

# Comparable Postprandial Glucose Reductions with Visc in Healthy Subjects and Patients with Diabetes Mellitus Clinical Trial

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Fiber facts: Benefits and recommendations for individuals with type 2 diabetes. <i>Current Diabetes Reports</i> , 2009, 9, 405-411.	4.2	39
2	In Vitro Glucose Entrapment and Alpha-Glucosidase Inhibition of Mucilaginous Substances from Selected Thai Medicinal Plants. <i>Scientia Pharmaceutica</i> , 2009, 77, .	2.0	34
3	Dietary Oat $\beta$ -Glucan Reduces Peak Net Glucose Flux and Insulin Production and Modulates Plasma Incretin in Portal-Vein Catheterized Grower Pigs. <i>Journal of Nutrition</i> , 2010, 140, 1564-1569.	2.9	64
4	In Vitro Method for Predicting Glycemic Index of Foods Using Simulated Digestion and an Artificial Neural Network. <i>Cereal Chemistry</i> , 2010, 87, 363-369.	2.2	25
5	Effect of adding the novel fiber, PGX <sup>®</sup> , to commonly consumed foods on glycemic response, glycemic index and GRIP: a simple and effective strategy for reducing post prandial blood glucose levels - a randomized, controlled trial. <i>Nutrition Journal</i> , 2010, 9, 58.	3.4	46
6	Pectin from <i>Passiflora edulis</i> Shows Anti-inflammatory Action as well as Hypoglycemic and Hypotriglyceridemic Properties in Diabetic Rats. <i>Journal of Medicinal Food</i> , 2011, 14, 1118-1126.	1.5	57
7	Viscosity rather than quantity of dietary fibre predicts cholesterol-lowering effect in healthy individuals. <i>British Journal of Nutrition</i> , 2011, 106, 1349-1352.	2.3	85
8	Dietary Fiber for the Treatment of Type 2 Diabetes Mellitus: A Meta-Analysis. <i>Journal of the American Board of Family Medicine</i> , 2012, 25, 16-23.	1.5	221
9	Ultrahigh-Viscosity Hydroxypropylmethylcellulose Blunts Postprandial Glucose after a Breakfast Meal in Women. <i>Journal of the American College of Nutrition</i> , 2012, 31, 94-99.	1.8	2
10	Hypoglycemic and Hypolipidemic Potential of a High Fiber Diet in Healthy versus Diabetic Rabbits. <i>BioMed Research International</i> , 2013, 2013, 1-8.	1.9	13
11	Alternative Dietary Fiber Sources in Companion Animal Nutrition. <i>Nutrients</i> , 2013, 5, 3099-3117.	4.1	79
12	Randomized Clinical Trial in Healthy Individuals on the Effect of Viscous Fiber Blend on Glucose Tolerance When Incorporated in Capsules or into the Carbohydrate or Fat Component of the Meal. <i>Journal of the American College of Nutrition</i> , 2014, 33, 400-405.	1.8	10
13	Effect of wheat bran addition on in vitro starch digestibility, physico-mechanical and sensory properties of biscuits. <i>Journal of Cereal Science</i> , 2014, 60, 105-113.	3.7	107
14	Food and Beverages Fortified with Phytonutrients. <i>Nutraceuticals</i> , 2015, , 173-238.	0.0	0
15	In vitro starch digestibility and in vivo glucose response of gelatinized potato starch in the presence of non-starch polysaccharides. <i>Starch/Staerke</i> , 2015, 67, 415-423.	2.1	46
16	The effect of nutritional composition on the glycemic index and glycemic load values of selected Emirati foods. <i>BMC Nutrition</i> , 2015, 1, .	1.6	10
17	Effect of the novel functional fibre, polyglycoplex (PGX), on body weight and metabolic parameters: A systematic review of randomized clinical trials. <i>Clinical Nutrition</i> , 2015, 34, 1109-1114.	5.0	7
18	In vitro starch digestibility, estimated glycemic index and antioxidant potential of taro ( <i>Colocasia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo 8,2 64	8.2	64

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19	Toward a more standardised and accurate evaluation of glyceimic response to foods: Recommendations for portion size calculation. <i>Food Chemistry</i> , 2015, 167, 229-235.	8.2	6
20	Fiber enriched protein-free pasta and bread: Is it a useful tool in chronic kidney disease in type 2 diabetes?. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2016, 9, 95-99.	0.5	3
21	Addition of Orange Pomace to Orange Juice Attenuates the Increases in Peak Glucose and Insulin Concentrations after Sequential Meal Ingestion in Men with Elevated Cardiometabolic Risk. <i>Journal of Nutrition</i> , 2016, 146, 1197-1203.	2.9	29
22	Glyceimic index and microstructure analysis of a newly developed fiber enriched cookie. <i>Food and Function</i> , 2016, 7, 464-474.	4.6	22
23	Impact of Diet Composition on Blood Glucose Regulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 541-590.	10.3	144
24	Incorporation of dietary fibre-rich oyster mushroom ( <i>Pleurotus sajor-caju</i> ) powder improves postprandial glycaemic response by interfering with starch granule structure and starch digestibility of biscuit. <i>Food Chemistry</i> , 2017, 227, 358-368.	8.2	81
25	Functional foods in pet nutrition: Focus on dogs and cats. <i>Research in Veterinary Science</i> , 2017, 112, 161-166.	1.9	60
26	Comparison of flax ( <i>Linum usitatissimum</i> ) and Salba-chia ( <i>Salvia hispanica</i> L.) seeds on postprandial glyceimic and satiety in healthy individuals: a randomized, controlled, crossover study. <i>European Journal of Clinical Nutrition</i> , 2017, 71, 234-238.	2.9	63
27	Dietary Fiber and Human Health: An Introduction. , 2017, , 1-22.		7
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32	The effects of gelled konjac glucomannan fibre on appetite and energy intake in healthy individuals: a randomised cross-over trial. <i>British Journal of Nutrition</i> , 2018, 119, 109-116.	2.3	20
33	Effect of soluble dietary fibre on postprandial blood glucose response and its potential as a functional food ingredient. <i>Journal of Functional Foods</i> , 2018, 46, 423-439.	3.4	57
34	The effects of prebiotic bread containing oat $\beta$ -glucan and resistant starch on the glyceimic index and glyceimic load in healthy individuals. <i>Nutrition and Food Science</i> , 2019, 49, 1029-1038.	0.9	11
35	Perspective: Physiologic Importance of Short-Chain Fatty Acids from Nondigestible Carbohydrate Fermentation. <i>Advances in Nutrition</i> , 2019, 10, 576-589.	6.4	141
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48	Physicochemical, Sensory, Rheological Properties and Glycemic Index of Fresh Date Ice Cream. Journal of Scientific Research and Reports, 2014, 3, 621-629.	0.2	0
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51	Modulation of 1,2-Dicarbonyl Compounds in Postprandial Responses Mediated by Food Bioactive Components and Mediterranean Diet. Antioxidants, 2022, 11, 1513.	5.1	3
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56	The Importance of Dietary Fiber for Metabolic Health. American Journal of Lifestyle Medicine, 0, , 155982762311677.	1.9	2
57	Acute Effects of Dietary Fiber in Starchy Foods on Glycemic and Insulinemic Responses: A Systematic Review of Randomized Controlled Crossover Trials. Nutrients, 2023, 15, 2383.	4.1	5
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60	Nutraceutical metabolites, value addition and industrial products for developing entrepreneurship through edible fleshy fungi. , 2024, , 293-328.		0
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