

Ian Rowland

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

6,946
citations

136740

32
h-index

214527

47
g-index

54
all docs

54
docs citations

54
times ranked

10421
citing authors

#	ARTICLE	IF	CITATIONS
1	Prebiotic effects: metabolic and health benefits. British Journal of Nutrition, 2010, 104, S1-S63.	1.2	1,745
2	Gut microbiota functions: metabolism of nutrients and other food components. European Journal of Nutrition, 2018, 57, 1-24.	1.8	1,608
3	Dietary synbiotics reduce cancer risk factors in polypectomized and colon cancer patients. American Journal of Clinical Nutrition, 2007, 85, 488-496.	2.2	469
4	Bioavailability of phyto-oestrogens. British Journal of Nutrition, 2003, 89, S45-S58.	1.2	329
5	InÂvitro evaluation of the antimicrobial activity of a range of probiotics against pathogens: Evidence for the effects of organic acids. Anaerobe, 2012, 18, 530-538.	1.0	215
6	Impact of phenolic-rich olive leaf extract on blood pressure, plasma lipids and inflammatory markers: a randomised controlled trial. European Journal of Nutrition, 2017, 56, 1421-1432.	1.8	168
7	Comparative effects of six probiotic strains on immune function<i>in vitro</i>. British Journal of Nutrition, 2012, 108, 459-470.	1.2	152
8	Potential anti-cancer effects of virgin olive oil phenol on colorectal carcinogenesis models in vitro. International Journal of Cancer, 2005, 117, 1-7.	2.3	134
9	The Role of the Gastrointestinal Microbiota in Colorectal Cancer. Current Pharmaceutical Design, 2009, 15, 1524-1527.	0.9	129
10	Novel probiotics and prebiotics: road to the market. Current Opinion in Biotechnology, 2015, 32, 99-103.	3.3	125
11	Colon-available raspberry polyphenols exhibit anti-cancer effects on in vitro models of colon cancer. Journal of Carcinogenesis, 2007, 6, 4.	2.5	109
12	The impact of date palm fruits and their component polyphenols, on gut microbial ecology, bacterial metabolites and colon cancer cell proliferation. Journal of Nutritional Science, 2014, 3, e46.	0.7	107
13	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. Food and Function, 2016, 7, 1788-1796.	2.1	106
14	Effect of Colonic Bacterial Metabolites on Caco-2 Cell Paracellular Permeability In Vitro. Nutrition and Cancer, 2008, 60, 259-266.	0.9	103
15	Gastrointestinal modifications and bioavailability of brown seaweed phlorotannins and effects on inflammatory markers. British Journal of Nutrition, 2016, 115, 1240-1253.	1.2	99
16	Immunomodulatory effects of a probiotic drink containing Lactobacillus casei Shirota in healthy older volunteers. European Journal of Nutrition, 2013, 52, 1853-1863.	1.8	97
17	Stevia Leaf to Stevia Sweetener: Exploring Its Science, Benefits, and Future Potential. Journal of Nutrition, 2018, 148, 1186S-1205S.	1.3	96
18	Current level of consensus on probiotic science-Report of an expert meeting- London, 23 November 2009. Gut Microbes, 2010, 1, 436-439.	4.3	89

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19	Enhancing consumer liking of low salt tomato soup over repeated exposure by herb and spice seasonings. <i>Appetite</i> , 2014, 81, 20-29.	1.8	83
20	Impact of palm date consumption on microbiota growth and large intestinal health: a randomised, controlled, cross-over, human intervention study. <i>British Journal of Nutrition</i> , 2015, 114, 1226-1236.	1.2	78
21	Secoiridoids delivered as olive leaf extract induce acute improvements in human vascular function and reduction of an inflammatory cytokine: a randomised, double-blind, placebo-controlled, cross-over trial. <i>British Journal of Nutrition</i> , 2015, 114, 75-83.	1.2	73
22	Antipathogenic activity of probiotics against <i>Salmonella Typhimurium</i> and <i>Clostridium difficile</i> in anaerobic batch culture systems: Is it due to synergies in probiotic mixtures or the specificity of single strains?. <i>Anaerobe</i> , 2013, 24, 60-65.	1.0	60
23	Impact of a (poly)phenol-rich extract from the brown algae <i>Ascophyllum nodosum</i> on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 688-700.	2.2	59
24	Persistence of Anticancer Activity in Berry Extracts after Simulated Gastrointestinal Digestion and Colonic Fermentation. <i>PLoS ONE</i> , 2012, 7, e49740.	1.1	58
25	Comparison of <i>in vivo</i> and <i>in vitro</i> digestion on polyphenol composition in lingonberries: Potential impact on colonic health. <i>BioFactors</i> , 2014, 40, 611-623.	2.6	58
26	An exploratory study into the putative prebiotic activity of fructans isolated from <i>Agave angustifolia</i> and the associated anticancer activity. <i>Anaerobe</i> , 2013, 22, 38-44.	1.0	53
27	Effect of simulated gastrointestinal digestion and fermentation on polyphenolic content and bioactivity of brown seaweed phlorotannin-rich extracts. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700223.	1.5	52
28	Soy products in the management of breast cancer. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2012, 15, 586-591.	1.3	42
29	Tracking (Poly)phenol Components from Raspberries in Ileal Fluid. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7631-7641.	2.4	39
30	A comparison of the anticancer properties of isoxanthohumol and 8-prenylnaringenin using <i>in vitro</i> models of colon cancer. <i>BioFactors</i> , 2013, 39, 441-447.	2.6	38
31	Olive leaf phenolics and cardiovascular risk reduction: Physiological effects and mechanisms of action. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2012, 1, 125-140.	0.3	37
32	In Vitro Fermentation of NUTRIOSE® FB06, a Wheat Dextrin Soluble Fibre, in a Continuous Culture Human Colonic Model System. <i>PLoS ONE</i> , 2013, 8, e77128.	1.1	37
33	Neither soyfoods nor isoflavones warrant classification as endocrine disruptors: a technical review of the observational and clinical data. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5824-5885.	5.4	35
34	Sulforaphane-enriched extracts from glucoraphanin-rich broccoli exert antimicrobial activity against gut pathogens <i>in vitro</i> and innovative cooking methods increase <i>in vivo</i> intestinal delivery of sulforaphane. <i>European Journal of Nutrition</i> , 2021, 60, 1263-1276.	1.8	32
35	Addition of Orange Pomace to Orange Juice Attenuates the Increases in Peak Glucose and Insulin Concentrations after Sequential Meal Ingestion in Men with Elevated Cardiometabolic Risk. <i>Journal of Nutrition</i> , 2016, 146, 1197-1203.	1.3	29
36	In Vitro and in Vivo Models of Colorectal Cancer: Antigenotoxic Activity of Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3852-3866.	2.4	26

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37	The Anti-Proliferative Effects of Enterolactone in Prostate Cancer Cells: Evidence for the Role of DNA Licencing Genes, mi-R106b Cluster Expression, and PTEN Dosage. <i>Nutrients</i> , 2014, 6, 4839-4855.	1.7	25
38	Application of the BRAFO-tiered approach for benefit-risk assessment to case studies on natural foods. <i>Food and Chemical Toxicology</i> , 2012, 50, S699-S709.	1.8	21
39	Potential anti-obesogenic properties of non-digestible carbohydrates: specific focus on resistant dextrin. <i>Proceedings of the Nutrition Society</i> , 2015, 74, 258-267.	0.4	19
40	Novel colon-available triterpenoids identified in raspberry fruits exhibit antigenotoxic activities in vitro. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600327.	1.5	19
41	Markers for nutrition studies: review of criteria for the evaluation of markers. <i>European Journal of Nutrition</i> , 2013, 52, 1685-1699.	1.8	18
42	Orange pomace fibre increases a composite scoring of subjective ratings of hunger and fullness in healthy adults. <i>Appetite</i> , 2016, 107, 478-485.	1.8	16
43	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021, 40, 101862.	3.9	16
44	Effect of Fecal Water on an In Vitro Model of Colonic Mucosal Barrier Function. <i>Nutrition and Cancer</i> , 2007, 57, 59-65.	0.9	15
45	Aryl hydrocarbon Receptor activation during <i>in vitro</i> and <i>in vivo</i> digestion of raw and cooked broccoli (<i>brassica oleracea</i> var. <i>italica</i>). <i>Food and Function</i> , 2020, 11, 4026-4037.	2.1	12
46	The composition of potentially bioactive triterpenoid glycosides in red raspberry is influenced by tissue, extraction procedure and genotype. <i>Food and Function</i> , 2017, 8, 3469-3479.	2.1	10
47	Nontargeted LC-MS/MS Profiling of Compounds in Ileal Fluids That Decrease after Raspberry Intake Identifies Consistent Alterations in Bile Acid Composition. <i>Journal of Natural Products</i> , 2016, 79, 2606-2615.	1.5	6
48	Whole Plant Foods and Colon Cancer Risk. , 2015, , 195-207.		0
49	Glucosinolates and Cruciferous Vegetables. , 0, , 685-698.		0