

Recent advances in heat-moisture modified cereal starch applications in starchy food systems

Food Chemistry

344, 128700

DOI: [10.1016/j.foodchem.2020.128700](https://doi.org/10.1016/j.foodchem.2020.128700)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Application of microwave and hydrothermal treatments for modification of cassava starch of Manipur region, India and development of cookies. <i>Journal of Food Science and Technology</i> , 2022, 59, 344-354.	2.8	3
2	Effect of heat-moisture treatment on the structural and physicochemical characteristics of sand rice (<i>Agriophyllum squarrosum</i>) starch. <i>Food Science and Nutrition</i> , 2021, 9, 6720-6727.	3.4	7
3	Heat-Moisture Treatment Further Reduces In Vitro Digestibility and Enhances Resistant Starch Content of a High-Resistant Starch and Low-Glutelin Rice. <i>Foods</i> , 2021, 10, 2562.	4.3	10
4	A review of extrusion-modified underutilized cereal flour: chemical composition, functionality, and its modulation on starchy food quality. <i>Food Chemistry</i> , 2022, 370, 131361.	8.2	15
5	Effect of Thermal Pretreatments on Phosphorylation of <i>Corypha umbraculifera</i> L. Stem Pith Starch: A Comparative Study Using Dry-Heat, Heat-Moisture and Autoclave Treatments. <i>Polymers</i> , 2021, 13, 3855.	4.5	19
6	Radio frequency treatment improved the slowly digestive characteristics of rice flour. <i>LWT - Food Science and Technology</i> , 2022, 154, 112862.	5.2	16
7	Drying modelling of amylose fatty acid complex formation for reducing rapidly available glucose of geographical indication rice during high-temperature fluidisation. <i>Journal of Food Engineering</i> , 2022, 318, 110899.	5.2	2
8	Effect of Different Hydrothermal Treatments on Pasting, Textural and Rheological Properties of Single and Dual Modified <i>Corypha Umbraculifera</i> L. Starch. <i>Starch/Staerke</i> , 0, , 2100236.	2.1	6
9	Corn Extract Effect on Broiler Chickens Productivity. <i>Lecture Notes in Networks and Systems</i> , 2022, , 152-159.	0.7	0
10	Dual Modification of Sago Starch via Heat Moisture Treatment and Octenyl Succinylation to Improve Starch Hydrophobicity. <i>Polymers</i> , 2022, 14, 1086.	4.5	26
11	Resistant starch content and physicochemical properties of non-waxy rice starches modified by pullulanase, heat-moisture treatment, and citric acid. <i>Journal of Cereal Science</i> , 2022, 105, 103472.	3.7	15
12	Heat-moisture modified blue wheat starch: Physicochemical properties modulated by its multi-scale structure. <i>Food Chemistry</i> , 2022, 386, 132771.	8.2	19
13	Influence of plasma-activated water on the morphological, functional, and digestibility characteristics of hydrothermally modified non-conventional talipot starch. <i>Food Hydrocolloids</i> , 2022, 130, 107709.	10.7	20
14	Modification in structural, physicochemical, functional, and in vitro digestive properties of kiwi starch by high-power ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106004.	8.2	21
15	Structural, gelatinization, and rheological properties of heat-moisture treated potato starch with added salt and its application in potato starch noodles. <i>Food Hydrocolloids</i> , 2022, 131, 107802.	10.7	33
16	Incorporating torch ginger (<i>Etingera elatior</i> Jack) inflorescence essential oil onto starch-based edible film towards sustainable active packaging for chicken meat. <i>Industrial Crops and Products</i> , 2022, 184, 115058.	5.2	29
17	Physicochemical, Functional, Pasting Properties and Fourier Transform Infrared Spectroscopy of Pure and Modified Cardaba Banana (<i>Musa ABB</i>) Starches. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
18	Karakteristik Mi Berbasis Ubi Jalar dengan Substitusi Pati Sagu atau Pati Ubi Banggai. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2022, 33, 11-20.	0.3	1

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19	Impact of garlic oligosaccharide fractions on microcosmic, mesoscopic, or macroscopic characteristics of dough. <i>Food Research International</i> , 2022, 160, 111739.	6.2	2
20	Development of high strength potato starch nanocomposite films with excellent UV-blocking performance: Effect of heat moisture treatment synergistic with ligninsulfonic acid. <i>Industrial Crops and Products</i> , 2022, 187, 115327.	5.2	6
21	Physicochemical, Functional, Pasting Properties and Fourier Transform Infrared Spectroscopy of Native and Modified Cardaba banana (<i>Musa ABB</i>) Starches. , 2022, 1, 100076.		3
22	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
23	Pre-baking-steaming of oat induces stronger macromolecular interactions and more resistant starch in oat-buckwheat noodle. <i>Food Chemistry</i> , 2023, 400, 134045.	8.2	15
24	Modification in Physicochemical, Structural and Digestive Properties of Potato Starch During Heat-Moisture Treatment Combined with Microwave Pre- and Post-Treatment. <i>Polish Journal of Food and Nutrition Sciences</i> , 2022, 72, 249-261.	1.7	3
25	Effects of Bifidobacteria Fermentation on Physico-Chemical, Thermal and Structural Properties of Wheat Starch. <i>Foods</i> , 2022, 11, 2585.	4.3	6
26	Succeeded high-temperature acid hydrolysis of granular maize starch by introducing heat-moisture pre-treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 222, 2868-2877.	7.5	1
27	Insight into the retardation of retrogradation of chestnut starch by heat-moisture treatment with flavonoids. <i>Food Chemistry</i> , 2023, 404, 134587.	8.2	6
28	Study of Changes in Crystallinity and Functional Properties of Modified Sago Starch (<i>Metroxylon</i> sp.) Using Physical and Chemical Treatment. <i>Polymers</i> , 2022, 14, 4845.	4.5	10
29	Effect of Heat-Moisture Treatment on the Physicochemical Properties, Structure, Morphology, and Starch Digestibility of Highland Barley (<i>Hordeum vulgare</i> L. var. nudum Hook. f) Flour. <i>Foods</i> , 2022, 11, 3511.	4.3	10
30	Removing starch granule-associated surface lipids affects structure of heat-moisture treated hull-less barley starch. <i>Carbohydrate Polymers</i> , 2023, 303, 120477.	10.2	12
31	Effects of Heat-Moisture Treatment Whole Tartary Buckwheat Flour on Processing Characteristics, Organoleptic Quality, and Flavor of Noodles. <i>Foods</i> , 2022, 11, 3822.	4.3	1
32	Effects of Heat-Moisture Treatment on the Digestibility and Physicochemical Properties of Waxy and Normal Potato Starches. <i>Foods</i> , 2023, 12, 68.	4.3	0
33	Structure, thermal stability, and in vitro digestibility of rice starch-protein hydrolysate complexes prepared using different hydrothermal treatments. <i>International Journal of Biological Macromolecules</i> , 2023, 230, 123130.	7.5	6
34	Influence of pre- or post-electron beam irradiation on heat-moisture treated maize starch for multiscale structure, physicochemical properties and digestibility. <i>Carbohydrate Polymers</i> , 2023, 313, 120891.	10.2	4
36	Characteristics of physically modified starches. <i>Food Science and Biotechnology</i> , 2023, 32, 875-883.	2.6	3
37	Physicochemical properties and structure of buckwheat flour modified by steam-treatment. <i>International Journal of Food Engineering</i> , 2023, 19, 113-120.	1.5	0

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38	Determining changes in crystallinity of rice starch after heat-moisture treatment using terahertz spectroscopy. <i>Food Chemistry</i> , 2023, 425, 136237.	8.2	4
39	Native and modified starches from underutilized seeds: Characteristics, functional properties and potential applications. <i>Food Research International</i> , 2023, 169, 112875.	6.2	6
40	Changes Induced by Heat Moisture Treatment in Wheat Flour and Pasta Rheological, Physical and Starch Digestibility Properties. <i>Gels</i> , 2023, 9, 449.	4.5	0
41	Microwave irradiation of corn kernels: Effects on structural, thermal, functional and rheological properties of corn flour. <i>Food Hydrocolloids</i> , 2023, 143, 108939.	10.7	4
42	Colloidal properties and regulation of colloidal properties of starch. <i>Scientia Sinica Chimica</i> , 2023, , .	0.4	0
43	Insights into the aggregation structure and physicochemical properties of heat-moisture treated wheat starch and its associated effects on noodle quality. <i>Journal of Cereal Science</i> , 2023, 112, 103704.	3.7	5
44	Physics of Starch System: Rheological and Mechanical Properties of Hydrothermally Modified Elephant Foot Yam Starch. <i>Food Biophysics</i> , 2024, 19, 71-84.	3.0	1
45	Multi-scale structural characteristics of black Tartary buckwheat resistant starch by autoclaving combined with debranching modification. <i>International Journal of Biological Macromolecules</i> , 2023, 249, 126102.	7.5	2
46	Heat-Moisture Treatment of Starch. , 2023, , 173-186.		0
47	Impact of Heat-Moisture Treatment on the Hierarchical Structure and Functional Properties of Rice Starch. , 2023, , 263-289.		0
48	Effects of explosion puffing on the native structural organization and oil adsorption properties of starch. <i>Carbohydrate Polymers</i> , 2024, 324, 121518.	10.2	2
49	Heat-moisture treated waxy highland barley starch: Roles of starch granule-associated surface lipids, temperature and moisture. <i>International Journal of Biological Macromolecules</i> , 2024, 254, 127991.	7.5	1
50	Impact of molecular structure of starch on the glutinous taste quality of cooked chestnut kernels. <i>International Journal of Biological Macromolecules</i> , 2024, 254, 127704.	7.5	2
51	Characterization and Evaluation of Heat-Moisture-Modified Black and Red Rice Starch: Physicochemical, Microstructural, and Functional Properties. <i>Foods</i> , 2023, 12, 4222.	4.3	0
52	Ordered structural changes of retrograded instant rice noodles during the long-term storage. <i>Food Research International</i> , 2024, 175, 113727.	6.2	1
53	A Study on the Structural and Digestive Properties of Rice Starch-Hydrocolloid Complexes Treated with Heat-Moisture Treatment. <i>Foods</i> , 2023, 12, 4241.	4.3	1
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55	The rice SnRK family: biological roles and cell signaling modules. <i>Frontiers in Plant Science</i> , 0, 14, .	3.6	0

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56	Flours from microwave-treated buckwheat grains improve the physical properties and nutritional quality of gluten-free bread. <i>Food Hydrocolloids</i> , 2024, 149, 109644.	10.7	0
57	The Application of High-Hydrostatic-Pressure Processing to Improve the Quality of Baked Products: A Review. <i>Foods</i> , 2024, 13, 130.	4.3	1
58	Dual Modification of Cassava Starch Using Physical Treatments for Production of Pickering Stabilizers. <i>Foods</i> , 2024, 13, 327.	4.3	0
59	Effects of heat treatment at different moisture of mung bean flour on the structural, gelation and in vitro digestive properties of starch. <i>Food Chemistry</i> , 2024, 443, 138518.	8.2	0
60	Structural characteristics and paste properties of wheat starch in natural fermentation during traditional Chinese Mianpi processing. <i>International Journal of Biological Macromolecules</i> , 2024, 262, 129993.	7.5	0
61	Removal of the out-shell for lotus root starch improved the effect of heat-moisture modification on multi-structure, physicochemical and digestibility properties. <i>Food Hydrocolloids</i> , 2024, 151, 109865.	10.7	0
62	Evaluating the effects of time-dependent drying and pressure heat treatments on the variation of physicochemical and rheological properties of suran starch. <i>International Journal of Biological Macromolecules</i> , 2024, 263, 130071.	7.5	0
63	A review on natural biopolymers in external drug delivery systems for wound healing and atopic dermatitis. <i>International Journal of Biological Macromolecules</i> , 2024, 263, 130296.	7.5	0