

# CITATION REPORT

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## Effect of acid hydrolysis on starch structure and functionality: a review

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249	Alkali-induced changes in functional properties and in vitro digestibility of wheat starch: the role of surface proteins and lipids. <b>2014</b> , 62, 3636-43		111
248	Phase transition and swelling behaviour of different starch granules over a wide range of water content. <b>2014</b> , 59, 597-604		45
247	A comparative study of annealing of waxy, normal and high-amylose maize starches: the role of amylose molecules. <b>2014</b> , 164, 332-8		66
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243	Post succinylation effects on morphological, functional and textural characteristics of acid-thinned pearl millet starches. <b>2015</b> , 63, 57-63		20
242	Drying methods used in starch isolation change properties of C-type chestnut ( <i>Castanea mollissima</i> ) starches. <b>2016</b> , 73, 663-669		28
241	Impact of modification temperature on the properties of acid-thinned potato starch. <i>Starch/Staerke</i> , <b>2016</b> , 68, 885-899	2.3	15
240	Morphology, structural and physicochemical properties of starch from the root of <i>Cynanchum auriculatum</i> Royle ex Wight. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 93, 107-116	7.9	14
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233	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. <b>2017</b> , 252, 95-107		113

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228	Multi-scale structures and functional properties of starches from Indica hybrid, Japonica and waxy rice. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 102, 136-143	7.9	30
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66	Granular Morphology and Thermal Properties of Acid-Hydrolyzed Rice Starches with Different Amylose Contents. <b>2017</b> , 33, 307-315		2
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61	Modification by lipophilic substitution of Mexican <i>Oxalis tuberosa</i> starch and its effect on functional and microstructural properties. 1		0
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53	Annealing treatment of ulluco starch: Effect of moisture content and time on the physicochemical properties.		0

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42	Green synthesis of acetylated maize starch in different imidazolium carboxylate and choline carboxylate ionic liquids.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 288, 119353	10.3	1
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33	Determination of starch and amylose contents in various cereals using common model of near-infrared reflectance spectroscopy. <b>2021</b> , 28, 987-995		0
32	Cu(II) ions removal from wastewater using starch nanoparticles (SNPs): An Eco-sustainable approach.		0
31	Jasmonic acid negatively regulation of root growth in Japonica rice ( <i>Oryza sativa</i> L.) under cadmium treatment.		0
30	Degradation of corn starch with different moisture content by gaseous hydrogen chloride. <b>2022</b> , 219, 463-472		
29	Oat starch - How physical and chemical modifications affect the physicochemical attributes and digestibility?. <b>2022</b> , 296, 119931		1
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27	Starch and chitosan-based antibacterial dressing for infected wound treatment via self-activated NO release strategy. <b>2022</b> , 220, 1177-1187		0
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20	Succeeded high-temperature acid hydrolysis of granular maize starch by introducing heat-moisture pre-treatment. <b>2022</b> ,		0
19	Simultaneous optimization of factors affecting native starch pretreatment and enzymatic hydrolysis using magnetic covalent immobilized $\alpha$ -amylase.		0
18	Preparation of hydroxypropyl starch/polyvinyl alcohol composite nanofibers films and improvement of hydrophobic properties. <b>2022</b> ,		0
17	High viscosity change of corn starch suspensions prepared from granules quick treated with cold plasma.		0

16	Faba Bean Starch: Structure, Physicochemical Properties, Modification, and Potential Industrial Applications. <b>2022</b> , 211-243	0
15	Pasting and Rheological Properties of Starch Paste/Gels in a Sugar-Acid System. <b>2022</b> , 11, 4060	0
14	Improving the structural, functional, and rheological properties of nonconventional stem pith starch from <i>Corypha umbraculifera</i> , by different chemical methods: a characterization study.	0
13	Review on the genus <i>Polygonatum</i> polysaccharides: Extraction, purification, structural characteristics and bioactivities. <b>2023</b> , 229, 909-930	1
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9	Rapid preparation of starch nanocrystals by the mixed acid of sulfuric acid and hydrochloric acid. <b>2023</b> , 232, 123402	0
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3	The effect rules of $MgCl_2$ and $NaCl$ on the properties of potato starch: The inflection point phenomenon. <b>2023</b> , 235, 123871	0
2	Biodegradation Behavior of Starch in Simulated White Water System of Old Corrugated Cardboard Pulping Process. <b>2023</b> , 8, 50-62	0
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