Jovin Hasjim

List of Publications by Year
in descending order

39 papers	3,230 citations	172457 29 h-index	289244 40 g-index
42 all docs	42 docs citations	42 times ranked	2302 citing authors

#	Article	IF	Citations
1	The importance of amylose and amylopectin fine structures for starch digestibility in cooked rice grains. Food Chemistry, 2013, 136, 742-749.	8.2	287
2	Effects of lipids on enzymatic hydrolysis and physical properties of starch. Carbohydrate Polymers, 2013, 92, 120-127.	10.2	233
3	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
4	Amylose content in starches: Toward optimal definition and validating experimental methods. Carbohydrate Polymers, 2012, 88, 103-111.	10.2	196
5	Milling of Rice Grains. The Degradation on Three Structural Levels of Starch in Rice Flour Can Be Independently Controlled during Grinding. Journal of Agricultural and Food Chemistry, 2011, 59, 3964-3973.	5.2	144
6	Milling of rice grains: Effects of starch/flour structures on gelatinization and pasting properties. Carbohydrate Polymers, 2013, 92, 682-690.	10.2	137
7	Extraction and dissolution of starch from rice and sorghum grains for accurate structural analysis. Carbohydrate Polymers, 2010, 82, 14-20.	10.2	136
8	Variation in Amylose Fine Structure of Starches from Different Botanical Sources. Journal of Agricultural and Food Chemistry, 2014, 62, 4443-4453.	5.2	134
9	Physicochemical and Structural Properties of Maize and Potato Starches as a Function of Granule Size. Journal of Agricultural and Food Chemistry, 2011, 59, 10151-10161.	5.2	130
10	In Vivo and In Vitro Starch Digestion: Are Current in Vitro Techniques Adequate?. Biomacromolecules, 2010, 11, 3600-3608.	5.4	127
11	Effects of grain milling on starch structures and flour/starch properties. Starch/Staerke, 2014, 66, 15-27.	2.1	119
12	Freeze-Drying Changes the Structure and Digestibility of B-Polymorphic Starches. Journal of Agricultural and Food Chemistry, 2014, 62, 1482-1491.	5.2	113
13	Shear degradation of molecular, crystalline, and granular structures of starch during extrusion. Starch/Staerke, 2014, 66, 595-605.	2.1	109
14	Synthesis, structure, and thermophysical and mechanical properties of new polymers prepared by the cationic copolymerization of corn oil, styrene, and divinylbenzene. Journal of Applied Polymer Science, 2003, 90, 1830-1838.	2.6	89
15	Production of Resistant Starch by Extrusion Cooking of Acidâ€Modified Normalâ€Maize Starch. Journal of Food Science, 2009, 74, C556-62.	3.1	82
16	Kernel Composition, Starch Structure, and Enzyme Digestibility of <i>opaque-2</i> Maize and Quality Protein Maize. Journal of Agricultural and Food Chemistry, 2009, 57, 2049-2055.	5.2	82
17	Cryo-milling of starch granules leads to differential effects on molecular size and conformation. Carbohydrate Polymers, 2011, 84, 1133-1140.	10.2	68
18	What Is Being Learned About Starch Properties from Multipleâ€Level Characterization. Cereal Chemistry, 2013, 90, 312-325.	2.2	59

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19	Roles of GBSSI and SSIIa in determining amylose fine structure. Carbohydrate Polymers, 2015, 127, 264-274.	10.2	59
20	Health benefits of docosahexaenoic acid and its bioavailability: A review. Food Science and Nutrition, 2021, 9, 5229-5243.	3.4	55
21	Milling of rice grains: The roles of starch structures in the solubility and swelling properties of rice flour. Starch/Staerke, 2012, 64, 631-645.	2.1	53
22	Effect of a gibberellin-biosynthesis inhibitor treatment on the physicochemical properties of sorghum starch. Journal of Cereal Science, 2011, 53, 328-334.	3.7	51
23	Structure and function of starch from advanced generations of new corn lines. Carbohydrate Polymers, 2003, 54, 305-319.	10.2	50
24	Inhibition of Azoxymethane-Induced Preneoplastic Lesions in the Rat Colon by a Cooked Stearic Acid Complexed High-Amylose Cornstarch. Journal of Agricultural and Food Chemistry, 2011, 59, 9700-9708.	5.2	44
25	Two-dimensional macromolecular distributions reveal detailed architectural features in high-amylose starches. Carbohydrate Polymers, 2014, 113, 539-551.	10.2	43
26	Structures of octenylsuccinylated starches: Effects on emulsions containing Î²-carotene. Carbohydrate Polymers, 2014, 112, 85-93.	10.2	42
27	Improving human health through understanding the complex structure of glucose polymers. Analytical and Bioanalytical Chemistry, 2013, 405, 8969-8980.	3.7	38
28	Barley genotype expressing â€œstay-greenâ€•like characteristics maintains starch quality of the grain during water stress condition. Journal of Cereal Science, 2013, 58, 414-419.	3.7	38
29	Extraction, isolation and characterisation of phytoglycogen from su-1 maize leaves and grain. Carbohydrate Polymers, 2014, 101, 423-431.	10.2	38
30	Effect of octenylsuccinic anhydride modification on Î²-amylolysis of starch. Carbohydrate Polymers, 2013, 97, 9-17.	10.2	30
31	Establishing whether the structural feature controlling the mechanical properties of starch films is molecular or crystalline. Carbohydrate Polymers, 2015, 117, 262-270.	10.2	28
32	Structural Changes of Starch Molecules in Barley Grains During Germination. Cereal Chemistry, 2014, 91, 431-437.	2.2	27
33	Molecular rearrangement of waxy and normal maize starch granules during in vitro digestion. Carbohydrate Polymers, 2016, 139, 10-19.	10.2	25
34	Insights into Sorghum Starch Biosynthesis from Structure Changes Induced by Different Growth Temperatures. Cereal Chemistry, 2013, 90, 223-230.	2.2	24
35	The size dependence of the average number of branches in amylose. Carbohydrate Polymers, 2019, 223, 115134.	10.2	17
36	Effects of Rice Variety and Growth Location in Cambodia on Grain Composition and Starch Structure. Rice Science, 2014, 21, 47-58.	3.9	14

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37	The Role of Pullulanase in Starch Biosynthesis, Structure, and Thermal Properties by Studying Sorghum with Increased Pullulanase Activity. Starch/Staerke, 2019, 71, 1900072.	2.1	9
38	Using buckwheat starch to produce slowlyÂdigestible biscuits with good palatability. Cereal Chemistry, 2022, 99, 1166-1177.	2.2	5
39	Molecular structure of starch in grains is not affected by common dwarfing genes in rice (<i>sd1</i>) and sorghum (<i>dw3</i>). Starch/Staerke, 2013, 65, 822-830.	2.1	3