

# Hanyu Yangcheng

## List of Publications by Year in descending order

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82  
papers

5,865  
citations

101384

36  
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76769

74  
g-index

87  
all docs

87  
docs citations

87  
times ranked

4673  
citing authors

#	ARTICLE	IF	CITATIONS
1	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. <i>Food Chemistry</i> , 2021, 344, 128702.	4.2	14
2	Contributions of Dexter French (1918–1981) to cycloamylose/cyclodextrin and starch science. <i>Carbohydrate Polymers</i> , 2021, 257, 117620.	5.1	16
3	Sheet-extruded films from blends of hydroxypropylated and native corn starches, and their characterization. <i>Journal of Food Process Engineering</i> , 2020, 43, e13216.	1.5	5
4	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. <i>Foods</i> , 2020, 9, 328.	1.9	21
5	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. <i>Journal of Food Science and Technology</i> , 2019, 56, 376-383.	1.4	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. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1346-1353.	3.6	34
8	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 481-486.	3.6	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). <i>Cereal Chemistry</i> , 2017, 94, 645-653.	1.1	3
10	Effect of planting date on maize starch structure, properties, and ethanol production. <i>Starch/Staerke</i> , 2016, 68, 476-487.	1.1	4
11	Characterization and development mechanism of <i>Apios americana</i> tuber starch. <i>Carbohydrate Polymers</i> , 2016, 151, 198-205.	5.1	12
12	Characterization of starch from bamboo seeds. <i>Starch/Staerke</i> , 2016, 68, 131-139.	1.1	10
13	Physicochemical properties of Tibetan hull-less barley starch. <i>Carbohydrate Polymers</i> , 2016, 137, 525-531.	5.1	47
14	Preparation of gluten-free rice spaghetti with soy protein isolate using twin-screw extrusion. <i>Journal of Food Science and Technology</i> , 2016, 53, 3485-3494.	1.4	33
15	Macronutrients in Corn and Human Nutrition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 581-598.	5.9	100
16	Physicochemical characterization of starches from dry beans cultivated in Brazil. <i>Food Hydrocolloids</i> , 2016, 61, 812-820.	5.6	35
17	Starch characterization and ethanol production of duckweed and corn kernel. <i>Starch/Staerke</i> , 2016, 68, 348-354.	1.1	22
18	Dosage effects of Waxy gene on the structures and properties of corn starch. <i>Carbohydrate Polymers</i> , 2016, 149, 282-288.	5.1	15

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19	Resistant Starch Alters the Microbiota-Gut Brain Axis: Implications for Dietary Modulation of Behavior. <i>PLoS ONE</i> , 2016, 11, e0146406.	1.1	45
20	Increased Butyrate Production During Long-Term Fermentation of <i>In Vitro</i> Digested High Amylose Cornstarch Residues with Human Feces. <i>Journal of Food Science</i> , 2015, 80, M1997-2004.	1.5	5
21	Physicochemical and morphological properties of starch from fresh waxy corn kernels. <i>Journal of Food Science and Technology</i> , 2015, 52, 6529-6537.	1.4	13
22	Biocatalytic role of potato starch synthase III for $\alpha$ -glucan biosynthesis in <i>Synechocystis</i> sp. PCC6803 mutants. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 710-717.	3.6	5
23	Gelatinization and rheological properties of starch. <i>Starch/Staerke</i> , 2015, 67, 213-224.	1.1	312
24	Effects of alpha-amylase reaction mechanisms on analysis of resistant-starch contents. <i>Carbohydrate Polymers</i> , 2015, 115, 465-471.	5.1	22
25	Do Resistant Starches Have Long-Term Protective Effects Against Colorectal Cancer?. <i>FASEB Journal</i> , 2015, 29, 753.3.	0.2	0
26	Characterization and In Vivo Hydrolysis of Amylose-Stearic Acid Complex. <i>Cereal Chemistry</i> , 2014, 91, 466-472.	1.1	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. <i>Journal of Functional Foods</i> , 2014, 6, 499-512.	1.6	7
28	Physicochemical properties and digestibility of common bean ( <i>Phaseolus vulgaris</i> L.) starches. <i>Carbohydrate Polymers</i> , 2014, 108, 200-205.	5.1	89
29	Molecular cloning and characterization of a thermostable $\alpha$ -amylase exhibiting an unusually high activity. <i>Food Science and Biotechnology</i> , 2014, 23, 125-132.	1.2	19
30	Glycogen Synthase Isoforms in <i>Synechocystis</i> sp. PCC6803: Identification of Different Roles to Produce Glycogen by Targeted Mutagenesis. <i>PLoS ONE</i> , 2014, 9, e91524.	1.1	29
31	Effect of dietary resistant starch on the inhibition of preneoplasia in azoxymethane-induced A/J mouse model (123.5). <i>FASEB Journal</i> , 2014, 28, .	0.2	0
32	Effects of Cooking Methods and Starch Structures on Starch Hydrolysis Rates of Rice. <i>Journal of Food Science</i> , 2013, 78, H1076-81.	1.5	63
33	Real-Time Monitoring of the Mechanical Properties of a Soy Protein and Rubber Polymer during its Production Using Transient Infrared Spectroscopy. <i>International Journal of Polymer Analysis and Characterization</i> , 2013, 18, 464-468.	0.9	0
34	Characterization of Normal and Waxy Corn Starch for Bioethanol Production. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 379-386.	2.4	48
35	Resistant Starch: Promise for Improving Human Health. <i>Advances in Nutrition</i> , 2013, 4, 587-601.	2.9	588
36	High Amylose and Stearic Acid-Modified Resistant Starch: Human Post-Prandial Gut Fermentation and Blood Glucose Response. <i>FASEB Journal</i> , 2013, 27, 125.8.	0.2	0

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37	Effect of annealing on the semicrystalline structure of normal and waxy corn starches. <i>Food Hydrocolloids</i> , 2012, 29, 93-99.	5.6	77
38	Structural Characterization of Peruvian Carrot ( <i>Arracacia xanthorrhiza</i> ) Starch and the Effect of Annealing on Its Semicrystalline Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4208-4216.	2.4	49
39	Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS). <i>Cereal Chemistry</i> , 2011, 88, 278-282.	1.1	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. <i>Carbohydrate Polymers</i> , 2010, 80, 1-12.	5.1	135
41	Characterization of a Novel Resistant Starch and Its Effects on Postprandial Plasma Glucose and Insulin Responses. <i>Cereal Chemistry</i> , 2010, 87, 257-262.	1.1	226
42	Physicochemical Characteristics of Starches from Unripe Fruits of Mango and Banana. <i>Starch/Staerke</i> , 2009, 61, 291-299.	1.1	76
43	Production of Resistant Starch by Extrusion Cooking of Acid-Modified Normal Maize Starch. <i>Journal of Food Science</i> , 2009, 74, C556-62.	1.5	82
44	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. <i>Starch/Staerke</i> , 2008, 60, 601-608.	1.1	7
45	Characterization of maize amylose-extender (ae) mutant starches. Part I: Relationship between resistant starch contents and molecular structures. <i>Carbohydrate Polymers</i> , 2008, 74, 396-404.	5.1	245
46	Structure and physicochemical properties of defatted and pin-milled oat bran concentrate fractions separated by air classification. <i>International Journal of Food Science and Technology</i> , 2008, 43, 995-1003.	1.3	15
47	Structure and Physicochemical Properties of Starches from Sieve Fractions of Oat Flour Compared with Whole and Pin-Milled Flour. <i>Cereal Chemistry</i> , 2007, 84, 533-539.	1.1	28
48	Registration of Maize Germplasm Line GEMS 0067. <i>Journal of Plant Registrations</i> , 2007, 1, 60-61.	0.4	37
49	Structure of Starch Granules. <i>Journal of Applied Glycoscience</i> (1999), 2007, 54, 31-36.	0.3	59
50	Characterization and modeling of the A- and B-granule starches of wheat, triticale, and barley. <i>Carbohydrate Polymers</i> , 2007, 67, 46-55.	5.1	262
51	Physicochemical properties of endosperm and pericarp starches during maize development. <i>Carbohydrate Polymers</i> , 2007, 67, 630-639.	5.1	98
52	Characterisation of Jicama (Mexican Potato) ( <i>Pachyrhizus erosus</i> L. Urban) Starch From Taproots Grown in USA and Mexico. <i>Starch/Staerke</i> , 2007, 59, 132-140.	1.1	29
53	Characterisation of oat bran products with and without supercritical carbon dioxide extraction. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1489-1496.	1.3	10
54	Current Understanding on Starch Granule Structures. <i>Journal of Applied Glycoscience</i> (1999), 2006, 53, 205-213.	0.3	167

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55	Chemical and Physical Properties of Kiwifruit ( <i>Actinidia deliciosa</i> ) Starch. <i>Starch/Staerke</i> , 2006, 58, 323-329.	1.1	17
56	Physicochemical Properties of Pin Oak ( <i>Quercus palustris</i> Muenchh.) Acorn Starch. <i>Starch/Staerke</i> , 2006, 58, 553-560.	1.1	36
57	Structures and Functional Properties of Starch From Seeds of Three Soybean ( <i>Glycine max</i> (L.) Merr.) Varieties*. <i>Starch/Staerke</i> , 2006, 58, 509-519.	1.1	52
58	Structures and functional properties of apple ( <i>Malus domestica</i> Borkh) fruit starch. <i>Carbohydrate Polymers</i> , 2006, 63, 432-441.	5.1	74
59	Effects of Amylopectin Structure on the Organization and Properties of Starch Granules. <i>ACS Symposium Series</i> , 2006, , 146-164.	0.5	2
60	Structural and physicochemical characteristics of winter squash (D.) fruit starches at harvest. <i>Carbohydrate Polymers</i> , 2005, 59, 153-163.	5.1	45
61	Structure-Functionality Changes in Starch Following Rough Rice Storage. <i>Starch/Staerke</i> , 2005, 57, 197-207.	1.1	69
62	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. <i>Starch/Staerke</i> , 2005, 57, 480-487.	1.1	124
63	Characterization of Nubet and Franubet barley starches. <i>Carbohydrate Polymers</i> , 2004, 56, 85-93.	5.1	46
64	Structural Properties of Starch Fractions Isolated from Normal and Mutant Corn Genotypes Using Different Methods. <i>Cereal Chemistry</i> , 2004, 81, 611-620.	1.1	14
65	Comparison of Starch Pasting Properties at Various Cooking Conditions Using the Micro Visco-Amylo-Graph and the Rapid Visco Analyser. <i>Cereal Chemistry</i> , 2003, 80, 745-749.	1.1	32
66	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. <i>Cereal Chemistry</i> , 2003, 80, 30-34.	1.1	30
67	Structural and Functional Characteristics of Selected Soft Wheat Starches. <i>Cereal Chemistry</i> , 2002, 79, 243-248.	1.1	64
68	Structural and physical characteristics of waxy and other wheat starches. <i>Carbohydrate Polymers</i> , 2002, 49, 297-305.	5.1	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. <i>Carbohydrate Polymers</i> , 2002, 49, 307-314.	5.1	298
70	Characterization of cyanobacterial glycogen isolated from the wild type and from a mutant lacking of branching enzyme. <i>Carbohydrate Research</i> , 2002, 337, 2195-2203.	1.1	38
71	Effect and mechanism of ultrahigh hydrostatic pressure on the structure and properties of starches. <i>Carbohydrate Polymers</i> , 2002, 47, 233-244.	5.1	220
72	Internal Structure of Normal Maize Starch Granules Revealed by Chemical Surface Gelatinization. <i>Biomacromolecules</i> , 2000, 1, 126-132.	2.6	119

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73	Morphological Changes of Granules of Different Starches by Surface Gelatinization with Calcium Chloride. <i>Cereal Chemistry</i> , 2000, 77, 115-120.	1.1	37
74	Characterization of Starch Recovered from Wet-Milled Corn Fiber. <i>Cereal Chemistry</i> , 1999, 76, 3-5.	1.1	4
75	Maize starch fine structures affected by ear developmental temperature. <i>Carbohydrate Research</i> , 1996, 282, 157-170.	1.1	86
76	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. <i>Starch/Staerke</i> , 1995, 47, 24-29.	1.1	13
77	Starch Ferrates. <i>Starch/Staerke</i> , 1995, 47, 68-72.	1.1	16
78	Complexes of Starch with Dioic Acids. <i>Starch/Staerke</i> , 1995, 47, 91-95.	1.1	13
79	Facile Route to Anionic Starches. Succinylation, Maleination and Phthalation of Corn Starch on Extrusion. <i>Starch/Staerke</i> , 1995, 47, 96-99.	1.1	47
80	Anthology of Starch Granule Morphology by Scanning Electron Microscopy. <i>Starch/Staerke</i> , 1994, 46, 121-129.	1.1	521
81	<sup>13</sup> C-NMR Study of Interactions between Amylodextrin and Neutral Salts. <i>Starch/Staerke</i> , 1993, 45, 172-175.	1.1	17
82	Effect of starch granule size on physical properties of starch-filled polyethylene film. <i>Biotechnology Progress</i> , 1992, 8, 51-57.	1.3	120