

# Paul J Moughan

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/2224511/paul-j-moughan-publications-by-citations.pdf>  
**Version:** 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.  
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

194 papers	5,826 citations	40 h-index	66 g-index
197 ext. papers	6,672 ext. citations	4.6 avg, IF	6.13 L-index

#	Paper	IF	Citations
194	Regulation of tight junction permeability by intestinal bacteria and dietary components. <i>Journal of Nutrition</i> , <b>2011</b> , 141, 769-76	4.1	692
193	The future supply of animal-derived protein for human consumption. <i>Trends in Food Science and Technology</i> , <b>2013</b> , 29, 62-73	15.3	281
192	Protein digestibility-corrected amino acid scores and digestible indispensable amino acid scores differentially describe protein quality in growing male rats. <i>Journal of Nutrition</i> , <b>2015</b> , 145, 372-9	4.1	188
191	Are intact peptides absorbed from the healthy gut in the adult human?. <i>Nutrition Research Reviews</i> , <b>2014</b> , 27, 308-29	7	127
190	A New Method for Determining Digestible Reactive Lysine in Foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2202-2209	5.7	98
189	Amino acid availability: aspects of chemical analysis and bioassay methodology. <i>Nutrition Research Reviews</i> , <b>2003</b> , 16, 127-41	7	88
188	Bioactive Peptides Derived from Food. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 955-966	1.7	87
187	Perchloric and trichloroacetic acids as precipitants of protein in endogenous ileal digesta from the rat. <i>Journal of the Science of Food and Agriculture</i> , <b>1990</b> , 52, 13-21	4.3	87
186	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10737-43	5.7	86
185	Endogenous amino acid flow in the stomach and small intestine of the young growing pig. <i>Journal of the Science of Food and Agriculture</i> , <b>1992</b> , 60, 437-442	4.3	81
184	Endogenous lysine and other amino acid flows at the terminal ileum of the growing pig (20 kg bodyweight): The effect of protein-free, synthetic amino acid, peptide and protein alimentation. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 61, 31-40	4.3	78
183	Long-chain polyunsaturated fatty acids and the regulation of bone metabolism. <i>Experimental Biology and Medicine</i> , <b>2007</b> , 232, 1275-88	3.7	76
182	Ileal digestibility of dietary protein in the growing pig and adult human. <i>British Journal of Nutrition</i> , <b>2009</b> , 102, 1752-9	3.6	75
181	In vivo digestion of bovine milk fat globules: effect of processing and interfacial structural changes. I. Gastric digestion. <i>Food Chemistry</i> , <b>2013</b> , 141, 3273-81	8.5	70
180	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> , <b>1991</b> , 55, 175-187	4.3	66
179	Amino Acid Absorption in the Large Intestine of Humans and Porcine Models. <i>Journal of Nutrition</i> , <b>2017</b> , 147, 1493-1498	4.1	63
178	Correction for amino acid loss during acid hydrolysis of a purified protein. <i>Analytical Biochemistry</i> , <b>1996</b> , 236, 199-207	3.1	63

177	Protein quality as determined by the Digestible Indispensable Amino Acid Score: evaluation of factors underlying the calculation. <i>Nutrition Reviews</i> , <b>2016</b> , 74, 584-99	6.4	61
176	Actinidin enhances gastric protein digestion as assessed using an in vitro gastric digestion model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5068-73	5.7	57
175	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> , <b>1990</b> , 52, 179-192	4.3	57
174	Actinidin enhances protein digestion in the small intestine as assessed using an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5074-80	5.7	52
173	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> , <b>1990</b> , 51, 47-56	4.3	52
172	Gastric emptying rate and chyme characteristics for cooked brown and white rice meals in vivo. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 2900-8	4.3	50
171	Live <i>Faecalibacterium prausnitzii</i> in an apical anaerobic model of the intestinal epithelial barrier. <i>Cellular Microbiology</i> , <b>2015</b> , 17, 226-40	3.9	49
170	Animal models for determining amino acid digestibility in humans - a review. <i>British Journal of Nutrition</i> , <b>2012</b> , 108 Suppl 2, S273-81	3.6	49
169	Dietary fiber viscosity and endogenous protein excretion at the terminal ileum of growing rats. <i>Journal of Nutrition</i> , <b>1993</b> , 123, 1898-904	4.1	49
168	Composition of nitrogen-containing fractions in digesta from the distal ileum of pigs fed a protein-free diet. <i>Journal of Nutrition</i> , <b>1991</b> , 121, 1570-4	4.1	49
167	The influence of whey protein and glycomacropeptide on satiety in adult humans. <i>Physiology and Behavior</i> , <b>2009</b> , 96, 162-8	3.5	47
166	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> , <b>2007</b> , 67, 233-244	10.3	47
165	Composition, Structure, and Digestive Dynamics of Milk From Different Species-A Review. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 577759	6.2	46
164	In vivo digestion of bovine milk fat globules: effect of processing and interfacial structural changes. II. Upper digestive tract digestion. <i>Food Chemistry</i> , <b>2013</b> , 141, 3215-23	8.5	46
163	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> , <b>1993</b> , 62, 235-243	4.3	46
162	Gastric pH Distribution and Mixing of Soft and Rigid Food Particles in the Stomach using a Dual-Marker Technique. <i>Food Biophysics</i> , <b>2014</b> , 9, 292-300	3.2	44
161	Dietary peptides increase endogenous amino acid losses from the gut in adults. <i>American Journal of Clinical Nutrition</i> , <b>2005</b> , 81, 1359-65	7	43
160	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> , <b>1995</b> , 67, 359-366	4.3	43

159	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> , <b>2009</b> , 90, 1011-22	7	42
158	Endogenous components of digesta protein from the terminal ileum of pigs fed a casein-based diet. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 2072-8	5.7	42
157	Factors contributing to the selection of dietary protein food sources. <i>Clinical Nutrition</i> , <b>2018</b> , 37, 130-138	5.9	42
156	In vitro determination of dietary protein and amino acid digestibility for humans. <i>British Journal of Nutrition</i> , <b>2012</b> , 108 Suppl 2, S282-7	3.6	40
155	Digestible Reactive Lysine in Processed Feedstuffs: Application of a New Bioassay. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1189-1194	5.7	40
154	Absorption of Lysine and Deoxyketosyllsine in an Early-Maillard Browned Casein by the Growing Pig. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 1520-1525	5.7	40
153	Dietary fiber viscosity and amino acid digestibility, proteolytic digestive enzyme activity and digestive organ weights in growing rats. <i>Journal of Nutrition</i> , <b>1994</b> , 124, 833-41	4.1	40
152	Application of a New Method for Determining Digestible Reactive Lysine to Variably Heated Protein Sources. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1582-1586	5.7	39
151	The three-week-old piglet as a model animal for studying protein digestion in human infants. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , <b>1995</b> , 21, 387-93	2.8	39
150	Intestinal barrier dysfunction: implications for chronic inflammatory conditions of the bowel. <i>Nutrition Research Reviews</i> , <b>2016</b> , 29, 40-59	7	39
149	Food-derived bioactive peptides--a new paradigm. <i>Nutrition Research Reviews</i> , <b>2014</b> , 27, 16-20	7	38
148	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> , <b>2011</b> , 129, 1681-1689	8.5	38
147	Guanidination of lysine in selected dietary proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 209-211	5.7	38
146	Gut luminal endogenous protein: implications for the determination of ileal amino acid digestibility in humans. <i>British Journal of Nutrition</i> , <b>2012</b> , 108 Suppl 2, S258-63	3.6	37
145	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> , <b>2007</b> , 86, 1649-56	7.56	37
144	The amino acid composition of human milk corrected for amino acid digestibility. <i>British Journal of Nutrition</i> , <b>1998</b> , 80, 25-34	3.6	37
143	Absorption of lysine and methionine from the proximal colon of the piglet. <i>British Journal of Nutrition</i> , <b>1994</b> , 71, 739-52	3.6	37
142	Determination of endogenous amino acid flow at the terminal ileum of the rat. <i>Journal of the Science of Food and Agriculture</i> , <b>1988</b> , 44, 227-235	4.3	37

141	Human gut endogenous proteins as a potential source of angiotensin-I-converting enzyme (ACE-I)-, renin inhibitory and antioxidant peptides. <i>Peptides</i> , <b>2016</b> , 76, 30-44	3.8	36
140	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> , <b>2014</b> , 111, 957-67	3.6	35
139	Twenty-four hour feline [corrected] excretion patterns in entire and castrated cats. <i>Physiology and Behavior</i> , <b>1995</b> , 58, 467-9	3.5	35
138	Available Lysine in Foods: A Brief Historical Overview. <i>Journal of AOAC INTERNATIONAL</i> , <b>2008</b> , 91, 901-906	3.7	34
137	Endogenous proteins in terminal ileal digesta of adult subjects fed a casein-based diet. <i>American Journal of Clinical Nutrition</i> , <b>2012</b> , 96, 508-15	7	33
136	Available lysine and digestible amino acid contents of proteinaceous foods of India. <i>British Journal of Nutrition</i> , <b>2012</b> , 108 Suppl 2, S59-68	3.6	33
135	Low temperature post-harvest storage of New Zealand Taewa (Maori potato): Effects on starch physico-chemical and functional characteristics. <i>Food Chemistry</i> , <b>2008</b> , 106, 583-596	8.5	33
134	Development of a novel bioassay for determining the available lysine contents of foods and feedstuffs. <i>Nutrition Research Reviews</i> , <b>2007</b> , 20, 3-16	7	32
133	Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. <i>Food Chemistry</i> , <b>2014</b> , 152, 546-51	8.5	31
132	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> , <b>1991</b> , 12, 253-9	2.8	31
131	Hydrolyzed casein influences intestinal mucin gene expression in the rat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 5572-6	5.7	30
130	Kiwifruit fibre level influences the predicted production and absorption of SCFA in the hindgut of growing pigs using a combined in vivo-in vitro digestion methodology. <i>British Journal of Nutrition</i> , <b>2016</b> , 115, 1317-24	3.6	30
129	Available (ileal digestible reactive) lysine in selected pet foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3517-22	5.7	28
128	The Effect of Hydrolysis Time on Amino Acid Analysis. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 888-893	3.7	28
127	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> , <b>2018</b> , 148, 1564-1569	4.1	28
126	Nondietary Gut Materials Interfere with the Determination of Dietary Fiber Digestibility in Growing Pigs When Using the Prosky Method. <i>Journal of Nutrition</i> , <b>2015</b> , 145, 1966-72	4.1	27
125	Properties of Gastric Chyme from Pigs Fed Cooked Brown or White Rice. <i>Food Biophysics</i> , <b>2013</b> , 8, 12-23	3.2	27
124	Total and reactive lysine contents in selected cereal-based food products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4454-8	5.7	27

123	Dietary Influences on Endogenous Ileal Protein and Amino Acid Loss in the Pig. A Review. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , <b>1996</b> , 46, 154-164	0.6	27
122	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> , <b>1992</b> , 40, 981-985	5.7	26
121	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> , <b>1992</b> , 58, 165-172	4.3	26
120	Potential misinterpretation of the nutritional value of dietary fiber: correcting fiber digestibility values for nondietary gut-interfering material. <i>Nutrition Reviews</i> , <b>2016</b> , 74, 517-33	6.4	25
119	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , <b>2009</b> , 42, 666-673	7	25
118	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> , <b>1997</b> , 45, 4378-4383	5.7	25
117	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> , <b>2008</b> , 85, 42-8	3.7	25
116	Food-derived bioactive peptides influence gut function. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , <b>2007</b> , 17 Suppl, S5-22	4.4	25
115	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> , <b>1996</b> , 126, 955-62	4.1	24
114	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> , <b>1990</b> , 10, 385-94	2.8	23
113	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> , <b>2014</b> , 144, 440-6	4.1	22
112	Effect of time of consumption of preloads on measures of satiety in healthy normal weight women. <i>Appetite</i> , <b>2012</b> , 59, 281-8	4.5	22
111	Amino acid composition determined using multiple hydrolysis times for three goat milk formulations. <i>International Journal of Food Sciences and Nutrition</i> , <b>2008</b> , 59, 679-90	3.7	22
110	An acute ileal amino acid digestibility assay is a valid procedure for use in human ileostomates. <i>Journal of Nutrition</i> , <b>2005</b> , 135, 404-9	4.1	22
109	In vitro techniques for the assessment of the nutritive value of feed grains for pigs: a review. <i>Australian Journal of Agricultural Research</i> , <b>1999</b> , 50, 871		22
108	Gastrointestinal endogenous proteins as a source of bioactive peptides--an in silico study. <i>PLoS ONE</i> , <b>2014</b> , 9, e98922	3.7	22
107	Complex rheological properties of a water-soluble extract from the fronds of the black tree fern, <i>Cyathea medullaris</i> . <i>Biomacromolecules</i> , <b>2007</b> , 8, 3414-21	6.9	21
106	Isolation and characterization of a feline-containing peptide from the blood of the domestic cat ( <i>Felis catus</i> ). <i>Journal of Biological Chemistry</i> , <b>2002</b> , 277, 114-9	5.4	21



105	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> , <b>1992</b> , 59, 291-298	4.3	21
104	Holistic properties of foods: a changing paradigm in human nutrition. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 5056-5063	4.3	21
103	Predicted apparent digestion of energy-yielding nutrients differs between the upper and lower digestive tracts in rats and humans. <i>Journal of Nutrition</i> , <b>2010</b> , 140, 469-76	4.1	20
102	Orally administered ovine serum immunoglobulins influence growth performance, organ weights, and gut morphology in growing rats. <i>Journal of Nutrition</i> , <b>2009</b> , 139, 244-9	4.1	19
101	Available (ileal digestible reactive) lysine in selected cereal-based food products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9453-7	5.7	19
100	The 15N-isotope dilution method for determining ileal endogenous nitrogen excretion in the young (10 kg liveweight) pig. <i>Journal of the Science of Food and Agriculture</i> , <b>1995</b> , 69, 41-50	4.3	19
99	Effect of food matrix microstructure on stomach emptying rate and apparent ileal fatty acid digestibility of almond lipids. <i>Food and Function</i> , <b>2014</b> , 5, 2410-9	6.1	18
98	Effect of whey protein and glycomacropeptide on measures of satiety in normal-weight adult women. <i>Appetite</i> , <b>2014</b> , 78, 172-8	4.5	18
97	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> , <b>2017</b> , 147, 264-271	4.1	17
96	Optimisation of inoculum concentration and incubation duration for an in vitro hindgut dry matter digestibility assay. <i>Food Chemistry</i> , <b>2013</b> , 136, 624-31	8.5	17
95	Digestible nutrients and available (ATP) energy contents of two varieties of kiwifruit ( <i>Actinidia deliciosa</i> and <i>Actinidia chinensis</i> ). <i>Food Chemistry</i> , <b>2012</b> , 130, 67-72	8.5	17
94	Urinary excretion of endogenous nitrogen metabolites in adult domestic cats using a protein-free diet and the regression technique. <i>Journal of Nutrition</i> , <b>1997</b> , 127, 623-9	4.1	17
93	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> , <b>1989</b> , 47, 281-292	4.3	17
92	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> , <b>2014</b> , 62, 699-707	5.7	16
91	Dietary protein and amino acids-consideration of the undigestible fraction. <i>Poultry Science</i> , <b>2014</b> , 93, 2400-10	3.9	16
90	A comparison of selected methods for determining eicosapentaenoic acid and docosahexaenoic acid in cereal-based foods. <i>Food Chemistry</i> , <b>2011</b> , 125, 1320-1327	8.5	16
89	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> , <b>1993</b> , 61, 439-442	4.3	16
88	Effects of whey protein and its two major protein components on satiety and food intake in normal-weight women. <i>Physiology and Behavior</i> , <b>2017</b> , 175, 113-118	3.5	15

87	Gastric digestion of raw and roasted almonds in vivo. <i>Journal of Food Science</i> , <b>2013</b> , 78, H1807-13	3.4	15
86	Ovine serum immunoglobulin has immunomodulatory effects in growing rats gavaged with <i>Salmonella enteritidis</i> . <i>Journal of Nutrition</i> , <b>2011</b> , 141, 950-6	4.1	15
85	A casein hydrolysate does not enhance gut endogenous protein flows compared with intact casein when fed to growing rats. <i>Journal of Nutrition</i> , <b>2008</b> , 138, 556-61	4.1	15
84	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> , <b>2007</b> , 86, 1649-1656 <sup>15</sup>	7.1	15
83	Gastrointestinal Endogenous Protein-Derived Bioactive Peptides: An in Vitro Study of Their Gut Modulatory Potential. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 482	6.3	15
82	Dietary protein structure affects endogenous ileal amino acids but not true ileal amino acid digestibility in growing male rats. <i>Journal of Nutrition</i> , <b>2015</b> , 145, 193-8	4.1	14
81	Population protein intakes and food sustainability indices: The metrics matter. <i>Global Food Security</i> , <b>2021</b> , 29, 100548	8.3	14
80	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> , <b>2019</b> , 317, E74-E84	6	13
79	Animal-sourced foods are required for minimum-cost nutritionally adequate food patterns for the United States. <i>Nature Food</i> , <b>2020</b> , 1, 376-381	14.4	13
78	Food matrix and co-presence of turmeric compounds influence bioavailability of curcumin in healthy humans. <i>Food and Function</i> , <b>2019</b> , 10, 4584-4592	6.1	13
77	Ussing 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> , <b>2009</b> , 89, 1857-1864 <sup>13</sup>	4.3	13
76	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> , <b>2007</b> , 137, 2431-6	4.1	13
75	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> , <b>2007</b> , 87, 233-238	4.3	13
74	A genetic upper limit to whole-body protein deposition in a strain of growing pigs. <i>Journal of Animal Science</i> , <b>2006</b> , 84, 3301-9	0.7	13
73	Acid-insoluble ash as a marker compound for use in digestibility studies with humans. <i>Journal of the Science of Food and Agriculture</i> , <b>1991</b> , 54, 269-274	4.3	13
72	Development of an In Vivo and In Vitro Ileal Fermentation Method in a Growing Pig Model. <i>Journal of Nutrition</i> , <b>2018</b> , 148, 298-305	4.1	12
71	Impact of oral immunoglobulins on animal health-A review. <i>Animal Science Journal</i> , <b>2019</b> , 90, 1099-1110	1.8	12
70	Validation of a dual in vivo-in vitro assay for predicting the digestibility of nutrients in humans. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 2637-45	4.3	12



69	Kiwifruit, mucins, and the gut barrier. <i>Advances in Food and Nutrition Research</i> , <b>2013</b> , 68, 169-85	6	12
68	The effect of feeding regimen on apparent and true ileal nitrogen digestibility for rats fed diets containing different sources of protein. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1050-1060	4.3	12
67	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> , <b>1996</b> , 46, 165-172	0.6	12
66	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> , <b>2020</b> , 103, 5844-5862	4	12
65	Digestible Indispensable Amino Acid Scores (DIAAS) of Six Cooked Chinese Pulses. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	12
64	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> , <b>2016</b> , 116, 1666-1673	3.6	11
63	Korean ginseng modulates the ileal microbiota and mucin gene expression in the growing rat. <i>Food and Function</i> , <b>2014</b> , 5, 1506-12	6.1	11
62	The in vitro anti-pathogenic activity of immunoglobulin concentrates extracted from ovine blood. <i>Applied Biochemistry and Biotechnology</i> , <b>2009</b> , 157, 442-52	3.2	11
61	Effect of the duration of feeding of a protein-free diet on endogenous ileal nitrogen and amino acid loss in the growing pig. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1407-1412	4.3	11
60	Structural changes in cow, goat, and sheep skim milk during dynamic in vitro gastric digestion. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 1394-1411	4	11
59	A model to predict the ATP equivalents of macronutrients absorbed from food. <i>Food and Function</i> , <b>2013</b> , 4, 432-42	6.1	10
58	Methods for mucin analysis: a comparative study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6029-35	5.7	10
57	Analyzing sulfur amino acids in selected feedstuffs using least-squares nonlinear regression. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8019-24	5.7	10
56	Absorption of Chemically Unmodified Lysine from Proteins in Foods That Have Sustained Damage During Processing or Storage. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 949-954	1.7	10
55	Endogenous lysine flow at the distal ileum of the protein-fed rat: Investigation of the effect of protein source using radioactively labelled acetylated lysine or lysine transformed to homoarginine. <i>Journal of the Science of Food and Agriculture</i> , <b>1991</b> , 55, 163-174	4.3	10
54	Gastric protein hydrolysis of raw and roasted almonds in the growing pig. <i>Food Chemistry</i> , <b>2016</b> , 211, 502-8	8.5	10
53	Determination of Dietary Amino Acid Digestibility in Humans. <i>Journal of Nutrition</i> , <b>2019</b> , 149, 2101-2109	4.1	9
52	Docosahexaenoic acid and 17 beta-estradiol co-treatment is more effective than 17 beta-estradiol alone in maintaining bone post-ovariectomy. <i>Experimental Biology and Medicine</i> , <b>2008</b> , 233, 592-602	3.7	9

51	The digestion of kiwifruit ( <i>Actinidia deliciosa</i> ) fibre and the effect of kiwifruit on the digestibility of other dietary nutrients. <i>Food Chemistry</i> , <b>2016</b> , 197, 539-45	8.5	8
50	NMR-based metabonomics detection of differences in the metabolism of hydrolysed versus intact protein of similar amino acid profile. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 2013-6	4.3	8
49	The effect of food dry matter intake on the flow of amino acids at the terminal ileum for rats fed an enzyme-hydrolysed casein-based diet. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1128-1135	4.3	8
48	The enzyme hydrolysed protein method for the determination of endogenous ileal nitrogen and amino acid flows—modification. <i>Animal Feed Science and Technology</i> , <b>2003</b> , 108, 207-214	3	8
47	The effect of the dietary Na <sup>+</sup> + K <sup>+</sup> : Cl <sup>-</sup> balance on the short-term energy and nitrogen metabolism of the growing pig. <i>Journal of the Science of Food and Agriculture</i> , <b>1984</b> , 35, 1183-1185	4.3	8
46	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> , <b>2020</b> , 68, 11-15	2.9	8
45	Intact but not denatured ovine serum immunoglobulins positively modulate mucosal immune mediators in the growing rat challenged with <i>Salmonella enteritidis</i> . <i>British Journal of Nutrition</i> , <b>2013</b> , 110, 1031-9	3.6	7
44	The diurnal pattern of ileal dry matter and endogenous ileal nitrogen flows in the growing pig. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1860-1866	4.3	7
43	The effect of digesta sampling time and dietary protein source on ileal nitrogen digestibility for the growing rat. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 343-350	4.3	7
42	Impact of gastric coagulation on the kinetics of release of fat globules from milk of different species. <i>Food and Function</i> , <b>2021</b> , 12, 1783-1802	6.1	7
41	Novel Dipeptidyl Peptidase IV Inhibitory and Antioxidant Peptides Derived from Human Gastrointestinal Endogenous Proteins. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2016</b> , 22, 355-369	2.1	6
40	Influence of assay conditions on the in vitro hindgut digestibility of dry matter. <i>Food Chemistry</i> , <b>2011</b> , 125, 1351-1358	8.5	6
39	Determination of the biological value of a protein source with a supposedly ideal amino acid balance (a.r.c. 1981) for the young pig (10 to 20 kg liveweight). <i>Journal of the Science of Food and Agriculture</i> , <b>1987</b> , 38, 91-96	4.3	6
38	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> , <b>2018</b> , 148, 1743-1750	4.1	6
37	Endogenous Amino Acid Losses from the Gastrointestinal Tract of the Adult Human—A Quantitative Model. <i>Journal of Nutrition</i> , <b>2018</b> , 148, 1871-1881	4.1	6
36	Ileal and hindgut fermentation in the growing pig fed a human-type diet. <i>British Journal of Nutrition</i> , <b>2020</b> , 124, 567-576	3.6	5
35	Intact and hydrolyzed casein lead to similar ileal endogenous protein and amino acid flows in adult humans. <i>American Journal of Clinical Nutrition</i> , <b>2020</b> , 111, 90-97	7	5
34	DPPH radical scavenging activity of a mixture of fatty acids and peptide-containing compounds in a protein hydrolysate of <i>Jatropha curcas</i> seed cake. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 11808-16	5.7	5

33	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> , <b>2020</b> , 150, 2621-2623	4.1	5
32	The impact of Hayward green kiwifruit on dietary protein digestion and protein metabolism. <i>European Journal of Nutrition</i> , <b>2021</b> , 60, 1141-1148	5.2	5
31	Available lysine in foods: a brief historical overview. <i>Journal of AOAC INTERNATIONAL</i> , <b>2008</b> , 91, 901-6	1.7	5
30	Iron bioavailability of a casein-based iron fortificant compared with that of ferrous sulfate in whole milk: a randomized trial with a crossover design in adult women. <i>American Journal of Clinical Nutrition</i> , <b>2019</b> , 110, 1362-1369	7	4
29	Endogenous lysine in ileal digesta in the growing rat determined using different methods. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2200-2206	4.3	4
28	Milk proteins: a cornucopia for developing functional foods <b>2008</b> , 483-499		4
27	Composition of endogenous ileal digesta nitrogen from the rat: the use of distilled water for digesta collection. <i>Journal of the Science of Food and Agriculture</i> , <b>1992</b> , 59, 415-417	4.3	4
26	Milk proteins: A rich source of bioactives for developing functional foods <b>2020</b> , 633-649		3
25	In vitro determination of the extent of hydrolysis of homoarginine by arginase in the small intestine of the growing rat. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 511-513	5.7	3
24	Whole-body protein kinetic models to quantify the anabolic response to dietary protein consumption. <i>Clinical Nutrition Open Science</i> , <b>2021</b> , 36, 78-90		3
23	Adaptation of intestinal fermentation over time in the growing pig is influenced by the amount of kiwi fruit consumed. <i>British Journal of Nutrition</i> , <b>2019</b> , 121, 601-614	3.6	3
22	Dietary protein quality in humans--an overview. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 874-6	1.7	3
21	The stability of tryptophan, 5-methyl-tryptophan and 6-methyl-tryptophan during NaOH hydrolysis of selected foods. <i>Food Chemistry</i> , <b>2015</b> , 188, 377-83	8.5	2
20	Dietary supplementation with ovine serum immunoglobulin modulates correlations between mucin, microbiota and immunity proteins in the growing rat. <i>Journal of Animal Physiology and Animal Nutrition</i> , <b>2020</b> , 104, 758-766	2.6	2
19	Lactobacillus fermentum AGR1487 cell surface structures and supernatant increase paracellular permeability through different pathways. <i>MicrobiologyOpen</i> , <b>2015</b> , 4, 541-52	3.4	2
18	A magnetic resonance spectroscopy technique to determine the stomach emptying rate of mixed diets in growing rats. <i>Journal of Nutrition</i> , <b>2013</b> , 143, 541-7	4.1	2
17	Effectiveness of an ultrafiltration device for use with the enzyme-hydrolysed protein method for determining endogenous ileal nitrogen and amino acid excretion in the pig. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 1592-1596	4.3	2
16	Platelet aggregation in pigs fed diets containing anhydrous milkfat, fish oil or hydrogenated coconut oil. <i>Nutrition Research</i> , <b>2002</b> , 22, 1281-1298	4	2

15	Determination of Protein Digestibility in the Growing Pig <b>2013</b> , 251-271		2
14	Effects of spray-dried animal plasma on the growth performance of weaned piglets-A review. <i>Journal of Animal Physiology and Animal Nutrition</i> , <b>2021</b> , 105, 699-714	2.6	1
13	Orally administered ovine serum immunoglobulins modulate dental plaque in cats. <i>Research in Veterinary Science</i> , <b>2020</b> , 133, 262-268	2.5	1
12	Fatty Acids from Different Fat Sources and Dietary Calcium Concentration Differentially Affect Fecal Soap Formation in Growing Pigs. <i>Journal of Nutrition</i> , <b>2021</b> , 151, 1102-1110	4.1	1
11	Bioactive Peptides Originating from Gastrointestinal Endogenous Proteins in the Growing Pig: In Vivo Identification. <i>Current Pharmaceutical Design</i> , <b>2021</b> , 27, 1382-1395	3.3	1
10	ileal and caecal fermentation of fibre substrates in the growing pig given a human-type diet. <i>British Journal of Nutrition</i> , <b>2021</b> , 125, 998-1006	3.6	1
9	A Casein Hydrolysate Does Not Enhance Ileal Endogenous Protein Flows Compared With the Parent Intact Casein When Fed to Growing Pigs. <i>Current Developments in Nutrition</i> , <b>2019</b> , 3, nzy083	0.4	1
8	Kiwifruit ( <i>Actinidia deliciosa</i> ), compared with cellulose and psyllium, influences the histology and mucus layer of the gastrointestinal tract in the growing pig. <i>Food and Function</i> , <b>2021</b> , 12, 8007-8016	6.1	1
7	Absorption of chemically unmodified lysine from proteins in foods that have sustained damage during processing or storage. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 949-54	1.7	1
6	Milk Proteins A Cornucopia for Developing Functional Foods <b>2014</b> , 525-539		0
5	Type of Dietary Fiber Is Associated with Changes in Ileal and Hindgut Microbial Communities in Growing Pigs and Influences In Vitro Ileal and Hindgut Fermentation. <i>Journal of Nutrition</i> , <b>2021</b> , 151, 2976-2985	4.1	0
4	Describing Dietary Energy Towards the Formulation of Specialist Weight-Loss Foods <b>2014</b> , 423-436		
3	The use of a balloon angioplasty model of arterial injury to compare the thrombogenicity of dietary anhydrous milkfat, fish oil and hydrogenated coconut oil in pigs. <i>Nutrition Research</i> , <b>2003</b> , 23, 761-773	4	
2	Using Linear Programming to Determine the Role of Plant- and Animal-Sourced Foods in Least-Cost, Nutritionally Adequate Diets for Adults. <i>Current Developments in Nutrition</i> , <b>2021</b> , 5, nzab132	0.4	
1	Tools and Methods to Quantify the Digestion of Protein, Lipid, Starch and Fibre from a Chemistry/Microbiology Perspective <b>2019</b> , 199-229		