

# CITATION REPORT

List of articles citing

**In vitro and in vivo assessment of the glycemic index of bakery products: influence of the reformulation of ingredients**

**DOI: 10.1007/s00394-011-0272-6**

**European Journal of Nutrition, 2012, 51, 947-54.**

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**Version:** 2024-04-28

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#	Paper	IF	Citations
45	Okara dietary fiber and hypoglycemic effect of okara foods. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2013</b> , 2, 126-132	3.4	54
44	Sensory characteristics of high-amylose maize-resistant starch in three food products. <i>Food Science and Nutrition</i> , <b>2013</b> , 1, 117-24	3.2	14
43	Reformulating cereal bars: high resistant starch reduces in vitro digestibility but not in vivo glucose or insulin response; whey protein reduces glucose but disproportionately increases insulin. <i>American Journal of Clinical Nutrition</i> , <b>2016</b> , 104, 995-1003	7	9
42	Reduction of postprandial blood glucose in healthy subjects by buns and flatbreads incorporated with fenugreek seed powder. <i>European Journal of Nutrition</i> , <b>2016</b> , 55, 2275-80	5.2	13
41	Glycaemic and insulin index of four common German breads. <i>European Journal of Clinical Nutrition</i> , <b>2016</b> , 70, 808-11	5.2	9
40	Cereal processing and glycaemic response. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 22-37	3.8	27
39	Efficacy of different fibres and flour mixes in South-Asian flatbreads for reducing post-prandial glucose responses in healthy adults. <i>European Journal of Nutrition</i> , <b>2017</b> , 56, 2049-2060	5.2	13
38	Effect of fiber sources on fatty acids profile, glycemic index, and phenolic compound content of in vitro digested fortified wheat bread. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 1632-1640	3.3	8
37	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2239-2261	11.5	138
36	Effect of white kidney bean extracts on estimated glycemic index of different kinds of porridge. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 576-582	5.4	0
35	Modeling Starch Digestograms: Computational Characteristics of Kinetic Models for in vitro Starch Digestion in Food Research. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 1422-1445	16.4	24
34	A comprehensive study of glucose transfer in the human small intestine using an in vitro intestinal digestion system (i-IDS) based on a dialysis membrane process. <i>Journal of Membrane Science</i> , <b>2018</b> , 564, 700-711	9.6	4
33	The Effect of the Body Mass Indexes of Young Healthy Individuals on the Glycemic Indexes of Traditional and Modified Vegetarian Meals. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	
32	Relation between the Recipe of Yeast Dough Dishes and Their Glycaemic Indices and Loads. <i>Foods</i> , <b>2019</b> , 8,	4.9	1
31	Effect of different resistant starch sources and wheat bran on dietary fibre content and in vitro glycaemic index values of cookies. <i>Journal of Cereal Science</i> , <b>2019</b> , 90, 102851	3.8	22
30	Varietal differences in the effect of rice ageing on starch digestion. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 358-366	6.6	19
29	The Gluten-Free Diet and Glycaemic Index in the Management of Coeliac Disease Associated with Type 1 Diabetes. <i>Food Reviews International</i> , <b>2019</b> , 35, 587-608	5.5	5

28	Simulation of Human Small Intestinal Digestion of Starch Using an In Vitro System Based on a Dialysis Membrane Process. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
27	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 1886-1898	3	1
26	Simulating human digestion: developing our knowledge to create healthier and more sustainable foods. <i>Food and Function</i> , <b>2020</b> , 11, 9397-9431	6.1	43
25	Gluten-free cookies with low glycemic index and glycemic load: optimization of the process variables via response surface methodology and artificial neural network. <i>Heliyon</i> , <b>2020</b> , 6, e05117	3.6	5
24	Mass transfer approach to in-vitro glycemic index of different biscuit compositions. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13559	2.4	2
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22	Glycemic index of pulses and pulse-based products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1567-1588	11.5	10
21	Bread making with sourdough and intact cereal and legume grains - effect on glycaemic index and glycaemic load. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 72, 134-142	3.7	2
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13	Prediction of in-vitro glycemic responses of biscuits in an engineered small intestine system. <i>Food Research International</i> , <b>2021</b> , 147, 110459	7	2
12	Changes during Cooking Processes in 6 Varieties of Andean Potatoes (&lt;i>Solanum tuberosum&lt;/i> &lt;i>ssp. Andinum&lt;/i>). <i>American Journal of Plant Sciences</i> , <b>2015</b> , 06, 725-736	0.5	6
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9	Processing Technologies for Developing Low GI Foods [A Review]. <i>Starch/Staerke</i> , 2100243	2.3	1
8	Anti-lipogenic and thermogenic potency of <i>Padina tetrastromatica</i> bioactives in hypertrophied 3T3-L1 cells and their efficacy based thermogenic food supplement to mitigate obesity. <i>Algal Research</i> , <b>2022</b> , 65, 102695	5	
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5	Functional components profile and glycemic index of kidney beans. 9,		1
4	The Roles of a Native Starch and a Resistant Dextrin in Texture Improvement and Low Glycemic Index of Biscuits. <b>2022</b> , 10, 2404		0
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2	Effect of kidney bean extract on phytohaemagglutinin activity, functional properties, and the estimated glycaemic index in-vitro.		0
1	Effects of Extraction and Evaporation Methods on Physico-Chemical, Functional, and Nutritional Properties of Syrups from Barhi Dates ( <i>Phoenix dactylifera</i> L.). <b>2023</b> , 12, 1268		0