

# Hanne Christine Bertram

## List of Publications by Year in descending order

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201  
papers

7,976  
citations

44042

48  
h-index

69214

77  
g-index

202  
all docs

202  
docs citations

202  
times ranked

8041  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemically acidified, live and heat-inactivated fermented dairy yoghurt show distinct bioactive peptides, free amino acids and small compounds profiles. <i>Food Chemistry</i> , 2022, 376, 131919.	4.2	22
2	Effects of Calcium Source, Inulin, and Lactose on Gut-Bone Associations in an Ovariectomized Rat Model. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100883.	1.5	19
3	Administration of whey protein complexed vitamin D <sub>3</sub> to vitamin D <sub>3</sub> -deficient growing Sprague-Dawley rats. <i>Food and Function</i> , 2022, , .	2.1	0
4	Fluctuations in Metabolites and Bone Markers Across the Menstrual Cycle in Eumenorrhic Women and Oral Contraceptive Users. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2022, 107, 1577-1588.	1.8	6
5	Long-term daily high-protein, drained yoghurt consumption alters abundance of selected functional groups of the human gut microbiota and fecal short-chain fatty acid profiles in a cohort of overweight and obese women. <i>Journal of Functional Foods</i> , 2022, 93, 105089.	1.6	2
6	Multiscale food structures and foodomics. <i>Magnetic Resonance in Chemistry</i> , 2022, 60, 589-589.	1.1	0
7	Reformulation of processed meat to attenuate potential harmful effects in the gastrointestinal tract – A review of current knowledge and evidence of health prospects. <i>Trends in Food Science and Technology</i> , 2021, 108, 111-118.	7.8	22
8	Administration of Bovine Milk Oligosaccharide to Weaning Gnotobiotic Mice Inoculated with a Simplified Infant Type Microbiota. <i>Microorganisms</i> , 2021, 9, 1003.	1.6	0
9	Progression of Postprandial Blood Plasma Phospholipids Following Acute Intake of Different Dairy Matrices: A Randomized Crossover Trial. <i>Metabolites</i> , 2021, 11, 454.	1.3	2
10	Meat and Human Health – Current Knowledge and Research Gaps. <i>Foods</i> , 2021, 10, 1556.	1.9	52
11	Partial Substitution of Meat with Insect ( <i>Alphitobius diaperinus</i> ) in a Carnivore Diet Changes the Gut Microbiome and Metabolome of Healthy Rats. <i>Foods</i> , 2021, 10, 1814.	1.9	12
12	Matrix structure of dairy products results in different postprandial lipid responses: a randomized crossover trial. <i>American Journal of Clinical Nutrition</i> , 2021, 114, 1729-1742.	2.2	13
13	Krill Protein Hydrolysate Provides High Absorption Rate for All Essential Amino Acids – A Randomized Control Cross-Over Trial. <i>Nutrients</i> , 2021, 13, 3187.	1.7	5
14	Effect of Dairy Matrix on the Postprandial Blood Metabolome. <i>Nutrients</i> , 2021, 13, 4280.	1.7	8
15	Dual nuclear magnetic resonance for probing intrinsic bone structure and a potential gut-bone axis in ovariectomized rats. <i>Magnetic Resonance in Chemistry</i> , 2021, , .	1.1	0
16	Inulin-fortification of a processed meat product attenuates formation of nitroso compounds in the gut of healthy rats. <i>Food Chemistry</i> , 2020, 302, 125339.	4.2	20
17	Common and distinct variation in data fusion of designed experimental data. <i>Metabolomics</i> , 2020, 16, 2.	1.4	13
18	Hepatic PGC-1 $\alpha$ is not essential for fasting-induced cytochrome p450 regulation in mouse liver. <i>Biochemical Pharmacology</i> , 2020, 172, 113736.	2.0	5

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19	Circulating Levels of Muscle-Related Metabolites Increase in Response to a Daily Moderately High Dose of a Vitamin D3 Supplement in Women with Vitamin D Insufficiencyâ€”Secondary Analysis of a Randomized Placebo-Controlled Trial. <i>Nutrients</i> , 2020, 12, 1310.	1.7	8
20	Influence of type of dairy matrix micro- and macrostructure on <i>in vitro</i> lipid digestion. <i>Food and Function</i> , 2020, 11, 4960-4972.	2.1	16
21	Milk protein complexation enhances post prandial vitamin D <sub>3</sub> absorption in rats. <i>Food and Function</i> , 2020, 11, 4953-4959.	2.1	7
22	Inulin and milk mineral fortification of a pork sausage exhibits distinct effects on the microbiome and biochemical activity in the gut of healthy rats. <i>Food Chemistry</i> , 2020, 331, 127291.	4.2	12
23	Direct Implementation of Intestinal Permeability Test in NMR Metabolomics for Simultaneous Biomarker Discoveryâ€”A Feasibility Study in a Preterm Piglet Model. <i>Metabolites</i> , 2020, 10, 22.	1.3	7
24	Background Diet Influences TMAO Concentrations Associated with Red Meat Intake without Influencing Apparent Hepatic TMAO-Related Activity in a Porcine Model. <i>Metabolites</i> , 2020, 10, 57.	1.3	21
25	Metabolic Effects of Bovine Milk Oligosaccharides on Selected Commensals of the Infant Microbiomeâ€”Commensalism and Postbiotic Effects. <i>Metabolites</i> , 2020, 10, 167.	1.3	10
26	Meat Structure During Processing. , 2019, , 22-26.		1
27	Lactose and Bovine Milk Oligosaccharides Synergistically Stimulate <i>B. longum</i> Growth in a Simplified Model of the Infant Gut Microbiome. <i>Journal of Proteome Research</i> , 2019, 18, 3086-3098.	1.8	26
28	Quantification of Human Milk Phospholipids: the Effect of Gestational and Lactational Age on Phospholipid Composition. <i>Nutrients</i> , 2019, 11, 222.	1.7	38
29	Effect of long-term heat exposure on rheological and intrinsic water characteristics of bone-derived beef stocks. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 700-706.	1.1	0
30	Enzymatic Hydrolysis of a Collagen Hydrolysate Enhances Postprandial Absorption Rateâ€”A Randomized Controlled Trial. <i>Nutrients</i> , 2019, 11, 1064.	1.7	38
31	The magic angle view to food: magic-angle spinning (MAS) NMR spectroscopy in food science. <i>Metabolomics</i> , 2019, 15, 44.	1.4	10
32	Salmon in Combination with High Glycemic Index Carbohydrates Increases Diet-Induced Thermogenesis Compared with Salmon with Low Glycemic Index Carbohydratesâ€”An Acute Randomized Cross-Over Meal Test Study. <i>Nutrients</i> , 2019, 11, 365.	1.7	3
33	Partial substitution of fat with rye bran fibre in Frankfurter sausages â€” Bridging technological and sensory attributes through inclusion of collagenous protein. <i>LWT - Food Science and Technology</i> , 2019, 101, 607-617.	2.5	30
34	Rapid Cerebral Metabolic Shift during Neonatal Sepsis Is Attenuated by Enteral Colostrum Supplementation in Preterm Pigs. <i>Metabolites</i> , 2019, 9, 13.	1.3	8
35	Metabolomics and bacterial diversity of packaged yellowfin tuna ( <i>Thunnus albacares</i> ) and salmon ( <i>Salmo salar</i> ) show fish species-specific spoilage development during chilled storage. <i>International Journal of Food Microbiology</i> , 2019, 293, 44-52.	2.1	80
36	The Effect of Leanâ€”Seafood and Nonâ€”Seafood Diets on Fecal Metabolites and Gut Microbiome: Results from a Randomized Crossover Intervention Study. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1700976.	1.5	30

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37	NMR-Based Metabolomics of Food. <i>Methods in Molecular Biology</i> , 2019, 2037, 335-344.	0.4	7
38	Nutrimetabolomics: integrating metabolomics in nutrition to disentangle intake of animal-based foods. <i>Metabolomics</i> , 2018, 14, 34.	1.4	9
39	Metabolic Fate of <sup>13</sup> C-Labeled Polydextrose and Impact on the Gut Microbiome: A Triple-Phase Study in a Colon Simulator. <i>Journal of Proteome Research</i> , 2018, 17, 1041-1053.	1.8	17
40	Real-time monitoring of enzyme-assisted animal protein hydrolysis by NMR spectroscopy – An NMR reactomics concept. <i>LWT - Food Science and Technology</i> , 2018, 95, 9-16.	2.5	14
41	The effect of casein, hydrolyzed casein, and whey proteins on urinary and postprandial plasma metabolites in overweight and moderately obese human subjects. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5598-5605.	1.7	10
42	Gut metabolome meets microbiome: A methodological perspective to understand the relationship between host and microbe. <i>Methods</i> , 2018, 149, 3-12.	1.9	123
43	Classification of wooden breast myopathy in chicken <i>pectoralis major</i> by a standardised method and association with conventional quality assessments. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1744-1752.	1.3	58
44	<sup>1</sup> H HR-MAS NMR-based metabolomics analysis for dry-fermented sausage characterization. <i>Food Chemistry</i> , 2018, 240, 514-523.	4.2	33
45	Ingestion of Insect Protein Isolate Enhances Blood Amino Acid Concentrations Similar to Soy Protein in A Human Trial. <i>Nutrients</i> , 2018, 10, 1357.	1.7	41
46	Nrf2 negatively regulates STING indicating a link between antiviral sensing and metabolic reprogramming. <i>Nature Communications</i> , 2018, 9, 3506.	5.8	192
47	The Effect of Lean-Seafood and Non-Seafood Diets on Fasting and Postprandial Serum Metabolites and Lipid Species: Results from a Randomized Crossover Intervention Study in Healthy Adults. <i>Nutrients</i> , 2018, 10, 598.	1.7	27
48	Ingestion of an Inulin-Enriched Pork Sausage Product Positively Modulates the Gut Microbiome and Metabolome of Healthy Rats. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800608.	1.5	36
49	Enhancing the health potential of processed meat: the effect of chitosan or carboxymethyl cellulose enrichment on inherent microstructure, water mobility and oxidation in a meat-based food matrix. <i>Food and Function</i> , 2018, 9, 4017-4027.	2.1	27
50	NMR-Based Metabolomics: Quality and Authenticity of Milk and Meat. , 2018, , 1729-1741.		1
51	<sup>1</sup> H NMR Relaxometry in Meat Science. , 2018, , 1449-1462.		0
52	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. , <i>American Journal of Clinical Nutrition</i> , 2017, 105, 1033-1045.	2.2	267
53	Correlation between sensory properties and peptides derived from hydrolysed-lactose UHT milk during storage. <i>International Dairy Journal</i> , 2017, 68, 23-31.	1.5	28
54	Relationship between hardness and myowater properties in Wooden Breast affected chicken meat: A nuclear magnetic resonance study. <i>LWT - Food Science and Technology</i> , 2017, 86, 20-24.	2.5	44

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55	Consumption of Whey in Combination with Dairy Medium-Chain Fatty Acids (MCFAs) may Reduce Lipid Storage due to Urinary Loss of Tricarboxylic Acid Cycle Intermediates and Increased Rates of MCFAs Oxidation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601048.	1.5	13
56	Optimizing sampling strategies for NMR-based metabolomics of human feces: pooled vs. unpooled analyses. <i>Analytical Methods</i> , 2017, 9, 4476-4480.	1.3	23
57	Designing healthier comminuted meat products: Effect of dietary fibers on water distribution and texture of a fat-reduced meat model system. <i>Meat Science</i> , 2017, 133, 159-165.	2.7	126
58	High resolution magic angle spinning NMR spectroscopy reveals that pectoralis muscle dystrophy in chicken is associated with reduced muscle content of anserine and carnosine. <i>Food Chemistry</i> , 2017, 217, 151-154.	4.2	47
59	Water mobility and distribution during dry-fermented sausages –Spanish type–manufacturing and its relationship with physicochemical and textural properties: a low-field NMR study. <i>European Food Research and Technology</i> , 2017, 243, 455-466.	1.6	19
60	Impact of red meat consumption on the metabolome of rats. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600387.	1.5	16
61	The Effect of Gestational and Lactational Age on the Human Milk Metabolome. <i>Nutrients</i> , 2016, 8, 304.	1.7	75
62	Metabolic Effects of a 24-Week Energy-Restricted Intervention Combined with Low or High Dairy Intake in Overweight Women: An NMR-Based Metabolomics Investigation. <i>Nutrients</i> , 2016, 8, 108.	1.7	35
63	Lean-seafood intake decreases urinary markers of mitochondrial lipid and energy metabolism in healthy subjects: Metabolomics results from a randomized crossover intervention study. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1661-1672.	1.5	32
64	NMR-Based Metabolomics: Quality and Authenticity of Milk and Meat. , 2016, , 1-13.		0
65	<sup>1</sup> H NMR Relaxometry in Meat Science. , 2016, , 1-14.		3
66	Short-term beef consumption promotes systemic oxidative stress, TMAO formation and inflammation in rats, and dietary fat content modulates these effects. <i>Food and Function</i> , 2016, 7, 3760-3771.	2.1	38
67	Gut microbial activity as influenced by fiber digestion: dynamic metabolomics in an in vitro colon simulator. <i>Metabolomics</i> , 2016, 12, 1.	1.4	17
68	Multiple spectroscopic approach to elucidate water distribution and water-protein interactions in dry-cured ham after high pressure processing. <i>Journal of Food Engineering</i> , 2016, 169, 291-297.	2.7	12
69	Metabolomics to Explore Impact of Dairy Intake. <i>Nutrients</i> , 2015, 7, 4875-4896.	1.7	30
70	Intake of Hydrolyzed Casein is Associated with Reduced Body Fat Accretion and Enhanced Phase II Metabolism in Obesity Prone C57BL/6J Mice. <i>PLoS ONE</i> , 2015, 10, e0118895.	1.1	10
71	Strategy for Nuclear-Magnetic-Resonance-Based Metabolomics of Human Feces. <i>Analytical Chemistry</i> , 2015, 87, 5930-5937.	3.2	69
72	Storage-induced changes in the sensory characteristics and volatiles of conventional and lactose-hydrolyzed UHT processed milk. <i>European Food Research and Technology</i> , 2015, 240, 1247-1257.	1.6	32

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73	Metabolomics Investigation To Shed Light on Cheese as a Possible Piece in the French Paradox Puzzle. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2830-2839.	2.4	84
74	Direct Derivatization <i>vs</i> Aqueous Extraction Methods of Fecal Free Fatty Acids for GC-MS Analysis. <i>Lipids</i> , 2015, 50, 681-689.	0.7	18
75	Impact of a 6-week very low-calorie diet and weight reduction on the serum and fecal metabolome of overweight subjects. <i>European Food Research and Technology</i> , 2015, 240, 583-594.	1.6	11
76	Proteolysis Process in Fermented Sausage Model Systems As Studied by NMR Relaxometry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3039-3045.	2.4	22
77	Nuclear magnetic resonance-based metabolomics reveals that dairy protein fractions affect urinary urea excretion differently in overweight adolescents. <i>European Food Research and Technology</i> , 2015, 240, 489-497.	1.6	8
78	High-Resolution Magic Angle Spinning Studies of Semi-Hard Danbo (30+) Cheese-Impact of Processing Condition and Relation to Sensory Perception. Special Publication - Royal Society of Chemistry, 2015, , 171-180.	0.0	3
79	NMR-Based Metabolomic Profiling of Overweight Adolescents: An Elucidation of the Effects of Inter-/Intraindividual Differences, Gender, and Pubertal Development. <i>BioMed Research International</i> , 2014, 2014, 1-10.	0.9	28
80	Chemical and Proteolysis-Derived Changes during Long-Term Storage of Lactose-Hydrolyzed Ultrahigh-Temperature (UHT) Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11270-11278.	2.4	45
81	Mapping the Variation of the Carrot Metabolome Using <sup>1</sup> H NMR Spectroscopy and Consensus PCA. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4392-4398.	2.4	17
82	Association between the bovine milk metabolome and rennet-induced coagulation properties of milk. <i>Journal of Dairy Science</i> , 2014, 97, 6076-6084.	1.4	33
83	Lactose-Hydrolyzed Milk Is More Prone to Chemical Changes during Storage than Conventional Ultra-High-Temperature (UHT) Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7886-7896.	2.4	67
84	Multi-block PCA and multi-compartmental study of the metabolic responses to intake of hydrolysed versus intact casein in C57BL/6J mice by NMR-based metabolomics. <i>Metabolomics</i> , 2014, 10, 938-949.	1.4	14
85	Volatile component profiles of conventional and lactose-hydrolyzed UHT milk—a dynamic headspace gas chromatography-mass spectrometry study. <i>Dairy Science and Technology</i> , 2014, 94, 311-325.	2.2	28
86	Impact of Dietary Polydextrose Fiber on the Human Gut Metabolome. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9944-9951.	2.4	30
87	Urinary Loss of Tricarboxylic Acid Cycle Intermediates As Revealed by Metabolomics Studies: An Underlying Mechanism to Reduce Lipid Accretion by Whey Protein Ingestion?. <i>Journal of Proteome Research</i> , 2014, 13, 2560-2570.	1.8	42
88	Changes in the proteome and water state in bark and xylem of <i>Hydrangea paniculata</i> during loss of freezing tolerance. <i>Environmental and Experimental Botany</i> , 2014, 106, 99-111.	2.0	15
89	An NMR-based metabolomics study of pork from different crossbreeds and relation to sensory perception. <i>Meat Science</i> , 2014, 96, 719-728.	2.7	54
90	Photoperiodic variations induce shifts in the leaf metabolic profile of <i>Chrysanthemum morifolium</i> . <i>Functional Plant Biology</i> , 2014, 41, 1310.	1.1	7

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91	Enzymatic browning and after-cooking darkening of Jerusalem artichoke tubers ( <i>Helianthus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TF	1.4	16
92	Estimation of genetic parameters and detection of quantitative trait loci for metabolites in Danish Holstein milk. <i>Journal of Dairy Science</i> , 2013, 96, 3285-3295.	1.4	49
93	Physical sample structure as predictive factor in growth modeling of <i>Listeria innocua</i> in a white cheese model system. <i>Food Microbiology</i> , 2013, 36, 90-102.	2.1	7
94	Sensory and consumer evaluation of pork loins from crossbreeds between Danish Landrace, Yorkshire, Duroc, Iberian and Mangalitza. <i>Meat Science</i> , 2013, 95, 27-35.	2.7	30
95	Nuclear magnetic resonance metabonomics reveals strong association between milk metabolites and somatic cell count in bovine milk. <i>Journal of Dairy Science</i> , 2013, 96, 290-299.	1.4	98
96	Novel method for quantification of individual free fatty acids in milk using an in-solution derivatisation approach and gas chromatography-mass spectrometry. <i>International Dairy Journal</i> , 2013, 32, 199-203.	1.5	36
97	Prediction of postharvest dry matter, soluble solids content, firmness and acidity in apples (cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TF Technology, 2013, 237, 1021-1024.	1.6	23
98	Time-Saving Design of Experiment Protocol for Optimization of LC-MS Data Processing in Metabolomic Approaches. <i>Analytical Chemistry</i> , 2013, 85, 7109-7116.	3.2	42
99	High-throughput FTIR spectroscopy of intact HepG2 cells reveals additive and non-additive effects of individual fatty acids when given as mixtures. <i>Journal of Biophotonics</i> , 2013, 6, 446-456.	1.1	3
100	Metabonomic Response to Milk Proteins after a Single Bout of Heavy Resistance Exercise Elucidated by 1H Nuclear Magnetic Resonance Spectroscopy. <i>Metabolites</i> , 2013, 3, 33-46.	1.3	12
101	NMR-Based Milk Metabolomics. <i>Metabolites</i> , 2013, 3, 204-222.	1.3	137
102	Application of NMR-based metabonomics suggests a relationship between betaine absorption and elevated creatine plasma concentrations in catheterised sows. <i>British Journal of Nutrition</i> , 2012, 107, 1603-1615.	1.2	15
103	Different metabolic and absorption patterns of betaine in response to dietary intake of whole-wheat grain, wheat aleurone or rye aleurone in catheterized pigs. <i>European Food Research and Technology</i> , 2012, 235, 939-949.	1.6	10
104	Water Properties in Cream Cheeses with Variations in pH, Fat, and Salt Content and Correlation to Microbial Survival. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1635-1644.	2.4	18
105	Natural Variability in Bovine Milk Oligosaccharides from Danish Jersey and Holstein-Friesian Breeds. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6188-6196.	2.4	65
106	Impact of High-Fat and High-Carbohydrate Diets on Liver Metabolism Studied in a Rat Model with a Systems Biology Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 676-684.	2.4	20
107	Enhancing the Power of Liquid Chromatography-Mass Spectrometry-Based Urine Metabolomics in Negative Ion Mode by Optimization of the Additive. <i>Analytical Chemistry</i> , 2012, 84, 7785-7792.	3.2	41
108	Metabolomics Reveals Drastic Compositional Changes during Overwintering of Jerusalem Artichoke ( <i>Helianthus tuberosus</i> L.) Tubers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9495-9501.	2.4	28

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109	Monitoring cellular responses upon fatty acid exposure by Fourier transform infrared spectroscopy and Raman spectroscopy. <i>Analyst</i> , 2011, 136, 1649.	1.7	29
110	Effects of high dietary fibre diets formulated from by-products from vegetable and agricultural industries on plasma metabolites in gestating sows. <i>Archives of Animal Nutrition</i> , 2011, 65, 460-476.	0.9	14
111	Relationship between the Metabolite Profile and Technological Properties of Bovine Milk from Two Dairy Breeds Elucidated by NMR-Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7360-7367.	2.4	97
112	NMR-Based Metabolomics Reveals That Conjugated Double Bond Content and Lipid Storage Efficiency in HepG2 Cells Are Affected by Fatty Acid <i>cis/trans</i> Configuration and Chain Length. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8994-9000.	2.4	10
113	Metabolic Responses to Heat, Anoxia, or Oxidative Stress Elucidated in Muscle Cell Cultures using <sup>13</sup> C NMR Spectroscopy. <i>Special Publication - Royal Society of Chemistry</i> , 2011, , 117-123.	0.0	0
114	Quality of Sour Cherry Juice of Different Clones and Cultivars ( <i>Prunus cerasus</i> L.) Determined by a Combined Sensory and NMR Spectroscopic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12124-12130.	2.4	39
115	Effect of Dietary Nitrogen Content on the Urine Metabolite Profile of Dairy Cows Assessed by Nuclear Magnetic Resonance (NMR)-Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12499-12505.	2.4	27
116	Molecular Water Motions of Skim Milk Powder Solutions during Acidification Studied by <sup>17</sup> O and <sup>1</sup> H Nuclear Magnetic Resonance and Rheology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10097-10103.	2.4	10
117	Water properties and structure of pork sausages as affected by high-pressure processing and addition of carrot fibre. <i>Meat Science</i> , 2011, 87, 387-393.	2.7	51
118	Protein denaturation and water-protein interactions as affected by low temperature long time treatment of porcine <i>Longissimus dorsi</i> . <i>Meat Science</i> , 2011, 88, 718-722.	2.7	50
119	A GC-MS-based metabolomic investigation of blood serum from irritable bowel syndrome patients undergoing intervention with acidified milk products. <i>European Food Research and Technology</i> , 2011, 233, 1013-1021.	1.6	18
120	Metabolomic phenotyping of a cloned pig model. <i>BMC Physiology</i> , 2011, 11, 14.	3.6	13
121	Assessment of meat quality by NMR-an investigation of pork products originating from different breeds. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S71-8.	1.1	33
122	Nutritional Regulation of Bile Acid Metabolism Is Associated with Improved Pathological Characteristics of the Metabolic Syndrome. <i>Journal of Biological Chemistry</i> , 2011, 286, 28382-28395.	1.6	55
123	Metabolomics Reveals Relationship between Plasma Inositols and Birth Weight: Possible Markers for Fetal Programming of Type 2 Diabetes. <i>Journal of Biomedicine and Biotechnology</i> , 2011, 2011, 1-8.	3.0	51
124	Metabolic profiling of heat or anoxic stress in mouse C2C12 myotubes using multinuclear magnetic resonance spectroscopy. <i>Metabolism: Clinical and Experimental</i> , 2010, 59, 814-823.	1.5	6
125	Creatine-induced activation of antioxidative defence in myotube cultures revealed by explorative NMR-based metabolomics and proteomics. <i>Journal of the International Society of Sports Nutrition</i> , 2010, 7, 9.	1.7	45
126	The Serum Metabolite Response to Diet Intervention with Probiotic Acidified Milk in Irritable Bowel Syndrome Patients Is Indistinguishable from that of Non-Probiotic Acidified Milk by <sup>1</sup> H NMR-Based Metabolomic Analysis. <i>Nutrients</i> , 2010, 2, 1141-1155.	1.7	16



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127	Determination of Dry Matter Content in Potato Tubers by Low-Field Nuclear Magnetic Resonance (LF-NMR). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10300-10304.	2.4	68
128	Oxidative Stress-Induced Metabolic Changes in Mouse C2C12 Myotubes Studied with High-Resolution <sup>13</sup> C, <sup>1</sup> H, and <sup>31</sup> P NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1918-1926.	2.4	4
129	NMR-Based Metabonomic Investigation of Heat Stress in Myotubes Reveals a Time-Dependent Change in the Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6376-6386.	2.4	8
130	Seasonal Changes in the Metabolic Fingerprint of 21 Grass and Legume Cultivars Studied by Nuclear Magnetic Resonance-Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4336-4341.	2.4	30
131	NMR-based metabonomics reveals distinct metabolic profiles of plasma from sows after consumption of diets with contrasting dietary fibre levels and composition. <i>Livestock Science</i> , 2010, 133, 26-29.	0.6	4
132	NMR-based metabonomics reveals relationship between pre-slaughter exercise stress, the plasma metabolite profile at time of slaughter, and water-holding capacity in pigs. <i>Meat Science</i> , 2010, 84, 108-113.	2.7	40
133	Effect of starter culture and fermentation temperature on water mobility and distribution in fermented sausages and correlation to microbial safety studied by nuclear magnetic resonance relaxometry. <i>Meat Science</i> , 2010, 86, 462-467.	2.7	32
134	Nuclear magnetic resonance-based metabonomics reveals strong sex effect on plasma metabolism in 17-year-old Scandinavians and correlation to retrospective infant plasma parameters. <i>Metabolism: Clinical and Experimental</i> , 2009, 58, 1039-1045.	1.5	33
135	NMR-based metabonomics reveals that plasma betaine increases upon intake of high-fiber rye buns in hypercholesterolemic pigs. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1055-1062.	1.5	32
136	An NMR-based metabonomic investigation on effects of supplementation with isosteviol or soy protein to diabetic KKAy mice. <i>Diabetes, Obesity and Metabolism</i> , 2009, 11, 992-995.	2.2	5
137	Metabolic characterization of rumen epithelial tissue from dairy calves fed different starter diets using <sup>1</sup> H NMR spectroscopy. <i>Livestock Science</i> , 2009, 120, 127-134.	0.6	10
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