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Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran

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#	Paper	IF	Citations
146	Composition and functionality of wheat bran and its application in some cereal food products. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2509-2518	3.8	164
145	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. 2015 , 8, 2036-2046		27
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- 3 Chemical Characterization of White Lupin (*Lupinus albus*) Flour Treated by Extrusion Cooking and Aqueous Debittering Processes. ○
- 2 Ekstrüzyon Teknolojisi ve Buğday Üme Yan Üçlerinin Ekstrüde Gele İletiminde Kullanımı ○
- 1 Extrusion Modification of Wheat Bran and Its Effects on Structural and Rheological Properties of Wheat Flour Dough. **2023**, 12, 1813 ○