

Resistant starch could be decisive in determining the gl

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Acute effects of non-homogenised and homogenised vegetables added to rice-based meals on postprandial glycaemic responses and in vitro carbohydrate digestion. <i>British Journal of Nutrition</i> , 2018, 120, 1023-1033.	2.3	10
2	Rice with pulses or cooking oils can be used to elicit lower glycemic response. <i>Journal of Food Composition and Analysis</i> , 2018, 71, 1-7.	3.9	26
3	A critical review on anti-diabetic and anti-obesity effects of dietary resistant starch. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3019-3031.	10.3	71
4	Acute Effects of Three Cooked Non-Cereal Starchy Foods on Postprandial Glycemic Responses and in Vitro Carbohydrate Digestion in Comparison with Whole Grains: A Randomized Trial. <i>Nutrients</i> , 2019, 11, 634.	4.1	24
5	Varietal influence on antioxidant properties and glycemic index of pigmented and non-pigmented rice. <i>Journal of Cereal Science</i> , 2019, 87, 202-208.	3.7	33
6	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 83-134.	3.0	79
7	Starch hydrolysis kinetics of intermediate wheatgrass (<i>Thinopyrum intermedium</i>) flour and its effects on the unit chain profile of its resistant starch fraction. <i>Cereal Chemistry</i> , 2019, 96, 564-574.	2.2	6
8	Effects of Lintnerization, Autoclaving, and Freeze-Thaw Treatments on Resistant Starch Formation and Functional Properties of Pathumthani 80 Rice Starch. <i>Foods</i> , 2019, 8, 558.	4.3	21
9	Physical, sensory, in vitro starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives. <i>International Journal of Food Science and Technology</i> , 2020, 55, 348-356.	2.7	25
10	Effects of resistant starch type 4 supplementation of bread on in vitro glycemic index value, bile acid binding capacity, and mineral bioavailability. <i>Cereal Chemistry</i> , 2020, 97, 163-171.	2.2	9
11	Combination of rice varieties and cooking methods resulting in a high content of resistant starch. <i>Cereal Chemistry</i> , 2020, 97, 149-157.	2.2	17
12	Pullulanase activity: A novel indicator of inherent resistant starch in rice (<i>Oryza sativa</i> L.). <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1213-1223.	7.5	24
13	Phytic acid content may affect starch digestibility and glycemic index value of rice (<i>Oryza</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.5	46
14	Status of glycemic index of paddy rice grain (<i>Oryza sativa</i> L.) on infestation by storage pest <i>Sitotroga cerealella</i> . <i>Journal of Stored Products Research</i> , 2020, 89, 101697.	2.6	10
15	Mass transfer approach to in vitro glycemic index of different biscuit compositions. <i>Journal of Food Process Engineering</i> , 2020, 43, e13559.	2.9	8
16	Nutritional quality and in vitro digestion of immature rice-based processed products. <i>Food and Function</i> , 2020, 11, 7611-7625.	4.6	7
17	Role of sedoheptulose-1,7 bisphosphatase in low light tolerance of rice (<i>Oryza sativa</i> L.). <i>Physiology and Molecular Biology of Plants</i> , 2020, 26, 2465-2485.	3.1	12
18	Effects of the amount and type of carbohydrates used in type 2 diabetes diets in animal models: A systematic review. <i>PLoS ONE</i> , 2020, 15, e0233364.	2.5	17

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19	Optimization of the autoclave preparation process for improving resistant starch content in rice grains. <i>Food Science and Nutrition</i> , 2020, 8, 2383-2394.	3.4	16
20	Addition of Pulses, Cooking Oils, and Vegetables Enhances Resistant Starch and Lowers the Glycemic Index of Rice (<i>Oryza sativa</i> L.). <i>Starch/Staerke</i> , 2020, 72, 1900081.	2.1	21
21	Relationships among starch biosynthesizing protein content, fine structure and functionality in rice. <i>Carbohydrate Polymers</i> , 2020, 237, 116118.	10.2	36
22	In vitro glycemic index, bile acid binding capacity and mineral bioavailability of spaghetti supplemented with resistant starch type 4 and wheat bran. <i>Journal of Functional Foods</i> , 2020, 65, 103778.	3.4	27
23	Effect of cooking methods on glycemic index and in vitro bioaccessibility of potato (<i>Solanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 582	3.2	31
24	Effect of Drought stress on Resistant starch content and Glycemic index of rice (<i>Oryza sativa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 582	2.1	11
25	Recent Developments in Resistant Starch as a Functional Food. <i>Starch/Staerke</i> , 2021, 73, 2000139.	2.1	26
26	Physiochemical Properties of Resistant Starch and Its Enhancement Approaches in Rice. <i>Rice Science</i> , 2021, 28, 31-42.	3.9	16
27	Impact of Starch Storage Condition on Glycemic Index and Resistant Starch of Cooked Potato (<i>Solanum tuberosum</i>) Tubers. <i>Starch/Staerke</i> , 2021, 73, .	2.1	29
28	Borate and phosphite treatments of potato plants (<i>Solanum tuberosum</i> L.) as proof of concept to reinforce cell wall structure and reduce starch digestibility. <i>Food and Function</i> , 2021, 12, 9372-9379.	4.6	1
29	Impact of processing techniques on the glycemic index of rice. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3323-3344.	10.3	23
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31	Evaluation of indigenous aromatic rice cultivars from sub-Himalayan Terai region of India for nutritional attributes and blast resistance. <i>Scientific Reports</i> , 2021, 11, 4786.	3.3	16
32	Evaluation of Various Starchy Foods: A Systematic Review and Meta-Analysis on Chemical Properties Affecting the Glycemic Index Values Based on In Vitro and In Vivo Experiments. <i>Foods</i> , 2021, 10, 364.	4.3	30
33	Glycemic index of starchy crops and factors affecting its digestibility: A review. <i>Trends in Food Science and Technology</i> , 2021, 111, 741-755.	15.1	86
34	Innovative Milling Processes to Improve the Technological and Nutritional Quality of Parboiled Brown Rice Pasta from Contrasting Amylose Content Cultivars. <i>Foods</i> , 2021, 10, 1316.	4.3	6
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36	Development of Attenuated Total Reflectance Mid-Infrared (ATR-MIR) and Near-Infrared (NIR) Spectroscopy for the Determination of Resistant Starch Content in Wheat Grains. <i>Journal of Analytical Methods in Chemistry</i> , 2021, 2021, 1-9.	1.6	6

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38	Effect of potato apical leaf curl disease on glycemic index and resistant starch of potato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	49
39	In Vitro Glycemic Response of Indigenous Pigmented Rice Cultivars from South India and Influence of Different Carbohydrate Components. <i>Current Research in Nutrition and Food Science</i> , 2020, 8, 815-828.	0.8	6
40	High-Pressure Processing on Whole and Peeled Potatoes: Influence on Polyphenol Oxidase, Antioxidants, and Glycaemic Indices. <i>Foods</i> , 2021, 10, 2425.	4.3	8
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42	Changing priorities in rice grain and nutritional quality research. <i>Oryza</i> , 2019, 56, 115-124.	0.4	0
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47	Combinatorial interactive effect of vegetable and condiments with potato on starch digestibility and estimated in vitro glycemic response. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2446-2458.	3.2	10
48	The role of phytochrome-mediated gibberellic acid signaling in the modulation of seed germination under low light stress in rice (<i>O. sativa</i> L.). <i>Physiology and Molecular Biology of Plants</i> , 2022, 28, 585-605.	3.1	4
49	Type 2 Diabetes and Identification of Major Genetic Determinants of Glycemic Index in Rice – A Review. <i>Starch/Staerke</i> , 2022, 74, .	2.1	1
50	Resistant starch content and physicochemical properties of non-waxy rice starches modified by pullulanase, heat-moisture treatment, and citric acid. <i>Journal of Cereal Science</i> , 2022, 105, 103472.	3.7	15
51	High Resistant Starch Rice: Variation in Starch Related SNPs, and Functional, and Sensory Properties. <i>Foods</i> , 2022, 11, 94.	4.3	3
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56	Melatonin-Polyamine Interplay in the Regulation of Stress Responses in Plants. <i>Journal of Plant Growth Regulation</i> , 2023, 42, 4834-4850.	5.1	19
57	Verification of autoclaving-cooling treatment to increase the resistant starch contents in food starches based on meta-analysis result. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	7
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75	Physicochemical and prebiotic properties of waxy rice flour modified by pullulanase. <i>Food Biotechnology</i> , 2023, 37, 89-105.	1.5	0

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80	Microdroplet sensor for point-of-care-testing of glycemic index using gold-amylase nanocomposite. , 2023, , 1-1.		0
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