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List of articles citing

Quinoa (*Chenopodium quinoa*, Willd.) as a source of dietary fiber and other functional components

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#	Paper	IF	Citations
111	Genetic diversity and comparison of physicochemical and nutritional characteristics of six quinoa ( <i>Chenopodium quinoa</i> willd.) genotypes cultivated in Chile. <i>Food Science and Technology</i> , <b>2012</b> , 32, 835-843	2	34
110	Fibre in extruded products. <b>2013</b> , 256-272		6
109	Biscoitos com diferentes concentrações de farinha de quinoa em substituição parcial à farinha de trigo. <b>2014</b> , 17, 121-129		8
108	Properties of extruded whole grain cereals and pseudocereals flours. <b>2015</b> , 50, 2152-2159		43
107	Degradation parameters of amaranth, barley and quinoa in alpacas fed grass hay. <b>2015</b> , 99, 873-9		4
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105	Physicochemical and functional properties of quinoa protein isolate. <b>2015</b> , 60, 297-305		103
104	Quinoa ( <i>Chenopodium quinoa</i> W.) and amaranth ( <i>Amaranthus caudatus</i> L.) provide dietary fibres high in pectic substances and xyloglucans. <b>2015</b> , 167, 490-6		112
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