

Elad Tako

List of Publications by Citations

Source: <https://exaly.com/author-pdf/6155128/elad-tako-publications-by-citations.pdf>

Version: 2024-04-17

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

94
papers

2,460
citations

28
h-index

46
g-index

99
ext. papers

3,091
ext. citations

5.5
avg, IF

5.79
L-index

#	Paper	IF	Citations
94	Oral exposure to polystyrene nanoparticles affects iron absorption. <i>Nature Nanotechnology</i> , 2012 , 7, 264-71	28.7	237
93	Biofortified indica rice attains iron and zinc nutrition dietary targets in the field. <i>Scientific Reports</i> , 2016 , 6, 19792	4.9	181
92	Chronic Zinc Deficiency Alters Chick Gut Microbiota Composition and Function. <i>Nutrients</i> , 2015 , 7, 9768-847	112	
91	Titanium Dioxide Nanoparticle Ingestion Alters Nutrient Absorption in an Model of the Small Intestine. <i>NanoImpact</i> , 2017 , 5, 70-82	5.6	104
90	Dietary inulin affects the expression of intestinal enterocyte iron transporters, receptors and storage protein and alters the microbiota in the pig intestine. <i>British Journal of Nutrition</i> , 2008 , 99, 472-80 ⁶	96	
89	The Linoleic Acid: Dihomo- Δ Linolenic Acid Ratio (LA: DGLA)- an Emerging Biomarker of Zinc Status. <i>Current Developments in Nutrition</i> , 2020 , 4, 1842-1842	0.4	78
88	Identification of Black Bean (<i>Phaseolus vulgaris</i> L.) Polyphenols That Inhibit and Promote Iron Uptake by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5950-6	5.7	71
87	Changes in chicken intestinal zinc exporter mRNA expression and small intestinal functionality following intra-amniotic zinc-methionine administration. <i>Journal of Nutritional Biochemistry</i> , 2005 , 16, 339-46	6.3	70
86	Using the domestic chicken (<i>Gallus gallus</i>) as an in vivo model for iron bioavailability. <i>Poultry Science</i> , 2010 , 89, 514-21	3.9	62
85	Higher iron pearl millet (<i>Pennisetum glaucum</i> L.) provides more absorbable iron that is limited by increased polyphenolic content. <i>Nutrition Journal</i> , 2015 , 14, 11	4.3	55
84	Polyphenolic compounds appear to limit the nutritional benefit of biofortified higher iron black bean (<i>Phaseolus vulgaris</i> L.). <i>Nutrition Journal</i> , 2014 , 13, 28	4.3	55
83	Biofortified red mottled beans (<i>Phaseolus vulgaris</i> L.) in a maize and bean diet provide more bioavailable iron than standard red mottled beans: studies in poultry (<i>Gallus gallus</i>) and an in vitro digestion/Caco-2 model. <i>Nutrition Journal</i> , 2011 , 10, 113	4.3	55
82	Dietary zinc deficiency affects blood linoleic acid: dihomo- Δ linolenic acid (LA:DGLA) ratio; a sensitive physiological marker of zinc status in vivo (<i>Gallus gallus</i>). <i>Nutrients</i> , 2014 , 6, 1164-80	6.7	49
81	White beans provide more bioavailable iron than red beans: studies in poultry (<i>Gallus gallus</i>) and an in vitro digestion/Caco-2 model. <i>International Journal for Vitamin and Nutrition Research</i> , 2010 , 80, 416-29 ⁷	49	
80	The effect of wheat prebiotics on the gut bacterial population and iron status of iron deficient broiler chickens. <i>Nutrition Journal</i> , 2014 , 13, 58	4.3	45
79	Intra Amniotic Administration of Raffinose and Stachyose Affects the Intestinal Brush Border Functionality and Alters Gut Microflora Populations. <i>Nutrients</i> , 2017 , 9,	6.7	44
78	Metabolic engineering of bread wheat improves grain iron concentration and bioavailability. <i>Plant Biotechnology Journal</i> , 2019 , 17, 1514-1526	11.6	43

77	Characterization of Polyphenol Effects on Inhibition and Promotion of Iron Uptake by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3285-3294	5.7	41
76	High bioavailability iron maize (<i>Zea mays</i> L.) developed through molecular breeding provides more absorbable iron in vitro (Caco-2 model) and in vivo (<i>Gallus gallus</i>). <i>Nutrition Journal</i> , 2013 , 12, 3	4.3	40
75	Silicon dioxide nanoparticle exposure affects small intestine function in an in vitro model. <i>Nanotoxicology</i> , 2018 , 12, 485-508	5.3	39
74	Studies of Cream Seeded Carioca Beans (<i>Phaseolus vulgaris</i> L.) from a Rwandan Efficacy Trial: In Vitro and In Vivo Screening Tools Reflect Human Studies and Predict Beneficial Results from Iron Biofortified Beans. <i>PLoS ONE</i> , 2015 , 10, e0138479	3.7	36
73	The Combined Application of the Caco-2 Cell Bioassay Coupled with In Vivo (<i>Gallus gallus</i>) Feeding Trial Represents an Effective Approach to Predicting Fe Bioavailability in Humans. <i>Nutrients</i> , 2016 , 8,	6.7	34
72	Demonstrating a Nutritional Advantage to the Fast-Cooking Dry Bean (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8592-8603	5.7	33
71	Biofortified black beans in a maize and bean diet provide more bioavailable iron to piglets than standard black beans. <i>Journal of Nutrition</i> , 2009 , 139, 305-9	4.1	32
70	Alterations in the Gut (<i>Gallus gallus</i>) Microbiota Following the Consumption of Zinc Biofortified Wheat (<i>Triticum aestivum</i>)-Based Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6291-6299	5.7	30
69	The cotyledon cell wall and intracellular matrix are factors that limit iron bioavailability of the common bean (<i>Phaseolus vulgaris</i>). <i>Food and Function</i> , 2016 , 7, 3193-200	6.1	29
68	The Fast Cooking and Enhanced Iron Bioavailability Properties of the Manteca Yellow Bean (L.). <i>Nutrients</i> , 2018 , 10,	6.7	29
67	The In Ovo Feeding Administration (<i>Gallus Gallus</i>)-An Emerging In Vivo Approach to Assess Bioactive Compounds with Potential Nutritional Benefits. <i>Nutrients</i> , 2018 , 10,	6.7	28
66	The Linoleic Acid: Dihomo- Γ -Linolenic Acid Ratio (LA:DGLA)-An Emerging Biomarker of Zn Status. <i>Nutrients</i> , 2017 , 9,	6.7	28
65	Intra-Amniotic Administration (<i>Gallus gallus</i>) of <i>Cicer arietinum</i> and <i>Lens culinaris</i> Prebiotics Extracts and Duck Egg White Peptides Affects Calcium Status and Intestinal Functionality. <i>Nutrients</i> , 2017 , 9,	6.7	28
64	Ontogeny of brush border carbohydrate digestion and uptake in the chick. <i>British Journal of Nutrition</i> , 2003 , 89, 747-53	3.6	27
63	Iron and zinc bioavailabilities to pigs from red and white beans (<i>Phaseolus vulgaris</i> L.) are similar. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3134-40	5.7	26
62	Iron Biofortified Carioca Bean (L.)-Based Brazilian Diet Delivers More Absorbable Iron and Affects the Gut Microbiota In Vivo (). <i>Nutrients</i> , 2018 , 10,	6.7	26
61	Iron Bioavailability Studies of the First Generation of Iron-Biofortified Beans Released in Rwanda. <i>Nutrients</i> , 2017 , 9,	6.7	24
60	Intra-amniotic administration and dietary inulin affect the iron status and intestinal functionality of iron-deficient broiler chickens. <i>Poultry Science</i> , 2012 , 91, 1361-70	3.9	24

59	Bioavailability of iron in geophagic earths and clay minerals, and their effect on dietary iron absorption using an in vitro digestion/Caco-2 cell model. <i>Food and Function</i> , 2013 , 4, 1263-70	6.1	22
58	Characterizing the gut (<i>Gallus gallus</i>) microbiota following the consumption of an iron biofortified Rwandan cream seeded carioca (<i>Phaseolus Vulgaris</i> L.) bean-based diet. <i>PLoS ONE</i> , 2017 , 12, e0182431	3.7	21
57	Iron bioavailability to piglets from red and white common beans (<i>Phaseolus vulgaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5008-14	5.7	20
56	An In Vivo () Feeding Trial Demonstrating the Enhanced Iron Bioavailability Properties of the Fast Cooking Manteca Yellow Bean (L.). <i>Nutrients</i> , 2019 , 11,	6.7	19
55	Supplemental inulin does not enhance iron bioavailability to Caco-2 cells from milk- or soy-based, probiotic-containing, yogurts but incubation at 37°C does. <i>Food Chemistry</i> , 2008 , 109, 122-8	8.5	19
54	Polyphenolic Profiles of Yellow Bean Seed Coats and Their Relationship with Iron Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 769-778	5.7	19
53	Linoleic Acid:Dihomo- Δ Linolenic Acid Ratio Predicts the Efficacy of Zn-Biofortified Wheat in Chicken (<i>Gallus gallus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1394-1400	5.7	18
52	Soil consumed by chacma baboons is low in bioavailable iron and high in clay. <i>Journal of Chemical Ecology</i> , 2013 , 39, 447-9	2.7	18
51	Alterations in gut microflora populations and brush border functionality following intra-amniotic daidzein administration. <i>RSC Advances</i> , 2015 , 5, 6407-6412	3.7	17
50	ZnO nanoparticles affect nutrient transport in an in vitro model of the small intestine. <i>Food and Chemical Toxicology</i> , 2019 , 124, 112-127	4.7	17
49	Soluble extracts from carioca beans (<i>Phaseolus vulgaris</i> L.) affect the gut microbiota and iron related brush border membrane protein expression in vivo (<i>Gallus gallus</i>). <i>Food Research International</i> , 2019 , 123, 172-180	7	16
48	Isolated glycosaminoglycans from cooked haddock enhance nonheme iron uptake by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10346-51	5.7	15
47	Alterations in gut microflora populations and brush border functionality following intra-amniotic administration (<i>Gallus gallus</i>) of wheat bran prebiotic extracts. <i>Food and Function</i> , 2019 , 10, 4834-4843	6.1	14
46	Effects of Anthocyanin on Intestinal Health: A Systematic Review. <i>Nutrients</i> , 2021 , 13,	6.7	14
45	TiO Nanoparticles and Commensal Bacteria Alter Mucus Layer Thickness and Composition in a Gastrointestinal Tract Model. <i>Small</i> , 2020 , 16, e2000601	11	13
44	Advantages and limitations of in vitro and in vivo methods of iron and zinc bioavailability evaluation in the assessment of biofortification program effectiveness. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2136-2146	11.5	13
43	Milk peptides increase iron dialyzability in water but do not affect DMT-1 expression in Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1538-43	5.7	13
42	Inulin affects iron dialyzability from FeSO ₄ and FeEDTA solutions but does not alter Fe uptake by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2846-51	5.7	13

41	Iron Status of the Late Term Broiler (<i>Gallus gallus</i>) Embryo and Hatchling. <i>International Journal of Poultry Science</i> , 2010 , 10, 42-48	0.3	13
40	Iron biofortification of maize grain. <i>Plant Genetic Resources: Characterisation and Utilisation</i> , 2011 , 9, 327-329	1	12
39	Soluble Extracts from Chia Seed (<i>L.</i>) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (). <i>Nutrients</i> , 2019 , 11,	6.7	11
38	Nicotianamine-chelated iron positively affects iron status, intestinal morphology and microbial populations in vivo (<i>Gallus gallus</i>). <i>Scientific Reports</i> , 2020 , 10, 2297	4.9	10
37	Hydrolysis of Soybean Protein Improves Iron Bioavailability by Caco-2 Cell. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014 , 2, 162-166	1.9	9
36	Intra-amniotic administration (<i>Gallus gallus</i>) of TiO ₂ , SiO ₂ , and ZnO nanoparticles affect brush border membrane functionality and alters gut microflora populations. <i>Food and Chemical Toxicology</i> , 2020 , 135, 110896	4.7	9
35	Yacon (<i>Smallanthus sonchifolius</i>) flour soluble extract improve intestinal bacterial populations, brush border membrane functionality and morphology in vivo (<i>Gallus gallus</i>). <i>Food Research International</i> , 2020 , 137, 109705	7	9
34	Relative Bioavailability of Iron in Bangladeshi Traditional Meals Prepared with Iron-Fortified Lentil Dal. <i>Nutrients</i> , 2018 , 10,	6.7	8
33	Evaluation of metallothionein formation as a proxy for zinc absorption in an in vitro digestion/Caco-2 cell culture model. <i>Food and Function</i> , 2012 , 3, 732-6	6.1	8
32	Low Phytate Peas (<i>L.</i>) Improve Iron Status, Gut Microbiome, and Brush Border Membrane Functionality In Vivo (). <i>Nutrients</i> , 2020 , 12,	6.7	8
31	A Novel in Vivo Model for Assessing the Impact of Geophagic Earth on Iron Status. <i>Nutrients</i> , 2016 , 8,	6.7	8
30	Alterations in the Intestinal Morphology, Gut Microbiota, and Trace Mineral Status Following Intra-Amniotic Administration () of Teff () Seed Extracts. <i>Nutrients</i> , 2020 , 12,	6.7	7
29	ZnO nanoparticles affect intestinal function in an in vitro model. <i>Food and Function</i> , 2018 , 9, 1475-1491	6.1	7
28	Effects of Iron and Zinc Biofortified Foods on Gut Microbiota In Vivo (): A Systematic Review. <i>Nutrients</i> , 2021 , 13,	6.7	7
27	The Germ Fraction Inhibits Iron Bioavailability of Maize: Identification of an Approach to Enhance Maize Nutritional Quality via Processing and Breeding. <i>Nutrients</i> , 2019 , 11,	6.7	6
26	Investigation of Nicotianamine and 2Udeoxymugineic Acid as Enhancers of Iron Bioavailability in Caco-2 Cells. <i>Nutrients</i> , 2019 , 11,	6.7	6
25	Induction of Low-Level Hydrogen Peroxide Generation by Unbleached Cotton Nonwovens as Potential Wound Dressing Materials. <i>Journal of Functional Biomaterials</i> , 2017 , 8,	4.8	6
24	Effect of Rice Constitutive Overexpression on Ascorbate Concentration, Stress Tolerance, and Iron Bioavailability in Rice. <i>Frontiers in Plant Science</i> , 2020 , 11, 595439	6.2	6

23	Synthesis and characterization of TEMPO-oxidized peptide-cellulose conjugate biosensors for detecting human neutrophil elastase. <i>Cellulose</i> , 2022 , 29, 1293-1305	5.5	5
22	Comparison of cellooligosaccharide conformations in complexes with proteins with energy maps for cellobiose. <i>Carbohydrate Polymers</i> , 2021 , 264, 118004	10.3	5
21	Saffron (L.) Flower Water Extract Disrupts the Cecal Microbiome, Brush Border Membrane Functionality, and Morphology In Vivo ().. <i>Nutrients</i> , 2022 , 14,	6.7	4
20	The Role of Metal Oxide Nanoparticles, , and on Small Intestinal Enzyme Activity. <i>Environmental Science: Nano</i> , 2020 , 7, 3940-3964	7.1	3
19	Modifications in the Intestinal Functionality, Morphology and Microbiome Following Intra-Amniotic Administration () of Grape () Stilbenes (Resveratrol and Pterostilbene). <i>Nutrients</i> , 2021 , 13,	6.7	3
18	Effect of milk peptides that enhance iron uptake by Caco-2 cells on the expression of DMT-1 and on iron dialyzability from meals. <i>FASEB Journal</i> , 2008 , 22, 673-673	0.9	2
17	Zinc Status Index (ZSI) for Quantification of Zinc Physiological Status. <i>Nutrients</i> , 2021 , 13,	6.7	2
16	Detection of Human Neutrophil Elastase by Fluorescent Peptide Sensors Conjugated to TEMPO-Oxidized Nanofibrillated Cellulose.. <i>International Journal of Molecular Sciences</i> , 2022 , 23,	6.3	2
15	Retraction Note: High bioavailablilty iron maize (Zea mays L.) developed through molecular breeding provides more absorbable iron in vitro (Caco-2 model) and in vivo (Gallus gallus). <i>Nutrition Journal</i> , 2015 , 14, 126	4.3	1
14	Quinoa Soluble Fiber and Quercetin Alter the Composition of the Gut Microbiome and Improve Brush Border Membrane Morphology In Vivo ().. <i>Nutrients</i> , 2022 , 14,	6.7	1
13	Inulin and Mucins in the Intestine can reduce Iron uptake from dissociable suplements. <i>FASEB Journal</i> , 2008 , 22, 745-745	0.9	1
12	Biofortified Black Beans (Phaseolus vulgaris L.) in a Maize and Bean Diet Provide More Bioavailable Iron to Chickens (Gallus gallus) Than Standard Black Beans. <i>FASEB Journal</i> , 2013 , 27, 859.9	0.9	1
11	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, (). <i>Food and Function</i> , 2021 , 12, 6157-6166	6.1	1
10	Dry heated sorghum BRS 305 hybrid flour as a source of resistant starch and tannins improves inflammation and oxidative stress in Wistar rats fed with a high-fat high-fructose diet. <i>Food and Function</i> , 2021 , 12, 8738-8746	6.1	1
9	Black corn (Zea Mays L.) soluble extract showed anti-inflammatory effects and improved the intestinal barrier integrity in vivo (Gallus gallus). <i>Food Research International</i> , 2022 , 111227	7	1
8	Multi-year field evaluation of nicotianamine biofortified bread wheat.. <i>Plant Journal</i> , 2021 ,	6.9	1
7	Zinc-biofortified staple food crops to improve zinc status in humans: a systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	0
6	Effects of dietary fiber on intestinal iron absorption, and physiological status: a systematic review of and clinical studies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	0

- 5 Red and white beans provide equivalent amounts of bioavailable iron to weanling piglets. *FASEB Journal*, **2006**, 20, LB88 0.9
- 4 Dietary zinc deficiency affects blood linoleic acid:α-linolenic acid ratio: a sensitive physiological marker of zinc status in vivo (*Gallus gallus*) (1043.2). *FASEB Journal*, **2014**, 28, 1043.2 0.9
- 3 Using the domestic chicken (*Gallus gallus*) as an in vivo screening tool for Fe bioavailability. *FASEB Journal*, **2009**, 23, 921.14 0.9
- 2 Biofortified maize (*Zea mays* L.) provides more bioavailable iron than standard maize: Studies in poultry (*Gallus gallus*) and an in vitro digestion/Caco-2 model. *FASEB Journal*, **2012**, 26, 1019.1 0.9
- 1 Biofortified red mottled beans (*Phaseolus vulgaris* L) in a maize and bean diet provide more bioavailable iron than standard red mottled beans: Studies in poultry (*Gallus gallus*) and an in vitro digestion/Caco 2 model. *FASEB Journal*, **2012**, 26, 365.8 0.9