

Rice Bran: A Novel Functional Ingredient

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Oil extraction from rice industrial waste and its effect on physicochemical characteristics of cookies. <i>Nutrition and Food Science</i> , 2005, 35, 416-427.	0.4	19
2	Assessment on Proximate Composition, Dietary Fiber, Phytic Acid and Protein Hydrolysis of Germinated Ecuatorian Brown Rice. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 261-267.	1.4	24
3	Dietary rice bran supplementation prevents <i>Salmonella</i> colonization differentially across varieties and by priming intestinal immunity. <i>Journal of Functional Foods</i> , 2015, 18, 653-664.	1.6	29
4	Effects of extrusion of rice bran on performance and phosphorous bioavailability in broiler chickens. <i>Journal of Animal Science and Technology</i> , 2015, 57, 26.	0.8	8
5	REVIEW: Properties of Cereal Brans: A Review. <i>Cereal Chemistry</i> , 2015, 92, 1-7.	1.1	35
6	From Rice Bran to High Energy Density Supercapacitors: A New Route to Control Porous Structure of 3D Carbon. <i>Scientific Reports</i> , 2014, 4, 7260.	1.6	128
7	Dietary Fiber: Bran. , 2016, , 378-382.		1
8	Production of Biologically Active Cecropin A Peptide in Rice Seed Oil Bodies. <i>PLoS ONE</i> , 2016, 11, e0146919.	1.1	29
9	Simple and rapid detection of <i>Tilletia horrida</i> causing rice kernel smut in rice seeds. <i>Scientific Reports</i> , 2016, 6, 33258.	1.6	20
10	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. <i>RSC Advances</i> , 2016, 6, 50786-50796.	1.7	17
11	Effect of rice parboiling on the functional properties of an enzymatic extract from rice bran. <i>Journal of Cereal Science</i> , 2016, 72, 54-59.	1.8	10
12	Metabolome Analysis of <i>Oryza sativa</i> (Rice) Using Liquid Chromatography-Mass Spectrometry for Characterizing Organ Specificity of Flavonoids with Anti-inflammatory and Anti-oxidant Activity. <i>Chemical and Pharmaceutical Bulletin</i> , 2016, 64, 952-956.	0.6	19
13	Rice Bran Protein as a Potent Source of Antimelanogenic Peptides with Tyrosinase Inhibitory Activity. <i>Journal of Natural Products</i> , 2016, 79, 2545-2551.	1.5	62
14	Plant Foods By-products as Sources of Health-promoting Agents for Animal Production: A Review Focusing on the Tropics. <i>Agronomy Journal</i> , 2016, 108, 1759-1774.	0.9	15
15	Effects of full-fat rice bran inclusion in diets on growth performance and meat quality of Sichuan goose. <i>British Poultry Science</i> , 2016, 57, 1-8.	0.8	12
16	New tyrosinase inhibitory decapeptide: Molecular insights into the role of tyrosine residues. <i>Journal of Bioscience and Bioengineering</i> , 2016, 121, 607-613.	1.1	41
17	Towards rice bran protein utilization: In silico insight on the role of oryzacystatins in biologically-active peptide production. <i>Food Chemistry</i> , 2016, 191, 135-138.	4.2	33
18	Factors influencing antioxidant compounds in rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 893-922.	5.4	39

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19	Rice bran nutraceuticals: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3771-3780.	5.4	167
20	Side Streams of Plant Food Processing As a Source of Valuable Compounds: Selected Examples. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 97-112.	5.1	89
21	Rice bran constituents: immunomodulatory and therapeutic activities. <i>Food and Function</i> , 2017, 8, 935-943.	2.1	86
22	Modulatory effects of rice bran and its oil on lipid metabolism in insulin resistance rats. <i>Journal of Food Biochemistry</i> , 2017, 41, e12318.	1.2	10
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29	<i>γ</i> -Oryzanol-Rich Black Rice Bran Extract Enhances the Innate Immune Response. <i>Journal of Medicinal Food</i> , 2017, 20, 855-863.	0.8	20
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34	Effects of hot air-assisted radio frequency heating on enzyme inactivation, lipid stability and product quality of rice bran. <i>LWT - Food Science and Technology</i> , 2018, 91, 453-459.	2.5	53
35	Rice bran supplement prevents UVB-induced skin photoaging in vivo. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 320-328.	0.6	10
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37	Effects of temperature, moisture, and metal salt content on dielectric properties of rice bran associated with radio frequency heating. <i>Scientific Reports</i> , 2018, 8, 4427.	1.6	18

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38	Anti-inflammatory effects of rice bran components. <i>Nutrition Reviews</i> , 2018, 76, 372-379.	2.6	15
39	A Comprehensive Processing of Rice Bran as a Multicomponent Resource. <i>Waste and Biomass Valorization</i> , 2018, 9, 1597-1606.	1.8	5
40	The pathogenic mechanisms of <i>Tilletia horrida</i> as revealed by comparative and functional genomics. <i>Scientific Reports</i> , 2018, 8, 15413.	1.6	17
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114	Defatted Rice Bran as a Potential Raw Material to Improve the Nutritional and Functional Quality of Cakes. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 46-52.	1.4	15
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126	The influence of microbial contamination on rice bran rancidity. <i>LWT - Food Science and Technology</i> , 2021, 146, 111468.	2.5	5
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134			
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146	Rice waste-based polymer composites for packaging applications: A review. <i>Polymers and Polymer Composites</i> , 2021, 29, S1621-S1629.	1.0	3

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