

Recommendations by health organizations for pulse consumption

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Factors influencing pulse consumption in Latin America. <i>British Journal of Nutrition</i> , 2002, 88, 251-254.	2.3	82
2	DRY BEAN INTAKE OF WOMEN AGES 19-45. <i>Journal of the American Dietetic Association</i> , 2003, 103, 51-52.	1.1	2
3	ANTIOXIDANT ACTIVITY OF COMMON BEANS (<i>PHASEOLUS VULGARIS</i> L.). <i>Journal of Food Lipids</i> , 2004, 11, 220-233.	1.0	75
4	Decreased Consumption of Dried Mature Beans Is Positively Associated with Urbanization and Nonfatal Acute Myocardial Infarction. <i>Journal of Nutrition</i> , 2005, 135, 1770-1775.	2.9	59
5	Palatability and glucose, insulin and satiety responses of chickpea flour and extruded chickpea flour bread eaten as part of a breakfast. <i>European Journal of Clinical Nutrition</i> , 2005, 59, 169-176.	2.9	62
6	Changes in chemical composition of lupin seeds (<i>Lupinus angustifolius</i>) after selective β -galactoside extraction. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2468-2474.	3.5	35
7	Desenvolvimento de um questionário de frequência alimentar e caracterização do padrão de consumo dos trabalhadores de baixo nível sócio-econômico da cidade de Goiânia, Estado de Goiás, Brasil. <i>Acta Scientiarum - Health Sciences</i> , 2005, 27, 69.	0.2	1
8	Ileal digestibility of raw and autoclaved kidney-bean (<i>Phaseolus vulgaris</i>) seed meals in cannulated pigs. <i>Animal Science</i> , 2005, 81, 125-133.	1.3	1
9	Mineral content of tropical fruits and unconventional foods of the Andes and the rain forest of Colombia. <i>Food Chemistry</i> , 2006, 95, 644-652.	8.2	174
10	Recovery at the terminal ileum of some legume non-nutritional factors in cannulated pigs. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 979-987.	3.5	12
11	Dietary chickpeas reverse visceral adiposity, dyslipidaemia and insulin resistance in rats induced by a chronic high-fat diet. <i>British Journal of Nutrition</i> , 2007, 98, 720-6.	2.3	57
12	Relative validity and utility of a short food frequency questionnaire assessing the intake of legumes in Scottish women. <i>Journal of Human Nutrition and Dietetics</i> , 2007, 20, 467-475.	2.5	5
13	Legumes as a source of natural antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 865-878.	1.5	194
14	Studies on cake quality made of wheat-chickpea flour blends. <i>LWT - Food Science and Technology</i> , 2008, 41, 1701-1709.	5.2	238
15	Susceptibility of Phaseolin to in Vitro Proteolysis Is Highly Variable across Common Bean Varieties (<i>Phaseolus vulgaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2183-2191.	5.2	48
16	Legume Anchor Markers Link Syntenic Regions Between <i>Phaseolus vulgaris</i> , <i>Lotus japonicus</i> , <i>Medicago truncatula</i> and <i>Arachis</i> . <i>Genetics</i> , 2008, 179, 2299-2312.	2.9	85
17	Phaseolin type and heat treatment influence the biochemistry of protein digestion in the rat intestine. <i>British Journal of Nutrition</i> , 2008, 99, 531-539.	2.3	18
18	Beans and Good Health. <i>Nutrition Today</i> , 2008, 43, 201-209.	1.0	32

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19	Influence of thermal processing on IgE reactivity to lentil and chickpea proteins. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1462-1468.	3.3	66
20	Glycemic Responses and Sensory Characteristics of Whole Yellow Pea Flour Added to Novel Functional Foods. <i>Journal of Food Science</i> , 2009, 74, S385-9.	3.1	59
21	Effect of Different Cooking Conditions on Phenolic Compounds and Antioxidant Capacity of Some Selected Brazilian Bean (<i>Phaseolus vulgaris</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5734-5742.	5.2	103
22	The Role of Soy in Vegetarian Diets. <i>Nutrients</i> , 2010, 2, 855-888.	4.1	88
24	Pulse or hyaline ring granuloma. Review of the literature on etiopathogenesis of oral and extraoral lesions. <i>Clinical Oral Investigations</i> , 2010, 14, 121-128.	3.0	60
25	Effects of enzymatic hydrolysis on lentil allergenicity. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1266-1272.	3.3	40
26	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5</i> Chemistry, 2010, 121, 682-690.	8.2	226
27	Evaluation of the amino acid content and sensory value of flageolet bean seeds (<i>Phaseolus</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10</i> Science and Technology, 2010, 45, 1068-1075.	2.7	8
28	Fruit, Vegetables, and Legumes Consumption. , 2010, , 359-380.		6
29	Differential Accumulation of Polyphenolics in Black Bean Genotypes Grown in Four Environments. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7001-7006.	5.2	15
30	Effect of pulse consumption on perceived flatulence and gastrointestinal function in healthy males. <i>Food Research International</i> , 2010, 43, 553-559.	6.2	48
31	Phaseolin diversity as a possible strategy to improve the nutritional value of common beans (<i>Phaseolus vulgaris</i>). <i>Food Research International</i> , 2010, 43, 443-449.	6.2	67
32	Papel de las leguminosas en la alimentaci3n actual. <i>Actividad Dietetica</i> , 2010, 14, 72-76.	0.1	9
33	Whole and fractionated yellow pea flours modulate insulin, glucose, oxygen consumption, and the caecal microbiome in Golden Syrian hamsters. <i>Applied Physiology, Nutrition and Metabolism</i> , 2011, 36, 811-820.	1.9	11
34	Chronic Intake of Fractionated Yellow Pea Flour Reduces Postprandial Energy Expenditure and Carbohydrate Oxidation. <i>Journal of Medicinal Food</i> , 2011, 14, 1654-1662.	1.5	4
36	Physical and nutritional evaluation of wheat cookies supplemented with pulse flours of different particle sizes. <i>LWT - Food Science and Technology</i> , 2011, 44, 2070-2076.	5.2	159
37	The study on the impact of glycated pea proteins on human intestinal bacteria. <i>International Journal of Food Microbiology</i> , 2011, 145, 267-272.	4.7	165
38	Whole and fractionated yellow pea flours reduce fasting insulin and insulin resistance in hypercholesterolaemic and overweight human subjects. <i>British Journal of Nutrition</i> , 2011, 105, 110-117.	2.3	65

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39	Effect of Instant Controlled Pressure Drop on IgE Antibody Reactivity to Peanut, Lentil, Chickpea and Soybean Proteins. <i>International Archives of Allergy and Immunology</i> , 2011, 156, 397-404.	2.1	33
40	The nutritional value of whole pulses and pulse fractions. , 2011, , 363-383.		4
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44	Pulse grain consumption and obesity: effects on energy expenditure, substrate oxidation, body composition, fat deposition and satiety. <i>British Journal of Nutrition</i> , 2012, 108, S46-S51.	2.3	42
45	Addition of pin-milled pea flour and air-classified fractions in layer and sponge cakes. <i>LWT - Food Science and Technology</i> , 2012, 46, 142-147.	5.2	47
46	Studies of the quality of cakes made with wheat-lentil composite flours. <i>LWT - Food Science and Technology</i> , 2012, 49, 48-54.	5.2	70
47	Bean and rice meals reduce postprandial glycemic response in adults with type 2 diabetes: a cross-over study. <i>Nutrition Journal</i> , 2012, 11, 23.	3.4	104
48	Metabolomic analysis of the effects of edible dry beans (<i>Phaseolus vulgaris</i> L.) on tissue lipid metabolism and carcinogenesis in rats. <i>British Journal of Nutrition</i> , 2012, 108, S155-S165.	2.3	17
49	Lentil & (Lens culinaris) & Lipid Transfer Protein Len c 3: A Novel Legume Allergen. <i>International Archives of Allergy and Immunology</i> , 2012, 157, 51-57.	2.1	39
50	Beyond Olive Oil: Active Components and Health Aspects of Some Less Studied Mediterranean Plant Products. <i>ACS Symposium Series</i> , 2012, , 237-261.	0.5	0
52	Effect of instant controlled pressure drop on the oligosaccharides, inositol phosphates, trypsin inhibitors and lectins contents of different legumes. <i>Food Chemistry</i> , 2012, 131, 862-868.	8.2	61
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54	A Comprehensive Review of Legume Allergy. <i>Clinical Reviews in Allergy and Immunology</i> , 2013, 45, 30-46.	6.5	132
55	Hardness of carioca beans (<i>Phaseolus vulgaris</i> L.) as affected by cooking methods. <i>LWT - Food Science and Technology</i> , 2013, 54, 13-17.	5.2	41
56	Lentils enhance probiotic growth in yogurt and provide added benefit of antioxidant protection. <i>LWT - Food Science and Technology</i> , 2013, 50, 45-49.	5.2	56
57	Composition of two Spanish common dry beans (<i>Phaseolus vulgaris</i> L.), "Almonga"™ and "Curruquilla"™, and their postprandial effect in type 2 diabetics. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1076-1082.	3.5	42
58	Lunch energy density and the metabolic syndrome in patients with type 2 diabetes mellitus. <i>British Journal of Nutrition</i> , 2013, 110, 1656-1663.	2.3	5

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60	Nutritional Profile and Carbohydrate Characterization of Spray-Dried Lentil, Pea and Chickpea Ingredients. <i>Foods</i> , 2013, 2, 338-349.	4.3	32
61	The Active Role of Leguminous Plant Components in Type 2 Diabetes. <i>Evidence-based Complementary and Alternative Medicine</i> , 2014, 2014, 1-12.	1.2	32
62	Convergent innovation for affordable nutrition, health, and health care: the global pulse roadmap. <i>Annals of the New York Academy of Sciences</i> , 2014, 1331, 142-156.	3.8	15
63	Legumes for feed, food, biomaterials and bioenergy in Europe: a review. <i>Agronomy for Sustainable Development</i> , 2014, 34, 361-380.	5.3	171
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65	Simplex lattice mixture design approach on physicochemical and sensory properties of wheat chips enriched with different legume flours: An optimization study based on sensory properties. <i>LWT - Food Science and Technology</i> , 2014, 58, 639-648.	5.2	20
66	Instant Controlled Pressure Drop (D.I.C.) in Food Processing. <i>Food Engineering Series</i> , 2014, , .	0.7	41
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70	Characterization of pea (<i>Pisum sativum</i>) seed protein fractions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 280-287.	3.5	92
71	Italian legumes: effect of sourdough fermentation on lunasin-like polypeptides. <i>Microbial Cell Factories</i> , 2015, 14, 168.	4.0	36
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74	The Impact of Processing on Antioxidant Activity of Faba Bean (<i>Vicia faba</i> L.). <i>Advance Journal of Food Science and Technology</i> , 2015, 7, 361-367.	0.1	2
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78	Diversity of Common Bean (<i>Phaseolus vulgaris</i> L.) Landraces and the Nutritional Value of their Grains. , 0, , .		17
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84	Effect of cooking and germination on bioactive compounds in pulses and their health benefits. Journal of Functional Foods, 2017, 38, 624-634.	3.4	72
85	Enhancements of antioxidant activity and mineral solubility of germinated wrinkled lentils during fermentation in kefir. Journal of Functional Foods, 2017, 32, 72-79.	3.4	30
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87	Purification and characterization of a novel trypsin-like protease from green-seeded chickpea (<i>Cicer arietinum</i>). Preparative Biochemistry and Biotechnology, 2017, 47, 513-519.	1.9	3
88	Saponins in pulses and their health promoting activities: A review. Food Chemistry, 2017, 233, 540-549.	8.2	186
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90	Effect of extrusion on the anti-nutritional factors of food products: An Overview. Food Control, 2017, 79, 62-73.	5.5	147
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92	Genetic Study of Nutritional and Physicochemical Characters of Chickpea Lines and Cultivars (<i>Cicer</i>) Tj ETQq1 1 0.784314 rgBT /Overfoc 0,2		1
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96	Nutritional Composition and Bioactive Content of Legumes: Characterization of Pulses Frequently Consumed in France and Effect of the Cooking Method. <i>Nutrients</i> , 2018, 10, 1668.	4.1	144
97	Impact of Pre-Processed Chickpea Flour Incorporation into "Mankoushe" on Appetite Hormones and Scores. <i>Foods</i> , 2018, 7, 173.	4.3	4
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106	Composition of Phenolic Acids and Antioxidant Properties of Selected Pulses Cooked with Different Heating Conditions. <i>Foods</i> , 2020, 9, 908.	4.3	25
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113	The nutritional value of whole pulses and pulse fractions. , 2021, , 9-29.		4
114	Polyphenol bioaccessibility and anti-inflammatory activity of Mexican common beans (<i>Phaseolus) Tj ETQq1 1 0.784314 rgBT /Over 1.9 7		
115	Bioactives and Nutraceuticals in Food Legumes: Nutritional Perspective. , 2021, , 229-245.		11
116	Health Benefits of Plant-Based Nutrition: Focus on Beans in Cardiometabolic Diseases. <i>Nutrients</i> , 2021, 13, 519.	4.1	72
117	Lactose Intolerance and Its Dietary Management: An Update. <i>Journal of the American College of Nutrition</i> , 2022, 41, 424-434.	1.8	6
118	The Effect of Processing on Bioactive Compounds and Nutritional Qualities of Pulses in Meeting the Sustainable Development Goal 2. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	20
119	Nutritional and Technological Optimization of Wheat-Chickpea- Milk Powder Composite Flour and Its Impact on Rheological and Sensorial Properties of Leavened Flat Bread. <i>Foods</i> , 2021, 10, 1843.	4.3	6
120	Potential Chemopreventive Effects of Fruits, Vegetables, and Spices Consumed in Mexico. , 2011, , 287-300.		3
121	Chickpea (<i>Cicer arietinum</i> L.) Cytogenetics, Genetic Diversity and Breeding. , 2019, , 53-112.		20
122	ANTIMUTAGENICS EFFECTS OF STIGMASTEROL ON TWO SALT STRESSED <i>Lupinus termis</i> CULTIVARS. <i>Egyptian Journal of Genetics and Cytology</i> , 2018, 46, 253-272.	0.1	2
123	Production of Functional Spreadable Processed Cheese Analogue Supplemented with Chickpea. <i>International Journal of Dairy Science</i> , 2013, 9, 1-14.	0.5	11
124	Anti-Nutrient, Phytochemical and Free Fatty Acid Composition of Dehulled and Undehulled Sweet Princess Watermelon (<i>Citrullus lanatus</i>) Seed Flour. <i>Pakistan Journal of Nutrition</i> , 2014, 13, 589-592.	0.2	1
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126	Protein Rich Flour from Hyacinth Bean as Functional Food Ingredient with Low Glycemic Index. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2013, 24, 1-6.	0.3	2
127	Dietary Intervention and Monitoring of Obese Patients with Cardiovascular Disease. <i>Fundamental and Clinical Cardiology</i> , 2006, , 281-300.	0.0	0
128	Effect of DIC on the Allergenicity of Legume Proteins. <i>Food Engineering Series</i> , 2014, , 69-82.	0.7	0
129	â€™My Plateâ€™™ For Coastal Region of Karnataka â€œ A Healthy Eating Concept. <i>IOSR Journal of Dental and Medical Sciences</i> , 2017, 16, 62-64.	0.0	0
130	PARTIAL SUBSTITUTION OF BROKEN RICE WITH RED BEAN FLOUR IN PREPARING CRACKERS. <i>Egyptian Journal of Agricultural Research</i> , 2017, 95, 1697-1707.	0.1	0

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132	Características relacionadas con el consumo de haba consideradas por las amas de casa de la región productora de Puebla y Tlaxcala, México. Estudios Sociales, 2019, 29, .	0.2	0
134	Kidney therapeutic potential of peptides derived from the bromelain hydrolysis of green peas protein. Iranian Journal of Basic Medical Sciences, 2019, 22, 1016-1025.	1.0	7
135	Understanding Consumer Preference for Common Beans from Manifold Viewpoints of Attributes in Dar es Salaam, Tanzania. Theoretical Economics Letters, 2021, 11, 1038-1054.	0.5	1
136	Perspective: Soy-based Meat and Dairy Alternatives, Despite Classification as Ultra-processed Foods, Deliver High-quality Nutrition on Par with Unprocessed or Minimally Processed Animal-based Counterparts. Advances in Nutrition, 2022, 13, 726-738.	6.4	40
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