

CITATION REPORT

List of articles citing

Dietary fiber profile of barley flour as affected by extrusion cooking

DOI: 10.1016/s0308-8146(01)00318-1
Food Chemistry, 2002, 77, 35-40.

Source: <https://exaly.com/paper-pdf/34750626/citation-report.pdf>

Version: 2024-04-10

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
171	Digestive utilisation of protein and amino acids from raw and heated lentils by growing rats. 2002 , 82, 1740-1747		26
170	Steroids in the intestinal tract of rats are affected by dietary-fibre-rich barley-based diets. 2003 , 90, 895-906		35
169	Bioavailability of phytic acid-phosphorus and magnesium from lentils (<i>Lens culinaris m.</i>) in growing rats: influence of thermal treatment and vitamin-mineral supplementation. 2004 , 20, 794-9		11
168	Structural analysis of water-soluble and -insoluble β -glucans of whole-grain oats and barley. 2004 , 58, 267-274		65
167	The effect of extrusion cooking on resistant starch formation in waxy and regular barley flours. 2004 , 37, 517-525		125
166	The composition of dietary fibre-rich extrudates from oat affects bile acid binding and fermentation in vitro. <i>Food Chemistry</i> , 2005 , 90, 181-192	8.5	108
165	Antioxidant activity and dietary fibre in durum wheat bran by-products. 2005 , 38, 1167-1173		195
164	Super Fine Powderization of Korean Ginseng Using Low Temperature Turbo Mill. 2006 , 326-328, 445-448		0
163	Physico-chemical characteristics, nutritional quality and shelf-life of pearl millet based extrusion cooked supplementary foods. 2007 , 58, 350-62		26
162	Nutritional aspects of food extrusion: a review. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 916-929	3.8	418
161	Processing and cooking effects on chemical, nutritional and functional properties of pasta obtained from selected emmer genotypes. 2008 , 88, 2435-2444		49
160	Evaluation of snack foods from barley-tomato pomace blends by extrusion processing. 2008 , 84, 231-242		209
159	EFFECTS OF EXTRUSION CONDITIONS ON PHYSICOCHEMICAL PROPERTIES OF A MUTANT RICE CULTIVAR, GOAMI2 - HIGH IN NONDIGESTIBLE CARBOHYDRATES. <i>Journal of Food Quality</i> , 2008 , 31, 571-585	2.7	3
158	Cereal dietary fibre: a natural functional ingredient to deliver phenolic compounds into the gut. 2008 , 19, 451-463		372
157	Barley Processing: Methods and Product Composition. 95-132		2
156	Produção de salgadinho extrusado de quirera de arroz para uso na indústria de alimentos. 2009 , 39, 2590-2594		7
155	Dietary fiber and other functional components in two varieties of crude and extruded kiwicha (<i>Amaranthus caudatus</i>). <i>Journal of Cereal Science</i> , 2009 , 49, 219-224	3.8	104

154	Effects of genotype, location and baking on the phenolic content and some antioxidant properties of cereal species. <i>International Journal of Food Science and Technology</i> , 2009 , 45, 7-16	3.8	74
153	The effect of extrusion cooking using different water feed rates on the quality of ready-to-eat snacks made from food by-products. <i>Food Chemistry</i> , 2009 , 114, 226-232	8.5	154
152	Effects of processing high amylose maize starches under controlled conditions on structural organisation and amylase digestibility. 2009 , 75, 236-245		156
151	Resistant Starch in Vitro and in Vivo. 2009 , 449-510		27
150	Barley Fiber. 2009 ,		1
149	Grain composition of Virginia winter barley and implications for use in feed, food, and biofuels production. <i>Journal of Cereal Science</i> , 2010 , 51, 41-49	3.8	53
148	Enzyme resistance and structural organization in extruded high amylose maize starch. 2010 , 80, 699-710		73
147	Effect of processing and cooking on phenolic acid profile and antioxidant capacity of durum wheat pasta enriched with debranning fractions of wheat. <i>Food Chemistry</i> , 2010 , 119, 1023-1029	8.5	111
146	Effect of ultrafine grinding on hydration and antioxidant properties of wheat bran dietary fiber. 2010 , 43, 943-948		190
145	Food Uses of Barley. 2010 , 532-562		4
144	Extrusion. 2011 , 429-453		
143	Partial Substitution of Wheat Flour with Chempedak (<i>Artocarpus integer</i>) Seed Flour in Bread. 2011 , 365-374		0
142	Extrusion of Peas (<i>Pisum sativum</i> L.): Effects on the Apparent Metabolisable Energy and Ileal Nutrient Digestibility of Broilers. 2011 , 6, 25-30		8
141	Extrusion process improves the functionality of soluble dietary fiber in oat bran. <i>Journal of Cereal Science</i> , 2011 , 54, 98-103	3.8	141
140	Physicochemical Characterization of Extruded Blends of Corn Starch/Whey Protein Concentrate/Agave tequilana Fiber. <i>Food and Bioprocess Technology</i> , 2011 , 4, 797-808	5.1	21
139	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. <i>Food Chemistry</i> , 2011 , 124, 411-421	8.5	892
138	A comparative study of the effects of three galactomannans on the functionality of extruded pea/rice blends. <i>Food Chemistry</i> , 2011 , 124, 1620-1626	8.5	31
137	Fermentation of Functional <i>Monascus</i> on Rice and Soybean Meal Solid Culture. 2012 , 554-556, 1183-1186		

136	Production of oligosaccharides from extruded wheat and rye biomass using enzymatic treatment. 2012 , 196, 16-25		8
135	Effects of process variables and addition of polydextrose and whey protein isolate on the properties of barley extrudates. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1165-1175	2.8	9
134	A novel in-situ enhanced blasting extrusion technique [Extrudate analysis and optimization of processing conditions with okara. 2012 , 16, 80-88		26
133	Improving digestive utilization of fiber-rich feedstuffs in pigs and poultry by processing and enzyme technologies: A review. 2012 , 178, 123-138		80
132	Dietary fiber in extruded cereals: Limitations and opportunities. 2012 , 28, 23-32		135
131	Extrusion Process Design. 2012 , 710-742		5
130	Amaranth, millet and buckwheat flours affect the physical properties of extruded breakfast cereals and modulates their potential glycaemic impact. <i>Starch/Staerke</i> , 2012 , 64, 392-398	2.3	27
129	Novel use of Acacia senegal (Super Gum) and Anogeisus latifolia (Gatifolia SD) as functional ingredients in extruded snack products: Their role in manipulating product characteristics and modulating the potential glycaemic response of snack foods. <i>Starch/Staerke</i> , 2012 , 64, 757-764	2.3	2
128	Effects of toasting on the carbohydrate profile and antioxidant properties of chickpea (<i>Cicer arietinum</i> L.) flour added to durum wheat pasta. <i>Food Chemistry</i> , 2012 , 131, 1140-1148	8.5	40
127	Extrusion of Hulled Barley Affecting β -Glucan and Properties of Extrudates. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1374-1389	5.1	49
126	The increasing use of barley and barley by-products in the production of healthier baked goods. 2013 , 29, 124-134		95
125	Effects of twin-screw extrusion on soluble dietary fibre and physicochemical properties of soybean residue. <i>Food Chemistry</i> , 2013 , 138, 884-9	8.5	72
124	Physicochemical and antioxidant properties of extruded corn grits with corn fiber by CO ₂ injection extrusion process. <i>Journal of Cereal Science</i> , 2013 , 58, 110-116	3.8	38
123	Estimated glycemic index and dietary fiber content of cookies elaborated with extruded wheat bran. 2013 , 68, 52-6		30
122	Effect of Brewer's Spent Grain Addition on Properties of Corn Extrudates with an Increased Dietary Fibre Content. 2013 , 63, 19-24		18
121	Fibre-enriched snack foods. 2013 , 389-406		3
120	Fibre-enriched and wholegrain breads. 2013 , 211-235		3
119	Evaluation of Physical and Nutritional Properties of Extruded Products Based on Brown Rice and Wild Legume Mixtures. 2014 , 431-441		1

118	Effect of extrusion cooking on the physicochemical properties, resistant starch, phenolic content and antioxidant capacities of green banana flour. <i>Food Chemistry</i> , 2014 , 143, 33-9	8.5	164
117	Influence of Particle Size Reduction on Structural and Mechanical Properties of Extruded Rye Bran. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2121-2133	5.1	46
116	Antioxidant capacity, arabinoxylans content and in vitro glycaemic index of cereal-based snacks incorporated with brewer's spent grain. <i>LWT - Food Science and Technology</i> , 2014 , 55, 269-277	5.4	40
115	Physicochemical and antioxidant properties of dietary fibers from Qingke (hull-less barley) flour as affected by ultrafine grinding. 2014 , 4, 170-175		38
114	Hull-less barley flour supplemented corn extrudates produced by conventional extrusion and CO2 injection process. 2014 , 26, 302-309		21
113	Optimization and characterization of wheat bran modified by in situ enhanced CO2 blasting extrusion. <i>LWT - Food Science and Technology</i> , 2014 , 59, 605-611	5.4	12
112	Extrusion: Cooking. 2015 , 87-156		1
111	Effect of Wheat Bran Stabilization Methods on Nutritional and Physico-Mechanical Characteristics of Cookies. <i>Journal of Food Quality</i> , 2015 , 38, 184-191	2.7	10
110	Conventional macro- and micromolecules separation. 2015 , 105-126		2
109	Some Quality Attributes of High Quality Cassava-Tigernut Composite Flour and Its Extruded Snacks. 2015 , 13, 242-262		7
108	Texture of breakfast cereals and extruded products. 2015 , 203-235		4
107	Effect of extrusion processing on lipid stability of rye bran. 2015 , 241, 49-60		12
106	Effects of extrusion cooking on the dietary fibre content and Water Solubility Index of wheat bran extrudates. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1533-1537	3.8	58
105	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with Eglucan and Bacillus coagulans GBI-30, 6086. <i>Journal of Cereal Science</i> , 2015 , 65, 260-266	2.8	27
104	Collet and cooking extrusion change the soluble and insoluble Eglucan contents of barley. <i>Journal of Cereal Science</i> , 2015 , 66, 18-23	3.8	8
103	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2036-2046	5.1	27
102	Nutritional advantages of oats and opportunities for its processing as value added foods - a review. <i>Journal of Food Science and Technology</i> , 2015 , 52, 662-75	3.3	181
101	Elaboration of functional snack foods using raw materials rich in carotenoids and dietary fiber: effects of extrusion processing. <i>CYTA - Journal of Food</i> , 2015 , 13, 69-79	2.3	19

100	Non-Alcoholic Beverages from Fermented Cereals with Increased Oligosaccharide Content. 2016 , 54, 36-44		14
99	The Effects of CO Injection and Barrel Temperatures on the Physiochemical and Antioxidant Properties of Extruded Cereals. 2016 , 21, 271-280		7
98	Nutraceutical aspects of Eglucan with application in food products. 2016 , 387-425		2
97	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. 2016 , 21,		12
96	Metabolomic analysis can detect the composition of pasta enriched with fibre after cooking. 2016 , 96, 3032-41		3
95	Milling and extrusion of six barley varieties, effects on dietary fibre and starch content and composition. <i>Journal of Cereal Science</i> , 2016 , 72, 146-152	3.8	20
94	Effects of process parameters on the properties of barley containing snacks enriched with brewer's spent grain. <i>Journal of Food Science and Technology</i> , 2016 , 53, 775-83	3.3	10
93	Extrusion and Extruded Products: Changes in Quality Attributes as Affected by Extrusion Process Parameters: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 445-75	11.5	152
92	Food design strategies to increase vegetable intake: The case of vegetable enriched pasta. 2016 , 51, 58-64		40
91	The effects of extrusion on the content and properties of dietary fibre components in various barley cultivars. <i>Journal of Cereal Science</i> , 2016 , 68, 132-139	3.8	38
90	Effect of conventional and extrusion pelleting on in situ ruminal degradability of starch, protein, and fibre in cattle. 2016 , 185, 97-105		8
89	Effects of diverse food processing conditions on the structure and solubility of wheat, barley and rye endosperm dietary fibre. 2016 , 169, 228-237		32
88	Comparison between collet and cooking extrusions on physicochemical properties of whole grain barley. 2017 , 40, e12480		7
87	Effect of Different Extrusion Parameters on Dietary Fiber in Wheat Bran and Rye Bran. <i>Journal of Food Science</i> , 2017 , 82, 1344-1350	3.4	28
86	Dephytinization of wheat and rice brans by hydrothermal autoclaving process and the evaluation of consequences for dietary fiber content, antioxidant activity and phenolics. 2017 , 39, 209-215		20
85	Functional modifications by physical treatments of dietary fibers used in food formulations. 2017 , 15, 70-78		24
84	Dissolution of starch and its role in the flotation separation of quartz from hematite. 2017 , 320, 346-357		37
83	Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products. 2017 , 11-26		3

82	Effects of extrusion cooking and wheat bran substitution on the functional, nutritional, and rheological properties of cassava-defatted toasted soy composite. <i>Starch/Staerke</i> , 2017 , 69, 1600183	2.3	5
81	Physicochemical, functional, and nutritional characteristics of stabilized rice bran form tarom cultivar. <i>Food Science and Nutrition</i> , 2017 , 5, 407-414	3.2	22
80	Sources of Fiber. 2017 , 121-146		1
79	Analysis of flavour compounds in beer with extruded corn starch as an adjunct. 2018 , 124, 9-15		6
78	The effect of extrusion screw-speed on the water extractability and molecular weight distribution of arabinoxylans from defatted rice bran. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1201-1206	3.3	15
77	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. <i>Food and Function</i> , 2018 , 9, 819-829	6.1	19
76	Micronization and nanosizing of particles for an enhanced quality of food: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 993-1001	11.5	31
75	Effect of micronisation on dietary fibre content and hydration properties of lotus node powder fractions. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 590-598	3.8	17
74	Health-related effects and improving extractability of cereal arabinoxylans. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 819-831	7.9	32
73	Ultrasound-assisted alkali extraction of insoluble dietary fiber from soybean residues. 2018 , 392, 052005		9
72	Nutraceuticals from barley flour, flaxseed and rice bran oil Extraction, chromatographic analysis, microbiological analysis and pesticide estimation. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13777	2.1	2
71	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1439-1463	5.1	75
70	Beta-Glucan and Phenolic Compounds: Their Concentration and Behavior during in Vitro Gastrointestinal Digestion and Colonic Fermentation of Different Barley-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8966-8975	5.7	16
69	Changes in Nutritional Properties and Bioactive Compounds in Cereals During Extrusion Cooking. 2018 ,		7
68	Breads fortified with wholegrain cereals and seeds as source of antioxidant dietary fibre and other bioactive compounds. <i>Journal of Cereal Science</i> , 2018 , 82, 113-120	3.8	19
67	Structural and functional insights into starches as depressant for hematite flotation. <i>Minerals Engineering</i> , 2018 , 124, 149-157	4.9	28
66	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. <i>CYTA - Journal of Food</i> , 2019 , 17, 240-250	2.3	8
65	Bioactive Factors and Processing Technology for Cereal Foods. 2019 ,		4

64 Technologies for Improving the Nutritional Quality of Cereals. **2019**, 19-31

63 Evaluation of taro [*Colocasia Esculenta* (L.) Schott] flour as a hydrocolloid on the physicochemical, rheological, and sensorial properties of milk pudding. *Journal of Food Processing and Preservation*, **2019**, 43, e14103 2.1 2

62 Application in Bakery Products. **2019**, 279-311 1

61 Chemical Compositions Changes during Hot Extrusion at Various Barrel Temperatures for Porang (*Amorphophallus Oncophyllus*) Tuber Flour Refining. *Journal of Physics: Conference Series*, **2019**, 1175, 012279 0.3

60 Characterization of a Mixture of Oca (*Oxalis tuberosa*) and Oat Extrudate Flours: Antioxidant and Physicochemical Attributes. *Journal of Food Quality*, **2019**, 2019, 1-10 2.7 2

59 Hulled varieties of Barley showed better expansion characteristics compared to hull-less varieties during twin-screw extrusion. *Cereal Chemistry*, **2019**, 96, 391-404 2.4 4

58 Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. *LWT - Food Science and Technology*, **2019**, 111, 673-681 5.4 16

57 The effects of extruded black rice flour on rheological and structural properties of wheat-based dough and bread quality. *International Journal of Food Science and Technology*, **2019**, 54, 1729-1740 3.8 14

56 Role of healthy extruded snacks to mitigate malnutrition. *Food Reviews International*, **2019**, 35, 299-323 5.5 7

55 Modification of rice bran dietary fiber concentrates using enzyme and extrusion cooking. *Food Hydrocolloids*, **2019**, 89, 773-782 10.6 48

54 Impact of whole cereals and processing on type 2 diabetes mellitus: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1447-1474 11.5 13

53 Fibres of milling and fruit processing by-products in gluten-free bread making: A review of hydration properties, dough formation and quality-improving strategies. *Food Chemistry*, **2020**, 306, 125451 8.5 28

52 Effect of extrusion conditions on the physical properties of desi chickpea-barley extrudates and quality attributes of their resulting flours. *Journal of Texture Studies*, **2020**, 51, 300-307 3.6 10

51 Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. *Starch/Staerke*, **2020**, 72, 1900150 2.3 4

50 Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. *Food Chemistry*, **2020**, 309, 125673 8.5 15

49 An Assessment of Three Carbohydrate Metrics of Nutritional Quality for Packaged Foods and Beverages in Australia and Southeast Asia. *Nutrients*, **2020**, 12, 6.7 1

48 Effect of high-temperature, short-time cooking conditions on protein digestibility, enzyme inhibitor activity and amino acid profile of selected legume grains. *Heliyon*, **2020**, 6, e05419 3.6 7

47 Effect of extrusion of whole-grain maize flour on the characteristics of gluten-free cookies. *LWT - Food Science and Technology*, **2020**, 132, 109931 5.4 4

46	Nutritional value of barley cereal and better opportunities for its processing as a value-added food: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-13	11.5	11
45	Effects of superfine grinding on asparagus pomace. Part I: Changes on physicochemical and functional properties. <i>Journal of Food Science</i> , 2020 , 85, 1827-1833	3.4	4
44	Effect of storage and processing conditions on nutrient composition of wheat and barley. 2020 , 229-256		2
43	Purple, high β -glucan, hullless barley as valuable ingredient for functional food. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109582	5.4	8
42	The potential cholesterol-lowering and prebiotic effects of bamboo shoot dietary fibers and their structural characteristics. <i>Food Chemistry</i> , 2020 , 332, 127372	8.5	30
41	Effect of processing on barley β -glucan content, its molecular weight and extractability. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1204-1216	7.9	17
40	Resistant Starch from Exotic Fruit and Its Functional Properties: A Review of Recent Research. 2020 , ,		0
39	Extrusion followed by ultrasound as a chemical-free pretreatment method to enhance enzymatic hydrolysis of rice hull for fermentable sugars production. <i>Industrial Crops and Products</i> , 2020 , 149, 112356	5.9	20
38	Extrusion cooking of immature rice grain: under-utilized by-product of rice milling process. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2905-2915	3.3	1
37	Extrusion and nixtamalization conditions influence the magnitude of change in the nutrients and bioactive components of cereals and legumes. <i>Food Science and Nutrition</i> , 2020 , 8, 1753-1765	3.2	17
36	Application of extrusion technology in plant food processing byproducts: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 218-246	16.4	60
35	Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. <i>Food Hydrocolloids</i> , 2021 , 111, 106222	10.6	11
34	Retrogradation inhibition of rice starch with dietary fiber from extruded and unextruded rice bran. <i>Food Hydrocolloids</i> , 2021 , 113, 106488	10.6	9
33	Extruded coffee parchment shows enhanced antioxidant, hypoglycaemic, and hypolipidemic properties by releasing phenolic compounds from the fibre matrix. <i>Food and Function</i> , 2021 , 12, 1097-1114	6.4	8
32	Development of high protein extruded snack using composite flour and milk proteins through response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	1
31	Conventional macro- and micromolecules separation. 2021 , 89-107		0
30	Quality characteristics, fatty acid profile and glycemic index of extrusion processed snacks enriched with the multicomponent mixture of cereals and legumes. 2021 , 3, e76		0
29	Physicochemical properties and microstructure of corn flour-cellulose fiber extrudates. <i>Food Science and Nutrition</i> , 2021 , 9, 2497-2507	3.2	3

28	Characterization of oat bran β -glucan with special reference to efficacy study to elucidate its health claims for diabetic patients. <i>Food Science and Technology</i> , 2021 , 41, 105-112	2	2
27	Extrudate gluten-free breakfast cereals from rice and corn flours with different amylose content: technological and sensory properties. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4182-4190	3.8	0
26	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. <i>Foods</i> , 2021 , 10,	4.9	5
25	Thermal processing influences the physicochemical properties, in vitro digestibility and prebiotics potential of germinated highland barley. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110814	5.4	2
24	Extrusion Processing of Rapeseed Press Cake-Starch Blends: Effect of Starch Type and Treatment Temperature on Protein, Fiber and Starch Solubility. <i>Foods</i> , 2021 , 10,	4.9	2
23	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , 2021 , 10,	4.9	7
22	Functional drink powders from vertical-stone-milled oat and highland barley with high dietary-fiber levels decrease the postprandial glycemic response. <i>Journal of Functional Foods</i> , 2021 , 83, 104548	5.1	2
21	Investigation of process and product parameters on physical attributes, resistant starch, and in vitro starch digestibility of modified rice flour-based extruded snacks. <i>Journal of Food Processing and Preservation</i> , e15953	2.1	1
20	Functional, physicochemical and structural properties of soluble dietary fiber from rice bran with extrusion cooking treatment. <i>Food Hydrocolloids</i> , 2021 , 121, 107057	10.6	5
19	Application of dietary fibers in flour products. 2021 , 255-277		
18	Extraction and Modification of Dietary Fiber Applying Thermal Processes. <i>Food Engineering Series</i> , 2020 , 329-342	0.5	2
17	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1880-1897	3.3	12
16	Use of blackcurrant and chokeberry press residue in snack products. <i>Polish Journal of Chemical Technology</i> , 2019 , 21, 13-19	1	5
15	Influence of Extrusion of White Lupins (<i>Lupinus albus</i> L.) on the Apparent Metabolizable Energy and Ileal Nutrient Digestibility for Broilers. <i>International Journal of Poultry Science</i> , 2012 , 11, 565-569	0.3	3
14	Optimization of Extrusion Process Conditions to Increase the Corn Fiber Gum and Soluble Arabinoxylan Yield from Corn Fiber. <i>Korean Journal of Food Science and Technology</i> , 2015 , 47, 149-157		1
13	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. <i>Foods</i> , 2021 , 10,	4.9	1
12	Extrusion-cooking Using Twin-screw Extruder on Cordyceps <i>Pruinosus</i> . <i>Journal of Biosystems Engineering</i> , 2005 , 30, 8-16	1.1	1
11	Meyve ve sebzelerin diyet lifi bakımından et ve et ürünlerinde kullanımı. <i>Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi</i> ,		

10	Study on the effects of combined processing of micro-pulverization and extrusion on the physicochemical properties of oat bran. <i>Journal of Food Processing and Preservation</i> ,	2.1	
9	Effect of high-pressure CO ₂ injection on the physicochemical properties and lipoxygenase activity of extruded rice bran. <i>Cereal Chemistry</i> ,	2.4	0
8	Production and Physicochemical Characterization of Analog Rice Obtained from Sago Flour, Mung Bean Flour, and Corn Flour Using Hot Extrusion Technology.. <i>Foods</i> , 2021 , 10,	4.9	1
7	Arabinoxylans Release from Brewers-Spent Grain Using Extrusion and Solid-State Fermentation with <i>Fusarium oxysporum</i> and the Antioxidant Capacity of the Extracts. <i>Foods</i> , 2022 , 11, 1415	4.9	1
6	Extrusion for Soluble Dietary Fiber Concentrate: Critical Overview on Effect of Process Parameters on Physicochemical, Nutritional, and Biological Properties. <i>Food Reviews International</i> , 1-22	5.5	0
5	Influence of Extrusion on Food Bioactives. 2022 , 247-275		
4	Novel Approaches to Improve Functional Potential of Cereals. 2022 , 27-49		0
3	Valorization of Cereal by Products Extracted Fibre and Potential use in Breadmaking.		0
2	Selection of barley varieties with increased non-starch polysaccharides using chemometric methods for their bread-making potential.		0
1	Effects of boiling and steaming process on dietary fiber components and in vitro fermentation characteristics of 9 kinds of whole grains. 2023 , 164, 112328		1