

Starch Structure Influences Its Digestibility: A Review

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Progress in Hydroxyapatiteâ€“Starch Based Sustainable Biomaterials for Biomedical Bone Substitution Applications. ACS Sustainable Chemistry and Engineering, 2017, 5, 8491-8512.	6.7	136
2	Slowly Digestible Carbohydrate for Balanced Energy: In Vitro and In Vivo Evidence. Nutrients, 2017, 9, 1230.	4.1	28
3	Slowing the Starch Digestion by Structural Modification through Preparing Zein/Pectin Particle Stabilized Water-in-Water Emulsion. Journal of Agricultural and Food Chemistry, 2018, 66, 4200-4207.	5.2	29
4	A comprehensive study of glucose transfer in the human small intestine using an in vitro intestinal digestion system (i-IDS) based on a dialysis membrane process. Journal of Membrane Science, 2018, 564, 700-711.	8.2	9
5	Relationships between amylopectin internal molecular structure and physicochemical properties of starch. Trends in Food Science and Technology, 2018, 78, 234-242.	15.1	145
6	Physicochemical properties of rice with contrasting resistant starch content. Journal of Cereal Science, 2019, 89, 102815.	3.7	8
7	The effects of dielectric barrier discharge plasma on physicochemical and digestion properties of starch. International Journal of Biological Macromolecules, 2019, 138, 819-830.	7.5	101
8	Dietary fiber content, texture, and in vitro starch digestibility of different white bread crusts. Journal of Cereal Science, 2019, 89, 102824.	3.7	17
9	How to calculate starch lamellar features with improved accuracy by small angle X-ray scattering. International Journal of Biological Macromolecules, 2019, 141, 622-625.	7.5	12
10	Unripe plantain flour as a dietary fiber source in glutenâ€“free spaghetti with moderate glycemic index. Journal of Food Processing and Preservation, 2019, 43, e14012.	2.0	8
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12	Glycemic Index of Slowly Digestible Carbohydrate Alone and in Powdered Drink-Mix. Nutrients, 2019, 11, 1228.	4.1	12
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14	In vitro intestinal lipolysis of emulsions based on starch granule Pickering stabilization. Food Hydrocolloids, 2019, 95, 468-475.	10.7	17
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16	Banana and Mango Flours. , 2019, , 153-164.		3
17	Inhibition of the amylolytic hydrolysis of starch by ethanol. Food Hydrocolloids, 2019, 90, 285-290.	10.7	6
18	Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern Triticum turgidum ssp. genotypes. Food Research International, 2019, 120, 568-576.	6.2	21

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19	Production of slowly digestible corn starch using hyperthermophilic <i>Staphylothermus marinus</i> amylopullulanase in <i>Bacillus subtilis</i> . <i>Food Chemistry</i> , 2019, 277, 1-5.	8.2	9
20	Starch Characterization of Improved Chickpea Varieties Grown in Mexico. <i>Starch/Staerke</i> , 2019, 71, 1800139.	2.1	10
21	Properties and possible applications of ozone-modified potato starch. <i>Food Research International</i> , 2019, 116, 1192-1201.	6.2	42
22	Unripe mango kernel starch: Partial characterization. <i>Food Hydrocolloids</i> , 2020, 101, 105512.	10.7	29
23	Combination of rice varieties and cooking methods resulting in a high content of resistant starch. <i>Cereal Chemistry</i> , 2020, 97, 149-157.	2.2	17
24	Physicochemical and functional properties of Maori potato flour. <i>Food Bioscience</i> , 2020, 33, 100488.	4.4	7
25	Pullulanase activity: A novel indicator of inherent resistant starch in rice (<i>Oryza sativa</i> . L). <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1213-1223.	7.5	24
26	In Vitro Starch Digestibility and Glycaemic Index of Fried Dough and Batter Enriched with Wheat and Oat Bran. <i>Foods</i> , 2020, 9, 1374.	4.3	7
27	The Dioscorea Genus (Yam)â€™s An Appraisal of Nutritional and Therapeutic Potentials. <i>Foods</i> , 2020, 9, 1304.	4.3	85
28	Simulation of Human Small Intestinal Digestion of Starch Using an In Vitro System Based on a Dialysis Membrane Process. <i>Foods</i> , 2020, 9, 913.	4.3	11
29	Synthesis and characterization of starch stabilized Ag nanoparticles. Effect of the crystalline structure of starch.. <i>Journal of Physics: Conference Series</i> , 2020, 1541, 012003.	0.4	0
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31	Chemical, structural, and thermal characterization of starches from four yellow Arracacha (<i>Arracacia xanthorrhiza</i>) roots produced in Colombia. <i>Heliyon</i> , 2020, 6, e04763.	3.2	11
32	Pulp and peel of unripe stenospermocarpic mango (<i>Mangifera indica</i> L. cv Ataulfo) as an alternative source of starch, polyphenols and dietary fibre. <i>Food Research International</i> , 2020, 138, 109719.	6.2	25
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40	Role of nutraceutical starch and proanthocyanidins of pigmented rice in regulating hyperglycemia: Enzyme inhibition, enhanced glucose uptake and hepatic glucose homeostasis using in vitro model. <i>Food Chemistry</i> , 2021, 335, 127505.	8.2	32
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49	Pearl millet grain as an emerging source of starch: A review on its structure, physicochemical properties, functionalization, and industrial applications. <i>Carbohydrate Polymers</i> , 2021, 260, 117776.	10.2	50
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51	Comparison of the Release Kinetics of Bioactive Molecules from Native and Modified Starch Nanoparticles into Food and Gastric Simulants. <i>Starch/Staerke</i> , 0, , 2100064.	2.1	2
52	Morphological characterization of <i>Smallanthus sonchifolius</i> (Poepp.) H. Rob. 1978 <i>œyacon</i> plants from rhizophores from Gran Chimã, Otuzco y SÃnchez CarriÃn. <i>Rebiol</i> , 2021, 41, 114-119.	0.1	0
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