

Effects of Dietary Fiber and Its Components on Metabol

Nutrients

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Novel Resistant Potato Starches on Glycemia and Satiety in Humans. <i>Journal of Nutrition and Metabolism</i> , 2012, 2012, 1-4.	0.7	16
2	Nutraceuticals with lipid-lowering activity: do they have any effect beyond cholesterol reduction?. <i>Clinical Lipidology</i> , 2012, 7, 549-559.	0.4	5
3	Dietary Fiber and Availability of Nutrients: A Case Study on Yoghurt as a Food Model. , 0, , .		0
4	Nutrition education and counselling practices in mother and child health clinics: study amongst nurses. <i>Journal of Clinical Nursing</i> , 2012, 21, 2985-2994.	1.4	27
5	Wx/ae Double-Mutant Brown Rice Prevents the Rise in Plasma Lipid and Glucose Levels in Mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 2112-2117.	0.6	13
6	Hypoglycemic and antioxidative effects of hydroxyethyl methylcellulose in mice fed with high fat diet. <i>Food and Chemical Toxicology</i> , 2012, 50, 1716-1721.	1.8	7
7	Antihyperlipidemic effects of hydroxyethyl methylcellulose with varying viscosity in mice fed with high fat diet. <i>Food Research International</i> , 2012, 48, 1-6.	2.9	11
8	Cerium Binding Activity of Pectins Isolated from the Seagrasses <i>Zostera marina</i> and <i>Phyllospadix iwatensis</i> . <i>Marine Drugs</i> , 2012, 10, 834-848.	2.2	32
9	The health benefits of dietary fiber: Beyond the usual suspects of type 2 diabetes mellitus, cardiovascular disease and colon cancer. <i>Metabolism: Clinical and Experimental</i> , 2012, 61, 1058-1066.	1.5	426
10	Cardiovascular Benefits of Dietary Fiber. <i>Current Atherosclerosis Reports</i> , 2012, 14, 505-514.	2.0	128
11	Dietary Carbohydrates for Diabetics. <i>Current Atherosclerosis Reports</i> , 2012, 14, 563-569.	2.0	19
12	Does Our Food (Environment) Change Our Gut Microbiome (â€œIn-Vironmentâ€™): A Potential Role for Inflammatory Bowel Disease?. <i>Digestive Diseases</i> , 2012, 30, 33-39.	0.8	25
13	Functional Foods and Nutraceuticals. <i>Food Science Text Series</i> , 2012, , .	0.3	66
14	Bioactive Carbohydrates. <i>Food Science Text Series</i> , 2012, , 3-22.	0.3	2
15	The role of <i>Odontella aurita</i> , a marine diatom rich in EPA, as a dietary supplement in dyslipidemia, platelet function and oxidative stress in high-fat fed rats. <i>Lipids in Health and Disease</i> , 2012, 11, 147.	1.2	52
16	Dietary Strategies to Increase Satiety. <i>Advances in Food and Nutrition Research</i> , 2013, 69, 105-182.	1.5	40
17	Chia Seed (<i>Salvia hispanica</i>): An Ancient Grain and a New Functional Food. <i>Food Reviews International</i> , 2013, 29, 394-408.	4.3	170
18	Nutraceuticals for older people: Facts, fictions and gaps in knowledge. <i>Maturitas</i> , 2013, 75, 313-334.	1.0	50

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19	Nutraceutically Inspired Pectin-Mg(OH) ₂ Nanocomposites for Bioactive Packaging Applications. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7110-7119.	2.4	37
20	Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10329-10334.	2.4	41
21	Amaranth seed varieties. A chemometric approach. <i>Journal of Food Measurement and Characterization</i> , 2013, 7, 199-206.	1.6	14
22	Hypolipidemic effect of Goami-3 rice (<i>Oryza sativa</i> L. cv. Goami-3) on C57BL/6J mice is mediated by the regulation of peroxisome proliferator-activated receptor- α and - β . <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 1991-2000.	1.9	9
23	Cross-sectional associations between macronutrient intake and chronic kidney disease in a population at high cardiovascular risk. <i>Clinical Nutrition</i> , 2013, 32, 606-612.	2.3	33
24	Nutrients related to GLP1 secretory responses. <i>Nutrition</i> , 2013, 29, 813-820.	1.1	46
26	The abundance and variety of carbohydrate-active enzymes in the human gut microbiota. <i>Nature Reviews Microbiology</i> , 2013, 11, 497-504.	13.6	1,240
27	Major Cereal Grain Fibers and Psyllium in Relation to Cardiovascular Health. <i>Nutrients</i> , 2013, 5, 1471-1487.	1.7	83
28	Early nutrition patterns and diseases of adulthood: A plausible link?. <i>European Journal of Internal Medicine</i> , 2013, 24, 5-10.	1.0	44
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30	EMAS position statement: Diet and health in midlife and beyond. <i>Maturitas</i> , 2013, 74, 99-104.	1.0	39
31	Arabinoxylan rice bran (MGN-3/Biobran) provides protection against whole-body γ -irradiation in mice via restoration of hematopoietic tissues. <i>Journal of Radiation Research</i> , 2013, 54, 419-429.	0.8	40
32	A Diet High in Resistant Starch Modulates Microbiota Composition, SCFA Concentrations, and Gene Expression in Pig Intestine. <i>Journal of Nutrition</i> , 2013, 143, 274-283.	1.3	281
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34	Changes in Visceral Adiposity and Serum Cholesterol with a Novel Viscous Polysaccharide in Japanese Adults with Abdominal Obesity. <i>Obesity</i> , 2013, 21, E379-87.	1.5	25
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36	Anti-cancer activities of pH- or heat-modified pectin. <i>Frontiers in Pharmacology</i> , 2013, 4, 128.	1.6	133
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38	Mechanisms linking dietary fiber, gut microbiota and colon cancer prevention. World Journal of Gastrointestinal Oncology, 2014, 6, 41.	0.8	210
39	Fructooligosaccharides Reduce Pseudomonas aeruginosa PAO1 Pathogenicity through Distinct Mechanisms. PLoS ONE, 2014, 9, e85772.	1.1	25
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41	Development of Fiber Rich Soft Dough Biscuits Fortified with Kohila (Lasia spinosa) Flour. Journal of Food Processing & Technology, 2014, 5, .	0.2	3
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52	The Gastrointestinal System. , 2014, , .		7
53	<i>Passiflora edulis</i> peel intake and ulcerative colitis: Approaches for prevention and treatment. Experimental Biology and Medicine, 2014, 239, 542-551.	1.1	41
54	An Evidence-Based Systematic Review of Beta-Glucan by the Natural Standard Research Collaboration. Journal of Dietary Supplements, 2014, 11, 361-475.	1.4	4
55	Wheat Bran and Cadmium in Human Health. , 2014, , 241-260.		5

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57	Chemoprevention in Gastrointestinal Physiology and Disease. Natural products and microbiome. <i>American Journal of Physiology - Renal Physiology</i> , 2014, 307, G1-G15.	1.6	49
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63	Behavioral Contributions to the Pathogenesis of Type 2 Diabetes. <i>Current Diabetes Reports</i> , 2014, 14, 475.	1.7	25
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65	Bran fibers and satiety in women who do not exhibit restrained eating. <i>Appetite</i> , 2014, 80, 257-263.	1.8	14
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75	Understanding the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition. <i>Oncotarget</i> , 2015, 6, 13858-13898.	0.8	195
76	Enzymatically Modified Starch Ameliorates Postprandial Serum Triglycerides and Lipid Metabolome in Growing Pigs. <i>PLoS ONE</i> , 2015, 10, e0130553.	1.1	21
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85	Investigation of functional properties and color changes of corn extrudates enriched with broccoli or olive paste. <i>Food Science and Technology International</i> , 2015, 21, 613-630.	1.1	6
86	Association Between Dietary Fiber and Lower Risk of All-Cause Mortality: A Meta-Analysis of Cohort Studies. <i>American Journal of Epidemiology</i> , 2015, 181, 83-91.	1.6	97
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91	Starch and starch hydrolysates are favorable carbon sources for <i>Bifidobacteria</i> in the human gut. <i>BMC Microbiology</i> , 2015, 15, 54.	1.3	46
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97	Biochemical Characterization of the <i>Lactobacillus reuteri</i> Glycoside Hydrolase Family 70 GTFB Type of 4,6- β -Glucanotransferase Enzymes That Synthesize Soluble Dietary Starch Fibers. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7223-7232.	1.4	54
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114	Rye Bread Fortified With Cellulose and Its Acceptance by Elderlies in Nursing Homes and Young Adults. <i>Journal of Food Studies</i> , 2016, 5, 1.	0.3	5
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116	Wheat bread enrichment by pea and broad bean pods fibers: Effect on dough rheology and bread quality. <i>LWT - Food Science and Technology</i> , 2016, 73, 584-591.	2.5	101
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121	Effects of dietary pulse consumption on body weight: a systematic review and meta-analysis of randomized controlled trials. <i>American Journal of Clinical Nutrition</i> , 2016, 103, 1213-1223.	2.2	150
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131	Fish Oil and Microalga Omega-3 as Dietary Supplements: A Comparative Study on Cardiovascular Risk Factors in High-Fat Fed Rats. <i>Lipids</i> , 2016, 51, 1037-1049.	0.7	23
132	Role of Gut Microbiota and Short Chain Fatty Acids in Modulating Energy Harvest and Fat Partitioning in Youth. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2016, 101, 4367-4376.	1.8	124
133	Learning from microbial strategies for polysaccharide degradation. <i>Biochemical Society Transactions</i> , 2016, 44, 94-108.	1.6	77

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134	Quality changes in fresh rohu (<i>Labeo rohita</i>) cutlets added with fibers from ragi, oat and jowar. <i>Nutrition and Food Science</i> , 2016, 46, 571-582.	0.4	11
135	Hypoglycemic activity of the Baker's yeast β -glucan in obese/type 2 diabetic mice and the underlying mechanism. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2678-2690.	1.5	61
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148	Gum arabic suppressed diet-induced obesity by alteration the expression of mRNA levels of genes involved in lipid metabolism in mouse liver. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016, 7, 15-20.	1.5	27
149	New Horizons for the Study of Dietary Fiber and Health: A Review. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 1-12.	1.4	244
150	Evaluation of alpha-tocopherol stability in soluble dietary fiber based nanofiber. <i>LWT - Food Science and Technology</i> , 2016, 68, 485-490.	2.5	23
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155	Probiotics and Bioactive Carbohydrates in Colon Cancer Management. , 2016, , .		5
156	Digestion-resistant maltodextrin effects on colonic transit time and stool weight: a randomized controlled clinical study. European Journal of Nutrition, 2016, 55, 2389-2397.	4.6	17
157	Impact of pectin properties on lipid digestion under simulated gastrointestinal conditions: Comparison of citrus and banana passion fruit (<i>Passiflora tripartita</i> var. <i>mollissima</i>) pectins. Food Hydrocolloids, 2016, 52, 329-342.	5.6	106
158	The nutritional property of endosperm starch and its contribution to the health benefits of whole grain foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 3807-3817.	5.4	23
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