

Roger Andersson

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142
papers

5,940
citations

43
h-index

71
g-index

143
ext. papers

6,460
ext. citations

5.9
avg, IF

5.47
L-index

#	Paper	IF	Citations
142	The influence of amylose and amylopectin characteristics on gelatinization and retrogradation properties of different starches. <i>Carbohydrate Polymers</i> , 1998 , 35, 119-134	10.3	484
141	Total Dietary Fiber Determined as Neutral Sugar Residues, Uronic Acid Residues, and Klason Lignin (The Uppsala Method): Collaborative Study. <i>Journal of AOAC INTERNATIONAL</i> , 1995 , 78, 1030-1044	1.7	306
140	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 375-380	1.8	224
139	Effects of asparagine, fructose, and baking conditions on acrylamide content in yeast-leavened wheat bread. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2047-51	5.7	182
138	Chemical Composition of Barley Samples Focusing on Dietary Fibre Components. <i>Journal of Cereal Science</i> , 1996 , 24, 161-170	3.8	136
137	The effect of temperature cycling on the amylopectin retrogradation of starches with different amylopectin unit-chain length distribution. <i>Carbohydrate Polymers</i> , 2000 , 42, 175-184	10.3	130
136	Quantitative analysis of amylopectin unit chains by means of high-performance anion-exchange chromatography with pulsed amperometric detection. <i>Journal of Chromatography A</i> , 1998 , 800, 199-206	4.5	129
135	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. <i>Journal of Chromatography A</i> , 2003 , 1012, 151-9	4.5	128
134	Molecular structure of citric acid cross-linked starch films. <i>Carbohydrate Polymers</i> , 2013 , 96, 270-6	10.3	123
133	Molecular Weight Distribution of β -Glucan in Oat-Based Foods. <i>Cereal Chemistry</i> , 2004 , 81, 356-360	2.4	120
132	Water-extractable Arabinoxylan from Pearled Flours of Wheat, Barley, Rye and Triticale. Evidence for the Presence of Ferulic Acid Dimers and their Involvement in Gel Formation. <i>Journal of Cereal Science</i> , 2001 , 34, 207-214	3.8	117
131	Content and molecular-weight distribution of dietary fiber components in whole-grain rye flour and bread. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2004-8	5.7	112
130	Molecular weight and structure units of (1 \rightarrow 3, 1 \rightarrow 4)- β -glucans in dough and bread made from hull-less barley milling fractions. <i>Journal of Cereal Science</i> , 2004 , 40, 195-204	3.8	109
129	Distribution and characterisation of fructan in wheat milling fractions. <i>Journal of Cereal Science</i> , 2008 , 48, 768-774	3.8	92
128	Studies on α -amylase degradation of retrograded starch gels from waxy maize and high-amylopectin potato. <i>Carbohydrate Polymers</i> , 2000 , 43, 81-87	10.3	87
127	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. <i>Phytochemistry</i> , 2001 , 58, 587-90	4	86
126	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. <i>Food Chemistry</i> , 2013 , 136, 1243-8	8.5	80

125	Determination of β -Glucan Molecular Weight Using SEC with Calcofluor Detection in Cereal Extracts. <i>Cereal Chemistry</i> , 2003 , 80, 485-490	2.4	78
124	The behaviour and susceptibility to degradation of high and low molecular weight barley β -glucan in wheat bread during baking and in vitro digestion. <i>Food Chemistry</i> , 2007 , 102, 889-897	8.5	76
123	Structural features of (1->3),(1->4)- β -D-glucan and arabinoxylan fractions isolated from rye bran. <i>Carbohydrate Polymers</i> , 2000 , 42, 3-11	10.3	76
122	The effect of pH on hydrolysis, cross-linking and barrier properties of starch barriers containing citric acid. <i>Carbohydrate Polymers</i> , 2013 , 98, 1505-13	10.3	75
121	Lipids and antioxidants in groats and hulls of Swedish oats (<i>Avena sativa</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 606-614	4.3	73
120	Polymeric fractions containing phenol glucosides in flaxseed. <i>Food Chemistry</i> , 2002 , 76, 207-212	8.5	69
119	Content, structure and viscosity of soluble arabinoxylans in rye grain from several countries. <i>Journal of the Science of Food and Agriculture</i> , 1992 , 58, 331-337	4.3	63
118	Characterisation of dietary fibre components in rye products. <i>Food Chemistry</i> , 2010 , 119, 859-867	8.5	62
117	Analysis of free amino acids in cereal products. <i>Food Chemistry</i> , 2007 , 105, 317-324	8.5	61
116	Isolation and chemical characterization of water-soluble mixed-linked β -glucans and arabinoxylans in oat milling fractions. <i>Carbohydrate Polymers</i> , 1993 , 20, 115-123	10.3	60
115	Chromatographic analysis of alkylresorcinols and their metabolites. <i>Journal of Chromatography A</i> , 2004 , 1054, 157-64	4.5	59
114	Evidence of the presence of 2-O-beta-D-xylopyranosyl-alpha-L-arabinofuranose side chains in barley husk arabinoxylan. <i>Carbohydrate Research</i> , 2006 , 341, 2959-66	2.9	56
113	Alkylresorcinol content and homologue composition in durum wheat (<i>Triticum durum</i>) kernels and pasta products. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3012-4	5.7	55
112	Rye kernel breakfast increases satiety in the afternoon - an effect of food structure. <i>Nutrition Journal</i> , 2011 , 10, 31	4.3	54
111	Chemical and physical characteristics of different barley samples. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 979-986	4.3	54
110	Water unextractable polysaccharides from three milling fractions of rye grain. <i>Carbohydrate Polymers</i> , 1996 , 30, 229-237	10.3	53
109	Factors influencing acrylamide content and color in rye crisp bread. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5985-9	5.7	52
108	Comparison of starch branching enzyme I and II from potato. <i>FEBS Journal</i> , 2001 , 268, 6140-5		51

107	Avenanthramide content and related enzyme activities in oats as affected by steeping and germination. <i>Journal of Cereal Science</i> , 2008 , 48, 294-303	3.8	50
106	Effect of rye bread breakfasts on subjective hunger and satiety: a randomized controlled trial. <i>Nutrition Journal</i> , 2009 , 8, 39	4.3	49
105	Effects of baking on water-soluble non-starch polysaccharides in white bread fractions. <i>Journal of Cereal Science</i> , 1990 , 12, 33-42	3.8	49
104	Whole grain rye breakfast - sustained satiety during three weeks of regular consumption. <i>Physiology and Behavior</i> , 2012 , 105, 877-84	3.5	48
103	Comparison of potato amylopectin starches and potato starches – Influence of year and variety. <i>Carbohydrate Polymers</i> , 2002 , 47, 331-340	10.3	48
102	Effects of Boiling and Storage on Dietary Fibre and Digestible Carbohydrates in Various Cultivars of Carrots 1997 , 73, 245-254		46
101	Molecular weight, structure, and shape of oat (1 \rightarrow 3),(1 \rightarrow 4)-beta-D-glucan fractions obtained by enzymatic degradation with lichenase. <i>Biomacromolecules</i> , 2000 , 1, 584-91	6.9	45
100	Some effects of processing on the molecular structure and morphology of thermoplastic starch. <i>Carbohydrate Polymers</i> , 2008 , 71, 591-597	10.3	44
99	Dietary fiber in triticale grain: Variation in content, composition, and molecular weight distribution of extractable components. <i>Journal of Cereal Science</i> , 2011 , 54, 324-331	3.8	43
98	Effect of Added Asparagine and Glycine on Acrylamide Content in Yeast-Leavened Bread. <i>Cereal Chemistry</i> , 2006 , 83, 218-222	2.4	43
97	Resistant starch and other dietary fiber components in tubers from a high-amylose potato. <i>Food Chemistry</i> , 2018 , 251, 58-63	8.5	42
96	Content and molecular weight of extractable beta-glucan in American and Swedish oat samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1205-9	5.7	42
95	Molecular weight, structure and shape of oat (1 \rightarrow 3),(1 \rightarrow 4)-D-glucan fractions obtained by enzymatic degradation with (1 \rightarrow 4)-D-glucan 4-glucanohydrolase from <i>Trichoderma reesei</i> . <i>Carbohydrate Polymers</i> , 2001 , 46, 275-285	10.3	42
94	Chemical Composition and Microstructure of Two Naked Waxy Barleys. <i>Journal of Cereal Science</i> , 1999 , 30, 183-191	3.8	42
93	Effects of malting on β -glucanase and phytase activity in barley grain. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 904-912	4.3	40
92	The cluster structure of barley amylopectins of different genetic backgrounds. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 441-53	7.9	39
91	Natural Variations in the Contents of Structural Elements of Water-extractable Non-starch Polysaccharides in White Flour. <i>Journal of Cereal Science</i> , 1994 , 19, 77-82	3.8	39
90	Effects of baking on polysaccharides in white bread fractions. <i>Journal of Cereal Science</i> , 1989 , 10, 149-156	3.8	39

89	Air Classification of Barley Flours. <i>Cereal Chemistry</i> , 2000 , 77, 463-467	2.4	35
88	Mechanical and structural properties of solution-cast high-amylose maize starch films. <i>International Journal of Biological Macromolecules</i> , 2010 , 46, 13-9	7.9	34
87	Heterogeneity in a water-extractable rye arabinoxylan with a low degree of disubstitution. <i>Carbohydrate Polymers</i> , 2000 , 41, 397-405	10.3	34
86	Rye and health - Where do we stand and where do we go?. <i>Trends in Food Science and Technology</i> , 2018 , 79, 78-87	15.3	33
85	Phytate content is reduced and α -glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 653-662	4.3	33
84	Soluble β -1,3/1,6-glucan in seaweed from the southern hemisphere and its immunomodulatory effect. <i>Carbohydrate Polymers</i> , 2013 , 92, 241-8	10.3	32
83	Improved material properties of solution-cast starch films: Effect of varying amylopectin structure and amylose content of starch from genetically modified potatoes. <i>Carbohydrate Polymers</i> , 2015 , 130, 388-97	10.3	32
82	Effects of cultivar, nitrogen fertilization rate and environment on yield and grain quality of barley 1998 , 78, 359-366		32
81	Natural Variations in the Chemical Composition of White Flour. <i>Journal of Cereal Science</i> , 1993 , 17, 183-189		31
80	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. <i>Food Chemistry</i> , 2009 , 112, 767-774	8.5	30
79	A Study of the Polysaccharide Components in Gluten. <i>Journal of Cereal Science</i> , 1997 , 25, 121-127	3.8	30
78	Investigation of the distribution of methyl ester groups in pectin by high-field ^{13}C NMR. <i>Carbohydrate Polymers</i> , 1990 , 14, 179-187	10.3	30
77	Molecular insights into how a deficiency of amylose affects carbon allocation--carbohydrate and oil analyses and gene expression profiling in the seeds of a rice waxy mutant. <i>BMC Plant Biology</i> , 2012 , 12, 230	5.3	28
76	Changes in the metabolic profile of rat liver after α -tocopherol deficiency as revealed by metabolomics analysis. <i>NMR in Biomedicine</i> , 2011 , 24, 499-505	4.4	27
75	Simplex focusing of retention times and latent variable projections of chromatographic profiles. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1994 , 22, 49-61	3.8	27
74	Phosphate positioning and availability in the starch granule matrix as studied by EPR. <i>Biomacromolecules</i> , 2006 , 7, 965-74	6.9	26
73	Starch and By-Products from a Laboratory-Scale Barley Starch Isolation Procedure. <i>Cereal Chemistry</i> , 2001 , 78, 507-513	2.4	26
72	Chemical characterization of water-soluble pectin in papaya fruit. <i>Carbohydrate Polymers</i> , 1991 , 15, 67-78	0.3	26

71	Composition and properties of flaxseed phenolic oligomers. <i>Food Chemistry</i> , 2008 , 110, 106-12	8.5	25
70	Predictive Modelling of the Bread-making Performance and Dough Properties of Wheat. <i>Journal of Cereal Science</i> , 1994 , 20, 129-138	3.8	25
69	Recrystallisation behaviour of native and processed waxy maize starch in relation to the molecular characteristics. <i>Carbohydrate Polymers</i> , 2004 , 57, 389-400	10.3	24
68	The building block structure of barley amylopectin. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 900-9	7.9	23
67	Effect of minor milk proteins in chymosin separated whey and casein fractions on cheese yield as determined by proteomics and multivariate data analysis. <i>Journal of Dairy Science</i> , 2008 , 91, 3787-97	4	23
66	Phenolic glucosides in bread containing flaxseed. <i>Food Chemistry</i> , 2008 , 110, 997-9	8.5	23
65	Structural features of an arabinan fragment isolated from the water-soluble fraction of dehulled rapeseed. <i>Carbohydrate Research</i> , 1996 , 281, 161-72	2.9	23
64	Isolation of cellotriosyl blocks from barley β -glucan with endo-1,4- β -glucanase from <i>Trichoderma reesei</i> . <i>Carbohydrate Polymers</i> , 2006 , 64, 233-238	10.3	20
63	A comparison between MALDI-TOF mass spectrometry and HPAEC-PAD analysis of debranched starch. <i>Carbohydrate Polymers</i> , 2000 , 43, 285-289	10.3	20
62	Milling and extrusion of six barley varieties, effects on dietary fibre and starch content and composition. <i>Journal of Cereal Science</i> , 2016 , 72, 146-152	3.8	20
61	Effects of baking on dietary fibre, with emphasis on β -glucan and resistant starch, in barley breads. <i>Journal of Cereal Science</i> , 2018 , 79, 449-455	3.8	19
60	Thermal properties of barley starch and its relation to starch characteristics. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 692-700	7.9	18
59	Starch structure in developing barley endosperm. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 730-5	7.9	18
58	Preparation and characterisation of linear dextrans and their use as substrates in in vitro studies of starch branching enzymes. <i>Carbohydrate Polymers</i> , 2002 , 47, 53-58	10.3	18
57	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 617-623	4.3	18
56	Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of β -glucan. <i>Journal of Cereal Science</i> , 2005 , 42, 243-254	3.8	18
55	Rheological Studies of Water-Soluble (1 β), (1 β)- β -D-Glucans from Milling Fractions of Oat. <i>Journal of Food Science</i> , 1994 , 59, 1077-1080	3.4	18
54	Calibration of a size-exclusion chromatography system using fractions with defined amylopectin unit chains. <i>Journal of Chromatography A</i> , 1997 , 768, 325-328	4.5	17

53	Extraction of pectic substances from dehulled rapeseed. <i>Carbohydrate Research</i> , 1997 , 301, 177-185	2.9	17
52	Effects of cultivar, root weight, storage and boiling on carbohydrate content in carrots (<i>Daucus carota</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 441-449	4.3	17
51	Relationship of Grain Fructan Content to Degree of Polymerisation in Different Barleys. <i>Food and Nutrition Sciences (Print)</i> , 2014 , 05, 581-589	0.4	16
50	Barley malt increases hindgut and portal butyric acid, modulates gene expression of gut tight junction proteins and Toll-like receptors in rats fed high-fat diets, but high advanced glycation end-products partially attenuate the effects. <i>Food and Function</i> , 2015 , 6, 3165-76	6.1	15
49	Cell wall composition of 1B/1R translocation wheat grains. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 538-545	4.3	15
48	Inter-laboratory evaluation of SEC-post-column calcofluor for determination of the weight-average molar mass of cereal β glucan. <i>Carbohydrate Polymers</i> , 2015 , 124, 254-64	10.3	14
47	A Dual-Promoter Gene Orchestrates the Sucrose-Coordinated Synthesis of Starch and Fructan in Barley. <i>Molecular Plant</i> , 2017 , 10, 1556-1570	14.4	14
46	How does the preparation of rye porridge affect molecular weight distribution of extractable dietary fibers?. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 3381-93	6.3	14
45	The distribution of elements in the native starch granule as studied by particle-induced X-ray emission and complementary methods. <i>Analytical Biochemistry</i> , 2005 , 347, 327-9	3.1	14
44	Characterisation of Starch from Inner and Peripheral Parts of Normal and Waxy Barley Kernels. <i>Journal of Cereal Science</i> , 1999 , 30, 165-171	3.8	14
43	Amylose starch with no detectable branching developed through DNA-free CRISPR-Cas9 mediated mutagenesis of two starch branching enzymes in potato. <i>Scientific Reports</i> , 2021 , 11, 4311	4.9	14
42	Characterisation of the in vitro products of potato starch branching enzymes I and II. <i>Carbohydrate Polymers</i> , 2002 , 50, 249-257	10.3	13
41	Deconvolution in one-dimensional chromatography by heuristic evolving latent projections of whole profiles retention time shifted by simplex optimization of cross-correlation between target peaks. <i>Analytica Chimica Acta</i> , 1993 , 271, 101-114	6.6	13
40	On the interconnection of clusters and building blocks in barley amylopectin. <i>International Journal of Biological Macromolecules</i> , 2013 , 55, 75-82	7.9	12
39	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 351-355	4.1	12
38	Characterization of potato leaf starch. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1985-9	5.7	12
37	Influence of harvest date on inulin chain length distribution and sugar profile for six chicory (<i>Cichorium intybus</i> L) cultivars 1999 , 79, 1503-1506		12
36	Dietary fiber components, microstructure, and texture of date fruits (<i>Phoenix dactylifera</i> , L.). <i>Scientific Reports</i> , 2020 , 10, 21767	4.9	12

35	Effects of variety and steeping conditions on some barley components associated with colonic health. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4821-4827	4.3	11
34	Enzymatic fingerprinting of arabinoxylan and β glucan in triticale, barley and tritordeum grains. <i>Carbohydrate Polymers</i> , 2012 , 90, 1226-34	10.3	11
33	Alkylresorcinol metabolism in Swedish adults is affected by factors other than intake of whole-grain wheat and rye. <i>Journal of Nutrition</i> , 2012 , 142, 1479-86	4.1	11
32	Amylose and β glucan Content of New Waxy Barleys. <i>Starch/Staerke</i> , 2005 , 57, 235-239	2.3	11
31	A water-soluble fraction from a by-product of wheat increases the formation of propionic acid in rats compared with diets based on other by-product fractions and oligofructose. <i>Food and Nutrition Research</i> , 2011 , 55,	3.1	11
30	Gradual enzymatic modification of barley and potato amylopectin. <i>Carbohydrate Polymers</i> , 2002 , 47, 169-179	10.3	10
29	Lignin is the main determinant of total dietary fiber differences between date fruit (<i>Phoenix dactylifera</i> L.) varieties. <i>NFS Journal</i> , 2020 , 21, 16-21	6.5	10
28	Structure analysis of β glucan in barley and effects of wheat β glucanase. <i>Journal of Cereal Science</i> , 2019 , 85, 175-181	3.8	10
27	Rheological characterisation of aqueous extracts of triticale grains and its relation to dietary fibre characteristics. <i>Journal of Cereal Science</i> , 2013 , 57, 230-236	3.8	9
26	The effect of dietary fiber from wheat processing streams on the formation of carboxylic acids and microbiota in the hindgut of rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3406-13	5.7	9
25	Digestibility of fibre sources and molecular weight distribution of fibre fractions in ileal digesta of growing pigs. <i>Archives of Animal Nutrition</i> , 2012 , 66, 445-57	2.7	9
24	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	8
23	Effects of protein and starch characteristics on the baking properties of wheat cultivated by different strategies with organic fertilizers and urea. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 1998 , 48, 49-57	1.1	8
22	Moisture enhances acrylamide reduction during storage in model studies of rye crispbread. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11234-7	5.7	8
21	Effects of amylopectin structure and molecular weight on microstructural and rheological properties of mixed beta-lactoglobulin gels. <i>Biomacromolecules</i> , 2003 , 4, 1400-9	6.9	8
20	Characterisation of potato leaf starch with iodine-staining. <i>Carbohydrate Polymers</i> , 2005 , 59, 397-400	10.3	8
19	Arabinoxylan fractionation on DEAE-cellulose chromatography influenced by protease pre-treatment. <i>Carbohydrate Polymers</i> , 1999 , 39, 321-326	10.3	8
18	Principal component analysis - an efficient tool for selection of wheat samples with wide variation in properties. <i>Journal of Cereal Science</i> , 1991 , 14, 95-104	3.8	8

17	On the presence of starch bound phosphate in potato leaf starch. <i>Carbohydrate Polymers</i> , 2005 , 59, 537-539	5.3	7
16	Assessment of peak origin and purity in one-dimensional chromatography by experimental design and heuristic evolving latent projections. <i>Journal of Chromatography A</i> , 1994 , 662, 113-122	4.5	5
15	Application of a dynamic gastrointestinal in vitro model combined with a rat model to predict the digestive fate of barley dietary fibre and evaluate potential impact on hindgut fermentation. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017 , 9, 7-13	3.4	4
14	Larger particle size of oat bran inhibits degradation and lowers extractability of β -glucan in sourdough bread [Potential implications for cholesterol-lowering properties in vivo]. <i>Food Hydrocolloids</i> , 2018 , 77, 49-56	10.6	4
13	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread 2011 , 325-335		4
12	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. <i>Cereal Chemistry</i> , 2010 , 87, 125-130	2.4	4
11	Properties of Cassava Stem Starch Being a New Starch Resource. <i>Starch/Staerke</i> , 2018 , 70, 1700125	2.3	4
10	Rye Dietary Fiber 2014 , 23-47		3
9	Material disintegration affects enzymatic determination of β -glucan in barley and oats. <i>Journal of Cereal Science</i> , 2019 , 88, 138-144	3.8	2
8	Appetite and Subsequent Food Intake Were Unaffected by the Amount of Sourdough and Rye in Soft Bread-A Randomized Cross-Over Breakfast Study. <i>Nutrients</i> , 2018 , 10,	6.7	2
7	Molecular weight distribution of soluble fiber fractions and short chain fatty acids in ileal digesta of growing pigs. <i>Journal of Animal Science</i> , 2012 , 90 Suppl 4, 65-7	0.7	1
6	Cereal Arabinoxylan: Occurrence, Structure and Properties 299-314		1
5	MOLECULAR WEIGHT DISTRIBUTIONS OF WATER-EXTRACTABLE β -GLUCAN AND ARABINOXYLAN 2009 , 203-216		1
4	A simplified method of determining the internal structure of amylopectin from barley starch without amylopectin isolation. <i>Carbohydrate Polymers</i> , 2021 , 255, 117503	10.3	1
3	Lepidium cake as a feedstuff for pigs. <i>Livestock Science</i> , 2019 , 225, 47-52	1.7	
2	Cell-Wall Polysaccharides 2006 , 129-166		
1	Chapter 4 Cell-Wall Polysaccharides: Structural, Chemical, and Analytical Aspects 2016 , 147-192		