## Sarah Berry

List of Publications by Year in descending order

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SADAH REDDV

#	Article	IF	CITATIONS
1	Microbiome connections with host metabolism and habitual diet from 1,098 deeply phenotyped individuals. Nature Medicine, 2021, 27, 321-332.	15.2	477
2	Human postprandial responses to food and potential for precision nutrition. Nature Medicine, 2020, 26, 964-973.	15.2	418
3	Triacylglycerol structure and interesterification of palmitic and stearic acid-rich fats: an overview and implications for cardiovascular disease. Nutrition Research Reviews, 2009, 22, 3-17.	2.1	159
4	Diet quality and risk and severity of COVID-19: a prospective cohort study. Gut, 2021, 70, 2096-2104.	6.1	130
5	Manipulation of lipid bioaccessibility of almond seeds influences postprandial lipemia in healthy human subjects. American Journal of Clinical Nutrition, 2008, 88, 922-929.	2.2	104
6	Effect of mastication on lipid bioaccessibility of almonds in a randomized human study and its implications for digestion kinetics, metabolizable energy, and postprandial lipemia. American Journal of Clinical Nutrition, 2015, 101, 25-33.	2.2	102
7	Modest effects of dietary supplements during the COVID-19 pandemic: insights from 445 850 users of the COVID-19 Symptom Study app. BMJ Nutrition, Prevention and Health, 2021, 4, 149-157.	1.9	91
8	The solid fat content of stearic acid–rich fats determines their postprandial effects. American Journal of Clinical Nutrition, 2007, 85, 1486-1494.	2.2	88
9	Increased potassium intake from fruit and vegetables or supplements does not lower blood pressure or improve vascular function in UK men and women with early hypertension: a randomised controlled trial. British Journal of Nutrition, 2010, 104, 1839-1847.	1.2	86
10	Blue poo: impact of gut transit time on the gut microbiome using a novel marker. Gut, 2021, 70, 1665-1674.	6.1	84
11	Impaired Postprandial Endothelial Function Depends on the Type of Fat Consumed by Healthy Men. Journal of Nutrition, 2008, 138, 1910-1914.	1.3	71
12	Palmitic acid in the sn-2 position of triacylglycerols acutely influences postprandial lipid metabolism. American Journal of Clinical Nutrition, 2011, 94, 1433-1441.	2.2	63
13	Influence of triacylglycerol structure on the postprandial response of factor VII to stearic acid–rich fats. American Journal of Clinical Nutrition, 2003, 77, 777-782.	2.2	57
14	Influence of triacylglycerol structure of stearic acid-rich fats on postprandial lipaemia. Proceedings of the Nutrition Society, 2005, 64, 205-212.	0.4	54
15	Postprandial glycaemic dips predict appetite and energy intake in healthy individuals. Nature Metabolism, 2021, 3, 523-529.	5.1	47
16	Nuts and their Effect on Gut Microbiota, Gut Function and Symptoms in Adults: A Systematic Review and Meta-Analysis of Randomised Controlled Trials. Nutrients, 2020, 12, 2347.	1.7	44
17	Acute Effects of Pomegranate Extract on Postprandial Lipaemia, Vascular Function and Blood Pressure. Plant Foods for Human Nutrition, 2012, 67, 351-357.	1.4	43
18	Meal-induced inflammation: postprandial insights from the Personalised REsponses to Dletary Composition Trial (PREDICT) study in 1000 participants. American Journal of Clinical Nutrition, 2021, 114, 1028-1038.	2.2	43

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19	Dissecting the role of the gut microbiota and diet on visceral fat mass accumulation. Scientific Reports, 2019, 9, 9758.	1.6	41
20	Targeting DNA mismatch repair for radiosensitization. Seminars in Radiation Oncology, 2001, 11, 300-315.	1.0	40
21	Effect of Interesterification of Palmitic Acid-rich Triacylglycerol on Postprandial Lipid and Factor VII Response. Lipids, 2007, 42, 315-323.	0.7	38
22	Chemical, physical and glycaemic characterisation of PulseON®: A novel legume cell-powder ingredient for use in the design of functional foods. Journal of Functional Foods, 2020, 68, 103918.	1.6	36
23	Snacking on whole almonds for 6 weeks improves endothelial function and lowers LDL cholesterol but does not affect liver fat and other cardiometabolic risk factors in healthy adults: the ATTIS study, a randomized controlled trial. American Journal of Clinical Nutrition, 2020, 111, 1178-1189.	2.2	34
24	Palmitic acid in the sn-2 position of dietary triacylglycerols does not affect insulin secretion or glucose homeostasis in healthy men and women. European Journal of Clinical Nutrition, 2014, 68, 1036-1041.	1.3	33
25	In vitro and in vivo modeling of lipid bioaccessibility and digestion from almond muffins: The importance of the cell-wall barrier mechanism. Journal of Functional Foods, 2017, 37, 263-271.	1.6	33
26	The impact of replacing wheat flour with cellular legume powder on starch bioaccessibility, glycaemic response and bread roll quality: A double-blind randomised controlled trial in healthy participants. Food Hydrocolloids, 2021, 114, 106565.	5.6	33
27	Selective radiosensitization of drug-resistant MutS homologue-2 (MSH2) mismatch repair-deficient cells by halogenated thymidine (dThd) analogues: Msh2 mediates dThd analogue DNA levels and the differential cytotoxicity and cell cycle effects of the dThd analogues and 6-thioguanine. Cancer Research 2000 60 5773-80	0.4	32
28	High intake of vegetables is linked to lower white blood cell profile and the effect is mediated by the gut microbiome. BMC Medicine, 2021, 19, 37.	2.3	30
29	Enhancing mineral bioavailability from cereals: Current strategies and future perspectives. Nutrition Bulletin, 2018, 43, 184-188.	0.8	29
30	Impact of insufficient sleep on dysregulated blood glucose control under standardised meal conditions. Diabetologia, 2022, 65, 356-365.	2.9	29
31	Interesterified fats: What are they and why are they used? A briefing report from the Roundtable on Interesterified Fats in Foods. Nutrition Bulletin, 2019, 44, 363-380.	0.8	23
32	Gut microbiome diversity and composition is associated with hypertension in women. Journal of Hypertension, 2021, 39, 1810-1816.	0.3	22
33	Palmitic acid in the sn-2 position decreases glucose-dependent insulinotropic polypeptide secretion in healthy adults. European Journal of Clinical Nutrition, 2014, 68, 549-554.	1.3	20
34	Tree nut snack consumption is associated with better diet quality and CVD risk in the UK adult population: National Diet and Nutrition Survey (NDNS) 2008–2014. Public Health Nutrition, 2020, 23, 3160-3169.	1.1	19
35	Influence of stearic acid on postprandial lipemia and hemostatic function. Lipids, 2005, 40, 1221-1227.	0.7	18
36	An Interesterified Palm Olein Test Meal Decreases Earlyâ€Phase Postprandial Lipemia Compared to Palm Olein: a Randomized Controlled Trial. Lipids, 2014, 49, 895-904.	0.7	18

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37	Diet and lifestyle behaviour disruption related to the pandemic was varied and bidirectional among US and UK adults participating in the ZOE COVID Study. Nature Food, 2021, 2, 957-969.	6.2	18
38	Validity of continuous glucose monitoring for categorizing glycemic responses to diet: implications for use in personalized nutrition. American Journal of Clinical Nutrition, 2022, 115, 1569-1576.	2.2	15
39	Whole almond consumption is associated with better diet quality and cardiovascular disease risk factors in the UK adult population: National Diet and Nutrition Survey (NDNS) 2008–2017. European Journal of Nutrition, 2021, 60, 643-654.	1.8	14
40	PCSK9 Activity Is Potentiated Through HDL Binding. Circulation Research, 2021, 129, 1039-1053.	2.0	13
41	Modulation of postprandial lipaemia by a single meal containing a commonly consumed interesterified palmitic acid-rich fat blend compared to a non-interesterified equivalent. European Journal of Nutrition, 2017, 56, 2487-2495.	1.8	12
42	Dietary Influence on Systolic and Diastolic Blood Pressure in the TwinsUK Cohort. Nutrients, 2020, 12, 2130.	1.7	9
43	High-Density Lipoproteins Are the Main Carriers of PCSK9 in the Circulation. Journal of the American College of Cardiology, 2020, 75, 1495-1497.	1.2	9
44	Snacking on Whole Almonds for Six Weeks Increases Heart Rate Variability during Mental Stress in Healthy Adults: A Randomized Controlled Trial. Nutrients, 2020, 12, 1828.	1.7	7
45	Palmitic acid–rich oils with and without interesterification lower postprandial lipemia and increase atherogenic lipoproteins compared with a MUFA-rich oil: A randomized controlled trial. American Journal of Clinical Nutrition, 2021, 113, 1221-1231.	2.2	7
46	Body mass index mediates the effect of the DASH diet on hypertension: Common metabolites underlying the association. Journal of Human Nutrition and Dietetics, 2022, 35, 214-222.	1.3	6
47	Saturated fatty acid consumption: outlining the scale of the problem and assessing the solutions. Nutrition Bulletin, 2009, 34, 74-84.	0.8	5
48	Differential associations between a priori diet quality scores and markers of cardiovascular health in women: cross-sectional analyses from TwinsUK. British Journal of Nutrition, 2021, 126, 1017-1027.	1.2	5
49	Compliance with dietary guidelines affects capillary recruitment in healthy middle-aged men and women. European Journal of Nutrition, 2017, 56, 1037-1044.	1.8	4
50	Effect of Postprandial Glucose Dips on Hunger and Energy Intake in 1102 Subjects in US and UK: The PREDICT 1 Study. Current Developments in Nutrition, 2020, 4, nzaa063_009.	0.1	4
51	Postprandial lipaemia - the influence of diet and its link to coronary heart disease. Nutrition Bulletin, 2005, 30, 314-322.	0.8	3
52	Wheat Flour Fortification to Prevent Iron-Deficiency Anemia. , 2019, , 485-491.		3
53	Almond snack consumption improves endothelial function in adults with moderate risk of cardiovascular disease: a randomised, controlled, parallel trial. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
54	Postprandial lipemia and CVD; does the magnitude, peak concentration or duration impact intermediary cardiometabolic risk factors differentially? PREDICT I Study Proceedings of the Nutrition Society, 2020, 79, .	0.4	1

#	Article	IF	CITATIONS
55	Incremental Value of a Panel of Serum Metabolites for Predicting Risk of Atherosclerotic Cardiovascular Disease. Journal of the American Heart Association, 2022, 11, e024590.	1.6	1
56	Glucose-dependent insulinotropic polypeptide concentration is influenced by the proportion of palmitic acid in the <i>sn</i> -2 position of dietary TAGs. Proceedings of the Nutrition Society, 2011, 70, .	0.4	0