Lucie Geurts

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8605922/publications.pdf

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23 papers	7,588 citations	361413 20 h-index	642732 23 g-index
23 all docs	23 docs citations	23 times ranked	11264 citing authors

#	Article	IF	Citations
1	Cross-talk between Akkermansia muciniphila and intestinal epithelium controls diet-induced obesity. Proceedings of the National Academy of Sciences of the United States of America, 2013, 110, 9066-9071.	7.1	3,474
2	A purified membrane protein from Akkermansia muciniphila or the pasteurized bacterium improves metabolism in obese and diabetic mice. Nature Medicine, 2017, 23, 107-113.	30.7	1,451
3	Involvement of gut microbiota in the development of low-grade inflammation and type 2 diabetes associated with obesity. Gut Microbes, 2012, 3, 279-288.	9.8	682
4	Endocannabinoids â€" at the crossroads between the gut microbiota and host metabolism. Nature Reviews Endocrinology, 2016, 12, 133-143.	9.6	275
5	Altered Gut Microbiota and Endocannabinoid System Tone in Obese and Diabetic Leptin-Resistant Mice: Impact on Apelin Regulation in Adipose Tissue. Frontiers in Microbiology, 2011, 2, 149.	3.5	267
6	Saccharomyces boulardii Administration Changes Gut Microbiota and Reduces Hepatic Steatosis, Low - Grade Inflammation, and Fat Mass in Obese and Type 2 Diabetic db / db Mice. MBio, 2014, 5, e01011-14.	4.1	217
7	Intestinal epithelial MyD88 is a sensor switching host metabolism towards obesity according to nutritional status. Nature Communications, 2014, 5, 5648.	12.8	197
8	Adipose tissue NAPE-PLD controls fat mass development by altering the browning process and gut microbiota. Nature Communications, 2015, 6, 6495.	12.8	144
9	Poor cognitive ageing: Vulnerabilities, mechanisms and the impact of nutritional interventions. Ageing Research Reviews, 2018, 42, 40-55.	10.9	136
10	Hepatocyte MyD88 affects bile acids, gut microbiota and metabolome contributing to regulate glucose and lipid metabolism. Gut, 2017, 66, 620-632.	12.1	125
11	Reduced obesity, diabetes, and steatosis upon cinnamon and grape pomace are associated with changes in gut microbiota and markers of gut barrier. American Journal of Physiology - Endocrinology and Metabolism, 2018, 314, E334-E352.	3.5	119
12	Intestinal epithelial N-acylphosphatidylethanolamine phospholipase D links dietary fat to metabolic adaptations in obesity and steatosis. Nature Communications, 2019, 10, 457.	12.8	100
13	A polyphenolic extract from green tea leaves activates fat browning in high-fat-diet-induced obese mice. Journal of Nutritional Biochemistry, 2017, 49, 15-21.	4.2	64
14	Tetrahydro iso-Alpha Acids from Hops Improve Glucose Homeostasis and Reduce Body Weight Gain and Metabolic Endotoxemia in High-Fat Diet-Fed Mice. PLoS ONE, 2012, 7, e33858.	2.5	61
15	The microbiotaâ€"gutâ€"brain axis: pathways to better brain health. Perspectives on what we know, what we need to investigate and how to put knowledge into practice. Cellular and Molecular Life Sciences, 2022, 79, 80.	5.4	60
16	Nutrition and the ageing brain: Moving towards clinical applications. Ageing Research Reviews, 2020, 62, 101079.	10.9	56
17	Hypothalamic Apelin/Reactive Oxygen Species Signaling Controls Hepatic Glucose Metabolism in the Onset of Diabetes. Antioxidants and Redox Signaling, 2014, 20, 557-573.	5.4	44
18	Chronic Endocannabinoid System Stimulation Induces Muscle Macrophage and Lipid Accumulation in Type 2 Diabetic Mice Independently of Metabolic Endotoxaemia. PLoS ONE, 2013, 8, e55963.	2.5	34

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19	Ripened Dairy Products Differentially Affect Hepatic Lipid Content and Adipose Tissue Oxidative Stress Markers in Obese and Type 2 Diabetic Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 2063-2068.	5.2	24
20	Value and limitation ofin vitrobioassays to support the application of the threshold of toxicological concern to prioritise unidentified chemicals in food contact materials. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1903-1936.	2.3	21
21	Animal-free strategies in food safety & nutrition: What are we waiting for? Part I: Food safety. Trends in Food Science and Technology, 2020, 106, 469-484.	15.1	18
22	Sensory and physical characteristics of foods that impact food intake without affecting acceptability: Systematic review and metaâ€analyses. Obesity Reviews, 2021, 22, e13234.	6.5	12
23	Animal-free strategies in food safety & nutrition: What are we waiting for? Part II: Nutrition research. Trends in Food Science and Technology, 2022, 123, 210-221.	15.1	7