Extrusion process improves the functionality of soluble dietary fiber in oat bran

DOI: 10.1016/j.jcs.2011.04.001
Journal of Cereal Science, 2011, 54, 98-103.

#	Paper	IF	Citations
172	Chemical composition and physicochemical properties of dietary fiber from Polygonatum odoratum as affected by different processing methods. *Food Research International*, **2012**, 49, 406-410	7	73
171	Extrusion of Hulled Barley Affecting Glucan and Properties of Extrudates. **2013**, 6, 1374-1389		49
170	Extrusion treatment for improved physicochemical and antioxidant properties of high-molecular weight polysaccharides isolated from coarse tea. *Food Research International*, **2013**, 53, 726-731	7	24
169	Comparison of acid and enzymatic hydrolyses of oat bran glucan at low water content. *Food Research International*, **2013**, 52, 99-108	7	27
168	Effect of fibre protein additions and process parameters on microstructure of corn extrudates. *Journal of Cereal Science*, **2013**, 58, 488-494	3.8	13
167	Effects of twin-screw extrusion on soluble dietary fibre and physicochemical properties of soybean residue. *Food Chemistry*, **2013**, 138, 884-9	8.5	72
166	Effects of extrusion process in snacks of oats ixtamalized corn pericarp mixtures on dietary fiber content and functional properties. **2013**, 11, 38-45		2
165	Fibre in extruded products. **2013**, 256-272		6
164	. **2014**,		9
163	Processing of oats and the impact of processing operations on nutrition and health benefits. **2014**, 112 Suppl 2, S58-64		80
162	Oat glucan: physico-chemical characteristics in relation to its blood-glucose and cholesterol-lowering properties. **2014**, 112 Suppl 2, S4-S13		99
161	Modification of wheat flour functionality and digestibility through different extrusion conditions. **2014**, 143, 74-79		53
160	Extraction and Functional Properties of Water-Soluble Dietary Fiber from Apple Pomace. **2014**, 37, 293-298		36
159	Novel blasting extrusion processing improved the physicochemical properties of soluble dietary fiber from soybean residue and in vivo evaluation. **2014**, 120, 1-8		113
158	Optimization and characterization of wheat bran modified by in situ enhanced CO2 blasting extrusion. *LWT - Food Science and Technology*, **2014**, 59, 605-611	5.4	12
157	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. **2014**, 7, 2657-2665		71
156	Changes of Properties and Functional Components of Extruded Foods. **2014**, 325-361		

155	Extrusion: Cooking. **2015**, 87-156		1
154	Extruded corn gruels containing linden flowers: quantitation of phenolic compounds and selected quality characteristics. **2015**, 13,		13
153	Modification of insoluble dietary fibres in soya bean okara and their physicochemical properties. **2015**, 50, 2606-2613		42
152	Extrusion-assisted enzymatic hydrolysis extraction process of rice bran dietary fiber. **2015**,		
151	Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran. *Food Chemistry*, **2015**, 180, 106-115	8.5	120
150	Effect of Oat Bran Fractions on Extrudates Made of Defatted Oats. **2015**, 8, 445-458		17
149	Novel Soluble Dietary Fiber-Tannin Self-Assembled Film: A Promising Protein Protective Material. **2015**, 63, 5813-20		12
148	Efficacy of pectin and insoluble fiber extracted from soy hulls as a functional non-meat ingredient. *LWT - Food Science and Technology*, **2015**, 64, 1071-1077	5.4	24
147	Physicochemical characterization of five types of citrus dietary fibers. **2015**, 4, 250-258		51
146	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. *Food Chemistry*, **2015**, 185, 90-8	8.5	93
145	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. **2015**, 8, 2036-2046		27
144	Nutritional advantages of oats and opportunities for its processing as value added foods - a review. **2015**, 52, 662-75		181
143	Processing treatments enhance the adsorption characteristics of epigallocatechin-3-gallate onto apple pomace. **2015**, 150, 75-81		13
142	Extrusion Cooking: Chemical and Nutritional Changes. **2016**, 569-575		10
141	Efectos del consumo del beta-glucano de la avena sobre el colesterol sangu□□eo: una revisi□□. **2016**, 20, 127		
140	Effect of twin-screw extrusion processing of rice bran expansion rate. **2016**,		
139	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. **2016**,		
138	Synergistic Effects of Barley, Oat and Legume Material on Physicochemical and Glycemic Properties of Extruded Cereal Breakfast Products. *Journal of Food Processing and Preservation*, **2016**, 40, 405-413	2.1	6

137	Functional Properties and Morphological Characters of Soluble Dietary Fibers in Different Edible Parts of Angelica Keiskei. *Journal of Food Science*, **2016**, 81, C2189-98	3.4	19
136	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. **2016**, 64, 8735-8744		36
135	Effects of selected extrusion parameters on physicochemical properties and in´vitro starch digestibility and glucan extractability of whole grain oats. *Journal of Cereal Science*, **2016**, 70, 85-90	3.8	17
134	Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. **2016**, 151, 113-118		50
133	Extrusion and Extruded Products: Changes in Quality Attributes as Affected by Extrusion Process Parameters: A Review. **2016**, 56, 445-75		152
132	Extrusion of barley and oat influence the fecal microbiota and SCFA profile of growing pigs. **2016**, 7, 1024-32		23
131	Development and parameter optimization of health promising extrudate based on fenugreek oat and pea. **2016**, 14, 34-40		27
130	Dietary fiber and satiety: the effects of oats on satiety. *Nutrition Reviews*, **2016**, 74, 131-47	6.4	93
129	Effects of diverse food processing conditions on the structure and solubility of wheat, barley and rye endosperm dietary fibre. **2016**, 169, 228-237		32
128	The effect of extrusion processing on the physiochemical properties of extruded orange pomace. *Food Chemistry*, **2016**, 192, 363-9	8.5	70
127	Barley: Impact of processing on physicochemical and thermal properties A review. *Food Reviews International*, **2017**, 33, 359-381	5.5	20
126	Response surface methodology for optimisation of soluble dietary fibre extraction from sweet potato residue modified by steam explosion. **2017**, 52, 741-747		11
125	Stabilization of Tarom and Domesiah cultivars rice bran: Physicochemical, functional and nutritional properties. *Journal of Cereal Science*, **2017**, 74, 64-71	3.8	24
124	Comparison between collet and cooking extrusions on physicochemical properties of whole grain barley. **2017**, 40, e12480		7
123	Moisture content during extrusion of oats impacts the initial fermentation metabolites and probiotic bacteria during extended fermentation by human fecal microbiota. *Food Research International*, **2017**, 97, 209-214	7	10
122	Effect of Different Extrusion Parameters on Dietary Fiber in Wheat Bran and Rye Bran. *Journal of Food Science*, **2017**, 82, 1344-1350	3.4	28
121	Impacts of Cellulose Fiber Particle Size and Starch Type on Expansion During Extrusion Processing. *Journal of Food Science*, **2017**, 82, 1647-1656	3.4	22
120	The effect of extrusion on the functional properties of oat fibre. *LWT - Food Science and Technology* , **2017**, 84, 106-113	5.4	10

119	Physicochemical, microstructural and functional characterization of dietary fibers extracted from lemon, orange and grapefruit seeds press meals. **2017**, 11, 9-17		32
118	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-Regulates Host AMPK Pathways. **2017**, 61, 1700473		31
117	Insoluble dietary fibers from Angelica keiskei by-product and their functional and morphological properties. **2017**, 69, 1600122		6
116	Physicochemical, functional, and nutritional characteristics of stabilized rice bran form tarom cultivar. *Food Science and Nutrition*, **2017**, 5, 407-414	3.2	22
115	Physicochemical properties and structural characteristics of soluble dietary fibers from yellow and purple fleshed potatoes by-product. **2017**, 20, S2939-S2949		5
114	<i>Optimized design of conditioner equipment and cooling device on rice bran extruder</i>. **2017**,		
113	Application and Development Prospects of Dietary Fibers in Flour Products. **2017**, 2017, 1-8		7
112	Physicochemical and sensory characterization of an extruded product from blue maize meal and orange bagasse using the response surface methodology. **2018**, 16, 498-505		3
111	Physicochemical and functional properties of dietary fiber from foxtail millet (Setaria italic) bran. *Journal of Cereal Science*, **2018**, 79, 456-461	3.8	83
110	Oats in healthy gluten-free and regular diets: A perspective. *Food Research International*, **2018**, 110, 3-107		35
109	Insoluble dietary fibers from yellow- and purple-fleshed potatoes by-products and their physicochemical properties and structural characteristics: A comparative study. **2018**, 70, 1700104		3
108	Microstructure and its relationship with quality and storage stability of extruded products. **2018**, 161-191		3
107	Health-related effects and improving extractability of cereal arabinoxylans. *International Journal of Biological Macromolecules*, **2018**, 109, 819-831	7.9	32
106	Steam-explosion-modified optimization of soluble dietary fiber extraction from apple pomace using response surface methodology. **2018**, 16, 20-26		11
105	The Effect of Oat Bran on the Dough Rheology and Quality of Chinese Steamed Bread. **2018**, 1, 126-130		2
104	Enrichment of soybean dietary fiber and protein fortified rice grain by dry flour extrusion cooking: the physicochemical, pasting, taste, palatability, cooking and starch digestibility properties.. **2018**, 8, 26682-26690		14
103	Modification of garlic skin dietary fiber with twin-screw extrusion process and in vivo evaluation of Pb binding. *Food Chemistry*, **2018**, 268, 550-557	8.5	33
102	Optimization of the extrusion process for preparation of soluble dietary fiber-enriched calamondin pomace and its influence on the properties of bread. **2019**, 56, 5444-5453		7

101	Bioactive Factors and Processing Technology for Cereal Foods. **2019**,		4
100	Technologies for Improving the Nutritional Quality of Cereals. **2019**, 19-31		
99	Physico-chemical and functional properties of dried male date palm flowers. **2019**, 31, 100441		5
98	Cereal B-Glucans: The Impact of Processing and How It Affects Physiological Responses. **2019**, 11,		59
97	Evaluation of Major Dietary Ingredients in Diverse Oats (Avena sativa L.) Germplasm. **2019**, 22, 495-507		2
96	Effects of high-pressure homogenization on physical and thermal properties of citrus fiber. *LWT - Food Science and Technology*, **2019**, 116, 108573	5.4	13
95	Effect of twin-screw extrusion on gelatinization characteristics of oat powder. **2019**, 42, e13014		5
94	Extrusion of apple pomace increases antioxidant activity upon in vitro digestion. **2019**, 10, 951-963		25
93	Preparation of soluble dietary fibers from Gracilaria lemaneiformis and its antitumor activity in vivo. **2019**, 13, 1574-1582		2
92	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. *Foods*, **2019**, 8,	4.9	6
91	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. *LWT - Food Science and Technology*, **2019**, 111, 673-681	5.4	16
90	Improved physicochemical and functional properties of dietary fiber from millet bran fermented by Bacillus natto. *Food Chemistry*, **2019**, 294, 79-86	8.5	60
89	Structural and Physicochemical Characteristics of Rice Bran Dietary Fiber by Cellulase and High-Pressure Homogenization. **2019**, 9, 1270		13
88	Improving the physicochemical properties of partially enhanced soluble dietary fiber through innovative techniques: A coherent review. *Journal of Food Processing and Preservation*, **2019**, 43, e13917	2.1	15
87	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. *Food Hydrocolloids*, **2019**, 94, 48-56	10.6	49
86	Optimization and characteristics of extruded puffed snacks with Agaricus bisporus powder and rice flour. **2019**, 42, e13286		
85	Yield and Physicochemical Properties of Soluble Dietary Fiber Extracted from Untreated and Steam Explosion-Treated Black Soybean Hull. **2019**, 2019, 1-9		2
84	Extraction, Purification, and Characterization of Insoluble Dietary Fiber from Oat Bran. **2019**, 27, 385		3

83	Effects of thermal processing on the structural and functional properties of soluble dietary fiber from whole grain oats. **2019**, 25, 282-294		12
82	Modification of rice bran dietary fiber concentrates using enzyme and extrusion cooking. *Food Hydrocolloids*, **2019**, 89, 773-782	10.6	48
81	Extrusion of a Curcuminoid-Enriched Oat Fiber-Corn-Based Snack Product. *Journal of Food Science*, **2019**, 84, 284-291	3.4	7
80	In-line rheological and microstroctural characterization of high moisture content protein vegetable mixtures in single screw extrusion. **2019**, 245, 112-123		12
79	Phenolic composition and nutritional attributes of diaphragma juglandis fructus and shell of walnut (L.). **2020**, 29, 187-196		6
78	Effects of vacuum mixing and mixing time on the processing quality of noodle dough with high oat flour content. *Journal of Cereal Science*, **2020**, 91, 102885	3.8	16
77	Structural Features, Modification, and Functionalities of Beta-Glucan. **2020**, 8, 1		42
76	*Nutrition Reviews*, **2020**, 78, 77-99	6.4	
75	An Assessment of Three Carbohydrate Metrics of Nutritional Quality for Packaged Foods and Beverages in Australia and Southeast Asia. **2020**, 12,		1
74	Physicochemical and functional properties of dietary fiber from Nannochloropsis oceanica: A comparison of alkaline and ultrasonic-assisted alkaline extractions. *LWT - Food Science and Technology*, **2020**, 133, 110080	5.4	4
73	Impacts of extrusion processing on nutritional components in cereals and legumes: Carbohydrates, proteins, lipids, vitamins, and minerals. **2020**, 415-443		4
72	Global review of heart health claims for oat beta-glucan products. *Nutrition Reviews*, **2020**, 78, 78-97	6.4	11
71	Soluble dietary fibers from black soybean hulls: Physical and enzymatic modification, structure, physical properties, and cholesterol binding capacity. *Journal of Food Science*, **2020**, 85, 1668-1674	3.4	12
70	Increasing soluble dietary fiber content and antioxidant activity of wheat bran through twin-screw extrusion pretreatment. *Preparative Biochemistry and Biotechnology*, **2020**, 50, 954-960	2.4	3
69	Effect of processing on barley glucan content, its molecular weight and extractability. *International Journal of Biological Macromolecules*, **2020**, 162, 1204-1216	7.9	17
68	Extrusion followed by ultrasound as a chemical-free pretreatment method to enhance enzymatic hydrolysis of rice hull for fermentable sugars production. *Industrial Crops and Products*, **2020**, 149, 112356	5.9	20
67	Physicochemical and functional properties of soluble dietary fiber from different colored quinoa varieties (Chenopodium quinoa Willd). *Journal of Cereal Science*, **2020**, 95, 103045	3.8	14
66	Extrusion and nixtamalization conditions influence the magnitude of change in the nutrients and bioactive components of cereals and legumes. *Food Science and Nutrition*, **2020**, 8, 1753-1765	3.2	17

65	Application of extrusion technology in plant food processing byproducts: An overview. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 218-246	16.4	60
64	Preparation of Cookies with Various Native Seaweeds Found on the Korean Coast. *Journal of Aquatic Food Product Technology*, **2020**, 29, 167-174	1.6	8
63	Digestibility, textural and sensory characteristics of cookies made from residues of enzyme-assisted aqueous extraction of soybeans. *Scientific Reports*, **2020**, 10, 4222	4.9	3
62	Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. *Food Hydrocolloids*, **2021**, 111, 106222	10.6	11
61	Retrogradation inhibition of rice starch with dietary fiber from extruded and unextruded rice bran. *Food Hydrocolloids*, **2021**, 113, 106488	10.6	9
60	Dietary fibers fractionated from gardenia (Gardenia jasminoides Ellis) husk: structure and in vitro hypoglycemic effect. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3723-3731	4.3	1
59	Linking Expansion Behaviour of Extruded Potato Starch/Rapeseed Press Cake Blends to Rheological and Technofunctional Properties. *Polymers*, **2021**, 13,	4.5	6
58	Effects of steam explosion on yield and properties of soluble dietary fiber from wheat bran. *Food Science and Technology Research*, **2021**, 27, 35-42	0.8	3
57	Optimization of Soluble Dietary Fiber from Ultrafine Bamboo Powder by Ball Milling and Adsorption Capacity of Heavy Metals. *Journal of Biobased Materials and Bioenergy*, **2021**, 15, 244-252	1.4	
56	Thermal processing influences the physicochemical properties, in vitro digestibility and prebiotics potential of germinated highland barley. *LWT - Food Science and Technology*, **2021**, 140, 110814	5.4	2
55	Study on the Optimization of the Soluble Dietary Fiber Content of Soybean Residue by Steam Explosion Pretreatment. *International Journal of Scientific Research in Science, Engineering and Technology*, **2021**, 36-39	0.1	
54	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. *Foods*, **2021**, 10,	4.9	7
53	Production of extruded-cooked lentil flours at industrial level: Effect of processing conditions on starch gelatinization, dough rheological properties and techno-functional parameters. *LWT - Food Science and Technology*, **2021**, 147, 111580	5.4	2
52	Functional drink powders from vertical-stone-milled oat and highland barley with high dietary-fiber levels decrease the postprandial glycemic response. *Journal of Functional Foods*, **2021**, 83, 104548	5.1	2
51	Evaluation of physico-chemical properties of tomato powder produced by an optimized freeze drying process. *International Journal of Food Engineering*, **2021**,	1.9	
50	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. *Food Chemistry*, **2021**, 364, 130395	8.5	2
49	Functional, physicochemical and structural properties of soluble dietary fiber from rice bran with extrusion cooking treatment. *Food Hydrocolloids*, **2021**, 121, 107057	10.6	5
48	Utilization of Food Processing By-products in Extrusion Processing: A Review. *Frontiers in Sustainable Food Systems*, **2021**, 4,	4.8	12

47	The Impact of Processing on Potentially Beneficial Wheat Grain Components for Human Health. **2020**, 387-420		3
46	The Effect of Extrusion Conditions on Water-extractable Arabinoxylans from Corn Fiber. *Preventive Nutrition and Food Science*, **2014**, 19, 124-7	2.4	5
45	Extrusion-cooking affects oat bran physicochemical and nutrition-related properties and increases its β-glucan extractability. *Journal of Cereal Science*, **2021**, 102, 103360	3.8	1
44	Healthy Dietary Fibers from Plant Food By-Products. *Food Additives*, **2015**, 25-56		
43	Effects of Ultrasonication Treatment on Physical and Functional Characteristics of Fruits and Vegetables for Juice Production. *Korean Journal of Food and Cookery Science*, **2017**, 33, 387-394	0.5	
42	Kırmızı ve Yeşil Mercimekten Elde Edilen Diyet Liflerinin Karakterizasyonu ve Fonksiyonel Özellikleri. *Akademik Gıda*, 135-147	1	1
41	Research on the Advanced Bioavailability of Extruded Colloidal Oatmeal. *Journal of Society of Cosmetic Chemists of Japan*, **2018**, 52, 269-274	0	
40	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. *LWT - Food Science and Technology*, **2022**, 153, 112569	5.4	0
39	Valorization of cereal by-product hemicelluloses: Fractionation and purity considerations.. *Food Research International*, **2022**, 151, 110818	7	3
38	The utilization of oat for the production of wholegrain foods: Processing technology and products. *Food Frontiers*,	4.2	0
37	Evaluation of the Structural, Physicochemical and Functional Properties of Dietary Fiber Extracted from Newhall Navel Orange By-Products. *Foods*, **2021**, 10,	4.9	3
36	Role of Microbial Fermentation in Gluten-Free Products. *Food Engineering Series*, **2022**, 47-71	0.5	
35	Study on the effects of combined processing of micro-pulverization and extrusion on the physicochemical properties of oat bran. *Journal of Food Processing and Preservation*,	2.1	
34	CARACTERÍSTICAS TECNOLÓGICAS DAS FARINHAS PRÉ-COZIDAS A PARTIR DO PROCESSO DE EXTRUSÃO TERMOPLÁSTICA. *Acta Tecnológica*, **2014**, 9, 37-47	0.3	
33	Effect of Steam Explosion Condition on the Improvement of Physicochemical Properties of Pine Chips for Feed Additives. *Journal of the Korean Wood Science and Technology*, **2022**, 50, 59-67	2	0
32	Approaches for Extracting Nanofibrillated Cellulose from Oat Bran and Its Emulsion Capacity and Stability.. *Polymers*, **2022**, 14,	4.5	4
31	Effects of microwave on microscopic, hydration and gelatinization properties of oat and its application on noodle-processing. *Journal of Food Processing and Preservation*,	2.1	0
30	Orange waste peel to high value soluble dietary fiber concentrate: comparison of conversion methods and their environmental impact. *Biomass Conversion and Biorefinery*, 1	2.3	0

29	The applications of conventional and innovative mechanical technologies to tailor structural and functional features of dietary fibers from plant wastes: A review. *Comprehensive Reviews in Food Science and Food Safety*,	16.4	0
28	Effect of extruded corn flour addition on the quality characteristics of fine dried noodles. *Cereal Chemistry*,	2.4	0
27	Development of Cellular High-Protein Foods: Third-Generation Yellow Pea and Red Lentil Puffed Snacks.. *Foods*, **2021**, 11,	4.9	1
26	Improved Physicochemical and Functional Properties of Dietary Fiber from Rosa Roxburghii Pomace Fermented by Bacillus Natto. *SSRN Electronic Journal*,	1	
25	Modification of Orange Bagasse with Reactive Extrusion to Obtain Cellulose-Based Materials. *Polysaccharides*, **2022**, 3, 401-410	3	1
24	Starchy plant ingredients in pirarucu (Arapaima gigas) feeds: Utilization potential based on apparent digestibility and starch microstructure. *Aquaculture Research*,	1.9	
23	Combined Modification of Soluble Dietary Fibers from Apple Pomace by Steam Explosion and Enzymatic Hydrolysis to Improve its Structural, Physicochemical and Functional Properties. *Waste and Biomass Valorization*,	3.2	0
22	Valorization of Wheat Bran by Three Fungi Solid-State Fermentation: Physicochemical Properties, Antioxidant Activity and Flavor Characteristics. *Foods*, **2022**, 11, 1722	4.9	0
21	Extrusion Processing: A Strategy for Improving the Functional Components, Physicochemical Properties, and Health Benefits of Whole Grains. *Food Research International*, **2022**, 111681	7	1
20	Extrusion for Soluble Dietary Fiber Concentrate: Critical Overview on Effect of Process Parameters on Physicochemical, Nutritional, and Biological Properties. *Food Reviews International*, 1-22	5.5	0
19	Chemical composition, structural and functional properties of insoluble dietary fiber obtained from the Shatian pomelo peel sponge layer using different modification methods. *LWT - Food Science and Technology*, **2022**, 165, 113737	5.4	2
18	Effect of Cereals and Legumes Processing on In Situ Rumen Protein Degradability: A Review. **2022**, 8, 363		0
17	Prebiotic and Probiotic Potential of Cereals. **2022**, 163-188		0
16	Improved physicochemical and functional properties of dietary fiber from Rosa roxburghii pomace fermented by Bacillus natto. **2022**, 102030		0
15	Effect of the Addition of Soybean Residue (Okara) on the Physicochemical, Tribological, Instrumental, and Sensory Texture Properties of Extruded Snacks. **2022**, 11, 2967		0
14	Application of Solid-State Fermentation for the Improving of Extruded Corn Dry-Milling By-Products and Their Protein Functional Properties. **2022**, 12, 1909		1
13	Functional properties of date powder under ultrasound, microwave and chemical hydrolysis: verifying its quality and safety with FTIR technique.		0
12	Phytochemical properties and health benefits of pregelatinized Tartary buckwheat flour under different extrusion conditions. 9,		0

11	Properties of plant-derived soluble dietary fibers for fiber-enriched foods: A comparative evaluation. **2022**, 223, 1196-1207	0
10	Structural change and functional improvement of wheat germ protein promoted by extrusion. **2023**, 137, 108389	0
9	Nutritional Attributes and Phenolic Composition of Flower and Bud of Sophora japonica L. and Robinia pseudoacacia L.. **2022**, 27, 8932	0
8	Effects of extruded wheat bran on the physicochemical properties and edible quality of stewing noodles.	0
7	Influences of modified fiber inclusion with varying particle size on corn starch-based extrudate expansion.	0
6	Diversity of fibers in common foods: Key to advancing dietary research. **2023**, 139, 108495	0
5	Effect of ultra-high pressure treatment on structural and functional properties of dietary fiber from pomelo fruitlets. **2023**, 52, 102436	0
4	Physicochemical, structure properties and in vitro hypoglycemic activity of soluble dietary fiber from adlay (Coix lachryma-jobi L. var. ma-yuen Stapf) bran treated by steam explosion. 10,	0
3	Physicochemical and antioxidant properties of extruded Rhodiola as affected by twin-screw extrusion. **2023**, 26, 614-627	0
2	Enzymatic hydrolysis preserves nutritional properties of oat bran and improves sensory and physiochemical properties for powdered beverage application. **2023**, 181, 114729	0
1	Extrusion Modification of Wheat Bran and Its Effects on Structural and Rheological Properties of Wheat Flour Dough. **2023**, 12, 1813	0