

# Roger Andersson

## List of Publications by Year in descending order

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143  
papers

7,101  
citations

44042

48  
h-index

66879

78  
g-index

144  
all docs

144  
docs citations

144  
times ranked

5786  
citing authors

#	ARTICLE	IF	CITATIONS
1	Amylose starch with no detectable branching developed through DNA-free CRISPR-Cas9 mediated mutagenesis of two starch branching enzymes in potato. <i>Scientific Reports</i> , 2021, 11, 4311.	1.6	44
2	A simplified method of determining the internal structure of amylopectin from barley starch without amylopectin isolation. <i>Carbohydrate Polymers</i> , 2021, 255, 117503.	5.1	6
3	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix) Tj ETQq1 1 0.784314 $\mu$ gBT /Overlock 10 <sup>7</sup>	1.9	25
4	Dietary fiber components, microstructure, and texture of date fruits ( <i>Phoenix dactylifera</i> , L.). <i>Scientific Reports</i> , 2020, 10, 21767.	1.6	34
5	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 2406.	1.2	23
6	Material disintegration affects enzymatic determination of $\beta$ -glucan in barley and oats. <i>Journal of Cereal Science</i> , 2019, 88, 138-144.	1.8	3
7	Lepidium cake as a feedstuff for pigs. <i>Livestock Science</i> , 2019, 225, 47-52.	0.6	0
8	Structure analysis of $\beta$ -glucan in barley and effects of wheat $\beta$ -glucanase. <i>Journal of Cereal Science</i> , 2019, 85, 175-181.	1.8	16
9	Resistant starch and other dietary fiber components in tubers from a high-amylose potato. <i>Food Chemistry</i> , 2018, 251, 58-63.	4.2	65
10	Larger particle size of oat bran inhibits degradation and lowers extractability of $\beta$ -glucan in sourdough bread – Potential implications for cholesterol-lowering properties in <i>Avivo</i> . <i>Food Hydrocolloids</i> , 2018, 77, 49-56.	5.6	9
11	Effects of baking on dietary fibre, with emphasis on $\beta$ -glucan and resistant starch, in barley breads. <i>Journal of Cereal Science</i> , 2018, 79, 449-455.	1.8	30
12	Properties of Cassava Stem Starch Being a New Starch Resource. <i>Starch/Staerke</i> , 2018, 70, 1700125.	1.1	8
13	Appetite and Subsequent Food Intake Were Unaffected by the Amount of Sourdough and Rye in Soft Bread – A Randomized Cross-Over Breakfast Study. <i>Nutrients</i> , 2018, 10, 1594.	1.7	5
14	Rye and health - Where do we stand and where do we go?. <i>Trends in Food Science and Technology</i> , 2018, 79, 78-87.	7.8	66
15	Application of a dynamic gastrointestinal in vitro model combined with a rat model to predict the digestive fate of barley dietary fibre and evaluate potential impact on hindgut fermentation. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 9, 7-13.	1.5	6
16	A Dual-Promoter Gene Orchestrates the Sucrose-Coordinated Synthesis of Starch and Fructan in Barley. <i>Molecular Plant</i> , 2017, 10, 1556-1570.	3.9	25
17	Milling and extrusion of six barley varieties, effects on dietary fibre and starch content and composition. <i>Journal of Cereal Science</i> , 2016, 72, 146-152.	1.8	33
18	Effects of variety and steeping conditions on some barley components associated with colonic health. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4821-4827.	1.7	19

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19	Chapter 4 Cell-Wall Polysaccharides: Structural, Chemical, and Analytical Aspects. , 2016, , 147-192.		0
20	Improved material properties of solution-cast starch films: Effect of varying amylopectin structure and amylose content of starch from genetically modified potatoes. Carbohydrate Polymers, 2015, 130, 388-397.	5.1	44
21	Inter-laboratory evaluation of SEC-post-column calcofluor for determination of the weight-average molar mass of cereal $\beta$ -glucan. Carbohydrate Polymers, 2015, 124, 254-264.	5.1	17
22	Thermal properties of barley starch and its relation to starch characteristics. International Journal of Biological Macromolecules, 2015, 81, 692-700.	3.6	30
23	Barley malt increases hindgut and portal butyric acid, modulates gene expression of gut tight junction proteins and Toll-like receptors in rats fed high-fat diets, but high advanced glycation end-products partially attenuate the effects. Food and Function, 2015, 6, 3165-3176.	2.1	21
24	Starch structure in developing barley endosperm. International Journal of Biological Macromolecules, 2015, 81, 730-735.	3.6	22
25	Rye Dietary Fiber. , 2014, , 23-47.		4
26	Relationship of Grain Fructan Content to Degree of Polymerisation in Different Barleys. Food and Nutrition Sciences (Print), 2014, 05, 581-589.	0.2	19
27	The effect of pH on hydrolysis, cross-linking and barrier properties of starch barriers containing citric acid. Carbohydrate Polymers, 2013, 98, 1505-1513.	5.1	103
28	Rheological characterisation of aqueous extracts of triticale grains and its relation to dietary fibre characteristics. Journal of Cereal Science, 2013, 57, 230-236.	1.8	13
29	Soluble $\beta$ -1,3/1,6-glucan in seaweed from the southern hemisphere and its immunomodulatory effect. Carbohydrate Polymers, 2013, 92, 241-248.	5.1	45
30	On the interconnection of clusters and building blocks in barley amylopectin. International Journal of Biological Macromolecules, 2013, 55, 75-82.	3.6	12
31	Molecular structure of citric acid cross-linked starch films. Carbohydrate Polymers, 2013, 96, 270-276.	5.1	166
32	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. Food Chemistry, 2013, 136, 1243-1248.	4.2	99
33	Digestibility of fibre sources and molecular weight distribution of fibre fractions in ileal digesta of growing pigs. Archives of Animal Nutrition, 2012, 66, 445-457.	0.9	9
34	Alkylresorcinol Metabolism in Swedish Adults Is Affected by Factors Other Than Intake of Whole-Grain Wheat and Rye,. Journal of Nutrition, 2012, 142, 1479-1486.	1.3	13
35	Enzymatic fingerprinting of arabinoxylan and $\beta$ -glucan in triticale, barley and tritordeum grains. Carbohydrate Polymers, 2012, 90, 1226-1234.	5.1	17
36	Molecular insights into how a deficiency of amylose affects carbon allocation " carbohydrate and oil analyses and gene expression profiling in the seeds of a rice waxy mutant. BMC Plant Biology, 2012, 12, 230.	1.6	39

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37	Molecular weight distribution of soluble fiber fractions and short chain fatty acids in ileal digesta of growing pigs <sup>1</sup> . <i>Journal of Animal Science</i> , 2012, 90, 65-67.	0.2	1
38	Whole grain rye breakfast " Sustained satiety during three weeks of regular consumption. <i>Physiology and Behavior</i> , 2012, 105, 877-884.	1.0	52
39	The Effect of Dietary Fiber from Wheat Processing Streams on the Formation of Carboxylic Acids and Microbiota in the Hindgut of Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3406-3413.	2.4	10
40	The cluster structure of barley amylopectins of different genetic backgrounds. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 441-453.	3.6	42
41	The building block structure of barley amylopectin. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 900-909.	3.6	25
42	Dietary fiber in triticale grain: Variation in content, composition, and molecular weight distribution of extractable components. <i>Journal of Cereal Science</i> , 2011, 54, 324-331.	1.8	59
43	Rye kernel breakfast increases satiety in the afternoon - an effect of food structure. <i>Nutrition Journal</i> , 2011, 10, 31.	1.5	62
44	Changes in the metabolic profile of rat liver after "tocopherol deficiency as revealed by metabolomics analysis. <i>NMR in Biomedicine</i> , 2011, 24, 499-505.	1.6	34
45	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread. , 2011, , 325-335.		6
46	How Does the Preparation of Rye Porridge Affect Molecular Weight Distribution of Extractable Dietary Fibers?. <i>International Journal of Molecular Sciences</i> , 2011, 12, 3381-3393.	1.8	16
47	A water-soluble fraction from a by-product of wheat increases the formation of propionic acid in rats compared with diets based on other by-product fractions and oligofructose. <i>Food and Nutrition Research</i> , 2011, 55, 6397.	1.2	13
48	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. <i>Cereal Chemistry</i> , 2010, 87, 125-130.	1.1	6
49	Characterisation of dietary fibre components in rye products. <i>Food Chemistry</i> , 2010, 119, 859-867.	4.2	72
50	Mechanical and structural properties of solution-cast high-amylose maize starch films. <i>International Journal of Biological Macromolecules</i> , 2010, 46, 13-19.	3.6	40
51	Rye, a Healthy Cereal Full of Dietary Fiber. <i>Cereal Foods World</i> , 2010, , .	0.7	2
52	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. <i>Food Chemistry</i> , 2009, 112, 767-774.	4.2	37
53	Content and Molecular-Weight Distribution of Dietary Fiber Components in Whole-Grain Rye Flour and Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2004-2008.	2.4	140
54	Effect of rye bread breakfasts on subjective hunger and satiety: a randomized controlled trial. <i>Nutrition Journal</i> , 2009, 8, 39.	1.5	51

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55	MOLECULAR WEIGHT DISTRIBUTIONS OF WATER-EXTRACTABLE $\beta$ -GLUCAN AND ARABINOXYLAN. , 2009, , 203-216.		1
56	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. Journal of Food Composition and Analysis, 2008, 21, 351-355.	1.9	17
57	Some effects of processing on the molecular structure and morphology of thermoplastic starch. Carbohydrate Polymers, 2008, 71, 591-597.	5.1	54
58	Phenolic glucosides in bread containing flaxseed. Food Chemistry, 2008, 110, 997-999.	4.2	27
59	Composition and properties of flaxseed phenolic oligomers. Food Chemistry, 2008, 110, 106-112.	4.2	27
60	Avenanthramide content and related enzyme activities in oats as affected by steeping and germination. Journal of Cereal Science, 2008, 48, 294-303.	1.8	63
61	Distribution and characterisation of fructan in wheat milling fractions. Journal of Cereal Science, 2008, 48, 768-774.	1.8	105
62	Effect of Minor Milk Proteins in Chymosin Separated Whey and Casein Fractions on Cheese Yield as Determined by Proteomics and Multivariate Data Analysis. Journal of Dairy Science, 2008, 91, 3787-3797.	1.4	24
63	Moisture Enhances Acrylamide Reduction during Storage in Model Studies of Rye Crispbread. Journal of Agricultural and Food Chemistry, 2008, 56, 11234-11237.	2.4	8
64	The behaviour and susceptibility to degradation of high and low molecular weight barley $\beta$ -glucan in wheat bread during baking and in vitro digestion. Food Chemistry, 2007, 102, 889-897.	4.2	90
65	Analysis of free amino acids in cereal products. Food Chemistry, 2007, 105, 317-324.	4.2	77
66	Phosphate Positioning and Availability in the Starch Granule Matrix as Studied by EPR. Biomacromolecules, 2006, 7, 965-974.	2.6	26
67	Effect of Added Asparagine and Glycine on Acrylamide Content in Yeast-Leavened Bread. Cereal Chemistry, 2006, 83, 218-222.	1.1	51
68	Isolation of cellotriosyl blocks from barley $\beta$ -glucan with endo-1,4- $\beta$ -glucanase from <i>Trichoderma reesei</i> . Carbohydrate Polymers, 2006, 64, 233-238.	5.1	21
69	Evidence of the presence of 2-O- $\beta$ -d-xylopyranosyl- $\beta$ -l-arabinofuranose side chains in barley husk arabinoxylan. Carbohydrate Research, 2006, 341, 2959-2966.	1.1	67
70	Alkylresorcinol Content and Homologue Composition in Durum Wheat ( <i>Triticum durum</i> ) Kernels and Pasta Products. Journal of Agricultural and Food Chemistry, 2006, 54, 3012-3014.	2.4	59
71	Cell-Wall Polysaccharides. , 2006, , 129-166.		0
72	On the presence of starch bound phosphate in potato leaf starch. Carbohydrate Polymers, 2005, 59, 537-539.	5.1	7

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73	Characterisation of potato leaf starch with iodine-staining. Carbohydrate Polymers, 2005, 59, 397-400.	5.1	9
74	The distribution of elements in the native starch granule as studied by particle-induced X-ray emission and complementary methods. Analytical Biochemistry, 2005, 347, 327-329.	1.1	14
75	Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of $\beta$ -glucan. Journal of Cereal Science, 2005, 42, 243-254.	1.8	21
76	Effects of cultivar, root weight, storage and boiling on carbohydrate content in carrots (Daucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.7	18
77	Amylose and $\beta$ -Glucan Content of New Waxy Barleys. Starch/Staerke, 2005, 57, 235-239.	1.1	15
78	Factors Influencing Acrylamide Content and Color in Rye Crisp Bread. Journal of Agricultural and Food Chemistry, 2005, 53, 5985-5989.	2.4	57
79	Content and Molecular Weight of Extractable $\beta$ -Glucan in American and Swedish Oat Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 1205-1209.	2.4	54
80	Molecular Weight Distribution of $\beta$ -Glucan in Oat-Based Foods. Cereal Chemistry, 2004, 81, 356-360.	1.1	134
81	Molecular weight and structure units of ( $\alpha$ '3, $\alpha$ '4)- $\beta$ -glucans in dough and bread made from hull-less barley milling fractions. Journal of Cereal Science, 2004, 40, 195-204.	1.8	122
82	Phytate content is reduced and $\beta$ -glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. Journal of the Science of Food and Agriculture, 2004, 84, 653-662.	1.7	34
83	Chromatographic analysis of alkylresorcinols and their metabolites. Journal of Chromatography A, 2004, 1054, 157-164.	1.8	68
84	Recrystallisation behaviour of native and processed waxy maize starch in relation to the molecular characteristics. Carbohydrate Polymers, 2004, 57, 389-400.	5.1	26
85	Characterization of Potato Leaf Starch. Journal of Agricultural and Food Chemistry, 2004, 52, 1985-1989.	2.4	18
86	Effects of Asparagine, Fructose, and Baking Conditions on Acrylamide Content in Yeast-Leavened Wheat Bread. Journal of Agricultural and Food Chemistry, 2004, 52, 2047-2051.	2.4	213
87	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. Journal of the Science of Food and Agriculture, 2003, 83, 617-623.	1.7	19
88	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. Journal of Chromatography A, 2003, 1012, 151-159.	1.8	147
89	Effects of Amylopectin Structure and Molecular Weight on Microstructural and Rheological Properties of Mixed $\beta$ -Lactoglobulin Gels. Biomacromolecules, 2003, 4, 1400-1409.	2.6	10
90	Determination of $\beta$ -Glucan Molecular Weight Using SEC with Calcofluor Detection in Cereal Extracts. Cereal Chemistry, 2003, 80, 485-490.	1.1	88

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91	Cell wall composition of 1B/1R translocation wheat grains. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 538-545.	1.7	17
92	Lipids and antioxidants in groats and hulls of Swedish oats ( <i>Avena sativa</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 606-614.	1.7	86
93	Effects of malting on $\alpha$ -glucanase and phytase activity in barley grain. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 904-912.	1.7	51
94	Polymeric fractions containing phenol glucosides in flaxseed. <i>Food Chemistry</i> , 2002, 76, 207-212.	4.2	76
95	Gradual enzymatic modification of barley and potato amylopectin. <i>Carbohydrate Polymers</i> , 2002, 47, 169-179.	5.1	12
96	Preparation and characterisation of linear dextrans and their use as substrates in in vitro studies of starch branching enzymes. <i>Carbohydrate Polymers</i> , 2002, 47, 53-58.	5.1	24
97	Comparison of potato amylopectin starches and potato starches – influence of year and variety. <i>Carbohydrate Polymers</i> , 2002, 47, 331-340.	5.1	49
98	Characterisation of the in vitro products of potato starch branching enzymes I and II. <i>Carbohydrate Polymers</i> , 2002, 50, 249-257.	5.1	14
99	Starch and By-Products from a Laboratory-Scale Barley Starch Isolation Procedure. <i>Cereal Chemistry</i> , 2001, 78, 507-513.	1.1	34
100	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. <i>Phytochemistry</i> , 2001, 58, 587-590.	1.4	98
101	Comparison of starch branching enzyme I and II from potato. <i>FEBS Journal</i> , 2001, 268, 6140-6145.	0.2	62
102	Water-extractable Arabinoxylan from Pearled Flours of Wheat, Barley, Rye and Triticale. Evidence for the Presence of Ferulic Acid Dimers and their Involvement in Gel Formation. <i>Journal of Cereal Science</i> , 2001, 34, 207-214.	1.8	128
103	Molecular weight, structure and shape of oat ( $\alpha$ ), ( $\beta$ )-D-glucan fractions obtained by enzymatic degradation with ( $\alpha$ )-D-glucan 4-glucanohydrolase from <i>Trichoderma reesei</i> . <i>Carbohydrate Polymers</i> , 2001, 46, 275-285.	5.1	46
104	Air Classification of Barley Flours. <i>Cereal Chemistry</i> , 2000, 77, 463-467.	1.1	42
105	A comparison between MALDI-TOF mass spectrometry and HPAEC-PAD analysis of debranched starch. <i>Carbohydrate Polymers</i> , 2000, 43, 285-289.	5.1	25
106	The effect of temperature cycling on the amylopectin retrogradation of starches with different amylopectin unit-chain length distribution. <i>Carbohydrate Polymers</i> , 2000, 42, 175-184.	5.1	143
107	Studies on $\alpha$ -amylase degradation of retrograded starch gels from waxy maize and high-amylopectin potato. <i>Carbohydrate Polymers</i> , 2000, 43, 81-87.	5.1	92
108	Heterogeneity in a water-extractable rye arabinoxylan with a low degree of disubstitution. <i>Carbohydrate Polymers</i> , 2000, 41, 397-405.	5.1	39

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109	Structural features of (1 $\alpha$ '3),(1 $\alpha$ '4)- $\beta$ -d-glucan and arabinoxylan fractions isolated from rye bran. Carbohydrate Polymers, 2000, 42, 3-11.	5.1	85
110	Molecular Weight, Structure, and Shape of Oat (1 $\alpha$ '3),(1 $\alpha$ '4)- $\beta$ -d-Glucan Fractions Obtained by Enzymatic Degradation with Lichenase. Biomacromolecules, 2000, 1, 584-591.	2.6	47
111	Arabinoxylan fractionation on DEAE-cellulose chromatography influenced by protease pre-treatment. Carbohydrate Polymers, 1999, 39, 321-326.	5.1	9
112	Characterisation of Starch from Inner and Peripheral Parts of Normal and Waxy Barley Kernels. Journal of Cereal Science, 1999, 30, 165-171.	1.8	14
113	Chemical Composition and Microstructure of Two Naked Waxy Barleys. Journal of Cereal Science, 1999, 30, 183-191.	1.8	50
114	Chemical and physical characteristics of different barley samples. Journal of the Science of Food and Agriculture, 1999, 79, 979-986.	1.7	62
115	Influence of harvest date on inulin chain length distribution and sugar profile for six chicory (Cichorium intybus L) cultivars. , 1999, 79, 1503-1506.		15
116	Quantitative analysis of amylopectin unit chains by means of high-performance anion-exchange chromatography with pulsed amperometric detection. Journal of Chromatography A, 1998, 800, 199-206.	1.8	145
117	The influence of amylose and amylopectin characteristics on gelatinization and retrogradation properties of different starches. Carbohydrate Polymers, 1998, 35, 119-134.	5.1	565
118	Effects of cultivar, nitrogen fertilization rate and environment on yield and grain quality of barley. , 1998, 78, 359-366.		43
119	Effects of protein and starch characteristics on the baking properties of wheat cultivated by different strategies with organic fertilizers and urea. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 1998, 48, 49-57.	0.3	11
120	A Study of the Polysaccharide Components in Gluten. Journal of Cereal Science, 1997, 25, 121-127.	1.8	33
121	Calibration of a size-exclusion chromatography system using fractions with defined amylopectin unit chains. Journal of Chromatography A, 1997, 768, 325-328.	1.8	18
122	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 375-380.	0.8	264
123	Effects of Boiling and Storage on Dietary Fibre and Digestible Carbohydrates in Various Cultivars of Carrots. , 1997, 73, 245-254.		57
124	Extraction of pectic substances from dehulled rapeseed. Carbohydrate Research, 1997, 301, 177-185.	1.1	19
125	Chemical Composition of Barley Samples Focusing on Dietary Fibre Components. Journal of Cereal Science, 1996, 24, 161-170.	1.8	153
126	Structural features of an arabinan fragment isolated from the water-soluble fraction of dehulled rapeseed. Carbohydrate Research, 1996, 281, 161-172.	1.1	27



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127	Water unextractable polysaccharides from three milling fractions of rye grain. Carbohydrate Polymers, 1996, 30, 229-237.	5.1	57
128	Total Dietary Fiber Determined as Neutral Sugar Residues, Uronic Acid Residues, and Klason Lignin (The Tj ETQq0 0,0,rgBT /Overlock 10 0.7 347	0.7	347
129	Simplex focusing of retention times and latent variable projections of chromatographic profiles. Chemometrics and Intelligent Laboratory Systems, 1994, 22, 49-61.	1.8	33
130	Assessment of peak origin and purity in one-dimensional chromatography by experimental design and heuristic evolving latent projections. Journal of Chromatography A, 1994, 662, 113-122.	1.8	7
131	Natural Variations in the Contents of Structural Elements of Water-extractable Non-starch Polysaccharides in White Flour. Journal of Cereal Science, 1994, 19, 77-82.	1.8	39
132	Predictive Modelling of the Bread-making Performance and Dough Properties of Wheat. Journal of Cereal Science, 1994, 20, 129-138.	1.8	30
133	Rheological Studies of Water-Soluble (1?3),(1?4)-?D-Glucans from Milling Fractions of Oat. Journal of Food Science, 1994, 59, 1077-1080.	1.5	18
134	Deconvolution in one-dimensional chromatography by heuristic evolving latent projections of whole profiles retention time shifted by simplex optimization of cross-correlation between target peaks. Analytica Chimica Acta, 1993, 271, 101-114.	2.6	14
135	Isolation and chemical characterization of water-soluble mixed-linked $\beta$ -glucans and arabinoxylans in oat milling fractions. Carbohydrate Polymers, 1993, 20, 115-123.	5.1	69
136	Natural Variations in the Chemical Composition of White Flour. Journal of Cereal Science, 1993, 17, 183-189.	1.8	42
137	Content, structure and viscosity of soluble arabinoxylans in rye grain from several countries. Journal of the Science of Food and Agriculture, 1992, 58, 331-337.	1.7	68
138	Principal component analysis - an efficient tool for selection of wheat samples with wide variation in properties. Journal of Cereal Science, 1991, 14, 95-104.	1.8	9
139	Chemical characterization of water-soluble pectin in papaya fruit. Carbohydrate Polymers, 1991, 15, 67-78.	5.1	30
140	Investigation of the distribution of methyl ester groups in pectin by high-field $^{13}\text{C}$ NMR. Carbohydrate Polymers, 1990, 14, 179-187.	5.1	35
141	Effects of baking on water-soluble non-starch polysaccharides in white bread fractions. Journal of Cereal Science, 1990, 12, 33-42.	1.8	54
142	Effects of baking on polysaccharides in white bread fractions. Journal of Cereal Science, 1989, 10, 149-156.	1.8	42
143	Cereal Arabinoxylan: Occurrence, Structure and Properties. , 0, , 299-314.		2