CITATION REPORT List of articles citing

Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review

DOI: 10.1016/j.foodchem.2010.06.077 Food Chemistry, 2011, 124, 411-421.

Source: https://exaly.com/paper-pdf/51546276/citation-report.pdf

Version: 2024-04-23

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
1016	Industrial Applications of Macroalgae. 2011 , 500-521		4
1015	Certain physicochemical and functional properties of fibre fractions from pulses. 2011 , 44, 2515-2523		27
1014	Agro-industrial potential of exotic fruit byproducts as a source of food additives. 2011 , 44, 1866-1874		387
1013	Chitosan interaction with iron from yoghurt using an in vitro digestive model: comparative study with plant dietary fibers. 2011 , 12, 4647-60		8
1012	Effects of pasteurization on bioactive polysaccharide acemannan and cell wall polymers from Aloe barbadensis Miller. 2011 , 86, 1675-1683		59
1011	Physicochemical characteristics of rice starch supplemented with dietary fibre. <i>Food Chemistry</i> , 2011 , 127, 153-158	8.5	19
1010	Effect of Enzymatic Extraction Treatment on Physicochemical Properties, Microstructure and Nutrient Composition of Tartary Buckwheat Bran: A New Source of Antioxidant Dietary Fiber. 2011 , 396-398, 2052-2059		5
1009	Plant Derived Bioactives. 2011 , 501-515		2
1008	Improving the quality of high-fibre breads. 2012 , 736-753		3
1007	Propiedades nutritivas y saludables de algas marinas y su potencialidad como ingrediente funcional. 2012 , 39, 196-202		10
1006	Dietary Fiber and Availability of Nutrients: A Case Study on Yoghurt as a Food Model. 2012,		
1005	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). 2012 , 15, 25-37		22
1004	Cereal bran and wholegrain as a source of dietary fibre: technological and health aspects. 2012 , 63, 882	:-92	19
1003	Genotype by environment interaction effects on fibre components in potato (Solanum tuberosum L.). 2012 , 187, 77-86		19
1002	Effect of processing on physico-chemical characteristics of dietary fibre concentrates obtained from peach (Prunus persica L.) peel and pulp. 2012 , 49, 184-192		35
1001	Chemical, technological and in vitro antioxidant properties of cocoa (Theobroma cacao L.) co-products. 2012 , 49, 39-45		89
1000	Reduction in fat uptake of doughnut by microparticulated wheat bran. 2012 , 63, 987-95		14

999	Formulating breads for specific dietary requirements. 2012 , 711-735		4
998	Physicochemical properties of a dressing-type o/w emulsion as influenced by orange pulp fiber incorporation. 2012 , 46, 335-340		22
997	Functional properties of pasteurized samples of Aloe barbadensis Miller: Optimization using response surface methodology. 2012 , 47, 225-232		29
996	Use of sesame oil cake (Sesamum indicum L.) on corn expanded extrudates. 2012 , 45, 434-443		42
995	Chemical, technological and in vitro antioxidant properties of mango, guava, pineapple and passion fruit dietary fibre concentrate. <i>Food Chemistry</i> , 2012 , 135, 1520-6	5	239
994	A novel in-situ enhanced blasting extrusion technique âlExtrudate analysis and optimization of processing conditions with okara. 2012 , 16, 80-88		26
993	Recent advances in the development of high-fibre baked products. 2012 , 28, 4-14		87
992	Composition of by-products from cooked fruit processing and potential use in food products. 2012 , 27, 61-69		42
991	Characteristics of Starch-Based Cellulosic Foam Made by Microwave Expansion. 2012,		
990	Cereal bran fractionation: processing techniques for the recovery of functional components and their applications to the food industry. 2012 , 4, 61-77		6
989	Heat and pH stability of alkali-extractable corn arabinoxylan and its xylanase-hydrolyzate and their viscosity behavior. 2012 , 77, H23-30		11
988	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 , 8. 133, 237-48	5	142
987	Pea starch noodles: Effect of processing variables on characteristics and optimisation of twin-screw extrusion process. <i>Food Chemistry</i> , 2012 , 133, 742-753	5	62
986	Selective in vivo effect of chitosan on fatty acid, neutral sterol and bile acid excretion: a longitudinal study. <i>Food Chemistry</i> , 2012 , 134, 940-7	5	24
985	Autohydrolysis and organosolv process for recovery of hemicelluloses, phenolic compounds and lignin from grape stalks. 2012 , 107, 267-74		63
984	Characteristics of fibre-rich powder and antioxidant activity of pitaya (Hylocereus undatus) peels. 2012 , 47, 1279-1285		33
983	Evaluation of performance of dough and bread incorporating chia (Salvia hispanica L.). 2013, 237, 865-874		56
982	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: a review. 2013 , 61, 1-6		338

981	Multivariate analysis of high resolution nuclear magnetic resonance spectra in discrete Fourier transform domain. 2013 , 5, 3700	
980	Optimizing Conditions for TEMPO/NaOCl-Mediated Chemoselective Oxidation of Primary Alcohols in Sweet Potato Residue. 2013 , 6, 690-698	1
979	Anti-diabetic and hypoglycemic properties of fibre-enriched cake in alloxan-induced diabetic rats. 2013 , 6, 135-141	3
978	Dietary fiber, organic acids and minerals in selected wild edible fruits of Mozambique. 2013 , 2, 88	19
977	Mini-review on edible mushrooms as source of dietary fiber: Preparation and health benefits. 2013 , 2, 162-166	122
976	Optimisation of the addition of carrot dietary fibre to a dry fermented sausage (sobrassada) using artificial neural networks. 2013 , 94, 341-8	10
975	Wheat and other Triticum grains. 2013 , 1-67e	12
974	Preparation of dietary fibre-enriched materials from preharvest dropped apples and their utilisation as a high-fibre flour substitute. 2013 , 93, 1974-8	8
973	Preventing constipation: a review of the laxative potential of food ingredients. 2013, 48, 445-467	15
972	Stability of B-complex vitamins and dietary fiber during rye sourdough bread production. 2013 , 57, 30-38	28
971	An improved method for rapid quantitative analysis of the insoluble dietary fiber in common cereals and some sorts of beans. 2013 , 57, 270-274	12
970	Physicochemical and antioxidant properties of extruded corn grits with corn fiber by CO2 injection extrusion process. 2013 , 58, 110-116	38
969	Effect of microfluidization process on the functional properties of insoluble dietary fiber. 2013 , 54, 1821-182	7 94
968	Physicochemical Properties of Dietary Fibres Prepared from Ambarella (Spondias cytherea) and Mango (Mangifera indica) Peels. 2013 , 6, 591-597	14
967	Innovative analytical tools to characterize prebiotic carbohydrates of functional food interest. 2013 , 405, 4591-605	29
966	Functional components of grape pomace: their composition, biological properties and potential applications. 2013 , 48, 221-237	219
965	Rheological properties of water insoluble date fiber incorporated wheat flour dough. 2013 , 51, 409-416	87
964	Wine grape pomace as antioxidant dietary fibre for enhancing nutritional value and improving storability of yogurt and salad dressing. <i>Food Chemistry</i> , 2013 , 138, 356-65	212

(2013-2013)

963	In vitro antioxidant properties of crude extracts and compounds from brown algae. <i>Food Chemistry</i> , 2013 , 138, 1764-85	276
962	Sequential extraction of polysaccharides from enzymatically hydrolyzed okara byproduct: physicochemical properties and in vitro fermentability. <i>Food Chemistry</i> , 2013 , 141, 1114-9	44
961	Physical properties of extruded corn grits with corn fibre by CO2 injection extrusion. 2013 , 116, 14-20	19
960	Effects of extrusion process in snacks of oatsâlixtamalized corn pericarp mixtures on dietary fiber content and functional properties. 2013 , 11, 38-45	2
959	Effect of a brown seaweed (Laminaria digitata) extract containing laminarin and fucoidan on the quality and shelf-life of fresh and cooked minced pork patties. 2013 , 94, 304-11	61
958	Chemical, physico-chemical, technological, antibacterial and antioxidant properties of dietary fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. 2013 , 51, 756-763	124
957	The effects of dietary fibre addition on the quality of common cereal products. 2013 , 58, 216-227	157
956	Manufacture and characterization of gluten-free spaghetti enriched with vegetable flour. 2013 , 57, 333-342	61
955	Fibre in extruded products. 2013 , 256-272	6
954	Dietary fiber and cell wall polysaccharides from plum (Prunus domestica L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. 2013 , 54, 1787-1794	29
953	Acute and Subchronic Toxic Effects of the Fruits of Physalis peruviana L. 2013 , 2013, 707285	3
952	Fibre-enriched meat products. 2013 , 329-347	6
951	The range of dietary fibre ingredients and a comparison of their technical functionality. 2013, 96-119	20
950	Fiber: composition, structures, and functional properties. 2013 , 68, 81-99	13
949	A meta-analysis on the role of soluble fibre in diets for growing rabbits. 2013 , 21,	31
948	Optimization of a fermented soy product formulation with a kefir culture and fiber using a simplex-centroid mixture design. 2013 , 64, 929-35	16
947	Vegetable, fruit and potato fibres. 2013 , 193-207	2
946	Nutritional and nutraceutical characteristics of white and redPithecellobium dulce(Roxb.) Benth fruits. 2013 , 68, 397-408	10

945	Peach Palm (Bactris gasipaes kunth) Characterization and the Potential of by-Products Flour Processing. 2013 , 19, 1061-1069	9
944	Comparative Evaluation of the Nutritional and Sensory Quality of Major Commercial Whole-wheat Breads in Nigerian Market. 2013 , 5, 1600-1605	5
943	Influence of dietary fibre addition on the rheological and sensory properties of dough and bakery products. 2013 , 31, 340-346	18
942	Efecto de la Inclusilh de Inulina en Salmueras de Marinado sobre Mermas y Calidad Sensorial de Pechugas de Pollo. 2014 , 67, 7219-7228	
941	Pumpkin Fruit Flour as a Source for Food Enrichment in Dietary Fiber. 2014 , 42,	11
940	Potencial agroindustrial de c®caras de mango de las variedades Keitt, y Tommy Atkins (Mangifera indica). 2014 , 64, 110-115	6
939	Comparative Analysis of Dietary Fibre Extract Isolated from Citrus Juice By-products using Water Extraction, Fermentation and Enzymatic Treatment Methods. 2014 , 6, 1058-1066	8
938	NATURAL ANTIOXIDANT INGREDIENT FROM BY-PRODUCTS OF FRUITS. 2014 , 9, 311-320	7
937	Nutritional value and antioxidant capacity of "cocoa honey" (Theobroma cacao L.). 2014, 34, 755-759	4
936	. 2014,	9
936 935	. 2014, Effects of fat replacement on properties of whole wheat bread. 2014, 50, 703-712	9
935	Effects of fat replacement on properties of whole wheat bread. 2014 , 50, 703-712 Incorporation of buriti endocarp flour in gluten-free whole cookies as potential source of dietary	6
935	Effects of fat replacement on properties of whole wheat bread. 2014 , 50, 703-712 Incorporation of buriti endocarp flour in gluten-free whole cookies as potential source of dietary fiber. 2014 , 69, 344-50 The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on	6
935934933	Effects of fat replacement on properties of whole wheat bread. 2014 , 50, 703-712 Incorporation of buriti endocarp flour in gluten-free whole cookies as potential source of dietary fiber. 2014 , 69, 344-50 The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. 2014 , 64, 752-761 By-product from decoction process of Hibiscus sabdariffa L. calyces as a source of polyphenols and	6 19 18
935934933932	Effects of fat replacement on properties of whole wheat bread. 2014, 50, 703-712 Incorporation of buriti endocarp flour in gluten-free whole cookies as potential source of dietary fiber. 2014, 69, 344-50 The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. 2014, 64, 752-761 By-product from decoction process of Hibiscus sabdariffa L. calyces as a source of polyphenols and dietary fiber. 2014, 94, 898-904 Ice Cream as a Vehicle for Incorporating Health-Promoting Ingredients: Conceptualization and	6 19 18 23
935934933932931	Effects of fat replacement on properties of whole wheat bread. 2014, 50, 703-712 Incorporation of buriti endocarp flour in gluten-free whole cookies as potential source of dietary fiber. 2014, 69, 344-50 The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. 2014, 64, 752-761 By-product from decoction process of Hibiscus sabdariffa L. calyces as a source of polyphenols and dietary fiber. 2014, 94, 898-904 Ice Cream as a Vehicle for Incorporating Health-Promoting Ingredients: Conceptualization and Overview of Quality and Storage Stability. 2014, 13, 627-655 Sensory characteristics and consumer liking of sausages with 10% fat and added rye or wheat bran.	6 19 18 23 44

927	Extraction and Functional Properties of Water-Soluble Dietary Fiber from Apple Pomace. 2014 , 37, 29	3-298	36
926	Evaluation of the chemical characteristics and rheological behavior of pitaya (Hylocereus undatus) peel. 2014 , 69, 381-390		9
925	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. <i>Food Chemistry</i> , 2014 , 156, 151-9	8.5	20
924	Optimization of enzymatic hydrolysis conditions for extraction of pectin from rapeseed cake (Brassica napus L.) using commercial enzymes. <i>Food Chemistry</i> , 2014 , 157, 332-8	8.5	38
923	Novel blasting extrusion processing improved the physicochemical properties of soluble dietary fiber from soybean residue and in vivo evaluation. 2014 , 120, 1-8		113
922	Biotransformation of Citrus By-Products into Value Added Products. 2014 , 5, 529-549		99
921	Effect of Pear, Apple and Date Fibres from Cooked Fruit By-products on Dough Performance and Bread Quality. 2014 , 7, 1114-1127		56
920	Utilisation of preharvest dropped apple peels as a flour substitute for a lower glycaemic index and higher fibre cake. 2014 , 65, 62-8		12
919	Chemical and functional properties of the different by-products of artichoke (Cynara scolymus L.) from industrial canning processing. <i>Food Chemistry</i> , 2014 , 160, 134-40	8.5	38
918	Rheology of tomato and wheat dietary fibers in water and in suspensions of pimento purè. 2014 , 134, 67-73		9
918 917			9
Í	134, 67-73 Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa		
917	Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa carambola L.) pomace. 2014 , 49, 2101-2110		6
917	Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa carambola L.) pomace. 2014 , 49, 2101-2110 Phytochemicals and biofunctional properties of buckwheat: a review. 2014 , 152, 349-369 Cherry fibers isolated from harvest residues as valuable dietary fiber and functional food		6
917 916 915	Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa carambola L.) pomace. 2014, 49, 2101-2110 Phytochemicals and biofunctional properties of buckwheat: a review. 2014, 152, 349-369 Cherry fibers isolated from harvest residues as valuable dietary fiber and functional food ingredients. 2014, 126, 149-155 Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and	8.5	6 125 26
917 916 915	Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa carambola L.) pomace. 2014, 49, 2101-2110 Phytochemicals and biofunctional properties of buckwheat: a review. 2014, 152, 349-369 Cherry fibers isolated from harvest residues as valuable dietary fiber and functional food ingredients. 2014, 126, 149-155 Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. 2014, 56, 166-173 Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with	8.5	6 125 26 32
917 916 915 914 913	Antioxidant and functional properties of a high dietary fibre powder from carambola (Averrhoa carambola L.) pomace. 2014, 49, 2101-2110 Phytochemicals and biofunctional properties of buckwheat: a review. 2014, 152, 349-369 Cherry fibers isolated from harvest residues as valuable dietary fiber and functional food ingredients. 2014, 126, 149-155 Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. 2014, 56, 166-173 Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. Food Chemistry, 2014, 145, 765-71 Use of Fruit By-Products in the Preparation of Hypoglycemic Thepla: Indian Unleavened Vegetable	8.5	6 125 26 32 18

909	Production of nutraceutics from chestnut burs by hydrolytic treatment. 2014 , 65, 359-366		19
908	Impact of micronized starfruit (Averrhoa carambola L.) fiber concentrate on lipid metabolism in mice. 2014 , 65, 862-7		6
907	Measurement of functional properties and health promoting aspects-glucose retardation index of peel, pulp and peel fiber from Citrus hystrix and Citrus maxima. 2014 , 4, 16-26		26
906	Optimization and characterization of wheat bran modified by in situ enhanced CO2 blasting extrusion. 2014 , 59, 605-611		12
905	High hydrostatic pressure treatment as an alternative to pasteurization to maintain bioactive compound content and texture in red sweet pepper. 2014 , 26, 76-85		33
904	Comprehensive multiphase NMR spectroscopy of intact IIC-labeled seeds. 2014 , 62, 107-15		31
903	Bioactive compounds in bamboo shoots: health benefits and prospects for developing functional foods. 2014 , 49, 1425-1431		51
902	Food hydrocolloids and health claims. 2014 , 4, 101-114		55
901	Effects of passion fruit (Passiflora edulis) byproduct intake in antioxidant status of Wistar rats tissues. 2014 , 59, 1213-1219		17
900	Physicochemical properties of starches from various pea and lentil varieties, and characteristics of their noodles prepared by high temperature extrusion. 2014 , 55, 119-127		46
899	Barley Eglucans extraction and partial characterization. Food Chemistry, 2014, 154, 84-9	8.5	63
898	Influence of Button mushroom (Agaricus bisporus) on quality and refrigerated storage stability of patties prepared from sutchi catfish (Pangasius hypophthalmus). 2015 , 52, 3529-38		5
897	Rheological behaviour of fibre-rich plant materials in fat-based food systems. 2014 , 40, 254-261		16
896	Influence of Acacia tortilis leaf meal-based diets on growth performance of pigs. 2014 , 167, 211-218		12
895	Enzyme resistant carbohydrate based micro-scale materials from sugar beet (Beta vulgaris L.) pulp for food and pharmaceutical applications. 2014 , 3, 115-121		4
894	Dietary fibre concentrate from Chilean algarrobo (Prosopis chilensis (Mol.) Stuntz) pods: purification and characterization. 2014 , 20, 629-35		3
893	Dietary fiber and phenolic compounds as functional ingredients: interaction and possible effect after ingestion. 2014 , 5, 1063-72		150
892	Health related functional characteristics and antioxidant potential of mucilage (dietary fiber) from Zizyphus mauritiana fruits. 2014 , 3, 79-88		21

(2015-2014)

891	Characterisation and potential application of pineapple pomace in an extruded product for fibre enhancement. <i>Food Chemistry</i> , 2014 , 163, 23-30	8.5	100
890	Passion fruit (Passiflora edulis) peel increases colonic production of short-chain fatty acids in Wistar rats. 2014 , 59, 1252-1257		27
889	Incorporation of soybean by-product okara and inulin in a probiotic soy yoghurt: texture profile and sensory acceptance. 2014 , 94, 119-25		26
888	Functional and physiological properties of total, soluble, and insoluble dietary fibres derived from defatted rice bran. 2014 , 51, 3878-85		62
887	Recent developments on new formulations based on nutrient-dense ingredients for the production of healthy-functional bread: a review. 2014 , 51, 2896-906		46
886	Changes of Properties and Functional Components of Extruded Foods. 2014 , 325-361		
885	Tropical Fruits. 2014 , 91-111		2
884	Soluble Dietary Plant Nonstarch Polysaccharides May Improve Health by Inhibiting Adhesion, Invasion, and Translocation of Enteric Gut Pathogens. 2014 , 346-365		
883	Dietary fibres in the nutrition of the growing rabbit and recommendations to preserve digestive health: a review. 2015 , 9, 227-42		37
882	Effect of incorporation of soy flour to wheat flour on nutritional and sensory quality of biscuits fortified with mushroom. 2015 , 3, 363-9		32
881	Extrusion: Cooking. 2015 , 87-156		1
880	Effect of Particle Sizes of Soy Okara on Textural, Color, Sensory and Rheological Properties of Pork Meat Gels. 2015 , 38, 248-255		8
879	Oat (Avena sativa L.): Oil and Nutriment Compounds Valorization for Potential Use in Industrial Applications. 2015 , 64, 915-32		26
878	Effect of chlorophyll removal and particle size upon the nutritional and technological properties of powdered by-products from artichoke (Cynara scolymus, L.) industrial canning. 2015 , 50, 2383-2390		2
877	Novel Health Ingredients and Their Applications in Salad Dressings and Other Food Emulsions. 2015 , 151-187		
876	Physicochemical and Functional Properties of Insoluble Dietary Fiber Isolated from Bambara Groundnut (Vigna subterranea [L.] Verdc.). 2015 , 80, C1933-44		25
875	Chemical, Physicochemical and Functional Characteristics of Dietary Fiber Obtained From Asparagus byproducts (Asparagus officinalis L.). 2015 , 68, 7533-7544		6
874	The Application of Dietary Fiber in Bread Products. 2015 , 06,		7

873	Effects of orange by-product fiber incorporation on the functional and technological properties of pasta. 2015 , 35, 546-551	19
872	Seaweed polysaccharides (laminarin and fucoidan) as functional ingredients in pork meat: an evaluation of anti-oxidative potential, thermal stability and bioaccessibility. 2015 , 13, 2447-64	51
871	Bilberry and bilberry press cake as sources of dietary fibre. 2015 , 59, 28367	20
870	Evaluaci[n de Polvos Alimentarios obtenidos de CEcaras de Mango (Mangifera indica) como fuente de Ingredientes Funcionales. 2015 , 26, 41-50	9
869	Automated static image analysis as a novel tool in describing the physical properties of dietary fiber. 2015 , 35, 620-625	4
868	Chemical composition and nutritive value of hot pepper seed (Capsicum annuum) grown in Northeast Region of China. 2015 , 35, 659-663	23
867	Extrusion-assisted enzymatic hydrolysis extraction process of rice bran dietary fiber. 2015,	
866	Digestibilidade do amido in vitro e valor cal [©] rico dos grupos de farinhas de mandioca brasileiras. 2015 , 18, 185-191	3
865	The Comparative Effect of Carrot and Lemon Fiber as a Fat Replacer on Physico-chemical, Textural, and Organoleptic Quality of Low-fat Beef Hamburger. 2015 , 35, 370-81	12
864	Using the Fiber Preparations in Meat Processing. 2015 , 9,	3
863	Using the Fiber Preparations in Meat Processing. 2015, 9, Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015, 5, 6728-6741	3
	Polysaccharide from garlic straw: extraction, structural data, biological properties and application	
863	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015 , 5, 6728-6741 Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the	33
86 ₃	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015 , 5, 6728-6741 Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. 2015 , 18, 1664-1676 Simulated gastrointestinal fate of lipids encapsulated in starch hydrogels: Impact of normal and	33
863 862 861	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015 , 5, 6728-6741 Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. 2015 , 18, 1664-1676 Simulated gastrointestinal fate of lipids encapsulated in starch hydrogels: Impact of normal and high amylose corn starch. 2015 , 78, 79-87 Effect of homogenization and ultrasonication on the physical properties of insoluble wheat bran	33 4 18
863 862 861	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015, 5, 6728-6741 Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. 2015, 18, 1664-1676 Simulated gastrointestinal fate of lipids encapsulated in starch hydrogels: Impact of normal and high amylose corn starch. 2015, 78, 79-87 Effect of homogenization and ultrasonication on the physical properties of insoluble wheat bran fibres. 2015, 29, 423-432 Characterization and antioxidant potential of Coccinia indica fruit mucilage: Evaluation of its	33 4 18
863 862 861 860 859	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015, 5, 6728-6741 Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. 2015, 18, 1664-1676 Simulated gastrointestinal fate of lipids encapsulated in starch hydrogels: Impact of normal and high amylose corn starch. 2015, 78, 79-87 Effect of homogenization and ultrasonication on the physical properties of insoluble wheat bran fibres. 2015, 29, 423-432 Characterization and antioxidant potential of Coccinia indica fruit mucilage: Evaluation of its binding properties. 2015, 6, 69-74 Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal	33 4 18 10

(2015-2015)

855	Optimization of extraction efficiency by shear emulsifying assisted enzymatic hydrolysis and functional properties of dietary fiber from deoiled cumin (Cuminum cyminum L.). <i>Food Chemistry</i> , 2015 , 179, 270-7	8.5	30	
854	Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran. <i>Food Chemistry</i> , 2015 , 180, 106-115	8.5	120	
853	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. 2015 , 47, 158-167		26	
852	Processing Oats and Bioactive Components. 2015 , 361-368		3	
851	REVIEW: Properties of Cereal Brans: A Review. 2015 , 92, 1-7		24	
850	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga Ulva lactuca collected in Tunisia. 2015 , 9, 65-73		52	
849	Systematics and evolution in Sesamum L. (Pedaliaceae), part 1: Evidence regarding the origin of sesame and its closest relatives. 2015 , 70, 1-42		10	
848	Assessment of chemical, physico-chemical, techno-functional and antioxidant properties of fig (Ficus carica L.) powder co-products. 2015 , 69, 472-479		47	
847	Biological properties of apple pomace, orange bagasse and passion fruit peel as alternative sources of dietary fibre. 2015 , 6, 1-6		57	
846	Novel Soluble Dietary Fiber-Tannin Self-Assembled Film: A Promising Protein Protective Material. 2015 , 63, 5813-20		12	
845	Wheat fiber colored with a safflower (Carthamus tinctorius L.) red pigment as a natural colorant and antioxidant in cooked sausages. 2015 , 64, 350-355		13	
844	Effect of re-extraction parameters and drying temperature on the antioxidant properties and dietary fiber of Red sorrel (Hibiscus sabdariffa L.) calyces residues. 2015 , 74, 680-688		5	
843	Chia (Salvia hispanica): A Review of Native Mexican Seed and its Nutritional and Functional Properties. 2015 , 75, 53-75		58	
842	Hydration capacity: A new criterion for feed formulation. 2015 , 209, 174-185		12	
841	Effect of resistant starch and aging conditions on the physicochemical properties of frozen soy yogurt. 2015 , 52, 8164-71		10	
840	Physicochemical and functional properties of dietary fiber from maca (Lepidium meyenii Walp.) liquor residue. 2015 , 132, 509-12		38	
839	Valorization of Pomace Powder Obtained from Native Mexican Apple (Malus domestica var. rayada): Chemical, Techno-functional and Antioxidant Properties. 2015 , 70, 310-6		20	
838	Influence of Oxalate, Phytate, Tannin, Dietary Fiber, and Cooking on Calcium Bioavailability of Commonly Consumed Cereals and Millets in India. 2015 , 92, 389-394		15	

837	Tuning Physical Properties of Tomato Puree by Fortification with Grape Skin Antioxidant Dietary Fiber. 2015 , 8, 1668-1679		12
836	Olive by-products: Challenge application in cosmetic industry. 2015 , 70, 116-124		109
835	Physicochemical characterization of five types of citrus dietary fibers. 2015 , 4, 250-258		51
834	Carbohydrate composition of peach palm (Bactris gasipaes Kunth) by-products flours. 2015 , 124, 196-20	0	16
833	Hydration and physical properties of vacuum-dried durum wheat semolina pasta with high-fiber oat powder. 2015 , 63, 647-653		14
832	Influence of dried Hokkaido pumpkin and ascorbic acid addition on chemical properties and colour of corn extrudates. <i>Food Chemistry</i> , 2015 , 183, 136-43	8.5	23
831	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. <i>Food Chemistry</i> , 2015 , 185, 90-8	8.5	93
830	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. 2015 , 8, 2036-2046		27
829	Preparation and Characterization of Xanthan-Modified Konjac Gel. 2015 , 46, 87-93		2
828	Polysaccharides from Bioagro-Waste for New Biomolecules. 2015 , 603-637		2
827	Effect of substituent pattern and molecular weight of cellulose ethers on interactions with different bile salts. 2015 , 6, 730-9		36
826	Separation of functional macromolecules and micromolecules: From ultrafiltration to the border of nanofiltration. 2015 , 42, 44-63		233
825	Influence of emulsifier type on gastrointestinal fate of oil-in-water emulsions containing anionic dietary fiber (pectin). 2015 , 45, 175-185		168
824	Precursor ion scan driven fast untargeted screening and semi-determination of caffeoylquinic acid derivatives in Cynara scolymus L. <i>Food Chemistry</i> , 2015 , 166, 442-447	8.5	8
823	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. 2015 , 34, 105-143		128
822	Characteristics of tiger nut milk: effects of milling. 2015 , 50, 381-388		13
821	Morphologies, volume fraction and viscosity of cell wall particle dispersions particle related to sensory perception. 2015 , 44, 198-207		20
820	Unusual linear polysaccharides: (1-ᠪ)-ᠻ᠋L-arabinan, (1-ᠪ)-(1-ᠪ)-Ð-glucan and (1-ᠪ)-Ð-xylan from pulp of buriti (Mauritia flexuosa), an edible palm fruit from the Amazon region. <i>Food Chemistry</i> , 2015 , 173, 141-6	8.5	26

819	Isolation of bioactive polysaccharide from acorn and evaluation of its functional properties. 2015 , 72, 179-84	39
818	Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt. 2015 , 62, 438-444	78
817	The composition of cell walls from grape marcs is affected by grape origin and enological technique. <i>Food Chemistry</i> , 2015 , 167, 370-7	22
816	Bioactive and yield potential of jelly palms (Butia odorata Barb. Rodr.). Food Chemistry, 2015 , 172, 699-7 % 45	22
815	Production and characterisation of alcohol-insoluble dietary fibre as a potential sourcefor functional carbohydrates produced by enzymatic depolymerisation of buckwheat hulls. 2016 , 33, 449-457	9
814	Physicochemical characteristics of Bambara groundnut dietary fibres extracted using wet milling. 2016 , Volume 112,	13
813	Low-pressure solvent extraction of oil from macauba (Acrocomia aculeata) pulp: characterization of oil and defatted meal. 2016 , 46, 725-731	17
812	Utilization of Plant-Based Agricultural Waste by Subcritical Water Treatment. 2016 , 17, 33-39	13
811	Effect of twin-screw extrusion processing of rice bran expansion rate. 2016,	
810	Dietary Fiber: Determination. 2016 , 383-391	
810	Dietary Fiber: Determination. 2016, 383-391 Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016,	
	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties.	38
809	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016, Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough,	38 58
809	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016, Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough, and consumer acceptance of fibre-enriched wheat bread. 2016, 51, 1120-1129 Physico-chemical properties of reduced-fat beef species sausage with pork back fat replaced by	
809 808 807	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016, Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough, and consumer acceptance of fibre-enriched wheat bread. 2016, 51, 1120-1129 Physico-chemical properties of reduced-fat beef species sausage with pork back fat replaced by pineapple dietary fibres and water. 2016, 74, 92-98 Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts	58
809 808 807 806	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016, Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough, and consumer acceptance of fibre-enriched wheat bread. 2016, 51, 1120-1129 Physico-chemical properties of reduced-fat beef species sausage with pork back fat replaced by pineapple dietary fibres and water. 2016, 74, 92-98 Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. 2016, 53, 4067-4075	58
809 808 807 806	Extrusion-assisted extraction of insoluble dietary fiber from rice bran and its physical properties. 2016, Effects of pineapple pomace fibre on physicochemical properties of composite flour and dough, and consumer acceptance of fibre-enriched wheat bread. 2016, 51, 1120-1129 Physico-chemical properties of reduced-fat beef species sausage with pork back fat replaced by pineapple dietary fibres and water. 2016, 74, 92-98 Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. 2016, 53, 4067-4075 Dietary Fiber-Enriched Functional Beverages in the Market. 2016, 45-75 Effect of Processing on the Bioactive Polysaccharides and Phenolic Compounds from Aloe vera	58

801	Soybean carbohydrate as fermentation feedstock for production of biofuels and value-added chemicals. 2016 , 51, 1046-1057	52
800	Knowledge about dietary fibres (KADF): development and validation of an evaluation instrument through structural equation modelling (SEM). 2016 , 138, 108-18	9
799	Nutritional, rheological, and sensory evaluation of tomato ketchup with increased content of natural fibres made from fresh tomato pomace. 2016 , 98, 299-309	43
798	Washed cashew apple fiber (Anacardium occidentale L.) as fat replacer in chicken patties. 2016 , 71, 268-273	26
797	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. 2016 , 14, 28-33	30
796	The yield and quality of multiple harvests of filamentous Ulva tepida. 2016 , 28, 2865-2873	13
795	Influence of emulsifier type on the in vitro digestion of fish oil-in-water emulsions in the presence of an anionic marine polysaccharide (fucoidan): Caseinate, whey protein, lecithin, or Tween 80. 2016 , 61, 92-101	117
794	Dietary fibre enrichment from defatted rice bran by dry fractionation. 2016 , 186, 50-57	41
793	Effect of different fat replacers and drying methods on thermal behaviour, morphology and sensory attributes of reduced-fat coffee creamer. 2016 , 72, 330-342	7
792	Effect of pectins on the mass transfer kinetics of monosaccharides, amino acids, and a corn oil-in-water emulsion in a Franz diffusion cell. <i>Food Chemistry</i> , 2016 , 209, 144-53	7
791	Dietary fibre: The scientific search for an ideal definition and methodology of analysis, and its physiological importance as a carrier of bioactive compounds. 2016 , 85, 144-154	77
790	Antioxidative potential, nutritional value and sensory profiles of confectionery fortified with green and yellow tea leaves (Camellia sinensis). <i>Food Chemistry</i> , 2016 , 211, 448-54	59
789	Effect of agave fructans on bulk and surface properties of sodium caseinate in aqueous media. 2016 , 60, 199-205	8
788	Production and storage stability of formulated chicken nuggets using konjac flour and shiitake mushrooms. 2016 , 53, 3661-3674	15
787	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. 2016 , 18, 6160-6204	101
786	Chemical and technological properties of avocado (Persea americana Mill.) seed fibrous residues. 2016 , 100, 457-463	34
785	Texture-modified foods for the elderly: Status, technology and opportunities. 2016 , 57, 156-164	88
7 ⁸ 4	Effect of incorporating potato dietary fibre to wheat dough on the quality of baked rolls. 2016 , 9, 14-18	5

(2016-2016)

783	Functional Properties and Morphological Characters of Soluble Dietary Fibers in Different Edible Parts of Angelica Keiskei. 2016 , 81, C2189-98	19
782	Influence of the addition of Lactobacillus acidophilus La-05, Bifidobacterium animalis subsp. lactis Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. 2016 , 7, 4356-4371	14
781	Improvement of the Quality and the Shelf Life of Figs (Ficus carica) Using an AlginateâŒhitosan Edible Film. 2016 , 9, 2114-2124	27
78o	Functional and physico-chemical properties of six desert-sources of dietary fiber. 2016 , 16, 26-31	16
779	Physicochemical properties and intestinal protective effect of ultra-micro ground insoluble dietary fibre from carrot pomace. 2016 , 7, 3902-9	20
778	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. 2016 , 53, 4056-4066	77
777	Extraction and characterization of three polysaccharides extracted from Opuntia ficus indica cladodes. 2016 , 92, 441-450	79
776	Effect of the Sugar Replacement by Citrus Fibre on the Physical and Structural Properties of Wheat-Corn Based Extrudates. 2016 , 9, 1803-1811	9
775	Colon microbiota fermentation of dietary prebiotics towards short-chain fatty acids and their roles as anti-inflammatory and antitumour agents: A review. 2016 , 25, 511-522	162
774	Phytochemistry Profile, Nutritional Properties and Pharmacological Activities of Mauritia flexuosa. 2016 , 81, R2611-R2622	17
773	The physicochemical properties, in vitro binding capacities and in vivo hypocholesterolemic activity of soluble dietary fiber extracted from soy hulls. 2016 , 7, 4830-4840	23
772	Characterization of soluble dietary fiber from Moringa oleifera seeds and its immunomodulatory effects. 2016 , 91, 656-62	30
771	Innovative Ingredients and Emerging Technologies for Controlling Ice Recrystallization, Texture, and Structure Stability in Frozen Dairy Desserts: A Review. 2016 , 56, 2543-2559	24
770	Utilization of Food Processing By-products as Dietary, Functional, and Novel Fiber: A Review. 2016 , 56, 1647-61	92
769	Pineapple by-product and canola oil as partial fat replacers in low-fat beef burger: Effects on oxidative stability, cholesterol content and fatty acid profile. 2016 , 115, 9-15	48
768	A review of the components of brown seaweeds as potential candidates in cancer therapy. 2016 , 6, 12592-12	61208
767	Application of the response surface methodology in optimizing oat fiber particle size and flour replacement in wheat bread rolls. 2016 , 14, 18-26	6
766	Physicochemical, Functional and Antioxidant Properties of Tropical Fruits Co-products. 2016 , 71, 137-44	31

765	Development of dietary fibre enriched chicken sausages by incorporating corn bran, dried apple pomace and dried tomato pomace. 2016 , 46, 16-29	42
764	Fast Estimation of Dietary Fiber Content in Apple. 2016 , 64, 1401-5	3
763	Characterizing Texture, Color and Sensory Attributes of Cookies Made with Jerusalem Artichoke (Helianthus tuberosus L.) Flour Using a Mixture Design and Browning Reaction Kinetics. 2016 , 12, 107-126	2
762	Valorisation of raspberry and blueberry pomace through the formulation of value-added gluten-free cookies. 2016 , 53, 1140-50	25
761	Influence of interfacial and bulk properties of cellulose ethers on lipolysis of oil-in-water emulsions. 2016 , 144, 495-503	34
760	Influence of doum (Hyphaene thebaica L.) flour addition on dough mixing properties, bread quality and antioxidant potential. 2016 , 53, 591-600	8
759	A Critical Look at Prebiotics Within the Dietary Fiber Concept. 2016 , 7, 167-90	92
758	Optimization of oil retention in sesame based halva using emulsifiers and fibers: an industrial assay. 2016 , 53, 1540-50	5
757	Dietary fiber extraction for human nutritionâl review. 2016 , 32, 98-115	50
756	Agro-industrial potential of the mango peel based on its nutritional and functional properties. 2016 , 32, 364-376	39
755	Effects of pineapple byproduct and canola oil as fat replacers on physicochemical and sensory qualities of low-fat beef burger. 2016 , 112, 69-76	68
754	Effect of different drying methods on morphological, thermal, and biofunctional properties of lulo (Solanum quitoense Lam.) fruit powders. 2016 , 34, 1085-1094	10
753	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. 2016, 8, 251-271	65
75 ²	Effects of extraction methods and particle size distribution on the structural, physicochemical, and functional properties of dietary fiber from deoiled cumin. <i>Food Chemistry</i> , 2016 , 194, 237-46	139
751	Effect of micronization on the physicochemical properties of insoluble dietary fiber from citrus (Citrus junos Sieb. ex Tanaka) pomace. 2016 , 22, 246-55	28
750	Potential of plantain peels flour (Musa paradisiaca L.) as a source of dietary fiber and antioxidant compound. 2016 , 14, 117-123	50
749	Structural Characterization, Technological Functionality, and Physiological Aspects of Fungal D-glucans: A Review. 2016 , 56, 1746-52	29
748	The unresolved role of dietary fibers on mineral absorption. 2017 , 57, 949-957	71

747	Barley: Impact of processing on physicochemical and thermal propertiesâ review. 2017, 33, 359-381		20
746	Effects of Blanching and Hot Air Drying Conditions on the Physicochemical and Technological Properties of Yellow Passion Fruit (Passiflora edulis Var. Flavicarpa) by-Products. 2017 , 40, e12425		16
745	Chemical composition and functional characteristics of dietary fiber-rich powder obtained from core of maize straw. <i>Food Chemistry</i> , 2017 , 227, 383-389	3.5	30
744	High Hydrostatic Pressure in Astringent and Non-Astringent Persimmons to Obtain Fiber-Enriched Ingredients with Improved Functionality. 2017 , 10, 854-865		6
743	Preparation and characterization of quercetin/dietary fiber nanoformulations. 2017, 161, 109-117		16
742	Optimizing the effects of Persian gum and carrot pomace powder for development of low-fat donut with high fibre content. 2017 , 9, 39-45		14
741	Physicochemical characterization, antioxidant capacity, total phenolic and proanthocyanidin content of flours prepared from pequi (Caryocar brasilense Camb.) fruit by-products. <i>Food Chemistry</i> , 2017 , 225, 146-153	3.5	50
74º	Enhancement of the nutritional properties of apple pomace by fermentation with autochthonous yeasts. 2017 , 79, 27-33		24
739	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. 2017 , 23, 396-402		33
738	Innovation and Sustainable Utilization of Seaweeds as Health Foods. 2017, 390-434		O
73 ⁸	Innovation and Sustainable Utilization of Seaweeds as Health Foods. 2017 , 390-434 Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017 , 8, 172-184		o 579
737	Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017 , 8, 172-184 Response surface optimization of low-fat ice cream production by using resistant starch and		579
737 736	Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017 , 8, 172-184 Response surface optimization of low-fat ice cream production by using resistant starch and maltodextrin as a fat replacing agent. 2017 , 54, 1175-1183 Quality assessment of cookies produced from wheat flour and malted barley (Hordeum vulgare)		579
737 736 735	Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017, 8, 172-184 Response surface optimization of low-fat ice cream production by using resistant starch and maltodextrin as a fat replacing agent. 2017, 54, 1175-1183 Quality assessment of cookies produced from wheat flour and malted barley (Hordeum vulgare) bran blends. 2017, 3, 1293471 Effect of drying methods and blending ratios on dough rheological properties, physical and sensory		579 11 11
737 736 735 734	Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017, 8, 172-184 Response surface optimization of low-fat ice cream production by using resistant starch and maltodextrin as a fat replacing agent. 2017, 54, 1175-1183 Quality assessment of cookies produced from wheat flour and malted barley (Hordeum vulgare) bran blends. 2017, 3, 1293471 Effect of drying methods and blending ratios on dough rheological properties, physical and sensory properties of wheat-taro flour composite bread. 2017, 5, 653-661 Dietary fibre and phenolic-rich extracts from Musa paradisiaca inflorescence ameliorates type 2	448	579 11 11
737 736 735 734 733	Dietary fiber and prebiotics and the gastrointestinal microbiota. 2017, 8, 172-184 Response surface optimization of low-fat ice cream production by using resistant starch and maltodextrin as a fat replacing agent. 2017, 54, 1175-1183 Quality assessment of cookies produced from wheat flour and malted barley (Hordeum vulgare) bran blends. 2017, 3, 1293471 Effect of drying methods and blending ratios on dough rheological properties, physical and sensory properties of wheat-taro flour composite bread. 2017, 5, 653-661 Dietary fibre and phenolic-rich extracts from Musa paradisiaca inflorescence ameliorates type 2 diabetes and associated cardiovascular risks. 2017, 31, 198-207	448	579 11 11 11 31

729	Properties of soluble dietary fiber-polysaccharide from papaya peel obtained through alkaline or ultrasound-assisted alkaline extraction. 2017 , 172, 102-112	103
728	Physicochemical and sensory attributes assessment of functional low-fat yogurt produced by incorporation of barley bran and. 2017 , 5, 875-880	19
727	Ultrasonic extraction of pectin from Opuntia ficus indica cladodes after mucilage removal: Optimization of experimental conditions and evaluation of chemical and functional properties. 8.5 Food Chemistry, 2017, 235, 275-282	66
726	Interfacial properties of green leaf cellulosic particles. 2017 , 71, 8-16	32
725	Development of reduced-fat cheeses with the addition of Agave fructans. 2017 , 70, 212-219	14
724	Formulation and nutritional evaluation of a healthy vegetable soup powder supplemented with soy flour, mushroom, and moringa leaf. 2017 , 5, 911-920	24
723	Instant polysaccharide-based emulsions: impact of microstructure on lipolysis. 2017, 8, 2231-2242	5
722	Influence of mandarin fiber addition on physico-chemical properties of nanoemulsions containing Etarotene under simulated gastrointestinal digestion conditions. 2017 , 84, 331-337	17
721	Physicochemical, microstructural and functional characterization of dietary fibers extracted from lemon, orange and grapefruit seeds press meals. 2017 , 11, 9-17	32
720	Nutritional characteristics and bioactive compound content of guava purees and their effect on biochemical markers of hyperglycemic and hypercholesterolemic rats. 2017 , 35, 447-457	10
719	Utilization of Plant Dietary Fibers to Reinforce Low-Calorie Dairy Dessert Structure. 2017, 10, 914-925	20
718	Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme-assisted extraction. 2017 , 101, 1004-1011	56
717	Effect of different drying procedures on the bioactive polysaccharide acemannan from Aloe vera (Aloe barbadensis Miller). 2017 , 168, 327-336	42
716	Optimization of mold wheat bread fortified with soy flour, pea flour and whey protein concentrate. 2017 , 23, 457-468	9
715	Techniques Applied in Characterising Non-starch Polysaccharides in Underutilised Crops in Sub-Saharan Africa. 2017 , 10, 3106-3118	1
714	Effect of Wheat Bran on Dough Rheology and Final Quality of Chinese Steamed Bread. 2017 , 94, 581-587	15
713	Total phenolic, chromium contents and antioxidant activity of raw and processed sugars. 2017, 4, 83-89	24
712	Recovery of dietary fiber and polyphenol from grape juice pomace and evaluation of their functional properties and polyphenol compositions. 2017 , 8, 341-351	23

711	Classification and regulatory perspectives of dietary fiber. 2017, 25, 37-42	89
710	Effects of dough mixing time before adding konjac glucomannan on the quality of noodles. 2017 , 54, 3837-3846	10
709	Application of fat replacers and their effect on quality of comminuted meat products with low lipid content: A review. 2017 , 46, 181-186	9
708	Functional modifications by physical treatments of dietary fibers used in food formulations. 2017 , 15, 70-78	24
707	Development and functional characterization of new antioxidant dietary fibers from pomegranate, olive and artichoke by-products. 2017 , 101, 155-164	24
706	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. 2017 , 77, 228-234	6
705	Modification of dietary fibers from purple-fleshed potatoes (Heimeiren) with high hydrostatic pressure and high pressure homogenization processing: A comparative study. 2017 , 42, 157-164	61
704	Investigating the Functional Properties of Pineapple Pomace Powder and Its Incorporation in Buffalo Meat Products. 2017 , 175-192	2
703	Development and characterization of a new encapsulating agent from orange juice by-products. 2017 , 100, 612-622	26
702	Functional crackers: incorporation of the dietary fibers extracted from citrus seeds. 2017 , 54, 3208-3217	11
702 701	Functional crackers: incorporation of the dietary fibers extracted from citrus seeds. 2017, 54, 3208-3217 Valorisation of the Brewersâlspent Grain Through Sourdough Bread Making. 2017, 13,	11
701	Valorisation of the Brewersâl Spent Grain Through Sourdough Bread Making. 2017, 13, Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products.	11
701	Valorisation of the Brewersâl Spent Grain Through Sourdough Bread Making. 2017, 13, Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products. 2017, 11-26	3
701 700 699	Valorisation of the Brewersâl pent Grain Through Sourdough Bread Making. 2017, 13, Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products. 2017, 11-26 Food industry by-products used as functional ingredients of bakery products. 2017, 67, 106-128 Designing healthier comminuted meat products: Effect of dietary fibers on water distribution and	11 3 113
701 700 699	Valorisation of the Brewersâlspent Grain Through Sourdough Bread Making. 2017, 13, Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products. 2017, 11-26 Food industry by-products used as functional ingredients of bakery products. 2017, 67, 106-128 Designing healthier comminuted meat products: Effect of dietary fibers on water distribution and texture of a fat-reduced meat model system. 2017, 133, 159-165 Physicochemical properties and in vitro antidiabetic potential of fibre concentrates from onion	11 3 113 79
701 700 699 698	Valorisation of the Brewersâlspent Grain Through Sourdough Bread Making. 2017, 13, Fruit Processing By-Products: A Rich Source for Bioactive Compounds and Value Added Products. 2017, 11-26 Food industry by-products used as functional ingredients of bakery products. 2017, 67, 106-128 Designing healthier comminuted meat products: Effect of dietary fibers on water distribution and texture of a fat-reduced meat model system. 2017, 133, 159-165 Physicochemical properties and in vitro antidiabetic potential of fibre concentrates from onion by-products. 2017, 36, 34-42	11 3 113 79 34

693	Structural design approaches for creating fat droplet and starch granule mimetics. 2017, 8, 498-510		13
692	Insoluble dietary fibers from Angelica keiskei by-product and their functional and morphological properties. 2017 , 69, 1600122		6
691	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. 2017 , 48, 143-150		14
690	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. 2017 , 62, 94-101		57
689	Optimization of the Production of Dietary Fiber Concentrates from By-Products of Papaya (Carica papaya L. Var. Formosa) with Microwave Assistance. Evaluation of Its Physicochemical and Functional Characteristics. 2017 , 41, e13071		9
688	The mallow, Malva aegyptiaca L. (Malvaceae): Phytochemistry analysis and effects on wheat dough performance and bread quality. 2017 , 75, 656-662		13
687	Quantitative determination of non-starch polysaccharides in foods using Gas Chromatography with flame ionization detection. <i>Food Chemistry</i> , 2017 , 220, 100-107	8.5	13
686	The effect of pumpkin fibre on quality and storage stability of reduced-fat set-type yogurt. 2017 , 52, 180-187		20
685	Effects of almond gum as texture and sensory quality improver in wheat bread. 2017 , 52, 205-213		2
684	Structural characteristics and functional properties of rice bran dietary fiber modified by enzymatic and enzyme-micronization treatments. 2017 , 75, 344-351		107
684			107
	and enzyme-micronization treatments. 2017 , 75, 344-351 Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and		
683	and enzyme-micronization treatments. 2017 , 75, 344-351 Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. 2017 , 243, 727-734 Total Content of Phenolics and Antioxidant Activity in Crispbreads with Plant By-product addition.		13
683	and enzyme-micronization treatments. 2017, 75, 344-351 Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. 2017, 243, 727-734 Total Content of Phenolics and Antioxidant Activity in Crispbreads with Plant By-product addition. 2017, 38, 24-31 Physicochemical properties and structural characteristics of soluble dietary fibers from yellow and		0
68 ₃ 68 ₂ 68 ₁	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. 2017, 243, 727-734 Total Content of Phenolics and Antioxidant Activity in Crispbreads with Plant By-product addition. 2017, 38, 24-31 Physicochemical properties and structural characteristics of soluble dietary fibers from yellow and purple fleshed potatoes by-product. 2017, 20, S2939-S2949 Effect of Drying on the Physicochemical and Techno- Functional Properties of Pineapple Peel Flour.		13 0
683 682 681	Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. 2017, 243, 727-734 Total Content of Phenolics and Antioxidant Activity in Crispbreads with Plant By-product addition. 2017, 38, 24-31 Physicochemical properties and structural characteristics of soluble dietary fibers from yellow and purple fleshed potatoes by-product. 2017, 20, S2939-S2949 Effect of Drying on the Physicochemical and Techno- Functional Properties of Pineapple Peel Flour. 2017, 11, 1-7		13 0 5
683 682 681 680	and enzyme-micronization treatments. 2017, 75, 344-351 Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality. 2017, 243, 727-734 Total Content of Phenolics and Antioxidant Activity in Crispbreads with Plant By-product addition. 2017, 38, 24-31 Physicochemical properties and structural characteristics of soluble dietary fibers from yellow and purple fleshed potatoes by-product. 2017, 20, S2939-S2949 Effect of Drying on the Physicochemical and Techno- Functional Properties of Pineapple Peel Flour. 2017, 11, 1-7 . 2017, Sensory analysis of extruded corn-based breakfast cereals with whole peach palm fruit (Bactris		13 0 5 1

675	Optimization of Bioactive Polyphenols Extraction from Picea Mariana Bark. 2017, 22,	10
674	Physical Properties of Sonicated Products: A New Era for Novel Ingredients. 2017 , 237-265	3
673	Introduction. 2017 , 1-14	9
672	Membrane Technologies for the Separation of Compounds Recovered From Grape Processing By-Products. 2017 , 137-154	5
671	Applications of Recovered Bioactive Compounds in Food Products. 2017 , 233-266	6
670	Sweet Potato Dietary Fiber. 2017 , 121-181	O
669	Volatile Composition and Enantioselective Analysis of Chiral Terpenoids of Nine Fruit and Vegetable Fibres Resulting from Juice Industry By-Products. 2017 , 2017, 1-11	6
668	Modification and Application of Dietary Fiber in Foods. 2017 , 2017, 1-8	51
667	Elabora® e caracteriza® de cookies sem gleen enriquecidos com farinha de coco: uma alternativa para celacos. 2017 , 20,	2
666	The Use of Ultrasound as an Enhancement Aid to Food Extraction. 2017, 399-440	1
665	Some properties of kefir enriched with apple and lemon fiber. 2017 , 208-216	9
664	Impact of Insoluble Fibre Addition in Low Moisture Extrusion Processes. 2017,	
663	Utilization of the Fine Particles Obtained from Cold Pressed Vegetable Oils: A Case Study in Organic Rice Bran, Sunflower and Sesame Oils. 2017 , 66, 21-29	8
662	. 2017,	1
661	Effect of sprouting on cake quality from wheatâBarley flour blends. 2018 , 12, 1253-1265	10
660	Physicochemical and functional properties of coconut (Cocos nucifera L) cake dietary fibres: Effects of cellulase hydrolysis, acid treatment and particle size distribution. <i>Food Chemistry</i> , 2018 , 257, 135-142 $^{8.5}$	60
659	Effect of extraction methods on structural, physiochemical and functional properties of dietary fiber from defatted walnut flour. 2018 , 27, 1015-1022	13
658	Physical and oxidative stability of functional avocado oil high internal phase emulsions collaborative formulated using citrus nanofibers and tannic acid. 2018 , 82, 248-257	31

State Diagram for a Waxy Rice Starchâ \mathbf{S} oluble Dietary Fiber Composite System. **2018**, 70, 1700274

656	Technological characterization of biomass obtained from the turmeric and annatto processing by using green technologies. 2018 , 189, 231-239	15
655	Influence of milling on the nutritional composition of bran from different rice varieties. 2018 , 55, 2259-2269	19
654	Comparison of structural, antioxidant and immuno-stimulating activities of polysaccharides from Tremella fuciformis in two different regions of China. 2018 , 53, 1942-1953	11
653	Effects of chicken feet gelatin extracted at different temperatures and wheat fiber with different particle sizes on the physicochemical properties of gels. 2018 , 97, 1082-1088	7
652	Utilisation of beetroot powder for bakery applications. 2018 , 72, 1507-1515	15
651	Improvement of physico-chemical properties and phenolic compounds bioavailability by concentrating dietary fiber of peach (Prunus persica) juice by-product. 2018 , 98, 3109-3118	7
650	Physicochemical and functional properties of dietary fiber from foxtail millet (Setaria italic) bran. 2018 , 79, 456-461	83
649	A comparison of the sensory and rheological properties of different cellulosic fibres for food. 2018 , 9, 1144-1151	9
648	Enhancement of functional and nutritional properties of bread using a mix of natural ingredients from novel varieties of flaxseed and lupine. 2018 , 91, 48-54	30
647	Extracellular Enzyme Composition and Functional Characteristics of Aspergillus niger An-76 Induced by Food Processing Byproducts and Based on Integrated Functional Omics. 2018 , 66, 1285-1295	5
646	Adsorption activity of coconut (´L.) cake dietary fibers: effect of acidic treatment, cellulase hydrolysis, particle size and pH 2018 , 8, 2844-2850	18
645	Physicochemical, techno-functional, and antioxidant properties of a novel bacterial exopolysaccharide in cooked beef sausage. 2018 , 111, 11-18	21
644	Pulp and Jam of Gabiroba (Campomanesia xanthocarpa Berg): Characterization and Rheological Properties. <i>Food Chemistry</i> , 2018 , 263, 292-299	19
643	Determination of functional properties of cocoa waste from concentrated cocoa drink. 2018 , 12, 2094-2102	2
642	Optimization of red teff flour, malted soybean flour, and papaya fruit powder blending ratios for better nutritional quality and sensory acceptability of porridge. 2018 , 6, 891-903	16
641	Composition and Physicochemical Characterization of Fiber-Rich Food Processing Byproducts. 2018 , 83, 956-965	10
640	Potential application of a low-viscosity and high-transparency xanthan gum produced from Xanthomonas campestris CCTCC M2015714 in foods. 2018 , 48, 402-407	6

639	Citrus peel as a source of functional ingredient: A review. 2018 , 17, 351-358		150
638	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. 2018 , 58, 2119-2135		67
637	Spent cumin seeds generated from ayurvedic industry as a source of bioactive compounds for nutraceutical/functional food applications. 2018 , 42, e13392		6
636	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
635	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. <i>Food Chemistry</i> , 2018 , 245, 305-311	8.5	57
634	Nutritional composition, antidiabetic and antilipidemic potentials of flour blends made from unripe plantain, soybean cake, and rice bran. 2018 , 42, e12447		6
633	Roselle (Hibiscus sabdariffa) by-product as functional ingredient: effect of thermal processing and particle size reduction on bioactive constituents and functional, morphological, and structural properties. 2018 , 12, 135-144		10
632	Optimization of enzymatic extraction of pectin from Opuntia ficus indica cladodes after mucilage removal. <i>Food Chemistry</i> , 2018 , 241, 127-134	8.5	54
631	Pistachio hull water-soluble polysaccharides as a novel prebiotic agent. 2018 , 107, 808-816		43
630	Effect of pear apple and date fibres incorporation on the physico-chemical, sensory, nutritional characteristics and the acceptability of cereal bars. 2018 , 24, 198-208		13
629	Functional properties and sensory value of snack bars added with common bean flour as a source of bioactive compounds. 2018 , 89, 674-680		33
628	Cellulose-rich oleogels prepared with an emulsion-templated approach. 2018, 77, 460-464		58
627	In vitro digestion methods to characterize the physicochemical properties of diets varying in dietary fibre source and content. 2018 , 235, 87-96		10
626	Influence of the addition of soy product and wheat fiber on rheological, textural, and other quality characteristics of pizza. 2017 , 49, 415		7
625	Microwave assisted hydrothermal extraction of polysaccharides from Ulva prolifera: Functional properties and bioactivities. 2018 , 181, 902-910		71
624	Purification, characterization and antioxidant properties of a novel polysaccharide extracted from Sorghum bicolor (L.) seeds in sausage. 2018 , 106, 168-178		41
623	Orange pulp and peel fibres: pectin-rich by-products from citrus processing for water binding and gelling in foods. 2018 , 244, 235-244		19
622	Modification of insoluble dietary fiber from garlic straw with ultrasonic treatment. 2018 , 42, e13399		20

621	An edible red seaweed (Pyropia orbicularis): influence of vacuum drying on physicochemical composition, bioactive compounds, antioxidant capacity, and pigments. 2018 , 30, 673-683	25
620	Composition, Anti-inflammatory Activity, and Bioaccessibility of Green Seaweeds from Fish Pond Aquaculture. 2018 , 13, 1934578X1801300	4
619	Trends in the Use of Plant Non-Starch Polysaccharides within Food, Dietary Supplements, and Pharmaceuticals: Beneficial Effects on Regulation and Wellbeing of the Intestinal Tract. 2018 , 86, 49	8
618	Effect of Maturity State of Avocado (Persea Americana Mill. cv. Hass) on Seed Characteristics. 2018 , 16, 301-306	O
617	The Effect of Oat Bran on the Dough Rheology and Quality of Chinese Steamed Bread. 2018, 1, 126-130	2
616	Effect of drying methods on nutrient composition and physicochemical properties of Malaysian seaweeds. 2018 ,	1
615	Compositional and Structural Features of the Main Bioactive Polysaccharides Present in the Plant. 2018 , 101, 1711-1719	20
614	Dietary fibres from cassava residue: Physicochemical and enzymatic improvement, structure and physical properties. 2018 , 8, 105035	6
613	Ultrasound-assisted alkali extraction of insoluble dietary fiber from soybean residues. 2018 , 392, 052005	9
612	Potential of L-fucose isolated from Brown Seaweeds as Promising Natural Emulsifier compare to Carboxymethyl Cellulose (CMC). 2018 , 116, 012005	
611	STANDARDISATION AND RHEOLOGICAL CHARACTERIZATION OF FUNCTIONAL BEVERAGE WITH TROPICAL FRUIT, PUMPKIN (Cucurbita moschata), DIETARY FIBER OF PINEAPPLE (Anana scomosus)AND LACTOSE-FREE SKIM MILK 2018 , 11, 1-6	
610	Towards By-Product Utilisation of Pea Hulls: Isolation and Quantification of Galacturonic Acid. 2018 , 7,	4
609	Gum Arabic Dietary Fiber. 2018, 237-243	
608	Cocoa (Theobroma cacao L.) pod husk: Renewable source of bioactive compounds. 2018 , 81, 172-184	70
607	Soybean Okara modulates gut microbiota in rats fed a high-fat diet. 2018 , 16, 100-107	11
606	The influence of hydrothermal extraction conditions on recovery and properties of hemicellulose from wheat chaff âl modeling approach. 2018 , 119, 246-252	6
605	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. 2018 , 82, 110-121	55
604	Performance of low-fat beef burger with added soluble and insoluble dietary fibers. 2018 , 38, 522-529	15

603	Fiber-Rich Food Processing Byproducts Enhance the Expansion of Cornstarch Extrudates. 2018 , 83, 2500-2510	19
602	Potentials and Pitfalls on the Use of Passion Fruit By-Products in Drinkable Yogurt: Physicochemical, Technological, Microbiological, and Sensory Aspects. 2018 , 4, 47	10
601	Effects of thermal pre-treatment on physicochemical properties of nano-sized okara (soybean residue) insoluble dietary fiber prepared by wet media milling. 2018 , 237, 18-26	42
600	A New Approach: Replacement and Alternative Foods for Food Industry. 2018 , 1-30	
599	Agroindustrial Coproducts as Sources of Novel Functional Ingredients. 2018, 219-250	1
598	Dietary Fibers in Modern Food Production: A Special Perspective With EGlucans. 2018, 125-156	4
597	Effect of soluble dietary fibre on postprandial blood glucose response and its potential as a functional food ingredient. 2018 , 46, 423-439	35
596	Extraction of value-added components from food industry based and agro-forest biowastes by deep eutectic solvents. 2018 , 282, 46-66	84
595	Opuntia (Cactaceae) plant compounds, biological activities and prospects - A comprehensive review. 2018 , 112, 328-344	57
594	Production of cocoa and carob-based drink powders by foam mat drying. 2018 , 41, e12825	6
593	Influence of the Composition of Coconut-Based Emulsions on the Stability of the Colloidal System. 2018 , 14, 77-92	7
592	Study of onion processing waste powder for potential use in food sector. 2018 , 47, 181-188	12
591	A Comparison of the Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Phenolic Compounds from Rice Bran and Its Dietary Fibres. 2018 , 23,	18
590	Membrane technologies for the fractionation of compounds recovered from cereal processing by-products. 2018 , 159-187	
589	Investigation of Functional and Structural Properties of Insoluble Dietary Fiber From Sichuan Natural Fermented Pickles With Different Salting Treatments. 2018 , 70, 1800047	7
588	Optimization of processing conditions of milk âlloagulumâllings and the effect of incorporation of extenders on their quality and storage stability under ambient temperature conditions. 2018 , 120, 2645-2659	
587	Effect of wheat bran and dried carrot pomace addition on quality characteristics of chicken sausage. 2018 , 31, 729-737	19
586	Phytochemical characterization of sesame bran: an unexploited by-product rich in bioactive compounds. 2018 , 16, 814-821	4

585	Enhancing cellulose functionalities by size reduction using media-mill. 2018, 8, 11343		15
584	Microencapsulation of active ingredients in functional foods: From research stage to commercial food products. 2018 , 78, 167-179		107
583	Recommendations for characterization and reporting of dietary fibers in nutrition research. 2018 , 108, 437-444		10
582	The effect of oat bran and psyllium husk fibre on oil reduction and some physicochemical properties of magwinya âla deep-fried dough. 2018 , 16, 247-254		7
581	Modification of garlic skin dietary fiber with twin-screw extrusion process and in vivo evaluation of Pb binding. <i>Food Chemistry</i> , 2018 , 268, 550-557	8.5	33
580	Glycaemic index, glycaemic load and dietary fibre characteristics of two commercially available fruit smoothies. 2019 , 70, 116-123		2
579	Investigating lignin from Canna edulis ker residues induced activation of ⊞mylase: Kinetics, interaction, and molecular docking. <i>Food Chemistry</i> , 2019 , 271, 62-69	8.5	17
578	Effects of incorporation of sugarcane fibre on the physicochemical and sensory properties of chicken sausage. 2019 , 54, 1036-1044		14
577	Characterization of tomato processing by-product for use as a potential functional food ingredient: nutritional composition, antioxidant activity and bioactive compounds. 2019 , 70, 150-160		35
576	Functional and antioxidant properties of cookies incorporated with foxtail millet and ginger powder. 2019 , 56, 5087-5096		4
575	Optimization of High Intensity Ultrasound Treatment of Proso Millet Bran to Improve Physical and Nutritional Quality. 2019 , 57, 183-190		12
574	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. 2019 , 18, 1514-1532		69
573	Addition of seaweed powder and sulphated polysaccharide on shelf_life extension of functional fish surimi restructured product. 2019 , 56, 3777-3789		9
572	Comparative analysis of selected bioactive components (fatty acids, tocopherols, xanthophyll, lycopene, phenols) and basic nutrients in raw and thermally processed camelina, sunflower, and flax seeds (L. Crantz, L., and L.). 2019 , 56, 4296-4310		12
571	Micronization and extrusion processing on the physicochemical properties of dietary fiber. 2019 , 49,		3
57°	Effect of rapeseed press cake and peel on the extruder response and physical pellet quality in extruded fish feed. 2019 , 512, 734316		8
569	Probiotics, Prebiotics, and Fibers in Nutritive and Functional Beverages. 2019 , 315-367		8
568	Agricultural and Food Industry By-Products: Source of Bioactive Components for Functional Beverages. 2019 , 543-589		2

(2019-2019)

567	Influence of Fiber Addition on White Sauces Made with Corn Starch: Effect on Their Freezing/Thawing Stability. 2019 , 84, 2128-2138	1
566	Potencial Agroindustrial del Epicarpio de MaracuylLomo Ingrediente Alimenticio Activo. 2019 , 30, 245-256	1
565	Physico-chemical and functional properties of dried male date palm flowers. 2019 , 31, 100441	5
564	From by-product to food ingredient: evaluation of compositional and technological properties of olive-leaf phenolic extracts. 2019 , 99, 6620-6627	27
563	Physicochemical and functional properties of a water-soluble polysaccharide extracted from Mung bean (Vigna radiate L.) and its antioxidant activity. 2019 , 138, 874-880	17
562	Opportunities for upcycling cereal byproducts with special focus on Distiller's grains. 2019 , 91, 282-293	20
561	Definitions and Regulatory Perspectives of Dietary Fibers. 2019 , 1-25	5
560	Classification, Technological Properties, and Sustainable Sources. 2019 , 27-58	11
559	Health Effect of Dietary Fibers. 2019 , 125-163	3
558	Analytical Methods and Advances to Evaluate Dietary Fiber. 2019 , 165-197	O
557	Prebiotics and Dairy Applications. 2019 , 247-277	7
556	Optimizing the procedure of grain nutrient predictions in barley via hyperspectral imaging. 2019 , 14, e0224491	10
555	Functional Properties of Snack Bars. 2019 ,	2
554	Rheology of Semisolid Foods. 2019 ,	6
553	Optimization of microwave-assisted extraction of soluble dietary fiber from potato pulp and its properties. 2019 , 43, e14204	2
552	Effect of the Addition of Soluble Dietary Fiber and Green Tea Polyphenols on Acrylamide Formation and In Vitro Starch Digestibility in Baked Starchy Matrices. 2019 , 24,	14
551	Effects of pomegranate peel supplementation on chemical, physical, and nutritional properties of muffin cakes. 2019 , 43, e13868	20
550	Characterization of different mushrooms powder and its application in bakery products: A review. 2019 , 22, 1375-1385	27

549	Anticancer effect of some fruits peels aqueous extracts. 2019 , 19, 415-420		5
548	Valorisation of carrot and pineapple pomaces for rock buns development. 2019 , 6, e00160		5
547	Acceptance of a New Food Enriched in EGlucans among Adolescents: Effects of Food Technology Neophobia and Healthy Food Habits. 2019 , 8,		7
546	Effect of heat processing on the physicochemical properties of JobâE tears grain. 2019 , 13, 874-882		4
545	Eggplant peel as a high potential source of high methylated pectin: Ultrasonic extraction optimization and characterization. 2019 , 105, 182-189		54
544	Properties of soluble dietary fibre from defatted coconut flour obtained through subcritical water extraction. 2019 , 54, 1390-1404		6
543	Structural, antioxidant and adsorption properties of dietary fiber from foxtail millet (Setaria italica) bran. 2019 , 99, 3886-3894		25
542	New Functional Ingredients From Agroindustrial By-Products for the Development of Healthy Foods. 2019 , 351-359		1
541	Modification of wheat bran insoluble dietary fiber with carboxymethylation, complex enzymatic hydrolysis and ultrafine comminution. <i>Food Chemistry</i> , 2019 , 297, 124983	8.5	38
540	Subcritical water extraction-based methods affect the physicochemical and functional properties of soluble dietary fibers from wheat bran. <i>Food Chemistry</i> , 2019 , 298, 124987	8.5	34
539	Application of novel and technical lignins in food and pharmaceutical industries: structure-function relationship and current challenges. 2019 , 1		19
538	Nutritional and Additive Uses of Chitin and Chitosan in the Food Industry. 2019 , 1-43		10
537	Low-fat Brazilian cooked sausage-Paio âlwith added oat fiber and inulin as a fat substitute: effect on the technological properties and sensory acceptance. 2019 , 39, 295-303		9
536	Health Benefits of Green Banana Consumption: A Systematic Review. 2019 , 11,		27
535	Sources, structure, properties and health benefits of plant gums: A review. 2019 , 135, 46-61		41
534	Improved physicochemical and functional properties of dietary fiber from millet bran fermented by Bacillus natto. <i>Food Chemistry</i> , 2019 , 294, 79-86	8.5	60
533	Utilization of food processing wastes of eggplant as a high potential pectin source and characterization of extracted pectin. <i>Food Chemistry</i> , 2019 , 294, 339-346	8.5	53
532	Production of Functional Milk-Based Beverages. 2019 , 173-238		2

531	New Trends and Perspectives in Functional Dairy-Based Beverages. 2019 , 95-138		3
530	Biological mechanisms of glycan- and glycosaminoglycan-based nutraceuticals. 2019 , 163, 445-469		8
529	Particle Size and Hydration Properties of Dried Apple Pomace: Effect on Dough Viscoelasticity and Quality of Sugar-Snap Cookies. 2019 , 12, 1083-1092		16
528	Research trends in food chemistry: A bibliometric review of its 40 years anniversary (1976-2016). <i>Food Chemistry</i> , 2019 , 294, 448-457	8.5	49
527	Muffins enriched with dietary fiber from kimchi by-product: Baking properties, physical-chemical properties, and consumer acceptance. 2019 , 7, 1778-1785		17
526	Dietary Fiber from Chickpea () and Soybean () Husk Byproducts as Baking Additives: Functional and Nutritional Properties. 2019 , 24,		16
525	Replacing starch in beef emulsion models with Eglucan, microcrystalline cellulose, or a combination of Eglucan and microcrystalline cellulose. 2019 , 153, 58-65		17
524	Impact of in vitro gastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity of Vitis vinifera L. cv. Syrah grape pomace extract. 2019 , 10, 1856-1869		27
523	Impact of pectin-rich orange fibre on gel characteristics and sensory properties in lactic acid fermented yoghurt. 2019 , 94, 152-163		29
522	Antioxidant dietary fibre from grape pomace flour or extract: Does it make any difference on the nutritional and functional value?. 2019 , 56, 276-285		31
521	Improving the physicochemical properties of partially enhanced soluble dietary fiber through innovative techniques: A coherent review. 2019 , 43, e13917		15
520	Mucilage powder from cactus pears as functional ingredient: influence of cultivar and harvest month on the physicochemical and technological properties. 2019 , 56, 2404-2416		10
519	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through Trichoderma viride fermentation. 2019 , 94, 468-474		47
518	Comparisons of Functional Properties of Polysaccharides from under Three Culture Conditions. 2019 , 11,		11
517	Husks of as a potential source of biopolymers for food additives and materials' development. 2019 , 5, e01313		5
516	Impacts of the inclusion of various fruit pomace types on the expansion of corn starch extrudates. 2019 , 110, 223-230		20
515	Effect of subcritical water processing on the extraction of compounds, composition, and functional properties of asparagus by-product. 2019 , 42, e13060		7
5 1 4	Application of thermosonication for Aloe vera (Aloe barbadensis Miller) juice processing: Impact on the functional properties and the main bioactive polysaccharides. 2019 , 56, 125-133		15

513	Application and functions of fat replacers in low-fat ice cream: A review. 2019 , 86, 34-40	32
512	The Effect of Walnut Flour on the Physical and Sensory Characteristics of Wheat Bread. 2019 , 2019, 5676205	10
511	Assessment of antioxidant, antidiabetic, antiobesity, and anti-inflammatory properties of a Tannat winemaking by-product. 2019 , 245, 1539-1551	16
510	Development of Dietary Fiber-Rich Meat Products: Technological Advancements and Functional Significance. 2019 , 763-795	2
509	Influence of mechanical and thermal treatment on particle structure, leaching of alcohol insoluble substances and water binding properties of pectin-rich orange fibre. 2019 , 245, 1251-1262	2
508	Review article: dietary fibre in the era of microbiome science. 2019 , 49, 506-515	50
507	Chemical characteristics of composite flour based on white corn and okara. 2019 , 633, 012043	1
506	Nutritional and Phytochemical Composition of Fruit Bioproducts. 2019 , 7, 252	
505	Food industry processing by-products in foods. 2019 , 239-281	4
504	Buckwheat flour fortified bread. 2019 , 54, 347-356	2
504 503	Buckwheat flour fortified bread. 2019, 54, 347-356 Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019, 8,	16
	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple	
503	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019 , 8,	16
503	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019 , 8, Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. 2019 , 17, 824-833 Blood orange () as a rich source of nutraceuticals: investigation of bioactive compounds in different	16 9
503 502 501	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019, 8, Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. 2019, 17, 824-833 Blood orange () as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. 2021, 35, 4606-4610	1699
503 502 501	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019, 8, Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. 2019, 17, 824-833 Blood orange () as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. 2021, 35, 4606-4610 Extraction, Purification, and Characterization of Insoluble Dietary Fiber from Oat Bran. 2019, 27, 385 Dietary fibre in legumes, seeds, vegetables, fruits and mushrooms: Comparing traditional and	16993
503 502 501 500 499	Functionality and Storability of Cookies Fortified at the Industrial Scale with up to 75% of Apple Pomace Flour Produced by Dehydration. 2019, 8, Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. 2019, 17, 824-833 Blood orange () as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. 2021, 35, 4606-4610 Extraction, Purification, and Characterization of Insoluble Dietary Fiber from Oat Bran. 2019, 27, 385 Dietary fibre in legumes, seeds, vegetables, fruits and mushrooms: Comparing traditional and semi-automated filtration techniques. 2019, 75, 1-7	169938

495	Effect of fat replacement by chitosan and golden flaxseed flour (wholemeal and defatted) on the quality of hamburgers. 2019 , 102, 403-410	21
494	Characterization of corn (Zea mays L.) bran as a new food ingredient for snack bars. 2019 , 101, 812-818	18
493	An integral profile of bioactive compounds and functional properties of prickly pear (Opuntia ficus indica L.) peel with different tonalities. <i>Food Chemistry</i> , 2019 , 278, 568-578	29
492	Effect of enzyme-assisted extraction on the physicochemical properties of mucilage from the fronds of Asplenium australasicum (J. Sm.) Hook. 2019 , 124, 346-353	19
491	Characterization of red prickly pear peel (Opuntia ficus-indica L.) and its mucilage obtained by traditional and novel methodologies. 2019 , 13, 1111-1119	5
490	Current and Future Applications of Nanofiltration in Food Processing. 2019 , 305-348	6
489	The effect of apple pomace on the texture, rheology and microstructure of set type yogurt. 2019 , 91, 83-91	68
488	Interpenetrating network gels composed of gelatin and soluble dietary fibers from tomato peels. 2019 , 89, 95-99	16
487	Cereal by-products as an important functional ingredient: effect of processing. 2019 , 56, 1-11	32
486	Novel method for valorization of by-products from carrot discards. 2019 , 100, 374-380	21
485	Temporal variation in chemical composition of Ulva lactuca and Corallina mediterranea. 2019 , 16, 5783-5796	6
484	Plant based Pickering stabilization of emulsions using soluble flaxseed protein and mucilage nano-assemblies. 2019 , 563, 170-182	28
483	Thermal processing conditions affect in vitro immunostimulatory activity of Aloe vera juice. 2019 , 12, 73-77	1
482	Valorization of waste Indigofera tinctoria L. biomass generated from indigo dye extraction processâ p otential towards biofuels and compost. 2019 , 9, 445-457	5
481	Extrusion cooking increases soluble dietary fibre of lupin seed coat. 2019 , 99, 547-554	35
480	3D food printing: main components selection by considering rheological properties. 2019 , 59, 2335-2347	57
479	Functional and therapeutic potential of inulin: A comprehensive review. 2019 , 59, 1-13	98
478	Flour, dough and bread properties of wheat flour substituted with orange-fleshed sweetpotato flour. 2019 , 17, 268-289	5

477	Quality Attributes and Storage Stability of Bread from Wheatâlligernut Composite Flour. 2019 , 17, 75-88	5
476	Barriers impairing mineral bioaccessibility and bioavailability in plant-based foods and the perspectives for food processing. 2020 , 60, 826-843	55
475	Ultrafine Grinding a Promising Method for Improving the Total Dietary Fiber Content and Physico-Chemical Properties of Potato Peel Waste. 2020 , 11, 3057-3070	1
474	The applications of microfluidization in cereals and cereal-based products: An overview. 2020 , 60, 1007-1024	17
473	Fibres of milling and fruit processing by-products in gluten-free bread making: A review of hydration properties, dough formation and quality-improving strategies. <i>Food Chemistry</i> , 2020 , 306, 125451	28
472	Recent advances in extracting pectin by single and combined ultrasound techniques: A review of techno-functional and bioactive health-promoting aspects. 2020 , 229, 115474	30
471	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. 2020 , 99, 105321	37
47°	Insoluble dietary fiber from soy hulls regulates the gut microbiota in vitro and increases the abundance of bifidobacteriales and lactobacillales. 2020 , 57, 152-162	19
469	Purification, composition and biological activities of a novel heteropolysaccharide extracted from Linum usitatissimum L. seeds on laser burn wound. 2020 , 144, 781-790	6
468	Phytochemical profile of Silybum marianum (L.) Gaertn. and Graminis rhizoma and its influence on the bioactivity and shelf life of industrially produced p E 2020 , 55, 1586-1598	O
467	Influence of carrot fibre powder addition on rheological, microstructure and sensory characteristics of stirred-type yogurt. 2020 , 55, 1916-1923	7
466	Artichoke, eggplant and tomato flours as nutritional ingredients for wheat dough: hydration properties. 2020 , 57, 1954-1963	2
465	A comprehensive review on cereal Eglucan: extraction, characterization, causes of degradation, and food application. 2020 , 60, 3693-3704	25
464	Dietary fibre extracted from different types of whole grains and beans: a comparative study. 2020 , 55, 2188-2196	11
463	Physicochemical, functional, and microstructural properties of modified insoluble dietary fiber extracted from rose pomace. 2020 , 57, 1421-1429	6
462	Large Amplitude Oscillatory Shear (LAOS) analysis of gluten-free cake batters: The effect of dietary fiber enrichment. 2020 , 275, 109867	4
461	Structural and sensory analysis of compositionally optimized apple jellies enriched with dietary fibre compared to commercial apple jams. 2020 , 57, 1661-1670	3
460	Microstructure characteristics of tea seed dietary fibre and its effect on cholesterol, glucose and nitrite ion adsorption capacities in vitro: a comparison study among different modifications. 2020 , 55, 1781-1791	5

(2020-2020)

459	Soybean Hull Insoluble Polysaccharides: Improvements of Its Physicochemical Properties Through High Pressure Homogenization. 2020 , 15, 173-187	4
458	High-methylated pectin from walnut processing wastes as a potential resource: Ultrasound assisted extraction and physicochemical, structural and functional analysis. 2020 , 152, 1274-1282	39
457	Effect of dried fruits and vegetables powder on cakes quality: A review. 2020 , 95, 162-172	35
456	Microwave assisted extraction with three modifications on structural and functional properties of soluble dietary fibers from grapefruit peel. 2020 , 101, 105549	39
455	Interaction study of dietary fibers (pectin and cellulose) with meat proteins using bioinformatics analysis: An In-Silico study. 2020 , 119, 108889	12
454	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. 2020 , 19, 282-308	71
453	Modification of Apple Pomace by Extrusion Processing: Studies on the Composition, Polymer Structures, and Functional Properties. 2020 , 9,	12
452	Plant-Based Food By-Products: Prospects for Valorisation in Functional Bread Development. 2020 , 12, 7785	7
451	Raspberry dietary fibre: Chemical properties, functional evaluation and prebiotic in vitro effect. 2020 , 134, 110140	8
450	Fat Replacement by Vegetal Fibres to Improve the Quality of Sausages Elaborated with Non-Castrated Male Pork. 2020 , 10,	3
449	Extraction, modification, and property characterization of dietary fiber from. 2020 , 8, 6131-6143	3
448	Physicochemical and functional properties of dietary fiber from Nannochloropsis oceanica: A comparison of alkaline and ultrasonic-assisted alkaline extractions. 2020 , 133, 110080	4
447	Valorization of walnut processing waste as a novel resource: Production and characterization of pectin. 2020 , 44, e14941	3
446	Dietary fiber sources for gestation sows: Evaluations based on combined in vitro and in vivo methodology. 2020 , 269, 114636	7
445	Recent strategies for tackling the problems in gluten-free diet and products. 2020 , 1-27	6
444	Effects of different drying methods on the physicochemical and antioxidative characteristics of Osmunda japonica Thunb. polysaccharides. 2020 , 44, e14742	2
443	Variations of the nutritional composition of jujube fruit (Ziziphus jujuba Mill.) during maturation stages. 2020 , 23, 1066-1081	6
442	Extruded flakes from pearl millet (Pennisetum glaucum) - carrot (Daucus carota) blended flours-Production, nutritional and sensory attributes. 2020 , 6, 1733332	6

441	Effects of carboxymethylation, hydroxypropylation and dual-enzyme hydrolysis combination with heating on in vitro hypoglycaemic properties of coconut cake dietary fibres. 2020 , 55, 3503-3514	2
440	The Relationship between Prebiotic Supplementation and Anthropometric and Biochemical Parameters in Patients with NAFLD-A Systematic Review and Meta-Analysis of Randomized Controlled Trials. 2020 , 12,	11
439	Ultrasound Application for the Extraction and Modification of Fiber-Rich By-Products. 2020, 13, 524	1
438	Quality Properties of a Bread Made with Levain and Cocoa Waste. 2020 , 1-12	1
437	HPP of fruit and vegetable products: Impact on quality and applications. 2020 , 273-293	2
436	Prospects for the use of protein-carbohydrate complex based on mung bean seeds in the functional meat products technology. 2020 , 175, 08004	3
435	Effects of carboxymethylation, acidic treatment, hydroxypropylation and heating combined with enzymatic hydrolysis on structural and physicochemical properties of palm kernel expeller dietary fiber. 2020 , 133, 109909	9
434	Evaluation of the Use of a Coffee Industry By-Product in a Cereal-Based Extruded Food Product. 2020 , 9,	10
433	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. 2020 , 8, 13112-13125	16
432	Physicochemical, functional, and antioxidant properties of dietary fiber from Rosa roxburghii Tratt fruit modified by physical, chemical, and biological enzyme treatments. 2020 , 44, e14858	5
431	Partial substitution of whole wheat with acha and pigeon pea flours influences rheological properties of composite flours and quality of bread. 2020 , 122, 3585-3600	4
430	A review of the chemical composition, nutritional and health benefits of dates for their potential use in energy nutrition bars for athletes. 2020 , 6, 1809309	5
429	Analysis of Nutritional Composition in 23 Kinds of Edible Fungi. 2020 , 2020, 1-9	7
428	The Influence of Extrusion Processing on the Gelation Properties of Apple Pomace Dispersions: Involved Cell Wall Components and Their Gelation Kinetics. 2020 , 9,	3
427	Quality Evaluation of â E ufuâlProduced from Sweet Cassava (Manihot Esculenta) and Guinea Corn (Sorghum Bicolor) Flour. 2020 , 1-31	1
426	Addition of Broad Bean Hull to Wheat Flour for the Development of High-Fiber Bread: Effects on Physical and Nutritional Properties. 2020 , 9,	7
425	and Varieties of Pepper Seeds (L.) as a New Source of Highly Nutritional Edible Oil. 2020, 9,	1
424	Preparation, characterization, antioxidant and antiglycation activities of selenized polysaccharides from blackcurrant 2020 , 10, 32616-32627	3

(2020-2020)

423	Physicochemical properties of bean pod (Phaseolus vulgaris) flour and its potential as a raw material for the food industry. 2020 , 73, 9179-9187	1
422	Use of Endemic Date Palm (Phoenix dactylifera L.) Seeds as an Insoluble Dietary Fiber: Effect on Turkey Meat Quality. 2020 , 2020, 1-13	4
421	Sourdough Technology as a Tool for the Development of Healthier Grain-Based Products: An Update. 2020 , 10, 1962	14
420	Soy Milk By-product: Its Composition and Utilisation. 2020 , 1-23	3
419	Broad bean hull as a functional ingredient for the development of high-fibre bread. 2020, 79,	
418	Oil Press-Cakes and Meals Valorization through Circular Economy Approaches: A Review. 2020 , 10, 7432	36
417	Citrus Waste Recovery for Sustainable Nutrition and Health. 2020 , 193-222	4
416	Biologically active components in by-products of food processing. 2020 , 8, 3004-3022	10
415	Modulating the hydration properties of pea hull fibre by its composition as affected by mechanical processing and various extraction procedures. 2020 , 107, 105958	1
414	Soluble dietary fibers from black soybean hulls: Physical and enzymatic modification, structure, physical properties, and cholesterol binding capacity. 2020 , 85, 1668-1674	12
413	The potential cholesterol-lowering and prebiotic effects of bamboo shoot dietary fibers and their structural characteristics. <i>Food Chemistry</i> , 2020 , 332, 127372	30
412	Walnut oil and oilcake affect selected the physicochemical and antioxidant properties of wheat bread enriched with them. 2020 , 44, e14573	6
411	Seaweeds as a Functional Ingredient for a Healthy Diet. 2020 , 18,	68
410	Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. 2020 , 9,	2
409	Specialty chemicals and nutraceuticals production from food industry wastes. 2020 , 189-209	4
408	Does an Apple a Day Also Keep the Microbes Away? The Interplay Between Diet, Microbiota, and Host Defense Peptides at the Intestinal Mucosal Barrier. 2020 , 11, 1164	9
407	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. 2020 , 44, e13202	4
406	Food Vegetable and Fruit Waste Used in Meat Products. 2020 , 1-27	14

405	Characterization of Nutritional, Antinutritional, and Mineral Contents of Thirty-Five Sorghum Varieties Grown in Ethiopia. 2020 , 2020, 8243617	14
404	Effect of a hybrid process, high hydrostatic pressure treatment combined with mixed-strain fermentation, on the quality of the dietary fibre in pickled vegetables. 2020 , 55, 2650-2659	
403	Enzymatic preparation of a low-molecular-weight polysaccharide rich in uronic acid from the seaweed Laminaria japonica and evaluation of its hypolipidemic effect in mice. 2020 , 11, 2395-2405	9
402	Modification of insoluble dietary fiber from ginger residue through enzymatic treatments to improve its bioactive properties. 2020 , 125, 109220	16
401	The Effect of Beetroot (Beta vulgaris L.) Leaves Powder on Nutritional, Textural, Sensorial and Antioxidant Properties of Cookies. 2020 , 1-15	5
400	Reduction of Salt and Fat in Frankfurter Sausages by Addition of and Flour. 2020 , 9,	12
399	Edible Mushroom: Nutritional Properties, Potential Nutraceutical Values, and Its Utilisation in Food Product Development. 2020 ,	10
398	New isolation process for bioactive food fiber from wild strawberry leaf. 2020 , 161, 107639	4
397	Characterisation of alkaline and enzymatic modified insoluble dietary fibre from Undaria pinnatifida. 2020 , 55, 3533-3541	2
396	Effects of ultrasound-assisted enzyme hydrolysis on the microstructure and physicochemical properties of okara fibers. 2020 , 69, 105247	21
395	High hydrostatic pressure processing enhances pectin solubilisation on apple by-product improving techno-functional properties. 2020 , 246, 1691-1702	8
394	Upcycling of Belgian endive (Cichorium intybus var. foliosum) by-products. Chemical composition and functional properties of dietary fibre root powders. <i>Food Chemistry</i> , 2020 , 332, 127444	6
393	Impact of functional flours from pineapple by-products on human intestinal microbiota. 2020 , 67, 103830	18
392	Technology of the food additives enriched with CO2-extractions of dry homonymous spices. 2020 , 422, 012095	1
391	Effect of sprouting time on dough and cookies properties. 2020 , 14, 1595-1600	4
390	Effect of Konjac Glucomannan on Sensory, Physical and Thermal Properties of Mochi. 2020 , 16,	O
389	Recent advances in extraction technologies of phytochemicals applied for the revaluation of agri-food by-products. 2020 , 209-239	11
388	The effects of process conditions on rheological properties of functional citrus fibre suspensions. 2020 , 121, 54-64	4

(2021-2020)

387	Dietary Grape Pomace Supplementation in Dairy Cows: Effect on Nutritional Quality of Milk and Its Derived Dairy Products. 2020 , 9,	21
386	Recent development of hydrothermal liquefaction for algal biorefinery. 2020 , 121, 109707	44
385	. 2020 , 45,	7
384	Present status and future perspectives of breeding for buckwheat quality. 2020 , 70, 48-66	17
383	Impact of microfluidization on the microstructure and functional properties of pea hull fibre. 2020 , 103, 105660	7
382	Mucilage and cladode flour from cactus (Opuntia monacantha) as alternative ingredients in gluten-free crackers. <i>Food Chemistry</i> , 2020 , 314, 126178	16
381	In vitro angiotensin converting enzyme (ACE)-inhibitory and antioxidant activity of probiotic yogurt incorporated with orange fibre during storage. 2020 , 57, 2343-2353	8
380	Dietary fibres from guavira pomace, a co-product from fruit pulp industry: Characterization and cellular antioxidant activity. 2020 , 132, 109065	8
379	Dairy Processing: Advanced Research to Applications. 2020,	5
378	Proximate composition and element contents of selected species of Ganoderma with reference to dietary intakes. 2020 , 192, 270	3
377	Andean tubers grown in Ecuador: New sources of functional ingredients. 2020 , 35, 100601	7
376	Preparation, characterization and functional properties of a novel exopolysaccharide produced by the halophilic strain Halomonas saliphila LCB169. 2020 , 156, 372-380	13
375	Complex rheological characterization of normal, waxy and high-amylose wheat lines. 2020 , 93, 102982	4
374	Nutritional optimizationâEeduced-sugar products and challenges. 2020 , 29-61	
373	Can hydro-thermo-mechanical treatment by instant controlled pressure-drop (DIC) be used as short time roasting process? Effect of processing parameters on sensory, physical, functional, and color attributes of Egyptian carob powder. 2021 , 58, 451-464	2
372	Evaluation of Tahiti lemon shell flour (Tanaka) as a fat mimetic. 2021 , 58, 720-730	3
371	Development and characterization of a seaweed snack using. 2021 , 58, 1617-1622	3
370	Citrus fiber for the stabilization of O/W emulsion through combination of Pickering effect and fiber-based network. <i>Food Chemistry</i> , 2021 , 343, 128523	20

369	Effects of carboxymethylation, hydroxypropylation and dual enzyme hydrolysis combination with heating on physicochemical and functional properties and antioxidant activity of coconut cake dietary fibre. <i>Food Chemistry</i> , 2021 , 336, 127688	8.5	8
368	Dietary fiber concentrates recovered from agro-industrial by-products: Functional properties and application as physical carriers for probiotics. 2021 , 111, 106175		10
367	Association of fibre degradation with ruminal dissolved hydrogen in growing beef bulls fed with two types of forages. 2021 , 125, 601-610		2
366	Improved Sensory Quality and Antioxidant Capacity of Wheat Bread Supplemented with the Desert Truffle Terfezia boudieri Flour. 2021 , 54, 867-883		1
365	Effects of extraction methods on the structural characteristics and functional properties of dietary fiber extracted from kiwifruit (Actinidia deliciosa). 2021 , 110, 106162		23
364	Decreased gas-diffusion electrode porosity due to increased electrocatalyst loading leads to diffusional limitations in cathodic H2O2 electrosynthesis. 2021 , 481, 228992		9
363	Tripartite relationship between gut microbiota, intestinal mucus and dietary fibers: towards preventive strategies against enteric infections. 2021 , 45,		13
362	Kinetics and Molecular Docking Studies of Activating Effect of Canna edulis Ker Residue Lignin on the Activity of Lipase. 2021 , 73, 2000154		
361	Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. 2021 , 111, 106222		11
360	Impact of ultra-fine milling and air classification on biochemical and techno-functional characteristics of wheat and rye bran. 2021 , 139, 109971		8
359	Insight into the effects of coconut kernel fiber on the functional and microstructural properties of myofibrillar protein gel system. 2021 , 138, 110745		8
358	Young culm of Dendrocalamus asper, Bambusa tuldoides and B. Vulgaris as source of hemicellulosic dietary fibers for the food industry. 2021 , 140, 109866		O
357	Characterization and Biological Activities of Polysaccharides from Dandelion (Taraxacum officinale) Leaves. 2021 , 73, 2000051		1
356	Development of high protein extruded snack using composite flour and milk proteins through response surface methodology. 2021 , 45,		1
355	Date fruit: a review of the chemical and nutritional compounds, functional effects and food application in nutrition bars for athletes. 2021 , 56, 1503-1513		11
354	Cognitive impairment by non-insulin-dependent diabetes mellitus was attenuated by dietary supplements of marble vine (Dioclea reflexa) and plantain (Musa paradisiaca) dough meals in albino rats. 2021 , 45, e13473		
353	Inhibitory effect of lignin from Canna edulis Ker residues on trypsin: kinetics and molecular docking studies. 2021 , 101, 2090-2099		4
352	Fermentation of prebiotics by human colonic microbiota in vitro and short-chain fatty acids production: a critical review. 2021 , 130, 677-687		26

(2021-2021)

351	Techno-functional characterization and biological potential of Agave americana leaves: Impact on yoghurt qualities. 2021 , 15, 309-326	5
350	Nutritional, Pharmaceutical, and Industrial Potential of Forest-Based Plant Gum. 2021 , 105-128	
349	Functional and nutraceutical properties of maize bran cell wall non-starch polysaccharides. 2021 , 24, 233-248	10
348	Retarding effect of dietary fibers from bamboo shoot (Phyllostachys edulis) in hyperlipidemic rats induced by a high-fat diet. 2021 , 12, 4696-4706	3
347	Extraction of dietary fibers from bagasse and date seed, and evaluation of their technological properties and antioxidant and prebiotic activity. 2021 , 15, 1949-1959	1
346	Influence of particle size reduction and high-intensity ultrasound on polyphenol oxidase, phenolics, and technological properties of wheat bran. 2021 , 45, e15204	9
345	Linking Expansion Behaviour of Extruded Potato Starch/Rapeseed Press Cake Blends to Rheological and Technofunctional Properties. 2021 , 13,	6
344	Rice Bran By-Product: From Valorization Strategies to Nutritional Perspectives. 2021 , 10,	7
343	Preparation and characterization of soybean insoluble dietary fiber and its prebiotic effect on dyslipidemia and hepatic steatosis in high fat-fed C57BL/6J mice. 2021 , 12, 8760-8773	3
342	The effect of dietary fibers on the viscoelastic properties of the gluten-free cookie dough. 2021 , 34, 06010	
341	Functionalization of Enzymatically Treated Apple Pomace from Juice Production by Extrusion Processing. 2021 , 10,	1
340	Production and characterization of palm date powder rich in dietary fiber. 2021 , 15, 2285-2296	2
339	Modification of coffee coproducts by-products by dynamic high pressure, acetylation and hydrolysis by cellulase: A potential functional and sustainable food ingredient. 2021 , 68, 102608	4
338	The variability of physico-chemical properties of brewery spent grain from 8 different breweries. 2021 , 7, e06583	8
337	Green processing of sour cherry (Prunus cerasus L.) pomace: process optimization for the modification of dietary fibers and property measurements. 2021 , 15, 3015-3025	1
336	Impact of Rapeseed Press Cake on the Rheological Properties and Expansion Dynamics of Extruded Maize Starch. 2021 , 10,	2
335	Unripe Papaya By-Product: From Food Wastes to Functional Ingredients in Pancakes. 2021 , 10,	3
334	Algal Dietary Fiber and its Health Benefits. 2021 , 446-464	Ο

333	Physical, Chemical and Rheological Characterization of Tuber and Starch from subsp 2021, 26,	О
332	Physicochemical and functional properties of dietary fiber from pummelo (Citrus grandis L. Osbeck) and grapefruit (Citrus paradisi Mcfad) cultivars. 2021 , 40, 100890	10
331	Proximate composition, physical, sensory and microbial properties of wheat-hog plum bagasse composite cookies. 2021 , 141, 111038	6
330	Multi-response surface optimisation of extrusion cooking to increase soluble dietary fibre and polyphenols in lupin seed coat. 2021 , 140, 110767	5
329	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. 2021 , 20, 2534-255	59 ₇
328	Convective drying of orange pomace at different temperatures and characterization of the obtained powders 2022 , 59, 1040-1052	1
327	Brewers' spent grain in food systems: Processing and final products quality as a function of fiber modification treatment. 2021 , 86, 1532-1551	10
326	Valorization of Vegetable Fresh-Processing Residues as Functional Powdered Ingredients. A Review on the Potential Impact of Pretreatments and Drying Methods on Bioactive Compounds and Their Bioaccessibility. 5,	7
325	Dietary Fiber: Fractionation, Characterization and Potential Sources from Defatted Oilseeds. 2021 , 10,	6
324	The Potential of Grape Pomace Varieties as a Dietary Source of Pectic Substances. 2021 , 10,	18
324	The Potential of Grape Pomace Varieties as a Dietary Source of Pectic Substances. 2021, 10, Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021, 18,	18 7
323	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021 , 18, A novel process to improve the characteristics of low-fat ice cream using date fiber powder. 2021 ,	7
323	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021 , 18, A novel process to improve the characteristics of low-fat ice cream using date fiber powder. 2021 , 9, 2836-2842	7
323 322 321	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021, 18, A novel process to improve the characteristics of low-fat ice cream using date fiber powder. 2021, 9, 2836-2842 Evaluation of Dietary Fiber and the Effect on Physicochemical Properties of Foods. 2021, 421-433 Blood glucose lowering, glycaemic index, carbohydrate-hydrolysing enzyme inhibitory activities of	7 1 1
323 322 321 320	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021, 18, A novel process to improve the characteristics of low-fat ice cream using date fiber powder. 2021, 9, 2836-2842 Evaluation of Dietary Fiber and the Effect on Physicochemical Properties of Foods. 2021, 421-433 Blood glucose lowering, glycaemic index, carbohydrate-hydrolysing enzyme inhibitory activities of potential functional food from plantain, soy-cake, rice-bran and oat-bran flour blends. 2021, 15, 3761-3769 Dietary Influence on the Dynamics of the Human Gut Microbiome: Prospective Implications in	7 1 1
323 322 321 320 319	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. 2021, 18, A novel process to improve the characteristics of low-fat ice cream using date fiber powder. 2021, 9, 2836-2842 Evaluation of Dietary Fiber and the Effect on Physicochemical Properties of Foods. 2021, 421-433 Blood glucose lowering, glycaemic index, carbohydrate-hydrolysing enzyme inhibitory activities of potential functional food from plantain, soy-cake, rice-bran and oat-bran flour blends. 2021, 15, 3761-3769 Dietary Influence on the Dynamics of the Human Gut Microbiome: Prospective Implications in Interventional Therapies. 2021, 1, 717-736 Nutritional, Physico-Chemical and Mechanical Characterization of Vegetable Fibers to Develop	7 1 1 4

315	Modification of wheat bran insoluble and soluble dietary fibers with snail enzyme. 2021, 10, 356-361	6
314	Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. 2021 , 11, 584	3
313	Variations on gut health and energy metabolism in pigs and humans by intake of different dietary fibers. 2021 , 9, 4639-4654	4
312	Effect of Triticum turgidum ssp. turanicum on serum lipid levels and colonic microbiota of dyslipidemia-induced rats. 2021 , 13, 195-200	
311	Recent developments and trends of instant controlled pressure drop drying-a review. 2021 , 39, 1704-1719	1
310	Development of cellulose-based prebiotic fiber from banana peel by enzymatic hydrolysis. 2021 , 41, 101083	2
309	Defined shear and heat treatment of apple pomace: impact on dietary fiber structures and functional properties. 2021 , 247, 2109-2122	О
308	Mucilages of cacti from Brazilian biodiversity: Extraction, physicochemical and technological properties. <i>Food Chemistry</i> , 2021 , 346, 128892	9
307	Effects of microwave heat treatment on fungal growth, functional properties, total phenolic content, and antioxidant activity of sorghum (Sorghum bicolor L.) grain. <i>Food Chemistry</i> , 2021 , 348, 128979	6
306	Quality, physicochemical, and textural properties of dairy products containing fruits and vegetables: A review. 2021 , 9, 4666-4686	5
305	Comparison of the chemical composition and bioactive properties of extracts prepared from the mature Turkish and Brazilian banana peels.	
304	Chemical Composition and Functional Properties of Dietary Fibre Concentrates from Winemaking By-Products: Skins, Stems and Lees. 2021 , 10,	4
303	Improvement of functional cake formulation using Jerusalem artichoke flour as inulin source and resistant starch (RS4). 2021 , 145, 111301	3
302	Dietary management for healthier batter formulations. 2021 , 113, 411-422	2
301	Novel rich-in-soluble dietary fiber apple ingredient obtained from the synergistic effect of high hydrostatic pressure aided by Celluclast 1. 2021, 146, 111421	1
300	Seaweeds in bakery and farinaceous foods: A mini-review. 2021 , 100403	5
299	Extraction, Characterization, and Applications of Pectins from Plant By-Products. 2021 , 11, 6596	11
298	Effect of temperature and particle size on physicochemical and techno-functional properties of peach palm peel flour (, red and yellow ecotypes). 2021 , 10820132211025133	Ο

297	Formulation and Evaluation of Mucilage-Based Nanoparticles for Effective Delivery of Ezetimibe. 2021 , 16, 4579-4596	2
296	Chemometrics applied to physical, physicochemical and sensorial attributes of chicken hamburgers blended with green banana and passion fruit epicarp biomasses. 2021 , 24, 100337	2
295	Evolutions of rheology, microstructure and starch hydrolysis of pumpkin-enriched bread during simulated gastrointestinal digestion.	O
294	Characterization of Sargassum patens C. Agardh Enzymatic Extracts Using Crude Enzyme from Shewanella oneidensis PKA 1008 and Their Anti-inflammatory Effects. 1	O
293	Recent applications of grapes and their derivatives in dairy products. 2021 , 114, 696-711	7
292	Enhanced extraction of soluble dietary fibre and seed oil from tomato pomace. 1-10	
291	Effect of four modification methods on adsorption capacities and in vitro hypoglycemic properties of millet bran dietary fibre. 2021 , 147, 110565	4
290	The Triple Jags of Dietary Fibers in Cereals: How Biotechnology Is for High. 2021 , 12, 745579	3
289	An attempt to use a barley fibre preparation containing Eglucan in the production of functional canned meat.	O
288	Development and optimization of gluten-free biscuits with carob flour and dry apple pomace. e15938	O
287	Fiber modification of brewersâßpent grain by autoclave treatment to improve its properties as a functional food ingredient. 2021 , 149, 111877	6
286	Recovery of phenolic compounds from grape pomace (Vitis vinifera L.) by microwave hydrodiffusion and gravity. 2021 , 150, 112066	4
285	Influence of dietary fiber on in-vitro lipid digestion of emulsions prepared with high-intensity ultrasound. 2021 , 73, 102799	2
284	Dietary fibers extracted from Saccharina japonica can improve metabolic syndrome and ameliorate gut microbiota dysbiosis induced by high fat diet. 2021 , 85, 104642	O
283	Effect of high pressure combined with temperature on the death kinetics of Alicyclobacillus acidoterrestris spores and on the quality characteristics of mango pulp. 2021 , 152, 112266	1
282	Enzymatic and enzyme-physical modification of citrus fiber by xylanase and planetary ball milling treatment. 2021 , 121, 107015	3
281	Chinese Baijiu distiller's grains resourcing: Current progress and future prospects. 2022 , 176, 105900	4
280	Effects of dietary fiber on human health. 2022 , 11, 1-10	15

(2020-2022)

279	Developing psyllium fibre gel-based foods: Physicochemical, nutritional, optical and mechanical properties. 2022 , 122, 107108		3
278	The influences of acetylation, hydroxypropylation, enzymatic hydrolysis and crosslinking on improved adsorption capacities and in vitro hypoglycemic properties of millet bran dietary fibre. <i>Food Chemistry</i> , 2022 , 368, 130883	8.5	4
277	Potential applications of food industrial by-products in the dairy industry. 2021, 445-460		
276	Isolation of Pectin from Clementine Peel: A New Approach Based on Green Extracting Agents of Citric Acid/Sodium Citrate Solutions. 2021 , 9, 833-843		6
275	Bioconversion of Fruits and Vegetables Wastes into Value-Added Products. 2021, 145-163		1
274	Fungal Production of Dietary Fibers. 2021 , 19-25		
273	Obtaining cashew kernel protein concentrate from nut processing by-product and its use to formulate vegetal burger. 24,		О
272	Plant-based by-products. 2021 , 367-397		1
271	Preparation of polysaccharides from Osmunda japonica (Thunb) with the potential of food additives: Structural features and functional properties. 2021 , 45, e15189		2
270	Utilization of Food Processing By-products in Extrusion Processing: A Review. 2021 , 4,		12
270 269	Utilization of Food Processing By-products in Extrusion Processing: A Review. 2021 , 4, Dietary Fiber in Fruits and Vegetables. 2020 , 123-152		12
269	Dietary Fiber in Fruits and Vegetables. 2020 , 123-152 Polysaccharides: Applications in Biology and Biotechnology/Polysaccharides from Bioagro-Waste		1
269	Dietary Fiber in Fruits and Vegetables. 2020 , 123-152 Polysaccharides: Applications in Biology and Biotechnology/Polysaccharides from Bioagro-Waste New Biomolecules-Life. 2014 , 1-29		1 2
269 268 267	Dietary Fiber in Fruits and Vegetables. 2020, 123-152 Polysaccharides: Applications in Biology and Biotechnology/Polysaccharides from Bioagro-Waste New Biomolecules-Life. 2014, 1-29 Dietary Fiber and Prebiotics. 2015, 891-925 Development of Dietary Fiber-Rich Meat Products: Technological Advancements and Functional		1 2 4
269 268 267 266	Dietary Fiber in Fruits and Vegetables. 2020, 123-152 Polysaccharides: Applications in Biology and Biotechnology/Polysaccharides from Bioagro-Waste New Biomolecules-Life. 2014, 1-29 Dietary Fiber and Prebiotics. 2015, 891-925 Development of Dietary Fiber-Rich Meat Products: Technological Advancements and Functional Significance. 2018, 1-34		1 2 4
269 268 267 266 265	Dietary Fiber in Fruits and Vegetables. 2020, 123-152 Polysaccharides: Applications in Biology and Biotechnology/Polysaccharides from Bioagro-Waste New Biomolecules-Life. 2014, 1-29 Dietary Fiber and Prebiotics. 2015, 891-925 Development of Dietary Fiber-Rich Meat Products: Technological Advancements and Functional Significance. 2018, 1-34 Significance of Fortification of Beneficial Natural Ingredients in Milk and Milk Products. 2020, 87-118	8.5	1 2 4 1

261	Effect of sourdough fermentation and baking process severity on dietary fibre and phenolic compounds of immature wheat flour bread. 2017 , 83, 26-32	23
2 60	Chapter 9:Developing Food Structure for Mechanical Performance. 2019 , 199-224	1
259	Water-soluble non-starch polysaccharides of root and tuber crops: extraction, characteristics, properties, bioactivities, and applications. 2020 , 1-33	7
258	Cereal beta-glucans: an underutilized health endorsing food ingredient. 2020 , 1-20	14
257	Dietary fibre basics: Health, nutrition, analysis, and applications. 2017 , 1, 47-59	61
256	Dietary fibre basics: Health, nutrition, analysis, and applications. 2017 , 1, 47-59	15
255	Chemical Evaluation of a Nori-Like Product (Geluring) Made from the Mixture of Gelidium Sp. and Ulva Lactuca Seaweeds. 2018 , 6, 664-671	5
254	Quality Characteristics and Consumer Acceptance of Bread from Wheat and Rice Composite Flour. 2019 , 7, 488-495	2
253	Evaluation of Agro-Industrial Co-Products as Source of Bioactive Compounds: Fiber, Antioxidants and Prebiotic. 2016 , 20, 3-16	10
252	Green synthesis and characterization of carboxymethyl guar gum: Application in textile printing technology. 2020 , 9, 212-218	8
251	Agro-industrial fruit co-products in Colombia, their sources and potential uses in processed food industries: a review. 2015 , 68, 7729-7742	6
250	Fiber concentrates from asparagus by-products: Microstructure, composition, functional and antioxidant properties. 43,	6
249	Ensiling a dry bakery by-product: effect of hydration using acid whey or water associated or not at urea. 2016 , 17, 626-641	2
248	Analysis of foreign technologies for the functional meat productsâ[]2018, 80, 189-194	5
247	THE STUDY OF THERMAL PROCESSES IN FISH&PLANT SEMI-PRODUCTS. 2016 , 5, 45-53	1
246	Composiciin quinica de ptalos de flores de rosa, girasol y calhdula para su uso en la alimentaciin humana. 2019 , 20,	2
245	Development and Compositional Analysis of Protein Enriched Soybean-Pea-Wheat Flour Blended Cookies. 2015 , 7, 76-83	7
244	Some Wild Edible Plants and Their Dietary Fiber Contents. 2015 , 14, 188-194	10

243	Characteristics of âkolang-kalingâl(Sugar Palm Fruit Jam) with Added Natural Colorants. 2017, 16, 69-76	4
242	Apricot Probiotic Drinking Yoghurt Supplied with Inulin and Oat Fiber. 2016 , 06, 999-1009	11
241	Whole Chia Flour as Yield Enhancer, Potential Antioxidant and Input of n-3 Fatty Acid in a Meat Product. 2016 , 07, 855-865	6
240	Effect of thermal stabilization on physico-chemical parameters and functional properties of wheat bran. 14, 170-177	2
239	The Chemical Composition of Grape Fibre. 2015 , 9,	9
238	Loaf Characteristics and Sensory Properties of whole Wheat Bread Fortified with Sorghum and Rice Flour. 13, 606-610	1
237	PENGEMBANGAN BERAS ANALOG DENGAN MEMANFAATKAN JAGUNG PUTIH. 2013 , 24, 194-200	13
236	Development of gluten-free and low glycemic index rice pancake: Impact of dietary fiber and low-calorie sweeteners on texture profile, sensory properties, and glycemic index. 2021 , 1, 100034	O
235	Pineapple processing waste (PPW): bioactive compounds, their extraction, and utilisation: a review. 1	3
234	Effects of ultrasonic and ozone pretreatment on the structural and functional properties of soluble dietary fiber from lemon peel. e13916	3
233	Continuous Lighting Promotes Plant Growth, Light Conversion Efficiency, and Nutritional Quality of (L.) Cav. in Controlled Environment With Minor Effects Due to Light Quality. 2021 , 12, 730119	3
232	Plant-Derived Bioactives. 2011 , 532-545	
231	Formulating breads for specific dietary requirements. 2012 , 691-719	
230	Processing of Dry Bean Flours and Fractions. 205-234	1
229	Recovery and Biotechnological Production of High-Value-Added Products from Fruit and Vegetable Residues. 2013 , 327-366	
228	Dietary Fiber and Prebiotics. 2014 , 1-30	1
227	Comparison of Ileal and Fecal Digestibility of Canola Meal and Wheat Bran in Ducks. 2015 , 42, 69-75	
226	Utilization of citrus crops processing by-products in the preparation of tarhana. 2015 , 9,	

225	Effect of Peroxide Treatment on Functional and Technological Properties of Fiber-Rich Powders Based on Spent Coffee Grounds. 2016 ,	O
224	Chapter 8 Diverse Utilization of Plant-Originated Secondary Metabolites. 2016 , 215-238	
223	Chapter 8 Diverse Utilization of Plant-Originated Secondary Metabolites. 2016 , 215-238	
222	Geleia de buriti (Mauritia flexuosa): agregaß de valor aos frutos do cerrado brasileiro. 2017 , 20,	1
221	11: Extraction, Isolation and Utilisation of Bioactive Compounds from Fruit Juice Industry Waste. 2017 , 272-313	
220	14: Potential Application of Bioactive Compounds from Agroindustrial Waste in the Cosmetic Industry. 2017 , 357-382	
219	Main Industrial Citrus By-Products in Spainâllitrus Dietary Fiber. 2017 , 409-436	
218	Ya⊞ohum Kabuklar ññ Biyoaktif Bile⊞n Potansiyeli ve G d alarda Kullan m ̃-315-321	
217	Latvian CitizensâlKnowledge about Dietary Fibre. 2017 , 71, 428-433	1
216	POTENSI EDAMAME SEBAGAI PENGGANTI KUNING TELUR DALAM PEMBUATAN DONAT MENGANDUNG KENTANG. 2017 , 28, 102-110	O
215	Nutraceutical value added sea weed - Gracilaria corticata var. cylindrica from thoothukudi. 2018, 11,	
214	Some Properties of Bio-Yogurt Enriched with Cellulose Fiber. 2018 , 08, 54-64	1
213	Crispbreads with Carrot and Pumpkin Processing by-Products. 2018 , 72, 91-96	О
212	K r̃mž̃v e Ye il Mercimekten Elde Edilen Diyet Liflerinin Karakterizasyonu ve Fonksiyonel Bellikleri. 135-147	1
211	Process Optimization for Dietary Fiber Production from Cassava Pulp Using Acid Treatment. 2018 , 22, 21-32	2
210	Innovative Sources. 2019 , 235-265	1
209	Relationships Among Semisolid Food Microstructures, Rheological Behaviors, and Sensory Attributes. 2019 , 249-271	O
208	Structuring Semisolid Foods. 2019 , 167-201	

207	FarklPartik[]Boyutlarādaki Enginar Lifi [avesinin Kf]te Kalitesi [Jerine Etkisi. 275-282	
206	Chemical and Functional Properties of Cavendish Jepara 30 (Musa cavendishii) Banana Pseudostem Flour after Blanching and Soaking in Sodium Bisulphite Solution. 2019 , 18, 936-945	
205	Reduction of waste production during juice processing with a simultaneous creation of the new type of added-value products. 2019 , 30, 1-6	
204	21. The underutilised side streams of broccoli and kale âlvalorisation via proteins and phenols. 2019 ,	
203	Chestnut. 2020 , 127-144	Ο
202	Effects of Canola Oil Gel and Persimmon Peel Powder on Physicochemical and Sensory Characteristics of Low-Fat Ground Pork Meat. 2020 , 30, 129-138	1
201	Some physicochemical and functional properties of the rich fibrous fraction of hardened beans (Phaseolus vulgaris L.) and its addition in the formulation of beverages. 2021 , 26, 100440	Ο
200	Sulfated exopolysaccharides from Porphyridium cruentum: A useful strategy to extend the shelf life of minced beef meat. 2021 , 193, 1215-1215	2
199	Enzymatic Processes of Dietary Fibers. 2020 , 301-327	Ο
198	Introduction. 2022, 1-18	О
197	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. 2022 , 154, 112707	12
196	Nutritional enrichment of beef burgers by adding components of non-conventional food plants. 23,	2
195	Functional Properties in Industrial Applications. 2020, 383-417	
194	Summer squash. 2020 , 239-254	1
193	Chemical Processes for the Extraction and Modification of Dietary Fiber. 2020, 343-361	1
192	Emerging Technologies for the Extraction and Modification of Dietary Fiber. 2020 , 363-381	O
191	Passion fruit. 2020 , 581-594	

189	Health-promoting activities and bioavailability of bioactive compounds from functional foods. 2022 , 17-31	
188	The Influence of Hazelnut Skin Addition on Quality Properties and Antioxidant Activity of Functional Yogurt. 2021 , 10,	2
187	Physicochemical, Sensory Properties and Lipid Oxidation of Chicken Sausages Supplemented with Three Types of Seaweed. 2021 , 11, 11347	2
186	Chickpea-Derived Prebiotic Substances Trigger Biofilm Formation by 2021 , 13,	2
185	Effect of high-pressure treatment and cellulase-mediate hydrolysis on functional, rheological and microstructural properties of garden cress seed residual fibre.	1
184	Extraction and characterization of arabinoxylans obtained from nixtamalized brewers' spent grains. 2021 , 10820132211060609	1
183	Influence of cultivar and growing location on composition and functionality of dietary fibre concentrates produced from forced roots of Belgian endive (Cichorium intybus var. foliosum). 2021 , 106, 104281	О
182	Wheat Proteins: A Valuable Resources to Improve Nutritional Value of Bread. 2021, 5,	1
181	The utilization of young-harvested purple corn for dodol processed to support functional food diversification. 2021 , 911, 012071	
180	Headspace volatolome of peel flours from citrus fruits grown in Brazil. 2021 , 150, 110801	1
179	Optimization of enzymatic hydrolysis of Pleurotus ostreatus derived proteins through RSM and evaluation of nutritional and functional qualities of mushroom protein hydrolysates. 25,	О
178	Green extraction of pectin from Citrus limetta peels using organic acid and its characterization. 1	O
177	Sweet corn cob as a functional ingredient in bakery products 2022 , 13, 100180	1
176	Technological effect of dietary oat fiber on the quality of minced sausages prepared from Indian major carp (Labeo rohita). 2022 , 27, 100305	O
175	Acid stress responses of and isolated from fermented sorghum gruel and their application in food fermentation 2022 ,	
174	Biological activities of Egyptian grape and mulberry by-products and their potential use as natural sources of food additives and nutraceuticals foods. 2022 , 16, 1559	1
173	Bioactive Phytochemicals from Cumin (C. cyminum) and Caraway (C. carvi) Oil Processing By-Products. 2022 , 1-22	
172	Effect of Particle Size on Physico-Chemical and Antioxidant Activity of Insoluble Dietary Fiber Powder from Corncob (Zea mays L.). 2022 , 34, 324-330	

171	Analysis of the efficiency of production of whole-muscle turkey products with vegetable sprinkles. 2022 , 6, 343-353	0
170	Enrichment of yogurt with carrot soluble dietary fiber prepared by three physical modified treatments: Microstructure, rheology and storage stability. 2022 , 75, 102901	3
169	Underutilized citrus species: An insight of their nutraceutical potential and importance for the development of functional food. 2022 , 296, 110909	3
168	Dietary fiber variation in ancient and modern wheat species: Einkorn, emmer, spelt and hard red spring wheat. 2022 , 104, 103420	2
167	Influence of corn resistant starches type III on the rheology, structure, and viable counts of set yogurt 2022 , 203, 10-10	0
166	Nutritional and technological potential of Umbu (Spondias tuberosa Arr. Cam.) processing by-product flour 2022 , 94, e20200940	
165	Comprehensive review on naringenin and naringin polyphenols as a potent anticancer agent 2022, 1	9
164	Effects of Processing and Storage Conditions on Functional Properties of Powdered Blueberry Pomace. 2022 , 14, 1839	O
163	Influence of using scarlet runner bean flour on the production and physicochemical, textural, and sensorial properties of vegan cakes: WASPAS-SWARA techniques. 2022 , 100489	0
162	Recent advances in industrial applications of seaweeds. 2021 , 1-30	7
161	Extraction of Bioactive Molecules from Food Processing By-Products. 2021 , 225-252	
160	Valorization of Peach (Prunus persica) Fruit Waste. 2022 , 589-604	
159	Gums as Pharmaceutical Excipients: An Overview. 2022 , 1-45	
158	Valorization of Grapefruit (Citrus paradisi) Processing Wastes. 2022 , 179-220	
157	Gracilaria as the Major Source of Agar for Food, Health and Biotechnology Applications. 2022, 145-161	
156	Fruit and Vegetable Waste: A Taste of Future Foods. 2022 , 115-147	2
155	Valorization of Persimmon (Diospyros kaki) Wastes to Be Used as Functional Ingredients. 2022, 739-764	
154	Clean Label "Rocha" Pear (.) Snack Containing Juice By-Products and Microalgae 2022 , 9, 825999	1

153	Application of orange albedo fat replacer in chicken mortadella. 1	О
152	Secondary Metabolites of Edible Cacti (Cactaceae) from the South American Andes.	
151	Effects of different drying methods on the quality of daylily powder. 2022, 46,	O
150	Polysaccharides Extracted From Deverra Tortuosa Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. 1	O
149	Nutrient content of sorghum hybrid lines between Gadam and hard coat tannin sorghum cultivars.	
148	La fibra diettica como un ingrediente funcional en la formulaci[n de productos cfinicos. 2022 , 16, 40-54	
147	Quality of Pepper Seed By-Products: A Review 2022 , 11,	1
146	Seed pumpkin flour as a dietary fiber source in Bologna-Type sausages.	0
145	In vitro fecal fermentation characteristics of bamboo insoluble dietary fiber and its impacts on human gut microbiota. 2022 , 156, 111173	1
144	Different food hydrocolloids and biopolymers as egg replacers: A review of their influences on the batter and cake quality. 2022 , 128, 107611	1
143	Factors affecting the production of synbiotic fermented milk tablets containing jerusalem artichoke powder and Lacticaseibacillus casei TISTR 1463. 2022 , 46,	
142	Chemical Characterization of Coffee Husks, a By-Product of Production 2021 , 10,	1
141	Processing and Functional Properties of Dry Bean Flours and Fractions. 2022, 247-275	O
140	Natural plant fibers obtained from agricultural residue used as an ingredient in food matrixes or packaging materials: A review 2021 ,	O
139	Effect of Tamarillo Fortification and Fermentation Process on Physicochemical Properties and Nutrient and Volatiles Content of Yoghurt 2021 , 11,	3
138	Delving into the Role of Dietary Fiber in Gluten-Free Bread Formulations: Integrating Fundamental Rheological, Technological, Sensory, and Nutritional Aspects. 2022 , 3, 59-82	3
137	In-Vitro Study on Fermentation Characteristics of Different Hulless Barley Cultivar Flakes. 2021 , 75, 438-443	
136	Dietary fiber in bakery products: Source, processing, and function. 2022 ,	1

Towards Sustainable Innovation in the Bakery SectorâAn Example of Fibre-Enriched Bread. **2022**, 14, 2743

134 FONKSYONEL DONDURMA: ELMA, BAL KABALVE PORTAKAL LEITE ZENGRILETRME. 277-295 135 Upgrading Common Wheat Pasta by Fiber-Rich Fraction of Potato Peel Byproduct at Different Particle Sizes: Effects on Physicochemical, Thermal, and Sensory Properties. 2022, 27, 132 Valorization of olive processing by-products via drying technologies: a case study on the recovery of bloactive phenolic compounds from olive leaves, pomace, and wastewater 2022, 1-19 131 Proximate Composition, Cooking and Sensory Properties of Noodles from Wheat-Tigernut Pomace Flour Blends at Optimized Condition Using Response Surface Methodology. 1-27 130 Effect of Lactobacillus rhamnosus GG fermentation on the structural and functional properties of dietary fiber in bamboo shoot and its application in bread 2022, e14231 129 Structural, Physicochemical, and Functional Properties of Wheat Bran Insoluble Dietary Fiber Modified With Probiotic Fermentation. 2022, 9, 128 A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. 129 Different green extraction technologies for soluble dietary fibre extraction from orange by-product. 120 Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity of insoluble dietary fiber from Pholiota nameko. 1 125 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 126 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, 127 Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482			
Valorization of olive processing by-products via drying technologies: a case study on the recovery of bioactive phenolic compounds from olive leaves, pomace, and wastewater 2022, 1-19 Proximate Composition, Cooking and Sensory Properties of Noodles from Wheat-Tigernut Pomace Flour Blends at Optimized Condition Using Response Surface Methodology. 1-27 Effect of Lactobacillus rhamnosus GG fermentation on the structural and functional properties of dietary fiber in bamboo shoot and its application in bread 2022, e14231 2 Structural, Physicochemical, and Functional Properties of Wheat Bran Insoluble Dietary Fiber Modified With Probiotic Fermentation. 2022, 9, A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 124 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	134	FONKSIJONEL DONDURMA: ELMA, BAL KABALVE PORTAKAL LITTLE ZENGINLETTRME. 277-295	
of bioactive phenolic compounds from olive leaves, pomace, and wastewater 2022, 1-19 Proximate Composition, Cooking and Sensory Properties of Noodles from Wheat-Tigernut Pomace Flour Blends at Optimized Condition Using Response Surface Methodology. 1-27 Effect of Lactobacillus rhamnosus GG fermentation on the structural and functional properties of dietary fiber in bamboo shoot and its application in bread 2022, e14231 2 Structural, Physicochemical, and Functional Properties of Wheat Bran Insoluble Dietary Fiber Modified With Probiotic Fermentation. 2022, 9, 128 A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 124 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	133		1
Flour Blends at Optimized Condition Using Response Surface Methodology. 1-27 Effect of Lactobacillus rhamnosus GG fermentation on the structural and functional properties of dietary fiber in bamboo shoot and its application in bread. 2022, e14231 2 Structural, Physicochemical, and Functional Properties of Wheat Bran Insoluble Dietary Fiber Modified With Probiotic Fermentation. 2022, 9, A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Different green extraction, free radical scavenging activity and Eglucosidase inhibitory activity of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 12 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	132		1
dietary fiber in bamboo shoot and its application in bread 2022, e14231 Structural, Physicochemical, and Functional Properties of Wheat Bran Insoluble Dietary Fiber Modified With Probiotic Fermentation. 2022, 9, A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	131		
Modified With Probiotic Fermentation. 2022, 9, A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity'of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	130		2
pomace powder and coffee silverskin powder. Different green extraction technologies for soluble dietary fibre extraction from orange by-product. Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	129		O
by-product. Structural characterization, free radical scavenging activity and Eglucosidase inhibitory activity'of insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	128		0
insoluble dietary fiber from Pholiota nameko. 1 Physicochemical and functional characterization of pectin extracted from Moroccan citrus peels. 2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	127		O
2022, 162, 113508 Effects of high-hydrostatic-pressure and high-pressure homogenization on the biological activity (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	126		O
124 (improvement) of cabbage dietary fiber 2022, Valorisation of harmful algae bloom (Enteromorpha prolifera) for polysaccharide and crude bio-oil production. 2022, 324, 124482	125		1
production. 2022 , 324, 124482	124		1
	123		2
Extraction optimization and characterization of pectin from sesame (Sesamum Indicum L.) capsule as a new neglected by-product 2022 ,	122	Extraction optimization and characterization of pectin from sesame (Sesamum indicum L.) capsule as a new neglected by-product 2022 ,	
Effects of 🛘 Irradiation on Structure and Functional Properties of Pea Fiber. 2022 , 11, 1433	121	Effects of 🛘 Irradiation on Structure and Functional Properties of Pea Fiber. 2022 , 11, 1433	0
Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. 2022 ,	120		0
Physicochemical properties, structure, and ameliorative effects of insoluble dietary fiber from tea on slow transit constipation. 2022 , 100340	119		0
Comparative Evaluation of the Effects of Different Dietary Fibers as Natural Additives on the Shelf	118	Comparative Evaluation of the Effects of Different Dietary Fibers as Natural Additives on the Shelf Life of Cooked Sausages. 2022 , In Press,	

117	A comparative study of dietary fiber content, Inâlitro starch digestibility and cooking quality characteristics of pigmented and nonâligmented traditional and improved rice (Oryza sativa L.). 2022 , 111389	
116	Bioactive, technological-functional potential and morphological structures of passion fruit albedo (Passiflora edulis). 42,	1
115	Pulse fortified whole wheat bread: A review on dough rheology, bread quality, and sensory properties. 11, 536	
114	Assessment of the prebiotic potential of globe artichoke by-product through in vitro fermentation by human faecal microbiota. 2022 , 100328	
113	Evaluating the Nutritional Properties of Food: A Scoping Review. 2022 , 14, 2352	
112	The role of hydration properties of soluble dietary fibers on glucose diffusion. 2022 , 131, 107822	О
111	Bioactive potential of Beetroot (Beta vulgaris). 2022 , 111556	1
110	Physicochemical, thermal and rheological properties of prickly pear peel flours and fibers.	
109	Effect of different processing methods on maize, sorghum and millet flours on nutritional couscous quality consumed in the Far North region of Cameroon. 2022 , 9, 100328	
108	Processing Technologies. 2022 , 139-195	
107	Red Beet Pomace as a Source of Nutraceuticals. 2022 , 39-55	
106	The Cu(ii) âldietary fibre interactions at molecular level unveiled via EPR spectroscopy. 2022 , 12, 19901-19916	; o
105	Effect of Fortification of Defatted Moringa Oleifera Seed Flour on Consumers Acceptability and Nutritional Characteristics of Wheat Bread.	
104	Valorization of carob by-product for producing an added value powder: characterization and incorporation into Halva formulation.	Ο
103	Biological Activities of Grape Seed By-Products and Their Potential Use as Natural Sources of Food Additives in the Production of Balady Bread. 2022 , 11, 1948	5
102	Inulin fructans âlfood applications and alternative plant sources: a review.	2
101	Advances in Multigrain Snack Bar Technology and Consumer Expectations: A Review. 1-26	0
100	Effect of Particle Size on Physicochemical Properties and in vitro Hypoglycemic Ability of Insoluble Dietary Fiber From Corn Bran. 9,	O

99	Lupin Kernel Fibre: Nutritional Composition, Processing Methods, Physicochemical Properties, Consumer Acceptability and Health Effects of Its Enriched Products. 2022 , 14, 2845	2
98	Investigation of physicochemical quality and textural attributes of muffins incorporated with pea pod powder as a source of dietary fiber and protein.	
97	Improve the functional properties of dietary fibre isolated from broccoli by-products by using different technologies. 2022 , 103075	1
96	Chemical composition and technofunctional properties of carrot (Daucus carota L.) pomace and potato (Solanum tuberosum L.) pulp as affected by thermomechanical treatment.	
95	Potential Uses of Spent Coffee Grounds in the Food Industry. 2022 , 11, 2064	2
94	Techno functional characterization of green-extracted soluble fibre from orange by-product. 2022 , 113765	1
93	Chemical composition, structural and functional properties of insoluble dietary fiber obtained from the Shatian pomelo peel sponge layer using different modification methods. 2022 , 165, 113737	2
92	Effects of wort preparing parameters on the composition of soluble dietary fibre in wheat beer. 2021 , 28, 1245-1256	O
91	Bifidogenic property of enzymatically synthesized water-insoluble lglucans with different la,6 branching ratio. 2022 , 107987	O
90	Peach palm by-product bioconversion by culinary-medicinal mushroom Lentinula edodes for food products application. 2022 ,	
89	The Pulsed Electric Field Assisted-Extraction Enhanced the Yield and the Physicochemical Properties of Soluble Dietary Fiber From Orange Peel. 9,	O
88	Incorporation of Different Physical Forms of Fat Replacers in the Production of Low-Fat/ Reduced-Fat Meat Products: Which is More Practical?. 1-33	O
87	Effects of Feeding an All-Plant Diet on Rainbow Trout Performance and Solid Waste Characteristics. 2022 , 2022, 1-11	1
86	Physicochemical Properties and Bioaccessibility of Phenolic Compounds of Dietary Fibre Concentrates from Vegetable By-Products. 2022 , 11, 2578	4
85	An Update Regarding the Bioactive Compound of Cereal By-Products: Health Benefits and Potential Applications. 2022 , 14, 3470	5
84	Technological Properties and Composition of Enzymatically Modified Cranberry Pomace. 2022 , 11, 2321	O
83	A Review on Nutrients, Phytochemicals, and Health Benefits of Green Seaweed, Caulerpa lentillifera. 2022 , 11, 2832	2
82	Pectin fractions extracted sequentially from Cerasus humilis: their compositions, structures, functional properties and antioxidant activities. 2023 , 12, 564-574	O

81	The Functionality of EGlucans and Fibers in Cereals. 2022 , 139-160	O
80	Gums as Pharmaceutical Excipients: An Overview. 2022 , 145-189	O
79	Postprandial glycemic and circulating SCFA concentrations following okara- and biovalorized okara-containing biscuit consumption in middle-aged and older adults: a crossover randomized controlled trial. 2022 , 13, 9687-9699	O
78	Functional Characterization of Alkaline Digested Date-Pits: Residue and Supernatant Fibers.	O
77	Inulin-type fructans and short-chain fructooligosaccharidesâtheir role within the food industry as fat and sugar replacers and texture modifiersâthat needs to be considered!.	О
76	Effect of sprouted barley flour on the quality wheat of bread, biscuits and cakes. 2022, 8,	O
75	Cactus active biomolecules and their use in cosmetics, agri-food, and pharmaceutical industry. 2022 , 545-554	O
74	Scrutinizing the Nutritional Aspects of Asian Mushrooms, Its Commercialization and Scope for Value-Added Products. 2022 , 14, 3700	1
73	Comparison and Characterization of the Structure and Physicochemical Properties of Three Citrus Fibers: Effect of Ball Milling Treatment. 2022 , 11, 2665	O
72	Incorporation of oleaster (Elaeagnus angustifolia L.) flour into white bread as a source of dietary fibers.	1
71	An Updated Review on Prebiotics: Insights on Potentials of Food Seeds Waste as Source of Potential Prebiotics. 2022 , 27, 5947	0
70	Resistant starch: A functional ingredient in dairy products.	O
69	Effects of Ultrasound and Steam Explosion Treatments on the Physicochemical Properties of Rice Bran Fibre. 2022 , 45,	O
68	Opportunities in valorisation of industrial food waste into extruded snack products âlʿA review. 2022 , 92, 1167-1174	O
67	Ayva At∄ñ Emßiyon ⊠ellikleri.	O
66	The Potential of Using Bisr Date Powder as a Novel Ingredient in Beef Burgers: The Effect on Chemical Composition, Cooking Properties, Microbial Analysis, and Organoleptic Properties. 2022 , 14, 14143	1
65	The influence of Bambara groundnut (Vigna subterranean) flour on the nutritional, physical and antioxidant properties of steamed bread. 2022 , 20, 259-270	O
64	Physicochemical and Sensory Characteristics of Instant Mushroom Soup Enriched with Jerusalem artichoke and Cauliflower. 2022 , 11, 3260	O

63	Corncob powder and transglutaminase addition in pasta: Effects on proximate composition, physical and cooking properties, and overall acceptability of the product.	O
62	Fruit and Vegetable Peel Waste: Applications in Food and Environmental Industries. 2022, 259-287	O
61	Continuous fast microwave-assisted extraction of radish leaves polysaccharides: optimization, preliminary characterization, biological, and techno-functional properties.	0
60	A Retrospective on the Innovative Sustainable Valorization of Cereal Bran in the Context of Circular Bioeconomy Innovations. 2022 , 14, 14597	1
59	Effect of Drying Temperature on the Physicochemical, Functional, and Microstructural Properties of Powders from Agave angustifolia Haw and Agave rhodacantha Trel. 2022 , 8, 1070	O
58	Food uses and nutritional applications of resistant starches. 2023 , 371-404	O
57	Green Extraction and Modification of Dietary Fiber From Traditional and Novel Sources. 2023,	О
56	Effect of hydrocolloids on gluten proteins, dough, and flour products: A review. 2023 , 164, 112292	O
55	Incorporation of modified okara-derived insoluble soybean fiber into set-type yogurt: Structural architecture, rheological properties and moisture stability. 2023 , 137, 108413	О
54	Metabolomics of Different Seaweeds in Functional Food Prospects. 2022 , 287-340	O
53	Physico-chemodiversity variation between the most common calcareous red seaweed, Eastern Harbor, Alexandria, Egypt. 2022 , 8, e12457	0
52	Effect of subcritical water flash release processing on buckwheat flour properties.	O
51	The Contribution of New Breed Purple Wheat (8526-2 and 8529-1) Varieties Wholemeal Flour and Sourdough to Quality Parameters and Acrylamide Formation in Wheat Bread. 2022 , 8, 724	1
50	The Effects of Soluble Dietary Fibers on Glycemic Response: An Overview and Futures Perspectives. 2022 , 11, 3934	1
49	Stimulation of ACE inhibitory and improving hamylase and liglucosidase and antioxidant activities of semi-prepared and dry soup by incorporating with date kernel powder.	0
48	All Fiber is Not Fiber.	O
47	Quality characteristics of silver carp surimi gels as affected by okara. 2023 , 26, 49-64	1
46	Introduction on Bioactive Compounds, Sources and their Potential Applications. 2023 , 3-26	O

45	Exploring the nutritional potential, anti-nutritional components and carbohydrate fractions of Indian pigmented maize. 2022 , 100176	0
44	Characteristics of composite gels composed of citrus insoluble nanofiber and amylose and their potential to be used as fat replacers. 2022 , 135269	O
43	Edible HIPE-Gels and oleogels formed by synergistically combining natural triterpenoid saponin and citrus dietary fiber. 2022 , 120499	0
42	Comparison of physicochemical and in vitro hypoglycemic activity of bamboo shoot dietary fibers from different regions of Yunnan. 9,	O
41	Effects of fibre addition and processing on the stability, rheology and in vitro gastric digestion of whey protein-xanthan gum stabilised emulsions with high oil phase. 2023 , 114465	Ο
40	Innovation in precision fermentation for food ingredients. 1-21	Ο
39	Research on the Properties of Polysaccharides, Starch, Protein, Pectin, and Fibre in Food Processing. 2023 , 12, 249	0
38	Quality characteristics of gluten-free muffins fortified with watermelon rind powder. 43,	Ο
37	Technological and prebiotic aspects of young bamboo culm flour (Dendrocalamus latiflorus) combined with rice flour to produce healthy extruded products. 2023 , 112482	0
36	Effects of three biological combined with chemical methods on the microstructure, physicochemical properties and antioxidant activity of millet bran dietary fibre. 2023 , 135503	Ο
35	Introduction to Rice Bran Arabinoxylan Compound. 2023 , 3-11	Ο
34	Development and Quality Assessment of Biscuits Made from Mixture of Wheat, Soybean, and Sorghum Flour. 2022 , 26, 261-270	Ο
33	Antioxidant Dietary Fiber Sourced from Agroindustrial Byproducts and Its Applications. 2023 , 12, 159	1
32	A Comparative Study on Extraction and Physicochemical Properties of Soluble Dietary Fiber from Glutinous Rice Bran Using Different Methods. 2023 , 10, 90	Ο
31	Development and Physio-Chemical Analysis of Amaranth and Foxnut Flour-Based Nutrient-Rich Cookies. 277-284	0
30	In Vitro Bioaccessibility of Proteins and Bioactive Compounds of Wild and Cultivated Seaweeds from the Gulf of Saint Lawrence. 2023 , 21, 102	Ο
29	New Sources of Pectin: Extraction, Processing, and Industrial Applications.	0
28	Ultrasound-assisted modification of enzyme and antioxidant activities, functional and rheological properties of oat and barley bran.	0

(2023-2023)

27	Application of high-pressure homogenization to steer the technological functionalities of chia fibre-protein concentrate. 2023 , 139, 108505	0
26	Diversity of fibers in common foods: Key to advancing dietary research. 2023 , 139, 108495	O
25	A New Functional Food Ingredient Obtained from Aloe ferox by Spray Drying. 2023 , 12, 850	O
24	Physicochemical, functional and biological properties of soluble dietary fibers obtained from Rosa roxburghii Tratt pomace using different extraction methods. 2023 , 128, 40-48	O
23	Assessment of effectiveness of oral supplementation of isolated fiber of carrot on metabolic parameters in mature rats. 2023 , 12, 2022-2028	0
22	Production of salad dressings via the use of economically prepared cellulose nanofiber from lime residue as a functional ingredient. 2023 , 88, 1101-1113	O
21	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,	O
20	Innovation and Winemaking By-Product Valorization: An Ohmic Heating Approach. 2023 , 11, 495	1
19	Cross-linking, carboxymethylation and hydroxypropylation treatment to sorghum dietary fiber: Effect on physicochemical, micro structural and thermal properties. 2023 , 233, 123638	O
18	Assessment of bioactive compounds and antioxidant capacity of peels and seeds from Mangifera indica L cv Ataulfo waste.	O
17	Utilization of button mushroom (Agaricus bisporus) powder to improve the physiochemical and functional properties of cookies. 2023 , 1, 306-318	O
16	Development and Organoleptic Evaluation of Biscuits with Added Dietary Fiber from Vegetables and Fruits. 1-13	O
15	Polyphenol-Dietary Fiber Conjugates from Fruits and Vegetables: Nature and Biological Fate in a Food and Nutrition Perspective. 2023 , 12, 1052	0
14	Valorization of Guava Fruit By-Products. 2023 , 187-199	O
13	Development of Energy-Rich and Fiber-Rich Bars Based on Puffed and Non-Puffed Cereals. 2023 , 11, 813	0
12	Influence of Enzymatic Hydrolysis on Composition and Technological Properties of Apple Pomace and Its Application for Wheat Bread Making.	O
11	Bioactive Phytochemicals from Cumin (C. cyminum) and Caraway (C. carvi) Oil Processing By-products. 2023 , 505-526	O
10	Edible mushrooms: Functional foods or functional ingredients? A focus on <i>Pleurotus</i> spp 2023 , 8, 391-439	O

9	Ultrasound-assisted Modification of Enzymatic and Antioxidant Activities, Functional and Rheological Properties of Oat and Barley Bran.	О
8	Physicochemical, Nutritional, and Medicinal Properties of Opuntia ficus-indica (L.) Mill. and Its Main Agro-Industrial Use: A Review. 2023 , 12, 1512	O
7	Quality Evaluation of Noodles Produced From Blends of Wheat, Unripe Banana and Cowpea Flours.	0
6	Research progress on extraction of active components from apple processing waste. 1-15	O
5	Pectin from Fruit- and Berry-Juice Production by-Products: Determination of Physicochemical, Antioxidant and Rheological Properties. 2023 , 12, 1615	0
4	Optimization of ultrasound assisted organic acid extraction of pectin from pomelo peel by response surface methodology and its preliminary characterization.	O
3	Formulation of Ready-to-Eat Soup for the Elderly: Nutritional Composition and Storage Stability Study. 2023 , 12, 1680	О
2	Investigation on green synthesized nanocomposites of magnetite using Salvia hispanica for antibacterial activity. 2023 ,	O
1	Effect of Olive Pomace Fiber on the Baking Properties of Wheat Flour and Flat Bread (Barbari Bread) Quality. 2023 , 2023, 1-9	О