

Suman Mishra

List of Publications by Citations

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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.

31
papers

680
citations

14
h-index

25
g-index

33
ext. papers

791
ext. citations

4.9
avg, IF

3.84
L-index

#	Paper	IF	Citations
31	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	3.2	78
30	Degree of particle size breakdown during mastication may be a possible cause of interindividual glycemic variability. <i>Nutrition Research</i> , 2010 , 30, 246-54	4	72
29	Effect of Processing on Slowly Digestible Starch and Resistant Starch in Potato. <i>Starch/Staerke</i> , 2008 , 60, 500-507	2.3	71
28	Effects of simulated digestion in vitro on cell wall polysaccharides from kiwifruit (<i>Actinidia</i> spp.). <i>Food Chemistry</i> , 2012 , 133, 132-139	8.5	63
27	Baselines representing blood glucose clearance improve in vitro prediction of the glycaemic impact of customarily consumed food quantities. <i>British Journal of Nutrition</i> , 2010 , 103, 295-305	3.6	57
26	Digestibility of starch fractions in wholegrain rolled oats. <i>Journal of Cereal Science</i> , 2009 , 50, 61-66	3.8	39
25	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	4.1	33
24	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	7	28
23	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	6.1	25
22	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, 1968-74	8.5	22
21	Effect of incorporating legume flour into semolina spaghetti on its cooking quality and glycaemic impact measured in vitro. <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 149-60	3.7	21
20	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, 1328-34	4.1	20
19	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	8.5	19
18	Kiwifruit remnants from digestion in vitro have functional attributes of potential importance to health. <i>Food Chemistry</i> , 2012 , 135, 2188-94	8.5	17
17	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, 407-17	3.6	14
16	Food Structure and Carbohydrate Digestibility 2012 ,		13
15	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		12

14	Database values for food-based dietary control of glycaemia. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 406-410	4.1	11
13	A simple binding assay for the direct determination of biotin in urine. <i>Clinica Chimica Acta</i> , 2005 , 360, 60-6	6.2	10
12	Vegetable dietary fibres made with minimal processing improve health-related faecal parameters in a valid rat model. <i>Food and Function</i> , 2016 , 7, 2645-54	6.1	9
11	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, 380-6	6.4	8
10	Postprandial Glycaemic, Hormonal and Satiety Responses to Rice and Kiwifruit Preloads in Chinese Adults: A Randomised Controlled Crossover Trial. <i>Nutrients</i> , 2018 , 10,	6.7	8
9	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	4.3	7
8	Kiwifruit Non-Sugar Components Reduce Glycaemic Response to Co-Ingested Cereal in Humans. <i>Nutrients</i> , 2017 , 9,	6.7	7
7	Effects of kiwifruit and mixed dietary fibre on faecal properties and microbiota in rats: a dose-response analysis. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1923-1932	3.8	5
6	Nutritional Value of Potatoes: Digestibility, Glycemic Index, and Glycemic Impact 2009 , 371-394		4
5	Starch Digestibility and Dry Matter Roles in the Glycemic Impact of Potatoes. <i>American Journal of Potato Research</i> , 2012 , 89, 465-470	2.1	3
4	Equicarbohydrate partial exchange of kiwifruit for wheaten cereal reduces postprandial glycaemia without decreasing satiety. <i>Journal of Nutritional Science</i> , 2016 , 5, e37	2.7	3
3	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	5.1	1
2	Glycaemic potency reduction by coarse grain structure in breads is largely eliminated during normal ingestion. <i>British Journal of Nutrition</i> , 2021 , 1-9	3.6	0
1	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	4.9	0