

# Barbara Rohm

## List of Publications by Citations

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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.

31 papers	427 citations	13 h-index	19 g-index
35 ext. papers	522 ext. citations	5.5 avg, IF	3.29 L-index

#	Paper	IF	Citations
31	Caffeine induces gastric acid secretion via bitter taste signaling in gastric parietal cells. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2017</b> , 114, E6260-E6269	11.5	54
30	Nonivamide enhances miRNA let-7d expression and decreases adipogenesis PPAR $\alpha$ expression in 3T3-L1 cells. <i>Journal of Cellular Biochemistry</i> , <b>2015</b> , 116, 1153-63	4.7	32
29	Only B $\alpha$ Gal bound to lipids, but not to proteins, is transported across enterocytes as an IgE-reactive molecule that can induce effector cell activation. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2019</b> , 74, 1956-1968	9.3	30
28	Capsaicin, nonivamide and trans-pellitorine decrease free fatty acid uptake without TRPV1 activation and increase acetyl-coenzyme A synthetase activity in Caco-2 cells. <i>Food and Function</i> , <b>2015</b> , 6, 173-85	6.1	30
27	Nonivamide, a capsaicin analog, increases dopamine and serotonin release in SH-SY5Y cells via a TRPV1-independent pathway. <i>Molecular Nutrition and Food Research</i> , <b>2013</b> , 57, 2008-18	5.9	26
26	Nonivamide, a capsaicin analogue, exhibits anti-inflammatory properties in peripheral blood mononuclear cells and U-937 macrophages. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600474	5.9	26
25	A 12-week intervention with nonivamide, a TRPV1 agonist, prevents a dietary-induced body fat gain and increases peripheral serotonin in moderately overweight subjects. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600731	5.9	24
24	Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. <i>Food and Function</i> , <b>2012</b> , 3, 955-64	6.1	21
23	N-(?-Carboxymethyl)lysine (CML), a Maillard reaction product, stimulates serotonin release and activates the receptor for advanced glycation end products (RAGE) in SH-SY5Y cells. <i>Food and Function</i> , <b>2013</b> , 4, 1111-20	6.1	19
22	The capsaicin analog nonivamide decreases total energy intake from a standardized breakfast and enhances plasma serotonin levels in moderately overweight men after administered in an oral glucose tolerance test: a randomized, crossover trial. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 1282-90	5.9	17
21	Identification of Bitter-Taste Intensity and Molecular Weight as Amino Acid Determinants for the Stimulating Mechanisms of Gastric Acid Secretion in Human Parietal Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 6762-6771	5.7	15
20	Structure-dependent effects of pyridine derivatives on mechanisms of intestinal fatty acid uptake: regulation of nicotinic acid receptor and fatty acid transporter expression. <i>Journal of Nutritional Biochemistry</i> , <b>2014</b> , 25, 750-7	6.3	13
19	The Alkamide -Pellitorine Targets PPAR $\alpha$ via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. <i>Frontiers in Pharmacology</i> , <b>2017</b> , 8, 316	5.6	13
18	The flavanone homoeriodictyol increases SGLT-1-mediated glucose uptake but decreases serotonin release in differentiated Caco-2 cells. <i>PLoS ONE</i> , <b>2017</b> , 12, e0171580	3.7	12
17	N-(?-Carboxymethyl)lysine Increases the Expression of miR-103/143 and Enhances Lipid Accumulation in 3T3-L1 Cells. <i>Journal of Cellular Biochemistry</i> , <b>2016</b> , 117, 2413-22	4.7	12
16	Capsaicin and nonivamide similarly modulate outcome measures of mitochondrial energy metabolism in HepG2 and 3T3-L1 cells. <i>Food and Function</i> , <b>2018</b> , 9, 1123-1132	6.1	11
15	Bitter Sensing Mediates the -Resveratrol-Induced Anti-inflammatory Effect on Interleukin 6 Release in HGF-1 Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13339-13349	5.7	10

14	Appetite-Inducing Effects of Homoeriodictyol: Two Randomized, Cross-Over Interventions. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700459	5.9	9
13	Sensory active piperine analogues from <i>Macropiper excelsum</i> and their effects on intestinal nutrient uptake in Caco-2 cells. <i>Phytochemistry</i> , <b>2017</b> , 135, 181-190	4	6
12	Structure-Dependent Effects of Cinnamaldehyde Derivatives on TRPA1-Induced Serotonin Release in Human Intestinal Cell Models. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3924-3932	5.7	6
11	The advanced glycation end product N -carboxymethyllysine and its precursor glyoxal increase serotonin release from Caco-2 cells. <i>Journal of Cellular Biochemistry</i> , <b>2018</b> , 119, 2731-2741	4.7	6
10	Wheat Protein Hydrolysate Fortified With L-Arginine Enhances Satiation Induced by the Capsaicinoid Nonivamide in Moderately Overweight Male Subjects. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e1900133	5.9	5
9	Identification of Cinnamaldehyde as Most Effective Fatty Acid Uptake Reducing Cinnamon-Derived Compound in Differentiated Caco-2 Cells Compared to Its Structural Analogues Cinnamyl Alcohol, Cinnamic Acid, and Cinnamyl Isobutyrate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 11638-11649	5.7	4
8	Cinnamyl Isobutyrate Decreases Plasma Glucose Levels and Total Energy Intake from a Standardized Breakfast: A Randomized, Crossover Intervention. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1701038	5.9	4
7	Noncaloric Sweeteners Induce Peripheral Serotonin Secretion via the T1R3-Dependent Pathway in Human Gastric Parietal Tumor Cells (HGT-1). <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7044-7053	5.7	4
6	Biological Evaluation of Natural and Synthesized Homovanillic Acid Esters as Inhibitors of Intestinal Fatty Acid Uptake in Differentiated Caco-2 Cells. <i>Molecules</i> , <b>2019</b> , 24,	4.8	4
5	Structure-dependent effects of sweet and sweet taste affecting compounds on their sensorial properties. <i>Food Chemistry: X</i> , <b>2020</b> , 7, 100100	4.7	4
4	In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	2
3	TRPA1 Agonist Cinnamaldehyde Decreases Adipogenesis in 3T3-L1 Cells More Potently than the Non-agonist Structural Analog Cinnamyl Isobutyrate. <i>ACS Omega</i> , <b>2020</b> , 5, 33305-33313	3.9	2
2	Sweet Taste Antagonist Lactisole Administered in Combination with Sucrose, But Not Glucose, Increases Energy Intake and Decreases Peripheral Serotonin in Male Subjects. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	2
1	Sweetness Perception is not Involved in the Regulation of Blood Glucose after Oral Application of Sucrose and Glucose Solutions in Healthy Male Subjects. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , 65, e2000472	5.9	2