

Paul J Moughan

List of Publications by Year in Descending Order

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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	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> , 2021 , 5, nza132 ^{0.4}		
193	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	2.6	1
192	Fatty Acids from Different Fat Sources and Dietary Calcium Concentration Differentially Affect Fecal Soap Formation in Growing Pigs. <i>Journal of Nutrition</i> , 2021 , 151, 1102-1110	4.1	1
191	Whole-body protein kinetic models to quantify the anabolic response to dietary protein consumption. <i>Clinical Nutrition Open Science</i> , 2021 , 36, 78-90		3
190	Bioactive Peptides Originating from Gastrointestinal Endogenous Proteins in the Growing Pig: In Vivo Identification. <i>Current Pharmaceutical Design</i> , 2021 , 27, 1382-1395	3.3	1
189	Population protein intakes and food sustainability indices: The metrics matter. <i>Global Food Security</i> , 2021 , 29, 100548	8.3	14
188	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	4	11
187	The impact of Hayward green kiwifruit on dietary protein digestion and protein metabolism. <i>European Journal of Nutrition</i> , 2021 , 60, 1141-1148	5.2	5
186	ileal and caecal fermentation of fibre substrates in the growing pig given a human-type diet. <i>British Journal of Nutrition</i> , 2021 , 125, 998-1006	3.6	1
185	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	6.1	7
184	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> , 2021 , 151, 2976-2985	4.1	0
183	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> , 2021 , 12, 8007-8016	6.1	1
182	Composition, Structure, and Digestive Dynamics of Milk From Different Species-A Review. <i>Frontiers in Nutrition</i> , 2020 , 7, 577759	6.2	46
181	Animal-sourced foods are required for minimum-cost nutritionally adequate food patterns for the United States. <i>Nature Food</i> , 2020 , 1, 376-381	14.4	13
180	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> , 2020 , 104, 758-766	2.6	2
179	Milk proteins: A rich source of bioactives for developing functional foods 2020 , 633-649		3
178	Ileal and hindgut fermentation in the growing pig fed a human-type diet. <i>British Journal of Nutrition</i> , 2020 , 124, 567-576	3.6	5

177	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	7	5
176	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	2.9	8
175	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	4.1	5
174	Gelation of milks of different species (dairy cattle, goat, sheep, red deer, and water buffalo) using glucono- δ -lactone and pepsin. <i>Journal of Dairy Science</i> , 2020 , 103, 5844-5862	4	12
173	Orally administered ovine serum immunoglobulins modulate dental plaque in cats. <i>Research in Veterinary Science</i> , 2020 , 133, 262-268	2.5	1
172	Digestible Indispensable Amino Acid Scores (DIAAS) of Six Cooked Chinese Pulses. <i>Nutrients</i> , 2020 , 12,	6.7	12
171	Holistic properties of foods: a changing paradigm in human nutrition. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 5056-5063	4.3	21
170	Determination of Dietary Amino Acid Digestibility in Humans. <i>Journal of Nutrition</i> , 2019 , 149, 2101-2109	4.1	9
169	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> , 2019 , 110, 1362-1369	7	4
168	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	6	13
167	Food matrix and co-presence of turmeric compounds influence bioavailability of curcumin in healthy humans. <i>Food and Function</i> , 2019 , 10, 4584-4592	6.1	13
166	Impact of oral immunoglobulins on animal health-A review. <i>Animal Science Journal</i> , 2019 , 90, 1099-1110	1.8	12
165	Tools and Methods to Quantify the Digestion of Protein, Lipid, Starch and Fibre from a Chemistry/Microbiology Perspective 2019 , 199-229		
164	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> , 2019 , 121, 601-614	3.6	3
163	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> , 2019 , 3, nzy083	0.4	1
162	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	4.1	12
161	Factors contributing to the selection of dietary protein food sources. <i>Clinical Nutrition</i> , 2018 , 37, 130-138	3.9	42
160	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	4.1	6

159	Endogenous Amino Acid Losses from the Gastrointestinal Tract of the Adult Human-A Quantitative Model. <i>Journal of Nutrition</i> , 2018 , 148, 1871-1881	4.1	6
158	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	4.1	28
157	Amino Acid Absorption in the Large Intestine of Humans and Porcine Models. <i>Journal of Nutrition</i> , 2017 , 147, 1493-1498	4.1	63
156	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	3.5	15
155	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	4.1	17
154	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	3.6	11
153	Protein quality as determined by the Digestible Indispensable Amino Acid Score: evaluation of factors underlying the calculation. <i>Nutrition Reviews</i> , 2016 , 74, 584-99	6.4	61
152	Potential misinterpretation of the nutritional value of dietary fiber: correcting fiber digestibility values for nondietary gut-interfering material. <i>Nutrition Reviews</i> , 2016 , 74, 517-33	6.4	25
151	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> , 2016 , 197, 539-45	8.5	8
150	Novel Dipeptidyl Peptidase IV Inhibitory and Antioxidant Peptides Derived from Human Gastrointestinal Endogenous Proteins. <i>International Journal of Peptide Research and Therapeutics</i> , 2016 , 22, 355-369	2.1	6
149	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	3.8	36
148	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	6.3	15
147	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> , 2016 , 115, 1317-24	3.6	30
146	Intestinal barrier dysfunction: implications for chronic inflammatory conditions of the bowel. <i>Nutrition Research Reviews</i> , 2016 , 29, 40-59	7	39
145	Gastric protein hydrolysis of raw and roasted almonds in the growing pig. <i>Food Chemistry</i> , 2016 , 211, 502-8	8.5	10
144	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, 1966-72	4.1	27
143	The stability of tryptophan, 5-methyl-tryptophan and 6-methyl-tryptophan during NaOH hydrolysis of selected foods. <i>Food Chemistry</i> , 2015 , 188, 377-83	8.5	2
142	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, 193-8	4.1	14

141	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> , 2015 , 145, 372-9	4.1	188
140	Lactobacillus fermentum AGR1487 cell surface structures and supernatant increase paracellular permeability through different pathways. <i>MicrobiologyOpen</i> , 2015 , 4, 541-52	3.4	2
139	Live Faecalibacterium prausnitzii in an apical anaerobic model of the intestinal epithelial barrier. <i>Cellular Microbiology</i> , 2015 , 17, 226-40	3.9	49
138	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	5.7	16
137	Dietary protein and amino acids-consideration of the undigestible fraction. <i>Poultry Science</i> , 2014 , 93, 2400-10	3.9	16
136	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, 2410-9	6.1	18
135	Korean ginseng modulates the ileal microbiota and mucin gene expression in the growing rat. <i>Food and Function</i> , 2014 , 5, 1506-12	6.1	11
134	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	3.2	44
133	Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. <i>Food Chemistry</i> , 2014 , 152, 546-51	8.5	31
132	Describing Dietary Energy—Towards the Formulation of Specialist Weight-Loss Foods 2014 , 423-436		
131	Food-derived bioactive peptides—a new paradigm. <i>Nutrition Research Reviews</i> , 2014 , 27, 16-20	7	38
130	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, 957-67	3.6	35
129	Milk Proteins—A Cornucopia for Developing Functional Foods 2014 , 525-539		0
128	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, 440-6	4.1	22
127	Are intact peptides absorbed from the healthy gut in the adult human?. <i>Nutrition Research Reviews</i> , 2014 , 27, 308-29	7	127
126	Effect of whey protein and glycomacropeptide on measures of satiety in normal-weight adult women. <i>Appetite</i> , 2014 , 78, 172-8	4.5	18
125	Gastrointestinal endogenous proteins as a source of bioactive peptides—an in silico study. <i>PLoS ONE</i> , 2014 , 9, e98922	3.7	22
124	The future supply of animal-derived protein for human consumption. <i>Trends in Food Science and Technology</i> , 2013 , 29, 62-73	15.3	281

123	Properties of Gastric Chyme from Pigs Fed Cooked Brown or White Rice. <i>Food Biophysics</i> , 2013 , 8, 12-23	3.2	27
122	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> , 2013 , 93, 2900-8	4.3	50
121	In vivo digestion of bovine milk fat globules: effect of processing and interfacial structural changes. I. Gastric digestion. <i>Food Chemistry</i> , 2013 , 141, 3273-81	8.5	70
120	Optimisation of inoculum concentration and incubation duration for an in vitro hindgut dry matter digestibility assay. <i>Food Chemistry</i> , 2013 , 136, 624-31	8.5	17
119	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> , 2013 , 61, 11808-16	5.7	5
118	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> , 2013 , 93, 2637-45	4.3	12
117	In vivo digestion of bovine milk fat globules: effect of processing and interfacial structural changes. II. Upper digestive tract digestion. <i>Food Chemistry</i> , 2013 , 141, 3215-23	8.5	46
116	A model to predict the ATP equivalents of macronutrients absorbed from food. <i>Food and Function</i> , 2013 , 4, 432-42	6.1	10
115	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> , 2013 , 110, 1031-9	3.6	7
114	Kiwifruit, mucins, and the gut barrier. <i>Advances in Food and Nutrition Research</i> , 2013 , 68, 169-85	6	12
113	A magnetic resonance spectroscopy technique to determine the stomach emptying rate of mixed diets in growing rats. <i>Journal of Nutrition</i> , 2013 , 143, 541-7	4.1	2
112	Gastric digestion of raw and roasted almonds in vivo. <i>Journal of Food Science</i> , 2013 , 78, H1807-13	3.4	15
111	Determination of Protein Digestibility in the Growing Pig 2013 , 251-271		2
110	Effect of time of consumption of preloads on measures of satiety in healthy normal weight women. <i>Appetite</i> , 2012 , 59, 281-8	4.5	22
109	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> , 2012 , 130, 67-72	8.5	17
108	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> , 2012 , 92, 2013-6	4.3	8
107	Endogenous proteins in terminal ileal digesta of adult subjects fed a casein-based diet. <i>American Journal of Clinical Nutrition</i> , 2012 , 96, 508-15	7	33
106	In vitro determination of dietary protein and amino acid digestibility for humans. <i>British Journal of Nutrition</i> , 2012 , 108 Suppl 2, S282-7	3.6	40

105	Available lysine and digestible amino acid contents of proteinaceous foods of India. <i>British Journal of Nutrition</i> , 2012 , 108 Suppl 2, S59-68	3.6	33
104	Animal models for determining amino acid digestibility in humans - a review. <i>British Journal of Nutrition</i> , 2012 , 108 Suppl 2, S273-81	3.6	49
103	Gut luminal endogenous protein: implications for the determination of ileal amino acid digestibility in humans. <i>British Journal of Nutrition</i> , 2012 , 108 Suppl 2, S258-63	3.6	37
102	Regulation of tight junction permeability by intestinal bacteria and dietary components. <i>Journal of Nutrition</i> , 2011 , 141, 769-76	4.1	692
101	A comparison of selected methods for determining eicosapentaenoic acid and docosahexaenoic acid in cereal-based foods. <i>Food Chemistry</i> , 2011 , 125, 1320-1327	8.5	16
100	Influence of assay conditions on the in vitro hindgut digestibility of dry matter. <i>Food Chemistry</i> , 2011 , 125, 1351-1358	8.5	6
99	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	8.5	38
98	Ovine serum immunoglobulin has immunomodulatory effects in growing rats gavaged with <i>Salmonella enteritidis</i> . <i>Journal of Nutrition</i> , 2011 , 141, 950-6	4.1	15
97	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, 469-76	4.1	20
96	Actinidin enhances protein digestion in the small intestine as assessed using an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5074-80	5.7	52
95	Actinidin enhances gastric protein digestion as assessed using an in vitro gastric digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5068-73	5.7	57
94	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, 1011-22	7	42
93	Orally administered ovine serum immunoglobulins influence growth performance, organ weights, and gut morphology in growing rats. <i>Journal of Nutrition</i> , 2009 , 139, 244-9	4.1	19
92	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> , 2009 , 89, 1857-1864	4.3	13
91	Endogenous lysine in ileal digesta in the growing rat determined using different methods. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2200-2206	4.3	4
90	The in vitro anti-pathogenic activity of immunoglobulin concentrates extracted from ovine blood. <i>Applied Biochemistry and Biotechnology</i> , 2009 , 157, 442-52	3.2	11
89	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009 , 42, 666-673	7	25
88	The influence of whey protein and glycomacropeptide on satiety in adult humans. <i>Physiology and Behavior</i> , 2009 , 96, 162-8	3.5	47

87	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, 2072-8	5.7	42
86	Methods for mucin analysis: a comparative study. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6029-35	5.7	10
85	Ileal digestibility of dietary protein in the growing pig and adult human. <i>British Journal of Nutrition</i> , 2009 , 102, 1752-9	3.6	75
84	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, 42-8	3.7	25
83	Hydrolyzed casein influences intestinal mucin gene expression in the rat. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5572-6	5.7	30
82	Milk proteins: a cornucopia for developing functional foods 2008 , 483-499		4
81	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> , 2008 , 233, 592-602	3.7	9
80	Amino acid composition determined using multiple hydrolysis times for three goat milk formulations. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 679-90	3.7	22
79	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, 556-61	4.1	15
78	Available Lysine in Foods: A Brief Historical Overview. <i>Journal of AOAC INTERNATIONAL</i> , 2008 , 91, 901-906	1.7	34
77	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	8.5	33
76	Available lysine in foods: a brief historical overview. <i>Journal of AOAC INTERNATIONAL</i> , 2008 , 91, 901-6	1.7	5
75	Long-chain polyunsaturated fatty acids and the regulation of bone metabolism. <i>Experimental Biology and Medicine</i> , 2007 , 232, 1275-88	3.7	76
74	Analyzing sulfur amino acids in selected feedstuffs using least-squares nonlinear regression. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8019-24	5.7	10
73	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> , 2007 , 55, 10737-43	5.7	86
72	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, 3414-21	6.9	21
71	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, 2431-6	4.1	13
70	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	4.3	13

69	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	10.3	47
68	Development of a novel bioassay for determining the available lysine contents of foods and feedstuffs. <i>Nutrition Research Reviews</i> , 2007 , 20, 3-16	7	32
67	Food-derived bioactive peptides influence gut function. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2007 , 17 Suppl, S5-22	4.4	25
66	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, 1649-56	7	37
65	Available (ileal digestible reactive) lysine in selected pet foods. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3517-22	5.7	28
64	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	7	15
63	Available (ileal digestible reactive) lysine in selected cereal-based food products. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9453-7	5.7	19
62	A genetic upper limit to whole-body protein deposition in a strain of growing pigs. <i>Journal of Animal Science</i> , 2006 , 84, 3301-9	0.7	13
61	Total and reactive lysine contents in selected cereal-based food products. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4454-8	5.7	27
60	An acute ileal amino acid digestibility assay is a valid procedure for use in human ileostomates. <i>Journal of Nutrition</i> , 2005 , 135, 404-9	4.1	22
59	Dietary peptides increase endogenous amino acid losses from the gut in adults. <i>American Journal of Clinical Nutrition</i> , 2005 , 81, 1359-65	7	43
58	Absorption of Chemically Unmodified Lysine from Proteins in Foods That Have Sustained Damage During Processing or Storage. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 949-954	1.7	10
57	Bioactive Peptides Derived from Food. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 955-966	1.7	87
56	The Effect of Hydrolysis Time on Amino Acid Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 888-893	1.7	28
55	Dietary protein quality in humans--an overview. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 874-6	1.7	3
54	Absorption of chemically unmodified lysine from proteins in foods that have sustained damage during processing or storage. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 949-54	1.7	1
53	Amino acid availability: aspects of chemical analysis and bioassay methodology. <i>Nutrition Research Reviews</i> , 2003 , 16, 127-41	7	88
52	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> , 2003 , 23, 761-773	4	

51	The enzyme hydrolysed protein method for the determination of endogenous ileal nitrogen and amino acid flows—modification. <i>Animal Feed Science and Technology</i> , 2003 , 108, 207-214	3	8
50	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> , 2002 , 82, 1050-1060	4.3	12
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> , 2002 , 82, 1128-1135	4.3	8
48	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> , 2002 , 82, 1860-1866	4.3	7
47	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> , 2002 , 277, 114-9	5.4	21
46	Platelet aggregation in pigs fed diets containing anhydrous milkfat, fish oil or hydrogenated coconut oil. <i>Nutrition Research</i> , 2002 , 22, 1281-1298	4	2
45	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> , 2002 , 82, 343-350	4.3	7
44	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> , 2001 , 81, 1592-1596	4.3	2
43	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> , 2000 , 80, 1407-1412	4.3	11
42	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		22
41	The amino acid composition of human milk corrected for amino acid digestibility. <i>British Journal of Nutrition</i> , 1998 , 80, 25-34	3.6	37
40	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	5.7	25
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