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Determination of the non-starch polysaccharides in plant foods by gas-liquid chromatography of constituent sugars as alditol acetates

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638	Definition, Chemistry, Intake and Recommendations for Dietary Fibre. <b>1989</b> , 215-221		
637	Nonstarch polysaccharide consumption in four Scandinavian populations. <b>1982</b> , 4, 50-60		44
636	The nutritional composition of British bread--a nationwide study. <b>1983</b> , 34, 1302-18		12
635	Starch and non-starch polysaccharides in some cereal foods. <b>1983</b> , 34, 1434-40		111
634	Content and composition of non-starch polysaccharides in some norwegian plant foods. <i>Food Chemistry</i> , <b>1983</b> , 12, 45-59	8.5	5
633	The effects of breads containing similar amounts of phytate but different amounts of wheat bran on calcium, zinc and iron balance in man. <b>1983</b> , 50, 503-10		69
632	Determination of Total Dietary Fiber in Foods, Food Products, and Total Diets: Interlaboratory Study. <b>1984</b> , 67, 1044-1052		147
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442	Measurement of resistant starch in vitro and in vivo. <b>1996</b> , 75, 749-55		192

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440	Nutritional implications of resistant starch. <b>1996</b> , 9, 1-31		154
439	Tecnología del almidón resistente / Technology of resistant starch. <b>1997</b> , 3, 149-161		7
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435	Effect of Oat Hull Fiber on Human Colonic Function and Serum Lipids. <i>Cereal Chemistry</i> , <b>1997</b> , 74, 379-383.	4	18
434	Content of dietary fiber in foods and its physiological effects. <b>1997</b> , 13, 29-76		46
433	Digestibility of dried and toasted peas in pigs. 1. Ileal and total tract digestibilities of carbohydrates. <i>Animal Feed Science and Technology</i> , <b>1997</b> , 64, 293-310	3	32
432	The digestibility of carbohydrates, protein and fat in the small and large intestine of piglets fed non-supplemented and enzyme supplemented diets. <i>Animal Feed Science and Technology</i> , <b>1997</b> , 65, 15-33	3	50
431	Carbohydrate and lignin contents of plant materials used in animal feeding. <i>Animal Feed Science and Technology</i> , <b>1997</b> , 67, 319-338	3	926
430	Fermentation in human subjects of nonstarch polysaccharides in mixed diets, but not in a barley fiber concentrate, could be predicted by in vitro fermentation using human fecal inocula. <b>1997</b> , 127, 1981-8		23
429	End-products of enzymic saccharification of beet pulp, with a special attention to feruloylated oligosaccharides. <b>1997</b> , 32, 283-292		29
428	Anaerobic digestion of <i>Ulva</i> sp. 1. Relationship between <i>Ulva</i> composition and methanisation. <b>1997</b> , 9, 511-524		92
427	Simultaneous Determination of Resistant and Digestible Starch in Foods and Food Products. <i>Starch/Staerke</i> , <b>1997</b> , 49, 448-453	2,3	12
426	Synergistic effects of cellulolytic and pectinolytic enzymes in degrading sugar beet pulp. <b>1997</b> , 60, 215-222		61
425	Verdaulichkeit der NSP-gebundenen Zucker bei Verfütterung von Triticale und Enzymen an Hühner, Enten und Gänse. <b>1998</b> , 79, 113-122		7
424	FORMATION OF RESISTANT STARCH DURING DEEP-FAT FRYING AND ITS ROLE IN MODIFYING MECHANICAL PROPERTIES OF FRIED PATTIES CONTAINING CORN, RICE, WHEAT, OR POTATO STARCH AND WATER. <b>1998</b> , 22, 283-301		8

423	Effect of down-regulation of cinnamyl alcohol dehydrogenase on cell wall composition and on degradability of tobacco stems. <b>1998</b> , 76, 505-514		45
422	Enhancement of pullulan production by aureobasidium pullulans in batch culture using olive oil and sucrose as carbon sources. <b>1998</b> , 74, 13-30		31
421	Effect of $\alpha$ -glucanase supplementation on pancreatic enzyme activity and nutrient digestibility in piglets fed diets based on hulled and hullless barley varieties. <i>Animal Feed Science and Technology</i> , <b>1998</b> , 72, 329-345	3	29
420	Acacia gum (Gum Arabic): a nutritional fibre; metabolism and calorific value. <b>1998</b> , 15, 251-64		67
419	An in vitro method, based on chewing, to predict resistant starch content in foods allows parallel determination of potentially available starch and dietary fiber. <b>1998</b> , 128, 651-60		112
418	Digestion of carbohydrate from white beans ( <i>Phaseolus vulgaris</i> L.) in healthy humans. <b>1998</b> , 128, 977-85		100
417	Resistant starch in the Italian diet*. <b>1998</b> , 80, 333-341		41
416	Assessment of dietary zinc in a population. <b>1998</b> , 68, 430S-434S		61
415	Modulation of fecal markers relevant to colon cancer risk: a high-starch Chinese diet did not generate expected beneficial changes relative to a Western-type diet. <b>1998</b> , 68, 372-9		41
414	Fermentation of non-starch polysaccharides in mixed diets and single fibre sources: comparative studies in human subjects and in vitro. <b>1998</b> , 80, 253-261		34
413	Energy expenditure and net substrate utilization in men ingesting usual and high amounts of nonstarch polysaccharide. <b>1998</b> , 68, 820-6		12
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409	A comparison of the rheological behaviour of crude and refined locust bean gum preparations during thermal processing. <b>1999</b> , 38, 261-265		21
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406	Pullulan production by a non-pigmented strain of <i>Aureobasidium pullulans</i> using batch and fed-batch culture. <b>1999</b> , 34, 355-366		55

405	Fractionation of sugar beet pulp into pectin, cellulose, and arabinose by arabinases combined with ultrafiltration. <b>1999</b> , 64, 685-91	35
404	A method for partitioning neutral detergent-soluble carbohydrates. <b>1999</b> , 79, 2079-2086	284
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400	Development of Dietary Fibre Methodology. 77-88	
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252	Functionality of $\beta$ -glucans in special formulas for infant and clinical nutrition. <i>Starch/Staerke</i> , <b>2011</b> , 63, 432-442	2.3		3
251	Starch Biosynthesis in Higher Plants. <b>2011</b> , 37-45			
250	Resistant starch from high-amylose maize increases insulin sensitivity in overweight and obese men. <b>2012</b> , 142, 717-23			137
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245	Concerted suppression of all starch branching enzyme genes in barley produces amylose-only starch granules. <b>2012</b> , 12, 223			166
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233	RS4-Type Resistant Starch: Chemistry, Functionality and Health Benefits. <b>2013</b> , 43-77		1
232	Caprification modifies polyphenols but not cell wall concentrations in ripe figs. <b>2013</b> , 160, 115-122		17
231	Pink discoloration of canned pears: role of procyanidin chemical depolymerization and procyanidin/cell wall interactions. <b>2013</b> , 61, 6679-92		22
230	Basic Culturing and Analytical Measurement Techniques. <b>2013</b> , 37-68		14
229	Carbohydrates. <b>2013</b> , 156-167		
228	CARBOHYDRATES   Dietary Fiber Measured as Nonstarch Polysaccharides in Plant Foods. <b>2013</b> , 366-366		1
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216	Enzymatic hydrolysis of steam exploded corncob residues after pretreatment in a twin-screw extruder. <b>2014</b> , 3, 99-107		43
215	Films from resistant starch-pectin dispersions intended for colonic drug delivery. <b>2014</b> , 99, 140-9		80
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212	Analysis of dietary fibre of boiled and canned legumes commonly consumed in the United Kingdom. <b>2014</b> , 36, 111-116		16
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206	Resistant starches for the management of metabolic diseases. <b>2015</b> , 18, 559-65		58
205	Fermentation and addition of enzymes to a diet based on high-moisture corn, rapeseed cake, and peas improve digestibility of nonstarch polysaccharides, crude protein, and phosphorus in pigs. <b>2015</b> , 93, 2234-45		6
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194	Starch digestibility, energy utilization, and growth performance of broilers fed corn-soybean basal diets supplemented with enzymes. <b>2015</b> , 94, 2472-9		36
193	Direct in-vitro assay of resistant starch in phosphorylated cross-linked starch. <b>2015</b> , 5, 1-9		15
192	Strategy to identify and quantify polysaccharide gums in gelled food concentrates. <i>Food Chemistry</i> , <b>2015</b> , 166, 42-49	8,5	9
191	Resistant starch in food: a review. <b>2015</b> , 95, 1968-78		243
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141	Effect of dry heat treatment on the development of resistant starch in rice ( <i>Oryza sativa</i> ) and barnyard millet ( <i>Echinochloa furmantacea</i> ). <b>2019</b> , 43, e13965	7
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137	Evaluation of fungal degradation of wheat straw cell wall using different analytical methods from ruminant nutrition perspective. <b>2019</b> , 99, 4054-4062	5
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132	Apparent and standardised ileal digestibility of amino acids in wheat, triticale and barley for broiler chickens at two different ages. <b>2020</b> , 61, 63-69		3
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119	Pectin modifications in raw fruits alter texture of plant cell dispersions. <b>2020</b> , 107, 105962		10
118	Yield and color changes of starch from Cilacap breadfruit for producing breadfruit resistant starch type 3. <b>2020</b> ,		

117	Biorefined grass-clover protein composition and effect on organic broiler performance and meat fatty acid profile. <b>2020</b> , 104, 1757-1767		3
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112	Changes in cell wall neutral sugar composition related to pectinolytic enzyme activities and intra-flesh textural property during ripening of ten apricot clones. <i>Food Chemistry</i> , <b>2021</b> , 339, 128096	8.5	3
111	Effect of storage conditions on Deglet Nour date palm fruit organoleptic and nutritional quality. <b>2021</b> , 137, 110343		0
110	Effect of resistant starch type 2 on inflammatory mediators: A systematic review and meta-analysis of randomized controlled trials. <b>2021</b> , 56, 102597		3
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108	Impact of processing techniques on the glycemic index of rice. <b>2021</b> , 1-22		7
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99	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. <b>2021</b> , 262, 117935	31
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97	Dietary fibres and IBS: translating functional characteristics to clinical value in the era of personalised medicine. <b>2021</b> , 70, 2383-2394	6
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93	Resistant Starch and Slowly Digestible Starch. <b>2021</b> , 19-39	
92	Preparation, structural characteristics and physiological property of resistant starch. <b>2021</b> , 95, 1-40	1
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90	Starch. <b>2002</b> ,	8
89	Dietary Fibre Analysis. <b>1992</b> , 57-101	20
88	Analysis of Dietary Fiber in Human Foods. <b>1990</b> , 31-48	7
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85	Analysis of Total Dietary Fiber: The Collaborative Study. <b>1986</b> , 1-16	2
84	Measurement of Dietary Fiber as Nonstarch Polysaccharides. <b>1986</b> , 17-34	5
83	The Relation between Composition and Properties of Dietary Fiber and Physiological Effects. <b>1986</b> , 35-48	6
82	Convalescent Food Practices in Ayurveda. <b>2014</b> , 67-80	1



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80	Dietary fibre and human cancer. Epidemiological data. <b>1997</b> , 427, 27-34		3
79	Physiological implications of wheat and oat dietary fiber. <b>1990</b> , 270, 135-50		10
78	Issues in dietary fiber analysis. <b>1990</b> , 270, 183-92		6
77	Non-starch polysaccharides (dietary fiber) and resistant starch. <b>1990</b> , 270, 205-25		36
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75	Colon cancer: the potential involvement of the normal microflora. <b>1999</b> , 262-294		3
74	Resistant Starch. <i>Food Engineering Series</i> , <b>2020</b> , 153-183	0.5	2
73	Resistant Starch as Functional Ingredient. <b>2015</b> , 1911-1931		9
72	Dietary Fibre Carbohydrate and Cancer: Epidemiologic Evidence. <b>1989</b> , 21-29		3
71	Methods for Analysis of Dietary Fibre. <b>1989</b> , 234-259		2
70	Role of Dietary Fibers and Their Preventive Measures of Human Diet. <b>2020</b> , 109-130		1
69	Isolation and Analysis of Plant Cell Walls. <b>1990</b> , 549-579		34
68	ROLE OF DIETARY FIBRE IN PIG DIETS. <b>1985</b> , 87-112		37
67	SUPPLEMENTARY ENZYMES TO IMPROVE THE UTILIZATION OF PIG AND POULTRY DIETS. <b>1987</b> , 71-89		35
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