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## Intermolecular binding of blueberry pectin-rich fractions and anthocyanin

DOI: 10.1016/j.foodchem.2015.08.113  
Food Chemistry, 2016, 194, 986-93.

**Source:** <https://exaly.com/paper-pdf/65720597/citation-report.pdf>

**Version:** 2024-04-29

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#	Paper	IF	Citations
83	Effects of modified starches on the processing properties of heat-resistant blueberry jam. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 72, 447-456	5.4	7
82	Effect of gibberellic acid application on plant growth attributes, return bloom, and fruit quality of rabbiteye blueberry. <i>Scientia Horticulturae</i> , <b>2016</b> , 200, 13-18	4.1	25
81	Natural Pigments: Stabilization Methods of Anthocyanins for Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2017</b> , 16, 180-198	16.4	236
80	Dissolution kinetics of polyphenol bearing calcium pectate hydrogels in simulated gastric or intestinal media and their anti-carcinogenic capacities. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 69-75	10.6	5
79	Low-Temperature Blanching as a Tool to Modulate the Structure of Pectin in Blueberry Purees. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2070-2077	3.4	5
78	Blueberry Supplementation Influences the Gut Microbiota, Inflammation, and Insulin Resistance in High-Fat-Diet-Fed Rats. <i>Journal of Nutrition</i> , <b>2018</b> , 148, 209-219	4.1	111
77	Interactions between cell wall polysaccharides and polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1808-1831	11.5	69
76	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , <b>2018</b> , 243, 1-10	8.5	29
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