

# Impact of water extractable arabinoxylan with different gelatinization and retrogradation behavior of wheat starch

Food Chemistry

318, 126477

DOI: [10.1016/j.foodchem.2020.126477](https://doi.org/10.1016/j.foodchem.2020.126477)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Effects of exogenous V-type complexes on the structural properties and digestibility of autoclaved lotus seed starch after retrogradation. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 231-238.	7.5	18
2	Variability and cluster analysis of arabinoxylan content and its molecular profile in crossed wheat lines. <i>Journal of Cereal Science</i> , 2020, 95, 103074.	3.7	7
3	Molar mass effect in food and health. <i>Food Hydrocolloids</i> , 2021, 112, 106110.	10.7	19
4	Recent advances on the one-pot synthesis to assemble size-controlled glycans and glycoconjugates and polysaccharides. <i>Carbohydrate Polymers</i> , 2021, 258, 117672.	10.2	8
5	Evaluation of rheological properties, microstructure and water mobility in buns dough enriched in aleurone flour modified by enzyme combinations. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5913-5922.	2.7	13
6	Polysaccharide Structures and Their Hypocholesterolemic Potential. <i>Molecules</i> , 2021, 26, 4559.	3.8	32
7	Plant cellular architecture and chemical composition as important regulator of starch functionality in whole foods. <i>Food Hydrocolloids</i> , 2021, 117, 106744.	10.7	23
8	Mechanisms controlling wheat starch gelatinization and pasting behaviour in presence of sugars and sugar replacers: Role of hydrogen bonding and plasticizer molar volume. <i>Food Hydrocolloids</i> , 2021, 119, 106880.	10.7	40
9	Selectively hydrolyzed soy protein as an efficient quality improver for steamed bread and its influence on dough components. <i>Food Chemistry</i> , 2021, 359, 129926.	8.2	14
10	Long-term retrogradation properties of rice starch modified with transglucosidase. <i>Food Hydrocolloids</i> , 2021, 121, 107053.	10.7	16
11	Control of wheat starch rheological properties and gel structure through modulating granule structure change by reconstituted gluten fractions. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1707-1715.	7.5	14
12	Gelatinization, Retrogradation and Gel Properties of Wheat Starch-Wheat Bran Arabinoxylan Complexes. <i>Gels</i> , 2021, 7, 200.	4.5	21
13	Tailormade Wheat Arabinoxylan Reveals the Role of Substitution in Regulating Gelatinization and Retrogradation Behavior of Wheat Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1659-1669.	5.2	6
14	Effect of static magnetic field treatment on the germination of brown rice: Changes in $\alpha$ -amylase activity and structural and functional properties in starch. <i>Food Chemistry</i> , 2022, 383, 132392.	8.2	23
15	Baking characteristic improvement and starch retrogradation inhibition of Chinese pancakes by hydrocolloids. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
16	Arabinoxylans as Functional Food Ingredients: A Review. <i>Foods</i> , 2022, 11, 1026.	4.3	36
17	Effect of physicochemical properties, pre-processing, and extraction on the functionality of wheat bran arabinoxylans in breadmaking – A review. <i>Food Chemistry</i> , 2022, 383, 132584.	8.2	12
18	Influence of reconstituted gluten fractions on the short-term and long-term retrogradation of wheat starch. <i>Food Hydrocolloids</i> , 2022, 130, 107716.	10.7	18

#	ARTICLE	IF	CITATIONS
19	Preparation and Hydrogelling Performances of a New Drilling Fluid Filtrate Reducer from Plant Press Slag. <i>Gels</i> , 2022, 8, 201.	4.5	14
20	Effect of arabinoxylans with different molecular weights on the gelling properties of wheat starch. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1676-1684.	7.5	11
21	Comparative compositional and functional characterisation of rye varieties and novel industrial milling fractions. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4463-4472.	2.7	2
22	Effect of wheat bran arabinoxylan on the gelatinization and long-term retrogradation behavior of wheat starch. <i>Carbohydrate Polymers</i> , 2022, 291, 119581.	10.2	19
23	Recent progress in understanding starch gelatinization - An important property determining food quality. <i>Carbohydrate Polymers</i> , 2022, 293, 119735.	10.2	27
24	Comparative study of solid-state fermentation with different microbial strains on the bioactive compounds and microstructure of brown rice. <i>Food Chemistry</i> , 2022, 397, 133735.	8.2	7
25	Nonlinear rheological properties of Chinese cold skin noodle (liangpi) and wheat starch gels by large amplitude oscillatory shear (LAOS). <i>Food Hydrocolloids</i> , 2023, 134, 108030.	10.7	13
26	Impact of Konjac Glucomannan with Different Molecular Weight on Retrogradation Properties of Pea Starch. <i>Gels</i> , 2022, 8, 651.	4.5	1
27	Impact of Wheat Arabinoxylan with Defined Substitution Patterns on the Heat-Induced Polymerization Behavior of Gluten. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 14784-14797.	5.2	6
28	Effect of aleuroneâ€rich fraction on texture and nutritional properties of breads. <i>International Journal of Food Science and Technology</i> , 2022, 57, 7942-7951.	2.7	2
29	Inca Peanut Seed Albumin Promotes the Retrogradation of Corn Starch. <i>ACS Food Science &amp; Technology</i> , 0, , .	2.7	1
30	Impact of water soluble arabinoxylan on starch-gluten interactions in dough. <i>LWT - Food Science and Technology</i> , 2023, 173, 114289.	5.2	4
31	Correlation analysis on physicochemical and structural properties of sorghum starch. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	1
32	Effects of jicama ( <i>Pachyrhizus erosus</i> L.) non-starch polysaccharides with different molecular weights on structural and physicochemical properties of jicama starch. <i>Food Hydrocolloids</i> , 2023, 139, 108502.	10.7	11
33	Wheat starch structureâ€function relationship in breadmaking: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2023, 22, 2292-2309.	11.7	3
34	Arabinoxylan of varied structural features distinctively affects the functional and in vitro digestibility of wheat starch. <i>Food Hydrocolloids</i> , 2023, 140, 108615.	10.7	5
35	Effects of Deacetylated Konjac Glucomannan on the pasting, rheological and retrogradation properties of wheat starch. <i>Food Bioscience</i> , 2023, 52, 102465.	4.4	9
36	Structural and physicochemical properties of microwave-processing pregelatinized maize starch, and its influence on drug release from tablets. <i>Journal of Drug Delivery Science and Technology</i> , 2023, 84, 104452.	3.0	0

#	ARTICLE	IF	CITATIONS
37	Hydrothermal Leaching of Amylose from Native, Oxidized and Heat-Treated Starches. <i>Processes</i> , 2023, 11, 1464.	2.8	2
38	Insights into the modification of physicochemical properties and digestibility of pea starch gels with barley $\beta$ -glucan. <i>Journal of Food Science</i> , 2023, 88, 2833-2844.	3.1	2
39	Oligosaccharide, sucrose, and allulose effects on the pasting and retrogradation behaviors of wheat starch. <i>Food Research International</i> , 2023, 171, 113002.	6.2	2
40	Effect of sourdough on the quality of whole wheat fresh noodles fermented with exopolysaccharide lactic acid bacteria. <i>Food Research International</i> , 2023, 172, 113108.	6.2	6
41	Effect of mulberry leaf polysaccharides on the physicochemical, rheological, microstructure properties and in vitro starch digestibility of wheat starch during the freeze-thaw cycles. <i>Food Hydrocolloids</i> , 2023, 144, 109057.	10.7	6
42	Soy protein isolate improves the structure, starch retrogradation and water distribution of a Chinese traditional rice/bean food Dousi: towards high low-temperature storage stability. <i>International Journal of Food Science and Technology</i> , 2023, 58, 5144-5153.	2.7	1
43	Effects of <i>Lycium barbarum</i> polysaccharide on gelatinization properties of potato starch. <i>Journal of Food Process Engineering</i> , 2023, 46, .	2.9	0
44	Cereal Grain Arabinoxylans: Processing Effects and Structural Changes during Food and Beverage Fermentations. <i>Fermentation</i> , 2023, 9, 914.	3.0	1
45	Impact of isolated and chemically modified dietary fiber on bakery products: Current knowledge and future directions. <i>Cereal Chemistry</i> , 2024, 101, 7-37.	2.2	1
46	Effects of xylanase on starch isolation and functional properties of waxy wheat flour. <i>Journal of Cereal Science</i> , 2023, 114, 103775.	3.7	0
47	The effects of hulless barley ( <i>Hordeum vulgare</i> var. <i>coeleste</i> L.) grass polysaccharide on physicochemical properties of wheat flour and starch. <i>International Journal of Food Science and Technology</i> , 2024, 59, 241-250.	2.7	0
48	Effects of non-starch polysaccharide on starch gelatinization and digestibility: a review. , 2023, 2, 302-312.		3
49	Effects of three different polysaccharides on the sol gel-behavior, rheological, and structural properties of tapioca starch. <i>International Journal of Biological Macromolecules</i> , 2024, 254, 128053.	7.5	2
50	Comparative performance of superior and inferior grains for quality parameters following diversified temperature during grain filling stage. <i>Journal of Cereal Science</i> , 2024, 115, 103812.	3.7	0
51	Effect of feruloylated arabinoxylan on the retrogradation and digestibility properties of pea starch during short-term refrigeration: Dependence of polysaccharide structure and bound ferulic acid content. <i>International Journal of Biological Macromolecules</i> , 2024, 257, 128524.	7.5	0
52	Soybean protein isolate inhibiting the retrogradation of fresh rice noodles: Combined experimental analysis and molecular dynamics simulation. <i>Food Hydrocolloids</i> , 2024, 151, 109877.	10.7	0