

Jenni Lappi

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.

16
papers

676
citations

11
h-index

16
g-index

16
ext. papers

782
ext. citations

4.7
avg, IF

3.48
L-index

#	Paper	IF	Citations
16	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. <i>Nutrition Reviews</i> , 2011 , 69, 9-21	6.4	146
15	Gut microbiota signatures predict host and microbiota responses to dietary interventions in obese individuals. <i>PLoS ONE</i> , 2014 , 9, e90702	3.7	127
14	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, 648-55	4.1	71
13	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	3.8	62
12	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	3.7	61
11	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, 941-9	5.9	54
10	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. <i>Journal of Nutrition</i> , 2014 , 144, 1016-22	4.1	34
9	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, 972-81	6.1	32
8	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	4.3	26
7	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, 631-40	11.5	21
6	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, 2092-8	3.3	20
5	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	7	11
4	Blackcurrant () lowers sugar-induced postprandial glycaemia independently and in a product with fermented quinoa: a randomised crossover trial. <i>British Journal of Nutrition</i> , 2021 , 126, 708-717	3.6	6
3	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	3.7	4
2	Potential of Probiotic Frozen Blackcurrant Products: Consumer Preference, Physicochemical Characterization, and Cell Viability. <i>Foods</i> , 2021 , 10,	4.9	1
1	Whole Grains and Digestive Health245-272		