The interplay of Î±-amylase and amyloglucosidase activ vitro enzymic systems

Carbohydrate Polymers

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Citation Report

#	Article	IF	Citations
1	Extrusion induced low-order starch matrices: Enzymic hydrolysis and structure. Carbohydrate Polymers, 2015, 134, 485-496.	10.2	54
2	Characterization of saccharides released during an in vitro pepsinâ€pancreatin digestion of corn flour using HPAECâ€PAD. Starch/Staerke, 2016, 68, 691-699.	2.1	4
3	Sequential transformation of the structural and thermodynamic parameters of the complex particles, combining covalent conjugate (sodium caseinate + maltodextrin) with polyunsaturated lipids stabilized by a plant antioxidant, in the simulated gastro-intestinal conditions in vitro. Food Research International, 2016, 88, 173-177.	6.2	1
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16	Effects of formulation and process conditions on microstructure, texture and digestibility of extruded insect-riched snacks. Innovative Food Science and Emerging Technologies, 2018, 45, 344-353.	5.6	106
17	Influence of variety, harvesting date and drying temperature on the composition and the inÂvitro digestibility of corn grain. Journal of Cereal Science, 2018, 79, 218-225.	3.7	17
18	Characteristics of Î±-amylase from Lactobacillus fermentum EN38-44 and its application in producing local tuber paste flour. AIP Conference Proceedings, 2018, , .	0.4	0

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20	Surface structural features control in vitro digestion kinetics of bean starches. Food Hydrocolloids, 2018, 85, 343-351.	10.7	34
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23	Modeling Starch Digestograms: Computational Characteristics of Kinetic Models for <i>in vitro</i> Starch Digestion in Food Research. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1422-1445.	11.7	40
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