

Effects of pectin on molecular structural changes in starch

Food Hydrocolloids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Dietary Fiber, Gastric Emptying, and Carbohydrate Digestion: A Mini-review. <i>Starch/Staerke</i> , 2018, 70, 1700346.	2.1	39
2	Non-starch contents affect the susceptibility of banana starch and flour to ozonation. <i>Journal of Food Science and Technology</i> , 2018, 55, 1726-1733.	2.8	21
3	Dependence of physicochemical, functional and textural properties of high-resistant starch rice on endogenous nonstarch polysaccharides. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1079-1086.	2.7	18
4	Capillary Electrophoresis Separations of Glycans. <i>Chemical Reviews</i> , 2018, 118, 7867-7885.	47.7	122
5	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9087-9096.	5.2	44
6	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.	10.3	50
7	Synthesis and characterization of citric acid esterified rice starch by reactive extrusion: A new method of producing resistant starch. <i>Food Hydrocolloids</i> , 2019, 92, 135-142.	10.7	109
8	Digestibility and structures of vinasse starches with different types of raw rice and fermented leaven. <i>Food Chemistry</i> , 2019, 294, 96-103.	8.2	8
9	Pectin plays a role in restricting the utilization of rapeseed meal by Chinese mitten crab, <i>Eriocheir sinensis</i> . <i>Aquaculture Research</i> , 2019, 50, 611-620.	1.8	4
10	Evaluation studies on effects of pectin with different concentrations on the pasting, rheological and digestibility properties of corn starch. <i>Food Chemistry</i> , 2019, 274, 319-323.	8.2	131
11	The role of thermostable proteinaceous α -amylase inhibitors in slowing starch digestion in pasta. <i>Food Hydrocolloids</i> , 2019, 90, 241-247.	10.7	49
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13	The Influence of Xanthan Gum on Rheological Properties and In Vitro Digestibility of Kudzu (<i>Pueraria lobata</i>) Starch. <i>Starch/Staerke</i> , 2020, 72, 1900139.	2.1	12
14	The effect of starch-hydrocolloid interaction on starch digestibility, pasting and physicochemical properties: A review. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 443, 012084.	0.3	5
15	Effects of tamarind seed polysaccharide on gelatinization, rheological, and structural properties of corn starch with different amylose/amylopectin ratios. <i>Food Hydrocolloids</i> , 2020, 105, 105854.	10.7	53
16	Low and high methoxyl pectin lowers on structural change and digestibility of fried potato starch. <i>LWT - Food Science and Technology</i> , 2020, 132, 109853.	5.2	15
17	Structure and physicochemical properties of two waxy wheat starches. <i>Food Chemistry</i> , 2020, 318, 126492.	8.2	29
18	In vitro examination of starch digestibility of Saba banana [<i>Musa saba</i> ™ (<i>Musa acuminata</i> — <i>Musa</i>)]. <i>ETQq1</i> 1.0.7843	3.3	13

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19	Relations between digestibility and structures of pumpkin starches and pectins. Food Hydrocolloids, 2020, 106, 105894.	10.7	36
20	The digestion mechanism of jackfruit seed starch using improved extrusion cooking technology. Food Hydrocolloids, 2021, 110, 106154.	10.7	59
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22	Slower liberation and digestion of amylose in high-amylose rice cooked with adzuki bean: contribution of procyanidins. European Food Research and Technology, 2021, 247, 121-131.	3.3	5
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38	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <i>Food Hydrocolloids</i> , 2021, 118, 106765.	10.7	47
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42	Competition between Granule Bound Starch Synthase and Starch Branching Enzyme in Starch Biosynthesis. <i>Rice</i> , 2019, 12, 96.	4.0	25
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52	Comparison of Feed Digestibility between Ponies, Standardbreds and Andalusian Horses Fed Three Different Diets. <i>Veterinary Sciences</i> , 2022, 9, 15.	1.7	2
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60	Physicochemical characteristics and retardation effects on in vitro starch digestibility of non-starch polysaccharides in jelly-fig (<i>Ficus pumila</i> L. var. <i>awkeotsang</i>). <i>LWT - Food Science and Technology</i> , 2023, 180, 114688.	5.2	3
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