Kim G. Jackson

List of Publications by Citations

119 papers	4,477 citations	33 h-index	64 g-index
154 ext. papers	5,034 ext. citations	4.1 avg, IF	5.39 L-index

#	Paper	IF	Citations
119	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, 348-80	14.3	859
118	Mechanisms for the acute effect of fructose on postprandial lipemia. *American Journal of Clinical Nutrition*, **2007**, 85, 1511-20	7	251
117	Lipoprotein lipase and the disposition of dietary fatty acids. *British Journal of Nutrition*, **1998**, 80, 495-503	3.6	174
116	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	3.6	165
115	Postprandial lipemia and cardiovascular disease risk: Interrelationships between dietary, physiological and genetic determinants. *Atherosclerosis*, **2012**, 220, 22-33	3.1	158
114	Effect of long-term olive oil dietary intervention on postprandial triacylglycerol and factor VII metabolism. *American Journal of Clinical Nutrition*, **1998**, 68, 552-60	7	126
113	Mobilisation of enterocyte fat stores by oral glucose in humans. *Gut*, **2003**, 52, 834-9	19.2	114
112	Determination of the in vivo prebiotic potential of a maize-based whole grain breakfast cereal: a human feeding study. *British Journal of Nutrition*, **2010**, 104, 1353-6	3.6	105
111	Green tea (Camellia sinensis) catechins and vascular function. *British Journal of Nutrition*, **2009**, 102, 1790-802	3.6	104
110	The gut microbiota and lipid metabolism: implications for human health and coronary heart disease. *Current Medicinal Chemistry*, **2006**, 13, 3005-21	4.3	102
109	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, 40-8	7	96
108	The role of dietary sugars and de novo lipogenesis in non-alcoholic fatty liver disease. *Nutrients*, **2014**, 6, 5679-703	6.7	95
107	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, 942-9	7	72
106	Exercise prevents fructose-induced hypertriglyceridemia in healthy young subjects. *Diabetes*, **2013**, 62, 2259-65	0.9	70
105	Effects of insulin on adipose tissue blood flow in man. *Journal of Physiology*, **2002**, 540, 1087-93	3.9	65
104	Differences in postprandial lipaemic response between Northern and Southern Europeans. *Atherosclerosis*, **1998**, 139, 83-93	3.1	65
103	A review of the evidence for the effects of total dietary fat, saturated, monounsaturated and n-6 polyunsaturated fatty acids on vascular function, endothelial progenitor cells and microparticles. *British Journal of Nutrition*, **2012**, 107, 303-24	3.6	63

102	Inulin and oligofructose: effects on lipid metabolism from human studies. *British Journal of Nutrition*, **2002**, 87, S261-S264	3.6	62
101	The effect of test meal monounsaturated fatty acid: saturated fatty acid ratio on postprandial lipid metabolism. *British Journal of Nutrition*, **1998**, 79, 419-24	3.6	62
100	APOE genotype influences triglyceride and C-reactive protein responses to altered dietary fat intake in UK adults. *American Journal of Clinical Nutrition*, **2012**, 96, 1447-53	7	54
99	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, E64-71	6	54
98	Long-term monounsaturated fatty acid diets reduce platelet aggregation in healthy young subjects. *British Journal of Nutrition*, **2003**, 90, 597-606	3.6	52
97	Acute ingestion of a meal rich in n-3 polyunsaturated fatty acids results in rapid gastric emptying in humans. *American Journal of Clinical Nutrition*, **2002**, 76, 232-8	7	52
96	Fish oil fatty acids improve postprandial vascular reactivity in healthy men. *Clinical Science*, **2008**, 114, 679-86	6.5	51
95	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	7	50
94	Rapid chylomicron appearance following sequential meals: effects of second meal composition. *British Journal of Nutrition*, **1998**, 79, 425-9	3.6	46
93	Prolonged effects of modified sham feeding on energy substrate mobilization. *American Journal of Clinical Nutrition*, **2001**, 73, 111-7	7	42
92	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	3.6	41
91	Acute effects of meal fatty acid composition on insulin sensitivity in healthy post-menopausal women. *British Journal of Nutrition*, **2002**, 88, 635-40	3.6	41
90	Quantitation of apolipoprotein B-48 in triacylglycerol-rich lipoproteins by a specific enzyme-linked immunosorbent assay. *Lipids and Lipid Metabolism*, **1996**, 1301, 221-9		41
89	Regulation of the plasma non-esterified fatty acid concentration in the postprandial state. *Proceedings of the Nutrition Society*, **1997**, 56, 713-21	2.9	39
88	Interactions between age and apoE genotype on fasting and postprandial triglycerides levels. *Atherosclerosis*, **2010**, 212, 481-7	3.1	34
87	Moderate Champagne consumption promotes an acute improvement in acute endothelial-independent vascular function in healthy human volunteers. *British Journal of Nutrition*, **2010**, 103, 1168-78	3.6	33
86	Differential uptake of subfractions of triglyceride-rich lipoproteins by THP-1 macrophages. *Atherosclerosis*, **2005**, 180, 233-44	3.1	33
85	Meal fatty acids and postprandial vascular reactivity. *Biochemical Society Transactions*, **2007**, 35, 451-3	5.1	32

84	Interaction between BMI and APOE genotype is associated with changes in the plasma long-chain-PUFA response to a fish-oil supplement in healthy participants. *American Journal of Clinical Nutrition*, **2015**, 102, 505-13	7	31
83	Saturated fat-induced changes in Sf 60-400 particle composition reduces uptake of LDL by HepG2 cells. *Journal of Lipid Research*, **2006**, 47, 393-403	6.3	30
82	Exaggerated postprandial lipaemia and lower post-heparin lipoprotein lipase activity in middle-aged men. *Clinical Science*, **2003**, 105, 457-66	6.5	30
81	DHA-rich fish oil reverses the detrimental effects of saturated fatty acids on postprandial vascular reactivity. *American Journal of Clinical Nutrition*, **2011**, 94, 742-8	7	29
80	Influence of apoA-V gene variants on postprandial triglyceride metabolism: impact of gender. *Journal of Lipid Research*, **2008**, 49, 945-53	6.3	28
79	The impact of the catechol-O-methyltransferase genotype on vascular function and blood pressure after acute green tea ingestion. *Molecular Nutrition and Food Research*, **2012**, 56, 966-75	5.9	26
78	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	3.6	26
77	Mathematical model for low density lipoprotein (LDL) endocytosis by hepatocytes. *Bulletin of Mathematical Biology*, **2008**, 70, 2303-33	2.1	25
76	Triacylglycerol-rich lipoprotein-gene interactions in endothelial cells. *Biochemical Society Transactions*, **2004**, 32, 994-8	5.1	25
75	Measurement of apolipoprotein B-48 in the Svedberg flotation rate (S(f))>400, S(f) 60-400 and S(f) 20-60 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, 227-37	6.5	25
74	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	5.2	24
73	Apolipoprotein B-48: comparison of fasting concentrations measured in normolipidaemic individuals using SDS-PAGE, immunoblotting and ELISA. *Atherosclerosis*, **2004**, 176, 207-17	3.1	24
72	A mathematical model of the sterol regulatory element binding protein 2 cholesterol biosynthesis pathway. *Journal of Theoretical Biology*, **2014**, 349, 150-62	2.3	23
71	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, 149-56	3.6	23
70	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, 1138-44	3.6	21
69	Introduction to the DISRUPT postprandial database: subjects, studies and methodologies. *Genes and Nutrition*, **2010**, 5, 39-48	4.3	21
68	Dietary fatty acids and chylomicron synthesis and secretion. *Biochemical Society Transactions*, **2004**, 32, 55-8	5.1	21
67	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, 237-43	3.1	20

66	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	7	20
65	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	3.6	20
64	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, 1197-203	4.1	20
63	Impact of age and menopausal status on the postprandial triacylglycerol response in healthy women. *Atherosclerosis*, **2010**, 208, 246-52	3.1	19
62	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, 475-85	5	18
61	Association between urinary biomarkers of total sugars intake and measures of obesity in a cross-sectional study. *PLoS ONE*, **2017**, 12, e0179508	3.7	17
60	Development of a food-exchange model to replace saturated fat with MUFAs and n-6 PUFAs in adults at moderate cardiovascular risk. *Journal of Nutrition*, **2014**, 144, 846-55	4.1	16
59	Consumer acceptance of dairy products with a saturated fatty acid-reduced, monounsaturated fatty acid-enriched content. *Journal of Dairy Science*, **2017**, 100, 7953-7966	4	16
58	Role of the Enterocyte in Fructose-Induced Hypertriglyceridaemia. *Nutrients*, **2017**, 9,	6.7	16
57	Dietary fat manipulation has a greater impact on postprandial lipid metabolism than the apolipoprotein E (epsilon) genotype-insights from the SATgen study. *Molecular Nutrition and Food Research*, **2012**, 56, 1761-70	5.9	15
56	Trafficking and partitioning of fatty acids: the transition from fasted to fed state. *Clinical Lipidology* , **2010**, 5, 131-144		15
55	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	7	14
54	High prevalence of undernutrition and low dietary diversity in institutionalised elderly living in Sri Lanka. *Public Health Nutrition*, **2015**, 18, 2874-80	3.3	14
53	SATgen dietary model to implement diets of differing fat composition in prospectively genotyped groups (apoE) using commercially available foods. *British Journal of Nutrition*, **2012**, 108, 1705-13	3.6	14
52	Acute effects of elevated NEFA on vascular function: a comparison of SFA and MUFA. *British Journal of Nutrition*, **2011**, 105, 1343-51	3.6	13
51	A continuum receptor model of hepatic lipoprotein metabolism. *Journal of Theoretical Biology*, **2009**, 257, 371-84	2.3	13
50	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	3.1	12
49	Influence of apolipoprotein E genotype and dietary alpha-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	3.6	12

48	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	4.3	11
47	Mathematical modelling of competitive LDL/VLDL binding and uptake by hepatocytes. *Journal of Mathematical Biology*, **2009**, 58, 845-80	2	11
46	Comparable reductions in hyperpnoea-induced bronchoconstriction and markers of airway inflammation after supplementation with 6·2 and 3·1 g/d of long-chain n-3 PUFA in adults with asthma. *British Journal of Nutrition*, **2017**, 117, 1379-1389	3.6	10
45	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	4.1	10
44	Novel experimental protocol to increase specific plasma nonesterified fatty acids in humans. *American Journal of Physiology - Endocrinology and Metabolism*, **2003**, 284, E18-24	6	10
43	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	4.4	9
42	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, 1775-80	4.1	9
41	Endothelial function and insulin sensitivity during acute non-esterified fatty acid elevation: Effects of fat composition and gender. *Nutrition, Metabolism and Cardiovascular Diseases*, **2015**, 25, 575-81	4.5	9
40	The leptin receptor Gln223Arg polymorphism (rs1137101) mediates the postprandial lipaemic response, but only in males. *Atherosclerosis*, **2012**, 225, 135-41	3.1	9
39	Impact of probiotics, prebiotics and synbiotics on lipid metabolism in humans. *Nutrition and Aging (Amsterdam, Netherlands)*, **2012**, 1, 181-200		9
38	Impact of saturated, polyunsaturated and monounsaturated fatty acid-rich micelles on lipoprotein synthesis and secretion in Caco-2 cells. *Lipids*, **2009**, 44, 1081-9	1.6	9
37	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, 586-92	2.2	9
36	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	6.3	9
35	The APOB insertion/deletion polymorphism (rs17240441) influences postprandial lipaemia in healthy adults. *Nutrition and Metabolism*, **2015**, 12, 7	4.6	8
34	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	7	8
33	The impact of age on the postprandial vascular response to a fish oil-enriched meal. *British Journal of Nutrition*, **2009**, 102, 1414-9	3.6	8
32	A 25-Hydroxycholecalciferol-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	4.1	7
31	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	4.4	7

30	Impact of meal fatty acid composition on postprandial lipaemia, vascular function and blood pressure in postmenopausal women. *Nutrition Research Reviews*, **2018**, 31, 193-203	7	6
29	Food chain approach to lowering the saturated fat of milk and dairy products. *International Journal of Dairy Technology*, **2019**, 72, 100-109	3.7	6
28	Impact of the (epsilon) Genotype on Cardiometabolic Risk Markers and Responsiveness to Acute and Chronic Dietary Fat Manipulation. *Nutrients*, **2019**, 11,	6.7	5
27	The Effect of Fructose Feeding on Intestinal Triacylglycerol Production and De Novo Fatty Acid Synthesis in Humans. *Nutrients*, **2020**, 12,	6.7	5
26	Glu298Asp polymorphism influences the beneficial effects of fish oil fatty acids on postprandial vascular function. *Journal of Lipid Research*, **2012**, 53, 2205-2213	6.3	5
25	Greater impact of dietary fat manipulation than apolipoprotein E genotype on ex vivo cytokine production - insights from the SATgen study. *Cytokine*, **2014**, 66, 156-9	4	4
24	Greater impairment of postprandial triacylglycerol than glucose response in metabolic syndrome subjects with fasting hyperglycaemia. *Metabolism: Clinical and Experimental*, **2013**, 62, 1065-9	12.7	4
23	Functional foods and coronary heart disease (CHD) **2011**, 153-201		4
22	Apolipoprotein E enrichment of immuno-separated chylomicron and chylomicron remnants following saturated fatty acids. *Nutrition, Metabolism and Cardiovascular Diseases*, **2006**, 16, 405-17	4.5	4
21	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	3.6	4
20	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	4.9	3
19	Apolipoprotein E (epsilon) genotype has a greater impact on apoB-48 than apoB-100 responses to dietary fat manipulation-insights from the SATgen study. *Molecular Nutrition and Food Research*, **2017**, 61, 1600688	5.9	3
18	Effect of feeding high-oleic sunflower oil to dairy cows on the milk fatty acid profile RESET study. *Proceedings of the Nutrition Society*, **2015**, 74,	2.9	3
17	Association of the tumor necrosis factor-alpha promoter polymorphism with change in triacylglycerol response to sequential meals. *Nutrition Journal*, **2016**, 15, 70	4.3	3
16	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	4.5	3
15	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,	2.9	2
14	Postprandial lipemia and cardiovascular disease: impact of age and gender on nonfasting triacylglycerol levels. *Clinical Lipidology*, **2010**, 5, 1-4		2
13	Impact of Individual Dietary Saturated Fatty Acid Replacement on Circulating Lipids and Other Biomarkers of Cardiometabolic Health: A Systematic Review and Meta-analysis of RCTs in Humans. *Advances in Nutrition*, **2021**,	10	2

12	The role of dietary nitrate and the oral microbiome on blood pressure and vascular tone. *Nutrition Research Reviews*, **2021**, 34, 222-239	7	2
11	Consumption of dairy products and CVD risk: results from the French prospective cohort NutriNet-Sant*British Journal of Nutrition*, **2021**, 1-11	3.6	2
10	Fish Oil Fatty Acids and Vascular Reactivity **2013**, 627-646		1
9	The Role of Monounsaturated Fatty Acids in the Mitigation of Insulin Resistance. *Current Cardiovascular Risk Reports*, **2010**, 4, 390-397	0.9	1
8	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	4.6	1
7	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**, 1-38	3.6	0
6	Palmitic acid-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	7	0
5	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*	4.1	0
4	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	4.1	0
3	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**, 1	5.2	0
2	Reply to TR Hill and I Kyriazakis. *Journal of Nutrition*, **2018**, 148, 665	4.1	
1	Dose Dependent Effects of Fructose and Glucose on de novo Palmitate and Glycerol Synthesis in an Enterocyte Cell Model. *Molecular Nutrition and Food Research*, **2021**, 66, e2100456	5.9	