Suman Mishra

List of Publications by Year in Descending Order

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	Effects of Xanthan Gum, Lambda-Carrageenan and Psyllium Husk on the Physical Characteristics and Glycaemic Potency of White Bread. *Foods*, **2022**, 11, 1513	4.9	0
30	Glycaemic potency reduction by coarse grain structure in breads is largely eliminated during normal ingestion. *British Journal of Nutrition*, **2021**, 1-9	3.6	0
29	Gut microbiota responses to dietary fibre sources in rats fed starch-based or quasi-human background diets. *Journal of Functional Foods*, **2021**, 83, 104565	5.1	1
28	Kernel structure in breads reduces in vitro starch digestion rate and estimated glycaemic potency only at high grain inclusion rates. *Food Structure*, **2019**, 21, 100109	4.3	7
27	Postprandial Glycaemic, Hormonal and Satiety Responses to Rice and Kiwifruit Preloads in Chinese Adults: A Randomised Controlled Crossover Trial. *Nutrients*, **2018**, 10,	6.7	8
26	Effects of kiwifruit and mixed dietary fibre on faecal properties and microbiota in rats: a dose□esponse analysis. *International Journal of Food Science and Technology*, **2017**, 52, 1923-1932	3.8	5
25	Kiwifruit Non-Sugar Components Reduce Glycaemic Response to Co-Ingested Cereal in Humans. *Nutrients*, **2017**, 9,	6.7	7
24	Comparison of quantitative real-time polymerase chain reaction with NanoString□ methodology using adipose and liver tissues from rats fed seaweed. *New Biotechnology*, **2016**, 33, 380-6	6.4	8
23	Equicarbohydrate partial exchange of kiwifruit for wheaten cereal reduces postprandial glycaemia without decreasing satiety. *Journal of Nutritional Science*, **2016**, 5, e37	2.7	3
22	Vegetable dietary fibres made with minimal processing improve health-related faecal parameters in a valid rat model. *Food and Function*, **2016**, 7, 2645-54	6.1	9
21	Wholeness and primary and secondary food structure effects on in vitro digestion patterns determine nutritionally distinct carbohydrate fractions in cereal foods. *Food Chemistry*, **2012**, 135, 1968-74	8.5	22
20	Kiwifruit remnants from digestion in vitro have functional attributes of potential importance to health. *Food Chemistry*, **2012**, 135, 2188-94	8.5	17
19	Starch Digestibility and Dry Matter Roles in the Glycemic Impact of Potatoes. *American Journal of Potato Research*, **2012**, 89, 465-470	2.1	3
18	Food Structure and Carbohydrate Digestibility **2012**,		13
17	Effects of dietary broccoli fibre and corn oil on serum lipids, faecal bile acid excretion and hepatic gene expression in rats. *Food Chemistry*, **2012**, 131, 1272-1278	8.5	19
16	Effects of simulated digestion in vitro on cell wall polysaccharides from kiwifruit (Actinidia spp.). *Food Chemistry*, **2012**, 133, 132-139	8.5	63
15	Glycemic impact as a property of foods is accurately measured by an available carbohydrate method that mimics the glycemic response. *Journal of Nutrition*, **2010**, 140, 1328-34	4.1	20

14	High molecular weight barley β-glucan decreases particle breakdown in chapattis (Indian flat breads) during in vitro digestion. *Food Research International*, **2010**, 43, 1476-1481	7	28
13	Degree of particle size breakdown during mastication may be a possible cause of interindividual glycemic variability. *Nutrition Research*, **2010**, 30, 246-54	4	72
12	Effect of incorporating legume flour into semolina spaghetti on its cooking quality and glycaemic impact measured in vitro. *International Journal of Food Sciences and Nutrition*, **2010**, 61, 149-60	3.7	21
11	Baselines representing blood glucose clearance improve in vitro prediction of the glycaemic impact of customarily consumed food quantities. *British Journal of Nutrition*, **2010**, 103, 295-305	3.6	57
10	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. *British Journal of Nutrition*, **2010**, 104, 407-17	3.6	14
9	Digestion-Resistant Remnants of Vegetable Vascular and Parenchyma Tissues Differ in Their Effects in the Large Bowel of Rats. *Food Digestion*, **2010**, 1, 47-56		12
8	Database values for food-based dietary control of glycaemia. *Journal of Food Composition and Analysis*, **2010**, 23, 406-410	4.1	11
7	Nutritional Value of Potatoes: Digestibility, Glycemic Index, and Glycemic Impact **2009**, 371-394		4
6	Digestibility of starch fractions in wholegrain rolled oats. *Journal of Cereal Science*, **2009**, 50, 61-66	3.8	39
5	Potato genotype differences in nutritionally distinct starch fractions after cooking, and cooking plus storing cool. *Journal of Food Composition and Analysis*, **2009**, 22, 539-545	4.1	33
4	Effect of Structural and Physicochemical Characteristics of the Protein Matrix in Pasta on In Vitro Starch Digestibility. *Food Biophysics*, **2008**, 3, 229-234	3.2	78
3	Effect of Processing on Slowly Digestible Starch and Resistant Starch in Potato. *Starch/Staerke*, **2008**, 60, 500-507	2.3	71
2	A simple binding assay for the direct determination of biotin in urine. *Clinica Chimica Acta*, **2005**, 360, 60-6	6.2	10
1	Gross nitrogen mineralisation rates in pastural soils and their relationships with organic nitrogen fractions, microbial biomass and protease activity under glasshouse conditions. *Biology and Fertility of Soils*, **2005**, 42, 45-53	6.1	25