

LIST OF PUBLICATION

Original papers are marked in **extra bold type**; proceedings, overview articles and monographs in *italics*; and other publications (popular scientific papers, material for education, commissions etc.) in ordinary types.

1. Björck, I, Nyman M, Asp NG, Dahlqvist A. Extrudering - vad betyder det för näringsvärdet? *Livsmedelsteknik* 1980, 2, 70-71.
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6. **Asp NG, Bauer HG, Nilsson-Ehle P, Nyman M, Öste R. Wheat bran increases high-density-lipoprotein-cholesterol in the rat. *British Journal of Nutrition* 1981, 46, 385-393.**
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14. Asp NG, Nyman M, Siljeström M, Pedersen B, Bach-Knudsen KE. Betydelsen av malning och siktning för innehåll och sammansättning av kostfiber i cerealier. I "Kostfiber", Supplement nr. 20 till Näringsforskning, Wing K, ed. 1984, Rapport 414, Årgång 28, 32-33.
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