The Rate of Intestinal Glucose Absorption Is Correlated
Insulinotropic Polypeptide Concentrations in Healthy M

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Citation Report

#	Article	IF	Citations
1	Slowly digestible starch â€“ its structure and health implications: a review. Trends in Food Science and Technology, 2007, 18, 346-355.	15.1	559
2	An explorative study of in vivo digestive starch characteristics and postprandial glucose kinetics of wholemeal wheat bread. European Journal of Nutrition, 2008, 47, 417-423.	3.9	29
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5	Dietary Resistant Starch Reduces Levels of Glucose-Dependent Insulinotropic Polypeptide mRNA along the Jejunum-Ileum in Both Normal and Type 2 Diabetic Rats. Bioscience, Biotechnology and Biochemistry, 2008, 72, 2206-2209.	1.3	17
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