

Advances in dietary fibre characterisation. 2. Consumption measurement of resistant starch; implications for health

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#	ARTICLE	IF	CITATIONS
1	Resistant starch. , 2004, , 560-574.		6
2	Structural and morphological factors influencing the quantification of resistant starch II in starches of different botanical origin. Carbohydrate Polymers, 2005, 61, 72-79.	10.2	56
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20	Dietary fibre and health: an overview. <i>Nutrition Bulletin</i> , 2008, 33, 186-200.	1.8	212
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22	White Pan Bread and Sugar Snap Cookies Containing Wheat Starch Phosphate, A Cross-Linked Resistant Starch. <i>Cereal Chemistry</i> , 2009, 86, 210-220.	2.2	37
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