

# Effect of food additives on starch retrogradation: A review

Starch/Staerke

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Physicochemical properties, modifications and applications of starches from different botanical sources. <i>Food Science and Technology</i> , 2015, 35, 215-236.	1.7	578
2	Starch Retrogradation: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 568-585.	11.7	1,049
3	Study of the role of sugar fatty esters in explaining differences in the malt composition of barley analysed using vibrational spectroscopy and chemometrics. <i>Analytical Methods</i> , 2015, 7, 6152-6157.	2.7	3
4	The effect of sodium chloride on microstructure, water migration, and texture of rice noodle. <i>LWT - Food Science and Technology</i> , 2015, 64, 1107-1113.	5.2	43
5	The use of the rapid visco analyser (RVA) to sequentially study starch properties in commercial malting barley ( <i>Hordeum vulgare</i> ). <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 474-479.	3.2	4
6	Physicochemical and structural properties of A- and B-starch isolated from normal and waxy wheat: Effects of lipids removal. <i>Food Hydrocolloids</i> , 2016, 60, 364-373.	10.7	76
7	Retrogradationâ€™Digestibility Relationship of Selected Glutinous and Non-Glutinous Fresh and Stale Cooked Rice. <i>International Journal of Food Properties</i> , 2016, 19, 2608-2622.	3.0	6
8	Staling of Chinese steamed bread: Quantification and control. <i>Trends in Food Science and Technology</i> , 2016, 55, 118-127.	15.1	59
9	The use of the rapid visco analyser (RVA) in breeding and selection of cereals. <i>Journal of Cereal Science</i> , 2016, 70, 282-290.	3.7	52
10	The Effect of the Addition of Emulsifiers on the Pasting Properties of Barley Grain and Malt. <i>Food Analytical Methods</i> , 2016, 9, 664-669.	2.6	3
11	Polymer modification from semi-defatted annatto seeds using hot pressurized water and supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2017, 129, 48-55.	3.2	11
12	Physicochemical properties of quinoa flour as affected by starch interactions. <i>Food Chemistry</i> , 2017, 221, 1560-1568.	8.2	84
13	Suppression of retrogradation of gelatinized rice starch by anti-listerial grass carp protein hydrolysate. <i>Food Hydrocolloids</i> , 2017, 72, 338-345.	10.7	31
14	Effects of preprocessing at low or ultralow temperatures combined with sodium alginate on retrogradation properties of normal cornstarch during chill storage. <i>Starch/Staerke</i> , 2017, 69, 1600317.	2.1	5
15	Inhibition of gelatinized rice starch retrogradation by rice bran protein hydrolysates. <i>Carbohydrate Polymers</i> , 2017, 175, 311-319.	10.2	86
16	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017, 221, 2010-2017.	8.2	74
17	Investigation on the influence of pectin structures on the pasting properties of rice starch by multiple regression. <i>Food Hydrocolloids</i> , 2017, 63, 580-584.	10.7	53
18	Impact of Emulsifiers Addition on the Retrogradation of Rice Gels during Low-Temperature Storage. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	5

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19	Effects of low molecular sugars on the retrogradation of tapioca starch gels during storage. PLoS ONE, 2017, 12, e0190180.	2.5	23
20	Gaseous Ozonation of Pigeon Pea, Lima Bean, and Jack Bean Starches: Functional, Thermal, and Molecular Properties. Starch/Staerke, 2018, 70, 1700367.	2.1	15
21	The retrogradation kinetics of starches of different botanical origin in the presence of glucose syrup. International Journal of Biological Macromolecules, 2018, 114, 1288-1294.	7.5	16
22	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. Innovative Food Science and Emerging Technologies, 2018, 45, 412-417.	5.6	39
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24	Characterization of food additive-potato starch complexes by FTIR and X-ray diffraction. Food Chemistry, 2018, 260, 7-12.	8.2	205
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26	Inclusion complex formation between high amylose corn starch and alkylresorcinols from rye bran. Food Chemistry, 2018, 259, 1-6.	8.2	23
27	Water transport in starchy foods: Experimental and mathematical aspects. Trends in Food Science and Technology, 2018, 78, 11-24.	15.1	14
28	Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. Food Chemistry, 2018, 268, 324-333.	8.2	85
29	Flocculation of gelatinized starch: Flocculation performance and floc characterization. Korean Journal of Chemical Engineering, 2018, 35, 1500-1508.	2.7	5
30	Developments in Hydroxypropylation of Starch: A Review. Starch/Staerke, 2019, 71, 1800167.	2.1	41
31	The mechanism of salt effects on starch gelatinization from a statistical thermodynamic perspective. Food Hydrocolloids, 2019, 87, 593-601.	10.7	30
32	The effects of internal endosperm lipids on starch properties: Evidence from rice mutant starches. Journal of Cereal Science, 2019, 89, 102804.	3.7	24
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34	A comparative study on the physicochemical and pasting properties of starch and flour from different banana ( <i>Musa spp.</i> ) cultivars grown in Indonesia. International Journal of Food Properties, 2019, 22, 1562-1575.	3.0	37
35	Comparison of pasting properties measured from the whole grain flour and extracted starch in barley ( <i>Hordeum vulgare</i> L). PLoS ONE, 2019, 14, e0216978.	2.5	16
36	Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees. Food Hydrocolloids, 2019, 96, 604-616.	10.7	51

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38	Physicochemical properties of <i>Arenga pinnata</i> (Wurmb.) Merr starch: effect of high-speed jet treatment. <i>International Journal of Food Properties</i> , 2019, 22, 477-486.	3.0	7
39	Evaluation and Suppression of Retrogradation of Gelatinized Rice Starch. <i>Journal of Nutritional Science and Vitaminology</i> , 2019, 65, S134-S138.	0.6	11
40	Identification and Analysis of Starch. , 2019, , 23-69.		9
41	Evaluation of specific volume, texture, thermal features, water mobility, and inhibitory effect of staling in wheat bread affected by maltitol. <i>Food Chemistry</i> , 2019, 283, 123-130.	8.2	67
42	Physicochemical properties of steamed bread fortified with ground linseed (<i>Linum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 542	2.7	17
43	Amylose lipid complexes formation as an alternative to reduce amylopectin retrogradation and staling of stored tortillas. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1651-1657.	2.7	31
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47	Effect of rice protein hydrolysates on the short-term and long-term retrogradation of wheat starch. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1169-1175.	7.5	53
48	Synergistic effects of plant protein hydrolysates and xanthan gum on the short- and long-term retrogradation of rice starch. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 967-977.	7.5	33
49	Influence of sprouting on phenolic composition and starch characteristics of lentil and horse gram. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1744-1753.	2.7	5
50	Model of Retrogradation of Extruded Potato Starch. <i>Starch/Staerke</i> , 2020, 72, 1900145.	2.1	2
51	Emulsifiers efficiently prevent hardening of pancakes under refrigerated conditions via inclusion complexes with starch molecules. <i>Food Hydrocolloids</i> , 2020, 100, 105432.	10.7	13
52	Influence of O/W emulsion on gelatinization and retrogradation properties of rice starch. <i>Food Hydrocolloids</i> , 2020, 103, 105652.	10.7	33
53	Interactions between tea products and wheat starch during retrogradation. <i>Food Bioscience</i> , 2020, 34, 100523.	4.4	28
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56	Evaluation of the potential of Lotus root ( <i>Nelumbo nucifera</i> ) flour as a fat mimetic in biscuits with improved functional and nutritional properties. <i>CYTA - Journal of Food</i> , 2020, 18, 624-634.	1.9	7
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59	Characteristics of wheat starch-pectin hydrolysate complexes by dry heat treatment. <i>Food Science and Biotechnology</i> , 2020, 29, 1389-1399.	2.6	4
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62	Utilization of <i>Vigna mungo</i> flour as fat mimetic in biscuits: Its impact on antioxidant profile, polyphenolic content, storage stability, and quality attributes. , 2020, 2, e58.		5
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69	Thermophilic 4- $\alpha$ -Glucanotransferase from <i>Thermoproteus Uzoniensis</i> Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5658-5667.	5.2	13
70	Influences of chitosan on freeze-thaw stability of <i>Arenga pinnata</i> starch. <i>International Journal of Food Science and Technology</i> , 2021, 56, 692-699.	2.7	8
71	Influence of supplementation with pangas protein isolates on textural attributes and sensory acceptability of semolina pasta. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1317-1326.	3.2	14
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#	ARTICLE	IF	CITATIONS
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82	Contribution of starch to the flavor of rice-based instant foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8577-8588.	10.3	15
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99	Improvement in freeze-thaw stability of rice starch by soybean protein hydrolysates-xanthan gum blends and its mechanism. <i>Starch/Staerke</i> , 0, , 2100193.	2.1	2
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111	Effect of food additives on the structure of the dough. Vestnik Voronezhskogo Gosudarstvennogo Universiteta inzhenernyh Tehnologij, 2022, 84, 196-201.	0.3	1
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113	Formation mechanism of nanocomposites between starch and stearic acid via nanoprecipitation. Food Hydrocolloids, 2022, 131, 107780.	10.7	10
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124	Comparison of rheological properties between Mixolab-driven dough and bread-making dough under various salt levels. Food Science and Biotechnology, 0, , .	2.6	2
125	Effect of green tea polyphenols on the techno-functional and nutraceutical properties of himalayan rice (Mushk Budji). Bioactive Carbohydrates and Dietary Fibre, 2023, 29, 100344.	2.7	0
126	Nutritional, functional, and pasting properties of maize meal-sprouted soybean flour enriched with carrot powder and sensory properties of the porridge.. Measurement Food, 2022, , 100074.	1.6	0
127	Incorporating acetylated starch regulates the structure and sol-gel performance of wheat starch-based binary system. Food Hydrocolloids, 2023, 140, 108635.	10.7	6



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145	Effect of polyphenols from <i>Ascophyllum nodosum</i> seaweeds on the rheology and digestion of corn starch gels and gluten-free bread features. <i>Heliyon</i> , 2024, 10, e27469.	3.2	0

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146	Effects of the Ethanolic Extract of Onion Peel on the Physicochemical Properties of Wheat Starch. Starch/Staerke, 0, , .	2.1	0