Kieran Tuohy

List of Publications by Year
in descending order

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		20817	9103
178	22,110	60	144
papers	citations	h-index	g-index

182	182	182	26452
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Metabolic Endotoxemia Initiates Obesity and Insulin Resistance. Diabetes, 2007, 56, 1761-1772.	0.6	4,964
2	The gut microbiota and host health: a new clinical frontier. Gut, 2016, 65, 330-339.	12.1	1,719
3	Gut microbiota functions: metabolism of nutrients and other food components. European Journal of Nutrition, 2018, 57, 1-24.	3.9	1,608
4	Selective increases of bifidobacteria in gut microflora improve high-fat-diet-induced diabetes in mice through a mechanism associated with endotoxaemia. Diabetologia, 2007, 50, 2374-2383.	6.3	1,507
5	Low-grade inflammation, diet composition and health: current research evidence and its translation. British Journal of Nutrition, 2015, 114, 999-1012.	2.3	600
6	Dietary prebiotics: current status and new definition. Food Science and Technology Bulletin, 2010, 7, 1-19.	0.5	432
7	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. Microbiome, 2017, 5, 4.	11.1	390
8	Whole-grain wheat breakfast cereal has a prebiotic effect on the human gut microbiota: a double-blind, placebo-controlled, crossover study. British Journal of Nutrition, 2008, 99, 110-120.	2.3	371
9	The type and quantity of dietary fat and carbohydrate alter faecal microbiome and short-chain fatty acid excretion in a metabolic syndrome â€˜at-riskâ€™ population. International Journal of Obesity, 2013, 37, 216-223.	3.4	367
10	Using probiotics and prebiotics to improve gut health. Drug Discovery Today, 2003, 8, 692-700.	6.4	315
11	A Diet Low in FODMAPs Reduces Symptoms in Patients With Irritable Bowel Syndrome and A Probiotic Restores Bifidobacterium Species: A Randomized Controlled Trial. Gastroenterology, 2017, 153, 936-947.	1.3	315
12	FAO Technical Meeting on Prebiotics. Journal of Clinical Gastroenterology, 2008, 42, S156-S159.	2.2	279
13	The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides â€“ a human volunteer study. British Journal of Nutrition, 2001, 86, 341-348.	2.3	277
14	Modulation of the Human Gut Microflora Towards Improved Health Using Prebiotics - Assessment of Efficacy. Current Pharmaceutical Design, 2005, 11, 75-90.	1.9	255
15	Towards microbial fermentation metabolites as markers for health benefits of prebiotics. Nutrition Research Reviews, 2015, 28, 42-66.	4.1	251
16	Prebiotic effects of inulin and oligofructose. British Journal of Nutrition, 2002, 87, S193-S197.	2.3	250
17	Up-regulating the Human Intestinal Microbiome Using Whole Plant Foods, Polyphenols, and/or Fiber. Journal of Agricultural and Food Chemistry, 2012, 60, 8776-8782.	5.2	242
18	Connecting the immune system, systemic chronic inflammation and the gut microbiome: The role of sex. Journal of Autoimmunity, 2018, 92, 12-34.	6.5	232

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19	Top-Down Systems Biology Modeling of Host Metabotypeâ^'Microbiome Associations in Obese Rodents. Journal of Proteome Research, 2009, 8, 2361-2375.	3.7	228
20	InÂvitro fermentation and prebiotic potential of novel low molecular weight polysaccharides derived from agar and alginate seaweeds. Anaerobe, 2012, 18, 1-6.	2.1	204
21	Obesity and the gut microbiota: does up-regulating colonic fermentation protect against obesity and metabolic disease?. Genes and Nutrition, 2011, 6, 241-260.	2.5	194
22	In Vitro Determination of Prebiotic Properties of Oligosaccharides Derived from an Orange Juice Manufacturing By-Product Stream. Applied and Environmental Microbiology, 2005, 71, 8383-8389.	3.1	192
23	Habitat fragmentation is associated to gut microbiota diversity of an endangered primate: implications for conservation. Scientific Reports, 2015, 5, 14862.	3.3	170
24	Perspectives on the role of the human gut microbiota and its modulation by pro- and prebiotics. Nutrition Research Reviews, 2000, 13, 229-254.	4.1	157
25	Flavonoid-rich fruit and vegetables improve microvascular reactivity and inflammatory status in men at risk of cardiovascular diseaseâ€"FLAVURS: a randomized controlled trial. American Journal of Clinical Nutrition, 2014, 99, 479-489.	4.7	150
26	Metabolism of Maillard reaction products by the human gut microbiota â€“ implications for health. Molecular Nutrition and Food Research, 2006, 50, 847-857.	3.3	148
27	A randomised crossover study investigating the effects of galacto-oligosaccharides on the faecal microbiota in men and women over 50 years of age. British Journal of Nutrition, 2012, 107, 1466-1475.	2.3	142
28	A Human Volunteer Study to Determine the Prebiotic Effects of Lactulose Powder on Human Colonic Microbiota. Microbial Ecology in Health and Disease, 2002, 14, 165-173.	3.5	127
29	Dietary glycated protein modulates the colonic microbiota towards a more detrimental composition in ulcerative colitis patients and non-ulcerative colitis subjects. Journal of Applied Microbiology, 2008, 105, 706-714.	3.1	125
30	Determination of thein vivoprebiotic potential of a maize-based whole grain breakfast cereal: a human feeding study. British Journal of Nutrition, 2010, 104, 1353-1356.	2.3	125
31	The Gut Microbiota and Lipid Metabolism: Implications for Human Health and Coronary Heart Disease. Current Medicinal Chemistry, 2006, 13, 3005-3021.	2.4	122
32	Apples and Cardiovascular Healthâ€"Is the Gut Microbiota a Core Consideration?. Nutrients, 2015, 7, 3959-3998.	4.1	121
33	Xylo-oligosaccharides alone or in synbiotic combination with Bifidobacterium animalis subsp. lactis induce bifidogenesis and modulate markers of immune function in healthy adults: a double-blind, placebo-controlled, randomised, factorial cross-over study. British Journal of Nutrition, 2014, 111, 1945-1956.	2.3	120
34	Effect of green-Mediterranean diet on intrahepatic fat: the DIRECT PLUS randomised controlled trial. Gut, 2021, 70, 2085-2095.	12.1	120
35	In vitro evaluation of the prebiotic activity of a pectic oligosaccharide-rich extract enzymatically derived from bergamot peel. Applied Microbiology and Biotechnology, 2007, 73, 1173-1179.	3.6	116
36	Variation in Antibiotic-Induced Microbial Recolonization Impacts on the Host Metabolic Phenotypes of Rats. Journal of Proteome Research, 2011, 10, 3590-3603.	3.7	114

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37	Prebiotic effects of inulin and oligofructose. British Journal of Nutrition, 2002, 87, 193-197.	2.3	113
38	Konjac glucomannan hydrolysate beneficially modulates bacterial composition and activity within the faecal microbiota. Journal of Functional Foods, 2010, 2, 219-224.	3.4	110
39	Effects of Resistant Starch Type III Polymorphs on Human Colon Microbiota and Short Chain Fatty Acids in Human Gut Models. Journal of Agricultural and Food Chemistry, 2008, 56, 5415-5421.	5.2	109
40	â€˜The way to a man's heart is through his gut microbiotaâ€™ â€“ dietary pro- and prebiotics for the management of cardiovascular risk. Proceedings of the Nutrition Society, 2014, 73, 172-185.	1.0	108
41	A Human Volunteer Study on the Prebiotic Effects of HP-Inulinâ€”Faecal Bacteria Enumerated Using Fluorescent In Situ Hybridisation (FISH). Anaerobe, 2001, 7, 113-118.	2.1	107
42	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. Food and Function, 2016, 7, 1788-1796.	4.6	106
43	Gamma-aminobutyric acid-producing lactobacilli positively affect metabolism and depressive-like behaviour in a mouse model of metabolic syndrome. Scientific Reports, 2019, 9, 16323.	3.3	100
44	Prebiotic effect of fruit and vegetable shots containing Jerusalem artichoke inulin: a human intervention study. British Journal of Nutrition, 2010, 104, 233-240.	2.3	99
45	Effects of Commercial Apple Varieties on Human Gut Microbiota Composition and Metabolic Output Using an In Vitro Colonic Model. Nutrients, 2017, 9, 533.	4.1	99
46	Effects of Diet-Modulated Autologous Fecal Microbiota Transplantation on Weight Regain. Gastroenterology, 2021, 160, 158-173.e10.	1.3	95
47	Bacterial, SCFA and gas profiles of a range of food ingredients following in vitro fermentation by human colonic microbiota. Anaerobe, 2010, 16, 420-425.	2.1	85
48	Differential induction of apoptosis in human colonic carcinoma cells (Caco-2) by Atopobium, and commensal, probiotic and enteropathogenic bacteria: Mediation by the mitochondrial pathway. International Journal of Food Microbiology, 2010, 137, 190-203.	4.7	85
49	Effect ofLactobacillus acidophilusNCDC 13 supplementation on the progression of obesity in diet-induced obese mice. British Journal of Nutrition, 2012, 108, 1382-1389.	2.3	81
50	Studying the Human Gut Microbiota in the Trans-Omics Era - Focus on Metagenomics and Metabonomics. Current Pharmaceutical Design, 2009, 15, 1415-1427.	1.9	76
51	In vitro evaluation of the microbiota modulation abilities of different sized whole oat grain flakes. Anaerobe, 2010, 16, 483-488.	2.1	76
52	The bacterial biota of laboratory-reared edible mealworms (Tenebrio molitor L.): From feed to frass. International Journal of Food Microbiology, 2018, 272, 49-60.	4.7	75
53	Production of angiotensin-I-converting enzyme (ACE) inhibitory activity in milk fermented with probiotic strains: Effects of calcium, pH and peptides on the ACE-inhibitory activity. International Dairy Journal, 2011, 21, 615-622.	3.0	74
54	Fermentable Carbohydrate Alters Hypothalamic Neuronal Activity and Protects Against the Obesogenic Environment. Obesity, 2012, 20, 1016-1023.	3.0	72

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55	High-level dietary fibre up-regulates colonic fermentation and relative abundance of saccharolytic bacteria within the human faecal microbiota in vitro. European Journal of Nutrition, 2012, 51, 693-705.	3.9	71
56	Large scale genome reconstructions illuminate Wolbachia evolution. Nature Communications, 2020, 11, 5235.	12.8	71
57	Biodiversity andÎ³-Aminobutyric Acid Production by Lactic Acid Bacteria Isolated from Traditional Alpine Raw Cowâ€™s Milk Cheeses. BioMed Research International, 2015, 2015, 1-11.	1.9	69
58	Current evidence linking diet to gut microbiota and brain development and function. International Journal of Food Sciences and Nutrition, 2019, 70, 1-19.	2.8	69
59	Selective effects of Lactobacillus casei Shirota on T cell activation, natural killer cell activity and cytokine production. Clinical and Experimental Immunology, 2010, 161, 378-388.	2.6	67
60	Host: Microbiome co-metabolic processing of dietary polyphenols â€“ An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. Food Research International, 2018, 112, 108-128.	6.2	67
61	Differential Effects of Two Fermentable Carbohydrates on Central Appetite Regulation and Body Composition. PLoS ONE, 2012, 7, e43263.	2.5	66
62	Hypocholesterolemic and Prebiotic Effects of a Whole-Grain Oat-Based Granola Breakfast Cereal in a Cardio-Metabolic â€œAt Riskâ€•Population. Frontiers in Microbiology, 2016, 7, 1675.	3.5	65
63	Survivability of a probiotic Lactobacillus casei in the gastrointestinal tract of healthy human volunteers and its impact on the faecal microflora. Journal of Applied Microbiology, 2006, 102, 061120055200066-???.	3.1	63
64	In vitroevaluation of the fermentation properties and potential prebiotic activity of Agave fructans. Journal of Applied Microbiology, 2009, 108, 2114-21.	3.1	63
65	A human volunteer study to assess the impact of confectionery sweeteners on the gut microbiota composition. British Journal of Nutrition, 2010, 104, 701-708.	2.3	63
66	Two apples a day lower serum cholesterol and improve cardiometabolic biomarkers in mildly hypercholesterolemic adults: a randomized, controlled, crossover trial. American Journal of Clinical Nutrition, 2020, 111, 307-318.	4.7	63
67	Profiling of composition and metabolic activities of the colonic microflora of growing pigs fed diets supplemented with prebiotic oligosaccharides. Anaerobe, 2006, 12, 178-185.	2.1	62
68	How do probiotics and prebiotics function at distant sites?. Beneficial Microbes, 2017, 8, 521-533.	2.4	61
69	Development of a fast and cost-effective gas chromatographyâ€“mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. Analytical and Bioanalytical Chemistry, 2017, 409, 5555-5567.	3.7	61
70	A comparative in vitro investigation into the effects of cooked meats on the human faecal microbiota. Anaerobe, 2010, 16, 572-577.	2.1	60
71	Effects of Bovine Î±-Lactalbumin and Casein Glycomacropeptideâ€“enriched Infant Formulae on Faecal Microbiota in Healthy Term Infants. Journal of Pediatric Gastroenterology and Nutrition, 2006, 43, 673-679.	1.8	59
72	Fecal microbiota in patients receiving enteral feeding are highly variable and may be altered in those who develop diarrhea. American Journal of Clinical Nutrition, 2009, 89, 240-247.	4.7	59

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73	Gut microbiome modulates the toxicity of hydrazine: a metabonomic study. Molecular BioSystems, 2009, 5, 351.	2.9	59
74	Identification and characterization of wild lactobacilli and pediococci from spontaneously fermented Mountain Cheese. Food Microbiology, 2015, 48, 123-132.	4.2	59
75	Measuring the impact of olive pomace enriched biscuits on the gut microbiota and its metabolic activity in mildly hypercholesterolaemic subjects. European Journal of Nutrition, 2019, 58, 63-81.	3.9	59
76	An inÂvitro study of the effect of probiotics, prebiotics and synbiotics on the elderly faecal microbiota. Anaerobe, 2014, 27, 50-55.	2.1	58
77	Nutrition and the ageing brain: Moving towards clinical applications. Ageing Research Reviews, 2020, 62, 101079.	10.9	56
78	Gutâ€‰:â€‰liverâ€‰:â€‰brain axis: the microbial challenge in the hepatic encephalopathy. Food and Function, 2018, 9, 1373-1388.	4.6	55
79	Effect of polydextrose on intestinal microbes and immune functions in pigs. British Journal of Nutrition, 2007, 98, 123-133.	2.3	54
80	Monitoring of wheat lactic acid bacteria from the field until the first step of dough fermentation. Food Microbiology, 2017, 62, 256-269.	4.2	53
81	In vitro study on gas generation and prebiotic effects of some carbohydrates and their mixtures. Anaerobe, 2007, 13, 193-199.	2.1	51
82	Profiling of Phenols in Human Fecal Water after Raspberry Supplementation. Journal of Agricultural and Food Chemistry, 2010, 58, 10389-10395.	5.2	51
83	Gut microbiota and health: connecting actors across the metabolic system. Proceedings of the Nutrition Society, 2019, 78, 177-188.	1.0	49
84	Wholegrain oat-based cereals have prebiotic potential and low glycaemic index. British Journal of Nutrition, 2012, 108, 2198-2206.	2.3	47
85	In vitrobatch cultures of gut microbiota from healthy and ulcerative colitis (UC) subjects suggest that sulphate-reducing bacteria levels are raised in UC and by a protein-rich diet. International Journal of Food Sciences and Nutrition, 2014, 65, 79-88.	2.8	47
86	The effects of the Green-Mediterranean diet on cardiometabolic health are linked to gut microbiome modifications: a randomized controlled trial. Genome Medicine, 2022, 14, 29.	8.2	46
87	Prebiotic Wheat Bran Fractions Induce Specific Microbiota Changes. Frontiers in Microbiology, 2018, 9, 31.	3.5	45
88	Gut microbiota associations with diet in irritable bowel syndrome and the effect of low FODMAP diet and probiotics. Clinical Nutrition, 2021, 40, 1861-1870.	5.0	44
89	Insulin Resistance, Microbiota, and Fat Distribution Changes by a New Model of Vertical Sleeve Gastrectomy in Obese Rats. Diabetes, 2016, 65, 2990-3001.	0.6	43
90	Biomarkers of cereal food intake. Genes and Nutrition, 2019, 14, 28.	2.5	43

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91	Processed Animal Proteins from Insect and Poultry By-Products in a Fish Meal-Free Diet for Rainbow Trout: Impact on Intestinal Microbiota and Inflammatory Markers. International Journal of Molecular Sciences, 2021, 22, 5454.	4.1	43
92	In vitro measurement of the impact of human milk oligosaccharides on the faecal microbiota of weaned formula-fed infants compared to a mixture of prebiotic fructooligosaccharides and galactooligosaccharides. Letters in Applied Microbiology, 2011, 52, 337-343.	2.2	42
93	Î²2-1 Fructans have a bifidogenic effect in healthy middle-aged human subjects but do not alter immune responses examined in the absence of an in vivo immune challenge: results from a randomised controlled trial. British Journal of Nutrition, 2012, 108, 1818-1828.	2.3	41
94	Metformin and Dipeptidyl Peptidase-4 Inhibitor Differentially Modulate the Intestinal Microbiota and Plasma Metabolome of Metabolically Dysfunctional Mice. Canadian Journal of Diabetes, 2020, 44, 146-155.e2.	0.8	41
95	Effects of Exogenous Dietary Advanced Glycation End Products on the Cross-Talk Mechanisms Linking Microbiota to Metabolic Inflammation. Nutrients, 2020, 12, 2497.	4.1	40
96	Microbial dynamics of model Fabriano-like fermented sausages as affected by starter cultures, nitrates and nitrites. International Journal of Food Microbiology, 2018, 278, 61-72.	4.7	38
97	In VitroFermentation Characteristics of Whole Grain Wheat Flakes and the Effect of Toasting on Prebiotic Potential. Journal of Medicinal Food, 2012, 15, 33-43.	1.5	36
98	Evaluation of autochthonous lactic acid bacteria as starter and non-starter cultures for the production of Traditional Mountain cheese. Food Research International, 2019, 115, 209-218.	6.2	35
99	In vitro studies on colonization resistance of the human gut microbiota to Candida albicans and the effects of tetracycline and Lactobacillus plantarum LPK. Current Issues in Intestinal Microbiology, 2003, 4, 1-8.	2.5	35
100	Effect of a synbiotic on the response to seasonal influenza vaccination is strongly influenced by degree of immunosenescence. Immunity and Ageing, 2016, 13, 6.	4.2	33
101	Impact of thistle rennet from Carlina acanthifolia All. subsp. acanthifolia on bacterial diversity and dynamics of a specialty Italian raw ewes' milk cheese. International Journal of Food Microbiology, 2017, 255, 7-16.	4.7	33
102	Intestinal Organoids: A Tool for Modelling Dietâ€“Microbiomeâ€“Host Interactions. Trends in Endocrinology and Metabolism, 2020, 31, 848-858.	7.1	33
103	Impact of ageing and a synbiotic on the immune response to seasonal influenza vaccination; a randomised controlled trial. Clinical Nutrition, 2018, 37, 443-451.	5.0	32
104	Age-Related Changes in the Natural Killer Cell Response to Seasonal Influenza Vaccination Are Not Influenced by a Synbiotic: a Randomised Controlled Trial. Frontiers in Immunology, 2018, 9, 591.	4.8	32
105	Effects of Lactobacillus spp. on the phytochemical composition of juices from two varieties of Citrus sinensis L. Osbeck: â€˜Taroccoâ€™ and â€˜Washington navelâ€™. LWT - Food Science and Technology, 2020, 125, 109205.	5.2	32
106	Low-Dose Lactulose as a Prebiotic for Improved Gut Health and Enhanced Mineral Absorption. Frontiers in Nutrition, 2021, 8, 672925.	3.7	32
107	Breakthroughs in the Health Effects of Plant Food Bioactives: A Perspective on Microbiomics, Nutri(epi)genomics, and Metabolomics. Journal of Agricultural and Food Chemistry, 2018, 66, 10686-10692.	5.2	31
108	Exploring the microbiota of the red-brown defect in smear-ripened cheese by 454-pyrosequencing and its prevention using different cleaning systems. Food Microbiology, 2017, 62, 160-168.	4.2	30

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109	In vitro probiotic characterization of high GABA producing strain Lactobacilluas brevis DSM 32386 isolated from traditional â€œwildâ€•Alpine cheese. Annals of Microbiology, 2019, 69, 1435-1443.	2.6	30
110	Hermetia illucens in diets for zebrafish (Danio rerio): A study of bacterial diversity by using PCR-DGGE and metagenomic sequencing. PLoS ONE, 2019, 14, e0225956.	2.5	30
111	The Prebiotic Effects of Oats on Blood Lipids, Gut Microbiota, and Short-Chain Fatty Acids in Mildly Hypercholesterolemic Subjects Compared With Rice: A Randomized, Controlled Trial. Frontiers in Immunology, 2021, 12, 787797.	4.8	30
112	Development of antimicrobial synbiotics using potentially-probiotic faecal isolates of Lactobacillus fermentum and Bifidobacterium longum. Anaerobe, 2013, 20, 5-13.	2.1	29
113	Production of Naturally Î³-Aminobutyric Acid-Enriched Cheese Using the Dairy Strains Streptococcus thermophilus 84C and Lactobacillus brevis DSM 32386. Frontiers in Microbiology, 2019, 10, 93.	3.5	29
114	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. Metabolomics, 2016, 12, 1.	3.0	28
115	Healthy dietary patterns to reduce obesity-related metabolic disease: polyphenol-microbiome interactions unifying health effects across geography. Current Opinion in Clinical Nutrition and Metabolic Care, 2020, 23, 437-444.	2.5	27
116	The human gut flora in nutrition and approaches for its dietary modulation. Nutrition Bulletin, 2000, 25, 223-231.	1.8	26
117	Microbial evolution of traditional mountain cheese and characterization of early fermentation cocci for selection of autochtonous dairy starter strains. Food Microbiology, 2016, 53, 94-103.	4.2	26
118	Manipulation of Dietary Amino Acids Prevents and Reverses Obesity in Mice Through Multiple Mechanisms That Modulate Energy Homeostasis. Diabetes, 2020, 69, 2324-2339.	0.6	25
119	Monitoring transfer of recombinant and nonrecombinant plasmids between Lactococcus lactis strains and members of the human gastrointestinal microbiota in vivo- impact of donor cell number and diet. Journal of Applied Microbiology, 2002, 93, 954-964.	3.1	24
120	Baricitinib counteracts metaflammation, thus protecting against diet-induced metabolic abnormalities in mice. Molecular Metabolism, 2020, 39, 101009.	6.5	23
121	Digestion and Colonic Fermentation of Raw and Cooked Opuntia ficus-indica Cladodes Impacts Bioaccessibility and Bioactivity. Journal of Agricultural and Food Chemistry, 2019, 67, 2490-2499.	5.2	22
122	Benefits of dietary fibre for children in health and disease. Archives of Disease in Childhood, 2022, 107, 973-979.	1.9	21
123	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. European Journal of Nutrition, 2020, 59, 3691-3714.	3.9	20
124	Molecular identification and anti-pathogenic activities of putative probiotic bacteria isolated from faeces of healthy elderly individuals. Microbial Ecology in Health and Disease, 2004, 16, 105-112.	3.5	18
125	Considerations for the design and conduct of human gut microbiota intervention studies relating to foods. European Journal of Nutrition, 2020, 59, 3347-3368.	3.9	17
126	Antimicrobial activity of selected synbiotics targeted for the elderly against pathogenic Escherichia coli strains. International Journal of Food Sciences and Nutrition, 2016, 67, 83-91.	2.8	16

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127	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. Redox Biology, 2021, 40, 101862.	9.0	16
128	Shift in the cow milk microbiota during alpine pasture as analyzed by culture dependent and high-throughput sequencing techniques. Food Microbiology, 2020, 91, 103504.	4.2	15
129	The Metabolomic-Gut-Clinical Axis of Mankai Plant-Derived Dietary Polyphenols. Nutrients, 2021, 13, 1866.	4.1	14
130	In vitro evaluation of prebiotic properties derived from rice bran obtained by debranning technology. International Journal of Food Sciences and Nutrition, 2017, 68, 421-428.	2.8	13
131	A Novel Combined Biomarker including Plasma Carotenoids, Vitamin C, and Ferric Reducing Antioxidant Power Is More Strongly Associated with Fruit and Vegetable Intake than the Individual Components. Journal of Nutrition, 2014, 144, 1866-1872.	2.9	12
132	Measuring the effect of MankaiÂ® (Wolffia globosa) on the gut microbiota and its metabolic output using an in vitro colon model. Journal of Functional Foods, 2021, 84, 104597.	3.4	10
133	Inulin-Type Fructans in Healthy Aging. Journal of Nutrition, 2007, 137, 2590S-2593S.	2.9	9
134	Nutrition challenges ahead. EFSA Journal, 2016, 14, e00504.	1.8	7
135	Inulin regulates endothelial function: a prebiotic smoking gun?. Nature Reviews Gastroenterology and Hepatology, 2017, 14, 392-394.	17.8	7
136	Diet and the Gut Microbiota â€“ How the Gut. , 2015, , 225-245.		6
137	Massive Survey on Bacterialâ€“Bacteriophages Biodiversity and Quality of Natural Whey Starter Cultures in Trentingrana Cheese Production. Frontiers in Microbiology, 2021, 12, 678012.	3.5	6
138	The Microbiota of the Human Gastrointestinal Tract. , 2015, , 1-15.		5
139	Impact of wheat aleurone on biomarkers of cardiovascular disease, gut microbiota and metabolites in adults with high body mass index: a double-blind, placebo-controlled, randomized clinical trial. European Journal of Nutrition, 2022, 61, 2651-2671.	3.9	5
140	Commentary on â€˜Prebiotics, immune function, infection and inflammation: a review of the evidenceâ€™. British Journal of Nutrition, 2009, 101, 631-632.	2.3	4
141	Applying novel approaches for GCâ€“Ã—â€“GC-TOF-MS data cleaning and trends clustering in VOCs time-series analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1096, 56-65.	2.3	4
142	Production of conjugated linoleic acid (CLA): effect of inulin on microbial composition and CLA concentration in a human intestinal model. Proceedings of the Nutrition Society, 2020, 79, .	1.0	4
143	Microbial community dynamics in phyto-thermotherapy baths viewed through next generation sequencing and metabolomics approach. Scientific Reports, 2020, 10, 17931.	3.3	4
144	Improving gut health in the elderly. , 2004, , 394-415.		4

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145	Inulin: a prebiotic functional food ingredient. Food Science and Technology Bulletin, 2006, 3, 31-46.	0.5	4
146	Shaping the human microbiome with prebiotic foods â€“ current perspectives for continued development. Food Science and Technology Bulletin, 2010, 7, 49-64.	0.5	4
147	A Human Volunteer Study to Determine the Prebiotic Effects of Lactulose Powder on Human Colonic Microbiota. Microbial Ecology in Health and Disease, 2002, 14, .	3.5	4
148	Ex Vivo Fecal Fermentation of Human Ileal Fluid Collected After Wild Strawberry Consumption Modulates Human Microbiome Community Structure and Metabolic Output and Protects Against DNA Damage in Colonic Epithelial Cells. Molecular Nutrition and Food Research, 2022, 66, e2100405.	3.3	4
149	Editorial [Hot Topic: The Human Microbiome - A Therapeutic Target for Prevention and Treatment of Chronic Disease (Executive Editor: Kieran Tuohy)]. Current Pharmaceutical Design, 2009, 15, 1401-1402.	1.9	3
150	Molecular Microbial Ecology of the Human Gut. , 0, , 135-155.		3
151	Advanced glycation end products (AGEs) in metabolic disease: linking diet, inflammation and microbiota. Proceedings of the Nutrition Society, 2020, 79, .	1.0	3
152	Impact of proanthocyanidin-rich apple intake on gut microbiota composition and polyphenol metabolomic activity in healthy mildly hypercholesterolemic subjects. Proceedings of the Nutrition Society, 2020, 79, .	1.0	3
153	The potential role of the intestinal gut microbiota in obesity and the metabolic syndrome. Food Science and Technology Bulletin, 2009, 5, 71-92.	0.5	3
154	Measuring phenolic compounds in Mankai: a novel polyphenol and amino rich plant protein source. Proceedings of the Nutrition Society, 2020, 79, .	1.0	2
155	Functions of the Human Intestinal Flora: The Use of Probiotics and Prebiotics. , 0, , 174-207.		1
156	The in vitro prebiotic potential and glycaemic index (GI) of wholegrain-oat-based cereals. Proceedings of the Nutrition Society, 2010, 69, .	1.0	1
157	Low glycaemic index wholegrain oat cereal consumption resulted in prebiotic and hypo-cholesterolaemic effects in those â€˜at riskâ€™ of metabolic disease. Proceedings of the Nutrition Society, 2011, 70, .	1.0	1
158	Î²2â€“1 fructans have a bifidogenic effect in healthy middle-aged humans and enhance the antibody response to seasonal influenza vaccination, but do not alter immune responses examined in the absence of vaccination: results from a randomised controlled trial. Proceedings of the Nutrition Society, 2013, 72, .	1.0	1
159	Apples increased the bifidobacteria population in human in vitro colonic gut modelÂâ€“Âpreliminary results. Proceedings of the Nutrition Society, 2014, 73, .	1.0	1
160	Effects of a novel probiotic, Bifidobacterium longum bv. infantis CCUG 52486 with prebiotic on the B-cell response to influenza vaccination. Proceedings of the Nutrition Society, 2014, 73, .	1.0	1
161	Population Level Divergence from the Mediterranean Diet and the Risk of Cancer and Metabolic Disease. , 2015, , 209-223.		1
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