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## Evaluation of rice flour modified by extrusion cooking

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141	Impact of Feed Moisture on Microstructure, Crystallinity, Pasting, Physico-Functional Properties and In Vitro Digestibility of Twin-Screw Extruded Corn and Potato Starches. <b>2019</b> , 74, 474-480		7
140	Development of an Expanded Snack of Rice Starch Enriched with Amaranth by Extrusion Process. <b>2019</b> , 24,		11
139	Valorization of deoiled rice bran by development and process optimization of extrudates. <b>2019</b> , 12, 173-180		4
138	Changes in shelf life and quality of fresh hull-less barley noodles during storage. <b>2019</b> , 96, 1148-1158		3

137	Physical, Milling Quality and Physicochemical Properties of Several Local Glutinous Paddy Varieties in West Java, Indonesia. <b>2019</b> , 309, 012014		0
136	The effect of different protein addition on the rheological, physical and sensory characteristics of extruded maize-based purees. <b>2019</b> , 54, 3066-3073		1
135	Improved Yam-Baobab-Tamarind flour blends: Its potential use in extrusion cooking. <b>2019</b> , 6, e00126		6
134	Extruded whole buckwheat noodles: effects of processing variables on the degree of starch gelatinization, changes of nutritional components, cooking characteristics and in vitro starch digestibility. <b>2019</b> , 10, 6362-6373		17
133	Chemical Compositions Changes during Hot Extrusion at Various Barrel Temperatures for Porang (Amorphophallus Oncophyllus) Tuber Flour Refining. <b>2019</b> , 1175, 012279		
132	Effects of extrusion process parameters on the quality properties of ready-to-eat pulse-based snacks. <b>2019</b> , 5, 1641903		1
131	Influence of addition of extruded rice flour on preparation and quality of fresh gluten-free yellow alkaline noodles. <i>Journal of Cereal Science</i> , <b>2019</b> , 90, 102828	3.8	11
130	Effects of extrusion process conditions on system parameters; physicochemical properties and cooking characteristics of extruded fortified rice kernels. <i>Journal of Cereal Science</i> , <b>2019</b> , 89, 102782	3.8	11
129	Effect of ethanol on properties of extrudates enriched with high-fibre by-products. <b>2019</b> , 54, 2811-2820		3
128	Selenium, fibre, and protein enrichment of rice product: extrusion variables and product properties. <b>2019</b> , 3, 40-51		4
127	Optimization of process parameters for preparation of rice extrudates from short and long rice cultivars milled to varying degree of milling. <b>2019</b> , 56, 2467-2479		2
126	Influence of Extrusion Mixing on Preparing Lipid Complexed Pea Starch for Functional Foods. <b>2019</b> , 71, 1800196		8
125	Physico-chemical and rheological properties of Bengal gram ( <i>Cicer arietinum</i> L.) starch as affected by high temperature short time extrusion. <b>2019</b> , 131, 850-857		6
124	Pearl millet based pasta: optimization of extrusion process through response surface methodology. <b>2019</b> , 56, 1134-1144		7
123	Investigation of process and product parameters for physico-chemical properties of low Glycemic Index water chestnut and barley flour-based extruded snacks. <b>2019</b> , 122, 227-241		7
122	Optimization of lupine ( <i>Lupinus albus</i> L.) composition, feed moisture content and barrel temperatures for best quality maize based extruded snack food. <b>2019</b> , 50, 853-869		2
121	Functional and physical properties of sorghum-based extruded product supplemented with soy meal flour. <b>2019</b> , 5, 1707608		1
120	Physicochemical properties of native and extruded maize flours in the presence of animal proteins. <b>2019</b> , 243, 49-56		12

119	The effects of extruded black rice flour on rheological and structural properties of wheat-based dough and bread quality. <b>2019</b> , 54, 1729-1740		14
118	Cocoa husk application in the enrichment of extruded snack products. <b>2019</b> , 43, e13866		15
117	Characterization of the batter and gluten-free cake from extruded red rice flour. <b>2019</b> , 102, 197-204		17
116	Effect of cross-linking on characteristics of succinylated and oxidized barley starch. <b>2019</b> , 13, 1058-1069		18
115	Effect of extrusion processing on physicochemical, functional and nutritional characteristics of rice and rice-based products: A review. <b>2019</b> , 85, 226-240		74
114	Bread crumbs extrudates: A new approach for reducing bread waste. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 130-136	3.8	12
113	The impact of basil seed gum on native and pregelatinized corn flour and starch gel properties. <b>2019</b> , 89, 122-130		19
112	In vitro hydrolysis and estimated glycemic index of jackfruit seed starch prepared by improved extrusion cooking technology. <b>2019</b> , 121, 1109-1117		24
111	Optimization of process parameters for the development of finger millet based multigrain extruded snack food fortified with banana powder using RSM. <b>2019</b> , 56, 705-712		7
110	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. <b>2019</b> , 18, 7-16		37
109	Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products. <b>2020</b> , 118, 108730		19
108	Calcium lactate-induced enzymatic hydrolysis of extruded broken rice starch to improve Chinese rice wine fermentation and antioxidant capacity. <b>2020</b> , 118, 108803		1
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106	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. <b>2020</b> , 72, 1900150		4
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104	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <b>2020</b> , 133, 109977		10
103	Modification of Physicochemical Properties of Breadfruit Flour Using Different Twin-Screw Extrusion Conditions and Its Application in Soy Protein Gels. <b>2020</b> , 9,		2
102	The effect of extrusion pretreatment ultrasound-assisted extraction on chlorogenic acid from sweet potato stems and leaves. <b>2020</b> , 44, e14908		1

101	Physical and technofunctional properties of yellow pea flour and bread crumb mixtures processed with low moisture extrusion cooking. <b>2020</b> , 85, 2688-2698	6
100	Bean-based nutrient-enriched puffed snacks: Formulation design, functional evaluation, and optimization. <b>2020</b> , 8, 4763-4772	2
99	Waxy wheat extrusion: Impacts of twin-screw extrusion on hard red waxy wheat flour. <b>2020</b> , 97, 1118-1132	1
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94	Whole nu <sup>a</sup> bean ( <i>Phaseolus vulgaris</i> L.) flour showed higher direct expansion during extrusion processing at relatively lower temperatures. <b>2020</b> , 85, 2134-2142	1
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92	Puffed rice: A materialistic understanding of rice puffing and its associated changes in physicochemical and nutritional characteristics. <b>2020</b> , 43, e13479	3
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61	Process optimization, digestibility and antioxidant activity of extruded rice with <i>Agaricus bisporus</i> . <b>2021</b> , 152, 112350		0
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28	Effects of particle size in wasted bread flour properties.	0
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14	Influence of High Hydrostatic Pressure (HHP) on the Ordered Structure and on the Functional, Morphological, and Thermal Properties of Japonica Rice Starch. 2200175	0
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10	Second generation extruded snacks from sweet chestnut and corn blends [Numerical optimization, nutritional, nutraceutical and storage stability characteristics.	0
9	Influence of Annealing Process Combined with Enzymatic Modification with Transglucosidase on Black Rice Starch. 2200161	0
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