

**PineFibre-C (PF-C)** is the trade name for Fibersol-2 in the Japanese market.  
**PineFibre (PF)** is a product for the Japanese market, which contains 65% Fibersol-2 & 35% maltodextrin.  
**Indigestible Dextrin** is the chemical name used in Japan for Fibersol-2.

《R: Review》

R-1	Development and application of low caloric modified starch K Okuma and R Takahashi 【 <i>Technical Journal on Food Chemistry and Chemicals</i> , 1990, 6 (11), 62-67】 <full English translation from Japanese>
R-2	Fibersol-2: a Soluble, Non-digestible, Starch-derived Dietary Fibre K Okuma and S Wakabayashi 【 <i>Advanced Dietary Fibre Technology</i> , B.V. McCleary & L. Prosky (Eds), Blackwell Science, Oxford, UK, 2001, pp 509-523】
R-3	Effects of resistant maltodextrin on metabolism of glucose and lipids K Okuma and Y Kishimoto 【 <i>Dietary Fibre - bio-active carbohydrates for food and feed</i> , J.W. van der Kamp et al. (Eds), Wageningen Academic Publishers, The Netherlands, 2004, pp 219-230】
R-4	The effects of resistant maltodextrin on blood glucose, insulin and triacylglyceride levels, and fat accumulation after meal feeding in humans, DT Gordon 【 <i>Dietary fibre components and functions</i> , H. Salovaara, F. Gates & M. Tenkanen (Eds), Wageningen Academic Publishers, Wageningen, Netherlands, 2007, pp 305-322】
2004 Symposium Book	DF 【 <i>Dietary Fiber: An international perspective for harmonization of health benefits and energy values</i> 】 D.T. Gordon & T. Goda (Eds), AACC International, Inc. Minnesota, USA, 2008

《A: Process, Safety, Energy Value, Analytical Method, etc.》

A-1	Pyrolysis of Starch and Its Digestibility by Enzymes - Characterization of Indigestible Dextrin- K Okuma, I Matsuda, Y Katta and Y Hanno 【 <i>Denpun Kagaku</i> , 1990, 37, 107-114】 <full English translation from Japanese>
A-2	Indigestible Fractions of Starch Hydrolysates and Their Determination Method K Okuma and I Matsuda 【 <i>J. Appl. Glycosci.</i> , 2002, 49 (4), 479-485】
A-3	Production of Indigestible Dextrin from Pyrodextrin K Okuma and I Matsuda 【 <i>J. Appl. Glycosci.</i> , 2003, 50, 389-394】 <full English translation from Japanese>
A-4	Outline of Pinefibre: Safety Assessment 【Matsutani's Sales Promotion Material, 1990】 < full English translation from Japanese>
A-5	Effects of Dietary Fibers on the Diffusion of Glucose and Metal Ions through Cellulose Membrane M Nomura, M Ohashi, T Nisigawa, M Kubota, K Ohkuma, Y Nakajima and H Abe 【 <i>J. Jpn. Soc. Clin. Nutri.</i> , 1992 (13)141-147】 <full English translation from Japanese>
A-6	Acute Toxicity and Mutagenicity Studies of Indigestible Dextrin, and Its Effect on Bowel Movement of the Rat S Wakabayashi, M Satouchi, Y Ueda, K Ohkuma 【 <i>J. Food Hyg. Soc. Japan (Shokuhin Eiseigaku Zasshi)</i> , 1992 (33) 557-562】 <English summary>
A-7	Safety of a long-term intake of a tea beverage containing indigestible dextrin O Kajimoto, C Yoshimura, F Morimoto, M Henmi, K Ohki, T Takahashi, H Takeuchi 【 <i>J. Nutritional Food</i> , 2001, 4 (2), 19-26】 <full English translation from Japanese>

A-8	Nondigestible Oligosaccharides Do Not Increase Accumulation of Lipid Soluble Environmental Contaminants by Mice Y Kimura, Y Nagata, CW Bryant, RK Buddington <b>【J. Nutr. 2002, 132, 80-87】</b>
A-9	Some Dietary Fibers Increase Elimination of Orally Administered Polychlorinated Biphenyls but Not That of Retinol in Mice Y Kimura, Y Nagata, RK Buddington <b>【J. Nutr. 2004, 134, 135-142】</b>
A-10	Energy Value of a Mixed Glycosidic Linked Dextrin Determined in Rats K Tsuji and DT Gordon <b>【J. Agric. Food. Chem, 1998 (46) 2253-2259】</b>
A-11	New Method for Determining Total Dietary Fiber by Liquid Chromatography K Ohukma, I Matsuda, Y Katta <b>【J. AOAC Int., 2000, 83, 1013-1019】</b>
A-12	Determination of Total Dietary Fiber in Selected Foods Containing Resistant Maltodextrin by Enzymatic-Gravimetric Method and Liquid Chromatography: Collaborative Study DT Gordon and K Okuma <b>【J. AOAC Int., 2002, 85, 435-444】</b>
A-13	Evaluation of the relative available energy of several dietary fiber preparations using breath hydrogen evolution in healthy humans T Oku, S Nakamura <b>【J Nutr Sci Vitaminol, 2014, 60, 246-254】</b>
A-14	Availability, fermentability, and energy value of resistant maltodextrin: modeling of short-term indirect calorimetric measurements in healthy adults T Goda, Y Kajiya, K Suruga, H Tagami, G Livesey <b>【Am J Clin Nutr, 2006, 83, 1321-1330】</b>
A-15	Comprehensive measurement of total nondigestible carbohydrates in foods by enzymatic-gravimetric method and liquid chromatography. T Nishibata, K Tashiro, S Kanahori, C Hashizume, M Kitagawa, K Okuma, DT Gordon <b>【J. Agric. Food Chem., 2009, 57 (17), 7659–7665】</b>
A-16	The maximum single dose of resistant maltodextrin that does not cause diarrhea in humans. Y Kishimoto, S Kanahori, K Sakano, S Ebihara <b>【J. Nutr Sci Vitaminol, 2013, 59, 352-357】</b>
A-17	The metabolizable energy of dietary resistant maltodextrin is variable and alters fecal microbiota composition in adult men. DJ Baer, KS Stote, T Henderson, DR Paul, K Okuma, H Tagami, S Kanahori, DT Gordon, WV Rumpel, M Ukhanova, T Culpepper, X Wang, V Mai. <b>【J. Nutr., 2014, 144 (7), 1023-1029】</b>

Note: Safety assessments (single dose, long term) were also reported in papers listed as [B: Intestinal Regularity & Prebiotic Effect] to [D: Lipid Metabolism].

《B: Intestinal Regularity & Prebiotic Effect》

B-1	Effects of Indigestible Dextrin on Bowel Movements M Satouchi, S Wakabayashi, K Ohkuma, K Fujiwara, A Matsuoka <b>【Jpn. J. Nutr., 1993, 51, 31-37】</b> <full English translation from Japanese>
B-2	Effect of Jelly Drink Containing Dietary Fiber on Human Defecation K Kimura, M Ida, T Matoba <b>【J. Nutritional Food, 1998, 1 (3/4), 12-19】</b> <full English translation from Japanese>
B-3	Effects of the administration of soft drink containing indigestible dextrin on defecation frequency and fecal characteristics of Japanese healthy female volunteers M Inaki, S Fujii, H Iino <b>【J. Nutritional Food, 1999, 2 (1), 44-51】</b> <full English translation>
B-4	Effect of drinks supplemented with indigestible-dextrin on fecal amount T Umekawa, K Fujii, T Matuoka <b>【J. Nutritional Food, 1999, 2 (2), 52-57】</b> < full English translation from Japanese>
B-5	Effects of Cookies Containing Indigestible Dextrin on Defecation and Fecal Condition in Human Subjects. H Ogiso, Y Ito, K Hayashi <b>【J. Jpn. Assoc. Dietary Fiber Res., 1999, 3 (2), 79-83】</b> <full English translation>
B-6	Glucose-Based Oligosaccharides Exhibit Different In Vitro Fermentation Patterns and Affect In Vivo Apparent Nutrient Digestibility and Microbial Populations in Dogs EA Flickinger, BW Wolf, KA Garleb, JM Chow, GJ Leyer, PW Johns, GC Fahey <b>【J. Nutr., 2000, 130, 1267-1273】</b>

B-7	The Effects of rise crackers containing indigestible dextrin on female defecation S Shi, K Kato, S Kusuhara 【 <i>J. Nutritional Food</i> , 2000, 3 (2), 37-44】 <full English translation>
B-8	Effect of drinks supplemented with indigestible dextrin on defecation in human T Unno, K Nagata, F Yayabe, T Horiguchi 【 <i>J. Nutritional Food</i> , 2000, 3 (4), 31-38】 < full English translation >
B-9	Beneficial effect of a vegetable drink containing indigestible dextrin on defecation in women with constipation. Y Tanaka, H Mizutani, S Yamada, Y Iwata, T Katada, S Nakata 【 <i>J. Nutritional Food</i> , 2000, 3 (4), 39-46】 <full translation>
B-10	Effect of cooked and cured loin-roll ham containing indigestible dextrin on fecal amount and defecation frequency. M Sato, Y Oishi, T Ohmori, F Morimatsu, H Inage, I Watanabe, R Yamada, S Kimura 【 <i>J. Nutritional Food</i> , 2000, 3 (4), 47-54】 <full English translation>
B-11	Effect of sausage containing indigestible dextrin on fecal amount and defecation frequency M Sato, Y Oishi, T Ohmori, F Morimatsu, H Inage, I Watanabe, R Yamada, S Kimura 【 <i>J. Nutritional Food</i> , 2000, 3 (4), 55-62】 <full English translation>
B-12	The effect of ingestion of beverage supplemented with indigestible dextrin on human defecation. Y Yamamoto, T Nishida, Y Sone 【 <i>J. Nutritional Food</i> , 2000, 3 (2), 29-36】 <full English translation>
B-13	Effect of a vegetable drink supplemented with indigestible dextrin on defecation in females T Unno, K Nagata, N Suzuki, F Yayabe, T Horiguchi 【 <i>J. Nutritional Food</i> , 2001, 4 (4), 21-27】 <full English translation>
B-14	The effect of AOJIRU drink powder containing indigestible dextrin on defecation frequency and fecal characteristics. K Takagaki, M Ikeguchi, Y Ariura, N Fujinaga, Y Ishibashi, Y Sugawa-Katayama 【 <i>J. Nutritional Food</i> , 2001, 4 (4), 29-35】 < full English translation >
B-15	Effectiveness of Dietary Fiber on Irritable Bowel Syndrome (IBS) Fukuoka Takano Hospital/ Coloproctology Center, Takano Hospital 【 <i>Jpn J Psychosomatic Medicine</i> , 1994, 34(Abstract from Meeting), 97】 <English summary>
B-16	Effects Prepared Cocoa Powder Containing Indigestible Dextrin on Human Defecation T Furukawa, S Yonekawa, M Kurosawa 【 <i>J. Jpn. Council for Advanced Food Ingredients Res.</i> , 2004, 7 (1), 55-62】 <English summary>
B-Ref	Effects of Young Barley Leaf Powder on Fecal Weight and Fecal Microflora in Healthy Women. M Ikeguchi, Y Ariura, K Takagaki, Y Ishibashi, A Inagawa, Y Sugawa-Katayama 【 <i>J. Jpn. Assoc. Dietary Fiber Res.</i> , 2004, 8 (2), 93-103】 <Partial English translation>
B-17	A Novel Resistant Maltodextrin Alters Gastrointestinal Tolerance Factors, Fecal Characteristics, and Fecal Microbiota in Healthy Adult Humans ND Fastinger, LK Karr-Lilienthal, JK Spears, KS Swanson, KE ZInn, GM Nava, K Ohkuma, S Kanahori, DT Gordon, GC Fahey 【 <i>J Am Coll Nutr</i> , 2008, 2, 356-366】
B-18	Comparison of Different Fibers for In Vitro Production of Short Chain Fatty Acids by Intestinal Microflora AM Pylkas, LR Juneja, JL Slavin 【 <i>J Med Food</i> , 2005, 8(1), 113-116】
B-19	Gut microbiota correlates with energy gain from dietary fibre and appears to be associated with acute and chronic intestinal diseases M Ukhanova, T Culpepper, D Baer, D Gordon, S Kanahori, J Valentine, J Neu, Y Sun, X Wang, V Mai 【 <i>Clin Microbiol Infect</i> , 2012, 18(Suppl. 4), 62-66】
B-20	Transmissible microbial and metabolomic remodeling by soluble dietary fiber improves metabolic homeostasis He B, Nohara K, Ajami NJ, Michalek RD, Tian X, Wong M, Losee-Olson SH, Petrosino JF, Yoo SH, Shimomura K, Chen Z 【 <i>Sci Rep.</i> , 2015, Jun 4;5:10604 doi: 10.1038/srep10604】
B-21	Characterisation and <i>in vitro</i> fermentation of resistant maltodextrins using human faecal inoculum and analysis of bacterial enzymes present Rösch C, Venema K, Gruppen H, Schols HA 【 <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 46-53】

B-22	Digestion-resistant maltodextrin effects on colonic transit time and stool weight: a randomized controlled clinical study. Abellán Ruiz MS, Barnuevo Espinosa MD, Contreras Fernández CJ, Luque Rubia AJ, Sánchez Ayllón F, Aldeguer García M, García Santamaría C, López Román FJ. 【 <i>Eur J Nutr.</i> 2015 Oct 6, published on line】
B-23	Continuous intake of resistant maltodextrin enhanced intestinal immune response through changes in the intestinal environment in mice. Miyazato S, Kishimoto Y, Takahashi K, Kaminogawa S, Hosono A 【 <i>Biosci Microbiota Food Health.</i> 2016; <b>35</b> (1):1-7】
B-24	Effects of resistant maltodextrin on bowel movements: a systematic review and meta-analysis N. Watanabe, M. Suzuki, Y. Yamaguchi, Y. Egashira 【 <i>Clin Exp Gastroenterol,</i> 2018,11,85-96】
B-25	In healthy adults, resistant maltodextrin produces a greater change in fecal bifidobacteria counts and increases stool wet weight: a double-blind, randomized, controlled crossover study. A Burns, R Solch, J Dennis-Wall, M Ukhanova, C Nieves Jr., V Mai, M Christman, D Gordon, B Langkamp-Henken 【 <i>Nutrition Research,</i> 2018, <b>60</b> , 33-42】
B-26	Suppressive effect of dietary resistant maltodextrin on systemic immunity in a mouse model of food allergy. Miyazato S, Tsuda M, Kishimoto Y, Hosono A. 【 <i>Biosci Microbiota Food Health.</i> 2019; <b>38</b> (3):89-95】



#### 《C: Sugar Metabolism》

C-1	Effects of indigestible dextrin on glucose tolerance in rats S Wakabayashi, Y Kishimoto, A Matsuoka 【 <i>J. Endocrinology,</i> 1995, 144, 533-538】
C-2	The Effects of Indigestible Dextrin on Sugar Tolerance: I. Studies on Digestion - Absorption and Sugar Tolerance S Wakabayashi 【 <i>Folia Endocrinol.,</i> 1992, 68, 623-635】 <full English translation>
C-3	Effects of Indigestible Dextrin on Sugar Tolerance: II. Effect of Continuous Administration in Rats Fed on a High Sucrose Diet S Wakabayashi, Y Ueda, A Matsuoka 【 <i>J. Japan Diab. Soc.,</i> 1992, 35, 873-880】 < full English translation>
C-4	The Effects of Indigestible Dextrin on Sugar Tolerance: III. Improvement in Sugar Tolerance by Indigestible Dextrin on the Impaired Glucose Tolerance Model. S Wakabayashi 【 <i>Folia Endocrinol.,</i> 1993, 69, 594-608】 <full English translation>
C-5	Effects of Indigestible Dextrin on Blood Glucose and Insulin Levels after Various Sugar Loads in Rats. S Wakabayashi, Y Ueda, A Matsuoka 【 <i>J. Jpn. Soc. Nutr. Food Sci.,</i> 1993, 46, 131-137】 < full English translation>
C-6	Effect of administration of indigestible dextrin prepared from corn starch on glucose tolerance in streptozotocin-diabetic rats. M Tashiro, K Mizuho 【 <i>J. Jpn. Soc. Nutr. Food Sci.,</i> 1999, 52, 21-29】 <full English translation>
C-7	Effects of Indigestible Dextrin on Blood Glucose and Urine C-peptide Levels Following Sucrose Loading. Y Ueda, S Wakabayashi, A Matsuoka 【 <i>J. Japan Diab. Soc.,</i> 1993, 36,715-723】 < full English translation>
C-8	Effects of indigestible dextrin-containing green tea on blood glucose level in healthy human subjects. H Shinohara, H Tsuji, A Seto 【 <i>J. Nutritional Food,</i> 1999, 2 (1), 52-56】 <full English translation>
C-9	Effect of indigestible dextrin-containing soft drinks on blood glucose level in healthy human subjects. N Mizushima, Y Chiba, S Katsuyama, Y Daigo, C Kobayashi 【 <i>J. Nutritional Food,</i> 1999, 2 (4), 17-23】 <full English translation >
C-10	Effect of indigestible dextrin-containing tofu on blood glucose level in healthy human subjects. K Uno, K Takagi, M Akaza, N Takagi, N Yoshio, I Maeda 【 <i>J. Nutritional Food,</i> 1999, 2 (4), 25-31】 <full English translation>

C-11	Effect of indigestible dextrin on postprandial rise in blood glucose levels in man S Wakabayashi, Y Kishimoto, S Nanbu, A Matsuoka 【 <i>J. Jpn. Assoc. Dietary Fiber Res.</i> , 1999, 3 (1), 13-19】 <full English translation>
C-12	Effect of long-term ingestion of indigestible dextrin-containing soft drinks on safety and blood glucose levels. N Mizushima, Y Chiba, S Katsuyama, C Kobayashi 【 <i>J. Nutritional Food</i> , 2000, 3 (3), 75-82】 <full English translation>
C-13	Effects of yogurt drink containing indigestible dextrin on postprandial blood glucose levels in Japanese healthy volunteers. N Shioda, M Shimizu, Y Shimizu, K Ono, T Sawanoi, F Morimatsu, T Uchikawa, T Yamanouchi, R Yamada 【 <i>J. Nutritional Food</i> , 2001, 4 (2), 7-18】 <English abstract>
C-14	Effects of indigestible dextrin-containing soft drinks on postprandial blood glucose levels in healthy human subjects. H Maeda, K Yasuda, I Ohara 【 <i>J. Nutritional Food</i> , 2001, 4 (3), 73-79】 <English abstract>
C-15	Efficacy of packed boiled rice containing indigestible dextrin on moderating the rise of postprandial blood glucose levels, and safety of long-term administration K Sakizaki, H Yonezawa 【 <i>J. Nutritional Food</i> , 2001, 4 (3), 81-88】 <English abstract>
C-16	Glycemic response to a rapidly digested starch is not affected by the addition of an indigestible dextrin in humans. BW Wolf, TMS Wolever, C Bolognesi, BA Zinker, KA Garleb 【 <i>Nutrition Research</i> , 2001, 21, 1099-1106】
C-17	Effects of green tea supplemented with indigestible dextrin on postprandial levels of blood glucose and insulin in human subjects. T Unno, K Nagata, T Horiguchi 【 <i>J. Nutr. Food</i> , 2002, 5(2), 31-39】 <full English translation>
C-18	Interventions to lower the glycemic response to carbohydrate foods with a low-viscosity fiber (resistant maltodextrin): meta-analysis of randomized controlled trials G Livesey and H Tagami 【 <i>Am J Clin Nutr</i> , 2009, 89: 114-125】
C-19	Effects of Dietary Fiber Enriched Liquid Formula on Postprandial Glycemic Parameters H Sonoki 【 <i>ILSI Japan</i> , 2008, <b>95</b> , 10-17】
C-20	Resistant maltodextrin promotes fasting glucagon-like peptide-1 secretion and production together with glucose tolerance in rats. T Hira, A Ikee, Y Kishimoto, S Kanahori, H Hara 【 <i>Br J Nutr</i> , 2015 Feb 11:1-9. [Epub ahead of print]】
C-21 → F-1	Soluble dietary fiber (Fibersol-2) decreased hunger and increased satiety hormones in humans when ingested with a meal. Z Ye, V Arumugam, E Haugabrooks, P Williamson, S Hendrich 【 <i>Nutr Res</i> , 2015 Mar 18. [Epub ahead of print]】
C-22	Effect of Liquid Black Coffee Supplemented with Indigestive Dextrin on Postprandial Blood Glucose Level and Safety of Its Excessive or Long-term Intake in Humans T Hamamoto and K Shionoya 【 <i>J. Jpn. Soc. Clin. Nutri.</i> , 2007, <b>28(3-4)</b> , 319-327】
C-23	Effects of the Black Tea Beverage Supplemented with Indigestible Dextrin on the Postprandial Blood Glucose Level and Safety Evaluation of Long-term or Excessive Intake of the Beverage. A Saiki, M Kettoku, M Arima, K Zembutsu, I Takehara, and I Fukuhara 【 <i>Jpn. Pharmacol Ther</i> 2008 ; <b>36(7)</b> : 613-622】
C-24	Effect of the Coffee Beverage Supplemented with Indigestible Dextrin on the Postprandial Blood Glucose Level and Safety Evaluation of Long-term or Excessive Intake of the Beverage. A Saiki, M Kettoku, M Arima, K Zembutsu, I Takehara, and I Fukuhara 【 <i>Jpn Pharmacol Ther</i> 2008 ; <b>36(10)</b> : 941-950】
C-25	Study of Blood Glucose Suppression by Kentoh-Rakucha Containing Indigestible Dextrin after Loading with Sucrose Solution. H Beppu, Y Matsumoto, H Watanabe, S Sonoda, T Nakano, T Higashiguchi, E Takeshige, Y Shino, N Doi, and H Shimpo 【 <i>Seikatsu Eisei, J. Urban Living and Health Association</i> 2009; <b>53(3)</b> : 153-159】
C-26	Effect of Carbonated Beverage Containing Resistant Maltodextrin on the Postprandial Evaluation of Blood Glucose Level - A Randomized Double-blind Crossover Study - R Asakura, N Kametani, H Mitsuda, I Fukuhara, N Takahashi, I Takehara 【 <i>Jpn Pharmacol Ther</i> 2010 ; <b>38(7)</b> : 621-626】
C-27	Effect of the Coffee Containing Resistant Maltodextrin on Postprandial Blood Glucose Level - A Randomized Double-blind Crossover Study - Y Kishinaga, F Yamada, S Nambu, 【 <i>Jpn Pharmacol Ther</i> 2014 ; <b>42(5)</b> : 347-351】

C-28	The Effects of Tea Beverages Containing Indigestible Dextrin on Postprandial Blood Glucose Level after Single Intake and Safety in Continuous Intake M Yuasa, M Yasue, M Ikeda, Y Shinoda, K Sato, A Kondo 【 <i>J Jpn Counc for Adv Food Ingredients Res</i> 2004; 7(1);83-93】
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《D: Lipid Metabolism》

D-1	Hypocholesterolemic Effect of Dietary Fiber: Relation to Intestinal Fermentation and Bile Acid Excretion. Y Kishimoto, S Wakabayashi, H Takeda 【 <i>J. Nutr. Sci. Vitaminol.</i> , 1995, 41, 151-161】
D-2	Effect of Indigestible Dextrin on Cholesterol Metabolism in Rat S Wakabayashi, M Satouchi, Y Nogami, K Ohkuma, A Matsuoka 【 <i>J. Jpn. Soc. Nutr. Food. Sci.</i> , 1991 (44) 471-478】 <full English translation>
D-3	Effects of Intravenous Injection and Intraperitoneal Continual Administration of Sodium Propionate on Serum Cholesterol Levels in Rats. Y Kishimoto, S Wakabayashi, H Takeda 【 <i>J. Nutr. Sci. Vitaminol.</i> , 1995, 41, 73-81】
D-4	Effects of Long-term Administration of Indigestible Dextrin as Soluble Dietary Fiber on Lipid and Glucose Metabolism. M Nomura, Y Nakajima, H Abe 【 <i>J. Jpn. Soc. Nutr. Food. Sci.</i> , 1992, 45, 21-25】 <English summary>
D-5	Continuous Administration Tests of Indigestible Dextrin I: Study on the effects of the improvement of fat metabolism in healthy volunteers. A Matsuoka, M Saito, S Nagano 【 <i>J. Jpn. Clin. Nutr.</i> 1992, 80 (2) 167-172】 <full English translation>
D-6	Continuous Administration Tests of Indigestible Dextrin II: Study on the effects of the improvement of fat metabolism in patients with non-insulin-dependent diabetes mellitus. K Fujiwara, A Matsuoka 【 <i>J. Jpn. Clin. Nutr.</i> 1993, 83 (3) 301-305】 <full English translation>
D-7	Product Evaluation: Effect of PET SLIM on Treatment of Obesity, T Hosoido 【 <i>CAP</i> 523, 75-77 (1993)】 <English summary>
D-8	Nutritional Management of Cardiovascular Risk Factors DA McCarron, S Oparil, A Chait, RB Haynes, P Kris-Etherton, JS Stern, LM Resnick, S Clark, CD Morris, DC Hatton, JA Metz, M McMahon, S Holcomb, GW Snyder, FX Pi-Sunyer 【 <i>Arc. Intern. Med.</i> 1997, 157 169-177】
D-9	Effects of a Food for Specified Health Use (FOSHU) which contains indigestible dextrin as an effective ingredient on glucose and lipid metabolism, K Tokunaga, A Matsuoka 【 <i>J. Japan Diab. Soc.</i> , 1999, 42, 61-65】 <full English translation>
D-10	Efficacy of tea drink containing indigestible dextrin F Kawasaki, M Matsuda, T Hiramatsu, K Hiroe, K Kawahara, K Moriya, K Kaku 【 <i>J. Nutritional Food</i> , 2000, 3 (1), 65-72】 < full English translation>
D-11	Effects of instant miso-soup containing indigestible dextrin on moderating the rise of postprandial blood glucose levels, and safety of long-term administration Y Kishimoto, S Wakabayashi, K Yuba 【 <i>J. Nutritional Food</i> , 2000, 3 (2), 19-27】 <full English translation>
D-12	Beneficial effects of a new indigestible dextrin-containing beverage on lipid metabolism and obesity-related parameters. O Kajimoto, H Hirata, T Takahashi, M Henmi, F Morimoto, K Ohki 【 <i>J. Nutritional Food</i> , 2000, 3 (3), 47-58】 <English summary>
D-13	Effects of Long-term Administration of Indigestible Dextrin on Visceral Fat Accumulation Y Kishimoto, S Wakabayashi, K Tokunaga 【 <i>J. Jpn. Assoc. Dietary Fiber Res.</i> , 2000, 4 (2), 59-65】 <full English translation>
D-14	Effects of a tea beverage containing indigestible dextrin on the serum triglyceride level in subjects with mild hypertriglyceridemia O Kajimoto, M Henmi, J Sano, R Tsuda, M Hatori, K Ohki, H Hirata, T Takahashi, M Tsuboi, Y Hata 【 <i>J. Nutritional Food</i> , 2002, 5 (3), 117-130】 <full English translation>
D-15	Suppressive effect of resistant maltodextrin on postprandial blood triacylglycerol elevation Y Kishimoto, H Oga, H Tagami, K Okuma, DT Gordon 【 <i>Eur J Nutrition</i> , 2007, 46, 133-138】
D-16	Effect of Indigestible Dextrin on Visceral Fat Accumulation <full English translation> T Yamamoto, K Yamamoto, Y Fukuhara, T Fukui, Y Kishimoto, K Okuma, Y Matsuoka, K Isozaki, K Nagao, T Yamamoto, K Tokunaga 【 <i>Journal of Japanese Society for the Study of Obesity</i> , 2007, 13, 34-41】

D-17	Effect of Resistant Maltodextrin on Digestion and Absorption of Lipids Y Kishimoto, Y Yoshikawa, S Miyazato, H Oga, T Yamada, H Tagami, C Hashizume, K Yamamoto 【Journal of Health Science, 2009, <b>55(5)</b> , 838-844】
D-18	Improvement Effect of Resistant Maltodextrin in Humans with Metabolic Syndrome by Continuous Administration C Hashizume, Y Kishimoto, S Kanahori, T Yamamoto, K Okuma, K Yamamoto 【Journal of Nutritional Science and Vitaminology, 2012, <b>58</b> , 423-430】
D-19	Effect of carbonated beverage containing resistant maltodextrin on postprandial serum triglyceride –A randomized, double-blind, placebo-controlled, crossover study— T Tanaka, J Nakamura, Y Kitagawa, H Shibata, H Sugimura 【Jpn Pharmacol Ther, 2011, <b>39</b> , 813-821】 <English summary>
D-20	Inhibitory Effect of Tea Containing Resistant Maltodextrin on the Elevation of Serum Triglyceride after Intake of Lipid T Hironaka, Y Kishimoto, H Matsubara, Y Matsuoka 【Jpn Pharmacol Ther 2008, <b>36</b> , 445-451】 <full English translation>
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