

# Rachel N Carmody

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1199831/publications.pdf>

Version: 2024-02-01

28  
papers

11,315  
citations

331538

21  
h-index

526166

27  
g-index

33  
all docs

33  
docs citations

33  
times ranked

17309  
citing authors

#	ARTICLE	IF	CITATIONS
1	Diet rapidly and reproducibly alters the human gut microbiome. <i>Nature</i> , 2014, 505, 559-563.	13.7	7,592
2	Diet Dominates Host Genotype in Shaping the Murine Gut Microbiota. <i>Cell Host and Microbe</i> , 2015, 17, 72-84.	5.1	941
3	The microbial pharmacists within us: a metagenomic view of xenobiotic metabolism. <i>Nature Reviews Microbiology</i> , 2016, 14, 273-287.	13.6	552
4	Dietary Polyphenols Promote Growth of the Gut Bacterium <i>Akkermansia muciniphila</i> and Attenuate High-Fat Diet-Induced Metabolic Syndrome. <i>Diabetes</i> , 2015, 64, 2847-2858.	0.3	526
5	The energetic significance of cooking. <i>Journal of Human Evolution</i> , 2009, 57, 379-391.	1.3	326
6	Host-microbial interactions in the metabolism of therapeutic and diet-derived xenobiotics. <i>Journal of Clinical Investigation</i> , 2014, 124, 4173-4181.	3.9	211
7	Human adaptation to the control of fire. <i>Evolutionary Anthropology</i> , 2010, 19, 187-199.	1.7	187
8	Energetic consequences of thermal and nonthermal food processing. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2011, 108, 19199-19203.	3.3	166
9	Microbial transmission in animal social networks and the social microbiome. <i>Nature Ecology and Evolution</i> , 2020, 4, 1020-1035.	3.4	122
10	Cooking shapes the structure and function of the gut microbiome. <i>Nature Microbiology</i> , 2019, 4, 2052-2063.	5.9	112
11	Cooking and grinding reduces the cost of meat digestion. <i>Comparative Biochemistry and Physiology Part A, Molecular &amp; Integrative Physiology</i> , 2007, 148, 651-656.	0.8	72
12	Grape proanthocyanidin-induced intestinal bloom of <i>Akkermansia muciniphila</i> is dependent on its baseline abundance and precedes activation of host genes related to metabolic health. <i>Journal of Nutritional Biochemistry</i> , 2018, 56, 142-151.	1.9	72
13	The role of the microbiome in the neurobiology of social behaviour. <i>Biological Reviews</i> , 2020, 95, 1131-1166.	4.7	72
14	Cooking increases net energy gain from a lipid-rich food. <i>American Journal of Physical Anthropology</i> , 2015, 156, 11-18.	2.1	42
15	Effects of domestication on the gut microbiota parallel those of human industrialization. <i>ELife</i> , 2021, 10, .	2.8	42
16	The significance of cooking for early hominin scavenging. <i>Journal of Human Evolution</i> , 2015, 84, 62-70.	1.3	38
17	The gut microbiome as a biomarker of differential susceptibility to SARS-CoV-2. <i>Trends in Molecular Medicine</i> , 2021, 27, 1115-1134.	3.5	37
18	Age Patterning in Wild Chimpanzee Gut Microbiota Diversity Reveals Differences from Humans in Early Life. <i>Current Biology</i> , 2021, 31, 613-620.e3.	1.8	31

#	ARTICLE	IF	CITATIONS
19	Genetic Evidence of Human Adaptation to a Cooked Diet. <i>Genome Biology and Evolution</i> , 2016, 8, 1091-1103.	1.1	29
20	Gut microbiota through an evolutionary lens. <i>Science</i> , 2021, 372, 462-463.	6.0	29
21	Host-microbial interactions in the metabolism of different dietary fats. <i>Cell Metabolism</i> , 2021, 33, 857-872.	7.2	29
22	A statistical model for describing and simulating microbial community profiles. <i>PLoS Computational Biology</i> , 2021, 17, e1008913.	1.5	21
23	Gut Microbes Make for Fattier Fish. <i>Cell Host and Microbe</i> , 2012, 12, 259-261.	5.1	18
24	Thinking Outside the Cereal Box: Noncarbohydrate Routes for Dietary Manipulation of the Gut Microbiota. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	14
25	Insights From a Short-Term Proteinâ€“Calorie Restriction Exploratory Trial in Elective Carotid Endarterectomy Patients. <i>Vascular and Endovascular Surgery</i> , 2019, 53, 470-476.	0.3	11
26	Gut Microbiota Predicts Healthy Late-Life Aging in Male Mice. <i>Nutrients</i> , 2021, 13, 3290.	1.7	10
27	Working out the bugs: microbial modulation of athletic performance. <i>Nature Metabolism</i> , 2019, 1, 658-659.	5.1	2
28	Influences of the Control of Fire on the Energy Value and Composition of the Human Diet. , 0, , .		0