Bruce R Hamaker

List of Publications by Year
in descending order

245 papers	11,721 citations	26630 56 h-index	38395 95 g-index
267 all docs	267 docs citations	267 times ranked	10037 citing authors

#	Article	IF	Citations
1	A Perspective on the Complexity of Dietary Fiber Structures and Their Potential Effect on the Gut Microbiota. Journal of Molecular Biology, 2014, 426, 3838-3850.	4.2	424
2	Fiber-utilizing capacity varies in Prevotella- versus Bacteroides-dominated gut microbiota. Scientific Reports, 2017, 7, 2594.	3.3	400
3	Slow Digestion Property of Native Cereal Starches. Biomacromolecules, 2006, 7, 3252-3258.	5.4	368
4	Slowly Digestible Starch: Concept, Mechanism, and Proposed Extended Glycemic Index. Critical Reviews in Food Science and Nutrition, 2009, 49, 852-867.	10.3	341
5	Prebiotics: why definitions matter. Current Opinion in Biotechnology, 2016, 37, 1-7.	6.6	326
6	Nature and consequences of non-covalent interactions between flavonoids and macronutrients in foods. Food and Function, 2014, 5, 18-34.	4.6	319
7	Dietary Modulation of Gut Microbiota Contributes to Alleviation of Both Genetic and Simple Obesity in Children. EBioMedicine, 2015, 2, 968-984.	6.1	306
8	Starch with a Slow Digestion Property Produced by Altering Its Chain Length, Branch Density, and Crystalline Structure. Journal of Agricultural and Food Chemistry, 2007, 55, 4540-4547.	5.2	243
9	Structural Basis for the Slow Digestion Property of Native Cereal Starches. Biomacromolecules, 2006, 7, 3259-3266.	5.4	201
10	Nutritional Property of Endosperm Starches from Maize Mutants: A Parabolic Relationship between Slowly Digestible Starch and Amylopectin Fine Structure. Journal of Agricultural and Food Chemistry, 2008, 56, 4686-4694.	5.2	180
11	Human Î±-amylase Present in Lower-Genital-Tract Mucosal Fluid Processes Glycogen to Support Vaginal Colonization by Lactobacillus. Journal of Infectious Diseases, 2014, 210, 1019-1028.	4.0	171
12	Improving the in vitro protein digestibility of sorghum with reducing agents. Proceedings of the National Academy of Sciences of the United States of America, 1987, 84, 626-628.	7.1	167
13	Dietary Fiber Treatment Corrects the Composition of Gut Microbiota, Promotes SCFA Production, and Suppresses Colon Carcinogenesis. Genes, 2018, 9, 102.	2.4	158
14	Rice Amylopectin Fine Structure Variability Affects Starch Digestion Properties. Journal of Agricultural and Food Chemistry, 2007, 55, 1475-1479.	5.2	156
15	Quinoa (Chenopodium quinoa W.) and amaranth (Amaranthus caudatus L.) provide dietary fibres high in pectic substances and xyloglucans. Food Chemistry, 2015, 167, 490-496.	8.2	155
16	Structural Differences among Alkali-Soluble Arabinoxylans from Maize (<i>Zea mays</i>), Rice (<i>Oryza sativa</i>), and Wheat (<i>Triticum aestivum</i>) Brans Influence Human Fecal Fermentation Profiles. Journal of Agricultural and Food Chemistry, 2010, 58, 493-499.	5.2	152
17	Influence of Dietary Fiber on Inflammatory Bowel Disease and Colon Cancer: Importance of Fermentation Pattern. Nutrition Reviews, 2007, 65, 51-62.	5.8	139
18	Small differences in amylopectin fine structure may explain large functional differences of starch. Carbohydrate Polymers, 2016, 140, 113-121.	10.2	138

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19	Slowly digestible starch in fully gelatinized material is structurally driven by molecular size and A and B1 chain lengths. Carbohydrate Polymers, 2018, 197, 531-539.	10.2	127
20	<i>In Vitro</i>â€‚Batch Fecal Fermentation Comparison of Gas and Shortâ€Chain Fatty Acid Production Using â€œSlowly Fermentableâ€• Dietary Fibers. Journal of Food Science, 2011, 76, H137-42.	3.1	123
21	Slowly Digestible State of Starch: Mechanism of Slow Digestion Property of Gelatinized Maize Starch. Journal of Agricultural and Food Chemistry, 2008, 56, 4695-4702.	5.2	122
22	Reciprocal Prioritization to Dietary Glycans by Gut Bacteria in a Competitive Environment Promotes Stable Coexistence. MBio, 2017, 8, .	4.1	121
23	Carotenoid Bioaccessibility from Whole Grain and Degermed Maize Meal Products. Journal of Agricultural and Food Chemistry, 2008, 56, 9918-9926.	5.2	118
24	Structural features of soluble cereal arabinoxylan fibers associated with a slow rate of in vitro fermentation by human fecal microbiota. Carbohydrate Polymers, 2015, 130, 191-197.	10.2	113
25	Slowly Digestible Starch from Debranched Waxy Sorghum Starch: Preparation and Properties. Cereal Chemistry, 2004, 81, 404-408.	2.2	109
26	Low Î±-Amylase Starch Digestibility of Cooked Sorghum Flours and the Effect of Protein. Cereal Chemistry, 1998, 75, 710-713.	2.2	103
27	Similarities and differences in secondary structure of viscoelastic polymers of maize Î±-zein and wheat gluten proteins. Journal of Cereal Science, 2007, 45, 353-359.	3.7	101
28	Dietary fibre-based SCFA mixtures promote both protection and repair of intestinal epithelial barrier function in a Caco-2 cell model. Food and Function, 2017, 8, 1166-1173.	4.6	99
29	Effect of Lime on Gelatinization of Corn Flour and Starch. Cereal Chemistry, 1997, 74, 171-175.	2.2	96
30	Contribution of the Individual Small Intestinal Î±-Glucosidases to Digestion of Unusual Î±-Linked Glycemic Disaccharides. Journal of Agricultural and Food Chemistry, 2016, 64, 6487-6494.	5.2	94
31	Delayed utilization of some fast-fermenting soluble dietary fibers by human gut microbiota when presented in a mixture. Journal of Functional Foods, 2017, 32, 347-357.	3.4	91
32	Effects of Ripening Temperature on Starch Structure and Gelatinization, Pasting, and Cooking Properties in Rice (<i>Oryza sativa</i>). Journal of Agricultural and Food Chemistry, 2015, 63, 3085-3093.	5.2	89
33	Distinctive Sorghum Starch Granule Morphologies Appear to Improve Raw Starch Digestibility. Starch/Staerke, 2006, 58, 92-99.	2.1	87
34	Emerging science on benefits of whole grain oat and barley and their soluble dietary fibers for heart health, glycemic response, and gut microbiota. Nutrition Reviews, 2020, 78, 13-20.	5.8	87
35	Detection of Proteins in Starch Granule Channels. Cereal Chemistry, 2005, 82, 351-355.	2.2	83
36	Enzyme-Synthesized Highly Branched Maltodextrins Have Slow Glucose Generation at the Mucosal Î±-Glucosidase Level and Are Slowly Digestible In Vivo. PLoS ONE, 2013, 8, e59745.	2.5	83

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37	Discovery of Grain Sorghum Germ Plasm with High Uncooked and Cooked In Vitro Protein Digestibilities. Cereal Chemistry, 1998, 75, 665-670.	2.2	82
38	Genetic analysis of opaque2 modifier loci in quality protein maize. Theoretical and Applied Genetics, 2008, 117, 157-170.	3.6	81
39	Luminal Starch Substrate â€œBrakeâ€•on Maltase-Glucoamylase Activity Is Located within the Glucoamylase Subunit3. Journal of Nutrition, 2008, 138, 685-692.	2.9	81
40	Gut microbiota modulation with long-chain corn bran arabinoxylan in adults with overweight and obesity is linked to an individualized temporal increase in fecal propionate. Microbiome, 2020, 8, 118.	11.1	81
41	Development of a Low Glycemic Maize Starch:Â Preparation and Characterization. Biomacromolecules, 2006, 7, 1162-1168.	5.4	78
42	Luminal Substrate â€œBrakeâ€•on Mucosal Maltase-glucoamylase Activity Regulates Total Rate of Starch Digestion to Glucose. Journal of Pediatric Gastroenterology and Nutrition, 2007, 45, 32-43.	1.8	77
43	Starch-entrapped microspheres show a beneficial fermentation profile and decrease in potentially harmful bacteria during<i>in vitro</i>fermentation in faecal microbiota obtained from patients with inflammatory bowel disease. British Journal of Nutrition, 2010, 103, 1514-1524.	2.3	77
44	Slow glucose release property of enzyme-synthesized highly branched maltodextrins differs among starch sources. Carbohydrate Polymers, 2014, 107, 182-191.	10.2	70
45	Importance of Location of Digestion and Colonic Fermentation of Starch Related to Its Quality. Cereal Chemistry, 2013, 90, 335-343.	2.2	69
46	Quantitative approach to study secondary structure of proteins by FT-IR spectroscopy, using a model wheat gluten system. International Journal of Biological Macromolecules, 2020, 164, 2753-2760.	7.5	69
47	Sorghum (Sorghum bicolor L. Moench) Flour Pasting Properties Influenced by Free Fatty Acids and Protein. Cereal Chemistry, 2005, 82, 534-540.	2.2	67
48	A molecular dynamics simulation study on the conformational stability of amylose-linoleic acid complex in water. Carbohydrate Polymers, 2018, 196, 56-65.	10.2	67
49	Physicochemical characterization, antioxidant activity of polysaccharides from Mesona chinensis Benth and their protective effect on injured NCTC-1469 cells induced by H2O2. Carbohydrate Polymers, 2017, 175, 538-546.	10.2	65
50	New View on Dietary Fiber Selection for Predictable Shifts in Gut Microbiota. MBio, 2020, 11, .	4.1	65
51	Iodine binding to explore the conformational state of internal chains of amylopectin. Carbohydrate Polymers, 2013, 98, 778-783.	10.2	64
52	Dietary Phenolic Compounds Selectively Inhibit the Individual Subunits of Maltase-Glucoamylase and Sucrase-Isomaltase with the Potential of Modulating Glucose Release. Journal of Agricultural and Food Chemistry, 2015, 63, 3873-3879.	5.2	62
53	Divergent short-chain fatty acid production and succession of colonic microbiota arise in fermentation of variously-sized wheat bran fractions. Scientific Reports, 2018, 8, 16655.	3.3	62
54	Modulation of Starch Digestion for Slow Glucose Release through â€œTogglingâ€•of Activities of Mucosal Î±-Glucosidases. Journal of Biological Chemistry, 2012, 287, 31929-31938.	3.4	61

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55	Contribution of Mucosal Maltase-Glucoamylase Activities to Mouse Small Intestinal Starch Î±-Glucogenesis3. Journal of Nutrition, 2007, 137, 1725-1733.	2.9	60
56	Potential of Prebiotic Butyrogenic Fibers in Parkinson's Disease. Frontiers in Neurology, 2019, 10, 663.	2.4	60
57	Association of Starch Granule Proteins with Starch Ghosts and Remnants Revealed by Confocal Laser Scanning Microscopy. Cereal Chemistry, 2002, 79, 892-896.	2.2	59
58	Evidence of native starch degradation with human small intestinal maltaseâ€glucoamylase (recombinant). FEBS Letters, 2007, 581, 2381-2388.	2.8	58
59	Multifunctional Nutrient-Binding Proteins Adapt Human Symbiotic Bacteria for Glycan Competition in the Gut by Separately Promoting Enhanced Sensing and Catalysis. MBio, 2014, 5, e01441-14.	4.1	58
60	Changes Occurring in Protein Body Structure and Î±-Zein During Cornflake Processing. Cereal Chemistry, 1998, 75, 217-221.	2.2	57
61	Brown rice compared to white rice slows gastric emptying in humans. European Journal of Clinical Nutrition, 2018, 72, 367-373.	2.9	57
62	Functionalizing maize zein in viscoelastic dough systems through fibrous, Î²-sheet-rich protein networks: AnÂalternative, physicochemical approach to gluten-free breadmaking. Trends in Food Science and Technology, 2012, 24, 74-81.	15.1	56
63	Biophysical features of cereal endosperm that decrease starch digestibility. Carbohydrate Polymers, 2017, 165, 180-188.	10.2	55
64	Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism. Food Hydrocolloids, 2019, 92, 1-9.	10.7	52
65	Fecal microbiota responses to rice RS3 are specific to amylose molecular structure. Carbohydrate Polymers, 2020, 243, 116475.	10.2	52
66	Soluble xyloglucan generates bigger bacterial community shifts than pectic polymers during in vitro fecal fermentation. Carbohydrate Polymers, 2019, 206, 389-395.	10.2	50
67	Food Matrix Effects for Modulating Starch Bioavailability. Annual Review of Food Science and Technology, 2021, 12, 169-191.	9.9	50
68	A Rapid Protein Digestibility Assay for Identifying Highly Digestible Sorghum Lines. Cereal Chemistry, 2001, 78, 160-165.	2.2	49
69	Consequence of Starch Damage on Rheological Properties of Maize Starch Pastes. Cereal Chemistry, 2002, 79, 897-901.	2.2	49
70	Physical Inaccessibility of a Resistant Starch Shifts Mouse Gut Microbiota to Butyrogenic Firmicutes. Molecular Nutrition and Food Research, 2019, 63, e1801012.	3.3	49
71	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. Food Chemistry, 2019, 274, 664-671.	8.2	49
72	Starch Source Influences Dietary Glucose Generation at the Mucosal Î±-Glucosidase Level. Journal of Biological Chemistry, 2012, 287, 36917-36921.	3.4	48

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73	Single-Arm, Non-randomized, Time Series, Single-Subject Study of Fecal Microbiota Transplantation in Multiple Sclerosis. Frontiers in Neurology, 2020, 11, 978.	2.4	48
74	Starchâ€entrapped microspheres extend <i>in vitro</i> fecal fermentation, increase butyrate production, and influence microbiota pattern. Molecular Nutrition and Food Research, 2009, 53, S121-30.	3.3	47
75	Consumption of the slow-digesting waxy maize starch leads to blunted plasma glucose and insulin response but does not influence energy expenditure or appetite in humans. Nutrition Research, 2009, 29, 383-390.	2.9	47
76	Alkaline extraction conditions determine gelling properties of corn bran arabinoxylans. Food Hydrocolloids, 2013, 31, 121-126.	10.7	46
77	Maltaseâ€Glucoamylase Modulates Gluconeogenesis and Sucraseâ€Isomaltase Dominates Starch Digestion Glucogenesis. Journal of Pediatric Gastroenterology and Nutrition, 2013, 57, 704-712.	1.8	46
78	High Strength Adhesives from Catechol Crossâ€Linking of Zein Protein and Plant Phenolics. Advanced Sustainable Systems, 2018, 2, 1700159.	5.3	46
79	Partial Leaching of Granule-Associated Proteins from Rice Starch during Alkaline Extraction and Subsequent Gelatinization. Starch/Staerke, 2002, 54, 454-460.	2.1	45
80	In vitro fermentation of Cookeina speciosa glucans stimulates the growth of the butyrogenic Clostridium cluster XIVa in a targeted way. Carbohydrate Polymers, 2018, 183, 219-229.	10.2	45
81	Traditional Malian Solid Foods Made from Sorghum and Millet Have Markedly Slower Gastric Emptying than Rice, Potato, or Pasta. Nutrients, 2018, 10, 124.	4.1	45
82	Unexpected High Digestion Rate of Cooked Starch by the Ct-Maltase-Glucoamylase Small Intestine Mucosal Î±-Glucosidase Subunit. PLoS ONE, 2012, 7, e35473.	2.5	43
83	Abnormal Eating Patterns Cause Circadian Disruption and Promote Alcohol-Associated Colon Carcinogenesis. Cellular and Molecular Gastroenterology and Hepatology, 2020, 9, 219-237.	4.5	43
84	Effect of Growth Location in the United States on Amylose Content, Amylopectin Fine Structure, and Thermal Properties of Starches of Long Grain Rice Cultivars. Cereal Chemistry, 2006, 83, 93-98.	2.2	42
85	Gut feedback mechanisms and food intake: a physiological approach to slow carbohydrate bioavailability. Food and Function, 2015, 6, 1072-1089.	4.6	42
86	Digestibility and Utilization of Protein and Energy from Nasha, a Traditional Sudanese Fermented Sorghum Weaning Food. Journal of Nutrition, 1986, 116, 978-984.	2.9	41
87	Improvement of Sorghum-Wheat Composite Dough Rheological Properties and Breadmaking Quality Through Zein Addition. Cereal Chemistry, 2001, 78, 31-35.	2.2	41
88	Starch digested product analysis by HPAEC reveals structural specificity of flavonoids in the inhibition of mammalian Î±-amylase and Î±-glucosidases. Food Chemistry, 2019, 288, 413-421.	8.2	41
89	A Novel Modified Endosperm Texture in a Mutant High-Protein Digestibility/High-Lysine Grain Sorghum (Sorghum bicolor(L.) Moench). Cereal Chemistry, 2006, 83, 194-201.	2.2	40
90	REVIEW: Cereal Carbohydrates and Colon Health. Cereal Chemistry, 2010, 87, 331-341.	2.2	40

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91	Increasing and Stabilizing Î²-Sheet Structure of Maize Zein Causes Improvement in Its Rheological Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 2316-2321.	5.2	40
92	Effect of dynamic high pressure on technological properties of cashew tree gum (Anacardium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	10.2	40
93	Synthesis of novel Î±-glucans with potential health benefits through controlled glucose release in the human gastrointestinal tract. Critical Reviews in Food Science and Nutrition, 2020, 60, 123-146.	10.3	40
94	An SECâˆ'MALLS Study of Molecular Features of Waterâ€soluble Amylopectin and Amylose of Tef [<i>Eragrostis tef</i> (Zucc.) Trotter] Starches. Starch/Staerke, 2008, 60, 8-22.	2.1	39
95	Gliadin and zein show similar and improved rheological behavior when mixed with high molecular weight glutenin. Journal of Cereal Science, 2012, 55, 265-271.	3.7	39
96	Modulating state transition and mechanical properties of viscoelastic resins from maize zein through interactions with plasticizers and co-proteins. Journal of Cereal Science, 2014, 60, 576-583.	3.7	39
97	Starch-Entrapped Biopolymer Microspheres as a Novel Approach to Vary Blood Glucose Profiles. Journal of the American College of Nutrition, 2009, 28, 583-590.	1.8	38
98	Phenolic compounds mediate aggregation of water-soluble polysaccharides and change their rheological properties: Effect of different phenolic compounds. Food Hydrocolloids, 2019, 97, 105193.	10.7	38
99	Subtle Variations in Dietary-Fiber Fine Structure Differentially Influence the Composition and Metabolic Function of Gut Microbiota. MSphere, 2020, 5, .	2.9	38
100	Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch. Food Hydrocolloids, 2020, 107, 105923.	10.7	38
101	Heavy metal contamination and health risk assessment in grains and grain-based processed food in Arequipa region of Peru. Chemosphere, 2021, 274, 129792.	8.2	38
102	Effect of Specific Mechanical Energy on Protein Bodies and Î±-Zeins in Corn Flour Extrudates. Cereal Chemistry, 1999, 76, 316-320.	2.2	37
103	Mucosal Câ€terminal maltaseâ€glucoamylase hydrolyzes large size starch digestion products that may contribute to rapid postprandial glucose generation. Molecular Nutrition and Food Research, 2014, 58, 1111-1121.	3.3	37
104	Dietary Slowly Digestible Starch Triggers the Gutâ€“Brain Axis in Obese Rats with Accompanied Reduced Food Intake. Molecular Nutrition and Food Research, 2018, 62, 1700117.	3.3	37
105	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. Carbohydrate Polymers, 2017, 166, 195-201.	10.2	36
106	Dietary Fiber Hierarchical Specificity: the Missing Link for Predictable and Strong Shifts in Gut Bacterial Communities. MBio, 2021, 12, e0102821.	4.1	36
107	Physicochemical Properties of Flours that Relate to Sorghum Couscous Quality. Cereal Chemistry, 1999, 76, 308-313.	2.2	35
108	Complexation process of amylose under different concentrations of linoleic acid using molecular dynamics simulation. Carbohydrate Polymers, 2019, 216, 157-166.	10.2	35

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109	Grain of high digestible, high lysine (HDHL) sorghum contains kafirins which enhance the protein network of composite dough and bread. Journal of Cereal Science, 2012, 56, 352-357.	3.7	34
110	Slow Digestion Property of Octenyl Succinic Anhydride Modified Waxy Maize Starch in the Presence of Tea Polyphenols. Journal of Agricultural and Food Chemistry, 2015, 63, 2820-2829.	5.2	34
111	Structure of branching enzyme- and amylomaltase modified starch produced from well-defined amylose to amylopectin substrates. Carbohydrate Polymers, 2016, 152, 51-61.	10.2	34
112	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. Advances in Food and Nutrition Research, 2019, 90, 135-181.	3.0	34
113	Concord and Niagara Grape Juice and Their Phenolics Modify Intestinal Glucose Transport in a Coupled in Vitro Digestion/Caco-2 Human Intestinal Model. Nutrients, 2016, 8, 414.	4.1	32
114	Structural requirements of flavonoids for the selective inhibition of Î±-amylase versus Î±-glucosidase. Food Chemistry, 2022, 370, 130981.	8.2	32
115	Different sucrose-isomaltase response of Caco-2 cells to glucose and maltose suggests dietary maltose sensing. Journal of Clinical Biochemistry and Nutrition, 2014, 54, 55-60.	1.4	31
116	Effect of pH on Cleavage of Glycogen by Vaginal Enzymes. PLoS ONE, 2015, 10, e0132646.	2.5	31
117	Number of branch points in Î±-limit dextrins impact glucose generation rates by mammalian mucosal Î±-glucosidases. Carbohydrate Polymers, 2017, 157, 207-213.	10.2	31
118	Potato phenolics impact starch digestion and glucose transport in model systems but translation to phenolic rich potato chips results in only modest modification of glycemic response in humans. Nutrition Research, 2018, 52, 57-70.	2.9	31
119	Self-Assembled Nanoparticle of Common Food Constituents That Carries a Sparingly Soluble Small Molecule. Journal of Agricultural and Food Chemistry, 2015, 63, 4312-4319.	5.2	30
120	Fabrication of a soluble crosslinked corn bran arabinoxylan matrix supports a shift to butyrogenic gut bacteria. Food and Function, 2019, 10, 4497-4504.	4.6	30
121	A Ribose-Scavenging System Confers Colonization Fitness on the Human Gut Symbiont Bacteroides thetaiotaomicron in a Diet-Specific Manner. Cell Host and Microbe, 2020, 27, 79-92.e9.	11.0	30
122	Corn zein undergoes conformational changes to higher Î²-sheet content during its self-assembly in an increasingly hydrophilic solvent. International Journal of Biological Macromolecules, 2020, 157, 232-239.	7.5	30
123	Interaction of maize zein with wheat gluten in composite dough and bread as determined by confocal laser scanning microscopy. Scanning, 2002, 24, 1-5.	1.5	29
124	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. Carbohydrate Polymers, 2020, 246, 116633.	10.2	28
125	Influence of polysaccharide concentration on polyphenol-polysaccharide interactions. Carbohydrate Polymers, 2021, 274, 118670.	10.2	27
126	Prebiotics and Inflammatory Bowel Disease. Gastroenterology Clinics of North America, 2017, 46, 783-795.	2.2	25

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127	Fecal Microbiota Responses to Bran Particles Are Specific to Cereal Type and <i>In Vitro</i> Digestion Methods That Mimic Upper Gastrointestinal Tract Passage. Journal of Agricultural and Food Chemistry, 2018, 66, 12580-12593.	5.2	25
128	Phenolic compounds are less degraded in presence of starch than in presence of proteins through processing in model porridges. Food Chemistry, 2020, 309, 125769.	8.2	25
129	Fine structural characteristics related to digestion properties of acidâ€treated fruit starches. Starch/Staerke, 2011, 63, 717-727.	2.1	24
130	A pectic polysaccharide from peach palm fruits (Bactris gasipaes) and its fermentation profile by the human gut microbiota in vitro. Bioactive Carbohydrates and Dietary Fibre, 2017, 9, 1-6.	2.7	24
131	Microwave treatment enhances human gut microbiota fermentability of isolated insoluble dietary fibers. Food Research International, 2021, 143, 110293.	6.2	24
132	Microstructural changes in zein proteins during extrusion. Scanning, 1999, 21, 212-216.	1.5	23
133	The nutritional property of endosperm starch and its contribution to the health benefits of whole grain foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 3807-3817.	10.3	23
134	Different inhibition properties of catechins on the individual subunits of mucosal Î±-glucosidases as measured by partially-purified rat intestinal extract. Food and Function, 2019, 10, 4407-4413.	4.6	23
135	Among older adults, age-related changes in the stool microbiome differ by HIV-1 serostatus. EBioMedicine, 2019, 40, 583-594.	6.1	23
136	Shear-thickening behavior of gelatinized waxy starch dispersions promoted by the starch molecular characteristics. International Journal of Biological Macromolecules, 2019, 121, 120-126.	7.5	23
137	Stored Gelatinized Waxy Potato Starch Forms a Strong Retrograded Gel at Low pH with the Formation of Intermolecular Double Helices. Journal of Agricultural and Food Chemistry, 2020, 68, 4036-4041.	5.2	23
138	Integrating endâ€user preferences into breeding programmes for roots, tubers and bananas. International Journal of Food Science and Technology, 2021, 56, 1071-1075.	2.7	23
139	Strong Adhesives from Corn Protein and Tannic Acid. Advanced Sustainable Systems, 2019, 3, 1900077.	5.3	22
140	Pearl millet (<i>Pennisetum glaucum</i>) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis. Food and Function, 2020, 11, 111-122.	4.6	22
141	Influence of glucan structure on the swelling and leaching properties of starch microparticles. Carbohydrate Polymers, 2014, 103, 234-243.	10.2	21
142	Mechanistic insights into consumption of the food additive xanthan gum by the human gut microbiota. Nature Microbiology, 2022, 7, 556-569.	13.3	21
143	Branch pattern of starch internal structure influences the glucogenesis by mucosal Nt-maltase-glucoamylase. Carbohydrate Polymers, 2014, 111, 33-40.	10.2	20
144	Effects of different storage temperatures on the intra- and intermolecular retrogradation and digestibility of sago starch. International Journal of Biological Macromolecules, 2021, 182, 65-71.	7.5	20

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145	Current and future challenges in starch research. Current Opinion in Food Science, 2021, 40, 46-50.	8.0	19
146	Enzyme treatments on corn fiber from wet-milling process for increased starch and protein extraction. Industrial Crops and Products, 2021, 168, 113622.	5.2	19
147	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. Carbohydrate Polymers, 2020, 232, 115815.	10.2	18
148	Development of Slowly Digestible Starch Derived Î±-Glucans with 4,6-Î±-Glucanotransferase and Branching Sucrase Enzymes. Journal of Agricultural and Food Chemistry, 2020, 68, 6664-6671.	5.2	18
149	Cellular Response to the high protein digestibility/high-Lysine (hdhl) sorghum mutation. Plant Science, 2015, 241, 70-77.	3.6	17
150	High arabinoxylan fine structure specificity to gut bacteria driven by corn genotypes but not environment. Carbohydrate Polymers, 2021, 257, 117667.	10.2	17
151	Rice starch and Co-proteins improve the rheological properties of zein dough. Journal of Cereal Science, 2021, 102, 103334.	3.7	17
152	Extent of decortication and quality of flour, couscous and porridge made from different sorghum cultivars. International Journal of Food Science and Technology, 2006, 41, 698-703.	2.7	16
153	High-quality instant sorghum porridge flours for the West African market using continuous processor cooking. International Journal of Food Science and Technology, 2011, 46, 2344-2350.	2.7	16
154	Orange pomace fibre increases a composite scoring of subjective ratings of hunger and fullness in healthy adults. Appetite, 2016, 107, 478-485.	3.7	16
155	Carbohydrates of the Kernel. , 2019, , 305-318.		16
156	Formulation of Orange Juice with Dietary Fibers Enhances Bioaccessibility of Orange Flavonoids in Juice but Limits Their Ability to Inhibit <i>In Vitro</i> Glucose Transport. Journal of Agricultural and Food Chemistry, 2020, 68, 9387-9397.	5.2	16
157	An exercise intervention alters stool microbiota and metabolites among older, sedentary adults. Therapeutic Advances in Infectious Disease, 2021, 8, 204993612110270.	1.8	16
158	Turbidity Assay for Rapid and Efficient Identification of High Protein Digestibility Sorghum Lines. Cereal Chemistry, 2003, 80, 40-44.	2.2	15
159	Preload of slowly digestible carbohydrate microspheres decreases gastric emptying rate of subsequent meal in humans. Nutrition Research, 2017, 45, 46-51.	2.9	15
160	Maize Bran Particle Size Governs the Community Composition and Metabolic Output of Human Gut Microbiota in in vitro Fermentations. Frontiers in Microbiology, 2020, 11, 1009.	3.5	15
161	Distribution of B-6 vitamers in human milk during a 24-h period after oral supplementation with different amounts of pyridoxine. American Journal of Clinical Nutrition, 1990, 51, 1062-1066.	4.7	14
162	Cys155 of 27 kDa maize Î³-zein is a key amino acid to improve its in vitro digestibility. FEBS Letters, 2006, 580, 5803-5806.	2.8	14

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