

# Jenni Lappi

## List of Publications by Year in Descending Order

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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	Blackcurrant () lowers sugar-induced postprandial glycaemia independently and in a product with fermented quinoa: a randomised crossover trial. <i>British Journal of Nutrition</i> , <b>2021</b> , 126, 708-717	3.6	6
15	Potential of Probiotic Frozen Blackcurrant Products: Consumer Preference, Physicochemical Characterization, and Cell Viability. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
14	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> , <b>2019</b> , 109, 1630-1639	7	11
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> , <b>2017</b> , 68, 987-996	3.7	4
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> , <b>2015</b> , 10, e0131377	3.7	61
11	Gut microbiota signatures predict host and microbiota responses to dietary interventions in obese individuals. <i>PLoS ONE</i> , <b>2014</b> , 9, e90702	3.7	127
10	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> , <b>2014</b> , 13, 104	4.3	26
9	The postprandial plasma rye fingerprint includes benzoxazinoid-derived phenylacetamide sulfates. <i>Journal of Nutrition</i> , <b>2014</b> , 144, 1016-22	4.1	34
8	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> , <b>2013</b> , 32, 941-9	5.9	54
7	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. <i>Food and Function</i> , <b>2013</b> , 4, 972-81	6.1	32
6	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> , <b>2013</b> , 53, 631-40	11.5	21
5	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> , <b>2013</b> , 143, 648-55	4.1	71
4	The quality of school lunch consumed reflects overall eating patterns in 11-16-year-old schoolchildren in Finland. <i>Public Health Nutrition</i> , <b>2011</b> , 14, 2092-8	3.3	20
3	Dietary fiber type reflects physiological functionality: comparison of grain fiber, inulin, and polydextrose. <i>Nutrition Reviews</i> , <b>2011</b> , 69, 9-21	6.4	146
2	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> , <b>2010</b> , 51, 152-158	3.8	62
1	Whole Grains and Digestive Health 245-272		