

# Molecular mechanisms underlying the formation of starch aggregates during simulated food processing: A dynamic structural analysis

Carbohydrate Polymers

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of pH on formation of starch complexes with lauric acid and $\beta$ -lactoglobulin. <i>LWT - Food Science and Technology</i> , 2020, 132, 109915.	5.2	12
2	Effect of protein types on structure and digestibility of starch-protein-lipids complexes. <i>LWT - Food Science and Technology</i> , 2020, 134, 110175.	5.2	47
3	New insight into the interactions among starch, lipid and protein in model systems with different starches. <i>Food Hydrocolloids</i> , 2021, 112, 106323.	10.7	41
4	Effects of Debranching on the Formation of Maize Starch- $\beta$ -Lactoglobulin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9086-9093.	5.2	10
5	Effect of Extrusion on the Crystalline Structure of Starch during RS5 Formation. <i>Polysaccharides</i> , 2021, 2, 187-201.	4.8	9
6	The impact of various exogenous type starch on the structural properties and dispersion stability of autoclaved lotus seed starch. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 49-57.	7.5	13
7	Controlling starch digestibility and glycaemic response in maize-based foods. <i>Journal of Cereal Science</i> , 2021, 99, 103222.	3.7	12
8	Characteristics of A/B-type starch-wheat germ oil complexes and their effects on noodle texture. <i>LWT - Food Science and Technology</i> , 2021, 144, 111251.	5.2	9
9	Starch-lipid interaction alters the molecular structure and ultimate starch bioavailability: A comprehensive review. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 626-638.	7.5	44
10	Effects of proteins on the structure, physicochemical properties, and in vitro digestibility of wheat starch-lauric acid complexes under various cooking methods. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1112-1119.	7.5	11
11	Combination treatment of bamboo shoot dietary fiber and dynamic high-pressure microfluidization on rice starch: Influence on physicochemical, structural, and in vitro digestion properties. <i>Food Chemistry</i> , 2021, 350, 128724.	8.2	35
12	Modifying the internal structures of steamed rice cakes by emulsifiers for promoted textural and sensory properties. <i>Food Chemistry</i> , 2021, 354, 129469.	8.2	14
13	Functional and nutritional properties of roasted semolina porridge with ghee and monoglyceride. <i>Food Bioscience</i> , 2021, 42, 101156.	4.4	1
14	Carboxy groups in fatty acids facilitate the formation and thermal stability of starch-fatty acids complexes. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6667-6673.	2.7	2
15	The influence of acid hydrolysis on physicochemical properties of starch-oleic acid mixtures and generation of radicals. <i>Food Hydrocolloids</i> , 2021, 118, 106780.	10.7	4
16	New insight into starch retrogradation: The effect of short-range molecular order in gelatinized starch. <i>Food Hydrocolloids</i> , 2021, 120, 106921.	10.7	51
17	Effect of protein-fatty acid interactions on the formation of starch-lipid-protein complexes. <i>Food Chemistry</i> , 2021, 364, 130390.	8.2	23
18	Effect of a novel shell material- $\beta$ -Starch-protein-fatty acid ternary nanoparticles on loading levels and in vitro release of curcumin. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 471-478.	7.5	6

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19	Octenyl Succinate Modification of Starch Enhances the Formation of Starch-Lipid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14938-14950.	5.2	18
20	An insight into the physicochemical characterisation of starch-lipid complex and its importance in food industry. <i>Food Reviews International</i> , 2023, 39, 4198-4212.	8.4	4
21	Changes of starch during thermal processing of foods: Current status and future directions. <i>Trends in Food Science and Technology</i> , 2022, 119, 320-337.	15.1	41
22	Binary Interactions and Starch Bioavailability: Critical in Limiting Glycemic Response. <i>Biochemistry</i> , 0, , .	1.2	0
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24	Understanding the structure, digestibility, texture and flavor attributes of rice noodles complexation with xanthan and dodecyl gallate. <i>Food Hydrocolloids</i> , 2022, 127, 107538.	10.7	19
25	High-amylose starch: Structure, functionality and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8568-8590.	10.3	12
26	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> , 2022, 207, 978-989.	7.5	7
27	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> , 0, , 2100215.	2.1	0
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29	Construction of hydrophobic lauric acid film on aluminum alloy and its corrosion resistance mechanism. <i>Surface and Interface Analysis</i> , 0, , .	1.8	4
30	Starch-lauric acid complex-stabilised Pickering emulsion gels enhance the thermo-oxidative resistance of flaxseed oil. <i>Carbohydrate Polymers</i> , 2022, 292, 119715.	10.2	21
31	Impact of starch-lipid complexes on oil absorption of starch and its mechanism. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 83-91.	3.5	1
32	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> , 2022, 70, 9132-9142.	5.2	11
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34	Effect of V-type crystallinity and starch particle structure on the oil loading capacity and anti-oxidation. <i>Carbohydrate Polymers</i> , 2022, 297, 120015.	10.2	11
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36	Complexation temperature regulation of the ordered structure of V-type starch. <i>Carbohydrate Polymers</i> , 2022, 298, 120086.	10.2	19

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37	Structure, physicochemical properties and in vitro digestibility of extruded starch-lauric acid complexes with different amylose contents. <i>Food Hydrocolloids</i> , 2023, 136, 108239.	10.7	22
38	Influence of ultrasonic-microwave power on the structure and in vitro digestibility of lotus seed starch-glycerin monostearin complexes after retrogradation. <i>International Journal of Biological Macromolecules</i> , 2023, 228, 59-67.	7.5	7
39	Effects of NaCl and sucrose on the structural and functional properties of debranched quinoa starch-oleic acid complexes under baking. <i>International Journal of Biological Macromolecules</i> , 2023, 226, 1588-1596.	7.5	1
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44	More simple, efficient and accurate food research promoted by intermolecular interaction approaches: A review. <i>Food Chemistry</i> , 2023, 416, 135726.	8.2	7
45	Encapsulation of ascorbyl palmitate in maize granular starch through an irradiation-“hydrothermal method. <i>Radiation Physics and Chemistry</i> , 2023, 208, 110939.	2.8	0
46	Development of phytoglycogen-derived core-“shell-“corona nanoparticles complexed with conjugated linoleic acid. <i>Food and Function</i> , 2023, 14, 6376-6384.	4.6	1
47	Preparation of starch-lipid complexes under wet grinding and its mechanism analysis. <i>Cereal Chemistry</i> , 0, , .	2.2	0
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57	Effects of different sources of proteins on the formation of starch-lipid-protein complexes. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 126853.	7.5	2
58	Crystallinity determination of amylose-fatty acid complex in gelatinized rice starch-fatty acid mixtures using Terahertz spectroscopy. <i>Food Hydrocolloids</i> , 2024, 146, 109279.	10.7	4
59	Effects of oil and heating on the physicochemical and microstructural properties of gluten-starch dough. <i>Food Chemistry</i> , 2024, 436, 137571.	8.2	2
60	New insights into the interaction between bamboo shoot polysaccharides and lotus root starch during gelatinization, retrogradation, and digestion of starch. <i>International Journal of Biological Macromolecules</i> , 2024, 254, 127877.	7.5	0
61	Structure and in vitro digestibility of amylose-lipid complexes formed by an extrusion-debranching-complexing strategy. <i>Food Chemistry</i> , 2024, 437, 137950.	8.2	1
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66	The influence of short-range molecular order in gelatinized starch on the formation of starch-lauric acid complexes. <i>International Journal of Biological Macromolecules</i> , 2024, 260, 129526.	7.5	0
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70	Effects of Starch-Lipid Complexes on Quality and Starch Digestibility of Wheat Noodles. <i>Starch/Staerke</i> , 0, , .	2.1	0
71	Interaction between amylose, fatty acid, and Î²-lactoglobulin to study multiple biomacromolecules self-assembly and application. <i>Aggregate</i> , 0, , .	9.9	0
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