

Lisa Lamothe

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4918817/publications.pdf>

Version: 2024-02-01

19
papers

730
citations

840119

11
h-index

752256

20
g-index

21
all docs

21
docs citations

21
times ranked

943
citing authors

#	ARTICLE	IF	CITATIONS
1	A Decentralized Study Setup Enables to Quantify the Effect of Polymerization and Linkage of β -Glucans on Post-Prandial Glucose Response. <i>Nutrients</i> , 2022, 14, 1123.	1.7	4
2	New insights suggest isomaltooligosaccharides are slowly digestible carbohydrates, rather than dietary fibers, at constitutive mammalian β -glucosidase levels. <i>Food Chemistry</i> , 2022, 383, 132456.	4.2	11
3	Boosting the value of insoluble dietary fiber to increase gut fermentability through food processing. <i>Food and Function</i> , 2021, 12, 10658-10666.	2.1	13
4	Changing Wheat Bran Structural Properties by Extrusion-Cooking on a Pilot and Industrial Scale: A Comparative Study. <i>Foods</i> , 2021, 10, 472.	1.9	2
5	The Effect of Arabinoxylan and Wheat Bran Incorporation on Dough Rheology and Thermal Processing of Rotary-Moulded Biscuits. <i>Foods</i> , 2021, 10, 2335.	1.9	9
6	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. <i>Foods</i> , 2021, 10, 2566.	1.9	12
7	Extrusion-cooking affects oat bran physicochemical and nutrition-related properties and increases its β -glucan extractability. <i>Journal of Cereal Science</i> , 2021, 102, 103360.	1.8	8
8	Synthesis of novel β -glucans with potential health benefits through controlled glucose release in the human gastrointestinal tract. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 123-146.	5.4	40
9	The Effect of Wet Milling and Cryogenic Milling on the Structure and Physicochemical Properties of Wheat Bran. <i>Foods</i> , 2020, 9, 1755.	1.9	14
10	Determination of glucose generation rate from various types of glycemic carbohydrates by mammalian glucosidases anchored in the small intestinal tissue. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 751-757.	3.6	12
11	Development of Slowly Digestible Starch Derived β -Glucans with 4,6- β -Glucanotransferase and Branching Sucrase Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6664-6671.	2.4	18
12	Optimization of in vitro carbohydrate digestion by mammalian mucosal β -glucosidases and its applications to hydrolyze the various sources of starches. <i>Food Hydrocolloids</i> , 2019, 87, 470-476.	5.6	25
13	Cereal β -Glucans: The Impact of Processing and How It Affects Physiological Responses. <i>Nutrients</i> , 2019, 11, 1729.	1.7	109
14	Predicting Glycemic Index and Glycemic Load from Macronutrients to Accelerate Development of Foods and Beverages with Lower Glucose Responses. <i>Nutrients</i> , 2019, 11, 1172.	1.7	22
15	The scientific basis for healthful carbohydrate profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1058-1070.	5.4	30
16	Dietary fibre-based SCFA mixtures promote both protection and repair of intestinal epithelial barrier function in a Caco-2 cell model. <i>Food and Function</i> , 2017, 8, 1166-1173.	2.1	99
17	Physicochemical properties and starch digestibility of whole grain sorghums, millet, quinoa and amaranth flours, as affected by starch and non-starch constituents. <i>Food Chemistry</i> , 2017, 233, 1-10.	4.2	115
18	Characterization of the <i>Paenibacillus beijingensis</i> DSM 24997 GtfD and its glucan polymer products representing a new glycoside hydrolase 70 subfamily of 4,6- β -glucanotransferase enzymes. <i>PLoS ONE</i> , 2017, 12, e0172622.	1.1	26

#	ARTICLE	IF	CITATIONS
19	Quinoa (<i>Chenopodium quinoa</i> W.) and amaranth (<i>Amaranthus caudatus</i> L.) provide dietary fibres high in pectic substances and xyloglucans. <i>Food Chemistry</i> , 2015, 167, 490-496.	4.2	155