101313.	3.4	6
177	Application of Starch and Starch Derivatives in Pharmaceutical Formulation. , 0, , .		4
178	Plant-Based <i>Tacca leontopetaloides</i> Biopolymer Flocculant (TBPF) Produced High Removal of Turbidity, TSS, and Color for Leachate Treatment. <i>Processes</i> , 2020, 8, 527.	2.8	7
179	Latest development of biopolymers based on polysaccharides. , 2020, , 281-299.		1
180	Changes in the Crystallinity Degree of Starch Having Different Types of Crystal Structure after Mechanical Pretreatment. <i>Polymers</i> , 2020, 12, 641.	4.5	168
181	Encapsulation of yacon (<i>Smallanthus sonchifolius</i>) leaf extract by supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , 2020, 160, 104815.	3.2	12
182	Corrosion inhibition of galvanized steel in hydrochloric acid medium by a physically modified starch. <i>SN Applied Sciences</i> , 2020, 2, 1.	2.9	30
183	Structural, physicochemical, textural, and thermal properties of phosphorylated chestnut starches with different degrees of substitution. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14457.	2.0	9

#	ARTICLE	IF	CITATIONS
184	Hydrolysis kinetic of suweg (<i>Amorphophallus campanulatus</i> B) starch using a mixture of alpha amylase and glucoamylase. AIP Conference Proceedings, 2020, , .	0.4	1
185	Properties of Carboxymethylated-Cassava and Sago Starches Prepared by using Sodium Monochloroacetate. Asian Journal of Chemistry, 2020, 32, 678-682.	0.3	1
186	The effect of pre and post-ultrasonication on the aggregation structure and physicochemical characteristics of tapioca starch containing sucrose, isomalt and maltodextrin. International Journal of Biological Macromolecules, 2020, 163, 485-496.	7.5	13
187	Radiation Synthesis of Organostarch as Fluorescence Label. Asian Journal of Chemistry, 2020, 32, 1799-1805.	0.3	1
188	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. International Journal of Biological Macromolecules, 2020, 163, 251-259.	7.5	26
189	Effect of HCl-Alcoholic Treatment on the Modification of Jackfruit (<i>Artocarpus heterophyllus</i>) Tj ETQq1 1 0.784314 rgBT /Overl	0.3	10
190	Nanomechanics and Raman Spectroscopy of in Situ Native Carbohydrate Storage Granules for Enhancing Starch Quality and Lignocellulosic Biomass Production. ACS Omega, 2020, 5, 2594-2602.	3.5	4
191	Herbal tea of yellow bitter charm (<i>Eurycoma longifolia</i> Jack.) leaves and its potential analysis for commercial herbs drink. IOP Conference Series: Earth and Environmental Science, 2020, 415, 012022.	0.3	0
192	Optimization of starch isolation process for sweet potato and characterization of the prepared starch. Journal of Food Measurement and Characterization, 2020, 14, 1520-1532.	3.2	29
193	Influence of ball milling on the production of starch nanoparticles and its effect on structural, thermal and functional properties. International Journal of Biological Macromolecules, 2020, 151, 85-91.	7.5	65
194	Physico-chemical, functional, morphological, thermal properties and digestibility of Talipot palm (<i>Corypha umbraculifera</i> L.) flour and starch grown in Malabar region of South India. Journal of Food Measurement and Characterization, 2020, 14, 1601-1613.	3.2	28
195	Starch-based nanocapsules as drug carriers for topical drug delivery. , 2020, , 287-294.		5
196	Physicochemical properties of starch obtained from <i>Curcuma karnatakensis</i> - A new botanical source for high amylose content. Heliyon, 2020, 6, e03169.	3.2	27
197	Functional and physicochemical properties of flours and starches from different tuber crops. International Journal of Biological Macromolecules, 2020, 148, 324-332.	7.5	59
198	Application of Cellulose Nanofibrils Isolated from an Agroindustrial Residue of Peach Palm in Cassava Starch Films. Food Biophysics, 2020, 15, 323-334.	3.0	20
199	Advanced microscopy techniques for revealing molecular structure of starch granules. Biophysical Reviews, 2020, 12, 105-122.	3.2	35
200	Eco-friendly and cost-effective synthesis of ZnO nanopowders by Tapioca-assisted sol-gel route. Ceramics International, 2020, 46, 10835-10842.	4.8	24
201	Comparative studies on physicochemical properties of total, A- and B-type starch from soft and hard wheat varieties. International Journal of Biological Macromolecules, 2020, 154, 714-723.	7.5	42

#	ARTICLE	IF	CITATIONS
202	Effect of composition and mechanoactivation on the properties of films based on starch and chitosans with high and low deacetylation. Carbohydrate Polymers, 2020, 239, 116245.	10.2	20
203	Aggregation behaviors of sonicated tapioca starch with various strengths of Hofmeister salts under pre- and post-ultrasonic treatment. Food Hydrocolloids, 2020, 105, 105826.	10.7	25
204	Defatted coconut flour improved the bioactive components, dietary fibre, antioxidant and sensory properties of nixtamalized maize flour. Journal of Agriculture and Food Research, 2020, 2, 100042.	2.5	26
205	Evaluation of Acid-Modified Ethiopian Potato (<i>Plectranthus edulis</i>) Starch as Directly Compressible Tablet Excipient. BioMed Research International, 2020, 2020, 1-15.	1.9	6
206	Characterization of Functional Properties of Biodegradable Films Based on Starches from Different Botanical Sources. Starch/Staerke, 2020, 72, 1900282.	2.1	16
207	Modulating porosity and mechanical properties of pectin hydrogels by starch addition. Journal of Food Science and Technology, 2021, 58, 302-310.	2.8	10
208	Starch modification through environmentally friendly alternatives: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2482-2505.	10.3	92
209	Thermoplastic starch from corn and wheat: a comparative study based on amylose content. Polymer Bulletin, 2021, 78, 3131-3147.	3.3	21
210	Thermal and mechanical properties of cationic starch-graft-poly(butyl acrylate-co-methyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 427 Td (application. Journal of Thermal Analysis and Calorimetry, 2021, 146, 143-152.	3.6	4
211	Optimization of biodegradable starch adhesives using response surface methodology. Polymer Bulletin, 2021, 78, 3729-3749.	3.3	5
212	Effects of heat-moisture treatment on the thermal, functional properties and composition of cereal, legume and tuber starches—a review. Journal of Food Science and Technology, 2021, 58, 412-426.	2.8	40
213	The influence of the substitution of fat with modified starch on the quality of pork liver pÃ¢tÃ©s. LWT - Food Science and Technology, 2021, 135, 110264.	5.2	20
214	Molecular biohydrogen production by dark and photo fermentation from wastes containing starch: recent advancement and future perspective. Bioprocess and Biosystems Engineering, 2021, 44, 1-25.	3.4	51
215	Effect of Potato Storage and Reconditioning Parameters on Physico-Chemical Characteristics of Isolated Starch. Starch/Staerke, 2021, 73, .	2.1	4
216	Storage of biofortified maize in Purdue Improved Crop Storage (PICS) bags reduces disulfide linkage-driven decrease in porridge viscosity. LWT - Food Science and Technology, 2021, 136, 110262.	5.2	1
217	Review on the physicochemical properties, modifications, and applications of starches and its common modified forms used in noodle products. Food Hydrocolloids, 2021, 112, 106286.	10.7	76
218	Development and physicochemical characterization of a new grass pea (Lathyrus sativus L.) miso. Journal of the Science of Food and Agriculture, 2021, 101, 2227-2234.	3.5	6
219	Dual modification of various starches: Synthesis, properties and applications. Food Chemistry, 2021, 342, 128325.	8.2	79

#	ARTICLE	IF	CITATIONS
220	Potential of Starch as Organic Admixture in Cementitious Composites. Journal of Materials in Civil Engineering, 2021, 33, .	2.9	7
221	A techno-economic feasibility of a process for extraction of starch from waste avocado seeds. Clean Technologies and Environmental Policy, 2021, 23, 581-595.	4.1	18
222	Clean label starch: production, physicochemical characteristics, and industrial applications. Food Science and Biotechnology, 2021, 30, 1-17.	2.6	60
223	Horn ultrasonic-assisted pregelatinized starch with various streamline patterns as a green process: Computational fluid dynamics and microbubble formation of process. Journal of Food Process Engineering, 2021, 44, e13625.	2.9	2
224	A review of structural transformations and properties changes in starch during thermal processing of foods. Food Hydrocolloids, 2021, 113, 106543.	10.7	61
225	The application of emerging non-thermal technologies for the modification of cereal starches. LWT - Food Science and Technology, 2021, 138, 110795.	5.2	48
226	An environmentally friendly carton adhesive from acidic hydrolysis of waste potato starch. International Journal of Polymer Analysis and Characterization, 2021, 26, 97-110.	1.9	6
227	Assessment of end user traits and physicochemical qualities of cassava flour: a case of Zombo district, Uganda. International Journal of Food Science and Technology, 2021, 56, 1289-1297.	2.7	1
228	A comprehensive study on core enzymes involved in starch metabolism in the model nutriceal, foxtail millet (<i>Setaria italica</i> L.). Journal of Cereal Science, 2021, 97, 103153.	3.7	5
229	Advances in the Modification of Starch via Esterification for Enhanced Properties. Journal of Polymers and the Environment, 2021, 29, 1365-1379.	5.0	41
230	Continuous low-temperature spray drying approach for efficient production of high quality native rice starch. Drying Technology, 2022, 40, 1758-1773.	3.1	6
231	Non-fermented Dairy Desserts with Potentially Probiotic Autochthonous Lactobacilli and Products from Peel of Jabuticaba (<i>Myrciaria cauliflora</i>). Probiotics and Antimicrobial Proteins, 2021, 13, 765-775.	3.9	1
232	Starch-based films loaded with nano-antimicrobials for food packaging. , 2021, , 99-114.		4
233	Starch-based nanomaterials in drug delivery applications. , 2021, , 31-56.		0
234	Starch. , 2021, , 75-100.		1
235	Natural polysaccharides: Types, basic structure and suitability for forming hydrogels. , 2021, , 1-35.		1
236	Bacterial Production of Poly- β -hydroxybutyrate (PHB): Converting Starch into Bioplastics. , 2021, , 259-276.		3
237	Natural Excipients in Pharmaceutical Formulations. , 2021, , 829-869.		5

#	ARTICLE	IF	CITATIONS
238	Synthesis and Characterization of Hydroxypropyl Acorn Starch (HPAS) From Oak Acorn. Journal of Polymers and the Environment, 2021, 29, 2289-2301.	5.0	2
239	Genetic and Environmental Variation in Starch Content, Starch Granule Distribution and Starch Polymer Molecular Characteristics of French Bread Wheat. Foods, 2021, 10, 205.	4.3	9
240	Physicochemical properties and <i>in-vitro</i> digestibility studies of microwave assisted chemically modified breadfruit (<i>Artocarpus altilis</i>) starch. International Journal of Food Properties, 2021, 24, 140-151.	3.0	8
241	Production of cross-linked resistant starch from tapioca starch and effect of reaction conditions on the functional properties, morphology, X-ray pattern, FT-IR spectra and digestibility. Journal of Food Measurement and Characterization, 2021, 15, 1693-1702.	3.2	8
242	The physical properties of dried-growol produced with different cassava varieties and fermentation time. IOP Conference Series: Earth and Environmental Science, 2021, 653, 012047.	0.3	0
243	Use of hydrolysis prior to the chemical and thermomechanical modification of rice starch: alternative to traditional modification treatments. Biotecnica, 2021, 23, 151-160.	0.3	2
244	Current status of biobased and biodegradable food packaging materials: Impact on food quality and effect of innovative processing technologies. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1333-1380.	11.7	134
246	Biodegradable Polymeric Nanoparticles for Drug Delivery to Solid Tumors. Frontiers in Pharmacology, 2021, 12, 601626.	3.5	257
247	Isolation, modification, and characterization of rice starch with emphasis on functional properties and industrial application: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6577-6604.	10.3	15
248	Functional characterization of mango seed starch (<i>Mangifera indica</i> L.). Research, Society and Development, 2021, 10, e30310310118.	0.1	4
249	Textural and morphological changes of heat soaked raw <i>Amaranthus caudatus</i> . Journal of Cereal Science, 2021, 98, 103168.	3.7	3
250	Effect of using Zimbabwean Marcia sorghum and high-gluten flour on composite bread specific volume. Journal of Food Processing and Preservation, 2021, 45, e15367.	2.0	7
251	Effect of Potato Protein on Thermal and Rheological Characteristics of Maize Starches with Different Amylose Contents. Starch/Staerke, 2021, 73, 2000216.	2.1	7
252	A cost effective technology for isolation of potato starch and its utilization in formulation of ready to cook, non cereal, and non glutinous soup mix. Journal of Food Measurement and Characterization, 2021, 15, 3168-3181.	3.2	15
253	Review of the Most Important Methods of Improving the Processing Properties of Starch toward Non-Food Applications. Polymers, 2021, 13, 832.	4.5	49
254	Enzymatic Saccharification with Sequential-Substrate Feeding and Sequential-Enzymes Loading to Enhance Fermentable Sugar Production from Sago Hampas. Processes, 2021, 9, 535.	2.8	8
255	Preparation and characterization of polymeric films based on PLA, PBAT and corn starch and babassu mesocarp starch by flat extrusion. Materials Research Express, 2021, 8, 035305.	1.6	17
257	Synthesis and characterization of starch based bioplastics using varying plant-based ingredients, plasticizers and natural fillers. Saudi Journal of Biological Sciences, 2021, 28, 1739-1749.	3.8	49

#	ARTICLE	IF	CITATIONS
258	Annealing process improves the physical, functional, thermal, and rheological properties of Andean oca (<scp><i>Oxalis tuberosa</i></scp>) starch. Journal of Food Process Engineering, 2021, 44, e13702.	2.9	9
259	Structural breakdown of starchâ€based foods during gastric digestion and its link to glycemic response: <i>In vivo</i> and <i>in vitro</i> considerations. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2660-2698.	11.7	32
260	Effect of different levels of Ipomoea batatas flour inclusion on the ruminal pH of sheep in metabolic cages. Acta Scientiarum - Animal Sciences, 0, 43, e52278.	0.3	1
261	Effect of different banana pseudostem parts on their starch yield, morphology and thermal properties. IOP Conference Series: Earth and Environmental Science, 2021, 736, 012038.	0.3	3
262	Green Design of Novel Starch-Based Packaging Materials Sustaining Human and Environmental Health. Polymers, 2021, 13, 1190.	4.5	20
263	COLOCASIA ESCULENTA STARCH: NOVEL ALTERNATIVE DISINTEGRANT FOR PHARMACEUTICAL APPLICATION. Indian Drugs, 2021, 58, 41-53.	0.1	1
264	Quality Characteristics of Beef Patties Prepared with Octenyl-Succinylated (Osan) Starch. Foods, 2021, 10, 1157.	4.3	6
265	Utilizing near infrared hyperspectral imaging for quantitatively predicting adulteration in tapioca starch. Food Control, 2021, 123, 107781.	5.5	35
267	Biodegradable foams based on extracted fractions from sorghum by-products. IOP Conference Series: Earth and Environmental Science, 2021, 749, 012057.	0.3	7
268	Trend of Modification by Autoclave at Low Pressure and by Natural Fermentation in Sweet Potato and Cassava Starches. Polysaccharides, 2021, 2, 354-372.	4.8	4
269	A comprehensive review on Î±-D-Glucans: Structural and functional diversity, derivatization and bioapplications. Carbohydrate Research, 2021, 503, 108297.	2.3	19
270	Effect of Two Combined Functional Additives on Yoghurt Properties. Foods, 2021, 10, 1159.	4.3	15
271	Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. LWT - Food Science and Technology, 2021, 143, 111167.	5.2	12
272	Foldable/Expandable Gastro-retentive Films Based on Starch and Chitosan as a Carrier For Prolonged Release of Resveratrol. Current Pharmaceutical Biotechnology, 2022, 23, 1009-1018.	1.6	7
273	Silane doped biodegradable starch-PLA bilayer films for food packaging applications: Mechanical, thermal, barrier and biodegradability properties. Journal of the Taiwan Institute of Chemical Engineers, 2021, , .	5.3	42
274	Effect of <i>Brachystegia Eurycoma</i> Flour Addition on the Physicochemical Properties of Whole Millet Flour and the Sensory Attributes of its Gluten-Free Bread. Acta Universitatis Cibiniensis Series E: Food Technology, 2021, 25, 43-52.	0.4	6
275	The synergistic effects of zinc oxide nanoparticles and fennel essential oil on physicochemical, mechanical, and antibacterial properties of potato starch films. Food Science and Nutrition, 2021, 9, 3893-3905.	3.4	63
276	Process intensification for enzyme assisted turmeric starch hydrolysis in hydrotropic and supercritical conditions. International Journal of Chemical Reactor Engineering, 2021, 19, 851-859.	1.1	0

#	ARTICLE	IF	CITATIONS
277	Effect of protease addition for reducing turbidity and flocculation of solid particles in drainage water derived from wheat-flour noodle boiling process and its electrostatic properties. <i>Water Resources and Industry</i> , 2021, 25, 100150.	3.9	1
278	Millet starch: A review. <i>International Journal of Biological Macromolecules</i> , 2021, 180, 61-79.	7.5	63
279	Potential applications of polycarbohydrates, lignin, proteins, polyacids, and other renewable materials for the formulation of green elastomers. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 1-29.	7.5	27
280	Effect of Thermal and Non-Thermal Processing on the Nutritional Composition, Pasting Profile and Protein Secondary Structure of Alfalfa. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2021, 25, 31-42.	0.4	0
281	Starch Based Nanogels: From Synthesis to Miscellaneous Applications. <i>Starch/Staerke</i> , 2021, 73, 2100011.	2.1	2
282	Functional Properties of Banana Starch (<i>Musa spp.</i>) and Its Utilization in Cosmetics. <i>Molecules</i> , 2021, 26, 3637.	3.8	18
283	Thermal, structural, morphological and bioactive characterization of acid and neutral modified loquat (<i>Eriobotrya japonica</i> Lindl.) seed starch and its by-products. <i>Journal of Thermal Analysis and Calorimetry</i> , 2022, 147, 6721-6737.	3.6	11
284	Multiscale modelling of flow, heat transfer and swelling during thermo-mechanical treatment of starch suspensions. <i>Food Structure</i> , 2021, 29, 100211.	4.5	5
285	Talipot palm (<i>Corypha umbraculifera</i> L.) a nonconventional source of starch: Effect of citric acid on structural, rheological, thermal properties and in vitro digestibility. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 554-563.	7.5	31
286	Kinetic modeling of hydrogen and L-lactic acid production by <i>Thermotoga neapolitana</i> via capnophilic lactic fermentation of starch. <i>Bioresource Technology</i> , 2021, 332, 125127.	9.6	9
287	Green banana starch enhances physicochemical and sensory quality of baru almond-based fermented product with probiotic bacteria. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5097-5106.	2.7	4
288	Starch Nanoparticles Preparation and Characterization by in situ combination of Sono-precipitation and Alkali hydrolysis under Ambient Temperature. <i>Research Journal of Pharmacy and Technology</i> , 2021, , 3543-3552.	0.8	7
289	Effect of Esterification Conditions on the Physicochemical Properties of Phosphorylated Potato Starch. <i>Polymers</i> , 2021, 13, 2548.	4.5	8
290	Essential oils as additives in active starch-based food packaging films: A review. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1803-1819.	7.5	97
291	Starch Extraction and Modification by Pulsed Electric Fields. <i>Food Reviews International</i> , 2023, 39, 2161-2182.	8.4	9
292	Polysaccharide-Peptides-Based Microgels: Characterization, In Vitro Digestibility, and Rheological Behavior of their Suspensions. <i>Food Biophysics</i> , 2021, 16, 440-450.	3.0	3
293	Evaluation of the physicochemical properties of starch isolated from thinned young 'Fuji' apples compared to corn and potato starches. <i>Korean Journal of Food Preservation</i> , 2021, 28, 501-509.	0.5	1
294	Physicochemical characterizations of starches isolated from <i>Tetrastigma hemsleyanum</i> Diels et Gilg. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1540-1547.	7.5	8

#	ARTICLE	IF	CITATIONS
295	Cassava starch-processing residue utilization for packaging development. International Journal of Biological Macromolecules, 2021, 183, 2238-2247.	7.5	14
296	The effects of blackcurrant and strawberry powder on the physicochemical and in vitro glycaemic response of starches derived from sweet potato (<i>Ipomoea batatas</i>) and potato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	7.5	14
297	Starch as a Sustainable Fuel for Solution Combustion Synthesis: Nanomaterials for Energy and Environmental Applications. Current Nanoscience, 2021, 17, 505-524.	1.2	3
298	Starch turnover is stimulated by nitric oxide in embryogenic cultures of <i>Araucaria angustifolia</i> . Plant Cell, Tissue and Organ Culture, 2021, 147, 583-597.	2.3	3
299	Rice Compounds with Impact on Diabetes Control. Foods, 2021, 10, 1992.	4.3	22
300	Effect of mechanical activation on starch crosslinking with citric acid. International Journal of Biological Macromolecules, 2021, 185, 688-695.	7.5	21
301	Nutritional, physicochemical and sensorial acceptance of functional cookies enriched with xiquexique (<i>Pilosocereus gounellei</i>) flour. PLoS ONE, 2021, 16, e0255287.	2.5	5
302	Progress on breeding and food processing efforts to improve chemical composition and functionality of intermediate wheatgrass (<i>Thinopyrum intermedium</i>) for the food industry. Cereal Chemistry, 2022, 99, 235-252.	2.2	6
303	Removal of Thiophene and 4,6-Dimethyldibenzothiophene by Adsorption on Different Kinds of Starches. Water, Air, and Soil Pollution, 2021, 232, 1.	2.4	1
304	Fabrication and characterization of starch films containing chitosan nanoparticles using in situ precipitation and mechanoactivation techniques. Journal of Food Engineering, 2021, 304, 110593.	5.2	8
305	Synergistic effect of hydrothermal and additive treatments on structural and functional characteristics of cassava starch. Journal of Food Processing and Preservation, 2021, 45, e15904.	2.0	3
306	Tailoring Breadfruit (<i>Artocarpus altilis</i>) Starch: Cross-Linking Starch from this Non-Conventional Source Towards Improved Technologically Relevant Properties and Enabled Food Applications. Starch/Stärke, 0, , 2100058.	2.1	2
307	Effects of Hydrothermal Treatments on Physicochemical Properties and In Vitro Digestion of Starch. Food Biophysics, 2021, 16, 544-554.	3.0	10
308	Vis-NIR spectroscopic and chemometric models for detecting contamination of premium green banana flour with wheat by quantifying resistant starch content. Journal of Food Composition and Analysis, 2021, 102, 104035.	3.9	11
309	A review on rice yellowing: Physicochemical properties, affecting factors, and mechanism. Food Chemistry, 2022, 370, 131265.	8.2	5
310	Impact of extraction methods and genotypes on the properties of starch from peach palm (<i>Bactris</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	8
311	Nanomechanical properties of potato flakes using atomic force microscopy. Journal of Food Engineering, 2021, 307, 110646.	5.2	3
312	Changes in structural and functional characteristics of cassava flour by additive complexations stimulated by hydrothermal conditions. Food Bioscience, 2021, 43, 101289.	4.4	5

#	ARTICLE	IF	CITATIONS
313	Starch-based materials encapsulating food ingredients: Recent advances in fabrication methods and applications. Carbohydrate Polymers, 2021, 270, 118358.	10.2	35
314	Application of heat moisture treatment in wheat pasta production. Food Control, 2021, 128, 108176.	5.5	10
315	Exploration of potato starches from non-commercial cultivars in ready to cook instant non cereal, non glutinous pudding mix. LWT - Food Science and Technology, 2021, 150, 111966.	5.2	17
316	Synergistic effect of hemiacetal crosslinking and crystallinity on wet strength of cellulose nanofiber-reinforced starch films. Food Hydrocolloids, 2021, 120, 106956.	10.7	19
317	On-site smart biomimetic mineralization of starch-templated CaP prenucleation clusters triggered by Î±-amylase. Materials and Design, 2021, 210, 110093.	7.0	5
318	Valorization of unpopped Foxnut starch in stabilizing Pickering emulsion using OSA modification. International Journal of Biological Macromolecules, 2021, 191, 657-667.	7.5	18
319	Physical modification of starch by heat-moisture treatment and annealing and their applications: A review. Carbohydrate Polymers, 2021, 274, 118665.	10.2	100
320	A comprehensive review on impact of non-thermal processing on the structural changes of food components. Food Research International, 2021, 149, 110647.	6.2	63
321	Impact on various properties of native starch after synthesis of starch nanoparticles: A review. Food Chemistry, 2021, 364, 130416.	8.2	42
322	Mechanical and durability properties of compressed stabilized earth brick produced with cassava wastewater. Journal of Building Engineering, 2021, 44, 103290.	3.4	11
323	Physico-chemical properties and filmogenic aptitude for edible packaging of Ecuadorian discard green banana flours (Musa acuminata AAA). Food Hydrocolloids, 2022, 122, 107048.	10.7	18
324	Crystalline polysaccharides: A review. Carbohydrate Polymers, 2022, 275, 118624.	10.2	41
325	Eco-friendly biogenic hydrogel for wearable skin-like iontronics. Journal of Materials Chemistry A, 2021, 9, 4692-4699.	10.3	24
326	Chitosanâ€”A Promising Biomaterialâ€”for Dye Elimination. Sustainable Textiles, 2021, , 59-83.	0.7	0
327	Comparison of physicochemical properties of jackfruit seed starch with potato and rice starches. International Journal of Food Properties, 2021, 24, 364-379.	3.0	10
328	Starch composition related to physical traits in maize kernel. Journal on Processing and Energy in Agriculture, 2021, 25, 78-81.	0.4	3
329	Post-harvest quality of papaya coated with polyvinilic alcohol and maize starch. Ciencia E Agrotecnologia, 0, 45, .	1.5	1
330	Effect of Dry Heat Treatment With Xanthan Gum on Physicochemical Properties of Different Amylose Rice Starches. Starch/Staerke, 2018, 70, 1700142.	2.1	14

#	ARTICLE	IF	CITATIONS
331	Polysaccharide-Based Films for Food Packaging Applications. Materials Horizons, 2019, , 183-207.	0.6	4
332	Chapter 5: Novel Starchâ€Derived Topical Delivery Systems. , 2017, , 175-216.		1
333	Improving Nutritive Value of Maize-Ogi as Weaning Food Using Wheat Offal Addition. Current Research in Nutrition and Food Science, 2017, 5, 206-213.	0.8	5
334	Use of Raw and Physically Modified Rice Starches as Fat Replacer in Whipping Cream. Current Research in Nutrition and Food Science, 2020, 8, 122-130.	0.8	8
335	THE INFLUENCE OF THE WAXY WHEAT FLOUR ON THE CAKE'S STALING. Applied Researches in Technics, Technologies and Education, 2018, 6, 359-362.	0.0	3
336	Effect of Pregelatinization and Retrogradation on Some Physicochemical Changes of Wheat-Potato Starches. Tarim Bilimleri Dergisi, 0, , 281-289.	0.4	2
337	In vitro fermentation of diets containing sweet potato flour as a substitute for corn in diets for ruminants. Ciencia Rural, 2020, 50, .	0.5	3
338	Physico-chemical, morphological and technological properties of the avocado (Persea americana Mill.) Tj ETQq1 1 0,784314 rgBT /Overlo 1.5 P2		
339	Physicochemical, Thermal, Structural and Pasting Properties of Unconventional Starches from Ginger (Zingiber officinale) and White Yam (Dioscorea sp.). Brazilian Archives of Biology and Technology, 0, 62, .	0.5	4
340	Physicochemical, thermal and rheological properties of commercial wheat flours and corresponding starches. Food Science and Technology, 2020, 40, 51-59.	1.7	18
341	Xanthosoma riedelianum starch for use in the food industry. Pesquisa Agropecuaria Brasileira, 0, 55, .	0.9	2
342	Preparation of Cassava Bagasse Starch-Based Biodegradable Film Reinforced with Chicken Feet Gelatin, Citric Acid as Crosslinker, and Glycerol as Plasticizer. Indonesian Journal of Chemistry, 2018, 18, 688.	0.8	13
343	Physicochemical and Functional Characteristics of RD43 Rice Flour and Its Food Application. Foods, 2020, 9, 1912.	4.3	12
344	Plant-Based Tacca leontopetaloides Biopolymer Flocculant (TBPF) Produced High Removal of Heavy Metal Ions at Low Dosage. Processes, 2021, 9, 37.	2.8	6
345	Correlation between High Carbohydrate Foods with Glycemic Index. Jurnal Pangan, 2019, 28, 145-160.	0.2	4
346	â€Clean labelâ€ Starches and their functional diversity. Zuckerindustrie, 2016, , 209-215.	0.1	14
347	Vapour and Solution Uptake Properties of Starch and Cellulose Biopolymers. Journal of Geoscience and Environment Protection, 2018, 06, 101-117.	0.5	4
348	Role of Starch in Gluten-Free Breads. , 2021, , 155-181.		4

#	ARTICLE	IF	CITATIONS
349	PRODUCTION AND CHARACTERIZATION OF RICE STARCH AND CORN STARCH BASED BIODEGRADABLE BIOPLASTIC USING VARIOUS PLASTICIZERS AND NATURAL REINFORCING FILLERS. Cellulose Chemistry and Technology, 2021, 55, 867-881.	1.2	8
350	Effects of psyllium and cellulose fibres on thermal, structural, and <i>in vitro</i> digestion behaviour of wheat starch. International Journal of Food Science and Technology, 2022, 57, 2015-2025.	2.7	2
351	Flow behavior and syneresis of ball milled rice starch and their correlations with starch structure. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100168.	2.6	6
352	Isolation, characterization, modification and uses of taro starch: A review. International Journal of Biological Macromolecules, 2021, 192, 574-589.	7.5	20
354	KRISTALINITAS DAN KEKERASAN BERAS ANALOG YANG DIHASILKAN DARI PROSES EKSTRUSI PANAS TEPUNG JAGUNG. Jurnal Teknologi Dan Industri Pangan, 2017, 28, 46-54.	0.3	4
355	THE INFLUENCE OF THE WAXY WHEAT FLOUR ON THE CAKE'S STALING. International Conference on Technics Technologies and Education, 2018, , 242-245.	0.0	0
356	AVALIAÇÃO DA BIODEGRADABILIDADE DA BLEND POLI(BUTILENO ADIPATO CO-TEREFTALATO)/AMIDO TERMOPLÁSTICO EM DIFERENTES CONDIÇÕES DE SOLO SIMULADO. Ensaios USF, 2018, 2, 53-65.	0.1	0
357	Avaliação de amidos modificados empregados na mineração para aplicação em fluidos de perfuração de poços de petróleo. Revista Materia, 2019, 24, .	0.2	1
358	Effect of extrusion in the elaboration of an animal feed based on Moringa oleifera Lam and Zea mays as a partial substitute of fishmeal in the diet of the adult stage of Oreochromis niloticus. Acta Universitaria, 0, 29, 1-17.	0.2	0
359	Preparation and properties of hydrogen peroxide oxidized starch for industrial use. Hemijska Industrija, 2020, 74, 25-36.	0.7	7
360	Process Intensification for Enzyme Assisted Turmeric Starch Hydrolysis at Hydrotropic and Supercritical Condition. SSRN Electronic Journal, 0, , .	0.4	0
361	Chemical Formulation and Characterization of Complementary Foods from Blend of Orange-Fleshed Sweet Potato, Brown Teff, and Dark Red Kidney Beans. International Journal of Food Science, 2020, 2020, 1-13.	2.0	4
362	An Overview on Food Applications of the Instant Controlled Pressure-Drop Technology, an Innovative High Pressure-Short Time Process. Molecules, 2021, 26, 6519.	3.8	12
363	Functional properties and bioactive compounds of pigmented brown rice flour. Bioactive Carbohydrates and Dietary Fibre, 2021, 26, 100289.	2.7	6
364	Evaluation of cassava starch as raw material according to the characteristics of the granules. Research, Society and Development, 2020, 9, e8491210879.	0.1	0
365	Characterization of Starch in Two Cultivars of Ubi Gadong (Dioscorea hispida Dennst). IOP Conference Series: Earth and Environmental Science, 0, 596, 012094.	0.3	0
367	Effect of Annealing, Acid Hydrolysis and Branching Enzyme on Dioscorea schimperiana Starch Technological and Functional Properties. Journal of Scientific Research and Reports, 0, , 25-37.	0.2	1
368	The potential use of Indonesian glutinous rice flour as nanoparticles organic filler for dental impression materials. IOP Conference Series: Materials Science and Engineering, 0, 1007, 012003.	0.6	1

#	ARTICLE	IF	CITATIONS
369	Rheological behavior and texture of corn starch gels (<i>Zea mays</i>), arrowroot (<i>Maranta arundinaceaea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.1	0
370	Modifications of Biodegradable Thermoplastic Starch (TPS) From Sago Starch via Cross-Linking Method. <i>Advances in Environmental Engineering and Green Technologies Book Series</i> , 2020, , 77-91.	0.4	0
371	Chemical Modification of Polysaccharides and Applications in Strategic Areas. <i>Engineering Materials</i> , 2020, , 433-472.	0.6	2
372	Chitosan-Based Biocompatible Copolymers for Thermoresponsive Drug Delivery Systems: On the Development of a Standardization System. <i>Pharmaceutics</i> , 2021, 13, 1876.	4.5	10
373	Effect of infrared heating on physical, structural and pasting properties of starch. <i>Applied Physics A: Materials Science and Processing</i> , 2021, 127, 1.	2.3	1
374	Characterization of <i>Amorphophallus paeoniifolius</i> (Dennst.) Nicolson Modified Fermented Flour. <i>Current Nutrition and Food Science</i> , 2020, 16, 514-522.	0.6	2
375	Yield and Quality Stabilities of Waxy Maize Genotypes using Biplot Analysis. <i>International Journal of Life Sciences and Biotechnology</i> , 2021, 4, 61-89.	0.7	1
376	Nutritional quality and sensory acceptance of biofortified cassava. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	2
377	Accumulation and physicochemical properties of starch in relation to eating quality in different parts of taro (<i>Colocasia esculenta</i>) corm. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 924-932.	7.5	3
378	Development of Starch-Based Materials Using Current Modification Techniques and Their Applications: A Review. <i>Molecules</i> , 2021, 26, 6880.	3.8	46
379	Assessment of physical, microstructural, thermal, techno-functional and rheological characteristics of apple (<i>Malus domestica</i>) seeds of Northern Himalayas. <i>Scientific Reports</i> , 2021, 11, 22785.	3.3	6
380	Pasting properties of jack bean (<i>Canavalia ensiformis</i>) modified starch with heat moisture treatment. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 905, 012092.	0.3	2
381	Smart drug delivery of p-Coumaric acid loaded aptamer conjugated starch nanoparticles for effective triple-negative breast cancer therapy. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 22-29.	7.5	31
382	Structural and physicochemical characterization of modified starch from arrowhead tuber (<i>Sagittaria sagittifolia</i> L.) using tri-frequency power ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105826.	8.2	22
383	Selected Physicochemical Properties of Starch Isolated from Colored Potatoes (<i>Solanum tuberosum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.1	0
384	Identification of an Amylomaltase from the Halophilic Archaeon <i>Haloquadratum walsbyi</i> by Functional Metagenomics: Structural and Functional Insights. <i>Life</i> , 2022, 12, 85.	2.4	2
385	Food thickening agents: Sources, chemistry, properties and applications - A review. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100468.	3.0	37
386	Recovery of gelatin from poultry waste: Characteristics of the gelatin and lotus starch-based coating material and its application in shelf-life enhancement of fresh cherry tomato. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100775.	7.5	22

#	ARTICLE	IF	CITATIONS
387	Functional properties of some varieties of new rice for Africa (NERICA) relevant to its processing. Journal on Processing and Energy in Agriculture, 2021, 25, 114-118.	0.4	0
388	Functional Films Based on Mechanoactivated Starch with Prolonged Release of Preservative. SSRN Electronic Journal, 0, , .	0.4	0
389	Beneficiation of avocado processing industry by-product: A review on future prospect. Current Research in Green and Sustainable Chemistry, 2022, 5, 100253.	5.6	20
390	Ultrasound-Activated Modified Starch Microgranules for Removal of Ibuprofen from Aqueous Media. Starch/Staerke, 2022, 74, .	2.1	5
391	Simple precipitation method to reduce the particle size of glutinous rice flour: physicochemical evaluation. Materials Research Express, 2022, 9, 025301.	1.6	2
393	Inherent and Composite Hydrogels as Promising Materials to Limit Antimicrobial Resistance. Gels, 2022, 8, 70.	4.5	31
394	Effects of potato starch on the characteristics, microstructures and quality attributes of <i>indica</i> rice flour and instant rice noodles. International Journal of Food Science and Technology, 2022, 57, 2285-2297.	2.7	7
395	Tuber starch content of edible canna (Canna indica L.) from different geographical origins. AIP Conference Proceedings, 2022, , .	0.4	0
396	An Insight into the Gelatinization Properties Influencing the Modified Starches Used in Food Industry: A review. Food and Bioprocess Technology, 2022, 15, 1195-1223.	4.7	58
397	Influence of mechanical treatment on the crystalline structure of pea starch. AIP Conference Proceedings, 2022, , .	0.4	1
398	Annealing processing technique divergently affects starch crystallinity characteristic related to resistant starch content: a literature review and meta-analysis. International Journal of Food Science and Technology, 2022, 57, 2535-2544.	2.7	5
399	The impact of low nitrogen conditions on the chemical composition and flour pasting properties of quality protein maize. Cereal Research Communications, 2022, 50, 1117-1125.	1.6	2
400	Effect of annealing and α -amylase extract on the rheological properties, syneresis, and water holding capacity of different starches. Food Science and Technology, 0, 42, .	1.7	2
401	Effect of pretreatments and drying methods in the quality attributes of fortified yam flour (Dioscorea rotundata). Food Science and Technology, 0, 42, .	1.7	1
402	Physicochemical properties of novel artificial rice produced from sago, arrowroot, and mung bean flour using hot extrusion technology. Heliyon, 2022, 8, e08969.	3.2	3
403	Effect of Adding Nano Starch Biopolymer on some Properties of Silica Fume Concrete. Key Engineering Materials, 0, 911, 145-150.	0.4	2
404	Extraction and modification of Achachairu's seed (<i>Garcinia humilis</i>) starch using high-intensity low-frequency ultrasound. Journal of Food Process Engineering, 2022, 45, .	2.9	6
405	Physicochemical and Functional Properties of Modified KJ CMU-107 Rice Starches as Pharmaceutical Excipients. Polymers, 2022, 14, 1298.	4.5	4

#	ARTICLE	IF	CITATIONS
406	Extraction and Characterization of Starch from Cassava Peels. Starch/Staerke, 2023, 75, .	2.1	3
407	Poly(vinyl alcohol)/modified cassava starch blends plasticized with glycerol and sorbitol. Journal of Applied Polymer Science, 2022, 139, .	2.6	2
408	Effect of metakaolin content on mechanical and water barrier properties of cassava starch films. South African Journal of Chemical Engineering, 2022, 40, 186-194.	2.4	5
409	Nutraceutical Concepts and Dextrin-Based Delivery Systems. International Journal of Molecular Sciences, 2022, 23, 4102.	4.1	18
410	Functional films based on mechanoactivated starch with prolonged release of preservative. Food Bioscience, 2022, 47, 101694.	4.4	3
411	Analytical and technological aspects of amylose inclusion complexes for potential applications in functional foods. Food Bioscience, 2022, 47, 101625.	4.4	13
412	Dry extrusion pretreatment of cassava starch aided by sugarcane bagasse for improved starch saccharification. Carbohydrate Polymers, 2022, 285, 119256.	10.2	8
413	Preparation and characterization of canola oil-in-water Pickering emulsions stabilized by barley starch nanocrystals. Journal of Food Engineering, 2022, 326, 111037.	5.2	11
414	Effect of freezing-thawing pre-treatment on enzymatic modification of corn and potato starch treated with activated α -amylase: Investigation of functional properties. Food Hydrocolloids, 2022, 129, 107676.	10.7	19
415	Nipah Resistant Starch (<i>Nypa fruticans</i>): Modulation of Normal Microflora of Digestion, and Control of Diabetes. BIOEDUSCENCE Jurnal Pendidikan Biologi Dan Sains, 2021, 5, 224-233.	0.2	0
416	Arrowroot starch (<i>Maranta arundinacea</i>) as a bread ingredient for product development. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
417	Production and Physicochemical Characterization of Analog Rice Obtained from Sago Flour, Mung Bean Flour, and Corn Flour Using Hot Extrusion Technology. Foods, 2021, 10, 3023.	4.3	3
418	Pressure moisture treatment and hydro-thermal treatment of starch. Food Science and Biotechnology, 2022, 31, 261-274.	2.6	11
419	Starch composition and functional properties of raw and pretreated anchote (<i>Coccinia</i>) and Nutrition, 2022, 10, 645-660.	3.4	4
420	Nutraceutical Properties of Legume Seeds: Phytochemical Compounds. , 0, , .		1
421	Effect of Maltodextrin Replacement by Selected Native Starches and Disaccharides on Physicochemical Properties of Pumpkin Oil Capsules Prepared by Spray-Drying. Applied Sciences (Switzerland), 2022, 12, 33.	2.5	4
422	Resistant Starch: A Promising Functional Food Ingredient. Biochemistry, 0, , .	1.2	1
423	Yield Trial of Cassava Clones at Natar, South Lampung. IOP Conference Series: Earth and Environmental Science, 2022, 1012, 012061.	0.3	0

#	ARTICLE	IF	CITATIONS
424	Acetylated corn starch as a fat replacer: Effect on physiochemical, textural, and sensory attributes of beef patties during frozen storage. Food Chemistry, 2022, 388, 132988.	8.2	13
426	Sweet potato (Ipomea batatas) feed affects intake, digestibility and nitrogen retention of ovine fed with ryegrass hay (Lolium multiflorum Lam). Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2022, 74, 169-175.	0.4	0
427	Growth and Yield of Purple Kculi Corn Plants under Different Fertilization Schemes. Journal of Fungi (Basel, Switzerland), 2022, 8, 433.	3.5	5
428	Enriched puree potato with soy protein for dysphagia patients by using 3D printing. Food Frontiers, 2022, 3, 706-715.	7.4	15
429	The Effect of Moisture Content and Time of Heat Moisture Treatment (HMT) on The Properties of Jack Bean (Canavalia Ensiformis) Starch. IOP Conference Series: Earth and Environmental Science, 2022, 1018, 012028.	0.3	1
430	Adsorption of 60Co and 154+152Eu Using Graft Copolymer of Starch-Polyacrylic Acid-Polyvinylsulfonic Acid. Journal of Polymers and the Environment, 2022, 30, 3622-3632.	5.0	3
431	Relevance between Cassava Starch Liquefied by Phenol and Modification of Phenol-Formaldehyde Resin Wood Adhesive. Polymers, 2022, 14, 1914.	4.5	5
432	Extraction and characterization of the starch present in the avocado seed (Persea americana mill) for future applications. Journal of Agriculture and Food Research, 2022, 8, 100303.	2.5	10
433	The texture of plant proteinâ€based meat analogs by high moisture extrusion: A review. Journal of Texture Studies, 2023, 54, 351-364.	2.5	15
434	Polyurethane and styrene-acrylic copolymer as modifiers for starch composites preparation under the mechanochemical activation: A multifactorial approach. Materials Letters, 2022, 322, 132502.	2.6	3
435	Rice for Food Security: Revisiting Its Production, Diversity, Rice Milling Process and Nutrient Content. Agriculture (Switzerland), 2022, 12, 741.	3.1	61
436	Functional Characterization of Recombinant Raw Starch Degrading Î±-Amylase from Roseateles terrae HL11 and Its Application on Cassava Pulp Saccharification. Catalysts, 2022, 12, 647.	3.5	4
437	Integrated Starches and Physicochemical Characterization of Sorghum Cultivars for an Efficient and Sustainable Intercropping Model. Plants, 2022, 11, 1574.	3.5	6
438	Effects of Autoclaving and Freeze-Drying on Physicochemical Properties of Plectranthus esculentus Starch Derivatives. AAPS PharmSciTech, 2022, 23, .	3.3	0
439	Retrogradation in radiation-synthesized cassava starch/acrylic acid super water absorbent and its effect on gel stability. Radiation Physics and Chemistry, 2022, 199, 110313.	2.8	2
440	Thermomechanical and Viscoelastic Behaviour of Biodegradable and Biocompatible Polymer Nanocomposite. Journal of Molecular and Engineering Materials, 0, , .	1.8	0
441	Cold plasma: a promising technology for improving the rheological characteristics of food. Critical Reviews in Food Science and Nutrition, 2023, 63, 11370-11384.	10.3	10
442	Green Synthesis of Starch Nanoparticles (SNPs) by Esterification with Rosin Acid Catalyzed by Maghnite-H+ (Algerian Montmorillonite) with Enhanced Antioxidant Activity. Arabian Journal for Science and Engineering, 2023, 48, 311-326.	3.0	7

#	ARTICLE	IF	CITATIONS
443	Different physicochemical properties of entirely α -glucan-coated starch from various botanical sources. Food Science and Biotechnology, 0, , .	2.6	0
444	Resistant starch: A promising ingredient and health promoter. PharmaNutrition, 2022, 21, 100304.	1.7	1
445	Effect of annealing using plasma-activated water on the structure and properties of wheat flour. Frontiers in Nutrition, 0, 9, .	3.7	9
446	The impact of the pulsed electric field on the structural, morphological, functional, textural, and rheological properties of red rice starch (<i>Oryza sativa</i>). Journal of Food Process Engineering, 2022, 45, .	2.9	5
447	Starch as edible ink in 3D printing for food applications: a review. Critical Reviews in Food Science and Nutrition, 2024, 64, 456-471.	10.3	6
448	A benefit-cost analysis approach for determining the optimal processing of micronutrient-enriched cowpea leaf soup mixes. Frontiers in Food Science and Technology, 0, 2, .	1.6	0
449	Structural Modifications and Strategies for Native Starch for Applications in Advanced Drug Delivery. BioMed Research International, 2022, 2022, 1-14.	1.9	13
450	Enhancing the Opacity of the Modified Natural Thickening Agent with Different Metal Oxides for Covering Dark Dyed Fabrics. Fibers and Polymers, 0, , .	2.1	0
451	Mechanical Performance of Corn Starch/Poly(Vinyl Alcohol) Composite Hydrogels Reinforced by Inorganic Nanoparticles and Cellulose Nanofibers. Gels, 2022, 8, 514.	4.5	3
452	Morphological, physicochemical, functional, pasting, thermal properties and digestibility of hausa potato (<i>Plectranthus rotundifolius</i>) flour and starch. Applied Food Research, 2022, 2, 100193.	4.0	17
453	Insights into structural and physicochemical properties of maize starch after <i>Fusarium verticillioides</i> infection. Journal of Food Composition and Analysis, 2022, 114, 104819.	3.9	6
454	Pressure moisture treatment (PMT) of starch, a new physical modification method. Food Hydrocolloids, 2023, 134, 108051.	10.7	12
455	Facile synthesis of starch and tellurium doped SrO nanocomposite for catalytic and antibacterial potential: In silico molecular docking studies. International Journal of Biological Macromolecules, 2022, 221, 496-507.	7.5	20
456	Genetic dissection of quantitative traits loci identifies new genes for gelatinization parameters of starch and amylose-lipid complex (Resistant starch 5) in bread wheat. Plant Science, 2022, 325, 111452.	3.6	2
457	Advances in isolation, characterization, modification, and application of <i>Chenopodium</i> starch: A comprehensive review. International Journal of Biological Macromolecules, 2022, 222, 636-651.	7.5	6
458	Flours from popped grains: Physicochemical, thermal, rheological, and techno-functional properties. Food Hydrocolloids, 2023, 135, 108129.	10.7	4
459	X-ray Diffraction for Detecting Starch Adulteration and Measuring the Crystallinity Indices of the Polymorphic Modifications of Starch. Health, Food & Biotechnology, 2022, 4, .	0.2	4
460	Comparative transcriptome analyses revealed key genes involved in high amylopectin biosynthesis in wheat. 3 Biotech, 2022, 12, .	2.2	1

#	ARTICLE	IF	CITATIONS
461	Characterisation of Bario Rice Flour Varieties: Nutritional Compositions and Physicochemical Properties. Applied Sciences (Switzerland), 2022, 12, 9064.	2.5	3
462	Starch-Based Electrochemical Sensors and Biosensors: A Review. , 0, , .		2
463	In-Depth Characterization of Debranching Type I Pullulanase from <i>Priestia koreensis</i> HL12 as Potential Biocatalyst for Starch Saccharification and Modification. Catalysts, 2022, 12, 1014.	3.5	3
464	Effect of dual modification with citric acid combined with ultrasonication on hydrolysis kinetics, morphology and structure of corn starch dispersions. International Journal of Biological Macromolecules, 2022, 222, 1688-1699.	7.5	6
465	Impact of Low-Pressure Argon Plasma on Structural, Thermal, and Rheological Properties of <i>Corypha umbraculifera</i> L. Starch: A Non-Conventional Source of Stem Pith Starch. Starch/Staerke, 2023, 75, .	2.1	5
466	Solid-state modification of tapioca starch using atmospheric nonthermal dielectric barrier discharge argon and helium plasma. Food Research International, 2022, 162, 111961.	6.2	11
467	A review of biodegradable thermoplastic starches, their blends and composites: recent developments and opportunities for single-use plastic packaging alternatives. Green Chemistry, 2022, 24, 8606-8636.	9.0	44
468	Effect of ligand concentration and ultrasonic treatment on inclusion complexes of high amylose corn starch with chia seed oil fatty acids. Food Hydrocolloids, 2023, 136, 108222.	10.7	5
469	Isolation, partial characterization and in vitro digestion of starch from <i>Ariopsis peltata</i> and <i>Lagenandra toxicaria</i> tuber. Heliyon, 2022, 8, e11089.	3.2	0
470	Pharmaceutical and biomedical applications of starch-based drug delivery system: A review. Journal of Drug Delivery Science and Technology, 2022, 77, 103890.	3.0	12
471	Industrial Wastes and By-products: A Source of Functional Foods, Nutraceuticals, and Biopolymers. RSC Polymer Chemistry Series, 2022, , 329-360.	0.2	3
473	A Review of Pickering Emulsions: Perspectives and Applications. Pharmaceuticals, 2022, 15, 1413.	3.8	22
474	Developing a bioactive and biodegradable film from modified loquat (<i>Eriobotrya japonica</i> Lindl) seed starch. Journal of Thermal Analysis and Calorimetry, 2022, 147, 14297-14313.	3.6	3
475	Structure–function relationship of resistant starch formation: Enhancement technologies and need for more viable alternatives for whole rice grains. Journal of Food Process Engineering, 2023, 46, .	2.9	3
476	Biosynthesis of starch in tuberous crop plants. , 2023, , 83-129.		0
477	Effect of bleaching and fermentation on the physico-chemical, pasting properties and bread baking performance of various gluten free flour. Measurement Food, 2023, 9, 100073.	1.6	3
478	The characteristics of amylose fraction of sago starch-based edible films. AIP Conference Proceedings, 2022, , .	0.4	0
479	Preparation and optical characterization of poly (vinyl alcohol) and starch (native and modified) blend films. Journal of Polymer Research, 2022, 29, .	2.4	1

#	ARTICLE	IF	CITATIONS
480	Effect of zinc-rice grit flour on the physicochemical, nutritional, and sensory properties of gluten-free biscuits. , 2022, 29, 1360-1371.		2
481	A Mini Review of Physicochemical Properties of Starch and Flour by Using Hydrothermal Treatment. Polymers, 2022, 14, 5447.	4.5	4
482	Morphological and Functional Properties of Millet Starches as Influenced by Different Modification Techniques: A Review. Starch/Staerke, 2023, 75, .	2.1	2
483	Improved Stability and In Vitro Anti-Arthritis Bioactivity of Curcuminâ€‘Casein Nanoparticles by Ultrasound-Driven Encapsulation. Nutrients, 2022, 14, 5192.	4.1	1
485	Rice Starch Phase Transition and Detection During Resistant Starch Formation. Food Reviews International, 2024, 40, 158-184.	8.4	1
486	High-strength hydrogels: Fabrication, reinforcement mechanisms, and applications. Nano Research, 2023, 16, 3475-3515.	10.4	54
487	Physical, Chemical and Functional Attributes of Neera Honey Infused Extrudates. Bioengineering, 2023, 10, 114.	3.5	2
488	Physicochemical Properties of Sago Starch Fractionated by Butanol. Starch/Staerke, 0, , 2200157.	2.1	0
489	Modification of starch by novel and traditional ways: influence on the structure and functional properties. , 2023, 1, 348-362.		4
490	The characterization of modified rice flour by combination of ultrasonication and acetylation process for biodegradable packaging. Bioresource Technology Reports, 2023, 21, 101349.	2.7	0
491	Phenotypic diversity of starch pasting properties in cassava for food industry. Acta Scientiarum - Agronomy, 0, 45, e56361.	0.6	0
492	Optimisation of the techno-functional and thermal properties of heat moisture treated Bambara groundnut starch using response surface methodology. Scientific Reports, 2023, 13, .	3.3	1
493	Impact of the Amylose/Amylopectin Ratio of Starch-Based Foams on Foaming Behavior, Mechanical Properties, and Thermal Insulation Performance. ACS Sustainable Chemistry and Engineering, 2023, 11, 2968-2977.	6.7	8
494	Immobilization of Î±-amylase from <i>Aspergillus fumigatus</i> using adsorption method onto zeolite. ChemistrySelect, 2024, 9, 909-920.	1.5	2
495	Starch Nanoparticles: Preparation, Properties and Applications. Polymers, 2023, 15, 1167.	4.5	13
496	Characterization of chestnut starch acetate with different degrees of substitution. International Journal of Food Engineering, 2023, 19, 121-131.	1.5	1
497	The effect of ozonation on the physicochemical, thermal, and morphological properties of starch: An overview. AIP Conference Proceedings, 2023, , .	0.4	0
498	Impact of the ripening process and extraction method on the properties of starch from achachairu seeds. Journal of Thermal Analysis and Calorimetry, 0, , .	3.6	0

#	ARTICLE	IF	CITATIONS
499	Anchote (<i>Coccinia abyssinica</i>) starch extraction, characterization and bioethanol generation from its pulp/waste. <i>Heliyon</i> , 2023, 9, e14320.	3.2	0
500	Kidney Bean Substitution Ameliorates the Nutritional Quality of Extruded Purple Sweet Potatoes: Evaluation of Chemical Composition, Glycemic Index, and Antioxidant Capacity. <i>Foods</i> , 2023, 12, 1525.	4.3	3
501	Genome-Wide Identification and Analysis of Stress Response of Trehalose-6-Phosphate Synthase and Trehalose-6-Phosphate Phosphatase Genes in Quinoa. <i>International Journal of Molecular Sciences</i> , 2023, 24, 6950.	4.1	6
502	Green Biopolymers Application in Drug Delivery Systems. , 2022, , 1-12.		0
503	Native and modified starches from underutilized seeds: Characteristics, functional properties and potential applications. <i>Food Research International</i> , 2023, 169, 112875.	6.2	6
504	Influence of contrasting cultivation altitudes on the physicochemical, digestive, and functional properties of four <i>Musa</i> starches produced in Cameroon. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	3.5	0
505	Synthesis and characterization of bioplastic film from banana (<i>Musa Cavendish</i> species) peel starch blending with banana pseudo-stem cellulosic fiber. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.6	0
506	Sweet potato (<i>Ipomoea batatas</i> L. Lam.) cultivation and potentialities. , 2023, , 245-259.		0
507	Effects controlled ultrasound and partial hydrolysis of micro starch granules from <i>Colocasia esculenta</i> L. Schott: thermal, morphological and structural properties. <i>Journal of Thermal Analysis and Calorimetry</i> , 0, , .	3.6	0
508	Extraction and classification of starch from different sources: Structure, properties, and characterization. , 2023, , 19-60.		0
509	Starch as a promising replacement for synthetic polymers. , 2023, , 61-76.		0
510	Synthesis, Characterization, And Investigation Of Coating Properties Of Carboxymethyl Acorn Starch (CMAS). <i>Starch/Staerke</i> , 0, , .	2.1	0
511	A comprehensive study on Controlled Low Strength Material. <i>Journal of Building Engineering</i> , 2023, 76, 107086.	3.4	11
512	Sustainable materials and infrastructures for the food industry. , 2023, , 147-182.		1
513	A Preliminary Study on the Release of Bioactive Compounds from Rice Starch Hydrogels Produced by High-Pressure Processing (HPP). <i>Gels</i> , 2023, 9, 521.	4.5	2
514	An Overview of the Isolation, Modification, Physicochemical Properties, and Applications of Sweet Potato Starch. <i>Food and Bioprocess Technology</i> , 2024, 17, 1-32.	4.7	0
515	Interfacial Catalysis during Amylolytic Degradation of Starch Granules: Current Understanding and Kinetic Approaches. <i>Molecules</i> , 2023, 28, 3799.	3.8	7
516	Influence of evaporative cooling, refrigeration, and traditional underground storage methods on the physicochemical properties of amadumbe starch. , 2023, , 333-360.		0

#	ARTICLE	IF	CITATIONS
517	Recent advances in radical polymerization of bio-based monomers in aqueous dispersed media. , 2023, 1, 788-813.		1
518	Effect of Mechanical Activation on Starch Oxidation with Sodium Hypochlorite in a Rotor-stator Device. Journal of Polymers and the Environment, 0, , .	5.0	0
520	Alternative dental impression fillers made of nanorod glutinous rice flour particles through precipitation. Materials Research Express, 2023, 10, 075304.	1.6	0
521	Modification of Starches and Flours by Acetylation and Its Dual Modifications: A Review of Impact on Physicochemical Properties and Their Applications. Polymers, 2023, 15, 2990.	4.5	5
522	Preparation of Complementary Food for Infants and Young Children with Beef Liver: Process Optimization and Storage Quality. Foods, 2023, 12, 2689.	4.3	0
523	Starch Metabolism in Plant and Its Applications in Food Industry. Advances in Biological Chemistry, 2023, 13, 111-127.	0.6	0
524	Starch can act differently when combined with alginate or gellan gum to form hydrogels. Food Research International, 2023, 173, 113333.	6.2	3
525	Starch-based materials for drug delivery in the gastrointestinal tract-A review. Carbohydrate Polymers, 2023, 320, 121258.	10.2	1
527	Formulation and characterization of starch-based novel biodegradable edible films for food packaging. Journal of Food Science and Technology, 2023, 60, 2858-2867.	2.8	3
528	Effects of electron beam irradiation on ozone-modified potato starch film. Radiation Physics and Chemistry, 2023, 213, 111234.	2.8	1
529	Cold Plasma Treatment of Starch. , 2023, , 337-359.		0
530	Ultrasonication of Starch. , 2023, , 257-277.		0
531	A comprehensive review on starch: Structure, modification, and applications in slow/controlled-release fertilizers in agriculture. Carbohydrate Polymers, 2023, 322, 121326.	10.2	11
532	A comprehensive understanding of disintegrants and disintegration quantification techniques: From the perspective of tablet microstructure. Journal of Drug Delivery Science and Technology, 2023, , 104891.	3.0	0
533	Application of co-precipitated glutinous rice starch as a multifunctional excipient in direct compression tablets. Heliyon, 2023, 9, e19904.	3.2	0
534	Jackfruit kernel starch-composition, structure, properties and modifications. , 2024, , 61-101.		0
535	Effect of Ecotype and Starch Isolation Methods on the Physicochemical, Functional, and Structural Properties of Ethiopian Potato (<i>Plectranthus edulis</i>) Starch. Molecules, 2023, 28, 7260.	3.8	0
536	The Physicochemical, Morphological, Functional, Thermal Properties, and Digestibility of <i>Amaranthus paniculatus</i> (Rajgeera) Starch and Flour. Starch/Staerke, 0, , .	2.1	0

#	ARTICLE	IF	CITATIONS
537	Biocompatibility of polymers. , 2023, , 87-142.		0
538	Upcycling of post-industrial starch-based thermoplastics and their talc-filled sustainable biocomposites for single-use plastic alternative. International Journal of Biological Macromolecules, 2023, 253, 126751.	7.5	1
539	Red rice starch modification - Combination of the non-thermal method with a pulsed electric field (PEF) and enzymatic method using Î±-amylase. International Journal of Biological Macromolecules, 2023, 253, 127030.	7.5	0
540	Turmeric starch: structure, functionality, and applications. , 2024, , 377-405.		0
541	Jack bean starch: properties, functionality, and modification. , 2024, , 467-494.		0
542	Waxy maize starch incorporated (âˆ“)epigallocatechin-3-gallate can stabilize emulsion gel and improve antioxidant activity. International Journal of Biological Macromolecules, 2023, 253, 127333.	7.5	1
543	Microbial Conversion of Biomass. , 2023, , 1-23.		0
544	Dietary fibers and their derivatives for drug delivery applications: Advances and prospective. Journal of Drug Delivery Science and Technology, 2023, 89, 105084.	3.0	2
545	Green Methods for the Development of Bone and Tissue Engineering-Based Biomaterials. Engineering Materials, 2023, , 73-93.	0.6	0
546	Expanded porous-starch matrix as an alternative to porous starch granule: Present status, challenges, and future prospects. Food Research International, 2024, 175, 113771.	6.2	0
547	Recent Advances in Nanotechnological Approaches to Enhance the Industrial Application of Essential Oils and Their Application in Food Packaging. , 2024, , 303-352.		0
548	Chemically Modified Starches as Food Additives. Molecules, 2023, 28, 7543.	3.8	1
549	Physicochemical Properties of Starch. , 2023, , 27-47.		0
550	Use of Linamarase-producing Lactic Acid Bacteria and Yeast in the Production of Modified Cassava Flour from High Cyanide Cassava. E3S Web of Conferences, 2023, 454, 02006.	0.5	0
551	G-POSS connected double network starch gels for protein release. International Journal of Biological Macromolecules, 2024, 257, 128705.	7.5	0
552	Development of micronutrient dense composite flour for routine enrichment of complementary foods for children 6â€“24Âmonths old in Acholi sub-region of Uganda. , 2023, 3, .		0
553	Evaluation of dual modification by high hydrostatic pressure and annealing on the physicochemical properties of bean starch. Food Research International, 2024, 177, 113877.	6.2	0
554	Near Infrared and UV-Visible Spectroscopy Coupled with Chemometrics for the Characterization of Flours from Different Starch Origins. Chemosensors, 2024, 12, 1.	3.6	0

#	ARTICLE	IF	CITATIONS
555	Jicama (<i>Pachyrhizus</i> spp.) a nonconventional starch: A review on isolation, composition, structure, properties, modifications and its application. <i>International Journal of Biological Macromolecules</i> , 2024, 258, 129095.	7.5	1
556	Effects of Waterlogging at Flowering Stage on the Grain Yield and Starch Quality of Waxy Maize. <i>Plants</i> , 2024, 13, 108.	3.5	0
557	Modified-starch applications as fluid-loss reducers in water-based drilling fluids: A review of recent advances. <i>Journal of Cleaner Production</i> , 2023, , 140430.	9.3	1
558	Polymeric Nanocarriers for the Delivery of Phytoconstituents. , 2024, , 89-123.		0
559	Physicochemical and technofunctional properties of high Andean native potato starch. <i>Journal of Agriculture and Food Research</i> , 2024, 15, 100955.	2.5	0
560	Physicochemical, in vitro starch digestibility and sensory characteristics of biofortified yellow maize-cowpea composite flours and biscuits. <i>Food Production Processing and Nutrition</i> , 2024, 6, .	3.5	1
561	Commercial starches modified by physical, chemical, enzymatic and combined methods: processes and applications. , 2024, , 115-154.		0
562	Exploring the effects of thermal and non-thermal modification methods on morphological, functional, and pasting properties of mung bean starch. <i>Innovative Food Science and Emerging Technologies</i> , 2024, 92, 103581.	5.6	0
563	The influence of the combined impact of shear stress and cavitation on the structure and properties of starch-natural rubber composite. <i>Carbohydrate Polymers</i> , 2024, 330, 121852.	10.2	0
564	Towards Negative Emissions: Hydrothermal Carbonization of Biomass for Sustainable Carbon Materials. <i>Advanced Materials</i> , 2024, 36, .	21.0	1
565	Effects of heat moisture treatment on the structure and digestibility of high amylose starch-lauric acid complexes. <i>Food Hydrocolloids</i> , 2024, 151, 109803.	10.7	0
566	Design, synthesis and characterization of a starch-based superabsorbent polymer and its impact on autogenous shrinkage of cement paste. <i>Construction and Building Materials</i> , 2024, 415, 134986.	7.2	0
567	Bioactive Edible Gel Films Based on Wheat Flour and Glucose for Food Packaging Applications. <i>Gels</i> , 2024, 10, 105.	4.5	0
568	Application and functional properties of millet starch: Wet milling extraction process and different modification approaches. <i>Heliyon</i> , 2024, 10, e25330.	3.2	0
569	Rheological properties, microstructure and stability of oil-in-water emulsions prepared with mango kernel starch (var. Sugar and Tommy). <i>LWT - Food Science and Technology</i> , 2024, 194, 115802.	5.2	0
570	A review of starch-based biocomposites reinforced with plant fibers. <i>International Journal of Biological Macromolecules</i> , 2024, 261, 129916.	7.5	1
571	A sucrose non-fermenting-1-related protein kinase 1 gene from wheat, TaSnRK1 ϵ regulates starch biosynthesis by modulating ACPase activity. <i>Plant Physiology and Biochemistry</i> , 2024, 207, 108407.	5.8	0
572	The Polymeric Carbohydrate “ Starch ” Extraction and Modifications. , 2023, , 1-33.		0

#	ARTICLE	IF	CITATIONS
573	Bioprocessing of Cassava Bagasse: Part II – Potential for Renewable Biofuels. , 2024, , 113-132.		0
574	The Impact of Citric Acid Hydrolysis on Starch Functionality in Mangifera Indica of Sindoor Variety: A Comprehensive Analysis. Oriental Journal of Chemistry, 2024, 40, 247-257.	0.3	0
575	Functionalization Methods of Starch and Its Derivatives: From Old Limitations to New Possibilities. Polymers, 2024, 16, 597.	4.5	0
576	Cotton incorporated Poly(lactic acid)/thermoplastic Starch Based Composites Used as Flexible Packing for Short Shelf Life Products. Materials Research, 0, 27, .	1.3	0
577	From Fields to Films: Exploring Starch from Agriculture Raw Materials for Biopolymers in Sustainable Food Packaging. Agriculture (Switzerland), 2024, 14, 453.	3.1	0
578	Quaternization of cassava starch and determination of antimicrobial activity against bacteria and coronavirus. Carbohydrate Research, 2024, 538, 109098.	2.3	0