# CITATION REPORT List of articles citing

Changes in serum lipids and postprandial glucose and insulin concentrations after consumption of beverages with beta-glucans from oats or barley: a randomised dose-controlled trial

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#	Paper	IF	Citations
167	Cholesterol-lowering effects of barley dietary fibre in humans: scientific support for a generic health claim. <b>2006</b> , 50, 173-176		28
166	Reducing Beta-Glucan Solubility in Oat Bran Muffins by Freeze-Thaw Treatment Attenuates Its Hypoglycemic Effect. <i>Cereal Chemistry</i> , <b>2007</b> , 84, 512-517	2.4	79
165	Current world literature. Lipid metabolism and therapy. <b>2007</b> , 10, 215-40		
164	Effect of commercial breakfast fibre cereals compared with corn flakes on postprandial blood glucose, gastric emptying and satiety in healthy subjects: a randomized blinded crossover trial. <b>2007</b> , 6, 22		53
163	Effects of meals with high soluble fibre, high amylose barley variant on glucose, insulin, satiety and thermic effect of food in healthy lean women. <i>European Journal of Clinical Nutrition</i> , <b>2007</b> , 61, 597-604	5.2	64
162	Cereal Eglucans in diet and health. <b>2007</b> , 46, 230-238		349
161	Total antioxidant capacity and content of flavonoids and other phenolic compounds in canihua (Chenopodium pallidicaule): an Andean pseudocereal. <b>2008</b> , 52, 708-17		50
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154	Physiological effects of concentrated barley beta-glucan in mildly hypercholesterolemic adults. <b>2008</b> , 27, 434-40		53
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