

Digestion of the polysaccharides of some cereal foods in

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Apparent Small Intestinal Absorption of Nitrogen and Minerals from Soy and Meat-Protein-Based Diets. A Study on Human Ileostomy Subjects. <i>Journal of Nutrition</i> , 1986, 116, 2209-2218.	1.3	41
2	Increasing starch intake in the human diet. <i>American Journal of Clinical Nutrition</i> , 1986, 44, 310-311.	2.2	1
3	Breakdown of resistant and readily digestible starch by human gut bacteria. <i>Journal of the Science of Food and Agriculture</i> , 1986, 37, 699-706.	1.7	204
4	Starch utilization by the human large intestinal microflora. <i>Journal of Applied Bacteriology</i> , 1986, 60, 195-201.	1.1	239
5	Enzyme resistant starch fractions and dietary fibre. <i>Scandinavian Journal of Gastroenterology</i> , 1987, 22, 29-32.	0.6	33
6	Effect of changing transit time on colonic microbial metabolism in man.. <i>Gut</i> , 1987, 28, 601-609.	6.1	162
7	Fermentation in the human large intestine and the available substrates. <i>American Journal of Clinical Nutrition</i> , 1987, 45, 1243-1255.	2.2	450
8	Digestion of polysaccharides of potato in the small intestine of man. <i>American Journal of Clinical Nutrition</i> , 1987, 45, 423-431.	2.2	358
9	Occurrence, absorption and metabolism of short chain fatty acids in the digestive tract of mammals. <i>Comparative Biochemistry and Physiology Part B: Comparative Biochemistry</i> , 1987, 86, 439-472.	0.2	231
10	Nutritive value of danish-grown barley varieties, II, effect of carbohydrate composition on digestibility of energy and protein. <i>Journal of Cereal Science</i> , 1987, 6, 187-195.	1.8	19
11	Formation of enzyme resistant starch during autoclaving of wheat starch: Studies in vitro and in vivo. <i>Journal of Cereal Science</i> , 1987, 6, 159-172.	1.8	124
12	Short chain fatty acids in human large intestine, portal, hepatic and venous blood.. <i>Gut</i> , 1987, 28, 1221-1227.	6.1	2,348
13	Dietary fiber and carbohydrate metabolism. <i>American Journal of Clinical Nutrition</i> , 1987, 45, 1232-1236.	2.2	14
14	Polysaccharide breakdown by mixed populations of human faecal bacteria. <i>FEMS Microbiology Letters</i> , 1987, 45, 163-171.	0.7	238
15	Resistant starch "A" A controversial component of "dietary fibre". <i>Nutrition Bulletin</i> , 1988, 13, 141-152.	0.8	2
16	Dietary Fiber: Chemistry, Analysis, and Properties. <i>Advances in Food Research</i> , 1988, 31, 117-209.	0.3	72
17	Effect of baking and staling on carbohydrate composition in rye bread and on digestibility of starch and dietary fibre in vivo. <i>Journal of Cereal Science</i> , 1988, 7, 135-144.	1.8	7
18	Dietary factors affecting the proliferation of epithelial cells in the mouse colon. <i>Nutrition and Cancer</i> , 1988, 11, 147-153.	0.9	29

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19	Effect of cooking, pH and polyphenol level on carbohydrate composition and nutritional quality of a sorghum (<i>Sorghum bicolor</i> (L.) Moench) food, ugali. <i>British Journal of Nutrition</i> , 1988, 59, 31-47.	1.2	45
20	Bile acid and cholesterol excretion in human beings given soya-bean-and meat-protein-based diets: a study in ileostomy subjects. <i>British Journal of Nutrition</i> , 1988, 59, 215-221.	1.2	7
21	Gut transit and carbohydrate uptake. <i>Proceedings of the Nutrition Society</i> , 1988, 47, 153-159.	0.4	11
22	Influence of starches of low digestibility on the rat caecal microflora. <i>British Journal of Nutrition</i> , 1988, 60, 597-604.	1.2	55
23	Physicochemical characteristics of food and the digestion of starch and dietary fibre during gut transit. <i>Proceedings of the Nutrition Society</i> , 1988, 47, 143-152.	0.4	27
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26	Improved Method for Measurement of Dietary Fiber as Non-Starch Polysaccharides in Plant Foods. <i>Journal of the Association of Official Analytical Chemists</i> , 1988, 71, 808-814.	0.2	258
27	Decomposition of Wheat Bran and Ispaghula Husk in the Stomach and the Small Intestine of Healthy Men. <i>Journal of Nutrition</i> , 1988, 118, 326-331.	1.3	11
28	Dietary fiber definition and analysis. <i>American Journal of Clinical Nutrition</i> , 1988, 48, 688-690.	2.2	12
29	Meat, starch, and nonstarch polysaccharides and large bowel cancer. <i>American Journal of Clinical Nutrition</i> , 1988, 48, 762-767.	2.2	52
30	Carbohydrate Composition and Nutritional Quality for Rats of Sorghum T ₁ Prepared from Decorticated White and Whole Grain Red Flour. <i>Journal of Nutrition</i> , 1988, 118, 588-597.	1.3	27
31	Microecological Effects of Dietary Fibre. , 1989, , 231-242.		1
32	Effects of Baking Hulless Barley on the Digestibility of Dietary Components as Measured at the Ileum and in the Feces in Pigs. <i>Journal of Nutrition</i> , 1989, 119, 722-726.	1.3	30
33	Fibre, fermentation, flora, and flatus.. <i>Gut</i> , 1989, 30, 6-13.	6.1	27
34	Constancy of glucose and starch fermentations by two different human faecal microbial communities.. <i>Gut</i> , 1989, 30, 19-25.	6.1	66
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36	Classification and measurement of plant polysaccharides. <i>Animal Feed Science and Technology</i> , 1989, 23, 27-42.	1.1	86

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38	Characterisation of resistant starch from wheat and maize. <i>Journal of Cereal Science</i> , 1989, 9, 1-15.	1.8	79
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41	Intestinal zinc transfer by everted gut sacs from rats given diets containing different amounts and types of dietary fibre. <i>British Journal of Nutrition</i> , 1989, 62, 151-163.	1.2	35
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56	Large bowel fermentation in rats eating processed potatoes. <i>British Journal of Nutrition</i> , 1991, 66, 313-329.	1.2	54
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73	Contribution of the digestive tract microflora to amylo maize starch degradation in the rat. <i>British Journal of Nutrition</i> , 1992, 67, 489-499.	1.2	31

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