

# Paul J Moughan

## List of Publications by Year in descending order

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196  
papers

7,562  
citations

57758

44  
h-index

74163

75  
g-index

197  
all docs

197  
docs citations

197  
times ranked

6572  
citing authors

#	ARTICLE	IF	CITATIONS
1	Regulation of Tight Junction Permeability by Intestinal Bacteria and Dietary Components <sup>1,2</sup> . Journal of Nutrition, 2011, 141, 769-776.	2.9	901
2	The future supply of animal-derived protein for human consumption. Trends in Food Science and Technology, 2013, 29, 62-73.	15.1	363
3	Protein Digestibility-Corrected Amino Acid Scores and Digestible Indispensable Amino Acid Scores Differentially Describe Protein Quality in Growing Male Rats. Journal of Nutrition, 2015, 145, 372-379.	2.9	272
4	Are intact peptides absorbed from the healthy gut in the adult human?. Nutrition Research Reviews, 2014, 27, 308-329.	4.1	175
5	Composition, Structure, and Digestive Dynamics of Milk From Different Species—A Review. Frontiers in Nutrition, 2020, 7, 577759.	3.7	140
6	A New Method for Determining Digestible Reactive Lysine in Foods—A Review. Journal of Agricultural and Food Chemistry, 1996, 44, 2202-2209.	5.2	115
7	Amino Acid Absorption in the Large Intestine of Humans and Porcine Models. Journal of Nutrition, 2017, 147, 1493-1498.	2.9	107
8	Amino acid availability: aspects of chemical analysis and bioassay methodology. Nutrition Research Reviews, 2003, 16, 127-141.	4.1	104
9	Effect of Heat Damage in an Autoclave on the Reactive Lysine Contents of Soy Products and Corn Distillers Dried Grains with Solubles. Use of the Results To Check on Lysine Damage in Common Qualities of These Ingredients. Journal of Agricultural and Food Chemistry, 2007, 55, 10737-10743.	5.2	104
10	Bioactive Peptides Derived from Food. Journal of AOAC INTERNATIONAL, 2005, 88, 955-966.	1.5	101
11	Long-Chain Polyunsaturated Fatty Acids and the Regulation of Bone Metabolism. Experimental Biology and Medicine, 2007, 232, 1275-1288.	2.4	97
12	Endogenous amino acid flow in the stomach and small intestine of the young growing pig. Journal of the Science of Food and Agriculture, 1992, 60, 437-442.	3.5	95
13	Perchloric and trichloroacetic acids as precipitants of protein in endogenous ileal digesta from the rat. Journal of the Science of Food and Agriculture, 1990, 52, 13-21.	3.5	91
14	Endogenous lysine and other amino acid flows at the terminal ileum of the growing pig (20 kg). Journal of the Science of Food and Agriculture, 1993, 61, 31-40.	3.5	91
15	Ileal digestibility of dietary protein in the growing pig and adult human. British Journal of Nutrition, 2009, 102, 1752-1759.	2.3	90
16	In vivo digestion of bovine milk fat globules: Effect of processing and interfacial structural changes. I. Gastric digestion. Food Chemistry, 2013, 141, 3273-3281.	8.2	89
17	Protein quality as determined by the Digestible Indispensable Amino Acid Score: evaluation of factors underlying the calculation: Table 1. Nutrition Reviews, 2016, 74, 584-599.	5.8	87
18	Actinidin Enhances Gastric Protein Digestion As Assessed Using an in Vitro Gastric Digestion Model. Journal of Agricultural and Food Chemistry, 2010, 58, 5068-5073.	5.2	74

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19	Live <i>Faecalibacterium prausnitzii</i> in an apical anaerobic model of the intestinal epithelial barrier. <i>Cellular Microbiology</i> , 2015, 17, 226-240.	2.1	73
20	Endogenous amino acid flow at the terminal ileum of the rat determined under conditions of peptide alimentation. <i>Journal of the Science of Food and Agriculture</i> , 1991, 55, 175-187.	3.5	69
21	Correction for Amino Acid Loss during Acid Hydrolysis of a Purified Protein. <i>Analytical Biochemistry</i> , 1996, 236, 199-207.	2.4	69
22	Composition of Nitrogen-Containing Fractions in Digesta From the Distal Ileum of Pigs Fed a Protein-Free Diet. <i>Journal of Nutrition</i> , 1991, 121, 1570-1574.	2.9	66
23	Gastric emptying rate and chyme characteristics for cooked brown and white rice meals <i>in vivo</i> . <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2900-2908.	3.5	66
24	Factors contributing to the selection of dietary protein food sources. <i>Clinical Nutrition</i> , 2018, 37, 130-138.	5.0	64
25	Intestinal barrier dysfunction: implications for chronic inflammatory conditions of the bowel. <i>Nutrition Research Reviews</i> , 2016, 29, 40-59.	4.1	63
26	Endogenous flow of total lysine and other amino acids at the distal ileum of the protein-or peptide-fed rat: The chemical labelling of gelatin protein by transformation of lysine to homoarginine. <i>Journal of the Science of Food and Agriculture</i> , 1990, 52, 179-192.	3.5	62
27	Animal models for determining amino acid digestibility in humans – a review. <i>British Journal of Nutrition</i> , 2012, 108, S273-S281.	2.3	62
28	Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo ( <i>Cucurbita pepo</i> ) fruit – A novel source. <i>Carbohydrate Polymers</i> , 2007, 67, 233-244.	10.2	60
29	Actinidin Enhances Protein Digestion in the Small Intestine As Assessed Using an <i>in Vitro</i> Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5074-5080.	5.2	60
30	Dietary Fiber Viscosity and Endogenous Protein Excretion at the Terminal Ileum of Growing Rats. <i>Journal of Nutrition</i> , 1993, 123, 1898-1904.	2.9	59
31	<i>In vitro</i> determination of dietary protein and amino acid digestibility for humans. <i>British Journal of Nutrition</i> , 2012, 108, S282-S287.	2.3	59
32	Gastric pH Distribution and Mixing of Soft and Rigid Food Particles in the Stomach using a Dual-Marker Technique. <i>Food Biophysics</i> , 2014, 9, 292-300.	3.0	59
33	<i>In vivo</i> digestion of bovine milk fat globules: Effect of processing and interfacial structural changes. II. Upper digestive tract digestion. <i>Food Chemistry</i> , 2013, 141, 3215-3223.	8.2	58
34	The effect of amino acid and peptide alimentation on the determination of endogenous amino acid flow at the terminal ileum of the rat. <i>Journal of the Science of Food and Agriculture</i> , 1990, 51, 47-56.	3.5	54
35	The effect of food dry matter intake on endogenous ileal amino acid excretion determined under peptide alimentation in the 50 kg liveweight pig. <i>Journal of the Science of Food and Agriculture</i> , 1993, 62, 235-243.	3.5	54
36	Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. <i>Food Chemistry</i> , 2014, 152, 546-551.	8.2	53

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37	Hydrolyzed dietary casein as compared with the intact protein reduces postprandial peripheral, but not whole-body, uptake of nitrogen in humans. <i>American Journal of Clinical Nutrition</i> , 2009, 90, 1011-1022.	4.7	50
38	The influence of whey protein and glycomacropeptide on satiety in adult humans. <i>Physiology and Behavior</i> , 2009, 96, 162-168.	2.1	50
39	The Three-Week-Old Piglet as a Model Animal for Studying Protein Digestion in Human Infants. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 1995, 21, 387-393.	1.8	49
40	Endogenous Components of Digesta Protein from the Terminal Ileum of Pigs Fed a Casein-Based Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2072-2078.	5.2	47
41	Dietary Fiber Viscosity and Amino Acid Digestibility, Proteolytic Digestive Enzyme Activity and Digestive Organ Weights in Growing Rats. <i>Journal of Nutrition</i> , 1994, 124, 833-841.	2.9	46
42	Dietary peptides increase endogenous amino acid losses from the gut in adults. <i>American Journal of Clinical Nutrition</i> , 2005, 81, 1359-1365.	4.7	46
43	Accuracy of the Atwater factors and related food energy conversion factors with low-fat, high-fiber diets when energy intake is reduced spontaneously. <i>American Journal of Clinical Nutrition</i> , 2007, 86, 1649-1656.	4.7	46
44	Available Lysine in Foods: A Brief Historical Overview. <i>Journal of AOAC INTERNATIONAL</i> , 2008, 91, 901-906.	1.5	46
45	Gut luminal endogenous protein: Implications for the determination of ileal amino acid digestibility in humans. <i>British Journal of Nutrition</i> , 2012, 108, S258-S263.	2.3	46
46	Human gut endogenous proteins as a potential source of angiotensin-I-converting enzyme (ACE-I)-, renin inhibitory and antioxidant peptides. <i>Peptides</i> , 2016, 76, 30-44.	2.4	46
47	Comparison of methods to determine the endogenous amino acid flow at the terminal ileum of the growing rat. <i>Journal of the Science of Food and Agriculture</i> , 1995, 67, 359-366.	3.5	45
48	Available lysine and digestible amino acid contents of proteinaceous foods of India. <i>British Journal of Nutrition</i> , 2012, 108, S59-S68.	2.3	45
49	Actinidin from kiwifruit ( <i>Actinidia deliciosa</i> cv. Hayward) increases the digestion and rate of gastric emptying of meat proteins in the growing pig. <i>British Journal of Nutrition</i> , 2014, 111, 957-967.	2.3	45
50	Absorption of lysine and methionine from the proximal colon of the piglet. <i>British Journal of Nutrition</i> , 1994, 71, 739-752.	2.3	44
51	Digestible Reactive Lysine in Processed Feedstuffs: Application of a New Bioassay. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1189-1194.	5.2	44
52	Food-derived bioactive peptides – a new paradigm. <i>Nutrition Research Reviews</i> , 2014, 27, 16-20.	4.1	44
53	Absorption of Lysine and Deoxyketosyllysine in an Early-Maillard Brownd Casein by the Growing Pig. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1520-1525.	5.2	43
54	Application of a New Method for Determining Digestible Reactive Lysine to Variably Heated Protein Sources. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1582-1586.	5.2	43

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55	Effect of actinidin from kiwifruit ( <i>Actinidia deliciosa</i> cv. Hayward) on the digestion of food proteins determined in the growing rat. <i>Food Chemistry</i> , 2011, 129, 1681-1689.	8.2	43
56	Cooking Conditions Affect the True Ileal Digestible Amino Acid Content and Digestible Indispensable Amino Acid Score (DIAAS) of Bovine Meat as Determined in Pigs. <i>Journal of Nutrition</i> , 2018, 148, 1564-1569.	2.9	43
57	Guanidination of lysine in selected dietary proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 209-211.	5.2	42
58	The amino acid composition of human milk corrected for amino acid digestibility. <i>British Journal of Nutrition</i> , 1998, 80, 25-34.	2.3	42
59	Population protein intakes and food sustainability indices: The metrics matter. <i>Global Food Security</i> , 2021, 29, 100548.	8.1	42
60	Twenty-four hour feline excretion patterns in entire and castrated cats. <i>Physiology and Behavior</i> , 1995, 58, 467-469.	2.1	40
61	Development of a novel bioassay for determining the available lysine contents of foods and feedstuffs. <i>Nutrition Research Reviews</i> , 2007, 20, 3-16.	4.1	40
62	Total and Reactive Lysine Contents in Selected Cereal-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4454-4458.	5.2	39
63	Low temperature post-harvest storage of New Zealand Taewa (Maori potato): Effects on starch physico-chemical and functional characteristics. <i>Food Chemistry</i> , 2008, 106, 583-596.	8.2	39
64	Determination of endogenous amino acid flow at the terminal ileum of the rat. <i>Journal of the Science of Food and Agriculture</i> , 1988, 44, 227-235.	3.5	38
65	The Effect of Hydrolysis Time on Amino Acid Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 888-893.	1.5	37
66	Available (Ileal Digestible Reactive) Lysine in Selected Pet Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3517-3522.	5.2	37
67	Kiwifruit fibre level influences the predicted production and absorption of SCFA in the hindgut of growing pigs using a combined <i>in vivo</i> and <i>in vitro</i> digestion methodology. <i>British Journal of Nutrition</i> , 2016, 115, 1317-1324.	2.3	37
68	Endogenous proteins in terminal ileal digesta of adult subjects fed a casein-based diet. <i>American Journal of Clinical Nutrition</i> , 2012, 96, 508-515.	4.7	36
69	An Evaluation With Piglets of Bovine Milk, Hydrolyzed Bovine Milk, and Isolated Soybean Proteins Included in Infant Milk Formulas. II. Stomach-Emptying Rate and the Postprandial Change in Gastric pH and Milk-Clotting Enzyme Activity. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 1991, 12, 253-259.	1.8	35
70	Effect of hydrolysis time on the determination of the amino acid composition of diet, ileal digesta, and feces samples and on the determination of dietary amino acid digestibility coefficients. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 981-985.	5.2	34
71	Dietary Influences on Endogenous Ileal Protein and Amino Acid Loss in the Pig—A Review. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , 1996, 46, 154-164.	0.2	33
72	An Acute Ileal Amino Acid Digestibility Assay Is a Valid Procedure for Use in Human Ileostomates. <i>Journal of Nutrition</i> , 2005, 135, 404-409.	2.9	32

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73	Dietary Actinidin from Kiwifruit ( <i>Actinidia deliciosa</i> cv. Hayward) Increases Gastric Digestion and the Gastric Emptying Rate of Several Dietary Proteins in Growing Rats. <i>Journal of Nutrition</i> , 2014, 144, 440-446.	2.9	32
74	Nondietary Gut Materials Interfere with the Determination of Dietary Fiber Digestibility in Growing Pigs When Using the Prosky Method ., <i>Journal of Nutrition</i> , 2015, 145, 1966-1972.	2.9	32
75	Potential misinterpretation of the nutritional value of dietary fiber: correcting fiber digestibility values for nondietary gut-interfering material. <i>Nutrition Reviews</i> , 2016, 74, 517-533.	5.8	32
76	Food-Derived Bioactive Peptides Influence Gut Function. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2007, 17, S5-S22.	2.1	31
77	Hydrolyzed Casein Influences Intestinal Mucin Gene Expression in the Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5572-5576.	5.2	31
78	Holistic properties of foods: a changing paradigm in human nutrition. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5056-5063.	3.5	31
79	Digestible Indispensable Amino Acid Scores (DIAAS) of Six Cooked Chinese Pulses. <i>Nutrients</i> , 2020, 12, 3831.	4.1	31
80	Gastrointestinal Endogenous Proteins as a Source of Bioactive Peptides - An In Silico Study. <i>PLoS ONE</i> , 2014, 9, e98922.	2.5	31
81	Evaluation of the isotope dilution technique for determining ileal endogenous nitrogen excretion in the rat. <i>Journal of the Science of Food and Agriculture</i> , 1992, 58, 165-172.	3.5	30
82	In vitro techniques for the assessment of the nutritive value of feed grains for pigs: a review. <i>Australian Journal of Agricultural Research</i> , 1999, 50, 871.	1.5	30
83	Amino acid composition determined using multiple hydrolysis times for three goat milk formulations. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 679-690.	2.8	30
84	Properties of Gastric Chyme from Pigs Fed Cooked Brown or White Rice. <i>Food Biophysics</i> , 2013, 8, 12-23.	3.0	30
85	Structural changes in cow, goat, and sheep skim milk during dynamic in vitro gastric digestion. <i>Journal of Dairy Science</i> , 2021, 104, 1394-1411.	3.4	30
86	Long chain polyunsaturated fatty acids alter membrane-bound RANK-L expression and osteoprotegerin secretion by MC3T3-E1 osteoblast-like cells. <i>Prostaglandins and Other Lipid Mediators</i> , 2008, 85, 42-48.	1.9	29
87	Assessment of the True Ileal Digestibility of Reactive Lysine as a Predictor of Lysine Uptake from the Small Intestine of the Growing Pig. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4378-4383.	5.2	28
88	Complex Rheological Properties of a Water-Soluble Extract from the Fronds of the Black Tree Fern, <i>Cyathea medullaris</i> . <i>Biomacromolecules</i> , 2007, 8, 3414-3421.	5.4	28
89	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009, 42, 666-673.	6.2	28
90	Gelation of milks of different species (dairy cattle, goat, sheep, red deer, and water buffalo) using glucono- $\delta$ -lactone and pepsin. <i>Journal of Dairy Science</i> , 2020, 103, 5844-5862.	3.4	28

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91	An Evaluation with Piglets of Bovine Milk, Hydrolyzed Bovine Milk, and Isolated Soybean Proteins Included in Infant Milk Formulas. I. Effect on Organ Development, Digestive Enzyme Activities, and Amino Acid Digestibility. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 1990, 10, 385-394.	1.8	27
92	Gut Endogenous Nitrogen and Amino Acid Excretions in Adult Domestic Cats Fed a Protein-free Diet or an Enzymatically Hydrolyzed Casein-Based Diet. <i>Journal of Nutrition</i> , 1996, 126, 955-962.	2.9	27
93	Effect of time of consumption of preloads on measures of satiety in healthy normal weight women. <i>Appetite</i> , 2012, 59, 281-288.	3.7	27
94	Impact of oral immunoglobulins on animal health – A review. <i>Animal Science Journal</i> , 2019, 90, 1099-1110.	1.4	27
95	Determination of Dietary Amino Acid Digestibility in Humans. <i>Journal of Nutrition</i> , 2019, 149, 2101-2109.	2.9	25
96	Isolation and Characterization of a Felinine-containing Peptide from the Blood of the Domestic Cat ( <i>Felis catus</i> ). <i>Journal of Biological Chemistry</i> , 2002, 277, 114-119.	3.4	24
97	Available (Ileal Digestible Reactive) Lysine in Selected Cereal-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9453-9457.	5.2	24
98	Animal-sourced foods are required for minimum-cost nutritionally adequate food patterns for the United States. <i>Nature Food</i> , 2020, 1, 376-381.	14.0	24
99	Structural changes in milk from different species during gastric digestion in piglets. <i>Journal of Dairy Science</i> , 2022, 105, 3810-3831.	3.4	23
100	Effect of whey protein and glycomacropeptide on measures of satiety in normal-weight adult women. <i>Appetite</i> , 2014, 78, 172-178.	3.7	22
101	Ileal Digesta Nondietary Substrates from Cannulated Pigs Are Major Contributors to In Vitro Human Hindgut Short-Chain Fatty Acid Production. <i>Journal of Nutrition</i> , 2017, 147, 264-271.	2.9	22
102	Food matrix and co-presence of turmeric compounds influence bioavailability of curcumin in healthy humans. <i>Food and Function</i> , 2019, 10, 4584-4592.	4.6	22
103	Protein nitrogen, peptide nitrogen and free amino acid nitrogen in endogenous digesta nitrogen at the terminal ileum of the rat. <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 291-298.	3.5	21
104	The <sup>15</sup> N-isotope dilution method for determining ileal endogenous nitrogen excretion in the young (10) Tj ETQq0 0.0 rgBT /Overlock 10	3.5	21
105	Urinary Excretion of Endogenous Nitrogen Metabolites in Adult Domestic Cats Using a Protein-Free Diet and the Regression Technique. <i>Journal of Nutrition</i> , 1997, 127, 623-629.	2.9	21
106	Effect of Oxidation of Dietary Proteins with Performic Acid on True Ileal Amino Acid Digestibility As Determined in the Growing Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 699-707.	5.2	21
107	In-vitro determination of nitrogen digestibility and lysine availability in meat and bone meals and comparison with in-vivo ileal digestibility estimates. <i>Journal of the Science of Food and Agriculture</i> , 1989, 47, 281-292.	3.5	20
108	Predicted Apparent Digestion of Energy-Yielding Nutrients Differs between the Upper and Lower Digestive Tracts in Rats and Humans. <i>Journal of Nutrition</i> , 2010, 140, 469-476.	2.9	20

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109	Effect of food matrix microstructure on stomach emptying rate and apparent ileal fatty acid digestibility of almond lipids. <i>Food and Function</i> , 2014, 5, 2410-2419.	4.6	20
110	Gastrointestinal Endogenous Protein-Derived Bioactive Peptides: An in Vitro Study of Their Gut Modulatory Potential. <i>International Journal of Molecular Sciences</i> , 2016, 17, 482.	4.1	20
111	Orally Administered Ovine Serum Immunoglobulins Influence Growth Performance, Organ Weights, and Gut Morphology in Growing Rats. <i>Journal of Nutrition</i> , 2009, 139, 244-249.	2.9	19
112	Optimisation of inoculum concentration and incubation duration for an in vitro hindgut dry matter digestibility assay. <i>Food Chemistry</i> , 2013, 136, 624-631.	8.2	19
113	Gastric Digestion of Raw and Roasted Almonds <i>In Vivo</i>. <i>Journal of Food Science</i> , 2013, 78, H1807-13.	3.1	19
114	Dietary protein and amino acids—Consideration of the undigestible fraction. <i>Poultry Science</i> , 2014, 93, 2400-2410.	3.4	19
115	Effects of whey protein and its two major protein components on satiety and food intake in normal-weight women. <i>Physiology and Behavior</i> , 2017, 175, 113-118.	2.1	19
116	Quantifying the contribution of dietary protein to whole body protein kinetics: examination of the intrinsically labeled proteins method. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2019, 317, E74-E84.	3.5	19
117	Determination of True Ileal Amino Acid Digestibility in the Growing Pig for Calculation of Digestible Indispensable Amino Acid Score (DIAAS). <i>Journal of Nutrition</i> , 2020, 150, 2621-2623.	2.9	18
118	Impact of gastric coagulation on the kinetics of release of fat globules from milk of different species. <i>Food and Function</i> , 2021, 12, 1783-1802.	4.6	18
119	Digestible nutrients and available (ATP) energy contents of two varieties of kiwifruit ( <i>Actinidia</i> ) Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	8.2	17
120	'The Rate at Which Digested Protein Enters the Small Intestine Modulates the Rate of Amino Acid Digestibility throughout the Small Intestine of Growing Pigs. <i>Journal of Nutrition</i> , 2018, 148, 1743-1750.	2.9	17
121	Endogenous amino acid flow at the terminal ileum of adult humans determined following the ingestion of a single protein-free meal. <i>Journal of the Science of Food and Agriculture</i> , 1993, 61, 439-442.	3.5	16
122	Different Expressions of Dietary Protein and Amino Acid Digestibility in Pig Feeds and Their Application in Protein Evaluation: A Theoretical Approach. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , 1996, 46, 165-172.	0.2	16
123	A comparison of selected methods for determining eicosapentaenoic acid and docosahexaenoic acid in cereal-based foods. <i>Food Chemistry</i> , 2011, 125, 1320-1327.	8.2	16
124	Ovine Serum Immunoglobulin Has Immunomodulatory Effects in Growing Rats Gavaged with <i>Salmonella enteritidis</i> . <i>Journal of Nutrition</i> , 2011, 141, 950-956.	2.9	16
125	Korean ginseng modulates the ileal microbiota and mucin gene expression in the growing rat. <i>Food and Function</i> , 2014, 5, 1506.	4.6	16
126	Development of an In Vivo and In Vitro Ileal Fermentation Method in a Growing Pig Model. <i>Journal of Nutrition</i> , 2018, 148, 298-305.	2.9	16



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127	Accuracy of the Atwater factors and related food energy conversion factors with low-fat, high-fiber diets when energy intake is reduced spontaneously. <i>American Journal of Clinical Nutrition</i> , 2007, 86, 1649-1656.	4.7	16
128	A Casein Hydrolysate Does Not Enhance Gut Endogenous Protein Flows Compared with Intact Casein When Fed to Growing Rats. <i>Journal of Nutrition</i> , 2008, 138, 556-561.	2.9	15
129	Using chamber results for amino acid absorption of protein hydrolysates in porcine jejunum must be corrected for endogenous protein. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1857-1861.	3.5	15
130	Validation of a dual <i>in vivo</i> – <i>in vitro</i> assay for predicting the digestibility of nutrients in humans. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2637-2645.	3.5	15
131	Kiwifruit, Mucins, and the Gut Barrier. <i>Advances in Food and Nutrition Research</i> , 2013, 68, 169-185.	3.0	15
132	Gastric protein hydrolysis of raw and roasted almonds in the growing pig. <i>Food Chemistry</i> , 2016, 211, 502-508.	8.2	15
133	Intact and hydrolyzed casein lead to similar ileal endogenous protein and amino acid flows in adult humans. <i>American Journal of Clinical Nutrition</i> , 2020, 111, 90-97.	4.7	15
134	Effects of spray-dried animal plasma on the growth performance of weaned piglets—A review. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 699-714.	2.2	15
135	Acid-insoluble ash as a marker compound for use in digestibility studies with humans. <i>Journal of the Science of Food and Agriculture</i> , 1991, 54, 269-274.	3.5	14
136	A genetic upper limit to whole-body protein deposition in a strain of growing pigs <sup>1</sup> . <i>Journal of Animal Science</i> , 2006, 84, 3301-3309.	0.5	14
137	An effect of dietary protein content on endogenous ileal lysine flow in the growing rat. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 233-238.	3.5	14
138	The In Vitro Anti-pathogenic Activity of Immunoglobulin Concentrates Extracted from Ovine Blood. <i>Applied Biochemistry and Biotechnology</i> , 2009, 157, 442-452.	2.9	14
139	A model to predict the ATP equivalents of macronutrients absorbed from food. <i>Food and Function</i> , 2013, 4, 432-442.	4.6	14
140	Dietary Protein Structure Affects Endogenous Ileal Amino Acids But Not True Ileal Amino Acid Digestibility in Growing Male Rats. <i>Journal of Nutrition</i> , 2015, 145, 193-198.	2.9	14
141	Effect of whey protein and a free amino acid mixture simulating whey protein on measures of satiety in normal-weight women. <i>British Journal of Nutrition</i> , 2016, 116, 1666-1673.	2.3	14
142	Feeding Dietary Peptides to Growing Rats Enhances Gut Endogenous Protein Flows Compared with Feeding Protein-Free or Free Amino Acid-Based Diets. <i>Journal of Nutrition</i> , 2007, 137, 2431-2436.	2.9	13
143	Methods for Mucin Analysis: A Comparative Study. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6029-6035.	5.2	13
144	Advances in Stable Isotope Tracer Methodology Part 2: New Thoughts about an “Old” Method—Measurement of Whole Body Protein Synthesis and Breakdown in the Fed State. <i>Journal of Investigative Medicine</i> , 2020, 68, 11-15.	1.6	13

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