Kieran Tuohy

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/900904/publications.pdf

Version: 2024-02-01

		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	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
2	Benefits of dietary fibre for children in health and disease. Archives of Disease in Childhood, 2022, 107, 973-979.	1.9	21
3	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
4	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
5	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
6	Effects of Diet-Modulated Autologous Fecal Microbiota Transplantation on Weight Regain. Gastroenterology, 2021, 160, 158-173.e10.	1.3	95
7	Effect of green-Mediterranean diet on intrahepatic fat: the DIRECT PLUS randomised controlled trial. Gut, 2021, 70, 2085-2095.	12.1	120
8	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
9	The Metabolomic-Gut-Clinical Axis of Mankai Plant-Derived Dietary Polyphenols. Nutrients, 2021, 13, 1866.	4.1	14
10	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
11	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
12	Low-Dose Lactulose as a Prebiotic for Improved Gut Health and Enhanced Mineral Absorption. Frontiers in Nutrition, 2021, 8, 672925.	3.7	32
13	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
14	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
15	Low-Molecular-Weight Seaweed-Derived Polysaccharides Lead to Increased Faecal Bulk but Do Not Alter Human Gut Health Markers. Foods, 2021, 10, 2988.	4.3	0
16	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
17	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
18	Large scale genome reconstructions illuminate Wolbachia evolution. Nature Communications, 2020, 11, 5235.	12.8	71

#	Article	IF	Citations
19	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
20	Wild strawberry polyphenols exhibit gut-protective bioactivity following in vivo digestion. Proceedings of the Nutrition Society, 2020, 79, .	1.0	0
21	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
22	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
23	Microbial community dynamics in phyto-thermotherapy baths viewed through next generation sequencing and metabolomics approach. Scientific Reports, 2020, 10, 17931.	3.3	4
24	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
25	Measuring phenolic compounds in Mankai: a novel polyphenol and amino rich plant protein source. Proceedings of the Nutrition Society, 2020, 79, .	1.0	2
26	Baricitinib counteracts metaflammation, thus protecting against diet-induced metabolic abnormalities in mice. Molecular Metabolism, 2020, 39, 101009.	6.5	23
27	Advanced glycation end products (AGEs) in metabolic disease: linking diet, inflammation and microbiota. Proceedings of the Nutrition Society, 2020, 79, .	1.0	3
28	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
29	Intestinal Organoids: A Tool for Modelling Dietâ€“Microbiomeâ€“Host Interactions. Trends in Endocrinology and Metabolism, 2020, 31, 848-858.	7.1	33
30	Food & Nutrition: The driving factors of our gut microbes. Proceedings of the Nutrition Society, 2020, 79, .	1.0	0
31	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
32	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
33	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
34	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
35	Nutrition and the ageing brain: Moving towards clinical applications. Ageing Research Reviews, 2020, 62, 101079.	10.9	56
36	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

#	Article	IF	Citations
37	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
38	Biomarkers of cereal food intake. Genes and Nutrition, 2019, 14, 28.	2.5	43
39	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
40	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
41	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
42	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
43	Gut microbiota and health: connecting actors across the metabolic system. Proceedings of the Nutrition Society, 2019, 78, 177-188.	1.0	49
44	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
45	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
46	Gutâ€‰:â€‰liverâ€‰:â€‰brain axis: the microbial challenge in the hepatic encephalopathy. Food and Function, 2018, 9, 1373-1388.	4.6	55
47	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
48	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
49	Gut microbiota functions: metabolism of nutrients and other food components. European Journal of Nutrition, 2018, 57, 1-24.	3.9	1,608
50	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
51	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
52	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
53	Prebiotic Wheat Bran Fractions Induce Specific Microbiota Changes. Frontiers in Microbiology, 2018, 9, 31.	3.5	45
54	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

#	Article	IF	Citations
55	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
56	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
57	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. Microbiome, 2017, 5, 4.	11.1	390
58	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
59	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
60	Inulin regulates endothelial function: a prebiotic smoking gun?. Nature Reviews Gastroenterology and Hepatology, 2017, 14, 392-394.	17.8	7
61	Hepatic Encephalopathy and the Gut Microbiota: An in Vitro Model to Study the Microbial and Ammonia Modulation Upon Prebiotic, Antibiotic and Probiotic Treatment. Journal of Clinical and Experimental Hepatology, 2017, 7, S40.	0.9	1
62	How do probiotics and prebiotics function at distant sites?. Beneficial Microbes, 2017, 8, 521-533.	2.4	61
63	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
64	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
65	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
66	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
67	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
68	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
69	Can 2 apples a day improve cardiovascular and gut health?. Proceedings of the Nutrition Society, 2016, 75, .	1.0	0
70	Nutrition challenges ahead. EFSA Journal, 2016, 14, e00504.	1.8	7
71	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
72	MODE OF DELIVERY, ROUTE OF DELIVERY AND DIET ALL REGULATE INFANT MICROBIOTA AND METABOLOME. Journal of Pediatric Gastroenterology and Nutrition, 2016, 63, .	1.8	0

#	Article	IF	Citations
73	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
74	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
75	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. Food and Function, 2016, 7, 1788-1796.	4.6	106
76	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
77	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
78	The gut microbiota and host health: a new clinical frontier. Gut, 2016, 65, 330-339.	12.1	1,719
79	Low-grade inflammation, diet composition and health: current research evidence and its translation. British Journal of Nutrition, 2015, 114, 999-1012.	2.3	600
80	Towards microbial fermentation metabolites as markers for health benefits of prebiotics. Nutrition Research Reviews, 2015, 28, 42-66.	4.1	251
81	OC38: Introduction of plasma vitamin C and Ferric Reducing Antioxidant Power into a combined biomarker with plasma carotenoids increases the association with fruit and vegetable intake. Proceedings of the Nutrition Society, 2015, 74, .	1.0	0
82	Habitat fragmentation is associated to gut microbiota diversity of an endangered primate: implications for conservation. Scientific Reports, 2015, 5, 14862.	3.3	170
83	Apples and Cardiovascular Healthâ€"Is the Gut Microbiota a Core Consideration?. Nutrients, 2015, 7, 3959-3998.	4.1	121
84	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
85	Identification and characterization of wild lactobacilli and pediococci from spontaneously fermented Mountain Cheese. Food Microbiology, 2015, 48, 123-132.	4.2	59
86	A Nutritional Anthropology of the Human Gut Microbiota. , 2015, , 17-26.		0
87	Population Level Divergence from the Mediterranean Diet and the Risk of Cancer and Metabolic Disease. , 2015, , 209-223.		1
88	Diet and the Gut Microbiota â€“ How the Gut. , 2015, , 225-245.		6
89	The Microbiota of the Human Gastrointestinal Tract. , 2015, , 1-15.		5
90	Shaping the Human Microbiome with Prebiotic Foods â€“ Current Perspectives for Continued Development**This is an update of: â€œShaping the human microbiome with prebiotic foods â€“ current perspectives for continued development.â€•Food Science and Technology Bulletin 2010; 7(4): 49â€“64. Available from: http://dx.doi.org/10.1616/1476-2137.15989 handle: http://hdl.handle.net/10449/19776. Re-published with the permission of International Food Information Service (IFIS Publishing).. , 2015, , 53-71.		1

#	Article	IF	Citations
91	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
92	Apples increased the bifidobacteria population in human in vitro colonic gut modelÂâ€“Âpreliminary results. Proceedings of the Nutrition Society, 2014, 73, .	1.0	1
93	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
94	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
95	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
96	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
97	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
98	An inÂvitro study of the effect of probiotics, prebiotics and synbiotics on the elderly faecal microbiota. Anaerobe, 2014, 27, 50-55.	2.1	58
99	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
100	Development of antimicrobial synbiotics using potentially-probiotic faecal isolates of Lactobacillus fermentum and Bifidobacterium longum. Anaerobe, 2013, 20, 5-13.	2.1	29
101	Bifidobacterium longum bv. infantis CCUG 52486 combined with gluco-oligosaccharide significantly reduces the duration of self-reported cold and flu-like symptoms among healthy older adults after seasonal influenza vaccination. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
102	Effects of BifidobacteriumlongumbvinfantisCCUG 52486 combined with glucooligosaccharideon immune cell populations in healthy young and older subjects receiving an influenza vaccination. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
103	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
104	Effects of Bifidobacteriumlongum bv. Infantis CCUG 52486 combined with glucooligosaccharide on immune cell populations in healthy young and older subjects receiving an influenza vaccination. Proceedings of the Nutrition Society, 2013, 72, .	1.0	0
105	Wholegrain oat-based cereals have prebiotic potential and low glycaemic index. British Journal of Nutrition, 2012, 108, 2198-2206.	2.3	47
106	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
107	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
108	Fermentable Carbohydrate Alters Hypothalamic Neuronal Activity and Protects Against the Obesogenic Environment. Obesity, 2012, 20, 1016-1023.	3.0	72

#	Article	IF	Citations
109	Moving with the times. International Journal of Food Sciences and Nutrition, 2012, 63, 257-258.	2.8	0
110	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
111	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
112	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
113	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
114	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
115	Differential Effects of Two Fermentable Carbohydrates on Central Appetite Regulation and Body Composition. PLoS ONE, 2012, 7, e43263.	2.5	66
116	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
117	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
118	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
119	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
120	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
121	Effects of Lactobacillus casei Shirota on immune function. Proceedings of the Nutrition Society, 2010, 69, .	1.0	0
122	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
123	The effect of different probiotic strains on immune function in vitro. Proceedings of the Nutrition Society, 2010, 69, .	1.0	0
124	The in vitro prebiotic potential and glycaemic index (GI) of wholegrain-oat-based cereals. Proceedings of the Nutrition Society, 2010, 69, .	1.0	1
125	Dietary prebiotics: current status and new definition. Food Science and Technology Bulletin, 2010, 7, 1-19.	0.5	432
126	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

#	Article	IF	Citations
127	In vitro evaluation of the microbiota modulation abilities of different sized whole oat grain flakes. Anaerobe, 2010, 16, 483-488.	2.1	76
128	A comparative in vitro investigation into the effects of cooked meats on the human faecal microbiota. Anaerobe, 2010, 16, 572-577.	2.1	60
129	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
130	Konjac glucomannan hydrolysate beneficially modulates bacterial composition and activity within the faecal microbiota. Journal of Functional Foods, 2010, 2, 219-224.	3.4	110
131	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
132	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
133	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
134	Profiling of Phenols in Human Fecal Water after Raspberry Supplementation. Journal of Agricultural and Food Chemistry, 2010, 58, 10389-10395.	5.2	51
135	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
136	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
137	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
138	In vitroevaluation of the fermentation properties and potential prebiotic activity of Agave fructans. Journal of Applied Microbiology, 2009, 108, 2114-21.	3.1	63
139	Top-Down Systems Biology Modeling of Host Metabotypeâ^'Microbiome Associations in Obese Rodents. Journal of Proteome Research, 2009, 8, 2361-2375.	3.7	228
140	Gut microbiome modulates the toxicity of hydrazine: a metabonomic study. Molecular BioSystems, 2009, 5, 351.	2.9	59
141	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
142	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
143	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
144	Post-Genomics Approaches towards Monitoring Changes within the Microbial Ecology of the Gut. , 2009, , 79-110.		0

#	Article	IF	Citations
145	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
146	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
147	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
148	FAO Technical Meeting on Prebiotics. Journal of Clinical Gastroenterology, 2008, 42, S156-S159.	2.2	279
149	Effect of polydextrose on intestinal microbes and immune functions in pigs. British Journal of Nutrition, 2007, 98, 123-133.	2.3	54
150	Metabolic Endotoxemia Initiates Obesity and Insulin Resistance. Diabetes, 2007, 56, 1761-1772.	0.6	4,964
151	Inulin-Type Fructans in Healthy Aging. Journal of Nutrition, 2007, 137, 2590S-2593S.	2.9	9
152	In vitro study on gas generation and prebiotic effects of some carbohydrates and their mixtures. Anaerobe, 2007, 13, 193-199.	2.1	51
153	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
154	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
155	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
156	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
157	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
158	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
159	The Gut Microbiota and Lipid Metabolism: Implications for Human Health and Coronary Heart Disease. Current Medicinal Chemistry, 2006, 13, 3005-3021.	2.4	122
160	Inulin: a prebiotic functional food ingredient. Food Science and Technology Bulletin, 2006, 3, 31-46.	0.5	4
161	Modulation of the Human Gut Microflora Towards Improved Health Using Prebiotics - Assessment of Efficacy. Current Pharmaceutical Design, 2005, 11, 75-90.	1.9	255
162	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

#	Article	IF	Citations
163	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
164	Improving gut health in the elderly. , 2004, , 394-415.		4
165	Using probiotics and prebiotics to improve gut health. Drug Discovery Today, 2003, 8, 692-700.	6.4	315
166	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
167	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
168	Prebiotic effects of inulin and oligofructose. British Journal of Nutrition, 2002, 87, S193-S197.	2.3	250
169	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
170	Prebiotic effects of inulin and oligofructose. British Journal of Nutrition, 2002, 87, 193-197.	2.3	113
171	Biosafety of marker genes. , 2002, , .		1
172	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
173	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
174	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
175	The human gut flora in nutrition and approaches for its dietary modulation. Nutrition Bulletin, 2000, 25, 223-231.	1.8	26
176	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
177	Functions of the Human Intestinal Flora: The Use of Probiotics and Prebiotics. , 0, , 174-207.		1
178	Molecular Microbial Ecology of the Human Gut. , 0, , 135-155.		3