

Feasibility of Extruded Brewer's Spent Grain as a Food-Sustainable Human Diet

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Citation Report

#	ARTICLE	IF	CITATIONS
1	In Vitro Digestibility and Bioaccessibility of Nutrients and Non-Nutrients Composing Extruded Brewersâ€™ Spent Grain. <i>Nutrients</i> , 2022, 14, 3480.	4.1	5
2	Optimisation of alkaline extraction of protein from brewerâ€™s spent grain. <i>Journal of the Institute of Brewing</i> , 2022, 128, 150-161.	2.3	6
3	Extraction, Composition, Functionality, and Utilization of Brewerâ€™s Spent Grain Protein in Food Formulations. <i>Foods</i> , 2023, 12, 1543.	4.3	8
4	Spent Grain: A Functional Ingredient for Food Applications. <i>Foods</i> , 2023, 12, 1533.	4.3	5
5	Food By-Products Valorization Technologies: Brewer's Spent Grain. , 2023, , .		0
6	Evaluation of brewersâ€™ spent grain on cardiovascular disease risk factors in adults: Lessons learned from a pilot study. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2023, 30, 100367.	2.7	0
8	Valorizing brewer's spent grain: A sequential pathway of supercritical extraction, hydrolysis, and fermentation. <i>Chemical Engineering Science</i> , 2024, 285, 119620.	3.8	0
9	Refractance Window Drying as an Alternative Method for Brewerâ€™s Spent Grain Preservation. , 2024, 3, 71-86.		0