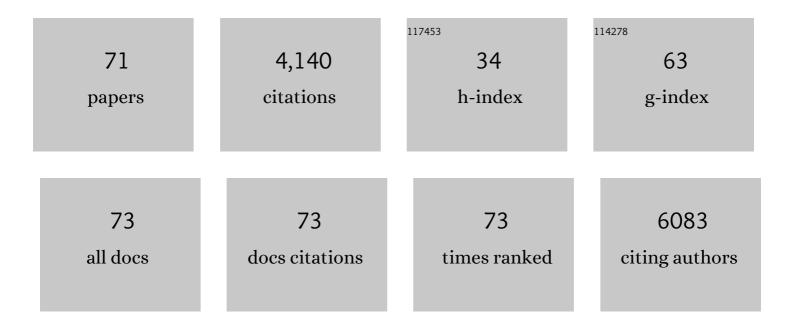
Mette Kristensen

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effects of dietary fibre on subjective appetite, energy intake and body weight: a systematic review of randomized controlled trials. Obesity Reviews, 2011, 12, 724-739.	3.1	351
2	Colonic transit time is related to bacterial metabolism and mucosal turnover in the gut. Nature Microbiology, 2016, 1, 16093.	5.9	321
3	Whole grain-rich diet reduces body weight and systemic low-grade inflammation without inducing major changes of the gut microbiome: a randomised cross-over trial. Gut, 2019, 68, 83-93.	6.1	278
4	Dietary fibres in the regulation of appetite and food intake. Importance of viscosity. Appetite, 2011, 56, 65-70.	1.8	237
5	Whole-grain and blood lipid changes in apparently healthy adults: a systematic review and meta-analysis of randomized controlled studies. American Journal of Clinical Nutrition, 2015, 102, 556-572.	2.2	179
6	Whole grain and body weight changes in apparently healthy adults: a systematic review and meta-analysis of randomized controlled studies. American Journal of Clinical Nutrition, 2013, 98, 872-884.	2.2	167
7	Whole Grain Compared with Refined Wheat Decreases the Percentage of Body Fat Following a 12-Week, Energy-Restricted Dietary Intervention in Postmenopausal Women. Journal of Nutrition, 2012, 142, 710-716.	1.3	148
8	A low-gluten diet induces changes in the intestinal microbiome of healthy Danish adults. Nature Communications, 2018, 9, 4630.	5.8	124
9	Flaxseed dietary fibers lower cholesterol and increase fecal fat excretion, but magnitude of effect depend on food type. Nutrition and Metabolism, 2012, 9, 8.	1.3	121
10	Effect of dairy calcium from cheese and milk on fecal fat excretion, blood lipids, and appetite in young men. American Journal of Clinical Nutrition, 2014, 99, 984-991.	2.2	112
11	Functionality of myofibrillar proteins as affected by pH, ionic strength and heat treatment – a low-field NMR study. Meat Science, 2004, 68, 249-256.	2.7	104
12	Wholegrain vs. refined wheat bread and pasta. Effect on postprandial glycemia, appetite, and subsequent ad libitum energy intake in young healthy adults. Appetite, 2010, 54, 163-169.	1.8	101
13	Effect of alginate supplementation on weight loss in obese subjects completing a 12-wk energy-restricted diet: a randomized controlled trial. American Journal of Clinical Nutrition, 2012, 96, 5-13.	2.2	89
14	Prevotella Abundance Predicts Weight Loss Success in Healthy, Overweight Adults Consuming a Whole-Grain Diet Ad Libitum: A Post Hoc Analysis of a 6-Wk Randomized Controlled Trial. Journal of Nutrition, 2019, 149, 2174-2181.	1.3	86
15	Metabolomics Investigation To Shed Light on Cheese as a Possible Piece in the French Paradox Puzzle. Journal of Agricultural and Food Chemistry, 2015, 63, 2830-2839.	2.4	84
16	Cereal grains for nutrition and health benefits: Overview of results from inÂvitro, animal and human studies in the HEALTHGRAIN project. Trends in Food Science and Technology, 2012, 25, 87-100.	7.8	73
17	Calcium from salmon and cod bone is well absorbed in young healthy men: a double-blinded randomised crossover design. Nutrition and Metabolism, 2010, 7, 61.	1.3	70
18	Recommendations for reporting whole-grain intake in observational and intervention studies. American Journal of Clinical Nutrition, 2015, 101, 903-907.	2.2	69

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19	Flaxseed dietary fibers suppress postprandial lipemia and appetite sensation in young men. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 136-143.	1.1	67
20	Does Oxidation Affect the Water Functionality of Myofibrillar Proteins?. Journal of Agricultural and Food Chemistry, 2007, 55, 2342-2348.	2.4	62
21	Flaxseed dietary fiber supplements for suppression of appetite and food intake. Appetite, 2012, 58, 490-495.	1.8	59
22	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. American Journal of Clinical Nutrition, 2017, 106, 747-754.	2.2	58
23	The Effect of LC-MS Data Preprocessing Methods on the Selection of Plasma Biomarkers in Fed vs. Fasted Rats. Metabolites, 2012, 2, 77-99.	1.3	55
24	Can bioactive foods affect obesity?. Annals of the New York Academy of Sciences, 2010, 1190, 25-41.	1.8	54
25	Short-term effects on bone turnover of replacing milk with cola beverages: a 10-day interventional study in young men. Osteoporosis International, 2005, 16, 1803-1808.	1.3	52
26	LC–MS metabolomics top-down approach reveals new exposure and effect biomarkers of apple and apple-pectin intake. Metabolomics, 2012, 8, 64-73.	1.4	51
27	Review: efficacy of alginate supplementation in relation to appetite regulation and metabolic risk factors: evidence from animal and human studies. Obesity Reviews, 2013, 14, 129-144.	3.1	49
28	Effect of folate supplementation on insulin sensitivity and type 2 diabetes: a meta-analysis of randomized controlled trials. American Journal of Clinical Nutrition, 2019, 109, 29-42.	2.2	48
29	Whole-Grain Rye and Wheat Affect Some Markers of Gut Health without Altering the Fecal Microbiota in Healthy Overweight Adults: A 6-Week Randomized Trial. Journal of Nutrition, 2017, 147, 2067-2075.	1.3	46
30	Toward Reliable Lipoprotein Particle Predictions from NMR Spectra of Human Blood: An Interlaboratory Ring Test. Analytical Chemistry, 2017, 89, 8004-8012.	3.2	46
31	Acute Effect of Alginateâ€Based Preload on Satiety Feelings, Energy Intake, and Gastric Emptying Rate in Healthy Subjects. Obesity, 2012, 20, 1851-1858.	1.5	45
32	Second meal effect on appetite and fermentation of wholegrain rye foods. Appetite, 2014, 80, 248-256.	1.8	41
33	A diet rich in oat bran improves blood lipids and hemostatic factors, and reduces apparent energy digestibility in young healthy volunteers. European Journal of Clinical Nutrition, 2011, 65, 1053-1058.	1.3	37
34	Functionality of alginate based supplements for application in human appetite regulation. Food Chemistry, 2012, 132, 823-829.	4.2	37
35	Bifidogenic effect of whole-grain wheat during a 12-week energy-restricted dietary intervention in postmenopausal women. European Journal of Clinical Nutrition, 2013, 67, 1316-1321.	1.3	37
36	Effect of phylloquinone supplementation on biochemical markers of vitamin K status and bone turnover in postmenopausal women. British Journal of Nutrition, 2007, 97, 373-380.	1.2	33

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37	Extracted Oat and Barley β-Glucans Do Not Affect Cholesterol Metabolism in Young Healthy Adults. Journal of Nutrition, 2013, 143, 1579-1585.	1.3	32
38	High throughput prediction of chylomicron triglycerides in human plasma by nuclear magnetic resonance and chemometrics. Nutrition and Metabolism, 2010, 7, 43.	1.3	31
39	Microbial fermentation of flaxseed fibers modulates the transcriptome of GPR41-expressing enteroendocrine cells and protects mice against diet-induced obesity. American Journal of Physiology - Endocrinology and Metabolism, 2019, 316, E453-E463.	1.8	29
40	Linseed Dietary Fibers Reduce Apparent Digestibility of Energy and Fat and Weight Gain in Growing Rats. Nutrients, 2013, 5, 3287-3298.	1.7	28
41	Lactobacillus paracasei subsp paracasei L. casei W8 suppresses energy intake acutely. Appetite, 2014, 82, 111-118.	1.8	26
42	NMR and interval PLS as reliable methods for determination of cholesterol in rodent lipoprotein fractions. Metabolomics, 2010, 6, 129-136.	1.4	25
43	Whole flaxseeds but not sunflower seeds in rye bread reduce apparent digestibility of fat in healthy volunteers. European Journal of Clinical Nutrition, 2008, 62, 961-967.	1.3	24
44	Six weeks phylloquinone supplementation produces undesirable effects on blood lipids with no changes in inflammatory and fibrinolytic markers in postmenopausal women. European Journal of Nutrition, 2008, 47, 375-379.	1.8	23
45	A High Rate of Non-Compliance Confounds the Study of Whole Grains and Weight Maintenance in a Randomised Intervention Trial—The Case for Greater Use of Dietary Biomarkers in Nutrition Intervention Studies. Nutrients, 2017, 9, 55.	1.7	23
46	Sensory characteristics and consumer liking of sausages with 10% fat and added rye or wheat bran. Food Science and Nutrition, 2014, 2, 534-546.	1.5	21
47	Whole Grain, Dietary Fiber, and Incidence of Endometrial Cancer in a Danish Cohort Study. Nutrition and Cancer, 2012, 64, 1160-1168.	0.9	19
48	Intake and sources of gluten in 20- to 75-year-old Danish adults: a national dietary survey. European Journal of Nutrition, 2017, 56, 107-117.	4.6	19
49	Plasma enterolactone and incidence of endometrial cancer in a case–cohort study of Danish women. British Journal of Nutrition, 2013, 109, 2269-2275.	1.2	18
50	Effects on satiation, satiety and food intake of wholegrain and refined grain pasta. Appetite, 2016, 107, 152-158.	1.8	18
51	Short-term effects of replacing milk with cola beverages on insulin-like growth factor-I and insulin–glucose metabolism: a 10Âd interventional study in young men. British Journal of Nutrition, 2009, 102, 1047-1051.	1.2	17
52	Effect of plant cultivation methods on content of major and trace elements in foodstuffs and retention in rats. Journal of the Science of Food and Agriculture, 2008, 88, 2161-2172.	1.7	16
53	The effect of Lactobacillus paracasei subsp. paracasei L. casei W8® on blood levels of triacylglycerol is independent of colonisation. Beneficial Microbes, 2015, 6, 263-269.	1.0	16
54	Can alginate-based preloads increase weight loss beyond calorie restriction? A pilot study in obese individuals. Appetite, 2011, 57, 601-604.	1.8	15

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#	Article	IF	CITATIONS
55	Appetite and food intake after consumption of sausages with 10% fat and added wheat or rye bran. Appetite, 2014, 73, 205-211.	1.8	14
56	Identification of weak and gender specific effects in a short 3Âweeks intervention study using barley and oat mixed linkage β-glucan dietary supplements: a human fecal metabolome study by GC-MS. Metabolomics, 2017, 13, 108.	1.4	14
57	Relative validity and reproducibility of a food frequency questionnaire to assess dietary fiber intake in Danish adults. Food and Nutrition Research, 2014, 58, 24723.	1.2	13
58	Plasma Alkylresorcinols Reflect Gluten Intake and Distinguish between Gluten-Rich and Gluten-Poor Diets in a Population at Risk of Metabolic Syndrome. Journal of Nutrition, 2016, 146, 1991-1998.	1.3	13
59	Super-complex mixtures of aliphatic- and aromatic acids may be common degradation products after marine oil spills: A lab-study of microbial oil degradation in a warm, pre-exposed marine environment. Environmental Pollution, 2021, 285, 117264.	3.7	12
60	Four weeks supplementation with Lactobacillus paracasei subsp. paracasei L. casei W8® shows modest effect on triacylglycerol in young healthy adults. Beneficial Microbes, 2015, 6, 29-39.	1.0	11
61	New insights from a β-glucan human intervention study using NMR metabolomics. Food Research International, 2014, 63, 210-217.	2.9	10
62	Data integration for prediction of weight loss in randomized controlled dietary trials. Scientific Reports, 2020, 10, 20103.	1.6	10
63	Sagittal abdominal diameter and waist circumference appear to be equally good as identifiers of cardiometabolic risk. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 518-527.	1.1	10
64	The intestinal microbiome is a co-determinant of the postprandial plasma glucose response. PLoS ONE, 2020, 15, e0238648.	1.1	9
65	Human Blood Lipoprotein Predictions from ¹ H NMR Spectra: Protocol, Model Performances, and Cage of Covariance. Analytical Chemistry, 2022, 94, 628-636.	3.2	9
66	Supplementation with dairy calcium and/or flaxseed fibers in conjunction with orlistat augments fecal fat excretion without altering ratings of gastrointestinal comfort. Nutrition and Metabolism, 2017, 14, 13.	1.3	8
67	Whole-grain pasta reduces appetite and meal-induced thermogenesis acutely: a pilot study. Applied Physiology, Nutrition and Metabolism, 2016, 41, 277-283.	0.9	7
68	Higher intake of fish and fat is associated with lower plasma s -adenosylhomocysteine: a cross-sectional study. Nutrition Research, 2017, 46, 78-87.	1.3	4
69	Reply to RB Yarandi. American Journal of Clinical Nutrition, 2019, 109, 1233.	2.2	1
70	Authors' reply to Kahn's comment. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 1940-1941.	1.1	0
71	Oat and Barley βâ€Glucans Induce Satiety and Reduce Energy Intake ―a Study on Acute and Longerâ€ŧerm Effects. FASEB Journal, 2013, 27, 858.9.	0.2	0