List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. Food Chemistry, 2021, 344, 128702.	8.2	14
2	Contributions of Dexter French (1918–1981) to cycloamylose/cyclodextrin and starch science. Carbohydrate Polymers, 2021, 257, 117620.	10.2	16
3	Sheetâ€extruded films from blends of hydroxypropylated and native corn starches, and their characterization. Journal of Food Process Engineering, 2020, 43, e13216.	2.9	5
4	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. Foods, 2020, 9, 328.	4.3	21
5	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. Journal of Food Science and Technology, 2019, 56, 376-383.	2.8	19
6	Understanding Starch Structure and Functionality. , 2018, , 151-178.		32
7	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. International Journal of Biological Macromolecules, 2018, 118, 1346-1353.	7.5	34
8	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. International Journal of Biological Macromolecules, 2017, 104, 481-486.	7.5	82
9	Effects of Different Mill Types on Ethanol Production Using Uncooked Dry-Grind Fermentation and Characteristics of Residual Starch in Distiller's Dried Grains (DDG). Cereal Chemistry, 2017, 94, 645-653.	2.2	3
10	Effect of planting date on maize starch structure, properties, and ethanol production. Starch/Staerke, 2016, 68, 476-487.	2.1	4
11	Characterization and development mechanism of Apios americana tuber starch. Carbohydrate Polymers, 2016, 151, 198-205.	10.2	12
12	Characterization of starch from bamboo seeds. Starch/Staerke, 2016, 68, 131-139.	2.1	10
13	Pysicochemical properties of Tibetan hull-less barley starch. Carbohydrate Polymers, 2016, 137, 525-531.	10.2	47
14	Preparation of gluten-free rice spaghetti with soy protein isolate using twin-screw extrusion. Journal of Food Science and Technology, 2016, 53, 3485-3494.	2.8	33
15	Macronutrients in Corn and Human Nutrition. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 581-598.	11.7	100
16	Physicochemical characterization of starches from dry beans cultivated in Brazil. Food Hydrocolloids, 2016, 61, 812-820.	10.7	35
17	Starch characterization and ethanol production of duckweed and corn kernel. Starch/Staerke, 2016, 68, 348-354.	2.1	22
18	Dosage effects of Waxy gene on the structures and properties of corn starch. Carbohydrate Polymers, 2016, 149, 282-288.	10.2	15

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19	Resistant Starch Alters the Microbiota-Gut Brain Axis: Implications for Dietary Modulation of Behavior. PLoS ONE, 2016, 11, e0146406.	2.5	45
20	Increased Butyrate Production During Longâ€Term Fermentation of <i>In Vitroâ€</i> Digested High Amylose Cornstarch Residues with Human Feces. Journal of Food Science, 2015, 80, M1997-2004.	3.1	5
21	Physicochemical and morphological properties of starch from fresh waxy corn kernels. Journal of Food Science and Technology, 2015, 52, 6529-6537.	2.8	13
22	Biocatalytic role of potato starch synthase III for α-glucan biosynthesis in Synechocystis sp. PCC6803 mutants. International Journal of Biological Macromolecules, 2015, 81, 710-717.	7.5	5
23	Gelatinization and rheological properties of starch. Starch/Staerke, 2015, 67, 213-224.	2.1	312
24	Effects of alpha-amylase reaction mechanisms on analysis of resistant-starch contents. Carbohydrate Polymers, 2015, 115, 465-471.	10.2	22
25	Do Resistant Starches Have Longâ€Term Protective Effects Against Colorectal Cancer?. FASEB Journal, 2015, 29, 753.3.	0.5	0
26	Characterization and In Vivo Hydrolysis of Amylose–Stearic Acid Complex. Cereal Chemistry, 2014, 91, 466-472.	2.2	17
27	Inhibition of azoxymethane-induced preneoplastic lesions in the rat colon by a stearic acid complexed high-amylose cornstarch using different cooking methods and assessing potential gene targets. Journal of Functional Foods, 2014, 6, 499-512.	3.4	7
28	Physicochemical properties and digestibility of common bean (Phaseolus vulgaris L.) starches. Carbohydrate Polymers, 2014, 108, 200-205.	10.2	89
29	Molecular cloning and characterization of a thermostable α-amylase exhibiting an unusually high activity. Food Science and Biotechnology, 2014, 23, 125-132.	2.6	19
30	Glycogen Synthase Isoforms in Synechocystis sp. PCC6803: Identification of Different Roles to Produce Glycogen by Targeted Mutagenesis. PLoS ONE, 2014, 9, e91524.	2.5	29
31	Effect of dietary resistant starch on the inhibition of preneoplasia in azoxymethaneâ€induced A/J mouse model (123.5). FASEB Journal, 2014, 28, .	0.5	0
32	Effects of Cooking Methods and Starch Structures on Starch Hydrolysis Rates of Rice. Journal of Food Science, 2013, 78, H1076-81.	3.1	63
33	Real-Time Monitoring of the Mechanical Properties of a Soy Protein and Rubber Polymer during its Production Using Transient Infrared Spectroscopy. International Journal of Polymer Analysis and Characterization, 2013, 18, 464-468.	1.9	0
34	Characterization of Normal and Waxy Corn Starch for Bioethanol Production. Journal of Agricultural and Food Chemistry, 2013, 61, 379-386.	5.2	48
35	Resistant Starch: Promise for Improving Human Health. Advances in Nutrition, 2013, 4, 587-601.	6.4	588
36	High Amylose and Stearic Acidâ€Modified Resistant Starch: Human Postâ€Prandial Gut Fermentation and Blood Glucose Response. FASEB Journal, 2013, 27, 125.8.	0.5	0

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37	Effect of annealing on the semicrystalline structure of normal and waxy corn starches. Food Hydrocolloids, 2012, 29, 93-99.	10.7	77
38	Structural Characterization of Peruvian Carrot ( <i>Arracacia xanthorrhiza</i> ) Starch and the Effect of Annealing on Its Semicrystalline Structure. Journal of Agricultural and Food Chemistry, 2011, 59, 4208-4216.	5.2	49
39	Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS). Cereal Chemistry, 2011, 88, 278-282.	2.2	10
40	Characterization of maize amylose-extender (ae) mutant starches: Part II. Structures and properties of starch residues remaining after enzymatic hydrolysis at boiling-water temperature. Carbohydrate Polymers, 2010, 80, 1-12.	10.2	135
41	Characterization of a Novel Resistantâ€Starch and Its Effects on Postprandial Plasmaâ€Glucose and Insulin Responses. Cereal Chemistry, 2010, 87, 257-262.	2.2	226
42	Physicochemical Characteristics of Starches from Unripe Fruits of Mango and Banana. Starch/Staerke, 2009, 61, 291-299.	2.1	76
43	Production of Resistant Starch by Extrusion Cooking of Acidâ€Modified Normalâ€Maize Starch. Journal of Food Science, 2009, 74, C556-62.	3.1	82
44	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. Starch/Staerke, 2008, 60, 601-608.	2.1	7
45	Characterization of maize amylose-extender (ae) mutant starches. Part I: Relationship between resistant starch contents and molecular structures. Carbohydrate Polymers, 2008, 74, 396-404.	10.2	245
46	Structure and physicochemical properties of defatted and pinâ€milled oat bran concentrate fractions separated by airâ€classification <sup>4</sup> . International Journal of Food Science and Technology, 2008, 43, 995-1003.	2.7	15
47	Structure and Physicochemical Properties of Starches from Sieve Fractions of Oat Flour Compared with Whole and Pinâ€Milled Flour. Cereal Chemistry, 2007, 84, 533-539.	2.2	28
48	Registration of Maize Germplasm Line GEMSâ€0067. Journal of Plant Registrations, 2007, 1, 60-61.	0.5	37
49	Structure of Starch Granules. Journal of Applied Glycoscience (1999), 2007, 54, 31-36.	0.7	59
50	Characterization and modeling of the A- and B-granule starches of wheat, triticale, and barley. Carbohydrate Polymers, 2007, 67, 46-55.	10.2	262
51	Physicochemical properties of endosperm and pericarp starches during maize development. Carbohydrate Polymers, 2007, 67, 630-639.	10.2	98
52	Characterisation of JÃcama (Mexican Potato) (Pachyrhizus erosus L. Urban) Starch From Taproots Grown in USA and Mexico. Starch/Staerke, 2007, 59, 132-140.	2.1	29
53	Characterisation of oat bran products with and without supercritical carbon dioxide extraction. International Journal of Food Science and Technology, 2007, 42, 1489-1496.	2.7	10
54	Current Understanding on Starch Granule Structures. Journal of Applied Clycoscience (1999), 2006, 53, 205-213.	0.7	167

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55	Chemical and Physical Properties of Kiwifruit (Actinidia deliciosa) Starch. Starch/Staerke, 2006, 58, 323-329.	2.1	17
56	Physicochemical Properties of Pin Oak (Quercus palustris Muenchh.) Acorn Starch. Starch/Staerke, 2006, 58, 553-560.	2.1	36
57	Structures and Functional Properties of Starch From Seeds of Three Soybean (Glycine max (L.) Merr.) Varieties*. Starch/Staerke, 2006, 58, 509-519.	2.1	52
58	Structures and functional properties of apple (Malus domestica Borkh) fruit starch. Carbohydrate Polymers, 2006, 63, 432-441.	10.2	74
59	Effects of Amylopectin Structure on the Organization and Properties of Starch Granules. ACS Symposium Series, 2006, , 146-164.	0.5	2
60	Structural and physicochemical characteristics of winter squash ( D.) fruit starches at harvest. Carbohydrate Polymers, 2005, 59, 153-163.	10.2	45
61	Structure-Functionality Changes in Starch Following Rough Rice Storage. Starch/Staerke, 2005, 57, 197-207.	2.1	69
62	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. Starch/Staerke, 2005, 57, 480-487.	2.1	124
63	Characterization of Nubet and Franubet barley starches. Carbohydrate Polymers, 2004, 56, 85-93.	10.2	46
64	Structural Properties of Starch Fractions Isolated from Normal and Mutant Corn Genotypes Using Different Methods. Cereal Chemistry, 2004, 81, 611-620.	2.2	14
65	Comparison of Starch Pasting Properties at Various Cooking Conditions Using the Micro Visco-Amylo-Graph and the Rapid Visco Analyser. Cereal Chemistry, 2003, 80, 745-749.	2.2	32
66	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. Cereal Chemistry, 2003, 80, 30-34.	2.2	30
67	Structural and Functional Characteristics of Selected Soft Wheat Starches. Cereal Chemistry, 2002, 79, 243-248.	2.2	64
68	Structural and physical characteristics of waxy and other wheat starches. Carbohydrate Polymers, 2002, 49, 297-305.	10.2	265
69	Molecular weights and gyration radii of amylopectins determined by high-performance size-exclusion chromatography equipped with multi-angle laser-light scattering and refractive index detectors. Carbohydrate Polymers, 2002, 49, 307-314.	10.2	298
70	Characterization of cyanobacterial glycogen isolated from the wild type and from a mutant lacking of branching enzyme. Carbohydrate Research, 2002, 337, 2195-2203.	2.3	38
71	Effect and mechanism of ultrahigh hydrostatic pressure on the structure and properties of starches. Carbohydrate Polymers, 2002, 47, 233-244.	10.2	220
72	Internal Structure of Normal Maize Starch Granules Revealed by Chemical Surface Gelatinizationâ€. Biomacromolecules, 2000, 1, 126-132.	5.4	119

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#	Article	IF	CITATIONS
73	Morphological Changes of Granules of Different Starches by Surface Gelatinization with Calcium Chloride. Cereal Chemistry, 2000, 77, 115-120.	2.2	37
74	Characterization of Starch Recovered from Wet-Milled Corn Fiber. Cereal Chemistry, 1999, 76, 3-5.	2.2	4
75	Maize starch fine structures affected by ear developmental temperature. Carbohydrate Research, 1996, 282, 157-170.	2.3	86
76	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. Starch/Staerke, 1995, 47, 24-29.	2.1	13
77	Starch Ferrates. Starch/Staerke, 1995, 47, 68-72.	2.1	16
78	Complexes of Starch with Dioic Acids. Starch/Staerke, 1995, 47, 91-95.	2.1	13
79	Facile Route to Anionic Starches. Succinylation, Maleination and Phthalation of Corn Starch on Extrusion. Starch/Staerke, 1995, 47, 96-99.	2.1	47
80	Anthology of Starch Granule Morphology by Scanning Electron Microscopy. Starch/Staerke, 1994, 46, 121-129.	2.1	521
81	13C-NMR Study of Interactions between Amylodextrin and Neutral Salts. Starch/Staerke, 1993, 45, 172-175.	2.1	17
82	Effect of starch granule size on physical properties of starch-filled polyethylene film. Biotechnology Progress, 1992, 8, 51-57.	2.6	120