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Health benefits of cereal fibre: a review of clinical trials

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#	Paper	IF	Citations
93	Diffusion and rheology characteristics of barley mixed linkage β -glucan and possible implications for digestion. <i>Carbohydrate Polymers</i> , 2011 , 86, 1732-1738	10.3	37
92	Potential Health Benefits of Whole Grain Wheat Components. <i>Nutrition Today</i> , 2012 , 47, 163-174	1.6	11
91	Cardiovascular benefits of dietary fiber. <i>Current Atherosclerosis Reports</i> , 2012 , 14, 505-14	6	100
90	Les grains de céréales : diversité et compositions nutritionnelles. <i>Cahiers De Nutrition Et De Diététique</i> , 2012 , 47, S4-S15	0.2	5
89	Hydrocolloid-based nutraceutical delivery systems. <i>Food and Function</i> , 2012 , 3, 503-7	6.1	22
88	The effect of inulin and fructo-oligosaccharide supplementation on the textural, rheological and sensory properties of bread and their role in weight management: a review. <i>Food Chemistry</i> , 2012 , 133, 237-48	8.5	142
87	Interactions of a lignin-rich fraction from brewer's spent grain with gut microbiota in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6754-62	5.7	26
86	The potential role of phytochemicals in wholegrain cereals for the prevention of type-2 diabetes. <i>Nutrition Journal</i> , 2013 , 12, 62	4.3	103
85	Bound phytochemicals from ready-to-eat cereals: comparison with other plant-based foods. <i>Food Chemistry</i> , 2013 , 141, 2880-6	8.5	15
84	Concentrated arabinoxylan but not concentrated β -glucan in wheat bread has similar effects on postprandial insulin as whole-grain rye in porto-arterial catheterized pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7760-8	5.7	22
83	Nutritional, antioxidant, and glycaemic characteristics of new functional bread. <i>Chemical Papers</i> , 2013 , 67,	1.9	11
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77	How can both the health potential and sustainability of cereal products be improved? A French perspective. <i>Journal of Cereal Science</i> , 2014 , 60, 540-548	3.8	12

76	Dietary Fiber Intake and Risk of Stroke. <i>Current Nutrition Reports</i> , 2014 , 3, 88-93	6	3
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74	Similar metabolic responses in pigs and humans to breads with different contents and compositions of dietary fibers: a metabolomics study. <i>American Journal of Clinical Nutrition</i> , 2014 , 99, 941-9	7	56
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72	Wheat flour versus rice consumption and vascular diseases: Evidence from the China Study II data. <i>Food Dynamics</i> , 2015 , 6,	0.5	2
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69	Quantification and visualization of dietary fibre components in spelt and wheat kernels. <i>Journal of Cereal Science</i> , 2015 , 62, 124-133	3.8	10
68	Soluble arabinoxylan alters digesta flow and protein digestion of red meat-containing diets in pigs. <i>Nutrition</i> , 2015 , 31, 1141-7	4.8	20
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63	Wheat bran promotes enrichment within the human colonic microbiota of butyrate-producing bacteria that release ferulic acid. <i>Environmental Microbiology</i> , 2016 , 18, 2214-25	5.2	86
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61	A Randomized Controlled Trial to Increase Navy Bean or Rice Bran Consumption in Colorectal Cancer Survivors. <i>Nutrition and Cancer</i> , 2016 , 68, 1269-1280	2.8	37
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- 4 Developing Stable Freeze-Dried Functional Ingredients Containing Wild-Type Presumptive Probiotic Strains for Food Systems. **2023**, 13, 630 1
- 3 Dietary Fibre Impacts the Texture of Cooked Whole Grain Rice. **2023**, 12, 899 0
- 2 Effect of blending ratio and fermentation time on the physicochemical, microbiological, and sensory qualities of injera from teff, pearl millet, and buckwheat flours. **2023**, 21, 217-236 0
- 1 A Heart-Healthy Diet for Cardiovascular Disease Prevention: Where Are We Now?. Volume 19, 237-253 0