

APPENDIX 1. HEALTHGRAIN publications

1. Aman, P., Landberg, R., Dey, E.S., Da Cruz Francisco, J. and Kamal-Eldin, A. (2007) Comparison of Supercritical Carbon Dioxide and Ethyl Acetate Extraction of Alkylresorcinols from Wheat and Rye, *Journal of Food Composition and analysis*, 20:6, Pages 534-538.
2. Andersson, A., Landberg, R., Söderman, T., Hedkvist, S., Katina, K., Juvonen, R., Holopainen, U., Lehtinen, P and Åman, P. (2011) Effects of alkylresorcinols on volume and structure of yeast-leavened bread. *J Sci Food Agric* 91:226-232.
3. Andersson, A.A.M., Lampi, A-M., Nyström, L., Piironen, V., Li, L., Ward, J., Gebruers, K., Courtin, C.M., Delcour, J.A., Boros, D., Fraś, A., Dynkowska, W., Rakszegi, M., Bedo, Z., Shewry, P.R. and Åman, P. (2008). Phytochemical and dietary fiber components in barley varieties in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry* 56: 9767-9776.
4. Andersson, A.A.M., Kamal-Eldin, A., Fraś, A., Boros, D. and Åman, P. (2008). Alkylresorcinols in wheat varieties in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry* 56: 9722-9725.
5. Andersson, A.A.M., Kamal-Eldin, A. and Åman, P. (2010). Effects of environment and variety on alkylresorcinols in wheat in the HEALTHGRAIN diversity screen. *J Agric Food Chem* 58: 9299-9305.
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