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	Peruvian Andean grains: Nutritional, functional properties and industrial uses. Critical Reviews in Food Science and Nutrition, 2023, 63, 9634-9647.	10.3	4
2	Potential of moringa leaf and baobab fruit food-to-food fortification of wholegrain maize porridge to improve iron and zinc bioaccessibility. International Journal of Food Sciences and Nutrition, 2022, 73, 15-27.	2.8	9
3	Structural requirements of flavonoids for the selective inhibition of Î±-amylase versus Î±-glucosidase. Food Chemistry, 2022, 370, 130981.	8.2	32
4	Malian Thick Porridges (tÃ´) of Pearl Millet Are Made Thinner in Urban Than Rural Areas and Decrease Satiety. Food and Nutrition Bulletin, 2022, 43, 35-43.	1.4	1
5	Effect of isomaltodextrin on dough rheology and bread quality. International Journal of Food Science and Technology, 2022, 57, 1554-1562.	2.7	3
6	OUP accepted manuscript. Journal of Nutrition, 2022, , .	2.9	0
7	Matched whole grain wheat and refined wheat milled products do not differ in glycemic response or gastric emptying in a randomized, crossover trial. American Journal of Clinical Nutrition, 2022, 115, 1013-1026.	4.7	5
8	Activation of gastrointestinal ileal brake response with dietary slowly digestible carbohydrates, with no observed effect on subjective appetite, in an acute randomized, double-blind, crossover trial. European Journal of Nutrition, 2022, 61, 1965-1980.	3.9	4
9	Viscosity development from oat bran Î²-glucans through <i>in vitro</i> digestion is lowered in the presence of phenolic compounds. Food and Function, 2022, 13, 3894-3904.	4.6	2
10	Mechanistic insights into consumption of the food additive xanthan gum by the human gut microbiota. Nature Microbiology, 2022, 7, 556-569.	13.3	21
11	Corn arabinoxylan has a repeating structure of subunits of high branch complexity with slow gut microbiota fermentation. Carbohydrate Polymers, 2022, 289, 119435.	10.2	10
12	Novel pearl millet couscous process for West African markets using a lowâ€cost singleâ€screw extruder. International Journal of Food Science and Technology, 2022, 57, 4594-4601.	2.7	1
13	Influence of Hofmeister anions on structural and thermal properties of a starch-protein-lipid nanoparticle. International Journal of Biological Macromolecules, 2022, 210, 768-775.	7.5	0
14	In vitro Fecal Fermentation of Indigestible Residues from Heatâ€Moisture Treated Maize Meal and Maize Starch with Stearic Acid. Starch/Staerke, 2022, 74, .	2.1	0
15	Soluble corn arabinoxylan has desirable material properties for high incorporation in expanded cereal extrudates. Food Hydrocolloids, 2022, 133, 107939.	10.7	4
16	Storage of biofortified maize in Purdue Improved Crop Storage (PICS) bags reduces disulfide linkage-driven decrease in porridge viscosity. LWT - Food Science and Technology, 2021, 136, 110262.	5.2	1
17	Isomaltodextrin strengthens model starch gels and moderately promotes starch retrogradation. International Journal of Food Science and Technology, 2021, 56, 1631-1640.	2.7	1
18	Boosting the value of insoluble dietary fiber to increase gut fermentability through food processing. Food and Function, 2021, 12, 10658-10666.	4.6	13

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19	Structure and binding ability of selfâ€assembled <scp>Î±â€lactalbumin</scp> protein nanotubular gels. Biotechnology Progress, 2021, 37, e3127.	2.6	5
20	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
21	Food Matrix Effects for Modulating Starch Bioavailability. Annual Review of Food Science and Technology, 2021, 12, 169-191.	9.9	50
22	A Unique Gut Microbiomeâ€“Physical Function Axis Exists in Older People with HIV: An Exploratory Study. AIDS Research and Human Retroviruses, 2021, 37, 542-550.	1.1	4
23	Atomistic Modeling of Peptide Aggregation and Î²-Sheet Structuring in Corn Zein for Viscoelasticity. Biomacromolecules, 2021, 22, 1856-1866.	5.4	9
24	High arabinoxylan fine structure specificity to gut bacteria driven by corn genotypes but not environment. Carbohydrate Polymers, 2021, 257, 117667.	10.2	17
25	Microwave treatment enhances human gut microbiota fermentability of isolated insoluble dietary fibers. Food Research International, 2021, 143, 110293.	6.2	24
26	Dietary Fiber Hierarchical Specificity: the Missing Link for Predictable and Strong Shifts in Gut Bacterial Communities. MBio, 2021, 12, e0102821.	4.1	36
27	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
28	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
29	Protein matrix retains most starch granules within corn fiber from corn wet-milling process. Industrial Crops and Products, 2021, 165, 113429.	5.2	13
30	Current and future challenges in starch research. Current Opinion in Food Science, 2021, 40, 46-50.	8.0	19
31	Descriptive sensory analysis of instant porridge from stored wholegrain and decorticated pearl millet flour cooked, stabilized and improved by using a lowâ€cost extruder. Journal of Food Science, 2021, 86, 3824-3838.	3.1	11
32	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
33	Rheological and water binding properties of xanthan, guar and ultra-finely milled oatmeal in white birch sap: Influence of sap minor constituents. Food Research International, 2021, 147, 110478.	6.2	5
34	Physicochemical and rheological properties of cooked extruded reformed rice with added protein or fiber. LWT - Food Science and Technology, 2021, 151, 112196.	5.2	12
35	Influence of polysaccharide concentration on polyphenol-polysaccharide interactions. Carbohydrate Polymers, 2021, 274, 118670.	10.2	27
36	Rice starch and Co-proteins improve the rheological properties of zein dough. Journal of Cereal Science, 2021, 102, 103334.	3.7	17

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37	Dietary starch is weight reducing when distally digested in the small intestine. Carbohydrate Polymers, 2021, 273, 118599.	10.2	6
38	An exercise intervention alters stool microbiota and metabolites among older, sedentary adults. Therapeutic Advances in Infectious Disease, 2021, 8, 204993612110270.	1.8	16
39	Development of a novel starch-based dietary fiber using glucanotransferase. Food and Function, 2021, 12, 5745-5754.	4.6	5
40	Microwave-assisted synthesis of NaMnF3 particles with tuneable morphologies. Chemical Communications, 2021, 57, 11799-11802.	4.1	1
41	Deciphering molecular interaction and digestibility in retrogradation of amylopectin gel networks. Food and Function, 2021, 12, 11460-11468.	4.6	10
42	Some pearl millet-based foods promote satiety or reduce glycaemic response in a crossover trial. British Journal of Nutrition, 2021, 126, 1168-1178.	2.3	9
43	Development of the Choices 5-Level Criteria to Support Multiple Food System Actions. Nutrients, 2021, 13, 4509.	4.1	3
44	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
45	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
46	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
47	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
48	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
49	African Adansonia digitata fruit pulp (baobab) modifies provitamin A carotenoid bioaccessibility from composite pearl millet porridges. Journal of Food Science and Technology, 2020, 57, 1382-1392.	2.8	13
50	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. Carbohydrate Polymers, 2020, 232, 115815.	10.2	18
51	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
52	Investigating the potential of slow-retrograding starches to reduce staling in soft savory bread and sweet cake model systems. Food Research International, 2020, 138, 109745.	6.2	12
53	Whole grain cereal fibers and their support of the gut commensal Clostridia for health. Bioactive Carbohydrates and Dietary Fibre, 2020, 24, 100245.	2.7	9
54	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

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55	Quantitative characterization of the digestive viscosity profile of cereal soluble dietary fibers using in vitro digestion in Rapid ViscoAnalyzer. Carbohydrate Polymers, 2020, 248, 116807.	10.2	3
56	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
57	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
58	Evaluation of the Prebiotic Potential of a Commercial Synbiotic Food Ingredient on Gut Microbiota in an Ex Vivo Model of the Human Colon. Nutrients, 2020, 12, 2669.	4.1	9
59	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
60	Sleep Health Should be Included as a Therapeutic Target in the Treatment of HIV. AIDS Research and Human Retroviruses, 2020, 36, 631-631.	1.1	2
61	Subtle Variations in Dietary-Fiber Fine Structure Differentially Influence the Composition and Metabolic Function of Gut Microbiota. MSphere, 2020, 5, .	2.9	38
62	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
63	Conditioning with slowly digestible starch diets in mice reduces jejunal Î±-glucosidase activity and glucogenesis from a digestible starch feeding. Nutrition, 2020, 78, 110857.	2.4	3
64	Fecal microbiota responses to rice RS3 are specific to amylose molecular structure. Carbohydrate Polymers, 2020, 243, 116475.	10.2	52
65	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
66	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
67	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
68	Carbohydrates designed with different digestion rates modulate gastric emptying response in rats. International Journal of Food Sciences and Nutrition, 2020, 71, 839-844.	2.8	12
69	Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (P. typhoides) composite blends. LWT - Food Science and Technology, 2020, 123, 109109.	5.2	9
70	Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch. Food Hydrocolloids, 2020, 107, 105923.	10.7	38
71	New View on Dietary Fiber Selection for Predictable Shifts in Gut Microbiota. MBio, 2020, 11, .	4.1	65
72	Discrete Fiber Structures Dictate Human Gut Bacteria Outcomes. Trends in Endocrinology and Metabolism, 2020, 31, 803-805.	7.1	1

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73	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
74	Pine Bark Phenolic Extracts, Current Uses, and Potential Food Applications: A Review. Current Pharmaceutical Design, 2020, 26, 1866-1879.	1.9	7
75	The Effect of Acute Continuous Hypoxia on Triglyceride Levels in Constantly Fed Healthy Men. Frontiers in Physiology, 2019, 10, 752.	2.8	7
76	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
77	Potential of Prebiotic Butyrogenic Fibers in Parkinson's Disease. Frontiers in Neurology, 2019, 10, 663.	2.4	60
78	Starch digestion kinetics of extruded reformed rice is changed in different ways with added protein or fiber. Food and Function, 2019, 10, 4577-4583.	4.6	13
79	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
80	Strong Adhesives from Corn Protein and Tannic Acid. Advanced Sustainable Systems, 2019, 3, 1900077.	5.3	22
81	Among older adults, age-related changes in the stool microbiome differ by HIV-1 serostatus. EBioMedicine, 2019, 40, 583-594.	6.1	23
82	Physical Inaccessibility of a Resistant Starch Shifts Mouse Gut Microbiota to Butyrogenic Firmicutes. Molecular Nutrition and Food Research, 2019, 63, e1801012.	3.3	49
83	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
84	Complexation process of amylose under different concentrations of linoleic acid using molecular dynamics simulation. Carbohydrate Polymers, 2019, 216, 157-166.	10.2	35
85	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
86	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. Advances in Food and Nutrition Research, 2019, 90, 135-181.	3.0	34
87	Potato product form impacts <i>in vitro</i> starch digestibility and glucose transport but only modestly impacts 24 h blood glucose response in humans. Food and Function, 2019, 10, 1846-1855.	4.6	10
88	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. Molecules, 2019, 24, 697.	3.8	13
89	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
90	Soluble xyloglucan generates bigger bacterial community shifts than pectic polymers during in vitro fecal fermentation. Carbohydrate Polymers, 2019, 206, 389-395.	10.2	50

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91	Carbohydrates of the Kernel. , 2019, , 305-318.		16
92	Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism. Food Hydrocolloids, 2019, 92, 1-9.	10.7	52
93	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
94	Transglutaminase Shows Better Functionality on High Digestible, High Lysine Sorghum-Wheat Composite Dough and Bread, Compared to Normal Sorghum-Wheat Composites. Turkish Journal of Agriculture: Food Science and Technology, 2019, 7, 877.	0.3	1
95	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
96	High Strength Adhesives from Catechol Crossâ€Linking of Zein Protein and Plant Phenolics. Advanced Sustainable Systems, 2018, 2, 1700159.	5.3	46
97	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
98	Alterations in the amounts of microbial metabolites in different regions of the mouse large intestine using variably fermentable fibres. Bioactive Carbohydrates and Dietary Fibre, 2018, 13, 7-13.	2.7	11
99	Brown rice compared to white rice slows gastric emptying in humans. European Journal of Clinical Nutrition, 2018, 72, 367-373.	2.9	57
100	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
101	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
102	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
103	Dietary starch breakdown product sensing mobilizes and apically activates Î±â€glucosidases in small intestinal enterocytes. FASEB Journal, 2018, 32, 3903-3911.	0.5	14
104	In vitro assessment of oat Î²-glucans nutritional properties: An inter-laboratory methodology evaluation. Carbohydrate Polymers, 2018, 200, 271-277.	10.2	5
105	Dietary Fiber Treatment Corrects the Composition of Gut Microbiota, Promotes SCFA Production, and Suppresses Colon Carcinogenesis. Genes, 2018, 9, 102.	2.4	158
106	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
107	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
108	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

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109	Pregelatinized starches enriched in slowly digestible and resistant fractions. LWT - Food Science and Technology, 2018, 97, 187-192.	5.2	7
110	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
111	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
112	Biophysical features of cereal endosperm that decrease starch digestibility. Carbohydrate Polymers, 2017, 165, 180-188.	10.2	55
113	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. Carbohydrate Polymers, 2017, 166, 195-201.	10.2	36
114	Elevating the conversation about GE crops. Nature Biotechnology, 2017, 35, 302-304.	17.5	6
115	Phenolic compounds increase the transcription of mouse intestinal maltase-glucoamylase and sucrase-isomaltase. Food and Function, 2017, 8, 1915-1924.	4.6	12
116	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
117	Fiber-utilizing capacity varies in Prevotella- versus Bacteroides-dominated gut microbiota. Scientific Reports, 2017, 7, 2594.	3.3	400
118	Starch-entrapped microsphere fibers improve bowel habit but do not exhibit prebiotic capacity in those with unsatisfactory bowel habits: a phase I, randomized, double-blind, controlled human trial. Nutrition Research, 2017, 44, 27-37.	2.9	11
119	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
120	Prebiotics and Inflammatory Bowel Disease. Gastroenterology Clinics of North America, 2017, 46, 783-795.	2.2	25
121	Reciprocal Prioritization to Dietary Glycans by Gut Bacteria in a Competitive Environment Promotes Stable Coexistence. MBio, 2017, 8, .	4.1	121
122	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
123	Preload of slowly digestible carbohydrate microspheres decreases gastric emptying rate of subsequent meal in humans. Nutrition Research, 2017, 45, 46-51.	2.9	15
124	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
125	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
126	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

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127	Reformulating cereal bars: high resistant starch reduces in vitro digestibility but not in vivo glucose or insulin response; whey protein reduces glucose but disproportionately increases insulin. American Journal of Clinical Nutrition, 2016, 104, 995-1003.	4.7	12
128	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
129	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
130	Elevated propionate and butyrate in fecal ferments of hydrolysates generated by oxalic acid treatment of corn bran arabinoxylan. Food and Function, 2016, 7, 4935-4943.	4.6	11
131	Milk glucosidase activity enables suckled pup starch digestion. Molecular and Cellular Pediatrics, 2016, 3, 4.	1.8	5
132	Small differences in amylopectin fine structure may explain large functional differences of starch. Carbohydrate Polymers, 2016, 140, 113-121.	10.2	138
133	Prebiotics: why definitions matter. Current Opinion in Biotechnology, 2016, 37, 1-7.	6.6	326
134	Effect of pH on Cleavage of Glycogen by Vaginal Enzymes. PLoS ONE, 2015, 10, e0132646.	2.5	31
135	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
136	Effect of dynamic high pressure on technological properties of cashew tree gum (Anacardium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	10.2	40
137	Cellular Response to the high protein digestibility/high-Lysine (hdhl) sorghum mutation. Plant Science, 2015, 241, 70-77.	3.6	17
138	In Vitro Starch Digestibility of Gluten-Free Spaghetti Based on Maize, Chickpea, and Unripe Plantain Flours. Cereal Chemistry, 2015, 92, 171-176.	2.2	4
139	Enzymatic synthesis of 2-deoxyglucose-containing maltooligosaccharides for tracing the location of glucose absorption from starch digestion. Carbohydrate Polymers, 2015, 132, 41-49.	10.2	8
140	Polysaccharide Modification through Green Technology: Role of Endodextranase in Improving the Physicochemical Properties of (1â†’3)(1â†’6)-Î±-<scp>d</scp>-Glucan. Journal of Agricultural and Food Chemistry, 2015, 63, 6450-6456.	5.2	6
141	Dietary Modulation of Gut Microbiota Contributes to Alleviation of Both Genetic and Simple Obesity in Children. EBioMedicine, 2015, 2, 968-984.	6.1	306
142	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
143	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
144	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

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145	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
146	Gut feedback mechanisms and food intake: a physiological approach to slow carbohydrate bioavailability. Food and Function, 2015, 6, 1072-1089.	4.6	42
147	Influence of annealing flours from raw and preâ€cooked plantain fruit on cooked starch digestion rates. Starch/Staerke, 2015, 67, 139-146.	2.1	12
148	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
149	Induction of differentiation of small intestinal enterocyte cells by maltooligosaccharides. FASEB Journal, 2015, 29, 596.14.	0.5	10
150	Understanding Aspects of Carbohydrate Quality in Rice Related to Differences in Gastric Emptying Rate. FASEB Journal, 2015, 29, 740.5.	0.5	1
151	Differences in Preference and Preparation of Millet Porridge (TÃ´) between Urban and Rural Areas in Mali and its Impact on Satiety. FASEB Journal, 2015, 29, 898.10.	0.5	0
152	Potato Phenolics Modulate Rate of Glucose Transport in a Cacoâ€2 Human Intestinal Cell Model. FASEB Journal, 2015, 29, 606.6.	0.5	3
153	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
154	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
155	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
156	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
157	Influence of glucan structure on the swelling and leaching properties of starch microparticles. Carbohydrate Polymers, 2014, 103, 234-243.	10.2	21
158	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
159	Nature and consequences of non-covalent interactions between flavonoids and macronutrients in foods. Food and Function, 2014, 5, 18-34.	4.6	319
160	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
161	Slow glucose release property of enzyme-synthesized highly branched maltodextrins differs among starch sources. Carbohydrate Polymers, 2014, 107, 182-191.	10.2	70
162	Branch pattern of starch internal structure influences the glucogenesis by mucosal Nt-maltase-glucoamylase. Carbohydrate Polymers, 2014, 111, 33-40.	10.2	20

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