

Bruce R Hamaker

List of Publications by Citations

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251
papers

8,357
citations

49
h-index

81
g-index

267
ext. papers

10,098
ext. citations

5.7
avg, IF

6.6
L-index

#	Paper	IF	Citations
251	Slow digestion property of native cereal starches. <i>Biomacromolecules</i> , 2006 , 7, 3252-8	6.9	318
250	A perspective on the complexity of dietary fiber structures and their potential effect on the gut microbiota. <i>Journal of Molecular Biology</i> , 2014 , 426, 3838-50	6.5	300
249	Slowly digestible starch: concept, mechanism, and proposed extended glycemic index. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 852-67	11.5	260
248	Nature and consequences of non-covalent interactions between flavonoids and macronutrients in foods. <i>Food and Function</i> , 2014 , 5, 18-34	6.1	246
247	Prebiotics: why definitions matter. <i>Current Opinion in Biotechnology</i> , 2016 , 37, 1-7	11.4	245
246	Fiber-utilizing capacity varies in Prevotella- versus Bacteroides-dominated gut microbiota. <i>Scientific Reports</i> , 2017 , 7, 2594	4.9	216
245	Starch with a slow digestion property produced by altering its chain length, branch density, and crystalline structure. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4540-7	5.7	203
244	Dietary Modulation of Gut Microbiota Contributes to Alleviation of Both Genetic and Simple Obesity in Children. <i>EBioMedicine</i> , 2015 , 2, 968-84	8.8	198
243	Structural basis for the slow digestion property of native cereal starches. <i>Biomacromolecules</i> , 2006 , 7, 3259-66	6.9	182
242	Nutritional property of endosperm starches from maize mutants: a parabolic relationship between slowly digestible starch and amylopectin fine structure. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4686-94	5.7	149
241	Improving the in vitro protein digestibility of sorghum with reducing agents. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 1987 , 84, 626-8	11.5	147
240	Rice amylopectin fine structure variability affects starch digestion properties. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1475-9	5.7	131
239	Human α -amylase present in lower-genital-tract mucosal fluid processes glycogen to support vaginal colonization by Lactobacillus. <i>Journal of Infectious Diseases</i> , 2014 , 210, 1019-28	7	124
238	Structural differences among alkali-soluble arabinoxylans from maize (<i>Zea mays</i>), rice (<i>Oryza sativa</i>), and wheat (<i>Triticum aestivum</i>) brans influence human fecal fermentation profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 493-9	5.7	119
237	Influence of dietary fiber on inflammatory bowel disease and colon cancer: importance of fermentation pattern. <i>Nutrition Reviews</i> , 2007 , 65, 51-62	6.4	116
236	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, 490-6	8.5	112
235	Small differences in amylopectin fine structure may explain large functional differences of starch. <i>Carbohydrate Polymers</i> , 2016 , 140, 113-21	10.3	111

234	Dietary Fiber Treatment Corrects the Composition of Gut Microbiota, Promotes SCFA Production, and Suppresses Colon Carcinogenesis. <i>Genes</i> , 2018 , 9,	4.2	101
233	Slowly digestible state of starch: mechanism of slow digestion property of gelatinized maize starch. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4695-702	5.7	101
232	Slowly Digestible Starch from Debranched Waxy Sorghum Starch: Preparation and Properties. <i>Cereal Chemistry</i> , 2004 , 81, 404-408	2.4	101
231	Carotenoid bioaccessibility from whole grain and degermed maize meal products. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9918-26	5.7	99
230	Low α -Amylase Starch Digestibility of Cooked Sorghum Flours and the Effect of Protein. <i>Cereal Chemistry</i> , 1998 , 75, 710-713	2.4	92
229	Structural features of soluble cereal arabinoxylan fibers associated with a slow rate of in vitro fermentation by human fecal microbiota. <i>Carbohydrate Polymers</i> , 2015 , 130, 191-7	10.3	88
228	Slowly digestible starch in fully gelatinized material is structurally driven by molecular size and A and B1 chain lengths. <i>Carbohydrate Polymers</i> , 2018 , 197, 531-539	10.3	87
227	In vitro batch fecal fermentation comparison of gas and short-chain fatty acid production using "slowly fermentable" dietary fibers. <i>Journal of Food Science</i> , 2011 , 76, H137-42	3.4	85
226	Similarities and differences in secondary structure of viscoelastic polymers of maize β -zein and wheat gluten proteins. <i>Journal of Cereal Science</i> , 2007 , 45, 353-359	3.8	85
225	Development of a low glycemic maize starch: preparation and characterization. <i>Biomacromolecules</i> , 2006 , 7, 1162-8	6.9	77
224	Effect of Lime on Gelatinization of Corn Flour and Starch. <i>Cereal Chemistry</i> , 1997 , 74, 171-175	2.4	76
223	Reciprocal Prioritization to Dietary Glycans by Gut Bacteria in a Competitive Environment Promotes Stable Coexistence. <i>MBio</i> , 2017 , 8,	7.8	75
222	Luminal starch substrate "brake" on maltase-glucoamylase activity is located within the glucoamylase subunit. <i>Journal of Nutrition</i> , 2008 , 138, 685-92	4.1	74
221	Distinctive Sorghum Starch Granule Morphologies Appear to Improve Raw Starch Digestibility. <i>Starch/Staerke</i> , 2006 , 58, 92-99	2.3	74
220	Discovery of Grain Sorghum Germ Plasm with High Uncooked and Cooked In Vitro Protein Digestibilities. <i>Cereal Chemistry</i> , 1998 , 75, 665-670	2.4	73
219	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	6.1	72
218	Contribution of the Individual Small Intestinal β -Glucosidases to Digestion of Unusual β -linked Glycemic Disaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6487-94	5.7	70
217	Genetic analysis of opaque2 modifier loci in quality protein maize. <i>Theoretical and Applied Genetics</i> , 2008 , 117, 157-70	6	69

216	Enzyme-synthesized highly branched maltodextrins have slow glucose generation at the mucosal α -glucosidase level and are slowly digestible in vivo. <i>PLoS ONE</i> , 2013 , 8, e59745	3.7	69
215	Detection of Proteins in Starch Granule Channels. <i>Cereal Chemistry</i> , 2005 , 82, 351-355	2.4	67
214	Delayed utilization of some fast-fermenting soluble dietary fibers by human gut microbiota when presented in a mixture. <i>Journal of Functional Foods</i> , 2017 , 32, 347-357	5.1	65
213	Starch-entrapped microspheres show a beneficial fermentation profile and decrease in potentially harmful bacteria during in vitro fermentation in faecal microbiota obtained from patients with inflammatory bowel disease. <i>British Journal of Nutrition</i> , 2010 , 103, 1514-24	3.6	62
212	Luminal substrate "brake" on mucosal maltase-glucoamylase activity regulates total rate of starch digestion to glucose. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2007 , 45, 32-43	2.8	62
211	Effects of ripening temperature on starch structure and gelatinization, pasting, and cooking properties in rice (<i>Oryza sativa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3085-93	5.7	58
210	Slow glucose release property of enzyme-synthesized highly branched maltodextrins differs among starch sources. <i>Carbohydrate Polymers</i> , 2014 , 107, 182-91	10.3	54
209	Iodine binding to explore the conformational state of internal chains of amylopectin. <i>Carbohydrate Polymers</i> , 2013 , 98, 778-83	10.3	53
208	Evidence of native starch degradation with human small intestinal maltase-glucoamylase (recombinant). <i>FEBS Letters</i> , 2007 , 581, 2381-8	3.8	53
207	Importance of Location of Digestion and Colonic Fermentation of Starch Related to Its Quality. <i>Cereal Chemistry</i> , 2013 , 90, 335-343	2.4	52
206	Contribution of mucosal maltase-glucoamylase activities to mouse small intestinal starch alpha-glucogenesis. <i>Journal of Nutrition</i> , 2007 , 137, 1725-33	4.1	52
205	Sorghum (<i>Sorghum bicolor</i> L. Moench) Flour Pasting Properties Influenced by Free Fatty Acids and Protein. <i>Cereal Chemistry</i> , 2005 , 82, 534-540	2.4	52
204	Multifunctional nutrient-binding proteins adapt human symbiotic bacteria for glycan competition in the gut by separately promoting enhanced sensing and catalysis. <i>MBio</i> , 2014 , 5, e01441-14	7.8	51
203	Association of Starch Granule Proteins with Starch Ghosts and Remnants Revealed by Confocal Laser Scanning Microscopy. <i>Cereal Chemistry</i> , 2002 , 79, 892-896	2.4	50
202	Dietary phenolic compounds selectively inhibit the individual subunits of maltase-glucoamylase and sucrase-isomaltase with the potential of modulating glucose release. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3873-9	5.7	49
201	Modulation of starch digestion for slow glucose release through "toggling" of activities of mucosal α -glucosidases. <i>Journal of Biological Chemistry</i> , 2012 , 287, 31929-38	5.4	49
200	Physicochemical characterization, antioxidant activity of polysaccharides from <i>Mesona chinensis</i> Benth and their protective effect on injured NCTC-1469 cells induced by HO. <i>Carbohydrate Polymers</i> , 2017 , 175, 538-546	10.3	48
199	Functionalizing maize zein in viscoelastic dough systems through fibrous, β -sheet-rich protein networks: An alternative, physicochemical approach to gluten-free breadmaking. <i>Trends in Food Science and Technology</i> , 2012 , 24, 74-81	15.3	48

198	Changes Occurring in Protein Body Structure and α -Zein During Cornflake Processing. <i>Cereal Chemistry</i> , 1998 , 75, 217-221	2.4	48
197	Starch-entrapped microspheres extend in vitro fecal fermentation, increase butyrate production, and influence microbiota pattern. <i>Molecular Nutrition and Food Research</i> , 2009 , 53 Suppl 1, S121-30	5.9	44
196	Starch source influences dietary glucose generation at the mucosal α -glucosidase level. <i>Journal of Biological Chemistry</i> , 2012 , 287, 36917-21	5.4	41
195	Brown rice compared to white rice slows gastric emptying in humans. <i>European Journal of Clinical Nutrition</i> , 2018 , 72, 367-373	5.2	40
194	Consequence of Starch Damage on Rheological Properties of Maize Starch Pastes. <i>Cereal Chemistry</i> , 2002 , 79, 897-901	2.4	40
193	Biophysical features of cereal endosperm that decrease starch digestibility. <i>Carbohydrate Polymers</i> , 2017 , 165, 180-188	10.3	39
192	Consumption of the slow-digesting waxy maize starch leads to blunted plasma glucose and insulin response but does not influence energy expenditure or appetite in humans. <i>Nutrition Research</i> , 2009 , 29, 383-90	4	39
191	A molecular dynamics simulation study on the conformational stability of amylose-linoleic acid complex in water. <i>Carbohydrate Polymers</i> , 2018 , 196, 56-65	10.3	38
190	Unexpected high digestion rate of cooked starch by the Ct-maltase-glucoamylase small intestine mucosal α -glucosidase subunit. <i>PLoS ONE</i> , 2012 , 7, e35473	3.7	37
189	Partial Leaching of Granule-Associated Proteins from Rice Starch during Alkaline Extraction and Subsequent Gelatinization. <i>Starch/Staerke</i> , 2002 , 54, 454-460	2.3	37
188	Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism. <i>Food Hydrocolloids</i> , 2019 , 92, 1-9	10.6	37
187	Alkaline extraction conditions determine gelling properties of corn bran arabinoxylans. <i>Food Hydrocolloids</i> , 2013 , 31, 121-126	10.6	36
186	Digestibility and utilization of protein and energy from Nasha, a traditional Sudanese fermented sorghum weaning food. <i>Journal of Nutrition</i> , 1986 , 116, 978-84	4.1	36
185	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. <i>Food Chemistry</i> , 2019 , 274, 664-671	8.5	36
184	REVIEW: Cereal Carbohydrates and Colon Health. <i>Cereal Chemistry</i> , 2010 , 87, 331-341	2.4	35
183	An SEC-MALLS Study of Molecular Features of Water-soluble Amylopectin and Amylose of Tef [<i>Eragrostis tef</i> (Zucc.) Trotter] Starches. <i>Starch/Staerke</i> , 2008 , 60, 8-22	2.3	35
182	Effect of Growth Location in the United States on Amylose Content, Amylopectin Fine Structure, and Thermal Properties of Starches of Long Grain Rice Cultivars. <i>Cereal Chemistry</i> , 2006 , 83, 93-98	2.4	35
181	New View on Dietary Fiber Selection for Predictable Shifts in Gut Microbiota. <i>MBio</i> , 2020 , 11,	7.8	35

180	A Novel Modified Endosperm Texture in a Mutant High-Protein Digestibility/High-Lysine Grain Sorghum (<i>Sorghum bicolor</i> (L.) Moench). <i>Cereal Chemistry</i> , 2006 , 83, 194-201	2.4	34
179	A Rapid Protein Digestibility Assay for Identifying Highly Digestible Sorghum Lines. <i>Cereal Chemistry</i> , 2001 , 78, 160-165	2.4	34
178	Divergent short-chain fatty acid production and succession of colonic microbiota arise in fermentation of variously-sized wheat bran fractions. <i>Scientific Reports</i> , 2018 , 8, 16655	4.9	34
177	Effect of dynamic high pressure on technological properties of cashew tree gum (<i>Anacardium occidentale</i> L.). <i>Carbohydrate Polymers</i> , 2015 , 129, 187-93	10.3	33
176	Maltase-glucoamylase modulates gluconeogenesis and sucrase-isomaltase dominates starch digestion glucogenesis. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2013 , 57, 704-12	2.8	33
175	Effect of Specific Mechanical Energy on Protein Bodies and Zeins in Corn Flour Extrudates. <i>Cereal Chemistry</i> , 1999 , 76, 316-320	2.4	33
174	Physical Inaccessibility of a Resistant Starch Shifts Mouse Gut Microbiota to Butyrogenic Firmicutes. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801012	5.9	32
173	Gut feedback mechanisms and food intake: a physiological approach to slow carbohydrate bioavailability. <i>Food and Function</i> , 2015 , 6, 1072-89	6.1	32
172	Starch-entrapped biopolymer microspheres as a novel approach to vary blood glucose profiles. <i>Journal of the American College of Nutrition</i> , 2009 , 28, 583-90	3.5	32
171	Dietary Slowly Digestible Starch Triggers the Gut-Brain Axis in Obese Rats with Accompanied Reduced Food Intake. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700117	5.9	32
170	In vitro fermentation of <i>Cookeina speciosa</i> glucans stimulates the growth of the butyrogenic <i>Clostridium</i> cluster XIVa in a targeted way. <i>Carbohydrate Polymers</i> , 2018 , 183, 219-229	10.3	31
169	Potential of Prebiotic Butyrogenic Fibers in Parkinson's Disease. <i>Frontiers in Neurology</i> , 2019 , 10, 663	4.1	31
168	High Strength Adhesives from Catechol Cross-Linking of Zein Protein and Plant Phenolics. <i>Advanced Sustainable Systems</i> , 2018 , 2, 1700159	5.9	30
167	Improvement of Sorghum-Wheat Composite Dough Rheological Properties and Breadmaking Quality Through Zein Addition. <i>Cereal Chemistry</i> , 2001 , 78, 31-35	2.4	30
166	Gut microbiota modulation with long-chain corn bran arabinoxylan in adults with overweight and obesity is linked to an individualized temporal increase in fecal propionate. <i>Microbiome</i> , 2020 , 8, 118	16.6	30
165	Increasing and stabilizing sheet structure of maize zein causes improvement in its rheological properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2316-21	5.7	29
164	Soluble xyloglucan generates bigger bacterial community shifts than pectic polymers during in vitro fecal fermentation. <i>Carbohydrate Polymers</i> , 2019 , 206, 389-395	10.3	29
163	Mucosal C-terminal maltase-glucoamylase hydrolyzes large size starch digestion products that may contribute to rapid postprandial glucose generation. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1111-21	5.9	28

162	Modulating state transition and mechanical properties of viscoelastic resins from maize zein through interactions with plasticizers and co-proteins. <i>Journal of Cereal Science</i> , 2014 , 60, 576-583	3.8	28
161	Physicochemical Properties of Flours that Relate to Sorghum Couscous Quality. <i>Cereal Chemistry</i> , 1999 , 76, 308-313	2.4	28
160	Emerging science on benefits of whole grain oat and barley and their soluble dietary fibers for heart health, glycemic response, and gut microbiota. <i>Nutrition Reviews</i> , 2020 , 78, 13-20	6.4	28
159	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. <i>Carbohydrate Polymers</i> , 2017 , 166, 195-201	10.3	26
158	Starch digested product analysis by HPAEC reveals structural specificity of flavonoids in the inhibition of mammalian α -amylase and β -glucosidases. <i>Food Chemistry</i> , 2019 , 288, 413-421	8.5	26
157	Fecal microbiota responses to rice RS3 are specific to amylose molecular structure. <i>Carbohydrate Polymers</i> , 2020 , 243, 116475	10.3	26
156	Structure of branching enzyme- and amylomaltase modified starch produced from well-defined amylose to amylopectin substrates. <i>Carbohydrate Polymers</i> , 2016 , 152, 51-61	10.3	26
155	Gliadin and zein show similar and improved rheological behavior when mixed with high molecular weight glutenin. <i>Journal of Cereal Science</i> , 2012 , 55, 265-271	3.8	26
154	Grain of high digestible, high lysine (HDHL) sorghum contains kafirins which enhance the protein network of composite dough and bread. <i>Journal of Cereal Science</i> , 2012 , 56, 352-357	3.8	26
153	Traditional Malian Solid Foods Made from Sorghum and Millet Have Markedly Slower Gastric Emptying than Rice, Potato, or Pasta. <i>Nutrients</i> , 2018 , 10,	6.7	25
152	Abnormal Eating Patterns Cause Circadian Disruption and Promote Alcohol-Associated Colon Carcinogenesis. <i>Cellular and Molecular Gastroenterology and Hepatology</i> , 2020 , 9, 219-237	7.9	25
151	Concord and Niagara Grape Juice and Their Phenolics Modify Intestinal Glucose Transport in a Coupled in Vitro Digestion/Caco-2 Human Intestinal Model. <i>Nutrients</i> , 2016 , 8,	6.7	25
150	Different sucrose-isomaltase response of Caco-2 cells to glucose and maltose suggests dietary maltose sensing. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2014 , 54, 55-60	3.1	24
149	Slow digestion property of octenyl succinic anhydride modified waxy maize starch in the presence of tea polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2820-9	5.7	23
148	Number of branch points in limit dextrins impact glucose generation rates by mammalian mucosal β -glucosidases. <i>Carbohydrate Polymers</i> , 2017 , 157, 207-213	10.3	23
147	Potato phenolics impact starch digestion and glucose transport in model systems but translation to phenolic rich potato chips results in only modest modification of glycemic response in humans. <i>Nutrition Research</i> , 2018 , 52, 57-70	4	22
146	Effect of pH on Cleavage of Glycogen by Vaginal Enzymes. <i>PLoS ONE</i> , 2015 , 10, e0132646	3.7	22
145	Interaction of maize zein with wheat gluten in composite dough and bread as determined by confocal laser scanning microscopy. <i>Scanning</i> , 2002 , 24, 1-5	1.6	22

144	Self-assembled nanoparticle of common food constituents that carries a sparingly soluble small molecule. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4312-9	5.7	21
143	Fine structural characteristics related to digestion properties of acid-treated fruit starches. <i>Starch/Staerke</i> , 2011 , 63, 717-727	2.3	21
142	Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch. <i>Food Hydrocolloids</i> , 2020 , 107, 105923	10.6	21
141	Microstructural changes in zein proteins during extrusion. <i>Scanning</i> , 2006 , 21, 212-216	1.6	20
140	Quantitative approach to study secondary structure of proteins by FT-IR spectroscopy, using a model wheat gluten system. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2753-2760	7.9	20
139	Subtle Variations in Dietary-Fiber Fine Structure Differentially Influence the Composition and Metabolic Function of Gut Microbiota. <i>MSphere</i> , 2020 , 5,	5	19
138	Influence of glucan structure on the swelling and leaching properties of starch microparticles. <i>Carbohydrate Polymers</i> , 2014 , 103, 234-43	10.3	19
137	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	11.5	19
136	A pectic polysaccharide from peach palm fruits (<i>Bactris gasipaes</i>) and its fermentation profile by the human gut microbiota in vitro. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017 , 9, 1-6	3.4	18
135	Prebiotics and Inflammatory Bowel Disease. <i>Gastroenterology Clinics of North America</i> , 2017 , 46, 783-795	4.4	18
134	Phenolic compounds mediate aggregation of water-soluble polysaccharides and change their rheological properties: Effect of different phenolic compounds. <i>Food Hydrocolloids</i> , 2019 , 97, 105193	10.6	18
133	Branch pattern of starch internal structure influences the glucogenesis by mucosal Nt-maltase-glucoamylase. <i>Carbohydrate Polymers</i> , 2014 , 111, 33-40	10.3	18
132	Fabrication of a soluble crosslinked corn bran arabinoxylan matrix supports a shift to butyrogenic gut bacteria. <i>Food and Function</i> , 2019 , 10, 4497-4504	6.1	17
131	Food Matrix Effects for Modulating Starch Bioavailability. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 169-191	14.7	17
130	Shear-thickening behavior of gelatinized waxy starch dispersions promoted by the starch molecular characteristics. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 120-126	7.9	17
129	The nutritional property of endosperm starch and its contribution to the health benefits of whole grain foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3807-3817	11.5	16
128	Among older adults, age-related changes in the stool microbiome differ by HIV-1 serostatus. <i>EBioMedicine</i> , 2019 , 40, 583-594	8.8	16
127	Single-Arm, Non-randomized, Time Series, Single-Subject Study of Fecal Microbiota Transplantation in Multiple Sclerosis. <i>Frontiers in Neurology</i> , 2020 , 11, 978	4.1	15

126	Complexation process of amylose under different concentrations of linoleic acid using molecular dynamics simulation. <i>Carbohydrate Polymers</i> , 2019 , 216, 157-166	10.3	14
125	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. <i>Advances in Food and Nutrition Research</i> , 2019 , 90, 135-181	6	14
124	Stored Gelatinized Waxy Potato Starch Forms a Strong Retrograded Gel at Low pH with the Formation of Intermolecular Double Helices. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4036-4041	5.7	14
123	High-quality instant sorghum porridge flours for the West African market using continuous processor cooking. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2344-2350	3.8	14
122	Extent of decortication and quality of flour, couscous and porridge made from different sorghum cultivars. <i>International Journal of Food Science and Technology</i> , 2006 , 41, 698-703	3.8	14
121	Distribution of B-6 vitamers in human milk during a 24-h period after oral supplementation with different amounts of pyridoxine. <i>American Journal of Clinical Nutrition</i> , 1990 , 51, 1062-6	7	14
120	Phenolic compounds are less degraded in presence of starch than in presence of proteins through processing in model porridges. <i>Food Chemistry</i> , 2020 , 309, 125769	8.5	14
119	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. <i>Carbohydrate Polymers</i> , 2020 , 246, 116633	10.3	13
118	Different inhibition properties of catechins on the individual subunits of mucosal α -glucosidases as measured by partially-purified rat intestinal extract. <i>Food and Function</i> , 2019 , 10, 4407-4413	6.1	13
117	Preload of slowly digestible carbohydrate microspheres decreases gastric emptying rate of subsequent meal in humans. <i>Nutrition Research</i> , 2017 , 45, 46-51	4	13
116	Cellular Response to the high protein digestibility/high-Lysine (hdhl) sorghum mutation. <i>Plant Science</i> , 2015 , 241, 70-7	5.3	13
115	Starch digestion and patients with congenital sucrase-isomaltase deficiency. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2012 , 55 Suppl 2, S24-8	2.8	13
114	Sorghum protein digestibility is affected by dosage of mutant alleles in endosperm cells. <i>Plant Breeding</i> , 2008 , 127, 579-586	2.4	13
113	Cys155 of 27 kDa maize gamma-zein is a key amino acid to improve its in vitro digestibility. <i>FEBS Letters</i> , 2006 , 580, 5803-6	3.8	13
112	A Ribose-Scavenging System Confers Colonization Fitness on the Human Gut Symbiont Bacteroides thetaiotaomicron in a Diet-Specific Manner. <i>Cell Host and Microbe</i> , 2020 , 27, 79-92.e9	23.4	13
111	Corn zein undergoes conformational changes to higher β -sheet content during its self-assembly in an increasingly hydrophilic solvent. <i>International Journal of Biological Macromolecules</i> , 2020 , 157, 232-239	7.9	12
110	Development of Slowly Digestible Starch Derived α -Glucans with 4,6- α -Glucanotransferase and Branching Sucrase Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6664-6671	5.7	12
109	Pearl millet (<i>Pennisetum glaucum</i>) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis. <i>Food and Function</i> , 2020 , 11, 111-122	6.1	12

108	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. <i>Molecules</i> , 2019 , 24,	4.8	11
107	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. <i>Carbohydrate Polymers</i> , 2020 , 232, 115815	10.3	11
106	Fecal Microbiota Responses to Bran Particles Are Specific to Cereal Type and In Vitro Digestion Methods That Mimic Upper Gastrointestinal Tract Passage. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12580-12593	5.7	11
105	Influence of annealing flours from raw and pre-cooked plantain fruit on cooked starch digestion rates. <i>Starch/Staerke</i> , 2015 , 67, 139-146	2.3	10
104	Alterations in the amounts of microbial metabolites in different regions of the mouse large intestine using variably fermentable fibres. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 13, 7-13	3.4	10
103	Orange pomace fibre increases a composite scoring of subjective ratings of hunger and fullness in healthy adults. <i>Appetite</i> , 2016 , 107, 478-485	4.5	10
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