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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	<i><scp>N</scp></i> â€acyl amines of docosahexaenoic acid and other <i>n</i> –3 polyunsatured fatty acids – from fishy endocannabinoids to potential leads. British Journal of Pharmacology, 2013, 169, 772-783.	5.4	83
2	The ethanolamide metabolite of DHA, docosahexaenoylethanolamine, shows immunomodulating effects in mouse peritoneal and RAW264.7 macrophages: evidence for a new link between fish oil and inflammation. British Journal of Nutrition, 2011, 105, 1798-1807.	2.3	73
3	Inhibition of <scp>COX</scp> â€2â€mediated eicosanoid production plays a major role in the antiâ€inflammatory effects of the endocannabinoid <scp><i>N</i></scp> <i>â€</i> docosahexaenoylethanolamine (<scp>DHEA</scp>) in macrophages. British lournal of Pharmacology, 2015, 172, 24-37.	5.4	52
4	Mitochondrial dynamics in cancer-induced cachexia. Biochimica Et Biophysica Acta: Reviews on Cancer, 2018, 1870, 137-150.	7.4	49
5	Cross-Species Comparison of Genes Related to Nutrient Sensing Mechanisms Expressed along the Intestine. PLoS ONE, 2014, 9, e107531.	2.5	45
6	Identification of hydroxytyrosyl oleate, a derivative of hydroxytyrosol with anti-inflammatory properties, in olive oil by-products. Food Chemistry, 2019, 279, 105-113.	8.2	40
7	Nutrient-induced glucagon like peptide-1 release is modulated by serotonin. Journal of Nutritional Biochemistry, 2016, 32, 142-150.	4.2	34
8	The Noncaloric Sweetener Rebaudioside A Stimulates Glucagon-Like Peptide 1 Release and Increases Enteroendocrine Cell Numbers in 2-Dimensional Mouse Organoids Derived from Different Locations of the Intestine. Journal of Nutrition, 2016, 146, 2429-2435.	2.9	26
9	In Vitro Anti-Inflammatory and Radical Scavenging Properties of Chinotto (Citrus myrtifolia Raf.) Essential Oils. Nutrients, 2018, 10, 783.	4.1	26
10	Docosahexaenoyl serotonin emerges as most potent inhibitor of IL-17 and CCL-20 released by blood mononuclear cells from a series of N -acyl serotonins identified in human intestinal tissue. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2017, 1862, 823-831.	2.4	20
11	Docosahexaenoyl serotonin, an endogenously formed n-3 fatty acid-serotonin conjugate has anti-inflammatory properties by attenuating IL-23–IL-17 signaling in macrophages. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2016, 1861, 2020-2028.	2.4	18
12	Capsaicin Analogues Derived from n-3 Polyunsaturated Fatty Acids (PUFAs) Reduce Inflammatory Activity of Macrophages and Stimulate Insulin Secretion by I²-Cells In Vitro. Nutrients, 2019, 11, 915.	4.1	17
13	Diverging metabolic effects of 2 energy-restricted diets differing in nutrient quality: a 12-week randomized controlled trial in subjects with abdominal obesity. American Journal of Clinical Nutrition, 2022, 116, 132-150.	4.7	15
14	N-Eicosapentaenoyl Dopamine, A Conjugate of Dopamine and Eicosapentaenoic Acid (EPA), Exerts Anti-inflammatory Properties in Mouse and Human Macrophages. Nutrients, 2019, 11, 2247.	4.1	12
15	Effect of Endoscopic Gastroplication on the Genome-Wide Transcriptome in the Upper Gastrointestinal Tract. Obesity Surgery, 2017, 27, 740-748.	2.1	10
16	The effects of sulfated secondary bile acids on intestinal barrier function and immune response in an inflammatory in vitro human intestinal model. Heliyon, 2022, 8, e08883.	3.2	10
17	The Intestinal Fatty Acid-Enteroendocrine Interplay, Emerging Roles for Olfactory Signaling and Serotonin Conjugates. Molecules, 2021, 26, 1416.	3.8	9
18	A Diet Rich in Fish Oil and Leucine Ameliorates Hypercalcemia in Tumour-Induced Cachectic Mice. International Journal of Molecular Sciences, 2019, 20, 4978.	4.1	7