

Trust Beta

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

130
papers

5,115
citations

42
h-index

68
g-index

142
ext. papers

6,128
ext. citations

5
avg, IF

6.17
L-index

#	Paper	IF	Citations
130	Effect of simulated in vitro upper gut digestion of processed cowpea beans on phenolic composition, antioxidant properties and cellular protection. <i>Food Research International</i> , 2021 , 150, 110750	7.50	0
129	Effect of processing on bioaccessibility of carotenoids from orange maize products. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3299-3310	3.8	1
128	A comparative analysis on the anthocyanin composition of 74 blueberry cultivars from China. <i>Journal of Food Composition and Analysis</i> , 2021 , 102, 104051	4.1	6
127	Hypoglycemic and hypolipidemic effects of blueberry anthocyanins by AMPK activation: In vitro and in vivo studies. <i>Redox Biology</i> , 2021 , 46, 102100	11.3	6
126	Bioaccessibility of phenolic acids in Canadian hullless barley varieties. <i>Food Chemistry</i> , 2021 , 358, 129905	8.5	3
125	Effect of in vitro gastro-intestinal digestion on the phenolic composition and antioxidant capacity of Burdock roots at different harvest time. <i>Food Chemistry</i> , 2021 , 358, 129897	8.5	4
124	Influence of cooking duration on carotenoids, physical properties and in vitro antioxidant capacity of pasta prepared from three Canadian durum wheat cultivars. <i>Food Chemistry</i> , 2021 , 363, 130016	8.5	2
123	Blueberry anthocyanins: An updated review on approaches to enhancing their bioavailability. <i>Trends in Food Science and Technology</i> , 2021 , 118, 808-821	15.3	10
122	Ripe and unripe inajá (<i>Maximilia maripa</i>) fruit: A new high source of added value bioactive compounds. <i>Food Chemistry</i> , 2020 , 331, 127333	8.5	4
121	Sustainable Use of <i>Ilex paraguariensis</i> Waste in Improving Biodegradable Corn Starch Films: Mechanical, Thermal and Bioactive Properties. <i>Journal of Polymers and the Environment</i> , 2020 , 28, 1696-1709	4.5	8
120	Ultrasonic-assisted enzymatic extraction and identification of anthocyanin components from mulberry wine residues. <i>Food Chemistry</i> , 2020 , 323, 126714	8.5	17
119	Purple Wheat (<i>Triticum</i> sp.) Seeds: Phenolic Composition and Antioxidant Properties 2020 , 103-125		3
118	Phenolic Acids, Antioxidant Capacity, and Estimated Glycemic Index of Cookies Added with Brewer's Spent Grain. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 41-47	3.9	18
117	Hydrothermal extraction, a promising method for concentrating phenolic antioxidants from red osier dogwood (<i>Cornus</i>) leaves and stems. <i>Heliyon</i> , 2020 , 6, e05158	3.6	3
116	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. <i>Waste and Biomass Valorization</i> , 2020 , 11, 403-409	3.2	17
115	<i>Carica papaya</i> seed enhances phytochemicals and functional properties in cornmeal porridges. <i>Food Chemistry</i> , 2020 , 323, 126808	8.5	4
114	Phenolic Profile and Antioxidant Activity of the Edible Tree Peony Flower and Underlying Mechanisms of Preventive Effect on HO-Induced Oxidative Damage in Caco-2 Cells. <i>Foods</i> , 2019 , 8,	4.9	23

113	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. <i>Food Research International</i> , 2019 , 123, 1-10	7	28
112	Bioactive Compounds and Bioactivities of Ginger (Roscoe). <i>Foods</i> , 2019 , 8,	4.9	232
111	Hydroxycinnamic acid amide (HCAA) derivatives, flavonoid C-glycosides, phenolic acids and antioxidant properties of foxtail millet. <i>Food Chemistry</i> , 2019 , 295, 214-223	8.5	64
110	Flour and Bread From Black, Purple, and Blue-Colored Wheats 2019 , 75-88		1
109	A comparative study of the phenolic compounds and in vitro antioxidant capacity of finger millets from different growing regions in Malawi. <i>Journal of Cereal Science</i> , 2019 , 87, 143-149	3.8	38
108	Impact of Saskatoon berry powder on insulin resistance and relationship with intestinal microbiota in high fat-high sucrose diet-induced obese mice. <i>Journal of Nutritional Biochemistry</i> , 2019 , 69, 130-138	6.3	16
107	Novel Oxidized and UV-Irradiated Araucaria angustifolia Pine Seed Starch for Enhanced Functional Properties. <i>Starch/Staerke</i> , 2019 , 71, 1800140	2.3	4
106	Influence of stingless bee genus (and) on the mineral content, physicochemical and microbiological properties of honey. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4742-4748	3.3	4
105	Evaluation of the Phenolics and in vitro Antioxidant Activity of Different Botanical Herbals Used for Tea Infusions in Brazil. <i>Current Nutrition and Food Science</i> , 2019 , 15, 345-352	0.7	1
104	Postharvest Technologies 2019 , 69-84		6
103	Profile of phenolic compounds and antioxidant activity of finger millet varieties. <i>Food Chemistry</i> , 2019 , 275, 361-368	8.5	108
102	Natural bioactive starch film from Amazon turmeric (<i>Curcuma longa</i> L.). <i>Polymer Bulletin</i> , 2018 , 75, 4735-4752	7	
101	Germinated Brown Rice Attenuates Atherosclerosis and Vascular Inflammation in Low-Density Lipoprotein Receptor-Knockout Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4512-4520	5.7	6
100	Influence of Agricultural Management on Phytochemicals of Colored Corn Genotypes (<i>Zea mays</i> L.). Part 1: Nitrogen Fertilization. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4300-4308	5.7	6
99	Influence of Agricultural Management on Phytochemicals of Colored Corn Genotypes (<i>Zea mays</i> L.). Part 2: Sowing Time. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4309-4318	5.7	6
98	Phenolic acids, anthocyanins, proanthocyanidins, antioxidant activity, minerals and their correlations in non-pigmented, red, and black rice. <i>Food Chemistry</i> , 2018 , 239, 733-741	8.5	93
97	Bound phenolic compounds and antioxidant properties of whole grain and bran of white, red and black rice. <i>Food Chemistry</i> , 2018 , 240, 212-221	8.5	128
96	Green Development of Biodegradable Films Based on Native Yam (<i>Dioscoreaceae</i>) Starch Mixtures. <i>Starch/Staerke</i> , 2018 , 70, 1700234	2.3	10

95	Influence of heat and moisture treatment on carotenoids, phenolic content, and antioxidant capacity of orange maize flour. <i>Food Chemistry</i> , 2018 , 246, 58-64	8.5	33
94	Brazilian Amazon white yam (<i>Dioscorea</i> sp.) starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 134, 2075-2088	4.1	7
93	Dietary corn fractions reduce atherogenesis in low-density lipoprotein receptor knockout mice. <i>Nutrition Research</i> , 2017 , 37, 87-96	4	4
92	Assessment of complementary feeding of Canadian infants: effects on microbiome & oxidative stress, a randomized controlled trial. <i>BMC Pediatrics</i> , 2017 , 17, 54	2.6	33
91	Effect of water-extractable arabinoxylans from wheat aleurone and bran on lipid peroxidation and factors influencing their antioxidant capacity. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017 , 10, 20-26	3.4	20
90	Inhibitory Effects of North American Wild Rice on Monocyte Adhesion and Inflammatory Modulators in Low-Density Lipoprotein Receptor-Knockout Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9054-9060	5.7	10
89	Purification and structural identification of glutelin peptides derived from oats. <i>CYTA - Journal of Food</i> , 2017 , 15, 508-515	2.3	5
88	Discrimination of geographical origin of Napirira bean (<i>Phaseolus vulgaris</i> L.) based on phenolic profiles and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2017 , 62, 217-222	4.1	16
87	Changes in the Phenolic Acid Content and Antioxidant Activity During Kernel Development of Corn (<i>Zea mays</i> L.) and Relationship with Mycotoxin Contamination. <i>Cereal Chemistry</i> , 2017 , 94, 315-324	2.4	11
86	Antiglycemic Effect of Water Extractable Arabinoxylan from Wheat Aleurone and Bran. <i>Journal of Nutrition and Metabolism</i> , 2017 , 2017, 5784759	2.7	13
85	Antioxidant properties of diverse cereal grains: A review on in vitro and in vivo studies. <i>Food Chemistry</i> , 2016 , 196, 90-7	8.5	139
84	Multi-response optimization of phenolic antioxidants from white tea (<i>Camellia sinensis</i> L. Kuntze) and their identification by LC/DAD/Q-TOFMS/MS. <i>LWT - Food Science and Technology</i> , 2016 , 65, 897-907	5.4	25
83	Changes of phenolic profiles and antioxidant activity in canaryseed (<i>Phalaris canariensis</i> L.) during germination. <i>Food Chemistry</i> , 2016 , 194, 608-18	8.5	58
82	Isolation and identification of feruloylated arabinoxylan mono- and oligosaccharides from undigested and digested maize and wheat. <i>Heliyon</i> , 2016 , 2, e00106	3.6	23
81	Provitamin A potential of landrace orange maize variety (<i>Zea mays</i> L.) grown in different geographical locations of central Malawi. <i>Food Chemistry</i> , 2016 , 196, 1315-24	8.5	23
80	Genotypic variation in phenolic acids, vitamin E and fatty acids in whole grain rice. <i>Food Chemistry</i> , 2016 , 197, 776-82	8.5	23
79	Proximate Composition, Phenolic Profiles and Antioxidant Capacity of Three Common Bean Varieties (<i>Phaseolus Vulgaris</i> L.). <i>Journal of Food Chemistry and Nanotechnology</i> , 2016 , 2,	1.9	3
78	Inhibition of Intestinal α -Glucosidase and Glucose Absorption by Feruloylated Arabinoxylan Mono- and Oligosaccharides from Corn Bran and Wheat Aleurone. <i>Journal of Nutrition and Metabolism</i> , 2016 , 2016, 1932532	2.7	37

77	Combination effects of wild rice and phytosterols on prevention of atherosclerosis in LDL receptor knockout mice. <i>Journal of Nutritional Biochemistry</i> , 2016 , 33, 128-35	6.3	20
76	Comparison of Phytochemicals and Antioxidant Capacity in Three Bean Varieties Grown in Central Malawi. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 204-10	3.9	6
75	Improved functional properties of pasta: Enrichment with amaranth seed flour and dried amaranth leaves. <i>Journal of Cereal Science</i> , 2016 , 72, 84-90	3.8	31
74	Carotenoids of aleurone, germ, and endosperm fractions of barley, corn and wheat differentially inhibit oxidative stress. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2715-24	5.7	28
73	Endoplasmic reticulum stress in diabetic mouse or glycated LDL-treated endothelial cells: protective effect of Saskatoon berry powder and cyanidin glycan. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1248-53	6.3	23
72	Antioxidant capacity of arabinoxylan oligosaccharide fractions prepared from wheat aleurone using <i>Trichoderma viride</i> or <i>Neocallimastix patriciarum</i> xylanase. <i>Food Chemistry</i> , 2015 , 167, 311-9	8.5	56
71	Phenolic compounds and antioxidant properties of breeding lines between the white and black rice. <i>Food Chemistry</i> , 2015 , 172, 630-9	8.5	81
70	Analysis of Genotype, Environment, and Their Interaction Effects on the Phytochemicals and Antioxidant Capacities of Red Rice (<i>Oryza sativa</i> L.). <i>Cereal Chemistry</i> , 2015 , 92, 204-210	2.4	19
69	Identification and Antioxidant Properties of Phenolic Compounds during Production of Bread from Purple Wheat Grains. <i>Molecules</i> , 2015 , 20, 15525-49	4.8	44
68	Inhibitory properties of aqueous ethanol extracts of propolis on alpha-glucosidase. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015 , 2015, 587383	2.3	20
67	Antioxidant Capacity of Water-Extractable Arabinoxylan from Commercial Barley, Wheat, and Wheat Fractions. <i>Cereal Chemistry</i> , 2015 , 92, 29-36	2.4	32
66	Anthocyanins, phenolic acids and antioxidant properties of Juñra fruits (<i>Euterpe edulis</i> M.) along the on-tree ripening process. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 142-7	3.9	59
65	Phenolic profile and carbohydrate digestibility of durum spaghetti enriched with buckwheat flour and bran. <i>LWT - Food Science and Technology</i> , 2014 , 57, 569-579	5.4	34
64	Effects of Saskatoon berry powder on monocyte adhesion to vascular wall of leptin receptor-deficient diabetic mice. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 851-7	6.3	14
63	Identification and quantification of phenolic acids and anthocyanins as antioxidants in bran, embryo and endosperm of white, red and black rice kernels (<i>Oryza sativa</i> L.). <i>Journal of Cereal Science</i> , 2014 , 59, 211-218	3.8	145
62	Comparative Studies on Composition and Distribution of Phenolic Acids in Cereal Grain Botanical Fractions. <i>Cereal Chemistry</i> , 2014 , 91, 522-530	2.4	55
61	Whole Wheat Pasta and Health 2014 , 5-16		1
60	Phenolic acids, anthocyanins, and antioxidant capacity in rice (<i>Oryza sativa</i> L.) grains at four stages of development after flowering. <i>Food Chemistry</i> , 2014 , 143, 90-6	8.5	86

59	Wild rice (<i>Zizania palustris</i> L.) prevents atherogenesis in LDL receptor knockout mice. <i>Atherosclerosis</i> , 2013 , 230, 284-92	3.1	22
58	Distribution of carotenoids in endosperm, germ, and aleurone fractions of cereal grain kernels. <i>Food Chemistry</i> , 2013 , 139, 663-71	8.5	91
57	Phenolic acid composition and antioxidant potential of insoluble and soluble dietary fibre extracts derived from select whole-grain cereals. <i>Food Research International</i> , 2013 , 51, 518-525	7	110
56	Hemicellulose polysaccharide recovery from flax shive using alkaline solutions with sodium ethoxide pretreatment. <i>Industrial Crops and Products</i> , 2013 , 44, 165-170	5.9	6
55	Food Sources of Phenolics Compounds 2013 , 2527-2558		3
54	Effects of debranning on the distribution of pentosans and relationships to phenolic content and antioxidant activity of wheat pearling fractions. <i>LWT - Food Science and Technology</i> , 2013 , 50, 336-342	5.4	11
53	Comparison of Antioxidant Properties of Refined and Whole Wheat Flour and Bread. <i>Antioxidants</i> , 2013 , 2, 370-83	7.1	74
52	Microwave-assisted extraction of bound phenolic acids in bran and flour fractions from sorghum and maize cultivars varying in hardness. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4735-42	5.7	54
51	Qualitative and quantitative analysis of the major phenolic compounds as antioxidants in barley and flaxseed hulls using HPLC/MS/MS. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2062-8	4.3	40
50	Characterization of Free and Bound Lipids among Four Corn Genotypes as Affected by Drying and Storage Temperatures. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1201	1.8	0
49	An evaluation of carotenoid levels and composition of glabrous canaryseed. <i>Food Chemistry</i> , 2012 , 133, 782-786	8.5	16
48	Development of Chinese steamed bread enriched in bioactive compounds from barley hull and flaxseed hull extracts. <i>Food Chemistry</i> , 2012 , 133, 1320-1325	8.5	50
47	Phenolic acid content of sorghum and maize cultivars varying in hardness. <i>Food Chemistry</i> , 2012 , 134, 81-88	8.5	67
46	Effects of Barley Consumption on Cardiovascular and Diabetic Risk 2012 , 7-19		3
45	Flour and Bread from Black-, Purple-, and Blue-Colored Wheats 2011 , 59-67		6
44	Comparative evaluation of the antioxidant potential of infant cereals produced from purple wheat and red rice grains and LC-MS analysis of their anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12330-41	5.7	34
43	Comparative analysis of total phenolic content, antioxidant activity, and flavonoids profile of fruits from two varieties of Brazilian cherry (<i>Eugenia uniflora</i> L.) throughout the fruit developmental stages. <i>Food Research International</i> , 2011 , 44, 2442-2451	7	90
42	Extracts from Purple Wheat (<i>Triticum</i> spp.) and Their Antioxidant Effects 2011 , 959-966		1

41	The analysis of phenolic constituents in glabrous canaryseed groats. <i>Food Chemistry</i> , 2011 , 127, 10-20	8.5	17
40	Evaluation of antioxidant capacity and aroma quality of anthograin liqueur. <i>Food Chemistry</i> , 2011 , 127, 968-75	8.5	26
39	C-Glycosylflavone and Lignan Diglucoside Contents of Commercial, Regular, and Whole-Wheat Spaghetti. <i>Cereal Chemistry</i> , 2011 , 88, 338-343	2.4	7
38	Comparison of antioxidant activities of different colored wheat grains and analysis of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9235-41	5.7	98
37	Antioxidant properties of commercial, regular- and whole-wheat spaghetti. <i>Food Chemistry</i> , 2010 , 119, 258-264	8.5	67
36	Antioxidant properties of commercial wild rice and analysis of soluble and insoluble phenolic acids. <i>Food Chemistry</i> , 2010 , 121, 140-147	8.5	170
35	An evaluation of the antioxidant properties and aroma quality of infant cereals. <i>Food Chemistry</i> , 2010 , 121, 1095-1102	8.5	26
34	Patented Techniques for the Extraction and Isolation of Secoisolariciresinol Diglucoside from Flaxseed. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2010 , 1, 25-31	1.9	4
33	Patented techniques for the extraction and isolation of secoisolariciresinol diglucoside from flaxseed. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2009 , 1, 25-31	1.9	14
32	Evaluation of antioxidant capacity and aroma quality of breast milk. <i>Nutrition</i> , 2009 , 25, 105-14	4.8	60
31	Comparison of antioxidant capacity and phenolic compounds of berries, chokecherry and seabuckthorn. <i>Open Life Sciences</i> , 2009 , 4, 499-506	1.2	46
30	Phenolic content, composition, antioxidant activity, and their changes during domestic cooking of potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10231-8	5.7	54
29	Anthocyanin composition and oxygen radical scavenging capacity (ORAC) of milled and pearled purple, black, and common barley. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1022-8	5.7	69
28	Antioxidant activity of commercial wild rice and identification of flavonoid compounds in active fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7543-51	5.7	66
27	The potential of Manitoba chokecherry as a source of high natural antioxidants. <i>Nature Precedings</i> , 2008 ,		1
26	Measurement of anthocyanins and other phytochemicals in purple wheat. <i>Food Chemistry</i> , 2008 , 109, 916-24	8.5	195
25	High-amylose corn exhibits better antioxidant activity than typical and waxy genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 291-8	5.7	34
24	Evaluation of antioxidant activity and electronic taste and aroma properties of antho-beers from purple wheat grain. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8958-66	5.7	46

23	Kinetics of hydrolysis and changes in amylose content during preparation of microcrystalline starch from high-amylose maize starches. <i>Carbohydrate Polymers</i> , 2007 , 69, 398-405	10.3	45
22	Effect of thermal processing on antioxidant properties of purple wheat bran. <i>Food Chemistry</i> , 2007 , 104, 1080-1086	8.5	128
21	Antioxidant Activity in Relationship to Phenolic Content of Diverse Food Barley Genotypes. <i>ACS Symposium Series</i> , 2007 , 242-254	0.4	4
20	Proanthocyanidin profile and ORAC values of Manitoba berries, chokecherries, and seabuckthorn. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6970-6	5.7	44
19	Saskatoon and wild blueberries have higher anthocyanin contents than other Manitoba berries. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10832-8	5.7	78
18	Effects of Salt and Alkaline Reagents on Dynamic Rheological Properties of Raw Oriental Wheat Noodles. <i>Cereal Chemistry</i> , 2006 , 83, 211-217	2.4	33
17	Genotype and environmental variation in phenolic content, phenolic acid composition, and antioxidant activity of hard spring wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1265-70	5.7	204
16	Protein characteristics of Chinese black-grained wheat. <i>Food Chemistry</i> , 2006 , 98, 463-472	8.5	31
15	Phenolic Content and Antioxidant Activity of Pearled Wheat and Roller-Milled Fractions. <i>Cereal Chemistry</i> , 2005 , 82, 390-393	2.4	273
14	Free radical scavenging properties and phenolic content of Chinese black-grained wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8533-6	5.7	115
13	Effect of Ferulic Acid and Catechin on Sorghum and Maize Starch Pasting Properties. <i>Cereal Chemistry</i> , 2004 , 81, 418-422	2.4	59
12	Starch properties as affected by sorghum grain chemistry. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 245-251	4.3	81
11	Genetic and Environmental Variation in Sorghum Starch Properties. <i>Journal of Cereal Science</i> , 2001 , 34, 261-268	3.8	53
10	Noodle Quality as Related to Sorghum Starch Properties. <i>Cereal Chemistry</i> , 2001 , 78, 417-420	2.4	34
9	Effect of Steeping Treatment on Pasting and Thermal Properties of Sorghum Starches. <i>Cereal Chemistry</i> , 2001 , 78, 303-306	2.4	16
8	Genetic Diversity in Properties of Starch from Zimbabwean Sorghum Landraces. <i>Cereal Chemistry</i> , 2001 , 78, 583-589	2.4	25
7	Effect of chemical conditioning on the milling of high-tannin sorghum. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 2216-2222	4.3	17
6	Starch Properties of Barnard Red, a South African Red Sorghum Variety of Significance in Traditional African Brewing. <i>Starch/Staerke</i> , 2000 , 52, 467-470	2.3	12

5	Phenolic compounds and kernel characteristics of Zimbabwean sorghums 1999 , 79, 1003-1010	52
4	Phenolic compounds and kernel characteristics of Zimbabwean sorghums 1999 , 79, 1003	2
3	Sorghum Processing Technologies in Southern Africa 1997 , 265-272	3
2	Effects of Genotype, Environment and Genotype Environment Interaction on the Antioxidant Properties of Wheat24-41	1
1	Resistant Starch in Wheat-, Barley-, Rye-, and Oat-Based Foods: A Review. <i>Starch/Staerke</i> ,2100251	2.3 1