Dietary Fiber, Atherosclerosis, and Cardiovascular Dise

Nutrients

11, 1155

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Citation Report

#	Article	IF	Citations
1	The Potential for Plant-Based Diets to Promote Health Among Blacks Living in the United States. Nutrients, 2019, 11, 2915.	1.7	20
2	The effects of wheat germ supplementation on metabolic profile in patients with type 2 diabetes mellitus: A randomized, doubleâ€blind, placeboâ€controlled trial. Phytotherapy Research, 2020, 34, 879-885.	2.8	8
3	Dietary fiber intake and the Mediterranean population. , 2020, , 257-265.		0
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6	Fiber and Prebiotic Interventions in Pediatric Inflammatory Bowel Disease: What Role Does the Gut Microbiome Play?. Nutrients, 2020, 12, 3204.	1.7	19
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8	Utilization of <scp>Vigna mungo</scp> flour as fat mimetic in biscuits: Its impact on antioxidant profile, polyphenolic content, storage stability, and quality attributes. , 2020, 2, e58.		5
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