

# Halina Stoklosinski

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11007815/publications.pdf>

Version: 2024-02-01

9  
papers

207  
citations

1163117

8  
h-index

1474206

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

378  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of early dietary intervention with a fermentable fibre on colonic microbiota activity and mucin gene expression in newly weaned rats. <i>Journal of Functional Foods</i> , 2012, 4, 520-530.	3.4	41
2	In vitro Utilization of Gold and Green Kiwifruit Oligosaccharides by Human Gut Microbial Populations. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 200-207.	3.2	37
3	Consumption of kiwifruit capsules increases <i>Faecalibacterium prausnitzii</i> abundance in functionally constipated individuals: a randomised controlled human trial. <i>Journal of Nutritional Science</i> , 2017, 6, e52.	1.9	34
4	Short-term feeding of fermentable dietary fibres influences the gut microbiota composition and metabolic activity in rats. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2572-2581.	2.7	20
5	Differential effects of probiotics, prebiotics, and synbiotics on gut microbiota and gene expression in rats. <i>Journal of Functional Foods</i> , 2015, 13, 204-213.	3.4	19
6	Kiwifruit fermentation drives positive gut microbial and metabolic changes irrespective of initial microbiota composition. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 37-45.	2.7	18
7	Evaluation of gastrointestinal transit in rats fed dietary fibres differing in their susceptibility to large intestine fermentation. <i>Journal of Functional Foods</i> , 2012, 4, 107-115.	3.4	17
8	Goat and cow milk powder-based diets with or without prebiotics influence gut microbial populations and fermentation products in newly weaned rats. <i>Food Bioscience</i> , 2018, 24, 73-79.	4.4	16
9	Goat and cow milk differ in altering microbiota composition and fermentation products in rats with gut dysbiosis induced by amoxicillin. <i>Food and Function</i> , 2021, 12, 3104-3119.	4.6	5