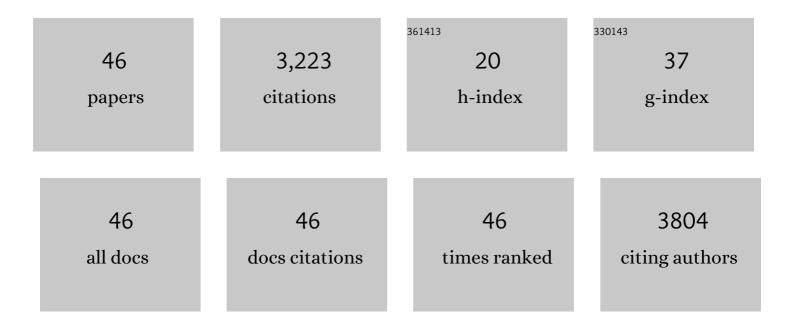
## Denis Guyonnet

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	High dose versus low dose standardized cranberry proanthocyanidin extract for the prevention of recurrent urinary tract infection in healthy women: a double-blind randomized controlled trial. BMC Urology, 2021, 21, 44.	1.4	11
2	Polyphenol-Mediated Gut Microbiota Modulation: Toward Prebiotics and Further. Frontiers in Nutrition, 2021, 8, 689456.	3.7	159
3	Shaping the Future of Probiotics and Prebiotics. Trends in Microbiology, 2021, 29, 667-685.	7.7	270
4	Consumption of a Fermented Milk Product Containing Bifidobacterium lactis CNCM I-2494 in Women Complaining of Minor Digestive Symptoms: Rapid Response Which Is Independent of Dietary Fibre Intake or Physical Activity. Nutrients, 2019, 11, 92.	4.1	14
5	Fasting breath H2 and gut microbiota metabolic potential are associated with the response to a fermented milk product in irritable bowel syndrome. PLoS ONE, 2019, 14, e0214273.	2.5	12
6	Dietary patterns, digestive symptoms, and health-related quality of life in women reporting minor digestive symptoms. Nutrition, 2017, 35, 132-138.	2.4	4
7	Brain Structure and Response to Emotional Stimuli as Related to Gut Microbial Profiles in Healthy Women. Psychosomatic Medicine, 2017, 79, 905-913.	2.0	158
8	Reply. Clinical Gastroenterology and Hepatology, 2016, 14, 1222-1223.	4.4	0
9	Mo1322 Effect of a Fermented Milk Product Containing Bifidobacterium lactis CNCM I-2494 in Patients With Irritable Bowel Syndrome (IBS): A Randomized, Double-Blinded, Placebo-Controlled Trial. Gastroenterology, 2016, 150, S697.	1.3	1
10	Lactulose Challenge Determines Visceral Sensitivity and Severity of Symptoms in Patients With Irritable Bowel Syndrome. Clinical Gastroenterology and Hepatology, 2016, 14, 226-233.e3.	4.4	38
11	Digestive Symptoms in Healthy People and Subjects With Irritable Bowel Syndrome. Journal of Clinical Gastroenterology, 2015, 49, e64-e70.	2.2	21
12	The Intestinal Gas Questionnaire: development of a new instrument for measuring gasâ€related symptoms and their impact on daily life. Neurogastroenterology and Motility, 2015, 27, 885-898.	3.0	9
13	Anal gas evacuation and colonic microbiota in patients with flatulence: effect of diet. Gut, 2014, 63, 401-408.	12.1	104
14	Effect of a lowâ€flatulogenic diet in patients with flatulence and functional digestive symptoms. Neurogastroenterology and Motility, 2014, 26, 779-785.	3.0	24
15	375 Human Gut Microbial Clusters Correlate With Anatomical Brain Signatures: A Pilot Study. Gastroenterology, 2014, 146, S-82.	1.3	0
16	375 Human gut microbial clusters correlate with anatomical brain signatures: a pilot study. Gastrointestinal Endoscopy, 2014, 79, AB402.	1.0	0
17	Changes of the human gut microbiome induced by a fermented milk product. Scientific Reports, 2014, 4, 6328.	3.3	217
18	Mo2039 The Pathophysiology and Severity of Symptoms in IBS Patients Are Not Associated With Mucosal Immune Activity As Determined by Fecal Calprotectin. Gastroenterology, 2013, 144, S-725.	1.3	0

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#	Article	IF	CITATIONS
19	Tu2058 The Combined Nutrient and Lactulose Challenge Test: A New Non-Invasive Test for Visceral Sensitivity in Irritable Bowel Syndrome (IBS). Gastroenterology, 2013, 144, S-915.	1.3	0
20	Tu2067 The Intestinal Gas Questionnaire (IGQ): A New Instrument for Measuring Gas-Related Symptoms and Their Impact on Daily Life. Results of the Qualitative Analysis. Gastroenterology, 2013, 144, S-918.	1.3	0
21	Tu2074 Assessment of Digestive Symptoms and Health-Related Quality of Life in Healthy People and Subjects With Irritable Bowel Syndrome: Validation of Symptom Frequency Questionnaire. Gastroenterology, 2013, 144, S-921.	1.3	1
22	Consumption of Fermented Milk Product With Probiotic Modulates Brain Activity. Gastroenterology, 2013, 144, 1394-1401.e4.	1.3	925
23	A Combined Nutrient and Lactulose Challenge Test Allows Symptom-Based Clustering of Patients With Irritable Bowel Syndrome. American Journal of Gastroenterology, 2013, 108, 786-795.	0.4	35
24	Gastrointestinal well-being in subjects reporting mild gastrointestinal discomfort: characteristics and properties of a global assessment measure. British Journal of Nutrition, 2013, 110, 1263-1271.	2.3	12
25	Tu1371 Characterization of Bowel Habit in IBS Patients Using the Bristol Stool Form Scale. Gastroenterology, 2012, 142, S-814.	1.3	1
26	Mo1170 Flatulence: Is it What it Seems? Clinical, Physiological and Microbiological Features. Gastroenterology, 2012, 142, S-611-S-612.	1.3	5
27	589 Modulation of the Brain-Gut Axis After 4-Week Intervention With a Probiotic Fermented Dairy Product. Gastroenterology, 2012, 142, S-115.	1.3	10
28	999 A Combined Nutrient and Lactulose Challenge Test Allows Symptom-Based Clustering of Patients With Irritable Bowel Syndrome Unrelated to Exhaled Gas and ROME III Subtype. Gastroenterology, 2012, 142, S-177.	1.3	1
29	Tu1384 Gastrointestinal Well-Being in Subjects Reporting Mild Gastrointestinal Discomfort: Characteristics and Properties of a Global Assessment Measure. Gastroenterology, 2012, 142, S-817-S-818.	1.3	1
30	Characteristics of Food and Benefit Assessment Quality of Life Questionaire in Populations With Different Level of Gastrointestinal Discomfort. Gastroenterology, 2011, 140, S-202.	1.3	0
31	999 Digestive Wellbeing in Healthy Women: An Exploratory Study. Gastroenterology, 2010, 138, S-143.	1.3	Ο
32	Clinical trial: the effects of a fermented milk product containing <i>Bifidobacterium lactis</i> DNâ€173 010 on abdominal distension and gastrointestinal transit in irritable bowel syndrome with constipation. Alimentary Pharmacology and Therapeutics, 2009, 29, 104-114.	3.7	289
33	Fermented milk containing <i>Bifidobacterium lactis</i> DNâ€173Â010 improved selfâ€reported digestive comfort amongst a general population of adults. A randomized, openâ€label, controlled, pilot study. Journal of Digestive Diseases, 2009, 10, 61-70.	1.5	38
34	W1038 Improvement of Digestive Symptoms and Health-Related Quality of Life in a General Population of Women. Gastroenterology, 2009, 136, A-640.	1.3	0
35	Fermented milk containing Bifidobacterium lactis DN-173 010 improves gastrointestinal well-being and digestive symptoms in women reporting minor digestive symptoms: a randomised, double-blind, parallel, controlled study. British Journal of Nutrition, 2009, 102, 1654.	2.3	81
36	Consumption of functional fermented milk containing borage oil, green tea and vitamin E enhances skin barrier function. Experimental Dermatology, 2008, 17, 668-674.	2.9	56

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37	T1395 Fermented Milk Containing the Probiotic Bifidobacterium Animalis, DN-173 010 (FM) Improves Abdominal Distension, Bloating and Transit in Irritable Bowel Syndrome with Constipation (IBS-C). Gastroenterology, 2008, 134, A-546.	1.3	3
38	M1047 Validation of the Digestive Comfort Questionnaire and Relationship with Diet and Stress Amongst UK Students: A Cross-Sectional Study. Gastroenterology, 2008, 134, A-327.	1.3	1
39	Perceived subject outcomes and impact on health-related quality of life associated with diet using the new Food Benefits Assessment (FBA <sup>©</sup> ) questionnaire: development and psychometric validation. Public Health Nutrition, 2008, 11, 1163-1172.	2.2	15
40	Effect of a fermented milk containing <i>Bifidobacterium animalis</i> DNâ€173 010 on the healthâ€related quality of life and symptoms in irritable bowel syndrome in adults in primary care: a multicentre, randomized, doubleâ€blind, controlled trial. Alimentary Pharmacology and Therapeutics, 2007, 26, 475-486.	3.7	335
41	Higher Satiety Ratings Following Yogurt Consumption Relative to Fruit Drink or Dairy Fruit Drink. Journal of the American Dietetic Association, 2006, 106, 550-557.	1.1	105
42	Diallyl disulfide (DADS) enhances gap-junctional intercellular communication by both direct and indirect mechanisms in rat liver cells. Carcinogenesis, 2003, 25, 91-98.	2.8	19
43	Mechanisms of protection against aflatoxin B1 genotoxicity in rats treated by organosulfur compounds from garlic. Carcinogenesis, 2002, 23, 1335-1341.	2.8	68
44	Antimutagenic activity of organosulfur compounds from Allium is associated with phase II enzyme induction. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2001, 495, 135-145.	1.7	97
45	Liver subcellular fractions from rats treated by organosulfur compounds from Allium modulate mutagen activation. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2000, 466, 17-26.	1.7	57
46	Purification and characterization of the rat liver gamma-butyrobetaine hydroxylase. Molecular and Cellular Biochemistry, 1998, 178, 163-168.	3.1	26