The postprandial glucose response to some varieties of pasta: a comparison between healthy and celiac subject

Food and Function 5, 3014-3017 DOI: 10.1039/c4fo00745j

Citation Report

CITATION	

#	Article	IF	Citations
1	Nutritional aspects of glutenâ€free products. Journal of the Science of Food and Agriculture, 2015, 95, 2380-2385.	3.5	164
2	Gluten free diet and nutrient deficiencies: A review. Clinical Nutrition, 2016, 35, 1236-1241.	5.0	336
3	Carbohydrate and Phytochemical Digestibility in Pasta. Food Engineering Reviews, 2016, 8, 76-89.	5.9	11
4	Approaches to reduce the glycemic response of gluten-free products: in vivo and in vitro studies. Food and Function, 2016, 7, 1266-1272.	4.6	38
6	How to improve the gluten-free diet: The state of the art from a food science perspective. Food Research International, 2018, 110, 22-32.	6.2	74
7	Polyphenols and the glycaemic index of legume pasta. Food and Function, 2019, 10, 5931-5938.	4.6	33
8	The Effect of Two Types of Pasta Versus White Rice on Postprandial Blood Glucose Levels in Adults with Type 1 Diabetes: A Randomized Crossover Trial. Diabetes Technology and Therapeutics, 2019, 21, 485-492.	4.4	20
9	Gluten-Free Cereals and Pseudocereals: Nutrition and Health. Reference Series in Phytochemistry, 2019, , 847-864.	0.4	1
10	Subjective palatability and appetite after gluten-free pasta: A pilot study. Acta Alimentaria, 2019, 48, 396-404.	0.7	0
11	Toward an innovative gluten-free diet. , 2021, , 131-153.		2
12	Pigmented Corn Varieties as Functional Ingredients for Gluten-Free Products. Foods, 2021, 10, 1770.	4.3	13
13	High-amylose corn in gluten-free pasta: Strategies to deliver nutritional benefits ensuring the overall quality. Food Chemistry, 2021, 353, 129489.	8.2	18
14	Gluten-free diet intervention reduces thiamine intake in two weeks, increases glycaemic response and decreases body weight in four weeks, with no long term nutritional deficiencies. International Journal of Food Sciences and Nutrition, 2022, 73, 367-377.	2.8	2
15	Gluten-Free Cereals and Pseudocereals: Nutrition and Health. Reference Series in Phytochemistry, 2018, , 1-18.	0.4	1
16	Senatore cappelli (<i>Triticum turgidum</i> ssp. durum) pasta: a study on the nutritional quality of whole grains and its physical form. International Journal of Food Sciences and Nutrition, 2022, 73, 451-459.	2.8	2

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