

Joanne L Slavin

List of Publications by Year in descending order

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Version: 2024-02-01

187
papers

18,157
citations

15466

65
h-index

12910

131
g-index

192
all docs

192
docs citations

192
times ranked

17153
citing authors

#	ARTICLE	IF	CITATIONS
1	Effectiveness of Nutritional Ingredients on Upper Gastrointestinal Conditions and Symptoms: A Narrative Review. <i>Nutrients</i> , 2022, 14, 672.	1.7	2
2	A Classification System for Defining and Estimating Dietary Intake of Live Microbes in US Adults and Children. <i>Journal of Nutrition</i> , 2022, 152, 1729-1736.	1.3	25
3	Perspective: Utilizing High Amylose Wheat Flour to Increase Dietary Fiber Intake of Children and Adolescents: A Health by Stealth Approach. <i>Frontiers in Public Health</i> , 2022, 10, 817967.	1.3	6
4	Benefits of dietary fibre for children in health and disease. <i>Archives of Disease in Childhood</i> , 2022, 107, 973-979.	1.0	21
5	Nutrient and Nitrate Composition of Greenhouse-Grown Leafy Greens: A Trial Comparison Between Conventional and Organic Fertility Treatments. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	2
6	A New Carbohydrate Food Quality Scoring System to Reflect Dietary Guidelines: An Expert Panel Report. <i>Nutrients</i> , 2022, 14, 1485.	1.7	9
7	Dietary fiber: classification and physiological role. , 2022, , .		0
8	Dietary Fats, Human Nutrition and the Environment: Balance and Sustainability. <i>Frontiers in Nutrition</i> , 2022, 9, 878644.	1.6	13
9	Acacia Gum Is Well Tolerated While Increasing Satiety and Lowering Peak Blood Glucose Response in Healthy Human Subjects. <i>Nutrients</i> , 2021, 13, 618.	1.7	9
10	Perspective: Defining Carbohydrate Quality for Human Health and Environmental Sustainability. <i>Advances in Nutrition</i> , 2021, 12, 1108-1121.	2.9	17
11	Toward an Evidence-Based Definition and Classification of Carbohydrate Food Quality: An Expert Panel Report. <i>Nutrients</i> , 2021, 13, 2667.	1.7	17
12	Potential Cardiometabolic Health Benefits of Full-Fat Dairy: The Evidence Base. <i>Advances in Nutrition</i> , 2020, 11, 533-547.	2.9	38
13	A Pilot and Feasibility Study of Oatmeal Consumption in Children to Assess Markers of Bowel Function. <i>Journal of Medicinal Food</i> , 2020, 23, 554-559.	0.8	4
14	The Influence of Diet Interventions Using Whole, Plant Food on the Gut Microbiome: A Narrative Review. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2020, 120, 608-623.	0.4	24
15	Dietary fibers reduce obesity-related disorders: mechanisms of action. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2020, 23, 445-450.	1.3	39
16	Understanding the Intersection of Climate/Environmental Change, Health, Agriculture, and Improved Nutrition: A Case Study on Micronutrient Nutrition and Animal Source Foods. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa087.	0.1	26
17	Should There Be a Recommended Daily Intake of Microbes?. <i>Journal of Nutrition</i> , 2020, 150, 3061-3067.	1.3	48
18	Fermented Foods and the Gut Microbiome. <i>Nutrition Today</i> , 2020, 55, 163-167.	0.6	10

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19	è†³é£Ÿç°ç»á'Æã...è°·ç%©çš,,â@šä¹%ã€æ³•èš,,çŽ°çšŸâšâ%æ²¿ç”ç©¶. Nutrition Reviews, 2020, 78, 5-11.	2.6	0
20	Definitions, regulations, and new frontiers for dietary fiber and whole grains. Nutrition Reviews, 2020, 78, 6-12.	2.6	41
21	Do Refined Grains Have a Place in a Healthy Dietary Pattern: Perspectives from an Expert Panel Consensus Meeting. Current Developments in Nutrition, 2020, 4, nzaa125.	0.1	5
22	Role of plant protein in nutrition, wellness, and health. Nutrition Reviews, 2019, 77, 735-747.	2.6	131
23	Effect of whole-grain consumption on changes in fecal microbiota: a review of human intervention trials. Nutrition Reviews, 2019, 77, 487-497.	2.6	23
24	The benefits of defining â€œsnacksâ€• Physiology and Behavior, 2018, 193, 284-287.	1.0	22
25	Health Effects and Sources of Prebiotic Dietary Fiber. Current Developments in Nutrition, 2018, 2, nzy005.	0.1	209
26	Impact of Agaricus bisporus Mushroom Consumption on Gut Health Markers in Healthy Adults. Nutrients, 2018, 10, 1402.	1.7	43
27	Relevance of the Glycemic Index and Glycemic Load for Body Weight, Diabetes, and Cardiovascular Disease. Nutrients, 2018, 10, 1361.	1.7	130
28	Fermentability of Novel Type-4 Resistant Starches in In Vitro System. Foods, 2018, 7, 18.	1.9	19
29	Dietary guidance for pulses: the challenge and opportunity to be part of both the vegetable and protein food groups. Annals of the New York Academy of Sciences, 2017, 1392, 58-66.	1.8	81
30	Dietary fiber and digestive health in children. Nutrition Reviews, 2017, 75, 241-259.	2.6	38
31	The Nutrient Density of Snacks. Global Pediatric Health, 2017, 4, 2333794X1769852.	0.3	18
32	Gastrointestinal tolerance of low FODMAP oral nutrition supplements in healthy human subjects: a randomized controlled trial. Nutrition Journal, 2017, 16, 35.	1.5	6
33	The Scientific Basis of Guideline Recommendations on Sugar Intake. Annals of Internal Medicine, 2017, 166, 257.	2.0	91
34	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. American Journal of Clinical Nutrition, 2017, 106, 747-754.	2.2	58
35	Healthy Snacks: Using Nutrient Profiling to Evaluate the Nutrientâ€Density of Common Snacks in the United States. Journal of Food Science, 2017, 82, 2213-2220.	1.5	17
36	Healthy Dietary Patterns for Preventing Cardiometabolic Disease: The Role of Plant-Based Foods and Animal Products. Current Developments in Nutrition, 2017, 1, cdn.117.001289.	0.1	47

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37	Impact of Agaricus bisporus mushroom consumption on satiety and food intake. <i>Appetite</i> , 2017, 117, 179-185.	1.8	17
38	Enhancing nutrition with pulses: defining a recommended serving size for adults. <i>Nutrition Reviews</i> , 2017, 75, 990-1006.	2.6	83
39	Prebiotic Dietary Fiber and Gut Health: Comparing the in Vitro Fermentations of Beta-Glucan, Inulin and Xylooligosaccharide. <i>Nutrients</i> , 2017, 9, 1361.	1.7	151
40	Thinking critically about whole-grain definitions: summary report of an interdisciplinary roundtable discussion at the 2015 Whole Grains Summit. <i>American Journal of Clinical Nutrition</i> , 2016, 104, 1508-1514.	2.2	27
41	What Is a Snack, Why Do We Snack, and How Can We Choose Better Snacks? A Review of the Definitions of Snacking, Motivations to Snack, Contributions to Dietary Intake, and Recommendations for Improvement. <i>Advances in Nutrition</i> , 2016, 7, 466-475.	2.9	180
42	InÂvitro analysis of partially hydrolyzed guar gum fermentation on identified gut microbiota. <i>Anaerobe</i> , 2016, 42, 60-66.	1.0	19
43	High Protein Pasta is Not More Satiating than High Fiber Pasta at a Lunch Meal, Nor Does it Decrease Midâ€Afternoon Snacking in Healthy Men and Women. <i>Journal of Food Science</i> , 2016, 81, S2240-5.	1.5	8
44	Satiety Effects of Lentils in a Calorie Matched Fruit Smoothie. <i>Journal of Food Science</i> , 2016, 81, H2866-H2871.	1.5	5
45	Dairy Foods: Current Evidence of their Effects on Bone, Cardiometabolic, Cognitive, and Digestive Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 251-268.	5.9	39
46	Functionality of Sugars in Foods and Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 433-470.	5.9	131
47	Pulses: It May Be My Year, but Can Someone Tell Me Where I Fit in Food Guidance?. <i>Cereal Foods World</i> , 2016, 61, 214-215.	0.7	0
48	Overpromising and Underdeliveringâ€”Why Nutrition Science Has Fallen on Hard Times. <i>Cereal Foods World</i> , 2016, 61, 128-129.	0.7	0
49	The effects of the combination of egg and fiber on appetite, glycemic response and food intake in normal weight adults â€ a randomized, controlled, crossover trial. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 723-731.	1.3	24
50	In vitro analysis of partially hydrolyzed guar gum fermentation differences between six individuals. <i>Food and Function</i> , 2016, 7, 1833-1838.	2.1	17
51	Why Sugar Is Added to Food: Food Science 101. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 644-656.	5.9	94
52	The challenges of nutrition policymaking. <i>Nutrition Journal</i> , 2015, 14, 15.	1.5	20
53	Are restrictive guidelines for added sugars science based?. <i>Nutrition Journal</i> , 2015, 14, 124.	1.5	15
54	The Challenges of Dietary Guidance. <i>Nutrition Today</i> , 2015, 50, 169-171.	0.6	1

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55	The Effects of a Beef-Based Meal Compared to a Calorie Matched Bean-Based Meal on Appetite and Food Intake. <i>Journal of Food Science</i> , 2015, 80, H2088-93.	1.5	12
56	Systematic Review of Pears and Health. <i>Nutrition Today</i> , 2015, 50, 301-305.	0.6	57
57	Total, Added, and Free Sugars: Are Restrictive Guidelines Science-Based or Achievable?. <i>Nutrients</i> , 2015, 7, 2866-2878.	1.7	60
58	Prebiotic Effects and Fermentation Kinetics of Wheat Dextrin and Partially Hydrolyzed Guar Gum in an In Vitro Batch Fermentation System. <i>Foods</i> , 2015, 4, 349-358.	1.9	26
59	Commonly consumed protein foods contribute to nutrient intake, diet quality, and nutrient adequacy. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 1346S-1352S.	2.2	130
60	Significance of Inulin Fructans in the Human Diet. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 37-47.	5.9	108
61	Healthy Subjects Experience Bowel Changes on Enteral Diets. <i>Journal of Parenteral and Enteral Nutrition</i> , 2015, 39, 337-343.	1.3	19
62	In Vitro Batch Fermentation Analysis of Wheat Dextrin and Partially Hydrolyzed Guar Gum - Fermentation Kinetics and Prebiotics Effects. <i>FASEB Journal</i> , 2015, 29, 606.1.	0.2	1
63	Total and Added Sugars: are Restrictive Guidelines Achievable?. <i>FASEB Journal</i> , 2015, 29, 904.1.	0.2	0
64	The Added Sugar Puzzle: the Food Science Piece - Why is Sugar Added to Food and the Challenges of Labeling Added Sugar. <i>FASEB Journal</i> , 2015, 29, 740.2.	0.2	0
65	Defining Protein Foods. <i>FASEB Journal</i> , 2015, 29, 741.4.	0.2	0
66	Identifying Practical Solutions to Meet America's Fiber Needs: Proceedings from the Food & Fiber Summit. <i>Nutrients</i> , 2014, 6, 2540-2551.	1.7	35
67	Snacking for a Cause: Nutritional Insufficiencies and Excesses of U.S. Children, a Critical Review of Food Consumption Patterns and Macronutrient and Micronutrient Intake of U.S. Children. <i>Nutrients</i> , 2014, 6, 4750-4759.	1.7	64
68	REVIEW: Wild Rice: Both an Ancient Grain and a Whole Grain. <i>Cereal Chemistry</i> , 2014, 91, 207-210.	1.1	5
69	Limitations of Observational Evidence: Implications for Evidence-Based Dietary Recommendations. <i>Advances in Nutrition</i> , 2014, 5, 7-15.	2.9	110
70	Carbohydrates. <i>Advances in Nutrition</i> , 2014, 5, 760-761.	2.9	62
71	Two more pieces to the 1000-piece carbohydrate puzzle. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 4-5.	2.2	7
72	Estimation and Interpretation of Fermentation in the Gut: Coupling Results from a 24 h Batch in Vitro System with Fecal Measurements from a Human Intervention Feeding Study Using Fructo-oligosaccharides, Inulin, Gum Acacia, and Pea Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1332-1337.	2.4	39

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73	Associations between dairy foods, diabetes, and metabolic health: Potential mechanisms and future directions. <i>Metabolism: Clinical and Experimental</i> , 2014, 63, 618-627.	1.5	69
74	Bran fibers and satiety in women who do not exhibit restrained eating. <i>Appetite</i> , 2014, 80, 257-263.	1.8	14
75	Developing a Standard Definition of Whole-Grain Foods for Dietary Recommendations: Summary Report of a Multidisciplinary Expert Roundtable Discussion. <i>Advances in Nutrition</i> , 2014, 5, 164-176.	2.9	107
76	What is Causing the Worldwide Rise in Body Weight?. <i>European Endocrinology</i> , 2014, 10, 136.	0.8	7
77	Health benefits of pear (1021.13). <i>FASEB Journal</i> , 2014, 28, 1021.13.	0.2	0
78	The effects of a beef-based meal compared to a calorie matched bean-based meal on appetite and food intake (640.2). <i>FASEB Journal</i> , 2014, 28, 640.2.	0.2	0
79	Addition of protein or fiber to pasta does not alter satiety or mid-afternoon snacking in healthy men and women (1040.4). <i>FASEB Journal</i> , 2014, 28, 1040.4.	0.2	0
80	The Effect of Fiber on Satiety and Food Intake: A Systematic Review. <i>Journal of the American College of Nutrition</i> , 2013, 32, 200-211.	1.1	258
81	Fiber and Prebiotics: Mechanisms and Health Benefits. <i>Nutrients</i> , 2013, 5, 1417-1435.	1.7	1,514
82	White Potatoes, Human Health, and Dietary Guidance. <i>Advances in Nutrition</i> , 2013, 4, 393S-401S.	2.9	113
83	Carbohydrates, Dietary Fiber, and Resistant Starch in White Vegetables: Links to Health Outcomes. <i>Advances in Nutrition</i> , 2013, 4, 351S-355S.	2.9	42
84	Polydextrose and Soluble Corn Fiber Increase Five-Day Fecal Wet Weight in Healthy Men and Women. <i>Journal of Nutrition</i> , 2013, 143, 473-478.	1.3	33
85	The Future of Recommendations on Grain Foods in Dietary Guidance. <i>Journal of Nutrition</i> , 2013, 143, 1527S-1532S.	1.3	27
86	Whole Grains: Definition, Dietary Recommendations, and Health Benefits. <i>Cereal Foods World</i> , 2013, 58, 191-198.	0.7	56
87	Fermentation Profiles of Wheat Dextrin, Inulin and Partially Hydrolyzed Guar Gum Using an in Vitro Digestion Pretreatment and in Vitro Batch Fermentation System Model. <i>Nutrients</i> , 2013, 5, 1500-1510.	1.7	48
88	Systematic review of Wild Rice: an ancient grain with modern benefits. <i>FASEB Journal</i> , 2013, 27, 1079.61.	0.2	1
89	Effects of dietary fiber on body mass index: a systematic review of cross-sectional studies, prospective cohort studies and randomized controlled trials. <i>FASEB Journal</i> , 2013, 27, 1079.3.	0.2	0
90	A 50:50 blend of insoluble and soluble fibers added to enteral formula increases fermentation and prevents decline in gut bacteria. <i>FASEB Journal</i> , 2013, 27, 1056.5.	0.2	0

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91	What Do We Know about Dietary Fiber Intake in Children and Health? The Effects of Fiber Intake on Constipation, Obesity, and Diabetes in Children. <i>Advances in Nutrition</i> , 2012, 3, 47-53.	2.9	133
92	Filling America's Fiber Intake Gap: Summary of a Roundtable to Probe Realistic Solutions with a Focus on Grain-Based Foods,. <i>Journal of Nutrition</i> , 2012, 142, 1390S-1401S.	1.3	95
93	Beverages and body weight: challenges in the evidence-based review process of the Carbohydrate Subcommittee from the 2010 Dietary Guidelines Advisory Committee. <i>Nutrition Reviews</i> , 2012, 70, S111-S120.	2.6	34
94	Prebiotics and the Health Benefits of Fiber: Current Regulatory Status, Future Research, and Goals,. <i>Journal of Nutrition</i> , 2012, 142, 962-974.	1.3	158
95	Association between major patterns of dietary intake and weight status in adolescents. <i>British Journal of Nutrition</i> , 2012, 108, 349-356.	1.2	56
96	Health Benefits of Fruits and Vegetables. <i>Advances in Nutrition</i> , 2012, 3, 506-516.	2.9	1,380
97	Resistant Starch and Pullulan Reduce Postprandial Glucose, Insulin, and GLP-1, but Have No Effect on Satiety in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11928-11934.	2.4	77
98	Fermentable Fibers Do Not Affect Satiety or Food Intake by Women Who Do Not Practice Restrained Eating. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2012, 112, 1356-1362.	0.4	49
99	The confusing world of dietary sugars: definitions, intakes, food sources and international dietary recommendations. <i>Food and Function</i> , 2012, 3, 477.	2.1	61
100	Effect of prebiotics on biomarkers of colorectal cancer in humans: a systematic review. <i>Nutrition Reviews</i> , 2012, 70, 436-443.	2.6	38
101	A blend of acacia gum, fructan-type fibers, and outer pea fiber exhibits lower gas production compared to other fiber blends in vitro. <i>FASEB Journal</i> , 2012, 26, 638.4.	0.2	0
102	Partial substitution of fructan fibers with acacia gum altered fermentation profile in an in vitro batch system fermentation. <i>FASEB Journal</i> , 2012, 26, 638.3.	0.2	0
103	Physiological effects of Polydextrose (PDX) and Soluble Corn Fiber (SCF) in a randomized, placebo-controlled, study of healthy adults. <i>FASEB Journal</i> , 2012, 26, 638.8.	0.2	0
104	Chicory inulin does not increase stool weight or speed up intestinal transit time in healthy male subjects. <i>Food and Function</i> , 2011, 2, 72-77.	2.1	48
105	Effects of short-chain fructooligosaccharides on satiety responses in healthy men and women. <i>Appetite</i> , 2011, 56, 128-134.	1.8	82
106	Feasibility of measuring gastric emptying time, with a wireless motility device, after subjects consume fiber-matched liquid and solid breakfasts. <i>Appetite</i> , 2011, 57, 38-44.	1.8	28
107	Glucose and insulin do not decrease in a dose-dependent manner after increasing doses of mixed fibers that are consumed in muffins for breakfast. <i>Nutrition Research</i> , 2011, 31, 42-47.	1.3	18
108	Relationship between molecular structure of cereal dietary fiber and health effects: focus on glucose/insulin response and gut health. <i>Nutrition Reviews</i> , 2011, 69, 22-33.	2.6	76

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109	The use of a wireless motility device (SmartPill [®]) for the measurement of gastrointestinal transit time after a dietary fibre intervention. <i>British Journal of Nutrition</i> , 2011, 105, 1337-1342.	1.2	46
110	Benefits of Dietary Fiber in Clinical Nutrition. <i>Nutrition in Clinical Practice</i> , 2011, 26, 625-635.	1.1	59
111	No effect of 14 day consumption of whole grain diet compared to refined grain diet on antioxidant measures in healthy, young subjects: a pilot study. <i>Nutrition Journal</i> , 2010, 9, 12.	1.5	20
112	Gastrointestinal Tolerance of Chicory Inulin Products. <i>Journal of the American Dietetic Association</i> , 2010, 110, 865-868.	1.3	124
113	Commentaries on "Dietary interventions for recurrent abdominal pain (RAP) and irritable bowel syndrome (IBS) in childhood". <i>Evidence-Based Child Health: A Cochrane Review Journal</i> , 2010, 5, 791-795.	2.0	0
114	Whole Grains and Digestive Health. <i>Cereal Chemistry</i> , 2010, 87, 292-296.	1.1	31
115	Evaluation of the Effect of Four Fibers on Laxation, Gastrointestinal Tolerance and Serum Markers in Healthy Humans. <i>Annals of Nutrition and Metabolism</i> , 2010, 56, 91-98.	1.0	61
116	Increasing doses of fiber do not influence short-term satiety or food intake and are inconsistently linked to gut hormone levels. <i>Food and Nutrition Research</i> , 2010, 54, 5135.	1.2	26
117	Dietary Fiber: All Fibers are not Alike. , 2010, , 13-24.		9
118	Wheat Dextrin, Psyllium, and Inulin Produce Distinct Fermentation Patterns, Gas Volumes, and Short-Chain Fatty Acid Profiles <i>In Vitro</i> . <i>Journal of Medicinal Food</i> , 2010, 13, 961-966.	0.8	35
119	Fiber and Microbially Generated Active Components. , 2010, , 165-180.		0
120	No effect of a rapidly fermentable fiber on satiety in healthy subjects. <i>FASEB Journal</i> , 2010, 24, 554.4.	0.2	0
121	A blend of soluble fiber and resistant starch promotes feelings of fullness in humans. <i>FASEB Journal</i> , 2010, 24, 220.4.	0.2	1
122	Assessment of dietary fiber fermentation: Effect of <i>Lactobacillus reuteri</i> and reproducibility of short-chain fatty acid concentrations. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S114-20.	1.5	39
123	Effect of Fenugreek Fiber on Satiety, Blood Glucose and Insulin Response and Energy Intake in Obese Subjects. <i>Phytotherapy Research</i> , 2009, 23, 1543-1548.	2.8	114
124	A Review of the Role of Soluble Fiber in Health with Specific Reference to Wheat Dextrin. <i>Journal of International Medical Research</i> , 2009, 37, 1-17.	0.4	103
125	Greater satiety response with resistant starch and corn bran in human subjects. <i>Nutrition Research</i> , 2009, 29, 100-105.	1.3	169
126	Gastrointestinal Effects of Low-Digestible Carbohydrates. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 327-360.	5.4	195

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127	Dietary Fiber and Other Alternative Therapies and Irritable Bowel Syndrome. Topics in Clinical Nutrition, 2009, 24, 262-271.	0.2	2
128	Particle size and fraction of wheat bran influence short-chain fatty acid production <i>in vitro</i> . British Journal of Nutrition, 2009, 102, 1404-1407.	1.2	69
129	FOUR DIFFERENT FIBERS FROM MAIZE AND TAPIOCA ARE WELL TOLERATED IN A PLACEBO-CONTROLLED STUDY IN HUMANS. FASEB Journal, 2009, 23, 560.1.	0.2	1
130	Dietary fiber does not influence satiety, glucose, and insulin levels in a dose-dependent manner. FASEB Journal, 2009, 23, 545.5.	0.2	0
131	Low-Digestible Carbohydrates in Practice. Journal of the American Dietetic Association, 2008, 108, 1677-1681.	1.3	100
132	Position of the American Dietetic Association: Health Implications of Dietary Fiber. Journal of the American Dietetic Association, 2008, 108, 1716-1731.	1.3	485
133	Fructooligosaccharides exhibit more rapid fermentation than long-chain inulin in an <i>in vitro</i> fermentation system. Nutrition Research, 2008, 28, 329-334.	1.3	129
134	Physiological Effects of Concentrated Barley β -Glucan in Mildly Hypercholesterolemic Adults. Journal of the American College of Nutrition, 2008, 27, 434-440.	1.1	62
135	Laxation and the Like. Nutrition Today, 2008, 43, 193-198.	0.6	13
136	Method of extraction influences the detected short chain fatty acid (SCFA) concentration in human fecal samples. FASEB Journal, 2008, 22, 702.35.	0.2	0
137	Effect of Resistant Starch on the Bifidobacterial Community of Healthy Adults. FASEB Journal, 2008, 22, 896.4.	0.2	0
138	Concentrated oat β -glucan, a fermentable fiber, lowers serum cholesterol in hypercholesterolemic adults in a randomized controlled trial. Nutrition Journal, 2007, 6, 6.	1.5	270
139	Dietary fibre and satiety. Nutrition Bulletin, 2007, 32, 32-42.	0.8	267
140	Novel maize-based dietary fibers have comparable <i>in vitro</i> fermentability to inulin and partially-hydrolyzed guar gum. FASEB Journal, 2007, 21, A178.	0.2	2
141	Low-digestible carbohydrates and bowel function. FASEB Journal, 2007, 21, A1101.	0.2	2
142	Molecular weight of guar gum affects short-chain fatty acid profile in model intestinal fermentation. Molecular Nutrition and Food Research, 2006, 50, 971-976.	1.5	48
143	<i>In vitro</i> fermentability of inulin and fructooligosaccharides (FOS) is dependent on chain length. FASEB Journal, 2006, 20, A600.	0.2	1
144	Dietary fiber and body weight. Nutrition, 2005, 21, 411-418.	1.1	785

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145	Comparison of Different Fibers for In Vitro Production of Short Chain Fatty Acids by Intestinal Microflora. <i>Journal of Medicinal Food</i> , 2005, 8, 113-116.	0.8	112
146	Whole-Grain Component Synergy and Cancer. , 2005, , 175-191.		0
147	Whole grains and human health. <i>Nutrition Research Reviews</i> , 2004, 17, 99-110.	2.1	435
148	Partially hydrolyzed guar gum. <i>Nutrition</i> , 2003, 19, 549-552.	1.1	134
149	Impact of the proposed definition of dietary fiber on nutrient databases. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 287-291.	1.9	47
150	Why whole grains are protective: biological mechanisms. <i>Proceedings of the Nutrition Society</i> , 2003, 62, 129-134.	0.4	486
151	Oral contraceptive use and increased plasma concentration of C-reactive protein. <i>Life Sciences</i> , 2003, 73, 1245-1252.	2.0	58
152	Effect of Flaxseed and Wheat Bran on Serum Hormones and Lignan Excretion in Premenopausal Women. <i>Journal of the American College of Nutrition</i> , 2003, 22, 550-554.	1.1	23
153	Effect of whole grains on insulin sensitivity in overweight hyperinsulinemic adults. <i>American Journal of Clinical Nutrition</i> , 2002, 75, 848-855.	2.2	473
154	Position of the American Dietetic Association. <i>Journal of the American Dietetic Association</i> , 2002, 102, 993-1000.	1.3	739
155	Grain Processing and Nutrition. <i>Critical Reviews in Biotechnology</i> , 2001, 21, 49-66.	5.1	101
156	Flaxseed Consumption Influences Endogenous Hormone Concentrations in Postmenopausal Women. <i>Nutrition and Cancer</i> , 2001, 39, 58-65.	0.9	84
157	The Role of Whole Grains in Disease Prevention. <i>Journal of the American Dietetic Association</i> , 2001, 101, 780-785.	1.3	200
158	Effects of Dietary Arabinogalactan on Gastrointestinal and Blood Parameters in Healthy Human Subjects. <i>Journal of the American College of Nutrition</i> , 2001, 20, 279-285.	1.1	65
159	Carbohydrates, dietary fiber, and incident type 2 diabetes in older women. <i>American Journal of Clinical Nutrition</i> , 2000, 71, 921-930.	2.2	1,054
160	Whole grains, refined grains and fortified refined grains: What's the difference?. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2000, 9, S23-S27.	0.3	25
161	Effect of Oligosaccharides and Fibre Substitutes on Short-chain Fatty Acid Production by Human Faecal Microflora. <i>Anaerobe</i> , 2000, 6, 87-92.	1.0	100
162	Nondigestible Oligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2000, 40, 461-480.	5.4	243

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