

# Jenni Lappi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4735140/publications.pdf>

Version: 2024-02-01

15  
papers

862  
citations

758635

12  
h-index

996533

15  
g-index

16  
all docs

16  
docs citations

16  
times ranked

1556  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. <i>Nutrition Reviews</i> , 2011, 69, 9-21.	2.6	187
2	Gut Microbiota Signatures Predict Host and Microbiota Responses to Dietary Interventions in Obese Individuals. <i>PLoS ONE</i> , 2014, 9, e90702.	1.1	163
3	Intake of Whole-Grain and Fiber-Rich Rye Bread Versus Refined Wheat Bread Does Not Differentiate Intestinal Microbiota Composition in Finnish Adults with Metabolic Syndrome. <i>Journal of Nutrition</i> , 2013, 143, 648-655.	1.3	85
4	Sourdough fermentation of wholemeal wheat bread increases solubility of arabinoxylan and protein and decreases postprandial glucose and insulin responses. <i>Journal of Cereal Science</i> , 2010, 51, 152-158.	1.8	79
5	Systematic Review and Meta-Analysis of Human Studies to Support a Quantitative Recommendation for Whole Grain Intake in Relation to Type 2 Diabetes. <i>PLoS ONE</i> , 2015, 10, e0131377.	1.1	72
6	Effects of rye and whole wheat versus refined cereal foods on metabolic risk factors: A randomised controlled two-centre intervention study. <i>Clinical Nutrition</i> , 2013, 32, 941-949.	2.3	60
7	The Postprandial Plasma Rye Fingerprint Includes Benzoxazinoid-Derived Phenylacetamide Sulfates. <i>Journal of Nutrition</i> , 2014, 144, 1016-1022.	1.3	42
8	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. <i>Food and Function</i> , 2013, 4, 972.	2.1	38
9	Postprandial glucose metabolism and SCFA after consuming wholegrain rye bread and wheat bread enriched with bioprocessed rye bran in individuals with mild gastrointestinal symptoms. <i>Nutrition Journal</i> , 2014, 13, 104.	1.5	38
10	The quality of school lunch consumed reflects overall eating patterns in 11-16-year-old schoolchildren in Finland. <i>Public Health Nutrition</i> , 2011, 14, 2092-2098.	1.1	26
11	Do Large Intestinal Events Explain the Protective Effects of Whole Grain Foods Against Type 2 Diabetes?. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 631-640.	5.4	24
12	Decreased plasma serotonin and other metabolite changes in healthy adults after consumption of wholegrain rye: an untargeted metabolomics study. <i>American Journal of Clinical Nutrition</i> , 2019, 109, 1630-1639.	2.2	23
13	Diet-derived changes by sourdough-fermented rye bread in exhaled breath aspiration ion mobility spectrometry profiles in individuals with mild gastrointestinal symptoms. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 987-996.	1.3	11
14	Blackcurrant ( <i>Ribes nigrum</i> ) lowers sugar-induced postprandial glycaemia independently and in a product with fermented quinoa: a randomised crossover trial. <i>British Journal of Nutrition</i> , 2020, 126, 1-10.	1.2	11
15	Potential of Probiotic Frozen Blackcurrant Products: Consumer Preference, Physicochemical Characterization, and Cell Viability. <i>Foods</i> , 2021, 10, 792.	1.9	3