Sophie Vinoy

List of Publications by Year
in descending order

24 papers	2,118 citations	393982 19 h-index	610482 24 g-index
24 all docs	24 docs citations	24 times ranked	3543 citing authors

#	Article	IF	Citations
1	Low-grade inflammation, diet composition and health: current research evidence and its translation. British Journal of Nutrition, 2015, 114, 999-1012.	1.2	600
2	Glycaemic index of cereal products explained by their content of rapidly and slowly available glucose. British Journal of Nutrition, 2003, 89, 329-339.	1.2	278
3	Interspecies Competition Impacts Targeted Manipulation of Human Gut Bacteria by Fiber-Derived Glycans. Cell, 2019, 179, 59-73.e13.	13.5	224
4	The delivery rate of dietary carbohydrates affects cognitive performance in both rats and humans. Psychopharmacology, 2003, 166, 86-90.	1.5	155
5	Impact of Diet Composition on Blood Glucose Regulation. Critical Reviews in Food Science and Nutrition, 2016, 56, 541-590.	5.4	144
6	The Glycemic and Insulinemic Index of Plain Sweet Biscuits: Relationships toin VitroStarch Digestibility. Journal of the American College of Nutrition, 2005, 24, 441-447.	1.1	82
7	Systematic Review and Meta-Analysis of Human Studies to Support a Quantitative Recommendation for Whole Grain Intake in Relation to Type 2 Diabetes. PLoS ONE, 2015, 10, e0131377.	1.1	72
8	Evaluating microbiome-directed fibre snacks in gnotobiotic mice and humans. Nature, 2021, 595, 91-95.	13.7	70
9	Inter-laboratory validation of the starch digestibility method for determination of rapidly digestible and slowly digestible starch. Food Chemistry, 2018, 245, 1183-1189.	4.2	65
10	Beneficial effects of a 5-week low-glycaemic index regimen on weight control and cardiovascular risk factors in overweight non-diabetic subjects. British Journal of Nutrition, 2007, 98, 1288-1298.	1.2	61
11	Enrichment of biscuits and juice with oat Î²-glucan enhances postprandial satiety. Appetite, 2014, 75, 150-156.	1.8	60
12	Effects of gastric emptying on the postprandial ghrelin response. American Journal of Physiology - Endocrinology and Metabolism, 2006, 290, E389-E395.	1.8	42
13	Postprandial glycaemic response: how is it influenced by characteristics of cereal products?. British Journal of Nutrition, 2015, 113, 1931-1939.	1.2	41
14	Cereal Processing Influences Postprandial Glucose Metabolism as Well as the GI Effect. Journal of the American College of Nutrition, 2013, 32, 79-91.	1.1	39
15	Effect of postprandial modulation of glucose availability: short- and long-term analysis. British Journal of Nutrition, 2010, 103, 1461-1470.	1.2	35
16	Microbial liberation of N-methylserotonin from orange fiber in gnotobiotic mice and humans. Cell, 2022, 185, 2495-2509.e11.	13.5	26
17	Slow-release carbohydrates: growing evidence on metabolic responses and public health interest. Summary of the symposium held at the 12th European Nutrition Conference (FENS 2015). Food and Nutrition Research, 2016, 60, 31662.	1.2	25
18	The Effect of a Breakfast Rich in Slowly Digestible Starch on Glucose Metabolism: A Statistical Meta-Analysis of Randomized Controlled Trials. Nutrients, 2017, 9, 318.	1.7	24

#	Article	IF	Citations
19	The effects of regular consumption of a multiple micronutrient fortified milk beverage on the micronutrient status of school children and on their mental and physical performance. Clinical Nutrition, 2016, 35, 190-198.	2.3	20
20	Modulation of Starch Digestibility in Breakfast Cereals Consumed by Subjects with Metabolic Risk: Impact on Markers of Oxidative Stress and Inflammation during Fasting and the Postprandial Period. Molecular Nutrition and Food Research, 2017, 61, 1700212.	1.5	14
21	Sensory and physical characteristics of foods that impact food intake without affecting acceptability: Systematic review and metaâ€analyses. Obesity Reviews, 2021, 22, e13234.	3.1	12
22	An approach for evaluating the effects of dietary fiber polysaccharides on the human gut microbiome and plasma proteome. Proceedings of the National Academy of Sciences of the United States of America, 2022, 119, e2123411119.	3.3	12
23	When satiety evaluation is inspired by sensory analysis: A new approach. Food Quality and Preference, 2016, 49, 106-118.	2.3	9
24	Fecal water genotoxicity in healthy free-living young Italian people. Food and Chemical Toxicology, 2014, 64, 104-109.	1.8	8