

Suman Mishra

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

880
citations

516215

16
h-index

476904

29
g-index

33
all docs

33
docs citations

33
times ranked

960
citing authors

#	ARTICLE	IF	CITATIONS
1	Degree of particle size breakdown during mastication may be a possible cause of interindividual glycemic variability. <i>Nutrition Research</i> , 2010, 30, 246-254.	1.3	98
2	Effect of Structural and Physicochemical Characteristics of the Protein Matrix in Pasta on In Vitro Starch Digestibility. <i>Food Biophysics</i> , 2008, 3, 229-234.	1.4	95
3	Effect of Processing on Slowly Digestible Starch and Resistant Starch in Potato. <i>Starch/Staerke</i> , 2008, 60, 500-507.	1.1	84
4	Effects of simulated digestion in vitro on cell wall polysaccharides from kiwifruit (<i>Actinidia</i> spp.). <i>Food Chemistry</i> , 2012, 133, 132-139.	4.2	79
5	Baselines representing blood glucose clearance improve <i>in vitro</i> prediction of the glycaemic impact of customarily consumed food quantities. <i>British Journal of Nutrition</i> , 2010, 103, 295-305.	1.2	66
6	Digestibility of starch fractions in wholegrain rolled oats. <i>Journal of Cereal Science</i> , 2009, 50, 61-66.	1.8	44
7	Potato genotype differences in nutritionally distinct starch fractions after cooking, and cooking plus storing cool. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 539-545.	1.9	37
8	Gross nitrogen mineralisation rates in pastoral soils and their relationships with organic nitrogen fractions, microbial biomass and protease activity under glasshouse conditions. <i>Biology and Fertility of Soils</i> , 2005, 42, 45-53.	2.3	34
9	High molecular weight barley β -glucan decreases particle breakdown in chapattis (Indian flat breads) during in vitro digestion. <i>Food Research International</i> , 2010, 43, 1476-1481.	2.9	33
10	Effect of incorporating legume flour into semolina spaghetti on its cooking quality and glycaemic impact measured <i>in vitro</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 149-160.	1.3	30
11	Wholeness and primary and secondary food structure effects on in vitro digestion patterns determine nutritionally distinct carbohydrate fractions in cereal foods. <i>Food Chemistry</i> , 2012, 135, 1968-1974.	4.2	29
12	Kiwifruit remnants from digestion in vitro have functional attributes of potential importance to health. <i>Food Chemistry</i> , 2012, 135, 2188-2194.	4.2	26
13	Glycemic Impact As a Property of Foods Is Accurately Measured By an Available Carbohydrate Method That Mimics the Glycemic Response. <i>Journal of Nutrition</i> , 2010, 140, 1328-1334.	1.3	25
14	Effects of dietary broccoli fibre and corn oil on serum lipids, faecal bile acid excretion and hepatic gene expression in rats. <i>Food Chemistry</i> , 2012, 131, 1272-1278.	4.2	23
15	Food Structure and Carbohydrate Digestibility. , 2012, , .		19
16	Relative glycaemic impact of customarily consumed portions of eighty-three foods measured by digesting in vitro and adjusting for food mass and apparent glucose disposal. <i>British Journal of Nutrition</i> , 2010, 104, 407-417.	1.2	17
17	Postprandial Glycaemic, Hormonal and Satiety Responses to Rice and Kiwifruit Preloads in Chinese Adults: A Randomised Controlled Crossover Trial. <i>Nutrients</i> , 2018, 10, 1110.	1.7	17
18	Digestion-Resistant Remnants of Vegetable Vascular and Parenchyma Tissues Differ in Their Effects in the Large Bowel of Rats. <i>Food Digestion</i> , 2010, 1, 47-56.	0.9	16

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19	Kiwifruit Non-Sugar Components Reduce Glycaemic Response to Co-Ingested Cereal in Humans. <i>Nutrients</i> , 2017, 9, 1195.	1.7	15
20	Database values for food-based dietary control of glycaemia. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 406-410.	1.9	13
21	A simple binding assay for the direct determination of biotin in urine. <i>Clinica Chimica Acta</i> , 2005, 360, 60-66.	0.5	11
22	Comparison of quantitative real-time polymerase chain reaction with NanoString® methodology using adipose and liver tissues from rats fed seaweed. <i>New Biotechnology</i> , 2016, 33, 380-386.	2.4	10
23	Kernel structure in breads reduces in vitro starch digestion rate and estimated glycaemic potency only at high grain inclusion rates. <i>Food Structure</i> , 2019, 21, 100109.	2.3	10
24	Vegetable dietary fibres made with minimal processing improve health-related faecal parameters in a valid rat model. <i>Food and Function</i> , 2016, 7, 2645-2654.	2.1	9
25	Equicarbohydrate partial exchange of kiwifruit for wheaten cereal reduces postprandial glycaemia without decreasing satiety. <i>Journal of Nutritional Science</i> , 2016, 5, e37.	0.7	7
26	In Vitro Digestive Analysis of Digestible and Resistant Starch Fractions, with Concurrent Glycemic Index Determination, in Whole Grain Wheat Products Minimally Processed for Reduced Glycaemic Impact. <i>Foods</i> , 2022, 11, 1904.	1.9	7
27	Nutritional Value of Potatoes. , 2009, , 371-394.		6
28	Effects of kiwifruit and mixed dietary fibre on faecal properties and microbiota in rats: a doseâ€“response analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1923-1932.	1.3	5
29	Starch Digestibility and Dry Matter Roles in the Glycemic Impact of Potatoes. <i>American Journal of Potato Research</i> , 2012, 89, 465-470.	0.5	4
30	Effects of Xanthan Gum, Lambda-Carrageenan and Psyllium Husk on the Physical Characteristics and Glycaemic Potency of White Bread. <i>Foods</i> , 2022, 11, 1513.	1.9	4
31	Kiwifruit Exchanges for Increased Nutrient Richness with Little Effect on Carbohydrate Intake, Glycaemic Impact, or Insulin Response. <i>Nutrients</i> , 2018, 10, 1710.	1.7	3
32	Gut microbiota responses to dietary fibre sources in rats fed starch-based or quasi-human background diets. <i>Journal of Functional Foods</i> , 2021, 83, 104565.	1.6	3
33	Glycaemic potency reduction by coarse grain structure in breads is largely eliminated during normal ingestion. <i>British Journal of Nutrition</i> , 2022, 127, 1497-1505.	1.2	1