

Christine Dawczynski

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

1,794
citations

430874

18
h-index

361022

35
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39
docs citations

39
times ranked

2816
citing authors

#	ARTICLE	IF	CITATIONS
1	Gender- and subgroup-specific sensitivity analysis of alcohol consumption and mortality in the Ludwigshafen Risk and Cardiovascular Health (LURIC) study. <i>Data in Brief</i> , 2022, 41, 107873.	1.0	0
2	UVB-exposed wheat germ oil increases serum 25-hydroxyvitamin D2 without improving overall vitamin D status: a randomized controlled trial. <i>European Journal of Nutrition</i> , 2022, 61, 2571-2583.	3.9	2
3	Use of the Î ² -Glucan-Producing Lactic Acid Bacteria Strains <i>Levilactobacillus brevis</i> and <i>Pediococcus clausenii</i> for Sourdough Fermentationâ€™Chemical Characterization and Chemopreventive Potential of In Situ-Enriched Wheat and Rye Sourdoughs and Breads. <i>Nutrients</i> , 2022, 14, 1510.	4.1	5
4	Dramatic Decrease of Vitamin K2 Subtype Menaquinone-7 in COVID-19 Patients. <i>Antioxidants</i> , 2022, 11, 1235.	5.1	6
5	Thermal Processing has no Impact on Chemopreventive Effects of Oat and Barley Kernels in LT97 Colon Adenoma Cells. <i>Nutrition and Cancer</i> , 2021, 73, 2708-2719.	2.0	1
6	Chemopreventive effects of raw and roasted oat flakes after <i>in vitro</i> fermentation with human faecal microbiota. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 57-69.	2.8	11
7	Impact of processing degree on fermentation profile and chemopreventive effects of oat and waxy barley in LT97 colon adenoma cells. <i>European Food Research and Technology</i> , 2021, 247, 569-578.	3.3	2
8	Variability in Macro- and Micronutrients of 15 Commercially Available Microalgae Powders. <i>Marine Drugs</i> , 2021, 19, 310.	4.6	18
9	A study protocol of a randomized trial evaluating the effect of using defined menu plans within an intensive personal nutritional counseling program on cardiovascular risk factors: The MoKaRi (modulation of cardiovascular risk factors) trial. <i>Contemporary Clinical Trials Communications</i> , 2021, 22, 100761.	1.1	3
10	Alcohol consumption and mortality: The Ludwigshafen Risk and Cardiovascular Health (LURIC) study. <i>Atherosclerosis</i> , 2021, 335, 119-125.	0.8	7
11	Fermentation profile, cholesterol-reducing properties and chemopreventive potential of Î ² -glucans from <i>Levilactobacillus brevis</i> and <i>Pediococcus clausenii</i> â€™ a comparative study with Î ² -glucans from different sources. <i>Food and Function</i> , 2021, 12, 10615-10631.	4.6	6
12	Impact of different roasting conditions on sensory properties and health-related compounds of oat products. <i>Food Chemistry</i> , 2020, 307, 125548.	8.2	26
13	Nutrient Composition of Different Hazelnut Cultivars Grown in Germany. <i>Foods</i> , 2020, 9, 1596.	4.3	17
14	Functional Biomarkers for the Selenium Status in a Human Nutritional Intervention Study. <i>Nutrients</i> , 2020, 12, 676.	4.1	25
15	Study on chemopreventive effects of raw and roasted Î ² -glucan-rich waxy winter barley using an <i>in vitro</i> human colon digestion model. <i>Food and Function</i> , 2020, 11, 2626-2638.	4.6	17
16	A Study Protocol for a Parallel-Designed Trial Evaluating the Impact of Plant-Based Diets in Comparison to Animal-Based Diets on Health Status and Prevention of Non-communicable Diseasesâ€™The Nutritional Evaluation (NuEva) Study. <i>Frontiers in Nutrition</i> , 2020, 7, 608854.	3.7	6
17	Impact of different roasting conditions on chemical composition, sensory quality and physicochemical properties of waxy-barley products. <i>Food and Function</i> , 2019, 10, 5436-5445.	4.6	21
18	Letter to original article by Kaplan et al. 2018 - Protein bioavailability of <i>Wolffia globosa</i> duckweed, a novel aquatic plant, A randomized controlled trial. <i>Clinical Nutrition</i> , 2019, 38, 2463.	5.0	1

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19	Metabolic footprint and intestinal microbial changes in response to dietary proteins in a pig model. <i>Journal of Nutritional Biochemistry</i> , 2019, 67, 149-160.	4.2	4
20	Cardiovascular mortality attributable to dietary risk factors in 51 countries in the WHO European Region from 1990 to 2016: a systematic analysis of the Global Burden of Disease Study. <i>European Journal of Epidemiology</i> , 2019, 34, 37-55.	5.7	139
21	An App to Improve Eating Habits of Adolescents and Young Adults (Challenge to Go): Systematic Development of a Theory-Based and Target Group-Adapted Mobile App Intervention. <i>JMIR MHealth and UHealth</i> , 2019, 7, e11575.	3.7	26
22	Saturated fatty acids and mortality in patients referred for coronary angiography—The Ludwigshafen Risk and Cardiovascular Health study. <i>Journal of Clinical Lipidology</i> , 2018, 12, 455-463.e3.	1.5	30
23	Associations of fats and carbohydrates with cardiovascular disease and mortality—PURE and simple?. <i>Lancet</i> , The, 2018, 391, 1680-1681.	13.7	0
24	Docosahexaenoic acid in the treatment of rheumatoid arthritis: A double-blind, placebo-controlled, randomized cross-over study with microalgae vs. sunflower oil. <i>Clinical Nutrition</i> , 2018, 37, 494-504.	5.0	64
25	Nutritional Value of the Duckweed Species of the Genus <i>Wolffia</i> (Lemnaceae) as Human Food. <i>Frontiers in Chemistry</i> , 2018, 6, 483.	3.6	102
26	Trans-fatty acids and cardiovascular risk: does origin matter?. <i>Expert Review of Cardiovascular Therapy</i> , 2016, 14, 1001-1005.	1.5	30
27	Saturated fatty acids are not off the hook. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015, 25, 1071-1078.	2.6	21
28	Benefits of foods supplemented with vegetable oils rich in \pm -linolenic, stearidonic or docosahexaenoic acid in hypertriglyceridemic subjects: a double-blind, randomized, controlled trial. <i>European Journal of Nutrition</i> , 2015, 54, 881-893.	3.9	58
29	On the human consumption of the red seaweed dulse (<i>Palmaria palmata</i> (L.) Weber & Mohr). <i>Journal of Applied Phycology</i> , 2013, 25, 1777-1791.	2.8	153
30	Randomized placebo-controlled intervention with n-3 LC-PUFA-supplemented yoghurt: Effects on circulating eicosanoids and cardiovascular risk factors. <i>Clinical Nutrition</i> , 2013, 32, 686-696.	5.0	60
31	Incorporation of n-3 PUFA and \pm -linolenic acid in blood lipids and red blood cell lipids together with their influence on disease activity in patients with chronic inflammatory arthritis - a randomized controlled human intervention trial. <i>Lipids in Health and Disease</i> , 2011, 10, 130.	3.0	41
32	n-3 LC-PUFA-enriched dairy products are able to reduce cardiovascular risk factors: A double-blind, cross-over study. <i>Clinical Nutrition</i> , 2010, 29, 592-599.	5.0	57
33	Long-term moderate intervention with n-3 long-chain PUFA-supplemented dairy products: effects on pathophysiological biomarkers in patients with rheumatoid arthritis. <i>British Journal of Nutrition</i> , 2009, 101, 1517.	2.3	61
34	Dietary value and toxicological potential of macroalgae products. <i>Trace Elements and Electrolytes</i> , 2009, 26, 100.	0.1	1
35	Nutritional and Toxicological Importance of Macro, Trace, and Ultra-Trace Elements in Algae Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10470-10475.	5.2	99
36	Amino acids, fatty acids, and dietary fibre in edible seaweed products. <i>Food Chemistry</i> , 2007, 103, 891-899.	8.2	673