

# CITATION REPORT

List of articles citing

**Effect of fatty acids on functional properties of normal wheat and waxy wheat starches: A structural basis**

**DOI: 10.1016/j.foodchem.2015.05.086**  
**Food Chemistry, 2016, 190, 285-292.**

**Source:** <https://exaly.com/paper-pdf/65787799/citation-report.pdf>

**Version:** 2024-04-24

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
160	Thermal and rheological properties of brown flour from Indica rice. <b>2016</b> , 70, 270-274		34
159	Changes of multi-scale structure during mimicked DSC heating reveal the nature of starch gelatinization. <b>2016</b> , 6, 28271		85
158	Physicochemical properties of whole wheat flour as affected by gamma irradiation. <b>2016</b> , 71, 175-183		50
157	Molecular disassembly of rice and lotus starches during thermal processing and its effect on starch digestibility. <b>2016</b> , 7, 1188-95		60
156	Effect of lipid types on complexation and some physicochemical properties of bambara groundnut starch. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600158	2.3	18
155	Properties of lotus seed starch-glycerin monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , <b>2017</b> , 226, 119-127	8.5	42
154	Insights into the Formation and Structures of Starch-Protein-Lipid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1960-1966	5.7	62
153	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- $\beta$ -carrageenan biodegradable edible film. <b>2017</b> , 14, 108-115		36
152	Amylose-lipid complex production and potential health benefits: A mini-review. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600203	2.3	53
151	Starch retrogradation: From starch components to cereal products. <b>2017</b> , 68, 43-52		58
150	Structure of starch aerogel as affected by crosslinking and feasibility assessment of the aerogel for an anti-fungal volatile release. <i>Food Chemistry</i> , <b>2017</b> , 221, 147-152	8.5	24
149	Digital Fingerprinting of Coffee Blending by Sensitive Crystallization. <b>2017</b> , 6, 21		
148	The gelatinization and retrogradation properties of wheat starch with the addition of stearic acid and sodium alginate. <b>2018</b> , 81, 77-86		41
147	Nature of phase transitions of waxy maize starch in water-ionic liquid mixtures. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 315-325	7.9	9
146	Effects of ultrasonic treatment on amylose-lipid complex formation and properties of sweet potato starch-based films. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 44, 215-222	8.9	68
145	Effects of Chain Length and Degree of Unsaturation of Fatty Acids on Structure and in Vitro Digestibility of Starch-Protein-Fatty Acid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1872-1880	5.7	49
144	Slowly digestible properties of lotus seed starch-glycerine monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , <b>2018</b> , 252, 115-125	8.5	25

143	Starch molecular structure: The basis for an improved understanding of cooked rice texture. <i>Carbohydrate Polymers</i> , <b>2018</b> , 195, 9-17	10.3	97
142	Resistant starch type V formation in brown lentil ( <i>Lens culinaris</i> Medikus) starch with different lipids/fatty acids. <i>Food Chemistry</i> , <b>2018</b> , 240, 550-558	8.5	48
141	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. <i>Food Chemistry</i> , <b>2018</b> , 242, 131-138	8.5	76
140	Mechanisms Underlying the Formation of Complexes between Maize Starch and Lipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 272-278	5.7	59
139	Effect of annealing on the functionality of Bambara groundnut ( <i>Vigna subterranea</i> ) starch-palmitic acid complex. <b>2018</b> , 53, 549-555		10
138	Toward a Better Understanding of Starch-Monoglyceride-Protein Interactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 13253-13259	5.7	24
137	Effects of fatty acid chain length on properties of potato starch-fatty acid complexes under partially gelatinization. <b>2018</b> , 21, 2121-2134		18
136	Four types of winged yam ( <i>Dioscorea alata</i> L.) resistant starches and their effects on ethanol-induced gastric injury in vivo. <b>2018</b> , 85, 21-29		15
135	Structural, morphological, functional and digestibility properties of starches from cereals, tubers and legumes: a comparative study. <b>2018</b> , 55, 3799-3808		24
134	Influence of semolina replacement with salmon ( <i>Oncorhynchus tshawytscha</i> ) powder on the physicochemical attributes of fresh pasta. <b>2019</b> , 54, 1497-1505		21
133	Effects of heat-moisture treatment after citric acid esterification on structural properties and digestibility of wheat starch, A- and B-type starch granules. <i>Food Chemistry</i> , <b>2019</b> , 272, 523-529	8.5	45
132	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 966-974	7.9	14
131	The effects of internal endosperm lipids on starch properties: Evidence from rice mutant starches. <b>2019</b> , 89, 102804		14
130	The effect of NaCl on the formation of starch-lipid complexes. <i>Food Chemistry</i> , <b>2019</b> , 299, 125133	8.5	18
129	Photodetectors based on two dimensional materials for biomedical application. <b>2019</b> , 143, 111617		12
128	Investigation the molecular degradation, starch-lipid complexes formation and pasting properties of wheat starch in instant noodles during deep-frying treatment. <i>Food Chemistry</i> , <b>2019</b> , 283, 287-293	8.5	26
127	Effects of amylose content and enzymatic debranching on the properties of maize starch-glycerol monolaurate complexes. <i>Carbohydrate Polymers</i> , <b>2019</b> , 222, 115000	10.3	25
126	Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. <b>2019</b> , 113, 108274		6

125	Effects of debranching and repeated heat-moisture treatments on structure, physicochemical properties and in vitro digestibility of wheat starch. <i>Food Chemistry</i> , <b>2019</b> , 294, 440-447	8.5	29
124	Effect of epigallocatechin gallate on the gelatinisation and retrogradation of wheat starch. <i>Food Chemistry</i> , <b>2019</b> , 294, 209-215	8.5	36
123	Complexation process of amylose under different concentrations of linoleic acid using molecular dynamics simulation. <i>Carbohydrate Polymers</i> , <b>2019</b> , 216, 157-166	10.3	14
122	Influence of Extrusion Mixing on Preparing Lipid Complexed Pea Starch for Functional Foods. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800196	2.3	8
121	Effects of glycerides with different molecular structures on the properties of maize starch and its film forming capacity. <b>2019</b> , 129, 512-517		19
120	Complex formation, physicochemical properties of different concentration of palmitic acid yam ( <i>Dioscorea pposita</i> Thunb.) starch preparation mixtures. <b>2019</b> , 101, 130-137		13
119	Effect of water content of high-amylose corn starch and glutinous rice starch combined with lipids on formation of starch-lipid complexes during deep-fat frying. <i>Food Chemistry</i> , <b>2019</b> , 278, 515-522	8.5	12
118	Structural Changes of Starch-Lipid Complexes during Postprocessing and Their Effect on In Vitro Enzymatic Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1530-1536	5.7	24
117	Interactions Between Starch, Proteins and Lipids and the Formation of Ternary Complexes With Distinct Properties. <b>2019</b> , 487-493		4
116	A new way to improve physicochemical properties of potato starch. <i>Carbohydrate Polymers</i> , <b>2019</b> , 204, 1-8	10.3	24
115	Starch-guest inclusion complexes: Formation, structure, and enzymatic digestion. <b>2020</b> , 60, 780-790		34
114	Effect of triglyceride on complexation between starch and fatty acid. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 1069-1074	7.9	11
113	Properties of lotus seed starch-glycerin monostearin V-complexes after long-term retrogradation. <i>Food Chemistry</i> , <b>2020</b> , 311, 125887	8.5	8
112	Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. <b>2020</b> , 101, 105488		15
111	Analysis of the complexation process between starch molecules and trilinolenin. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 165, 44-49	7.9	5
110	Evaluation studies on effects of quercetin with different concentrations on the physicochemical properties and in vitro digestibility of Tartary buckwheat starch. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 163, 1729-1737	7.9	11
109	Valorization of food waste for cost-effective reducing sugar recovery in a two-stage enzymatic hydrolysis platform. <b>2020</b> , 208, 118379		8
108	Insights into the multi-scale structure and in vitro digestibility changes of rice starch-oleic acid/linoleic acid complex induced by heat-moisture treatment. <b>2020</b> , 137, 109612		18

107	Green Production and Structural Evaluation of Maize Starch Fatty Acid Complexes Through High Speed Homogenization. <b>2020</b> , 28, 3110-3115		2
106	Effect of pH on formation of starch complexes with lauric acid and Lactoglobulin. <b>2020</b> , 132, 109915		1
105	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <b>2020</b> , 44, e14859		2
104	Cooking fat types alter the inherent glycaemic response of niche rice varieties through resistant starch (RS) formation. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 162, 1668-1681	7.9	13
103	Energetic neutral atoms assisted development of kithul ( <i>Caryota urens</i> ) starch-lauric acid complexes: A characterisation study. <i>Carbohydrate Polymers</i> , <b>2020</b> , 250, 116991	10.3	5
102	Starch Structure, Functionality and Application in Foods. <b>2020</b> ,		2
101	Effects of pullulanase pretreatment on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116324	10.3	13
100	Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food processing: A dynamic structural analysis. <i>Carbohydrate Polymers</i> , <b>2020</b> , 244, 116464	10.3	25
99	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. <i>Food Chemistry</i> , <b>2020</b> , 331, 127315	8.5	13
98	Starch-lipid and starch-lipid-protein complexes: A comprehensive review. <b>2020</b> , 19, 1056-1079		80
97	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. <b>2020</b> , 9,		7
96	Interactions between debranched starch and emulsifiers, polyphenols, and fatty acids. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 644-653	7.9	10
95	Amylopectin-Sodium Palmitate Complexes as Sustainable Nanohydrogels with Tunable Size and Fractal Dimensions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3796-3805	5.7	8
94	Effect of fatty acid addition on properties of amylose nanoparticles prepared via complexing and precipitation. <b>2020</b> , 145, 112097		2
93	Lipidomics reveals associations between rice quality traits. <b>2020</b> , 16, 54		9
92	Preparation of V-type normal cornstarch-lauric acid complexes with high yield and stability using a combination treatment of debranching and different complexation temperatures. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 456-465	7.9	6
91	Effects of fatty acids with various chain lengths and degrees of unsaturation on the structure, physicochemical properties and digestibility of maize starch-fatty acid complexes. <b>2021</b> , 110, 106224		17
90	Characterisation of amylose and amylopectin with various moisture contents after frying process: effect of starch lipid complex formation. <b>2021</b> , 56, 639-647		3

89	New insight into the interactions among starch, lipid and protein in model systems with different starches. <b>2021</b> , 112, 106323		6
88	Insights into the effect of structural alternations on the digestibility of rice starch-fatty acid complexes prepared by high-pressure homogenization. <b>2021</b> , 136, 110294		11
87	Starch $\beta$ almitic acid complex formation and characterization at different frying temperature and treatment time. <b>2021</b> , 136, 110328		2
86	The formation and in vitro enzymatic digestibility of starch-lipid complexes in steamed bread free from and supplemented with different fatty acids: Effect on textural and retrogradation properties during storage. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 1210-1219	7.9	13
85	Characterization of complexes formed between debranched starch and fatty acids having different carbon chain lengths. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 167, 595-604	7.9	3
84	Influence of an O/W emulsion on the gelatinization, retrogradation and digestibility of rice starch with varying amylose contents. <b>2021</b> , 113, 106547		3
83	Effects of cooling rate and complexing temperature on the formation of starch-lauric acid-lactoglobulin complexes. <i>Carbohydrate Polymers</i> , <b>2021</b> , 253, 117301	10.3	2
82	Effects of Debranching on the Formation of Maize Starch-Lauric Acid-lactoglobulin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9086-9093	5.7	2
81	Macromolecules Interactions in Food Formulations. <b>2021</b> , 49-70		
80	Physiochemical, structural and in vitro starch digestibility properties of starch blended with fish oil and wheat gluten. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 3005-3014	2.8	0
79	Formation and characterization of debranched starch-alcohol complexes with six aliphatic alcohols. <b>2021</b> , 140, 110805		1
78	Physicochemical properties of heat-moisture treated, stearic acid complexed starch: The effect of complexation time and temperature. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 175, 98-107	7.7	7
77	Effects of $\alpha$ -1,2-Gliadin and $\beta$ -Gliadin on Retrogradation of Wheat Amylose/Amylopectin. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2100001	2.3	0
76	Down-Regulation of Gene Expression Alters Lysophospholipid Composition in the Endosperm of Rice Grain and Influences Starch Properties. <b>2021</b> , 10,		4
75	Functional Properties and Structural Characteristics of Starch-Fatty Acid Complexes Prepared at High Temperature. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9076-9085	5.7	4
74	Effects of preliminary treatment by ultrasonic and convective air drying on the properties and oil absorption of potato chips. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 74, 105548	8.9	4
73	The effect of cassava and wheat starches complexation with selected fatty acids on their functional properties.. <b>2022</b> , 59, 1440-1449		0
72	Starch-lipid interaction alters the molecular structure and ultimate starch bioavailability: A comprehensive review. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 182, 626-638	7.9	10

71	A review on structural, digestibility and physicochemical properties of legume starch-lipid complexes. <i>Food Chemistry</i> , <b>2021</b> , 349, 129165	8.5	8
70	Effects of freeze-thaw pretreatment on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. <i>Food Chemistry</i> , <b>2021</b> , 350, 129231	8.5	6
69	Quality of chilled and frozen starch gels as affected by starch type, highly concentrated sucrose and coconut milk. <b>2021</b> , 147, 111534		3
68	Effect of moist and dry-heat treatment processes on the structure, physicochemical properties, and in vitro digestibility of wheat starch-lauric acid complexes. <i>Food Chemistry</i> , <b>2021</b> , 351, 129303	8.5	5
67	Carboxy groups in fatty acids facilitate the formation and thermal stability of starch-fatty acids complexes.		0
66	The influence of acid hydrolysis on physicochemical properties of starch-oleic acid mixtures and generation of radicals. <b>2021</b> , 118, 106780		1
65	Study on structural characterization, physicochemical properties and digestive properties of euryale ferox resistant starch. <i>Food Chemistry</i> , <b>2021</b> , 359, 129924	8.5	2
64	Physicochemical properties of heat-moisture treated, sodium stearate complexed starch: The effect of sodium stearate concentration. <i>Carbohydrate Polymers</i> , <b>2021</b> , 269, 118263	10.3	3
63	Effect of protein-fatty acid interactions on the formation of starch-lipid-protein complexes. <i>Food Chemistry</i> , <b>2021</b> , 364, 130390	8.5	3
62	Ordered structure of starch inclusion complex with C10 aroma molecules. <b>2020</b> , 108, 105969		20
61	Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. <b>2020</b> , 137, 109338		10
60	Genetic Dissection and Functional Differentiation of ALK and ALK, Two Natural Alleles of the ALK/SSIIa Gene, Responding to Low Gelatinization Temperature in Rice. <i>Rice</i> , <b>2020</b> , 13, 39	5.8	16
59	AmyloseLipid Complex. <b>2020</b> , 57-76		1
58	Lipids in Potato. <b>2020</b> , 73-85		1
57	Gelatinization, Retrogradation and Gel Properties of Wheat Starch-Wheat Bran Arabinoxylan Complexes. <i>Gels</i> , <b>2021</b> , 7,	4.2	5
56	Resistant structure of extruded starch: Effects of fatty acids with different chain lengths and degree of unsaturation. <i>Food Chemistry</i> , <b>2021</b> , 374, 131510	8.5	2
55	Octenyl Succinate Modification of Starch Enhances the Formation of Starch-Lipid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> ,	5.7	3
54	Preparation of adzuki bean starch-lipid complexes and their anti-digestion mechanism. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	0



53	Influence of waxy proteins on wheat resistant starch formation, molecular structure and physicochemical properties.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131944	8.5	0
52	Binary Interactions and Starch Bioavailability: Critical in Limiting Glycemic Response. <i>Biochemistry</i> ,		
51	Effect of hydrophilic-lipophilic balance values of sucrose esters on cornstarch retrogradation. <i>Cereal Chemistry</i> ,	2.4	
50	Effect of freezing-assisted treatment on the formation of stable V -type complex of fried sweet potato starch and its mechanism.. <i>Journal of Food Science</i> , <b>2022</b> ,	3.4	
49	Complete nutrition drink with retrograded starch is low glycemic, and the individual glucose response to the low glycemic complete nutrition drink depends on fasting insulin levels and HOMA-IR in a randomized cross-over control trial.. <i>Journal of Nutritional Science</i> , <b>2022</b> , 11, e25	2.7	
48	Impacts, Tolerance, Adaptation, and Mitigation of Heat Stress on Wheat under Changing Climates.. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23,	6.3	7
47	Dual-frequency power ultrasound effects on the complexing index, physicochemical properties, and digestion mechanism of arrowhead starch-lipid complexes.. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 84, 105978	8.9	0
46	Production of buckwheat starch-myristic acid complexes and effect of reaction conditions on the physicochemical properties, X-ray pattern and FT-IR spectra.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> ,	7.9	2
45	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> ,	7.9	2
44	Interactome of millet-based food matrices: A review.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132636	8.5	2
43	Combination Mechanism and Structural Properties of Complexes between Lipid and Small Granule Starch Isolated from <i>Agriophyllum squarrosum</i> (L.) Moq. Seeds. <i>Starch/Staerke</i> , 2100215	2.3	
42	Influence of different kinds of fatty acids on the behavior, structure and digestibility of high amylose maize starch-fatty acid complexes.. <i>Journal of the Science of Food and Agriculture</i> , <b>2022</b> ,	4.3	1
41	Resistant starch formation in rice: Genetic regulation and beyond.. <i>Plant Communications</i> , <b>2022</b> , 3, 100329	3.9	0
40	Changes in structures and digestibility of amylose-oleic acid complexes following microwave heat-moisture treatment. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 214, 439-445	7.9	0
39	Recent progress in understanding starch gelatinization - An important property determining food quality. <i>Carbohydrate Polymers</i> , <b>2022</b> , 293, 119735	10.3	0
38	Impact of starch-lipid complexes on oil absorption of starch and its mechanism. <i>Journal of the Science of Food and Agriculture</i> ,	4.3	
37	Effect of Debranching and Differential Ethanol Precipitation on the Formation and Fermentation Properties of Maize Starch-lipid Complexes. <i>Journal of Agricultural and Food Chemistry</i> ,	5.7	
36	Effects of endogenous macronutrients and processing conditions on starch digestibility in wheat bread. <i>Carbohydrate Polymers</i> , <b>2022</b> , 295, 119874	10.3	0



35	Effects of Extrusion on Starch Molecular Degradation, OrderDisorder Structural Transition and DigestibilityA Review. <b>2022</b> , 11, 2538	1
34	Mechanisms Underlying the Formation of AmyloseLauric AcidLactoglobulin Complexes: Experimental and Molecular Dynamics Studies.	1
33	Formation of Intermediate Amylose Rice StarchLipid Complex Assisted by Ultrasonication. <b>2022</b> , 11, 2430	0
32	Improving the instant properties of kudzu powder by complexing with different chain-length fatty acids. <b>2022</b> , 167, 113821	
31	Fabrication and characterization of starch-lipid complexes using chain-elongated waxy corn starches as substrates. <b>2023</b> , 398, 133847	0
30	Physicochemical Properties, Structural and In Vitro Digestibility of Starch from Five Different Sources. <b>2022</b> , 14, 695-702	0
29	The physicochemical properties of a starchSodium stearoyl lactylate complex formed via annealing treatment in ethanol solutions. <b>2023</b> , 135, 108181	0
28	Effects of egg white on physicochemical and functional characteristics of steamed cold noodles (a wheat starch gel food). <b>2022</b> , 169, 114057	0
27	Understanding the texture and digestibility attributes of rice noodles supplemented with common vetch starch. <b>2022</b> , 222, 772-782	1
26	Establishment of a quality evaluation system of sweet potato starch using multivariate statistics. 9,	0
25	Mechanism of high-moisture extruded protein fibrous structure formation based on the interactions among pea protein, amylopectin, and stearic acid. <b>2022</b> , 108254	1
24	Effects of NaCl and sucrose on the structure and thermal properties of microcrystalline starch-glycerol monostearate complex.	0
23	Formation of StarchLipid Complexes during the Deep-Frying Process and Its Effects on Lipid Oxidation. <b>2022</b> , 11, 3083	0
22	Structure, physicochemical properties and in vitro digestibility of extruded starch-lauric acid complexes with different amylose contents. <b>2023</b> , 136, 108239	0
21	A novel starch-based microparticle with polyelectrolyte complexes and its slow digestion mechanism. <b>2023</b> , 135, 108205	0
20	Development and characterization of resistant starch produced by an extrusionDebranching strategy with a high starch concentration. <b>2023</b> , 136, 108276	0
19	Wheat Glu-A1a encoded 1Ax1 subunit enhances gluten physicochemical properties and molecular structures that confer superior breadmaking quality. <b>2022</b> ,	1
18	Effects of NaCl and sucrose on the structural and functional properties of debranched quinoa starch-oleic acid complexes under baking. <b>2022</b> ,	0

- 17 Effect of adding vegetable oils to starches from different botanical origins on physicochemical and digestive properties and amylose-lipid complex formation. 0
- 16 Insights on Some Polysaccharide Gel Type Materials and Their Structural Peculiarities. **2022**, 8, 771 1
- 15 BUCKWHEAT STARCH-MYRISTIC ACID COMPLEX FORMATION: EFFECT OF REACTION TEMPERATURE AND MYRISTIC ACID CONCENTRATION ON DIGESTIBILITY PROPERTIES. 1169-1180 0
- 14 Quality Characteristics of Novel Pasta Enriched with Non-Extruded and Extruded Blackcurrant Pomace. **2022**, 27, 8616 2
- 13 Effects of microwave and conventional heating on physicochemical, digestive, and structural properties of debranched quinoa starch-oleic acid complexes with different water addition. 0
- 12 Preparation of the starch-lipid complexes by ultrasound treatment: Exploring the interactions using molecular docking. **2023**, 237, 124187 0
- 11 Molecular interactions between apigenin and starch with different amylose/amylopectin ratios revealed by X-ray diffraction, FT-IR and solid-state NMR. **2023**, 310, 120737 0
- 10 Different starch varieties influence the complexing state and digestibility of the resulting starch-lipid complexes. **2023**, 141, 108679 0
- 9 Different oil-modified cross-linked starches: In vitro digestibility and its relationship with their structural and rheological characteristics. **2023**, 418, 135991 0
- 8 The alterations in granule, shell, blocklets, and molecular structure of pea starch induced by ultrasound. **2023**, 240, 124319 0
- 7 Factors affecting starch digestibility rate of maize grain in poultry. **2023**, 79, 43-68 0
- 6 An investigation into structural properties and stability of debranched starch-lycopene inclusion complexes with different branching degrees. **2023**, 233, 123641 0
- 5 Facile solid-phase synthesis of starch-fatty acid complexes via mechanical activation for stabilizing curcumin-loaded Pickering emulsions. **2023**, 166, 112625 0
- 4 V-amylose Nanocarriers Complexed with Debranched Sweet Potato Starch: Structural Characteristics and Digestibility. 0
- 3 Starch fine molecular structures as driving factors for multiphasic starch gelatinization property in rice flour. 0
- 2 Effect of the Amylose Nanoscale Polymerization Index on the Digestion Kinetics and Mechanism of Recombinant Chinese Seedless Breadfruit Starch Triadic Complexes. 0
- 1 Studies on nutritional intervention of ginkgo starch-lauric acid complex in obese rats induced by a high-fat diet. **2023**, 102644 0