Kim G. Jackson

List of Publications by Year
in descending order

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152 papers	5,495 citations	109137 35 h-index	85405 71 g-index
154 all docs	154 docs citations	154 times ranked	7043 citing authors

#	Article	IF	Citations
1	Fatty acid composition of adipose tissue and blood in humans and its use as a biomarker of dietary intake. Progress in Lipid Research, 2008, 47, 348-380.	5.3	1,038
2	Mechanisms for the acute effect of fructose on postprandial lipemia. American Journal of Clinical Nutrition, 2007, 85, 1511-1520.	2.2	291
3	The effect of the daily intake of inulin on fasting lipid, insulin and glucose concentrations in middle-aged men and women. British Journal of Nutrition, 1999, 82, 23-30.	1.2	192
4	Lipoprotein lipase and the disposition of dietary fatty acids. British Journal of Nutrition, 1998, 80, 495-502.	1.2	191
5	Postprandial lipemia and cardiovascular disease risk: Interrelationships between dietary, physiological and genetic determinants. Atherosclerosis, 2012, 220, 22-33.	0.4	189
6	Effect of long-term olive oil dietary intervention on postprandial triacylglycerol and factor VII metabolism. American Journal of Clinical Nutrition, 1998, 68, 552-560.	2.2	141
7	Replacement of saturated with unsaturated fats had no impact on vascular function but beneficial effects on lipid biomarkers, E-selectin, and blood pressure: results from the randomized, controlled Dietary Intervention and VAScular function (DIVAS) study. American Journal of Clinical Nutrition, 2015, 102, 40-48.	2.2	139
8	Mobilisation of enterocyte fat stores by oral glucose in humans. Gut, 2003, 52, 834-839.	6.1	131
9	Green tea (<i>Camellia sinensis</i>) catechins and vascular function. British Journal of Nutrition, 2009, 102, 1790-1802.	1.2	127
10	Determination of the<i>in vivo</i>prebiotic potential of a maize-based whole grain breakfast cereal: a human feeding study. British Journal of Nutrition, 2010, 104, 1353-1356.	1.2	125
11	The Gut Microbiota and Lipid Metabolism: Implications for Human Health and Coronary Heart Disease. Current Medicinal Chemistry, 2006, 13, 3005-3021.	1.2	122
12	The Role of Dietary Sugars and De novo Lipogenesis in Non-Alcoholic Fatty Liver Disease. Nutrients, 2014, 6, 5679-5703.	1.7	113
13	Exercise Prevents Fructose-Induced Hypertriglyceridemia in Healthy Young Subjects. Diabetes, 2013, 62, 2259-2265.	0.3	89
14	Olive oil increases the number of triacylglycerol-rich chylomicron particles compared with other oils: an effect retained when a second standard meal is fed,,,. American Journal of Clinical Nutrition, 2002, 76, 942-949.	2.2	82
15	A review of the evidence for the effects of total dietary fat, saturated, monounsaturated and <i>n</i>-6 polyunsaturated fatty acids on vascular function, endothelial progenitor cells and microparticles. British Journal of Nutrition, 2012, 107, 303-324.	1.2	82
16	Effects of insulin on adipose tissue blood flow in man. Journal of Physiology, 2002, 540, 1087-1093.	1.3	74
17	Differences in postprandial lipaemic response between Northern and Southern Europeans. Atherosclerosis, 1998, 139, 83-93.	0.4	72
18	Differences in partitioning of meal fatty acids into blood lipid fractions: a comparison of linoleate, oleate, and palmitate. American Journal of Physiology - Endocrinology and Metabolism, 2009, 296, E64-E71.	1.8	70

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19	Inulin and oligofructose: effects on lipid metabolism from human studies. British Journal of Nutrition, 2002, 87, S261-S264.	1.2	68
20	Long-term monounsaturated fatty acid diets reduce platelet aggregation in healthy young subjects. British Journal of Nutrition, 2003, 90, 597-606.	1.2	67
21	The effect of test meal monounsaturated fatty acid: saturated fatty acid ratio on postprandial lipid metabolism. British Journal of Nutrition, 1998, 79, 419-424.	1.2	65
22	APOE genotype influences triglyceride and C-reactive protein responses to altered dietary fat intake in UK adults. American Journal of Clinical Nutrition, 2012, 96, 1447-1453.	2.2	64
23	Rapid chylomicron appearance following sequential meals: effects of second meal composition. British Journal of Nutrition, 1998, 79, 425-429.	1.2	60
24	Acute ingestion of a meal rich in nâˆ'3 polyunsaturated fatty acids results in rapid gastric emptying in humans,,. American Journal of Clinical Nutrition, 2002, 76, 232-238.	2.2	58
25	Fish oil fatty acids improve postprandial vascular reactivity in healthy men. Clinical Science, 2008, 114, 679-686.	1.8	57
26	Greater enrichment of triacylglycerol-rich lipoproteins with apolipoproteins E and C-III after meals rich in saturated fatty acids than after meals rich in unsaturated fatty acids. American Journal of Clinical Nutrition, 2005, 81, 25-34.	2.2	53
27	Quantitation of apolipoprotein B-48 in triacylglycerol-rich lipoproteins by a specific enzyme-linked immunosorbent assay. Lipids and Lipid Metabolism, 1996, 1301, 221-229.	2.6	48
28	Prolonged effects of modified sham feeding on energy substrate mobilization. American Journal of Clinical Nutrition, 2001, 73, 111-117.	2.2	48
29	Regulation of the plasma non-esterified fatty acid concentration in the postprandial state. Proceedings of the Nutrition Society, 1997, 56, 713-721.	0.4	47
30	Acute effects of meal fatty acids on postprandial NEFA, glucose and apo E response: implications for insulin sensitivity and lipoprotein regulation?. British Journal of Nutrition, 2005, 93, 693-700.	1.2	46
31	Acute effects of meal fatty acid composition on insulin sensitivity in healthy post-menopausal women. British Journal of Nutrition, 2002, 88, 635-640.	1.2	43
32	Interaction between BMI and APOE genotype is associated with changes in the plasma long-chainâ€"PUFA response to a fish-oil supplement in healthy participants. American Journal of Clinical Nutrition, 2015, 102, 505-513.	2.2	43
33	Differential uptake of subfractions of triglyceride-rich lipoproteins by THP-1 macrophages. Atherosclerosis, 2005, 180, 233-244.	0.4	40
34	Meal fatty acids and postprandial vascular reactivity. Biochemical Society Transactions, 2007, 35, 451-453.	1.6	39
35	Interactions between age and apoE genotype on fasting and postprandial triglycerides levels. Atherosclerosis, 2010, 212, 481-487.	0.4	37
36	Saturated fat-induced changes in Sf 60â€"400 particle composition reduces uptake of LDL by HepG2 cells. Journal of Lipid Research, 2006, 47, 393-403.	2.0	36

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37	Mathematical Model for Low Density Lipoprotein (LDL) Endocytosis by Hepatocytes. Bulletin of Mathematical Biology, 2008, 70, 2303-2333.	0.9	35
38	Flavanone-rich citrus beverages counteract the transient decline in postprandial endothelial function in humans: a randomised, controlled, double-masked, cross-over intervention study. British Journal of Nutrition, 2016, 116, 1999-2010.	1.2	35
39	Moderate Champagne consumption promotes an acute improvement in acute endothelial-independent vascular function in healthy human volunteers. British Journal of Nutrition, 2010, 103, 1168-1178.	1.2	34
40	DHA-rich fish oil reverses the detrimental effects of saturated fatty acids on postprandial vascular reactivity. American Journal of Clinical Nutrition, 2011, 94, 742-748.	2.2	34
41	Second meal effect: modified sham feeding does not provoke the release of stored triacylglycerol from a previous high-fat meal. British Journal of Nutrition, 2001, 85, 149-156.	1.2	33
42	Exaggerated postprandial lipaemia and lower post-heparin lipoprotein lipase activity in middle-aged men. Clinical Science, 2003, 105, 457-466.	1.8	33
43	Reformulation initiative for partial replacement of saturated with unsaturated fats in dairy foods attenuates the increase in LDL cholesterol and improves flow-mediated dilatation compared with conventional dairy: the randomized, controlled REplacement of SaturatEd fat in dairy on Total cholesterol (RESET) study. American Journal of Clinical Nutrition, 2020, 111, 739-748.	2.2	33
44	The impact of the catecholâ€<scp><i>O</i></scp>â€methyltransferase genotype on vascular function and blood pressure after acute green tea ingestion. Molecular Nutrition and Food Research, 2012, 56, 966-975.	1.5	32
45	Development of a Food-Exchange Model to Replace Saturated Fat wth MUFAs and nâ€"6 PUFAs in Adults at Moderate Cardiovascular Risk. Journal of Nutrition, 2014, 144, 846-855.	1.3	32
46	Influence of apoA-V gene variants on postprandial triglyceride metabolism: impact of gender. Journal of Lipid Research, 2008, 49, 945-953.	2.0	31
47	Replacement of dietary saturated fat with unsaturated fats increases numbers of circulating endothelial progenitor cells and decreases numbers of microparticles: findings from the randomized, controlled Dietary Intervention and VAScular function (DIVAS) study. American Journal of Clinical Nutrition, 2018, 107, 876-882.	2.2	30
48	Measurement of apolipoprotein B-48 in the Svedberg flotation rate (Sf)>400, Sf 60â€"400 and Sf 20â€"60 lipoprotein fractions reveals novel findings with respect to the effects of dietary fatty acids on triacylglycerol-rich lipoproteins in postmenopausal women. Clinical Science, 2002, 103, 227-237.	1.8	29
49	Triacylglycerol-rich lipoproteinâ€"gene interactions in endothelial cells. Biochemical Society Transactions, 2004, 32, 994-998.	1.6	29
50	Addition of Orange Pomace to Orange Juice Attenuates the Increases in Peak Glucose and Insulin Concentrations after Sequential Meal Ingestion in Men with Elevated Cardiometabolic Risk. Journal of Nutrition, 2016, 146, 1197-1203.	1.3	29
51	A mathematical model of the sterol regulatory element binding protein 2 cholesterol biosynthesis pathway. Journal of Theoretical Biology, 2014, 349, 150-162.	0.8	26
52	Impact of age and menopausal status on the postprandial triacylglycerol response in healthy women. Atherosclerosis, 2010, 208, 246-252.	0.4	25
53	A preliminary investigation of the impact of catechol-O-methyltransferase genotype on the absorption and metabolism of green tea catechins. European Journal of Nutrition, 2012, 51, 47-55.	1.8	25
54	Differences in glucose-dependent insulinotrophic polypeptide hormone and hepatic lipase in subjects of southern and northern Europe: implications for postprandial lipemia. American Journal of Clinical Nutrition, 2000, 71, 13-20.	2.2	24

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55	Apolipoprotein B-48: comparison of fasting concentrations measured in normolipidaemic individuals using SDSâ€“PAGE, immunoblotting and ELISA. Atherosclerosis, 2004, 176, 207-217.	0.4	24
56	Dietary fatty acids and chylomicron synthesis and secretion. Biochemical Society Transactions, 2004, 32, 55-58.	1.6	24
57	The impact of the catechol-O-methyltransferase genotype on the acute responsiveness of vascular reactivity to a green tea extract. British Journal of Nutrition, 2011, 105, 1138-1144.	1.2	24
58	Lack of influence of test meal fatty acid composition on the contribution of intestinally-derived lipoproteins to postprandial lipaemia. British Journal of Nutrition, 1999, 81, 51-58.	1.2	23
59	Differences in cell morphology, lipid and apo B secretory capacity in caco-2 cells following long term treatment with saturated and monounsaturated fatty acids. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2007, 1771, 475-485.	1.2	23
60	Introduction to the DISRUPT postprandial database: subjects, studies and methodologies. Genes and Nutrition, 2010, 5, 39-48.	1.2	23
61	A sequential two meal challenge reveals abnormalities in postprandial TAG but not glucose in men with increasing numbers of metabolic syndrome components. Atherosclerosis, 2012, 220, 237-243.	0.4	22
62	Trafficking and partitioning of fatty acids: the transition from fasted to fed state. Clinical Lipidology, 2010, 5, 131-144.	0.4	21
63	Plasma phospholipid fatty acid profile confirms compliance to a novel saturated fat-reduced, monounsaturated fat-enriched dairy product intervention in adults at moderate cardiovascular risk: a randomized controlled trial. Nutrition Journal, 2017, 16, 33.	1.5	21
64	Role of the Enterocyte in Fructose-Induced Hypertriglyceridaemia. Nutrients, 2017, 9, 349.	1.7	21
65	Consumer acceptance of dairy products with a saturated fatty acidâ€“reduced, monounsaturated fatty acidâ€“enriched content. Journal of Dairy Science, 2017, 100, 7953-7966.	1.4	20
66	Association between urinary biomarkers of total sugars intake and measures of obesity in a cross-sectional study. PLoS ONE, 2017, 12, e0179508.	1.1	20
67	Impact of Replacement of Individual Dietary SFAs on Circulating Lipids and Other Biomarkers of Cardiometabolic Health: A Systematic Review and Meta-Analysis of Randomized Controlled Trials in Humans. Advances in Nutrition, 2022, 13, 1200-1225.	2.9	20
68	A continuum receptor model of hepatic lipoprotein metabolism. Journal of Theoretical Biology, 2009, 257, 371-384.	0.8	19
69	High prevalence of undernutrition and low dietary diversity in institutionalised elderly living in Sri Lanka. Public Health Nutrition, 2015, 18, 2874-2880.	1.1	19
70	Dietary fat manipulation has a greater impact on postprandial lipid metabolism than the apolipoprotein <scp>E</scp> (epsilon) genotypeâ€“insights from the <scp>SAT</scp>genÎµ study. Molecular Nutrition and Food Research, 2012, 56, 1761-1770.	1.5	18
71	Comparable reductions in hyperpnoea-induced bronchoconstriction and markers of airway inflammation after supplementation with 6Â·2 and 3Â·1 g/d of long-chain<i>n</i>-3 PUFA in adults with asthma. British Journal of Nutrition, 2017, 117, 1379-1389.	1.2	18
72	Acute effects of elevated NEFA on vascular function: a comparison of SFA and MUFA. British Journal of Nutrition, 2011, 105, 1343-1351.	1.2	17

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73	Meal Fatty Acids Have Differential Effects on Postprandial Blood Pressure and Biomarkers of Endothelial Function but Not Vascular Reactivity in Postmenopausal Women in the Randomized Controlled Dietary Intervention and VAScular function (DIVAS)-2 Study. Journal of Nutrition, 2018, 148, 348-357.	1.3	17
74	Novel experimental protocol to increase specific plasma nonesterified fatty acids in humans. American Journal of Physiology - Endocrinology and Metabolism, 2003, 284, E18-E24.	1.8	16
75	SATgenÉ› dietary model to implement diets of differing fat composition in prospectively genotyped groups (<i>apoE</i>) using commercially available foods. British Journal of Nutrition, 2012, 108, 1705-1713.	1.2	16
76	Comparative effect of dairy fatty acids on cell adhesion molecules, nitric oxide and relative gene expression in healthy and diabetic human aortic endothelial cells. Atherosclerosis, 2014, 234, 65-72.	0.4	14
77	Influence of apolipoprotein E genotype and dietary Î±-tocopherol on redox status and C-reactive protein levels in apolipoprotein E3 and E4 targeted replacement mice. British Journal of Nutrition, 2008, 100, 44-53.	1.2	13
78	Mathematical modelling of competitive LDL/VLDL binding and uptake by hepatocytes. Journal of Mathematical Biology, 2009, 58, 845-880.	0.8	13
79	The APOB insertion/deletion polymorphism (rs17240441) influences postprandial lipaemia in healthy adults. Nutrition and Metabolism, 2015, 12, 7.	1.3	13
80	Impact of Lipoprotein Lipase Gene Polymorphism, S447X, on Postprandial Triacylglycerol and Glucose Response to Sequential Meal Ingestion. International Journal of Molecular Sciences, 2016, 17, 397.	1.8	13
81	Food chain approach to lowering the saturated fat of milk and dairy products. International Journal of Dairy Technology, 2019, 72, 100-109.	1.3	13
82	The role of dietary nitrate and the oral microbiome on blood pressure and vascular tone. Nutrition Research Reviews, 2021, 34, 1-18.	2.1	13
83	Apolipoprotein E Genotype Has a Modest Impact on the Postprandial Plasma Response to Meals of Varying Fat Composition in Healthy Men in a Randomized Controlled Trial. Journal of Nutrition, 2014, 144, 1775-1780.	1.3	12
84	Endothelial function and insulin sensitivity during acute non-esterified fatty acid elevation: Effects of fat composition andÂgender. Nutrition, Metabolism and Cardiovascular Diseases, 2015, 25, 575-581.	1.1	12
85	Apolipoprotein E gene polymorphism modifies fasting total cholesterol concentrations in response to replacement of dietary saturated with monounsaturated fatty acids in adults at moderate cardiovascular disease risk. Lipids in Health and Disease, 2017, 16, 222.	1.2	12
86	Impact of probiotics, prebiotics and synbiotics on lipid metabolism in humans. Nutrition and Aging (Amsterdam, Netherlands), 2012, 1, 181-200.	0.3	11
87	Impact of meal fatty acid composition on postprandial lipaemia, vascular function and blood pressure in postmenopausal women. Nutrition Research Reviews, 2018, 31, 193-203.	2.1	11
88	The impact of age on the postprandial vascular response to a fish oil-enriched meal. British Journal of Nutrition, 2009, 102, 1414-1419.	1.2	10
89	Optimization of N -methyl-N -[tert -butyldimethylsilyl]trifluoroacetamide as a derivatization agent for determining isotopic enrichment of glycerol in very-low density lipoproteins. Rapid Communications in Mass Spectrometry, 2010, 24, 586-592.	0.7	10
90	The leptin receptor Gln223Arg polymorphism (rs1137101) mediates the postprandial lipaemic response, but only in males. Atherosclerosis, 2012, 225, 135-141.	0.4	10

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91	Impact of the Apolipoprotein E (epsilon) Genotype on Cardiometabolic Risk Markers and Responsiveness to Acute and Chronic Dietary Fat Manipulation. Nutrients, 2019, 11, 2044.	1.7	10
92	The Effect of Fructose Feeding on Intestinal Triacylglycerol Production and De Novo Fatty Acid Synthesis in Humans. Nutrients, 2020, 12, 1781.	1.7	10
93	Impact of Saturated, Polyunsaturated and Monounsaturated Fatty Acidâ€Rich Micelles on Lipoprotein Synthesis and Secretion in Cacoâ€2 Cells. Lipids, 2009, 44, 1081-1089.	0.7	9
94	A 25-Hydroxycholecalciferolâ€"Fortified Dairy Drink Is More Effective at Raising a Marker of Postprandial Vitamin D Status than Cholecalciferol in Men with Suboptimal Vitamin D Status. Journal of Nutrition, 2017, 147, 2076-2082.	1.3	9
95	Glu298Asp polymorphism influences the beneficial effects of fish oil fatty acids on postprandial vascular function. Journal of Lipid Research, 2012, 53, 2205-2213.	2.0	7
96	Postprandial enrichment of triacylglycerol-rich lipoproteins with omega-3 fatty acids: lack of an interaction with apolipoprotein E genotype?. Lipids in Health and Disease, 2014, 13, 148.	1.2	7
97	Palmitic acidâ€"rich oils with and without interesterification lower postprandial lipemia and increase atherogenic lipoproteins compared with a MUFA-rich oil: A randomized controlled trial. American Journal of Clinical Nutrition, 2021, 113, 1221-1231.	2.2	7
98	Association between dietary saturated fat with cardiovascular disease risk markers and body composition in healthy adults: findings from the cross-sectional BODYCON study. Nutrition and Metabolism, 2022, 19, 15.	1.3	7
99	Postprandial Fatty Acid Profile, but Not Cardiometabolic Risk Markers, Is Modulated by Dairy Fat Manipulation in Adults with Moderate Cardiovascular Disease Risk: The Randomized Controlled REplacement of SaturatEd fat in dairy on Total cholesterol (RESET) Study. Journal of Nutrition, 2021, 151, 1755-1768.	1.3	6
100	Consumption of dairy products and CVD risk: results from the French prospective cohort NutriNet-SantÃ©. British Journal of Nutrition, 2022, 127, 752-762.	1.2	6
101	Differential effects of single fatty acids and fatty acid mixtures on the phosphoinositide 3-kinase/Akt/eNOS pathway in endothelial cells. European Journal of Nutrition, 2022, 61, 2463-2473.	1.8	6
102	Greater impact of dietary fat manipulation than apolipoprotein E genotype on ex vivo cytokine production â€" Insights from the SATgenÎµ study. Cytokine, 2014, 66, 156-159.	1.4	5
103	Lack of influence of test meal fatty acid composition on the contribution of intestinally-derived lipoproteins to postprandial lipaemia. British Journal of Nutrition, 1999, 81, 51-7.	1.2	5
104	Markers of intestinally-derived lipoproteins: application to studies of altered diet and meal fatty acid compositions. Nutrition, Metabolism and Cardiovascular Diseases, 1999, 9, 9-18.	1.1	5
105	Apolipoprotein E enrichment of immuno-separated chylomicron and chylomicron remnants following saturated fatty acids. Nutrition, Metabolism and Cardiovascular Diseases, 2006, 16, 405-417.	1.1	4
106	Functional foods and coronary heart disease (CHD). , 2011, , 153-201.		4
107	Greater impairment of postprandial triacylglycerol than glucose response in metabolic syndrome subjects with fasting hyperglycaemia. Metabolism: Clinical and Experimental, 2013, 62, 1065-1069.	1.5	4
108	Effect of feeding high-oleic sunflower oil to dairy cows on the milk fatty acid profileÂâ€"ÂRESET study. Proceedings of the Nutrition Society, 2015, 74, .	0.4	4

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109	Association of the tumor necrosis factor-alpha promoter polymorphism with change in triacylglycerol response to sequential meals. Nutrition Journal, 2015, 15, 70.	1.5	4
110	Can individual fatty acids be used as functional biomarkers of dairy fat consumption in relation to cardiometabolic health? A narrative review. British Journal of Nutrition, 2022, 128, 2373-2386.	1.2	4
111	A randomized trial and novel SPR technique identifies altered lipoprotein-LDL receptor binding as a mechanism underlying elevated LDL-cholesterol in APOE4s. Scientific Reports, 2017, 7, 44119.	1.6	3
112	<i>Apolipoprotein</i> E (epsilon) genotype has a greater impact on apoBâ€48 than apoBâ€100 responses to dietary fat manipulationâ€"insights from the SATgenÎµ study. Molecular Nutrition and Food Research, 2017, 61, 1600688.	1.5	3
113	Whey-Derived Peptides at the Heart of the COVID-19 Pandemic. International Journal of Molecular Sciences, 2021, 22, 11662.	1.8	3
114	Effect of fat-reformulated dairy food consumption on postprandial flow-mediated dilatation and cardiometabolic risk biomarkers compared with conventional dairy: a randomized controlled trial. American Journal of Clinical Nutrition, 2022, 115, 679-693.	2.2	3
115	Postprandial lipemia and cardiovascular disease: impact of age and gender on nonfasting triacylglycerol levels. Clinical Lipidology, 2010, 5, 1-4.	0.4	2
116	The Role of Monounsaturated Fatty Acids in the Mitigation of Insulin Resistance. Current Cardiovascular Risk Reports, 2010, 4, 390-397.	0.8	2
117	Consumer acceptance of saturated fat-reduced dairy products: a novel approach for reducing intake of saturated fat at a population level. Proceedings of the Nutrition Society, 2015, 74, .	0.4	2
118	Determination of variability in serum low density lipoprotein cholesterol response to the replacement of dietary saturated fat with unsaturated fat, in the Reading, Imperial, Surrey Saturated fat Cholesterol Intervention (â€˜RISSCIâ€™) project. Proceedings of the Nutrition Society, 2020, 79, .	0.4	2
119	Dose Dependent Effects of Fructose and Glucose on de novo Palmitate and Glycerol Synthesis in an Enterocyte Cell Model. Molecular Nutrition and Food Research, 2022, 66, e2100456.	1.5	2
120	The [<scp>¹³C</scp>]octanoic acid breath test for gastric emptying quantification: A focus on nutrition and modeling. Lipids, 2022, 57, 205-219.	0.7	2
121	Fish Oil Fatty Acids and Vascular Reactivity. , 2013, , 627-646.		1
122	The effects of substitution of dietary saturated fatty acids with either monounsaturated fatty acids or n-6 polyunsaturated fatty acids on measures of endothelial function, arterial stiffness and blood pressure: results from the DIVAS study. Proceedings of the Nutrition Society, 2014, 73, .	0.4	1
123	Undernutrition and dietary pattern in Sri Lankan institutionalised elderly. Proceedings of the Nutrition Society, 2015, 74, .	0.4	1
124	Consumption of dairy products and cardiovascular disease risk: results from the French prospective cohort NutriNet-SantÃ©. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
125	Glu298Asp (rs1799983) Polymorphism Influences Postprandial Vascular Reactivity and the Insulin Response to Meals of Varying Fat Composition in Postmenopausal Women: Findings from the Randomized, Controlled Dietary Intervention and VAScular function (DIVAS)-2 Study. Journal of Nutrition, 2021, 151, 848-856.	1.3	1
126	Impact of menopausal status on the postprandial TAG response in healthy women. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0

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127	Green tea, catechol-O-methyltransferase (COMT) genotype and vascular function. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
128	The impact of age and apoE genotype on the fasting and postprandial TAG response. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
129	Impact of elevated NEFA on incretin hormone levels and insulin metabolism. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
130	Short-term storage of plasma at 4Â°C, or at â^'80Â°C, has little impact on TAG-rich lipoprotein composition. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
131	Impact of apoE genotype on postprandial lipid and glucose responses in healthy men. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
132	Effect of the endothelial nitric oxide synthase Glu298Asp polymorphism on endothelial function and lipid profile in healthy subjects. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
133	Insulin sensitivity during acute elevation of NEFA: influence of fat composition and gender. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
134	Single-dose pharmacokinetic study of green tea catechins: impact of catechol-O-methyltransferase genotype. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
135	Effect of raised NEFA levels on endothelial function is modified by fatty acid composition. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0
136	SATgenÎµ dietary strategy to investigate the impact of the <i>apo E</i> genotype on LDL-cholesterol response to dietary fat manipulation. Proceedings of the Nutrition Society, 2011, 70, .	0.4	0
137	Are dietary fatty acid intakes associated with arterial stiffness and blood pressure?. Proceedings of the Nutrition Society, 2011, 70, .	0.4	0
138	Number of endothelial progenitor cells and microparticles are associated with body composition, but not fat intake or blood lipids. Proceedings of the Nutrition Society, 2011, 70, .	0.4	0
139	Impact of apo E genotype on postprandial TAG-rich lipoprotein in healthy men. Proceedings of the Nutrition Society, 2011, 70, .	0.4	0
140	Dietary fat composition has a greater impact on postprandial lipaemia than apolipoprotein E genotype in normolipidaemic men â€" insights from the SatgenÎµ study. Proceedings of the Nutrition Society, 2012, 71, .	0.4	0
141	Dietary fat manipulation and not apolipoprotein E (epsilon) genotype has a significant impact on cytokine production â€" insights from the SATgenÎµ study. Proceedings of the Nutrition Society, 2012, 71, .	0.4	0
142	Substitution of dietary saturated fatty acids with either monounsaturated orn-6 polyunsaturated fatty acids improves the plasma lipid profile in those at risk from CVD: results from the DIVAS study. Proceedings of the Nutrition Society, 2013, 72, .	0.4	0
143	Impact of APOE genotype on postprandial Sf>400 lipid and apolipoprotein B-48 responses to dietary fat manipulation â€" insights from the SATgenÎµ study. Proceedings of the Nutrition Society, 2013, 72, .	0.4	0
144	Substitution of dietary saturated fatty acids with monounsaturated fatty acids improves circulating levels of E-Selectin: results from the DIVAS study. Proceedings of the Nutrition Society, 2013, 72, .	0.4	0

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145	Replacing dietary saturated with unsaturated fat reduces the cardiovascular risk score in men and women at moderate cardiovascular risk: DIVAS study. Proceedings of the Nutrition Society, 2015, 74, .	0.4	0
146	Associations between dairy consumption and common carotid intima media thickness in adults at risk of cardiovascular disease. Proceedings of the Nutrition Society, 2015, 74, .	0.4	0
147	The Hugh Sinclair Unit of Human Nutrition â€“ 20Âyears of research 1995â€“2015. Nutrition Bulletin, 2015, 40, 303-314.	0.8	0
148	Meal fatty acid composition has a differential effect on postprandial blood pressure in postmenopausal women. Proceedings of the Nutrition Society, 2016, 75, .	0.4	0
149	Meal fat composition has differential effects on biomarkers of postprandial endothelial function in postmenopausal women. Proceedings of the Nutrition Society, 2017, 76, .	0.4	0
150	Reply to TR Hill and I Kyriazakis. Journal of Nutrition, 2018, 148, 665-665.	1.3	0
151	Dietary pattern analysis reveals key food groups contributing to the successful exchange of saturated with unsaturated fatty acids in healthy men. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
152	Impact of Dietary Fibre Intake on Body Composition and Cardiometabolic Disease Risk Markers. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0