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Slow digestion property of native cereal starches

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#	Paper	IF	Citations
348	Structural basis for the slow digestion property of native cereal starches. <i>Biomacromolecules</i> , 2006 , 7, 3259-66	6.9	182
347	Modified carbohydrates with lower glycemic index. 2007 , 198-217		1
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