Barbara Rohm

List of Publications by Year in Descending Order

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	Sweetness Perception is not Involved in the Regulation of Blood Glucose after Oral Application of Sucrose and Glucose Solutions in Healthy Male Subjects. *Molecular Nutrition and Food Research*, **2021**, 65, e2000472	5.9	2
30	Bitter Sensing Mediates the -Resveratrol-Induced Anti-inflammatory Effect on Interleukin 6 Release in HGF-1 Cells in Culture. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 13339-13349	5.7	10
29	In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. *Biomolecules*, **2020**, 10,	5.9	2
28	Structure-Dependent Effects of Cinnamaldehyde Derivatives on TRPA1-Induced Serotonin Release in Human Intestinal Cell Models. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 3924-3932	5.7	6
27	TRPA1 Agonist Cinnamaldehyde Decreases Adipogenesis in 3T3-L1 Cells More Potently than the Non-agonist Structural Analog Cinnamyl Isobutyrate. *ACS Omega*, **2020**, 5, 33305-33313	3.9	2
26	Structure-dependent effects of sweet and sweet taste affecting compounds on their sensorial properties. *Food Chemistry: X*, **2020**, 7, 100100	4.7	4
25	Sweet Taste Antagonist Lactisole Administered in Combination with Sucrose, But Not Glucose, Increases Energy Intake and Decreases Peripheral Serotonin in Male Subjects. *Nutrients*, **2020**, 12,	6.7	2
24	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. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11638-11649	5.7	4
23	Only Gal bound to lipids, but not to proteins, is transported across enterocytes as an IgE-reactive molecule that can induce effector cell activation. *Allergy: European Journal of Allergy and Clinical Immunology*, **2019**, 74, 1956-1968	9.3	30
22	Biological Evaluation of Natural and Synthesized Homovanillic Acid Esters as Inhibitors of Intestinal Fatty Acid Uptake in Differentiated Caco-2 Cells. *Molecules*, **2019**, 24,	4.8	4
21	Wheat Protein Hydrolysate Fortified With l-Arginine Enhances Satiation Induced by the Capsaicinoid Nonivamide in Moderately Overweight Male Subjects. *Molecular Nutrition and Food Research*, **2019**, 63, e1900133	5.9	5
20	Capsaicin and nonivamide similarly modulate outcome measures of mitochondrial energy metabolism in HepG2 and 3T3-L1 cells. *Food and Function*, **2018**, 9, 1123-1132	6.1	11
19	The advanced glycation end product N -carboxymethyllysine and its precursor glyoxal increase serotonin release from Caco-2 cells. *Journal of Cellular Biochemistry*, **2018**, 119, 2731-2741	4.7	6
18	Cinnamyl Isobutyrate Decreases Plasma Glucose Levels and Total Energy Intake from a Standardized Breakfast: A Randomized, Crossover Intervention. *Molecular Nutrition and Food Research*, **2018**, 62, e1701038	5.9	4
17	Noncaloric Sweeteners Induce Peripheral Serotonin Secretion via the T1R3-Dependent Pathway in Human Gastric Parietal Tumor Cells (HGT-1). *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7044-7053	5.7	4
16	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. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6762-6771	5.7	15
15	Sensory active piperine analogues from Macropiper excelsum and their effects on intestinal nutrient uptake in Caco-2 cells. *Phytochemistry*, **2017**, 135, 181-190	4	6

List of Publications

14	A 12-week intervention with nonivamide, a TRPV1 agonist, prevents a dietary-induced body fat gain and increases peripheral serotonin in moderately overweight subjects. *Molecular Nutrition and Food Research*, **2017**, 61, 1600731	5.9	24
13	Appetite-Inducing Effects of Homoeriodictyol: Two Randomized, Cross-Over Interventions. *Molecular Nutrition and Food Research*, **2017**, 61, 1700459	5.9	9
12	Caffeine induces gastric acid secretion via bitter taste signaling in gastric parietal cells. *Proceedings of the National Academy of Sciences of the United States of America*, **2017**, 114, E6260-E6269	11.5	54
11	Nonivamide, a capsaicin analogue, exhibits anti-inflammatory properties in peripheral blood mononuclear cells and U-937 macrophages. *Molecular Nutrition and Food Research*, **2017**, 61, 1600474	5.9	26
10	The Alkamide -Pellitorine Targets PPAR via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. *Frontiers in Pharmacology*, **2017**, 8, 316	5.6	13
9	The flavanone homoeriodictyol increases SGLT-1-mediated glucose uptake but decreases serotonin release in differentiated Caco-2 cells. *PLoS ONE*, **2017**, 12, e0171580	3.7	12
8	N(?) -Carboxymethyllysine Increases the Expression of miR-103/143 and Enhances Lipid Accumulation in 3T3-L1 Cells. *Journal of Cellular Biochemistry*, **2016**, 117, 2413-22	4.7	12
7	Nonivamide enhances miRNA let-7d expression and decreases adipogenesis PPAR expression in 3T3-L1 cells. *Journal of Cellular Biochemistry*, **2015**, 116, 1153-63	4.7	32
6	Capsaicin, nonivamide and trans-pellitorine decrease free fatty acid uptake without TRPV1 activation and increase acetyl-coenzyme A synthetase activity in Caco-2 cells. *Food and Function*, **2015**, 6, 173-85	6.1	30
5	Structure-dependent effects of pyridine derivatives on mechanisms of intestinal fatty acid uptake: regulation of nicotinic acid receptor and fatty acid transporter expression. *Journal of Nutritional Biochemistry*, **2014**, 25, 750-7	6.3	13
4	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. *Molecular Nutrition and Food Research*, **2014**, 58, 1282-90	5.9	17
3	Nonivamide, a capsaicin analog, increases dopamine and serotonin release in SH-SY5Y cells via a TRPV1-independent pathway. *Molecular Nutrition and Food Research*, **2013**, 57, 2008-18	5.9	26
2	N()-Carboxymethyllysine (CML), a Maillard reaction product, stimulates serotonin release and activates the receptor for advanced glycation end products (RAGE) in SH-SY5Y cells. *Food and Function*, **2013**, 4, 1111-20	6.1	19
1	Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. *Food and Function*, **2012**, 3, 955-64	6.1	21