

Effect of pulsed electric field on structural properties and different crystalline type in solid state

Carbohydrate Polymers

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Citation Report

#	ARTICLE	IF	CITATIONS
1	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 966-974.	7.5	33
2	Nonthermal methods for starch modification—A review. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14242.	2.0	34
3	Effect of pulsed electric field on properties and multi-scale structure of japonica rice starch. <i>LWT - Food Science and Technology</i> , 2019, 116, 108515.	5.2	42
4	Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. <i>LWT - Food Science and Technology</i> , 2019, 113, 108274.	5.2	15
5	Understanding the Properties of Starch in Potatoes (<i>Solanum tuberosum</i> var. <i>Agria</i>) after Being Treated with Pulsed Electric Field Processing. <i>Foods</i> , 2019, 8, 159.	4.3	27
6	Understanding the impact of Pulsed Electric Fields treatment on the thermal and pasting properties of raw and thermally processed oat flours. <i>Food Research International</i> , 2020, 129, 108839.	6.2	35
8	Modifications in the physicochemical properties of flour “fractions” after Pulsed Electric Fields treatment of thermally processed oat. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102406.	5.6	10
9	Kinetics and Thermodynamics of Thermal Degradation of Different Starches and Estimation the OH Group and H ₂ O Content on the Surface by TG/DTG-DTA. <i>Polymers</i> , 2020, 12, 357.	4.5	53
10	Latest advances in imaging techniques for characterizing soft, multiphasic food materials. <i>Advances in Colloid and Interface Science</i> , 2020, 279, 102154.	14.7	22
11	The application of PEF technology in food processing and human nutrition. <i>Journal of Food Science and Technology</i> , 2021, 58, 397-411.	2.8	88
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15	Clean label starch: production, physicochemical characteristics, and industrial applications. <i>Food Science and Biotechnology</i> , 2021, 30, 1-17.	2.6	60
16	Insights into the multiscale structure and pasting properties of ball-milled waxy maize and waxy rice starches. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 205-214.	7.5	22
17	Non-invasive techniques to study starch structure and starchy products properties. <i>Current Opinion in Food Science</i> , 2021, 38, 196-202.	8.0	5
18	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. <i>Carbohydrate Polymers</i> , 2021, 254, 117294.	10.2	51
19	Starch modification by novel technologies and their functionality. , 2021, , 157-179.		3

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20	Modulation of gelatinized wheat starch digestion and fermentation profiles by young apple polyphenols <i>in vitro</i> . <i>Food and Function</i> , 2021, 12, 1983-1995.	4.6	23
21	Structural and functional characteristics of Japonica rice starches with different amylose contents. <i>CYTA - Journal of Food</i> , 2021, 19, 532-540.	1.9	15
22	Pulsed Electric Field. , 2021, , 137-179.		2
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25	Basic principles in starch multi-scale structuration to mitigate digestibility: A review. <i>Trends in Food Science and Technology</i> , 2021, 109, 154-168.	15.1	128
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33	Application of pulsed electric field and drying temperature response on the thermodynamic and thermal properties of red rice starch (<i>Oryza Sativa</i> L.). <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	12
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38	Physical modification of maize starch by gelatinizations and cold storage. <i>International Journal of Biological Macromolecules</i> , 2022, 217, 291-302.	7.5	6

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40	Texture and in vitro starch digestion kinetics of French fries produced from potatoes (<i>Solanum</i>) Tj ETQq1 1 0.784314.rgBT /Overlock 10	4.0	7
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