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## Starch Retrogradation: A Comprehensive Review

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#	Paper	IF	Citations
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881	Drying methods used in starch isolation change properties of C-type chestnut ( <i>Castanea mollissima</i> ) starches. <b>2016</b> , 73, 663-669		28
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879	Staling of Chinese steamed bread: Quantification and control. <b>2016</b> , 55, 118-127		43
878	Effects of NaCl and CaCl <sub>2</sub> on physicochemical properties of pregelatinized and granular cold-water swelling corn starches. <b>2016</b> , 213, 602-608		33
877	The use of the rapid visco analyser (RVA) in breeding and selection of cereals. <b>2016</b> , 70, 282-290		33
876	Retrogradation enthalpy does not always reflect the retrogradation behavior of gelatinized starch. <b>2016</b> , 6, 20965		44
875	Changes of multi-scale structure during mimicked DSC heating reveal the nature of starch gelatinization. <b>2016</b> , 6, 28271		85
874	Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. <b>2016</b> , 151, 113-118		50
873	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. <b>2016</b> , 203, 356-366		23
872	Molecular disassembly of rice and lotus starches during thermal processing and its effect on starch digestibility. <b>2016</b> , 7, 1188-95		60
871	Buckwheat starch: Structures, properties, and applications. <b>2016</b> , 49, 121-135		77
870	Rapid evaluation of the rheological change caused by starch retrogradation with repeating freeze-thaw cycles. <b>2017</b> , 69, 1600094		2
869	Characteristics of menthone encapsulated complex by mungbean, tapioca, and rice starches. <b>2017</b> , 20, 810-820		5
868	Enhancement of the functional properties of Dioscoreaceas native starches: Mixture as a green modification process. <b>2017</b> , 649, 31-40		26
867	Processing- and product-related causes for food waste and implications for the food supply chain. <b>2017</b> , 61, 461-472		96
866	Optimizing the mechanical and physical properties of thermoplastic starch via tuning the molecular microstructure through co-plasticization by sorbitol and glycerol. <b>2017</b> , 66, 809-819		40

865	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. <b>2017</b> , 226, 171-178	41
864	Evaluation of the quality, nutritional value and antioxidant activity of gluten-free biscuits made from corn-acorn flour or corn-hemp flour composites. <b>2017</b> , 243, 1429-1438	35
863	Modification of physicochemical properties and in vitro digestibility of wheat flour through superheated steam processing. <b>2017</b> , 74, 231-237	30
862	Structural Orders of Wheat Starch Do Not Determine the In Vitro Enzymatic Digestibility. <b>2017</b> , 65, 1697-1706	74
861	Amylopectin molecular structure in relation to physicochemical properties of quinoa starch. <b>2017</b> , 164, 396-402	53
860	The effect of lamellar structure ordering on the retrogradation properties of canna starch subjected to thermal and enzymatic degradation. <b>2017</b> , 69, 185-192	13
859	Properties and Food Uses of Chestnut Flour and Starch. <b>2017</b> , 10, 1173-1191	15
858	Multi-scale structures and functional properties of starches from Indica hybrid, Japonica and waxy rice. <b>2017</b> , 102, 136-143	30
857	The order of addition of corn starch/lithium perchlorate/glycerol affects the optical, mechanical, and electrical properties of a solid polymer electrolyte. <b>2017</b> , 23, 3111-3123	11
856	Optimization of resistant starch formation from high amylose corn starch by microwave irradiation treatments and characterization of starch preparations. <b>2017</b> , 95, 635-642	26
855	The potential of rapid visco-analysis starch pasting profiles to gauge the quality of sorghum as a feed grain for chicken-meat production. <b>2017</b> , 3, 11-18	7
854	Physicochemical properties of quinoa flour as affected by starch interactions. <b>2017</b> , 221, 1560-1568	64
853	Enzyme-resistant dextrans from potato starch for potential application in the beverage industry. <b>2017</b> , 172, 152-158	25
852	Suppression of retrogradation of gelatinized rice starch by anti-listerial grass carp protein hydrolysate. <b>2017</b> , 72, 338-345	17
851	Combined mutations in five wheat STARCH BRANCHING ENZYME II genes improve resistant starch but affect grain yield and bread-making quality. <b>2017</b> , 75, 165-174	20
850	The addition of corn fiber gum improves the long-term stability and retrogradation properties of corn starch. <b>2017</b> , 76, 92-98	34
849	X-ray diffraction, rheological and FT-IR spectra studies of processed amaranth ( <i>Amaranthus hypochondriacus</i> ). <b>2017</b> , 11, 1717-1724	6
848	Understanding functional properties of mildly refined starch fractions of yellow pea. <b>2017</b> , 75, 116-123	10

847	Plasma modification of starch. <b>2017</b> , 232, 476-486	66
846	Effects of preprocessing at low or ultralow temperatures combined with sodium alginate on retrogradation properties of normal cornstarch during chill storage. <b>2017</b> , 69, 1600317	2
845	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic $\alpha$ -amylase treatment. <b>2017</b> , 101, 326-333	16
844	Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. <b>2017</b> , 23, 1721-1732	6
843	Starch contamination landscapes in field archaeology: Olduvai Gorge, Tanzania. <b>2017</b> , 46, 918-934	34
842	Effects of Heat Stress and Cultivar on the Functional Properties of Starch in Chinese Wheat. <b>2017</b> , 94, 443-450	2
841	Multiscale Structural Changes of Wheat and Yam Starches during Cooking and Their Effect on in Vitro Enzymatic Digestibility. <b>2017</b> , 65, 156-166	34
840	Effects of hydrothermal-alkali and freezing-thawing pre-treatments on modification of corn starch with octenyl succinic anhydride. <b>2017</b> , 175, 361-369	22
839	Novel starch based emulsion gels and emulsion microgel particles: Design, structure and rheology. <b>2017</b> , 178, 86-94	56
838	Effects of xanthan gum and HPMC on physicochemical and microstructure properties of sponge cakes during storage. <b>2017</b> , 54, 3532-3542	6
837	Water absorption and gelatinization kinetics of non-issuable rice and its characterization. <b>2017</b> , 11, 2110-2118	6
836	Inhibition of gelatinized rice starch retrogradation by rice bran protein hydrolysates. <b>2017</b> , 175, 311-319	46
835	Retrogradation kinetics of chestnut starches cultivated in three regions of Korea. <b>2017</b> , 26, 663-670	5
834	Oral Digestion and Perception of Starch: Effects of Cooking, Tasting Time, and Salivary $\alpha$ -Amylase Activity. <b>2017</b> , 42, 635-645	21
833	Effect of dual modification by annealing and ultrahigh pressure on properties of starches with different polymorphs. <b>2017</b> , 174, 549-557	16
832	Optimization of paddy parboiling process for higher starch crystallinity by response surface methodology. <b>2017</b> , 104, 1091-1098	9
831	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <b>2017</b> , 221, 2010-2017	48
830	Starch retrogradation: From starch components to cereal products. <b>2017</b> , 68, 43-52	58

829	Molecular structure, functionality and applications of oxidized starches: A review. <b>2017</b> , 221, 1546-1559	121
828	Structural design approaches for creating fat droplet and starch granule mimetics. <b>2017</b> , 8, 498-510	13
827	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. <b>2017</b> , 214, 702-709	108
826	Development and characterization of cross-linked gellan gum and retrograded starch blend hydrogels for drug delivery applications. <b>2017</b> , 65, 317-333	59
825	Insights into molecular structure and digestion rate of oat starch. <b>2017</b> , 220, 25-30	52
824	Wheat starch production, structure, functionality and applications—review. <b>2017</b> , 52, 38-58	130
823	Starch-Galactomannans Mixtures: Rheological and Viscosity Behavior in Aqueous Systems for Food Modeling. <b>2017</b> ,	1
822	After-Bake Technology of Crisp Wafers and of Soft Waffles. <b>2017</b> , 539-586	
821	Waffles—An Overview in Products and Technology. <b>2017</b> , 587-677	0
820	Impact of Emulsifiers Addition on the Retrogradation of Rice Gels during Low-Temperature Storage. <b>2017</b> , 2017, 1-7	2
819	Effects of low molecular sugars on the retrogradation of tapioca starch gels during storage. <b>2017</b> , 12, e0190180	16
818	Twin- or single-screw extrusion of raw soybeans and preconditioned soybean meal and corn as individual ingredients or as corn-soybean product blends in diets for weanling swine. <b>2017</b> , 95, 1288-1300	2
817	Brosimum Alicastrum as a Novel Starch Source for Bioethanol Production. <b>2017</b> , 10, 1574	7
816	Evaluation of crude preparations of <i>Saccharomyces cerevisiae</i> (ATCC 52712) pectolytic enzymes in cassava starch extraction: Effects of variety on yield and starch recovery rates. <b>2017</b> , 16, 2031-2042	5
815	Starch Polysaccharides in the Human Diet: Effect of the Different Source and Processing on its Absorption. <b>2017</b> , 12, 1934578X1701200	4
814	Influence of Low Acyl and High Acyl Gellan Gums on Pasting and Rheological Properties of Rice Starch Gel. <b>2018</b> , 13, 116-123	6
813	Targeted Gastrointestinal Delivery of Nutraceuticals with Polysaccharide-Based Coatings. <b>2018</b> , 18, e1700363	12
812	Comparison of physicochemical properties and cooking edibility of waxy and non-waxy proso millet ( <i>Panicum miliaceum</i> L.). <b>2018</b> , 257, 271-278	45

811	Short-term retrogradation behaviour of corn starch is inhibited by the addition of porcine plasma protein hydrolysates. <b>2018</b> , 115, 393-400	19
810	Mechanisms of starch gelatinization during heating of wheat flour and its effect on in vitro starch digestibility. <b>2018</b> , 82, 370-378	54
809	Nature of phase transitions of waxy maize starch in water-ionic liquid mixtures. <b>2018</b> , 112, 315-325	9
808	The retrogradation kinetics of starches of different botanical origin in the presence of glucose syrup. <b>2018</b> , 114, 1288-1294	8
807	Physicochemical, Thermal, Crystallographic, and Morphological Properties of Biodynamic Black Rice Starch, and of Residual Fractions From Aqueous Extraction. <b>2018</b> , 70, 1700348	12
806	Implications of microwave drying using 915 MHz frequency on rice physicochemical properties. <b>2018</b> , 95, 211-225	10
805	Mechanistic insight into softening of Canadian wonder common beans ( <i>Phaseolus vulgaris</i> ) during cooking. <b>2018</b> , 106, 522-531	50
804	Impact of different structural types of amylopectin on retrogradation. <b>2018</b> , 80, 88-96	83
803	Improved hydroxypropyl methylcellulose (HPMC) films through incorporation of amylose-sodium palmitate inclusion complexes. <b>2018</b> , 188, 76-84	27
802	Effects of Chain Length and Degree of Unsaturation of Fatty Acids on Structure and in Vitro Digestibility of Starch-Protein-Fatty Acid Complexes. <b>2018</b> , 66, 1872-1880	49
801	Production of resistant starch (RS3) from edible bean starches. <b>2018</b> , 42, e13587	6
800	Properties of Starch after Extrusion: A Review. <b>2018</b> , 70, 1700110	50
799	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. <b>2018</b> , 45, 412-417	24
798	Effect of extrusion temperature and screw speed on properties of oat and rice flour extrudates. <b>2018</b> , 98, 3427-3436	20
797	Microstructural and techno-functional properties of cassava starch modified by ultrasound. <b>2018</b> , 42, 795-804	88
796	Is Starch or Maltodextrin $\alpha$ -Glucose? <b>2018</b> , 70, 1700304	9
795	Molecular characterisation of two novel starch granule proteins 1 in wild and cultivated diploid A genome wheat species. <b>2018</b> , 131, 487-496	1
794	Understanding Starch Structure and Functionality. <b>2018</b> , 151-178	25

793	Rice Flour and Starch Functionality. <b>2018</b> , 373-419	9
792	The Functionality of Pseudocereal Starches. <b>2018</b> , 509-542	5
791	Characterization of coated biodegradable trays by spectroscopic techniques. <b>2018</b> , 112, 511-514	1
790	Effects of Emulsifier Types and Levels in Combination With Glycerol on the Gelatinization and Retrogradation Properties of Gluten-Free Rice-Based Wonton Wraps. <b>2018</b> , 70, 1700227	3
789	Modelling the Effects of Debranching and Microwave Irradiation Treatments on the Properties of High Amylose Corn Starch by Using Response Surface Methodology. <b>2018</b> , 13, 263-273	3
788	Hydrogel-Templated Solid Base Catalysts for Transesterification of Soybean Oil. <b>2018</b> , 67, 355-367	2
787	Synthesis and evaluation of n-octenyl succinylated guar gum as an anti-staling agent in bread. <b>2018</b> , 93, 368-375	6
786	Technological properties of sour cassava starches: Effect of fermentation and drying processes. <b>2018</b> , 93, 116-123	29
785	Rheological properties in relation to molecular structure of quinoa starch. <b>2018</b> , 114, 767-775	14
784	Exopolysaccharide producing lactic acid bacteria: Their techno-functional role and potential application in gluten-free bread products. <b>2018</b> , 110, 52-61	93
783	Effects of particle size and water content during cooking on the physicochemical properties and in vitro starch digestibility of milled durum wheat grains. <b>2018</b> , 77, 445-453	32
782	A quantification method of retrogradation for cooked rice based on a single isolated peak in X-ray diffraction. <b>2018</b> , 79, 80-85	4
781	Optimization of the gelatinization conditions to improve the expansion and crispiness of fish crackers using RSM. <b>2018</b> , 89, 248-254	6
780	Effect of frying on the pasting and rheological properties of normal maize starch. <b>2018</b> , 77, 85-95	73
779	Quantification of food polysaccharide mixtures by H NMR. <b>2018</b> , 179, 379-385	25
778	Reducing the glycaemic index and increasing the slowly digestible starch content in gluten-free cereal-based foods: a review. <b>2018</b> , 53, 50-60	51
777	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. <b>2018</b> , 75, 131-137	40
776	The important role of crystallinity and amylose ratio in thermal stability of starches. <b>2018</b> , 131, 2555-2567	21

775	Quinoa starch: Structure, properties, and applications. <b>2018</b> , 181, 851-861	73
774	Complexation with phenolic acids affect rheological properties and digestibility of potato starch and maize amylopectin. <b>2018</b> , 77, 843-852	82
773	Interactions of flavonoids with $\alpha$ -amylase and starch slowing down its digestion. <b>2018</b> , 9, 677-687	59
772	Biopolymers from Wastes to High-Value Products in Biomedicine. <b>2018</b> , 1-44	13
771	Impact of Temperature Cycling and Isothermal Storage on the Quality of Acidic and Neutral Shelf-Stable Dairy Desserts Packaged in Flexible Pouches. <b>2018</b> , 11, 380-398	2
770	Pasting and gel characteristics of normal and waxy maize starch in glucose syrup solutions. <b>2018</b> , 79, 253-258	12
769	Retrogradation of partially gelatinised potato starch prepared by ball milling. <b>2018</b> , 53, 1065-1071	8
768	Characterization of starch degradation during simple heating for bioethanol production from the avocado seed. <b>2018</b> , 432, 012042	4
767	Effect of Hydrothermal Pre-Treatment on Ferulic Acid Content and Antioxidant Activities of Corn Hydrolysate. <b>2018</b> , 19, 27-34	1
766	Hairless Canaryseed: A Novel Cereal with Health Promoting Potential. <b>2018</b> , 10,	11
765	On-line monitoring of cationic starch gelatinization and retrogradation by $^1\text{H}$ NMR-relaxometry. <b>2018</b> , 33, 625-631	4
764	Toward a Better Understanding of Starch-Monoglyceride-Protein Interactions. <b>2018</b> , 66, 13253-13259	24
763	Starch digestion in the upper gastrointestinal tract of humans. <b>2018</b> , 70, 1700111	13
762	Additive-Free Rice Starch-Assisted Synthesis of Spherical Nanostructured Hematite for Degradation of Dye Contaminant. <b>2018</b> , 8,	8
761	Reinforcement of Thermoplastic Corn Starch with Crosslinked Starch/Chitosan Microparticles. <b>2018</b> , 10,	15
760	Study of the behavior of biodegradable starch/polyvinyl alcohol/rosin blends. <b>2018</b> , 202, 299-305	44
759	Suppression of Pancreatin-Induced Digestion of Starch in Starch Granules by Starch/Fatty Acid and Starch/Flavonoid Complexes in Retrograding Rice Flour. <b>2018</b> , 7,	7
758	Water transport in starchy foods: Experimental and mathematical aspects. <b>2018</b> , 78, 11-24	12



757	Understanding the crystal structure of lotus seed amylose-long-chain fatty acid complexes prepared by high hydrostatic pressure. <b>2018</b> , 111, 334-341	28
756	In Vitro Starch Digestion and Colonic Fermentation of Thai Jasmine Rice. <b>2018</b> , 70, 1800049	4
755	Whey and Pea Protein Fortification of Rice Starches: Effects on Protein and Starch Digestibility and Starch Pasting Properties. <b>2018</b> , 70, 1700315	22
754	Physicochemical properties and in vitro digestibility of starch from naturally air-dried chestnut. <b>2018</b> , 117, 1074-1080	25
753	Encapsulation of lutein into swelled cornstarch granules: Structure, stability and in vitro digestion. <b>2018</b> , 268, 362-368	30
752	Assessment of physicochemical characteristics and modifications of pasting properties of different varieties of maize flour using additives. <b>2018</b> , 55, 4111-4118	3
751	Oral Delivery of Nisin in Resistant Starch Based Matrices Alters the Gut Microbiota in Mice. <b>2018</b> , 9, 1186	18
750	Archaeological Starch. <b>2018</b> , 8, 4	34
749	Composition, Protein Profile and Rheological Properties of Pseudocereal-Based Protein-Rich Ingredients. <b>2018</b> , 7,	34
748	Communication Relatinization of Guar Gum and Its Effects on the Dispersion and Electrochemistry of Lithium-Sulfur Batteries. <b>2018</b> , 165, A2058-A2060	12
747	Preparation and Characterization of Superabsorbent Polymers Based on Starch Aldehydes and Carboxymethyl Cellulose. <b>2018</b> , 10,	24
746	Rheological, mechanical and morphological properties of poly(butylene adipate-co-terephthalate)/thermoplastic starch blends and its biocomposite with babassu mesocarp. <b>2018</b> , 70, 281-288	18
745	Enzymes and Food Industry: A Consolidated Marriage. <b>2018</b> , 55-89	1
744	Structural and thermal properties of amylose-fatty acid complexes prepared via high hydrostatic pressure. <b>2018</b> , 264, 172-179	21
743	Effect of sourdough addition and storage time on in vitro starch digestibility and estimated glycemic index of tef bread. <b>2018</b> , 264, 34-40	12
742	Bread Staling: Changes During Storage Caused by the Addition of Calcium Salts and Inulin to Wheat Flour. <b>2018</b> , 11, 2067-2078	10
741	Insights into a century of breeding of durum wheat in Tunisia: The properties of flours and starches isolated from landraces, old and modern genotypes. <b>2018</b> , 97, 743-751	10
740	Fatty acids and starch properties of high-oil maize hybrids during nixtamalization and tortilla-making process. <b>2018</b> , 83, 171-179	12

739	Facile Esterification of Degraded and Non-Degraded Starch. <b>2018</b> , 219, 1800231	9
738	Recent progress in selected bio-nanomaterials and their engineering applications: An overview. <b>2018</b> , 3, 263-288	52
737	Starch Spherulites Prepared by a Combination of Enzymatic and Acid Hydrolysis of Normal Corn Starch. <b>2018</b> , 66, 6357-6363	14
736	Relationships between amylopectin internal molecular structure and physicochemical properties of starch. <b>2018</b> , 78, 234-242	82
735	Modification of the digestibility of extruded rice starch by enzyme treatment (α-amylolysis): An in vitro study. <b>2018</b> , 111, 590-596	23
734	The microstructure of starchy food modulates its digestibility. <b>2019</b> , 59, 3117-3128	25
733	Impact of Environment and Genotype-by-Environment Interaction on Functional Properties of Amylose-Free and Wildtype Cassava Starches. <b>2019</b> , 71, 1700278	4
732	Preparation of an In Vitro Low-Digestible Rice Starch by Addition of Grass Carp Protein Hydrolysates and Its Possible Mechanisms. <b>2019</b> , 71, 1800159	10
731	Extrusion processing of raw food materials and by-products: A review. <b>2019</b> , 59, 2979-2998	40
730	Novel Oxidized and UV-Irradiated Araucaria angustifolia Pine Seed Starch for Enhanced Functional Properties. <b>2019</b> , 71, 1800140	4
729	Starch Nanoparticles and Nanocrystals as Bioactive Molecule Carriers. <b>2019</b> , 91-98	6
728	Effects of substituting refined wheat flour with wholemeal and quinoa flour on the technological and sensory characteristics of salt-reduced breads. <b>2019</b> , 114, 108412	6
727	Revisiting Mechanisms Underlying Digestion of Starches. <b>2019</b> , 67, 8212-8226	31
726	Physicochemical characteristics of stored gels from starch blends. <b>2019</b> , 114, 108408	4
725	Carbohydrates. <b>2019</b> , 171-206	2
724	Effect of glutenin and gliadin modified by protein-glutaminase on retrogradation properties and digestibility of potato starch. <b>2019</b> , 301, 125226	17
723	Hydrogels based on ozonated cassava starch: Effect of ozone processing and gelatinization conditions on enhancing 3D-printing applications. <b>2019</b> , 138, 1087-1097	41
722	Effect of pullulan on molecular chain conformations in the process of starch retrogradation condensed matter. <b>2019</b> , 138, 736-743	5

7 <sup>21</sup>	Physicochemical, functional and structural characterization of Mexican Oxalis tuberosa starch modified by cross-linking. <b>2019</b> , 13, 2862-2870	3
7 <sup>20</sup>	Toward a Better Understanding of Different Dissolution Behavior of Starches in Aqueous Ionic Liquids at Room Temperature. <b>2019</b> , 4, 11312-11319	15
7 <sup>19</sup>	Effects of limited moisture content and storing temperature on retrogradation of rice starch. <b>2019</b> , 137, 1068-1075	37
7 <sup>18</sup>	Time-resolved Assessment of Drying Plants by Brillouin and Raman Spectroscopies. <b>2019</b> , 50, 1881-1889	2
7 <sup>17</sup>	Dissolution Behavior of Maize Starch in Aqueous Ionic Liquids: Effect of Anionic Structure and Water/Ionic Liquid Ratio. <b>2019</b> , 4, 14981-14986	8
7 <sup>16</sup>	A comparative study on the physicochemical and pasting properties of starch and flour from different banana (Musa spp.) cultivars grown in Indonesia. <b>2019</b> , 22, 1562-1575	16
7 <sup>15</sup>	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. <b>2019</b> , 8,	1
7 <sup>14</sup>	High-Voltage Pulsed Electric Field Preprocessing Enhances Extraction of Starch, Proteins, and Ash from Marine Macroalgae Ulva ohnoi. <b>2019</b> , 7, 17453-17463	24
7 <sup>13</sup>	CRISPR/Cas9-Based Mutagenesis of Starch Biosynthetic Genes in Sweet Potato (Ipomoea Batatas) for the Improvement of Starch Quality. <b>2019</b> , 20,	37
7 <sup>12</sup>	Development of an integrated one-pot process for the production and impregnation of starch aerogels in supercritical carbon dioxide. <b>2019</b> , 154, 104592	13
7 <sup>11</sup>	Physicochemical, Thermal and Rheological Properties of Native and Oxidized Starch from Corn Landraces and Hybrids. <b>2019</b> , 14, 182-192	2
7 <sup>10</sup>	Synthesis and characterization of citric acid esterified rice starch by reactive extrusion: A new method of producing resistant starch. <b>2019</b> , 92, 135-142	47
7 <sup>09</sup>	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <b>2019</b> , 128, 948-956	19
7 <sup>08</sup>	Physicochemical Properties of Starches in Proso (Non-Waxy and Waxy) and Foxtail Millets (Non-Waxy and Waxy). <b>2019</b> , 24,	11
7 <sup>07</sup>	Retrogradation and Digestibility of Rice Starch Gels: The Joint Effect of Degree of Gelatinization and Storage. <b>2019</b> , 84, 1400-1410	7
7 <sup>06</sup>	Retrogradation behavior of debranched starch with different degrees of polymerization. <b>2019</b> , 297, 125001	12
7 <sup>05</sup>	Improving physical properties and retrogradation of thermoplastic starch by incorporating agar. <b>2019</b> , 136, 1026-1033	16
7 <sup>04</sup>	A Review of Rice Starch Digestibility: Effect of Composition and Heat-Moisture Processing. <b>2019</b> , 71, 1900090	19

703	An overview of biopolymer nanostructures for encapsulation of food ingredients. <b>2019</b> , 1-35	5
702	Nano-helices of amylose for encapsulation of food ingredients. <b>2019</b> , 463-491	3
701	Substrate selectivity in starch polysaccharide monooxygenases. <b>2019</b> , 294, 12157-12166	19
700	An insight into the retrogradation behaviors and molecular structures of lotus seed starch-hydrocolloid blends. <b>2019</b> , 295, 548-555	21
699	Effect of Alkali Treatment on Structure and Properties of High Amylose Corn Starch Film. <b>2019</b> , 12,	20
698	Distribution of short to medium amylose chains are major controllers of in vitro digestion of retrograded rice starch. <b>2019</b> , 96, 634-643	67
697	Influence of Ultrasonic Treatment on the Physicochemical Properties and Feature Structure of Pea Starch in Acid and Salt Systems. <b>2019</b> , 71, 1900064	2
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692	Effect of Sodium Chloride on the Structure and Properties of Fried Starch. <b>2019</b> , 71, 1900014	7
691	The retrogradation characteristics of pullulanase debranched field pea starch: Effects of storage time and temperature. <b>2019</b> , 134, 984-992	21
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689	Effect of epigallocatechin gallate on the gelatinisation and retrogradation of wheat starch. <b>2019</b> , 294, 209-215	36
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683	Comparison of structural and physicochemical properties of starches from five coarse grains. <b>2019</b> , 288, 283-290	21
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681	Effect of germination and parboiling treatment on distribution of water molecular, physicochemical profiles and microstructure of rice. <b>2019</b> , 13, 1898-1906	6
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673	Characteristics of Flour and Starch Isolated from Red Rice Subjected to Different Drying Conditions. <b>2019</b> , 71, 1800257	13
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671	Insight into the formation, structure and digestibility of lotus seed amylose-fatty acid complexes prepared by high hydrostatic pressure. <b>2019</b> , 128, 81-88	23
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669	Impact of amylose content on structural changes and oil absorption of fried maize starches. <b>2019</b> , 287, 28-37	16
668	Effects of amino acids on gelatinization, pasting and rheological properties of modified potato starches. <b>2019</b> , 92, 143-154	26

667	Effects of nitrogen level on the physicochemical properties of Tartary buckwheat ( <i>Fagopyrum tataricum</i> (L.) Gaertn.) starch. <b>2019</b> , 129, 799-808	18
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663	Starch quality traits of improved provitamin A cassava (Crantz). <b>2019</b> , 5, e01215	9
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661	Intrinsic and extrinsic factors affecting rice starch digestibility. <b>2019</b> , 88, 10-22	58
660	Effect of fermentation time by <i>Lactobacillus plantarum</i> FNCC 0027 on chemical, physical and physico-chemical properties of modified breadfruit flour. <b>2019</b> , 633, 012002	
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657	Suppression of Soil Dust Emissions from Large-Scale Construction Sites Using Starch and Polyvinyl Alcohol. <b>2019</b> , 8, 38-46	1
656	Use of Grain Sorghum in Extruded Products Developed for Gluten-free and Food Aid Applications. <b>2019</b> , 425-440	1
655	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. <b>2019</b> , 7, 3681-3691	
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649	Modulating the in vitro digestibility and predicted glycemic index of rice starch gels by complexation with gallic acid. <b>2019</b> , 89, 821-828		42
648	Synergistic effect of hydrothermal treatment and lauric acid complexation under different pressure on starch assembly and digestion behaviors. <b>2019</b> , 278, 560-567		26
647	Rice starch for brewing sake: Characterization by synchrotron X-ray scattering. <b>2019</b> , 85, 249-255		2
646	Potato Starch: a Review of Physicochemical, Functional and Nutritional Properties. <b>2019</b> , 96, 127-138		44
645	Effect of rice protein on the water mobility, water migration and microstructure of rice starch during retrogradation. <b>2019</b> , 91, 136-142		46
644	Characterization of gluten-free bread crumb baked at atmospheric and reduced pressures using TD-NMR. <b>2019</b> , 57, 649-660		5
643	Evaluation of specific volume, texture, thermal features, water mobility, and inhibitory effect of staling in wheat bread affected by maltitol. <b>2019</b> , 283, 123-130		31
642	Starch Characterization of Improved Chickpea Varieties Grown in Mexico. <b>2019</b> , 71, 1800139		8
641	Effects of interactions between binders and different-sized silicons on dispersion homogeneity of anodes and electrochemistry of lithium-silicon batteries. <b>2019</b> , 409, 38-47		15
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624	Effects of dual modification on thermal, structural and pasting properties of taro ( <i>Colocasia esculenta</i> L.) starch. <b>2020</b> , 139, 3123-3132	8
623	Pasting behaviors, gel rheological properties, and freeze-thaw stability of rice flour and starch modified by green tea polyphenols. <b>2020</b> , 118, 108796	22
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615	Influence of O/W emulsion on gelatinization and retrogradation properties of rice starch. <b>2020</b> , 103, 105652	16
614	Effect of a novel starch-based temperature rise inhibitor on cement hydration and microstructure development. <b>2020</b> , 129, 105961	15



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607	Improving the in vitro digestibility of rice starch by thermomechanically assisted complexation with guar gum. <b>2020</b> , 102, 105637	24
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599	Effects of exogenous V-type complexes on the structural properties and digestibility of autoclaved lotus seed starch after retrogradation. <b>2020</b> , 165, 231-238	10
598	Recent advances in starch-based films toward food packaging applications: Physicochemical, mechanical, and functional properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3031-3083	16.4 36
597	Valorization of food processing wastes and by-products for bioplastic production. <b>2020</b> , 18, 100326	34
596	Formulation and molecular docking simulation study of luliconazole nanosuspension-based nanogel for transdermal drug delivery using modified polymer. <b>2020</b> , 18, 100364	2

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589	Stability Studies of Starch Aerogel Formulations for Biomedical Applications. <b>2020</b> , 21, 5336-5344	4
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570	Influence of Waxy (High Amylopectin) and High Protein Digestibility Traits in Sorghum on Injera Sourdough-Type Flatbread Sensory Characteristics. <b>2020</b> , 9,	3
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568	Starch Retrogradation in Rice Cake: Influences of Sucrose Stearate and Glycerol. <b>2020</b> , 9,	1
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544	Inhibition from whey protein hydrolysate on the retrogradation of gelatinized rice starch. <b>2020</b> , 108, 105840	14
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527	Retrogradation properties and in vitro digestibility of wild starch from <i>Castanopsis sclerophylla</i> . <b>2020</b> , 103, 105693	8
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516	Comparative studies on physicochemical properties of total, A- and B-type starch from soft and hard wheat varieties. <b>2020</b> , 154, 714-723	16
515	Effect of Crystalline and Double Helical Structures on the Resistant Fraction of Autoclaved Corn Starch with Different Amylose Content. <b>2020</b> , 72, 1900306	3
514	Glycosidic Bond Oxidation: The Structure, Function, and Mechanism of Polysaccharide Monooxygenases. <b>2020</b> , 298-331	4
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509	Identification and validation of mutation points associated with waxy phenotype in cassava. <b>2020</b> , 20, 164	2
508	Effects of Low-Temperature Drying with Intermittent Gaseous Chlorine Dioxide Treatment on Texture and Shelf-Life of Rice Cakes. <b>2020</b> , 8, 375	3
507	Ozone Processing of Cassava Starch. <b>2021</b> , 43, 60-77	11
506	Effect of the stirring speed in the in vitro activity of $\alpha$ -amylase. <b>2021</b> , 110, 106127	3

505	Progress in tailoring starch intrinsic structures to improve its nutritional value. <b>2021</b> , 113, 106447	3
504	Effects of sucrose on pasting, thermal, rheological and textural properties of native and alcohol-alkali-treated waxy rice starch. <b>2021</b> , 166, 108-116	6
503	Dielectric and material analysis on physicochemical activity of porous hydroxyapatite/cornstarch composites. <b>2021</b> , 166, 1543-1553	4
502	Dual-process of starch modification: Combining ozone and dry heating treatments to modify cassava starch structure and functionality. <b>2021</b> , 167, 894-905	8
501	Physicochemical Characterisation of Starches from Six Potato Cultivars Native to the Colombian Andean Region. <b>2021</b> , 64, 21-39	5
500	Effects of amylose and amylopectin chain-length distribution on the kinetics of long-term rice starch retrogradation. <b>2021</b> , 111, 106239	17
499	Amylose content modulates maize starch hydrolysis, rheology, and microstructure during simulated gastrointestinal digestion. <b>2021</b> , 110, 106171	24
498	Characterizing moisture uptake and plasticization effects of water on amorphous amylose starch models using molecular dynamics methods. <b>2021</b> , 252, 117161	6
497	Optimization, modeling, and characterization study for the physicochemical properties of raw banana and defatted soy composite extrudates. <b>2021</b> , 339, 127865	5
496	The theoretical optimization of the arrangement of sandwich filling components. <b>2021</b> , 153, 106615	
495	Improvement of gluten-free steamed bread quality by partial substitution of rice flour with powder of <i>Apios americana</i> tuber. <b>2021</b> , 337, 127977	3
494	The impact of glucono delta-lactone (GDL) on rice flour pasting properties and GDL dipping effects on the quality of rice noodles. <b>2021</b> , 45, e14944	1
493	Enzymatic hydrolysis of rapeseed oil with a non-GMO lipase: A strategy to substitute mono- and diglycerides of fatty acids and improve the softness of sponge cakes. <b>2021</b> , 137, 110405	3
492	Fabrication of starch-based high-performance adsorptive hydrogels using a novel effective pretreatment and adsorption for cationic methylene blue dye: Behavior and mechanism. <b>2021</b> , 405, 126953	36
491	Physicochemical properties of starch-wheat germ oil complex and its effects on water distribution and hardness of noodles. <b>2021</b> , 135, 110211	2
490	Retrogradation of green wheat cake prepared from green wheat flour and peeled mung bean flour. <b>2021</b> , 15, 923-932	3
489	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. <b>2021</b> , 344, 128702	3
488	New insights into the glass transition of dried fruits and vegetables and the effect of pulsed electric field treatment. <b>2021</b> , 67, 102566	1

487	Physicochemical and multi-scale structural alterations of pea starch induced by supercritical carbon dioxide + ethanol extraction. <b>2021</b> , 344, 128699	5
486	Simulated oral processing of cooked rice using texture analyzer equipped with multiple extrusion cell probe (TA/MEC). <b>2021</b> , 138, 110731	2
485	Ultrasound-assisted modification of rutin to nanocrystals and its application in barley starch pyrodextrinization. <b>2021</b> , 344, 128626	3
484	Nutritional and technological assessment of durum wheat-faba bean enriched flours, and sensory quality of developed composite bread. <b>2021</b> , 28, 635-642	4
483	Hydrophobic thermoplastic starch supramolecularly-induced by a functional sucrose based ionic liquid crystal. <b>2021</b> , 255, 117363	4
482	The Effect of Rutin on Starch Hydrogels/Aerogels Made from Electrolyzed Barley Flour. <b>2021</b> , 73, 2000099	1
481	Retrogradation inhibition of rice starch with dietary fiber from extruded and unextruded rice bran. <b>2021</b> , 113, 106488	9
480	A review of structural transformations and properties changes in starch during thermal processing of foods. <b>2021</b> , 113, 106543	18
479	Analysis of consumer-oriented quality characteristics of raw and boiled plantains in Cameroon: implication for breeding. <b>2021</b> , 56, 1135-1147	3
478	Granule morphological and structural variability of Thai certified glutinous rice starches in relation to thermal, pasting, and digestible properties. <b>2021</b> , 98, 492-506	2
477	Interfacial Properties of $\beta$ -Lactoglobulin at the Oil/Water Interface: Influence of Starch Conversion Products with Varying Dextrose Equivalents. <b>2021</b> , 16, 169-180	1
476	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. <b>2021</b> , 255, 117526	3
475	A novel cold-active type I pullulanase from a hot-spring metagenome for effective debranching and production of resistant starch. <b>2021</b> , 320, 124288	6
474	Effects of cooling rate and complexing temperature on the formation of starch-lauric acid- $\beta$ -lactoglobulin complexes. <b>2021</b> , 253, 117301	2
473	In vitro digestion rate of fully gelatinized rice starches is driven by molecular size and amylopectin medium-long chains. <b>2021</b> , 254, 117275	17
472	Characterization of resistant waxy maize dextrins prepared by simultaneous debranching and crystallization. <b>2021</b> , 112, 106315	3
471	A new approach in improving granular cold water swelling starch properties using xanthan gum and $\beta$ -lactoglobulin/xanthan gum electrostatic coupled gel. <b>2021</b> , 113, 106438	3
470	Enzymatic properties of an efficient glucan branching enzyme and its potential application in starch modification. <b>2021</b> , 178, 105779	6



469	Jackfruit starch: Composition, structure, functional properties, modifications and applications. <b>2021</b> , 107, 268-283		28
468	Overcoming bread quality decay concerns: main issues for bread shelf life as a function of biological leavening agents and different extra ingredients used in formulation. A review. <b>2021</b> , 101, 1732-1743		13
467	Starch. <b>2021</b> , 239-271		1
466	Continuous low-temperature spray drying approach for efficient production of high quality native rice starch. 1-16		2
465	Anti-staling and quality characteristics of Korean rice cake affected by mulberry ( <i>Morus alba</i> L.) leaf powder fortification. <b>2021</b> , 97, 103133		3
464	Alterations of polysaccharides, starch gelatinization, and retrogradation. <b>2021</b> , 171-214		
463	Gelatinized and nongelatinized starch/pp blends: effect of starch source and carboxylic and incorporation. <b>2021</b> , 28, 1		2
462	Bioceramic-Starch Paste Design for Additive Manufacturing and Alternative Fabrication Methods Applied for Developing Biomedical Scaffolds. <b>2021</b> , 261-296		
461	Pulse seeds as promising and sustainable source of ingredients with naturally bioencapsulated nutrients: Literature review and outlook. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 1524-1553	16.4	10
460	Pre-starter feed thermally processed to feed broiler chicks. 22,		
459	Enhanced mechanical properties, water resistance, thermal stability, and biodegradation of the starch-sisal fibre composites with various fillers. <b>2021</b> , 198, 109373		17
458	Chemical components and chain-length distributions affecting quinoa starch digestibility and gel viscoelasticity after germination treatment. <b>2021</b> , 12, 4060-4071		5
457	Nutritional and Technological Properties of Wheat Landraces. <b>2021</b> , 93-119		
456	Characteristics of Starch Extracted from the Stem of Pineapple Plant ( <i>Ananas comosus</i> ) - an Agro Waste from Pineapple Farms. 64,		0
455	Application of first-order kinetics modeling to reveal the nature of starch digestion characteristics. <b>2021</b> , 12, 6652-6663		1
454	Differences in Retrogradation Characteristics of Pregelatinized Rice Starch Prepared Using Different Water Content. <b>2021</b> , 73, 2000213		0
453	Buckwheat Seeds: Impact of Milling Fractions and Addition Level on Wheat Bread Dough Rheology. <b>2021</b> , 11, 1731		10
452	Staling of sponge cakes with added emulsifiers. <b>2021</b> , 16, 101-108		2

451	Understanding the thermoplasticization mechanism of polysaccharide at molecular level via computer simulations. <b>2021</b> , 215, 123388		3
450	The effect of of cassava variety and fermentation duration on the texture and acceptability of cooked-dried growol. <b>2021</b> , 672, 012073		
449	In vitro digestibility and structural control of rice starch-unsaturated fatty acid complexes by high-pressure homogenization. <b>2021</b> , 256, 117607		11
448	Food Matrix and Macronutrient Digestion. <b>2021</b> , 12, 193-212		7
447	Update of the concept of type 5 resistant starch (RS5): Self-assembled starch V-type complexes. <b>2021</b> , 109, 711-724		29
446	A new bread formulation based on a partial substitution of soursop residues flour through Mixolab and a process mixture design.		1
445	Starch Grain Quinoa ( <i>Chenopodium quinoa</i> Willd.): Composition, Morphology and Physico-Chemical Properties. <b>2021</b> , 51, 98-112		0
444	Improved rheological properties and shelf-life of wheat starch-lipid complex produced by the homogenization process. <b>2021</b> , 30, 541-544		1
443	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. <b>2021</b> , 173, 307-314		7
442	Impact of encapsulated orange essential oil with $\beta$ -cyclodextrin on technological, digestibility, sensory properties of wheat cakes as well as <i>Aspergillus flavus</i> spoilage. <b>2021</b> , 101, 5599-5607		4
441	Structural breakdown of starch-based foods during gastric digestion and its link to glycemic response: In vivo and in vitro considerations. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2660-2698	16.4	6
440	Production of thermoplastic starch and poly (butylene adipate-co-terephthalate) films assisted by solid-state shear pulverization. <b>2021</b> , 258, 117732		1
439	A current review of structure, functional properties, and industrial applications of pulse starches for value-added utilization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3061-3092	16.4	14
438	Effects of ultrasonication on the properties of maize starch/stearic acid/ sodium carboxymethyl cellulose composite film. <b>2021</b> , 72, 105447		18
437	A review on mechanistic aspects of individual versus combined uses of enzymes as clean label-friendly dough conditioners in breads. <b>2021</b> , 86, 1583-1598		5
436	Microorganisms, the Ultimate Tool for Clean Label Foods?. <b>2021</b> , 6, 31		0
435	Functionalisation of wheat and oat bran using single-strain fermentation and its impact on techno-functional and nutritional properties of biscuits. <b>2021</b> , 247, 1825-1837		1
434	Polysaccharides as Edible Films and Coatings: Characteristics and Influence on Fruit and Vegetable Quality. <i>Review</i> . <b>2021</b> , 11, 813		30

433	Glycemic index of starchy crops and factors affecting its digestibility: A review. <b>2021</b> , 111, 741-755	26
432	Diverse effects of nitrogen fertilizer on the structural, pasting, and thermal properties of common buckwheat starch. <b>2021</b> , 179, 542-549	6
431	Effects of fermentable carbohydrates on the quality properties and in vitro digestibility of Yiyang rice cake. <b>2021</b> , 148, 111800	1
430	α-Amylase action on starch in chickpea flour following hydrothermal processing and different drying, cooling and storage conditions. <b>2021</b> , 259, 117738	5
429	Resistant starch from millets: Recent developments and applications in food industries. <b>2021</b> , 111, 563-580	6
428	Molecular structure of different prepared pyrodextrins and the inhibitory effects on starch retrogradation. <b>2021</b> , 143, 110305	1
427	Green and clean modification of cassava starch - effects on composition, structure, properties and digestibility. <b>2021</b> , 1-27	3
426	Contribution of starch to the flavor of rice-based instant foods. <b>2021</b> , 1-12	0
425	Using a novel hyperthermophilic amylopullulanase to simplify resistant starch preparation from rice starches. <b>2021</b> , 80, 104429	4
424	Bioactive compounds from blueberry and blackcurrant powder alter the physicochemical and hypoglycaemic properties of oat bran paste. <b>2021</b> , 143, 111167	2
423	Innovative Milling Processes to Improve the Technological and Nutritional Quality of Parboiled Brown Rice Pasta from Contrasting Amylose Content Cultivars. <b>2021</b> , 10,	2
422	Effect of hydrothermal treatment on physical properties of amaranth, an underutilized pseudocereal. <b>2021</b> , 3, 100027	1
421	Study on the Thermal and Water Migration of Chinese steamed buns during cooling process after steam cooking. <b>2021</b> , 145, 111377	1
420	Effects of konjac glucomannan on the long-term retrogradation and shelf life of boiled wheat noodles. <b>2022</b> , 102, 644-652	1
419	Construction of Porous Starch-Based Hydrogel via Regulating the Ratio of Amylopectin/Amylose for Enhanced Water-Retention. <b>2021</b> , 26,	0
418	Effect of Rice Bran Addition on Physical Properties of Antimicrobial Biocomposite Films Based on Starch. <b>2021</b> , 14, 1700-1711	2
417	Pyrrolidone and Caprolactam Functionalized Natural and Synthetic Polymers. 1003-1097	
416	Salt tolerance at vegetative stage is partially associated with changes in grain quality and starch physicochemical properties of rice exposed to salinity stress at reproductive stage. <b>2022</b> , 102, 370-382	1

4 <sup>15</sup>	Characteristics of A/B-type starch-wheat germ oil complexes and their effects on noodle texture. <b>2021</b> , 144, 111251	4
4 <sup>14</sup>	Effect of deep frying unripe mango kernel flour extrudate: Physicochemical, microstructural and starch digestibility characteristics. <b>2021</b> , 145, 111267	1
4 <sup>13</sup>	Novel Malto-Oligosaccharide-Producing Amylase AmyAc from Archangium sp. Strain AC19 and Its Catalytic Properties. <b>2021</b> , 73, 2100114	
4 <sup>12</sup>	Oat-Based Foods: Chemical Constituents, Glycemic Index, and the Effect of Processing. <b>2021</b> , 10,	9
4 <sup>11</sup>	Obtention and characterization of resistant starch from creole faba bean ( <i>Vicia faba</i> L. creole) as a promising functional ingredient. <b>2021</b> , 145, 111247	5
4 <sup>10</sup>	Influence of Soy Protein Isolate Hydrolysates Obtained under High Hydrostatic Pressure on Pasting and Short-Term Retrogradation Behavior of Maize Starch. <b>2021</b> , 16, 395-405	0
4 <sup>09</sup>	Cyclodextrin in starchy foods. <b>2021</b> ,	3
4 <sup>08</sup>	Significance of Sodium Bisulfate (SBS) Tempering in Reducing the O121 and O26 Load of Wheat and Its Effects on Wheat Flour Quality. <b>2021</b> , 10,	3
4 <sup>07</sup>	Starch-lipid interaction alters the molecular structure and ultimate starch bioavailability: A comprehensive review. <b>2021</b> , 182, 626-638	10
4 <sup>06</sup>	A review on structural, digestibility and physicochemical properties of legume starch-lipid complexes. <b>2021</b> , 349, 129165	8
4 <sup>05</sup>	Morphology and physicochemical properties of starch isolated from frozen cassava root. <b>2021</b> , 147, 111546	2
4 <sup>04</sup>	Influence of Amylase Addition on Bread Quality and Bread Staling. <b>2021</b> , 1, 1143-1150	4
4 <sup>03</sup>	Pulse-based snacks as functional foods: Processing challenges and biological potential. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4678-4702	16.4 8
4 <sup>02</sup>	Green banana starch enhances physicochemical and sensory quality of baru almond-based fermented product with probiotic bacteria. <b>2021</b> , 56, 5097	1
4 <sup>01</sup>	Effect of pecan nut expeller meal on quality characteristics of gluten-free muffins. <b>2021</b> , 146, 111426	0
4 <sup>00</sup>	Amylograph properties and microstructure of white corn and okara-based composite flour. <b>2021</b> , 828, 012035	
3 <sup>99</sup>	Research on the influences of two alcohol soluble glutenins on the retrogradation of wheat amylopectin/amylose. <b>2021</b> , 183, 463-472	2
3 <sup>98</sup>	Effect of Esterification Conditions on the Physicochemical Properties of Phosphorylated Potato Starch. <b>2021</b> , 13,	2

397	Effects of different storage temperatures on the intra- and intermolecular retrogradation and digestibility of sago starch. <b>2021</b> , 182, 65-71		5
396	The effect of hydrothermal processing on the performance of broiler chicks fed corn or sorghum-based diets. <b>2021</b> , 277, 114953		2
395	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 tuberosum</i> ).		2
394	Highland barley starch (Qingke): Structures, properties, modifications, and applications. <b>2021</b> , 185, 725-738		6
393	Evolutions of rheology, microstructure and digestibility of parboiled rice during simulated semi-dynamic gastrointestinal digestion. <b>2021</b> , 148, 111700		3
392	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <b>2021</b> , 45, e15807		1
391	Non-thermal emerging technologies as alternatives to chemical additives to improve the quality of wheat flour for breadmaking: a review. <b>2021</b> , 1-17		4
390	Plant cellular architecture and chemical composition as important regulator of starch functionality in whole foods. <b>2021</b> , 117, 106744		8
389	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5067-5096	16.4	4
388	Antagonistic effects of amylopectin and amylose molecules on the starch inter- and intramolecular interactions during retrogradation. <b>2021</b> , 148, 111942		3
387	Physical modification on the in vitro digestibility of Tartary buckwheat starch: Repeated retrogradation under isothermal and non-isothermal conditions. <b>2021</b> , 184, 1026-1034		4
386	Structural and digestion properties of potato starch modified using an efficient starch branching enzyme AqGBE. <b>2021</b> , 184, 551-557		2
385	Molecular and physico-chemical characterization of de-structured waxy potato starch. <b>2021</b> , 117, 106667		3
384	Starch-based food matrices containing protein: Recent understanding of morphology, structure, and properties. <b>2021</b> , 114, 212-231		16
383	Isothermal and temperature-cycling retrogradation of high-amylose corn starch: Impact of sonication on its structural and retrogradation properties. <b>2021</b> , 76, 105650		4
382	Starch chemical modifications applied to drug delivery systems: From fundamentals to FDA-approved raw materials. <b>2021</b> , 184, 218-234		8
381	Biologically enhanced starch bio-ink for promoting 3D cell growth.. <b>2021</b> , 6, 2100551		3
380	A comprehensive review of the factors influencing the formation of retrograded starch. <b>2021</b> , 186, 163-173		16

379	Starch biosynthesis in cereal endosperms: An updated review over the last decade. <b>2021</b> , 2, 100237	15
378	Amylomaltases in Extremophilic Microorganisms. <b>2021</b> , 11,	3
377	Physicochemical, crystalline characterization and digestibility of wheat starch under superheated steam treatment. <b>2021</b> , 118, 106720	8
376	Isolation and characterization of yam ( <i>Dioscorea alata</i> L.) starch from Brazil. <b>2021</b> , 149, 111843	5
375	Processing and Characterization of Self-Reducing Briquettes Made of Jarosite and Blast Furnace Sludges. 1	1
374	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. <b>2021</b> , 268, 118264	6
373	The Role of Structure and Interactions in Thermoplastic Starch-Nanocellulose Composites. <b>2021</b> , 13,	2
372	Investigating Methods to Mitigate Whey Protein Derived Mouthdrying. <b>2021</b> , 10,	1
371	Solid encapsulation of lauric acid into "empty" V-type starch: Structural characteristics and emulsifying properties. <b>2021</b> , 267, 118181	5
370	The Effect of Polyols and Intensive Sweeteners Blends on the Nutritional Properties and Starch Digestibility of Sugar-Free Cookies. 2100180	0
369	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <b>2021</b> , 118, 106765	8
368	Fabrication and characterization of a multi-functional and environmentally-friendly starch/organo-bentonite composite liquid dust suppressant. <b>2021</b> , 391, 532-543	4
367	Structure, properties and applications of kudzu starch. <b>2021</b> , 119, 106817	5
366	Effects of degree of milling on the starch digestibility of cooked rice during (in vitro) small intestine digestion. <b>2021</b> , 188, 774-782	4
365	Retardant effect of different charge-carrying amino acids on the long-term retrogradation of normal corn starch gel. <b>2021</b> , 189, 1020-1028	0
364	Characterization the structural property and degradation behavior of corn starch in KOH/thiourea aqueous solution. <b>2021</b> , 270, 118363	7
363	Sprouted grains in product development. Case studies of sprouted wheat for baking flours and fermented beverages. <b>2021</b> , 25, 100375	5
362	Supermolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths. <b>2021</b> , 119, 106830	7

361	The effect of heat moisture treatment on crystallinity and physicochemical-digestibility properties of purple yam flour. <b>2021</b> , 120, 106889	6
360	Synergistic effect of hemiacetal crosslinking and crystallinity on wet strength of cellulose nanofiber-reinforced starch films. <b>2021</b> , 120, 106956	4
359	New insight into starch retrogradation: The effect of short-range molecular order in gelatinized starch. <b>2021</b> , 120, 106921	8
358	Physicochemical, rheological and digestibility characterization of starch extracted from the marine green macroalga <i>Ulva ohnoi</i> . <b>2021</b> , 120, 106892	1
357	On-site smart biomimetic mineralization of starch-templated CaP prenucleation clusters triggered by $\alpha$ -amylase. <b>2021</b> , 210, 110093	1
356	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. <b>2021</b> , 151, 112238	3
355	A novel underutilized starch resource <i>Lucuma nervosa</i> A.DC seed and fruit. <b>2021</b> , 120, 106934	4
354	Novel insight into valorization of potato peel biomass into type III resistant starch and maltooligosaccharide molecules. <b>2021</b> , 24, 101827	5
353	Evaluation of starch retrogradation by infrared spectroscopy. <b>2021</b> , 120, 106975	3
352	Effects of <i>Laminaria japonica</i> polysaccharides on the texture, retrogradation, and structure performances in frozen dough bread. <b>2021</b> , 151, 112239	4
351	Major factors affecting the characteristics of starch based biopolymer films. <b>2021</b> , 160, 110788	7
350	The role of dietary proteins and carbohydrates in gut microbiome composition and activity: A review. <b>2021</b> , 120, 106911	8
349	Extraction, purification and characterisation of exopolysaccharides produced by newly isolated lactic acid bacteria strains and the examination of their influence on resistant starch formation. <b>2021</b> , 362, 130221	7
348	Milling and rheological properties of high amylose wheat. <b>2021</b> , 102, 103335	1
347	Investigation of starch functionality and digestibility in white wheat bread produced from a recipe containing added maltogenic amylase or amyloamylase. <b>2021</b> , 362, 130203	7
346	Mechanistic studies of starch retrogradation and its effects on starch gel properties. <b>2021</b> , 120, 106914	9
345	Physical feed quality and starch content causes a biological response in Atlantic salmon ( <i>Salmo salar</i> L). <b>2021</b> , 21, 100791	1
344	Sequential maltogenic $\alpha$ -amylase and branching enzyme treatment to modify granular corn starch. <b>2021</b> , 120, 106904	4

343	Inhibition of in vitro starch digestion by ascorbyl palmitate and its inclusion complex with starch. <b>2021</b> , 121, 107032	3
342	Long-term retrogradation properties of rice starch modified with transglucosidase. <b>2021</b> , 121, 107053	5
341	Long-term retrogradation behavior of lotus seed starch-chlorogenic acid mixtures after microwave treatment. <b>2021</b> , 121, 106994	2
340	Effects of processing and additives on starch physicochemical and digestibility properties. <b>2021</b> , 2, 100039	4
339	Rational design of nanocarriers based on gellan gum/retrograded starch exploiting polyelectrolyte complexation and ionic cross-linking processes: A potential technological platform for oral delivery of bevacizumab. <b>2021</b> , 66, 102765	1
338	Efficient hydrolysis of raw starch by a maltohexaose-forming $\alpha$ -amylase from <i>Corallococcus</i> sp. EGB. <b>2021</b> , 152, 112361	3
337	Extraction and identification of phospholipids from whole grain kabog millet flour and predictive effects on starch binding and retrogradation. <b>2021</b> , 152, 112406	1
336	Effect of protein-fatty acid interactions on the formation of starch-lipid-protein complexes. <b>2021</b> , 364, 130390	3
335	Starch other than gluten may make a dominant contribution to wheat dough mixing properties: A case study on two near-isogenic lines. <b>2021</b> , 152, 112413	2
334	Physico-chemical properties and filmogenic aptitude for edible packaging of Ecuadorian discard green banana flours ( <i>Musa acuminata</i> AAA). <b>2022</b> , 122, 107048	3
333	Consecutive reaction kinetics model reveals the nature of long-term rice amylopectin retrogradation characteristics. <b>2022</b> , 369, 131000	1
332	Biosynthesis, structure and functionality of starch granules in maize inbred lines with different kernel dehydration rate. <b>2022</b> , 368, 130796	2
331	Main controllers for improving the resistant starch content in cooked white rice. <b>2022</b> , 122, 107083	4
330	Enzymatic modification of potato starch by amylosucrase according to reaction temperature: Effect of branch-chain length on structural, physicochemical, and digestive properties. <b>2022</b> , 122, 107086	3
329	Rearranged supramolecular structure of resistant starch with polymorphic microcrystals prepared in high-solid enzymatic system. <b>2022</b> , 124, 107215	6
328	Modeling of in vitro digestogram by consecutive reaction kinetics model reveals the nature of starch digestive characteristics. <b>2022</b> , 124, 107203	2
327	Influence of the fermentation methods on the resistant starch formation by X-ray diffraction. <b>2021</b> , 3, 1	0
326	Impact of the incorporation of date pit flour an underutilized biowaste in dough and its functional role as a fat replacer in biscuits. <b>2021</b> , 45, e15218	2



325	Phase Transitions of Starch and Molecular Mechanisms. <b>2020</b> , 77-120	0
324	Preparation and Properties of Nanopolysaccharides. <b>2019</b> , 1-54	1
323	Dietary Fibres in Potato. <b>2020</b> , 37-50	4
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