Theo A T G Van Kempen

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Starch with High Amylose Content and Low In Vitro Digestibility Increases Intestinal Nutrient Flow and Microbial Fermentation and Selectively Promotes Bifidobacteria in Pigs. Journal of Nutrition, 2011, 141, 1273-1280.	1.3	102
2	Starch with High Amylose and Low in Vitro Digestibility Increases Short-Chain Fatty Acid Absorption, Reduces Peak Insulin Secretion, and Modulates Incretin Secretion in Pigs. Journal of Nutrition, 2011, 141, 398-405.	1.3	83
3	In Vitro Starch Digestion Kinetics, Corrected for Estimated Gastric Emptying, Predict Portal Glucose Appearance in Pigs ,. Journal of Nutrition, 2010, 140, 1227-1233.	1.3	73
4	Unraveling the cause of white striping in broilers using metabolomics. Poultry Science, 2018, 97, 3977-3986.	1.5	73
5	High Amylose Starch with Low In Vitro Digestibility Stimulates Hindgut Fermentation and Has a Bifidogenic Effect in Weaned Pigs. Journal of Nutrition, 2015, 145, 2464-2470.	1.3	58
6	SARS-CoV-2: influence of phosphate and magnesium, moderated by vitamin D, on energy (ATP) metabolism and on severity of COVID-19. American Journal of Physiology - Endocrinology and Metabolism, 2021, 320, E2-E6.	1.8	39
7	Selecting soybean meal characteristics preferred for swine nutrition1. Journal of Animal Science, 2006, 84, 1387-1395.	0.2	37
8	Effects of a feed additive blend on broilers challenged with heat stress. Avian Pathology, 2019, 48, 582-601.	0.8	33
9	Near-infrared reflectance spectroscopy (NIRS) appears to be superior to nitrogen-based regression as a rapid tool in predicting the poultry digestible amino acid content of commonly used feedstuffs. Animal Feed Science and Technology, 1998, 76, 139-147.	1.1	30
10	Infrared technology in animal production. World's Poultry Science Journal, 2001, 57, 29-48.	1.4	30
11	STABILITY OF PEPSIN (EC 3.4.23.1) DURING IN VITRO PROTEIN DIGESTIBILITY ASSAY2. Journal of Food Biochemistry, 2002, 26, 355-375.	1.2	14
12	Technical note: Comparison of Raman, mid, and near infrared spectroscopy for predicting the amino acid content in animal meals12. Journal of Animal Science, 2004, 82, 2596-2600.	0.2	13
13	Reduced Feed Intake, Rather than Increased Energy Losses, Explains Variation in Growth Rates of Normal-Birth-Weight Piglets. Journal of Nutrition, 2018, 148, 1794-1803.	1.3	10
14	Fibre supplementation to preâ€weaning piglet diets did not improve the resilience towards a postâ€weaning enterotoxigenic E. coli challenge. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 260-271.	1.0	10
15	Nutrient digestibility of soybean products in grower-finisher pigs1. Journal of Animal Science, 2019, 97, 4598-4607.	0.2	8
16	Hypophosphatemia as a key factor in sudden infant death syndrome (SIDS)?. Upsala Journal of Medical Sciences, 2013, 118, 143-144.	0.4	7
17	Circadian misalignment imposed by nocturnal feeding tends to increase fat deposition in pigs. British Journal of Nutrition, 2020, 123, 529-536.	1.2	7
18	STABILITY OF A PANCREATIC ENZYME COCKTAIL DURING IN VITRO PROTEIN DIGESTIBILITY ASSAYS. Journal of Food Biochemistry, 2005, 29, 205-220.	1.2	6

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19	Water-soluble all-rac α-tocopheryl-phosphate and fat-soluble all-rac α-tocopheryl-acetate are comparable vitamin E sources for swine. Journal of Animal Science, 2018, 96, 3330-3336.	0.2	6
20	Pigs Ferment Enzymatically Digestible Starch when it Is Substituted for Resistant Starch. Journal of Nutrition, 2019, 149, 1346-1353.	1.3	2
21	Precision nutrition: weighing feed ingredients correctly. Journal of the Science of Food and Agriculture, 2001, 81, 726-730.	1.7	0
22	Tocopherol more bioavailable than tocopheryl-acetate as a source of vitamin E for broilers. PLoS ONE, 2022, 17, e0268894.	1.1	0