Ian Rowland

List of Publications by Year in descending order

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49 papers 6,946 citations

32 h-index 214527 47 g-index

54 all docs

54 docs citations

54 times ranked 10421 citing authors

#	Article	IF	CITATIONS
1	Neither soyfoods nor isoflavones warrant classification as endocrine disruptors: a technical review of the observational and clinical data. Critical Reviews in Food Science and Nutrition, 2022, 62, 5824-5885.	5.4	35
2	Sulforaphane-enriched extracts from glucoraphanin-rich broccoli exert antimicrobial activity against gut pathogens in vitro and innovative cooking methods increase in vivo intestinal delivery of sulforaphane. European Journal of Nutrition, 2021, 60, 1263-1276.	1.8	32
3	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.	3.9	16
4	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>ltalica</i>). Food and Function, 2020, 11, 4026-4037.	2.1	12
5	Gut microbiota functions: metabolism of nutrients and other food components. European Journal of Nutrition, 2018, 57, 1-24.	1.8	1,608
6	Stevia Leaf to Stevia Sweetener: Exploring Its Science, Benefits, and Future Potential. Journal of Nutrition, 2018, 148, 1186S-1205S.	1.3	96
7	Impact of a (poly)phenol-rich extract from the brown algae Ascophyllum nodosum on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. American Journal of Clinical Nutrition, 2018, 108, 688-700.	2.2	59
8	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
9	The composition of potentially bioactive triterpenoid glycosides in red raspberry is influenced by tissue, extraction procedure and genotype. Food and Function, 2017, 8, 3469-3479.	2.1	10
10	Effect of simulated gastrointestinal digestion and fermentation on polyphenolic content and bioactivity of brown seaweed phlorotanninâ€rich extracts. Molecular Nutrition and Food Research, 2017, 61, 1700223.	1.5	52
11	Novel colonâ€evailable triterpenoids identified in raspberry fruits exhibit antigenotoxic activities in vitro. Molecular Nutrition and Food Research, 2017, 61, 1600327.	1.5	19
12	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. Journal of Nutrition, 2016, 146, 1197-1203.	1.3	29
13	Orange pomace fibre increases a composite scoring of subjective ratings of hunger and fullness in healthy adults. Appetite, 2016, 107, 478-485.	1.8	16
14	Nontargeted LC-MS ^{<i>n</i>} Profiling of Compounds in Ileal Fluids That Decrease after Raspberry Intake Identifies Consistent Alterations in Bile Acid Composition. Journal of Natural Products, 2016, 79, 2606-2615.	1.5	6
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	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. Food and Function, 2016, 7, 1788-1796.	2.1	106
17	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. British Journal of Nutrition, 2015, 114, 75-83.	1.2	73
18	Impact of palm date consumption on microbiota growth and large intestinal health: a randomised, controlled, cross-over, human intervention study. British Journal of Nutrition, 2015, 114, 1226-1236.	1.2	78

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19	Potential anti-obesogenic properties of non-digestible carbohydrates: specific focus on resistant dextrin. Proceedings of the Nutrition Society, 2015, 74, 258-267.	0.4	19
20	Whole Plant Foods and Colon Cancer Risk., 2015, , 195-207.		0
21	Novel probiotics and prebiotics: road to the market. Current Opinion in Biotechnology, 2015, 32, 99-103.	3.3	125
22	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. Nutrients, 2014, 6, 4839-4855.	1.7	25
23	Comparison of <i>in vivo</i> and <i>in vitro</i> digestion on polyphenol composition in lingonberries: Potential impact on colonic health. BioFactors, 2014, 40, 611-623.	2.6	58
24	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
25	Tracking (Poly)phenol Components from Raspberries in Ileal Fluid. Journal of Agricultural and Food Chemistry, 2014, 62, 7631-7641.	2.4	39
26	In Vitro and in Vivo Models of Colorectal Cancer: Antigenotoxic Activity of Berries. Journal of Agricultural and Food Chemistry, 2014, 62, 3852-3866.	2.4	26
27	Enhancing consumer liking of low salt tomato soup over repeated exposure by herb and spice seasonings. Appetite, 2014, 81, 20-29.	1.8	83
28	An exploratory study into the putative prebiotic activity of fructans isolated from Agave angustifolia and the associated anticancer activity. Anaerobe, 2013, 22, 38-44.	1.0	53
29	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
30	Antipathogenic activity of probiotics against Salmonella Typhimurium and Clostridium difficile in anaerobic batch culture systems: Is it due to synergies in probiotic mixtures or the specificity of single strains?. Anaerobe, 2013, 24, 60-65.	1.0	60
31	A comparison of the anticancer properties of isoxanthohumol and 8â€prenylnaringenin using <i>in vitro</i> i> models of colon cancer. BioFactors, 2013, 39, 441-447.	2.6	38
32	Markers for nutrition studies: review of criteria for the evaluation of markers. European Journal of Nutrition, 2013, 52, 1685-1699.	1.8	18
33	In Vitro Fermentation of NUTRIOSE® FB06, a Wheat Dextrin Soluble Fibre, in a Continuous Culture Human Colonic Model System. PLoS ONE, 2013, 8, e77128.	1.1	37
34	Soy products in the management of breast cancer. Current Opinion in Clinical Nutrition and Metabolic Care, 2012, 15, 586-591.	1.3	42
35	Persistence of Anticancer Activity in Berry Extracts after Simulated Gastrointestinal Digestion and Colonic Fermentation. PLoS ONE, 2012, 7, e49740.	1.1	58
36	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

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37	Application of the BRAFO-tiered approach for benefit-risk assessment to case studies on natural foods. Food and Chemical Toxicology, 2012, 50, S699-S709.	1.8	21
38	Comparative effects of six probiotic strains on immune function (i) in vitro (i). British Journal of Nutrition, 2012, 108, 459-470.	1.2	152
39	Olive leaf phenolics and cardiovascular risk reduction: Physiological effects and mechanisms of action. Nutrition and Aging (Amsterdam, Netherlands), 2012, 1, 125-140.	0.3	37
40	Prebiotic effects: metabolic and health benefits. British Journal of Nutrition, 2010, 104, S1-S63.	1.2	1,745
41	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
42	The Role of the Gastrointestinal Microbiota in Colorectal Cancer. Current Pharmaceutical Design, 2009, 15, 1524-1527.	0.9	129
43	Effect of Colonic Bacterial Metabolites on Caco-2 Cell Paracellular Permeability In Vitro. Nutrition and Cancer, 2008, 60, 259-266.	0.9	103
44	Colon-available raspberry polyphenols exhibit anti-cancer effects on in vitro models of colon cancer. Journal of Carcinogenesis, 2007, 6, 4.	2.5	109
45	Dietary synbiotics reduce cancer risk factors in polypectomized and colon cancer patients. American Journal of Clinical Nutrition, 2007, 85, 488-496.	2.2	469
46	Effect of Fecal Water on an In Vitro Model of Colonic Mucosal Barrier Function. Nutrition and Cancer, 2007, 57, 59-65.	0.9	15
47	Potential anti-cancer effects of virgin olive oil phenolson colorectal carcinogenesis modelsin vitro. International Journal of Cancer, 2005, 117, 1-7.	2.3	134
48	Bioavailability of phyto-oestrogens. British Journal of Nutrition, 2003, 89, S45-S58.	1.2	329
49	Glucosinolates and Cruciferous Vegetables. , 0, , 685-698.		0