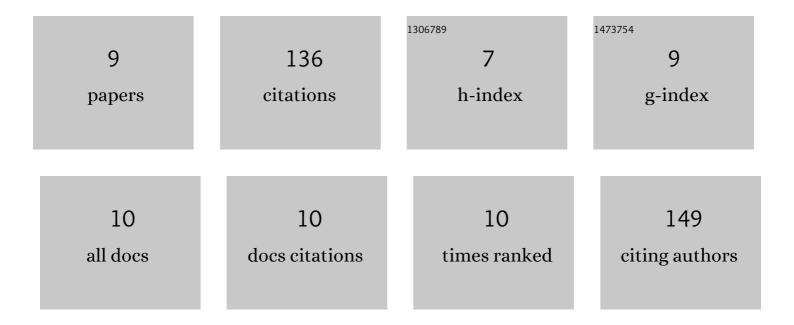
Haelee K Fenton

List of Publications by Year in descending order

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HAFLEE K FENTON

#	Article	IF	CITATIONS
1	Noodles Made from High Amylose Wheat Flour Attenuate Postprandial Glycaemia in Healthy Adults. Nutrients, 2020, 12, 2171.	1.7	25
2	Sensory evaluation of Chinese white salted noodles and steamed bread made with Australian and Chinese wheat flour. Cereal Chemistry, 2019, 96, 66-75.	1.1	21
3	Effect of PolyGlycopleX (PGX) Consumption on Blood Lipid Profiles in Healthy, Low CVD Risk Overweight Adults. Nutrients, 2019, 11, 717.	1.7	1
4	Effect of Processing on Viscosity and Molecular Weight of (1,3)(1,4)â€Î²â€Glucan in Western Australian Oat Cultivars. Cereal Chemistry, 2017, 94, 625-632.	1.1	5
5	Effect of Fibre Supplementation on Body Weight and Composition, Frequency of Eating and Dietary Choice in Overweight Individuals. Nutrients, 2017, 9, 149.	1.7	36
6	Response to Comments by Vuksan V. et al., Nutrients 2017, 9, 398, Regarding an Article by Solah V.A. et al., Nutrients 2017, 9, 149. Nutrients, 2017, 9, 408.	1.7	0
7	Consumption of the Soluble Dietary Fibre Complex PolyGlycopleX® Reduces Glycaemia and Increases Satiety of a Standard Meal Postprandially. Nutrients, 2016, 8, 268.	1.7	12
8	Effects of a viscous-fibre supplemented evening meal and the following un-supplemented breakfast on post-prandial satiety responses in healthy women. Physiology and Behavior, 2016, 154, 34-39.	1.0	7
9	Effect of Training on the Reliability of Satiety Evaluation and Use of Trained Panellists to Determine the Satiety Effect of Dietary Fibre: A Randomised Controlled Trial. PLoS ONE, 2015, 10, e0126202.	1.1	10