

Understanding the mechanisms of whey protein isolate starch by in vitro simulated digestion

Food Hydrocolloids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Insight into the multi-scale structure changes and mechanism of corn starch modulated by different structural phenolic acids during retrogradation. <i>Food Hydrocolloids</i> , 2022, 128, 107581.	10.7	34
2	Effects of egg white on physicochemical and functional characteristics of steamed cold noodles (a) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	9
3	Octenylsuccinic anhydride group distribution in esterified maize starches with different granular structure and its effect on starch digestibility. <i>Food Bioscience</i> , 2022, 50, 102056.	4.4	4
4	Effect of endogenous proteins and heat treatment on the in vitro digestibility and physicochemical properties of corn flour. <i>Food Hydrocolloids</i> , 2023, 135, 108220.	10.7	1
5	Effect of starch-protein interaction on regulating the digestibility of waxy rice starch under radio frequency treatment with added CaCl ₂ . <i>International Journal of Biological Macromolecules</i> , 2023, 232, 123236.	7.5	6
6	Understanding effects of glutelin on physicochemical and structural properties of extruded starch and the underlying mechanism. <i>Carbohydrate Polymers</i> , 2023, 304, 120513.	10.2	5
7	Alternations in the multilevel structures of chickpea protein during fermentation and their relationship with digestibility. <i>Food Research International</i> , 2023, 165, 112453.	6.2	13
8	The Effect of Co-Fermentation with <i>Lactobacillus plantarum</i> HLJ29L2 and Yeast on Wheat Protein Characteristics in Sourdough and Crackers. <i>Foods</i> , 2023, 12, 555.	4.3	7
9	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
10	Tartary buckwheat-derived exosome-like nanovesicles against starch digestion and their interaction mechanism. <i>Food Hydrocolloids</i> , 2023, 141, 108739.	10.7	3
11	Role of phenolic acids with different functional groups in the regulation of starch digestion in simulated dietary intake patterns. <i>International Journal of Biological Macromolecules</i> , 2023, 235, 123815.	7.5	4
12	Study on the mechanism of various exogenous proteins with different inhibitions on wheat starch digestion: From the distribution behaviors of protein in the starch matrix. <i>International Journal of Biological Macromolecules</i> , 2023, 242, 124909.	7.5	5
13	Metal ion-mediated modulation of morphology, physicochemical properties, and digestibility of type 3 resistant starch microparticle. <i>Carbohydrate Polymers</i> , 2023, 316, 121027.	10.2	2
14	Multiscale structures, physicochemical properties, and in vitro digestibility of oat starch complexes co-gelatinized with jicama non-starch polysaccharides. <i>Food Hydrocolloids</i> , 2023, 144, 108983.	10.7	6
15	The research advance of resistant starch: structural characteristics, modification method, immunomodulatory function, and its delivery systems application. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-18.	10.3	4
16	Interaction between potato starch and barley β -glucan and its influence on starch pasting and gelling properties. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 126840.	7.5	2
17	Soybean protein isolate affects in vitro digestion properties of fermented indica rice starch by regulating its gel characteristics. <i>Food Hydrocolloids</i> , 2023, 145, 109165.	10.7	3
18	Effect of starch type on the physicochemical and emulsifying properties of amorphous starch-whey protein isolate mixtures. <i>LWT - Food Science and Technology</i> , 2023, 185, 115134.	5.2	3

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19	Effects of peanut oligopeptides on the pasting properties of potato starch and digestive characteristics of dry, flat potato starch noodles. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 126992.	7.5	1
20	Enrichment of resistant starch in starch-protein hydrolysate binary matrix by modulating pH during thermal processing. <i>Food Research International</i> , 2023, 174, 113602.	6.2	1
21	Recent progress in regulating starch digestibility using natural additives and sustainable processing operations. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-15.	10.3	0
22	Alterations in the multilevel structure and depolymerization behavior of gluten induced by selenium in fermented dough. <i>Food Bioscience</i> , 2023, 56, 103389.	4.4	2
23	Fish collagen peptides, an effective starch gelatinization regulator, modify the processing properties and improve the nutritional value of wheat starch. <i>Food Hydrocolloids</i> , 2024, 149, 109612.	10.7	3
24	Extensive inhibition of starch digestion by exogenous proteins and inhibition mechanisms: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2024, 143, 104303.	15.1	3
25	Including protein hydrolysates during thermal processing mitigates the starch digestion of resulted starch-based binary matrix. <i>International Journal of Biological Macromolecules</i> , 2024, 258, 128976.	7.5	1
26	Influence of starch-protein interactions on the digestibility and chemical properties of a 3D-printed food matrix based on salmon by-product proteins. <i>Food Research International</i> , 2024, 179, 114035.	6.2	0
27	Effect of hydrocolloids on starch digestion: A review. <i>Food Chemistry</i> , 2024, 444, 138636.	8.2	0
28	Impact of Whey Protein Isolate and Xanthan Gum on the Functionality and in vitro Digestibility of Raw and Cooked Chestnut Flours. <i>Plant Foods for Human Nutrition</i> , 2024, 79, 189-193.	3.2	0
29	Whey protein isolate regulates the oral processing characteristics of lotus root starch. <i>Food Bioscience</i> , 2024, 58, 103802.	4.4	0
30	The synergistic effect of lactic acid bacteria fermentation combined with gluten on the starch digestive properties of highland barley. <i>Food Bioscience</i> , 2024, 58, 103822.	4.4	0
31	Interactions of hsian-tsao polysaccharide with corn starch to reduce its in vitro digestibility. <i>International Journal of Biological Macromolecules</i> , 2024, 265, 130951.	7.5	0