Harold Corke

List of Publications by Year
in descending order

287 papers	20,937 citations	10986 71 h-index	12597 132 g-index
292 all docs	292 docs citations	292 times ranked	19183 citing authors

#	Article	IF	Citations
1	Antioxidant activity and phenolic compounds of 112 traditional Chinese medicinal plants associated with anticancer. Life Sciences, 2004, 74, 2157-2184.	4.3	2,045
2	Antioxidant Capacity of 26 Spice Extracts and Characterization of Their Phenolic Constituents. Journal of Agricultural and Food Chemistry, 2005, 53, 7749-7759.	5.2	1,066
3	Structureâ€“radical scavenging activity relationships of phenolic compounds from traditional Chinese medicinal plants. Life Sciences, 2006, 78, 2872-2888.	4.3	676
4	The in vitro antibacterial activity of dietary spice and medicinal herb extracts. International Journal of Food Microbiology, 2007, 117, 112-119.	4.7	574
5	Bioactive Compounds and Bioactivities of Ginger (Zingiber officinale Roscoe). Foods, 2019, 8, 185.	4.3	542
6	Antioxidant Activity of Betalains from Plants of the Amaranthaceae. Journal of Agricultural and Food Chemistry, 2003, 51, 2288-2294.	5.2	497
7	Systematic evaluation of natural phenolic antioxidants from 133 Indian medicinal plants. Food Chemistry, 2007, 102, 938-953.	8.2	481
8	Anthocyanins, Flavonols, and Free Radical Scavenging Activity of Chinese Bayberry (Myrica rubra) Extracts and Their Color Properties and Stability. Journal of Agricultural and Food Chemistry, 2005, 53, 2327-2332.	5.2	410
9	Bioactive Compounds and Biological Functions of Garlic (Allium sativum L.). Foods, 2019, 8, 246.	4.3	399
10	Hypoglycemic and hypolipidemic effects and antioxidant activity of fruit extracts from Lycium barbarum. Life Sciences, 2004, 76, 137-149.	4.3	393
11	Egg-box model-based gelation of alginate and pectin: A review. Carbohydrate Polymers, 2020, 242, 116389.	10.2	357
12	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. Critical Reviews in Food Science and Nutrition, 2018, 58, 924-941.	10.3	308
13	Antibacterial Properties and Major Bioactive Components of Cinnamon Stick (Cinnamomum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Chemistry, 2007, 55, 5484-5490.	5.2	290
14	Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. Trends in Food Science and Technology, 2017, 59, 1-14.	15.1	238
15	Physical Properties of Octenyl Succinic Anhydride Modified Rice, Wheat, and Potato Starches. Journal of Agricultural and Food Chemistry, 2003, 51, 2283-2287.	5.2	202
16	A Potential Antioxidant Resource: Endophytic Fungi from Medicinal Plants. Economic Botany, 2007, 61, 14-30.	1.7	196
17	Characterization and application of betalain pigments from plants of the Amaranthaceae. Trends in Food Science and Technology, 2005, 16, 370-376.	15.1	192
18	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. International Journal of Molecular Sciences, 2019, 20, 6196.	4.1	190

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19	Antioxidant activity and nutritional quality of traditional red-grained rice varieties containing proanthocyanidins. Food Chemistry, 2013, 138, 1153-1161.	8.2	177
20	Ions-induced gelation of alginate: Mechanisms and applications. International Journal of Biological Macromolecules, 2021, 177, 578-588.	7.5	176
21	Genetic diversity and population structure of a diverse set of rice germplasm for association mapping. Theoretical and Applied Genetics, 2010, 121, 475-487.	3.6	172
22	Antibacterial and antioxidant effects of five spice and herb extracts as natural preservatives of raw pork. Journal of the Science of Food and Agriculture, 2009, 89, 1879-1885.	3.5	161
23	Effect of phytochemical extracts on the pasting, thermal, and gelling properties of wheat starch. Food Chemistry, 2009, 112, 919-923.	8.2	153
24	Physical Properties of Cross-linked and Acetylated Normal and Waxy Rice Starch. Starch/Staerke, 1999, 51, 249-252.	2.1	150
25	Extraction and Purification of Squalene from Amaranthus Grain. Journal of Agricultural and Food Chemistry, 2002, 50, 368-372.	5.2	149
26	Antibacterial properties of Polygonum cuspidatum roots and their major bioactive constituents. Food Chemistry, 2008, 109, 530-537.	8.2	147
27	Antioxidant Phenolic Constituents in Roots ofRheum officinaleandRubia cordifolia:Â Structureâ"Radical Scavenging Activity Relationships. Journal of Agricultural and Food Chemistry, 2004, 52, 7884-7890.	5.2	143
28	Analysis of Genotypic Diversity in the Starch Physicochemical Properties of Nonwaxy Rice: Apparent Amylose Content, Pasting Viscosity and Gel Texture. Starch/Staerke, 2006, 58, 259-267.	2.1	140
29	Free Radical Scavenging Properties and Phenolic Content of Chinese Black-Grained Wheat. Journal of Agricultural and Food Chemistry, 2005, 53, 8533-8536.	5.2	137
30	The health benefits, functional properties, modifications, and applications of pea (<i>Pisum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T Science and Food Safety, 2020, 19, 1835-1876.	11.7	137
31	Effects of konjac glucomannan on physicochemical properties of myofibrillar protein and surimi gels from grass carp (Ctenopharyngodon idella). Food Chemistry, 2009, 116, 413-418.	8.2	134
32	Structural characterization and properties of konjac glucomannan and zein blend films. International Journal of Biological Macromolecules, 2017, 105, 1096-1104.	7.5	131
33	Phenolic Antioxidants (Hydrolyzable Tannins, Flavonols, and Anthocyanins) Identified by LC-ESI-MS and MALDI-QIT-TOF MS fromRosa chinensisFlowers. Journal of Agricultural and Food Chemistry, 2005, 53, 9940-9948.	5.2	126
34	Heat-moisture treatment effects on sweetpotato starches differing in amylose content. Food Chemistry, 1999, 65, 339-346.	8.2	123
35	Thermal, pasting, and gelling properties of wheat and potato starches in the presence of sucrose, glucose, glycerol, and hydroxypropyl Î²-cyclodextrin. Carbohydrate Polymers, 2007, 70, 112-122.	10.2	123
36	Characterization and Quantification of Betacyanin Pigments from DiverseAmaranthusSpecies. Journal of Agricultural and Food Chemistry, 1998, 46, 2063-2070.	5.2	122

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37	Identification and Distribution of Simple and Acylated Betacyanins in the Amaranthaceae. Journal of Agricultural and Food Chemistry, 2001, 49, 1971-1978.	5.2	119
38	Physical properties and enzymatic digestibility of acetylated ae, wx, and normal maize starch. Carbohydrate Polymers, 1997, 34, 283-289.	10.2	117
39	Tannins as an alternative to antibiotics. Food Bioscience, 2020, 38, 100751.	4.4	114
40	Endophytic fungi from Nerium oleander L (Apocynaceae): main constituents and antioxidant activity. World Journal of Microbiology and Biotechnology, 2007, 23, 1253-1263.	3.6	111
41	Colorant Properties and Stability ofAmaranthusBetacyanin Pigments. Journal of Agricultural and Food Chemistry, 1998, 46, 4491-4495.	5.2	107
42	Oil and Squalene inAmaranthusGrain and Leaf. Journal of Agricultural and Food Chemistry, 2003, 51, 7913-7920.	5.2	106
43	Factor analysis of physicochemical properties of 63 rice varieties. Journal of the Science of Food and Agriculture, 2002, 82, 745-752.	3.5	105
44	Biochemical changes during storage of sweet potato roots differing in dry matter content. Postharvest Biology and Technology, 2002, 24, 317-325.	6.0	103
45	Physical properties of Amaranthus starch. Food Chemistry, 2009, 113, 371-376.	8.2	103
46	Potential Application of Spice and Herb Extracts as Natural Preservatives in Cheese. Journal of Medicinal Food, 2011, 14, 284-290.	1.5	103
47	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. Journal of Texture Studies, 2019, 50, 369-380.	2.5	103
48	Interactions between carboxymethyl konjac glucomannan and soy protein isolate in blended films. Carbohydrate Polymers, 2014, 101, 136-145.	10.2	102
49	Polyphenols in Common Beans (Phaseolus vulgaris L.): Chemistry, Analysis, and Factors Affecting Composition. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1518-1539.	11.7	101
50	Relationships among Genetic, Structural, and Functional Properties of Rice Starch. Journal of Agricultural and Food Chemistry, 2015, 63, 6241-6248.	5.2	98
51	Starch properties as affected by sorghum grain chemistry. Journal of the Science of Food and Agriculture, 2001, 81, 245-251.	3.5	97
52	Betalains of Celosia argentea. Phytochemistry, 2001, 58, 159-165.	2.9	95
53	Molecular structure of amylopectin from amaranth starch and its effect on physicochemical properties. International Journal of Biological Macromolecules, 2008, 43, 377-382.	7.5	94
54	Role of fluid cohesiveness in safe swallowing. Npj Science of Food, 2019, 3, 5.	5.5	94

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55	Genetic Variation in the Physical Properties of Sweet Potato Starch. Journal of Agricultural and Food Chemistry, 1999, 47, 4195-4201.	5.2	90
56	Pasting Properties of Î³-Irradiated Rice Starches as Affected by pH. Journal of Agricultural and Food Chemistry, 2002, 50, 336-341.	5.2	89
57	General Application of Raman Spectroscopy for the Determination of Level of Acetylation in Modified Starches. Cereal Chemistry, 1999, 76, 439-443.	2.2	88
58	Anthocyanins, Hydroxycinnamic Acid Derivatives, and Antioxidant Activity in Roots of Different Chinese Purple-Fleshed Sweetpotato Genotypes. Journal of Agricultural and Food Chemistry, 2010, 58, 7588-7596.	5.2	88
59	Effect of Î³-irradiation on phenolic compounds in rice grain. Food Chemistry, 2010, 120, 74-77.	8.2	87
60	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. Carbohydrate Polymers, 2011, 84, 907-918.	10.2	87
61	Properties of Starch Noodles as Affected by Sweetpotato Genotype. Cereal Chemistry, 1997, 74, 182-187.	2.2	85
62	Effect of Ferulic Acid and Catechin on Sorghum and Maize Starch Pasting Properties. Cereal Chemistry, 2004, 81, 418-422.	2.2	85
63	Cellulose and cellulose derivatives: Different colloidal states and food-related applications. Carbohydrate Polymers, 2021, 255, 117334.	10.2	85
64	Functional Properties of Hydroxypropylated, Cross-Linked, and Hydroxypropylated Cross-Linked Tuber and Root Starches. Cereal Chemistry, 2007, 84, 30-37.	2.2	84
65	Preparation and characterization of konjac glucomannan and ethyl cellulose blend films. Food Hydrocolloids, 2015, 44, 229-236.	10.7	83
66	Chemical Stability and Colorant Properties of Betaxanthin Pigments fromCelosia argentea. Journal of Agricultural and Food Chemistry, 2001, 49, 4429-4435.	5.2	80
67	Physicochemical properties of sweetpotato starch. Starch/Staerke, 2011, 63, 249-259.	2.1	80
68	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. Antioxidants, 2019, 8, 166.	5.1	79
69	Quality of dried white salted noodles affected by microbial transglutaminase. Journal of the Science of Food and Agriculture, 2005, 85, 2587-2594.	3.5	77
70	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. Food Control, 2018, 92, 437-443.	5.5	77
71	Pigmented edible bean coats as natural sources of polyphenols with antioxidant and antibacterial effects. LWT - Food Science and Technology, 2016, 73, 168-177.	5.2	76
72	Analysis of quantitative trait loci for some starch properties of rice (Oryza sativa L.): thermal properties, gel texture and swelling volume. Journal of Cereal Science, 2004, 39, 379-385.	3.7	73

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73	Compositions of phenolic compounds, amino acids and reducing sugars in commercial potato varieties and their effects on acrylamide formation. Journal of the Science of Food and Agriculture, 2010, 90, 2254-2262.	3.5	73
74	New insights into food hydrogels with reinforced mechanical properties: A review on innovative strategies. Advances in Colloid and Interface Science, 2020, 285, 102278.	14.7	73
75	Green Extraction of Antioxidant Polyphenols from Green Tea (Camellia sinensis). Antioxidants, 2020, 9, 785.	5.1	73
76	Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. Trends in Food Science and Technology, 2020, 97, 341-354.	15.1	73
77	Comparison of Major Phenolic Constituents and in Vitro Antioxidant Activity of Diverse Kudingcha Genotypes from Ilex kudingcha, Ilex cornuta, and Ligustrum robustum. Journal of Agricultural and Food Chemistry, 2009, 57, 6082-6089.	5.2	72
78	Molecular marker assisted selection for improvement of the eating, cooking and sensory quality of rice (Oryza sativa L.). Journal of Cereal Science, 2010, 51, 159-164.	3.7	72
79	Anthocyanin characterization and bioactivity assessment of a dark blue grained wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	68
80	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 832-859.	10.3	68
81	Supercritical Carbon Dioxide Extraction of Oil and Squalene fromAmaranthusGrain. Journal of Agricultural and Food Chemistry, 2003, 51, 7921-7925.	5.2	67
82	HPLC Characterization of Betalains from Plants in the Amaranthaceae. Journal of Chromatographic Science, 2005, 43, 454-460.	1.4	67
83	Starch granule-associated proteins affect the physicochemical properties of rice starch. Food Hydrocolloids, 2020, 101, 105504.	10.7	67
84	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. International Journal of Food Science and Technology, 2016, 51, 875-884.	2.7	64
85	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (Vigna radiata) sprouts. International Journal of Food Science and Technology, 2016, 51, 2090-2098.	2.7	64
86	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. Food Hydrocolloids, 2018, 79, 301-309.	10.7	64
87	Effect of hydroxypropylation and alkaline treatment in hydroxypropylation on some structural and physicochemical properties of heat-moisture treated wheat, potato and waxy maize starches. Carbohydrate Polymers, 2007, 68, 305-313.	10.2	62
88	Fine structure characterization of amylopectins from grain amaranth starch. Carbohydrate Research, 2009, 344, 1701-1708.	2.3	62
89	Field evaluation of tolerance to salinity stress in Iranian hexaploid wheat landrace accessions. Genetic Resources and Crop Evolution, 1995, 42, 147-156.	1.6	60
90	Genetic and Environmental Variation in Sorghum Starch Properties. Journal of Cereal Science, 2001, 34, 261-268.	3.7	60

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91	Evaluation of the effect of plant extracts and phenolic compounds on reduction of acrylamide in an asparagine/glucose model system by RPâ€HPLCâ€DAD. Journal of the Science of Food and Agriculture, 2009, 89, 1674-1681.	3.5	60
92	Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice (Oryza sativa L.). Molecular Breeding, 2014, 34, 1747-1763.	2.1	60
93	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 489-531.	11.7	60
94	Health Benefits of Bioactive Compounds from the Genus Ilex, a Source of Traditional Caffeinated Beverages. Nutrients, 2018, 10, 1682.	4.1	59
95	Physicochemical Properties of Common and Tartary Buckwheat Starch. Cereal Chemistry, 1997, 74, 79-82.	2.2	58
96	Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. Radiation Physics and Chemistry, 2009, 78, 954-960.	2.8	56
97	Carboxymethyl modification of konjac glucomannan affects water binding properties. Carbohydrate Polymers, 2015, 130, 1-8.	10.2	54
98	Rheological properties of starches from grain amaranth and their relationship to starch structure. Starch/Staerke, 2010, 62, 302-308.	2.1	53
99	Effect of Persian gum on whey protein concentrate cold-set emulsion gel: Structure and rheology study. International Journal of Biological Macromolecules, 2019, 125, 17-26.	7.5	53
100	Kinetics of hydrolysis and changes in amylose content during preparation of microcrystalline starch from high-amylose maize starches. Carbohydrate Polymers, 2007, 69, 398-405.	10.2	51
101	Comparative Analysis of Bioactivities of Four Polygonum Species. Planta Medica, 2008, 74, 43-49.	1.3	50
102	Survey of antioxidant capacity and nutritional quality of selected edible and medicinal fruit plants in Hong Kong. Journal of Food Composition and Analysis, 2010, 23, 510-517.	3.9	50
103	Impact of cooking conditions on the properties of rice: Combined temperature and cooking time. International Journal of Biological Macromolecules, 2018, 117, 87-94.	7.5	50
104	Effect of Phenolic Compounds on the Pasting and Textural Properties of Wheat Starch. Starch/Staerke, 2008, 60, 609-616.	2.1	49
105	Protein quality evaluation ofAmaranthus wholemeal flours and protein concentrates. Journal of the Science of Food and Agriculture, 1998, 76, 100-106.	3.5	47
106	The phenolic composition and antioxidant capacity of soluble and bound extracts in selected dietary spices and medicinal herbs. International Journal of Food Science and Technology, 2016, 51, 565-573.	2.7	47
107	Bioactive compounds and beneficial functions of sprouted grains. , 2019, , 191-246.		46
108	Emulsion structure design for improving the oxidative stability of polyunsaturated fatty acids. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2955-2971.	11.7	46

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109	Diversity of Starch Pasting Properties in Iranian Hexaploid Wheat Landraces. Cereal Chemistry, 1997, 74, 417-423.	2.2	45
110	Properties of protein concentrates and hydrolysates from Amaranthus and Buckwheat. Industrial Crops and Products, 1999, 10, 175-183.	5.2	45
111	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. Food Research International, 2018, 107, 691-699.	6.2	45
112	Genetic diversity in the physicochemical properties of waxy rice(Oryza sativa L) starch. Journal of the Science of Food and Agriculture, 2004, 84, 1299-1306.	3.5	44
113	Antioxidant properties and principal phenolic phytochemicals of Indian medicinal plants from Asclepiadoideae and Periplocoideae. Natural Product Research, 2010, 24, 206-221.	1.8	44
114	Enhancing antioxidant capacity of Lactobacillus acidophilus-fermented milk fortified with pomegranate peel extracts. Food Bioscience, 2018, 26, 185-192.	4.4	44
115	Noodle Quality as Related to Sorghum Starch Properties. Cereal Chemistry, 2001, 78, 417-420.	2.2	43
116	Extraction and characterization of starch granule-associated proteins from rice that affect in vitro starch digestibility. Food Chemistry, 2019, 276, 754-760.	8.2	43
117	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1018-1055.	11.7	43
118	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. Carbohydrate Polymers, 2018, 188, 260-267.	10.2	42
119	Production of Bihon-type Noodles from Maize Starch Differing in Amylose Content. Cereal Chemistry, 2004, 81, 475-480.	2.2	41
120	Characterization of konjac glucomannan-ethyl cellulose film formation via microscopy. International Journal of Biological Macromolecules, 2016, 85, 434-441.	7.5	41
121	Microwave irradiation differentially affect the physicochemical properties of waxy and non-waxy hull-less barley starch. Journal of Cereal Science, 2020, 95, 103072.	3.7	41
122	Rapid Identification of Betacyanins fromAmaranthus tricolor,Gomphrena globosa, andHylocereus polyrhizusby Matrix-Assisted Laser Desorption/Ionization Quadrupole Ion Trap Time-of-Flight Mass Spectrometry (MALDI-QIT-TOF MS). Journal of Agricultural and Food Chemistry, 2006, 54, 6520-6526.	5.2	40
123	Effects of Salt and Alkaline Reagents on Dynamic Rheological Properties of Raw Oriental Wheat Noodles. Cereal Chemistry, 2006, 83, 211-217.	2.2	40
124	Lactobacillus plantarumWCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. Journal of Food Processing and Preservation, 2017, 41, e12944.	2.0	40
125	Accurate Estimation of Sweetpotato Amylase Activity by Flour Viscosity Analysis. Journal of Agricultural and Food Chemistry, 1999, 47, 832-835.	5.2	39
126	Protein characteristics of Chinese black-grained wheat. Food Chemistry, 2006, 98, 463-472.	8.2	38

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127	Evaluation of Asian salted noodles in the presence of Amaranthus betacyanin pigments. Food Chemistry, 2010, 118, 663-669.	8.2	38
128	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. Journal of Dairy Science, 2016, 99, 7063-7074.	3.4	38
129	Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. Critical Reviews in Food Science and Nutrition, 2020, 60, 1243-1264.	10.3	38
130	Field evaluation of an Amaranthus genetic resource collection in China. Genetic Resources and Crop Evolution, 2000, 47, 43-53.	1.6	37
131	Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice (Oryza sativa L.). Journal of Agricultural and Food Chemistry, 2013, 61, 10110-10117.	5.2	37
132	Physicochemical and structural characteristics of starches from Chinese hullâ€less barley cultivars. International Journal of Food Science and Technology, 2016, 51, 509-518.	2.7	37
133	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (Rosa roxburghii). Industrial Crops and Products, 2020, 143, 111928.	5.2	37
134	Phenolic profiles, antioxidant, and antiproliferative activities of turmeric (Curcuma longa). Industrial Crops and Products, 2020, 152, 112561.	5.2	37
135	Analysis of genotypic diversity in starch thermal and retrogradation properties in nonwaxy rice. Carbohydrate Polymers, 2007, 67, 174-181.	10.2	36
136	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. Critical Reviews in Food Science and Nutrition, 2022, 62, 3817-3832.	10.3	36
137	All-Natural Food-Grade Hydrophilicâ€“Hydrophobic Coreâ€“Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. ACS Applied Materials & Interfaces, 2019, 11, 11936-11946.	8.0	35
138	Screening and Spontaneous Mutation of Pickle-Derived Lactobacillus plantarum with Overproduction of Riboflavin, Related Mechanism, and Food Application. Foods, 2020, 9, 88.	4.3	35
139	Prolaminâ€based complexes: Structure design and foodâ€related applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1120-1149.	11.7	35
140	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. Journal of the Science of Food and Agriculture, 2012, 92, 1800-1807.	3.5	33
141	Stability and phase behavior of konjac glucomannan-milk systems. Food Hydrocolloids, 2017, 73, 30-40.	10.7	33
142	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. Antioxidants, 2019, 8, 362.	5.1	33
143	Physical Properties of Starch from Two Genotypes ofAmaranthus cruentus of Agricultural Significance in China. Starch/Staerke, 1995, 47, 295-297.	2.1	32
144	Development of NMR and Raman Spectroscopic Methods for the Determination of the Degree of Substitution of Maleate in Modified Starches. Journal of Agricultural and Food Chemistry, 2001, 49, 2702-2708.	5.2	32

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145	Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends. Cereal Chemistry, 2011, 88, 302-309.	2.2	32
146	Dietary plant materials reduce acrylamide formation in cookie and starch-based model systems. Journal of the Science of Food and Agriculture, 2011, 91, 2477-2483.	3.5	32
147	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (Canavalia) Tj ETQq1 1 0.784314 rgBT /Overl	3.6	32
148	Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. Food Hydrocolloids, 2019, 92, 125-134.	10.7	32
149	Pasting, thermal and rheological properties of octenylsuccinylate modified starches from diverse small granule starches differing in amylose content. Journal of Cereal Science, 2020, 95, 103030.	3.7	31
150	Genetic Diversity in Properties of Starch from Zimbabwean Sorghum Landraces. Cereal Chemistry, 2001, 78, 583-589.	2.2	30
151	Gelatinizing, Pasting, and Gelling Properties of Potato and Amaranth Starch Mixtures. Cereal Chemistry, 2007, 84, 22-29.	2.2	30
152	Optimization of kidney bean antioxidants using RSM & ANN and characterization of antioxidant profile by UPLC-QTOF-MS. LWT - Food Science and Technology, 2019, 114, 108321.	5.2	30
153	Advances in Bioactivity of MicroRNAs of Plant-Derived Exosome-Like Nanoparticles and Milk-Derived Extracellular Vesicles. Journal of Agricultural and Food Chemistry, 2022, 70, 6285-6299.	5.2	30
154	Structures of clusters in sweetpotato amylopectin. Carbohydrate Research, 2011, 346, 1112-1121.	2.3	29
155	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. Food and Bioprocess Technology, 2016, 9, 1408-1421.	4.7	29
156	Octenylsuccinylation differentially modifies the physicochemical properties and digestibility of small granule starches. International Journal of Biological Macromolecules, 2020, 144, 705-714.	7.5	29
157	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. Journal of Colloid and Interface Science, 2020, 570, 362-374.	9.4	29
158	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. Food and Function, 2019, 10, 5922-5930.	4.6	28
159	The role of amyloid fibrils in the modification of whey protein isolate gels with the form of stranded and particulate microstructures. Food Research International, 2021, 140, 109856.	6.2	28
160	Characterization and Analysis of North American Triticale Genetic Resources. Crop Science, 1997, 37, 1951-1959.	1.8	27
161	Time-Dependent Changes in Dough Color in Hexaploid Wheat Landraces Differing in Polyphenol Oxidase Activity. Journal of Agricultural and Food Chemistry, 1999, 47, 3579-3585.	5.2	27
162	Effect of hydroxypropyl Î²-cyclodextrin on physical properties and transition parameters of amyloseâ€“lipid complexes of native and acetylated starches. Food Chemistry, 2008, 108, 14-22.	8.2	27

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163	Effect of fertiliser on functional properties of flour from four rice varieties grown in Sri Lanka. Journal of the Science of Food and Agriculture, 2011, 91, 1271-1276.	3.5	27
164	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. Journal of Food Science, 2016, 81, E627-36.	3.1	27
165	Microencapsulation of probiotic lactobacilli with shellac as moisture barrier and to allow controlled release. Journal of the Science of Food and Agriculture, 2021, 101, 726-734.	3.5	27
166	Soybean lecithin-stabilized oil-in-water (O/W) emulsions increase the stability and in vitro bioaccessibility of bioactive nutrients. Food Chemistry, 2021, 338, 128071.	8.2	27
167	Genetic Diversity in Physical Properties of Starch from a World Collection ofAmaranthus. Cereal Chemistry, 1999, 76, 877-883.	2.2	26
168	Effect ofAmaranthusand Buckwheat Proteins on Wheat Dough Properties and Noodle Quality. Cereal Chemistry, 1998, 75, 171-176.	2.2	25
169	Functional Properties and Enzymatic Digestibility of Cationic and Cross-Linked Cationicae, wx, and Normal Maize Starch. Journal of Agricultural and Food Chemistry, 1999, 47, 2523-2528.	5.2	25
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