

Complexity and health functionality of plant cell wall fi

Critical Reviews in Food Science and Nutrition

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Impact of Nutrition on Cerebral Circulation and Cognition in the Metabolic Syndrome. <i>Nutrients</i> , 2015, 7, 9416-9439.	1.7	31
2	Re-evaluation of the mechanisms of dietary fibre and implications for macronutrient bioaccessibility, digestion and postprandial metabolism. <i>British Journal of Nutrition</i> , 2016, 116, 816-833.	1.2	255
3	The behavior of dietary fiber in the gastrointestinal tract determines its physiological effect. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3543-3564.	5.4	250
4	Potential Health Benefits of Combining Yogurt and Fruits Based on Their Probiotic and Prebiotic Properties. <i>Advances in Nutrition</i> , 2017, 8, 155S-164S.	2.9	94
5	Microbial metabolites derived from colonic fermentation of non-digestible compounds. <i>Current Opinion in Food Science</i> , 2017, 13, 91-96.	4.1	9
6	Role of fruits and vegetables in adolescent cardiovascular health: a systematic review. <i>Nutrition Reviews</i> , 2017, 75, 339-349.	2.6	37
7	Polyphenols associated with dietary fibers in plant foods: molecular interactions and bioaccessibility. <i>Current Opinion in Food Science</i> , 2017, 13, 84-88.	4.1	92
8	Yields of three acids during simulated fermentation of inulin and xylo-oligosaccharides enhanced by six exogenous strains. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 696-703.	1.6	0
9	Optimizing dietary patterns to decrease premature mortality. <i>Current Opinion in Lipidology</i> , 2017, 28, 381-382.	1.2	0
10	Mucoadhesive functionality of cell wall structures from fruits and grains: Electrostatic and polymer network interactions mediated by soluble dietary polysaccharides. <i>Scientific Reports</i> , 2017, 7, 15794.	1.6	26
11	Food as Pharma? The Case of Glucosinolates. <i>Current Pharmaceutical Design</i> , 2017, 23, 2697-2721.	0.9	38
12	Gut Fermentation of Dietary Fibres: Physico-Chemistry of Plant Cell Walls and Implications for Health. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2203.	1.8	165
13	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat ( <i>Avena sativa</i> L.) from Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2900-2908.	2.4	48
14	Changes in gelatinisation and pasting properties of various starches (wheat, maize and waxy maize) by the addition of bacterial cellulose fibrils. <i>Food Hydrocolloids</i> , 2018, 80, 274-280.	5.6	28
15	Innovative nondestructive imaging techniques for ripening and maturity of fruits – A review of recent applications. <i>Trends in Food Science and Technology</i> , 2018, 72, 144-152.	7.8	104
16	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2119-2135.	5.4	120
17	Associations between fruits, vegetables, vitamin A, $\beta$ -carotene and flavonol dietary intake, and age-related macular degeneration in elderly women in Korea: the Fifth Korea National Health and Nutrition Examination Survey. <i>European Journal of Clinical Nutrition</i> , 2018, 72, 161-167.	1.3	20
18	Cell wall biomechanics: a tractable challenge in manipulating plant cell walls – fit for purpose™!. <i>Current Opinion in Biotechnology</i> , 2018, 49, 163-171.	3.3	42

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19	Orange pulp and peel fibres: pectin-rich by-products from citrus processing for water binding and gelling in foods. <i>European Food Research and Technology</i> , 2018, 244, 235-244.	1.6	26
20	Whole Fruits and Fruit Fiber Emerging Health Effects. <i>Nutrients</i> , 2018, 10, 1833.	1.7	222
21	Effect of dietary fibre addition in tomato sauce on the <i>in vitro</i> bioaccessibility of carotenoids. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 277-283.	1.8	6
22	Biomimetic plant foods: Structural design and functionality. <i>Trends in Food Science and Technology</i> , 2018, 82, 46-59.	7.8	36
23	Changes in Plasma Acylcarnitine and Lysophosphatidylcholine Levels Following a High-Fructose Diet: A Targeted Metabolomics Study in Healthy Women. <i>Nutrients</i> , 2018, 10, 1254.	1.7	30
24	Chemical characterisation and hypolipidaemic effects of two purified <i>Pleurotus eryngii</i> polysaccharides. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2298-2307.	1.3	22
25	Pectic polysaccharides with different structural characteristics as inhibitors of pancreatic lipase. <i>Food Hydrocolloids</i> , 2018, 83, 229-238.	5.6	23
26	Role of whole grains versus fruits and vegetables in reducing subclinical inflammation and promoting gastrointestinal health in individuals affected by overweight and obesity: a randomized controlled trial. <i>Nutrition Journal</i> , 2018, 17, 72.	1.5	67
27	HTLV-1: A real pathogen or a runaway guest of a diseased cell?. <i>Journal of Biosciences</i> , 2018, 43, 785-795.	0.5	2
28	Role of Different Polymers on the Development of Gluten-Free Baked Goods. , 2018, , 693-724.		3
29	Isothiocyanates from <i>Brassica</i> Vegetables—Effects of Processing, Cooking, Mastication, and Digestion. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1701069.	1.5	62
30	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex <i>in vitro</i> . <i>Carbohydrate Polymers</i> , 2018, 197, 260-268.	5.1	27
31	An integrated look at the effect of structure on nutrient bioavailability in plant foods. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 493-498.	1.7	42
32	Study of the interactions between pectin in a blueberry puree and whey proteins: Functionality and application. <i>Food Hydrocolloids</i> , 2019, 87, 61-70.	5.6	33
33	Root Growth, Fruit Yield and Water Use Efficiency of Greenhouse Grown Tomato Under Different Irrigation Regimes and Nitrogen Levels. <i>Journal of Plant Growth Regulation</i> , 2019, 38, 400-415.	2.8	34
34	Cotyledon pectin molecular interconversions explain pectin solubilization during cooking of common beans ( <i>Phaseolus vulgaris</i> ). <i>Food Research International</i> , 2019, 116, 462-470.	2.9	42
35	Structure, bioactivity and applications of natural hyperbranched polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 223, 115076.	5.1	70
36	Dietary Flavonoids for Immunoregulation and Cancer: Food Design for Targeting Disease. <i>Antioxidants</i> , 2019, 8, 202.	2.2	63

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37	Recent application of imaging techniques for fruit quality assessment. Trends in Food Science and Technology, 2019, 94, 32-42.	7.8	58
38	Lactic Acid Fermentation to Re-cycle Apple By-Products for Wheat Bread Fortification. Frontiers in Microbiology, 2019, 10, 2574.	1.5	22
39	Get the Balance Right: ROS Homeostasis and Redox Signalling in Fruit. Frontiers in Plant Science, 2019, 10, 1091.	1.7	127
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49	Chapter 7 The influence of fibre on gut physiology and feed intake regulation. , 2019, , 127-139.		2
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56	In Vitro Digestion of Apple Tissue Using a Dynamic Stomach Model: Grinding and Crushing Effects on Polyphenol Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 574-583.	2.4	19
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62	Effects of Drip Irrigation Emitter Density with Various Irrigation Levels on Physiological Parameters, Root, Yield, and Quality of Cherry Tomato. <i>Agronomy</i> , 2020, 10, 1685.	1.3	18
63	Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3574-3617.	5.9	114
64	Psyllium: a useful functional ingredient in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 527-538.	5.4	39
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71	Genome-wide transcriptomic analysis during rhizome development of ginger ( <i>Zingiber officinale</i> ) <i>Tj Horticulturae</i> , 2020, 264, 109154.	1.7	9
72	Dietary fiber-based colon-targeted delivery systems for polyphenols. <i>Trends in Food Science and Technology</i> , 2020, 100, 333-348.	7.8	76
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134	Plant-Based Fermented Beverages and Key Emerging Processing Technologies. Food Reviews International, 2023, 39, 5844-5863.	4.3	5



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136	Economic Effects of Food Industry Waste Management in the Context of Sustainable Development. <i>Lecture Notes in Civil Engineering</i> , 2023, , 97-106.	0.3	0
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139	Agro-Industrial Fruit Byproducts as Health-Promoting Ingredients Used to Supplement Baked Food Products. <i>Foods</i> , 2022, 11, 3181.	1.9	10
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178	Wastes from Fruits and Vegetables Processing Industry for Value-Added Products. , 2024, , 127-146.		0