

Margareta Nyman

List of Publications by Year in descending order

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85
papers

4,278
citations

117453

34
h-index

114278

63
g-index

86
all docs

86
docs citations

86
times ranked

5936
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid determination of short-chain fatty acids in colonic contents and faeces of humans and rats by acidified water-extraction and direct-injection gas chromatography. <i>Biomedical Chromatography</i> , 2006, 20, 674-682.	0.8	397
2	Contribution of diet to the composition of the human gut microbiota. <i>Microbial Ecology in Health and Disease</i> , 2015, 26, 26164.	3.8	310
3	High-Fat Diet Reduces the Formation of Butyrate, but Increases Succinate, Inflammation, Liver Fat and Cholesterol in Rats, while Dietary Fibre Counteracts These Effects. <i>PLoS ONE</i> , 2013, 8, e80476.	1.1	249
4	Fermentation of dietary fibre components in the rat intestinal tract. <i>British Journal of Nutrition</i> , 1982, 47, 357-366.	1.2	206
5	Modulation of gut microbiota in rats fed high-fat diets by processing whole-grain barley to barley malt. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2066-2076.	1.5	181
6	Fermentation of dietary fibre in the intestinal tract: comparison between man and rat. <i>British Journal of Nutrition</i> , 1986, 55, 487-496.	1.2	169
7	Survival of <i>Lactobacillus plantarum</i> DSM 9843 (299v), and effect on the short-chain fatty acid content of faeces after ingestion of a rose-hip drink with fermented oats. <i>International Journal of Food Microbiology</i> , 1998, 42, 29-38.	2.1	161
8	Binding of Cu ²⁺ , Zn ²⁺ , and Cd ²⁺ to Inositol Tri-, Tetra-, Penta-, and Hexaphosphates. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3194-3200.	2.4	153
9	Fermentation and bulking capacity of indigestible carbohydrates: the case of inulin and oligofructose. <i>British Journal of Nutrition</i> , 2002, 87, S163-S168.	1.2	116
10	Variation in the content of glucosinolates, hydroxycinnamic acids, carotenoids, total antioxidant capacity and low-molecular-weight carbohydrates in Brassica vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 528-538.	1.7	106
11	Distribution and characterisation of fructan in wheat milling fractions. <i>Journal of Cereal Science</i> , 2008, 48, 768-774.	1.8	105
12	Determination of short-chain fatty acids in serum by hollow fiber supported liquid membrane extraction coupled with gas chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 846, 202-208.	1.2	95
13	Effects of two whole-grain barley varieties on caecal SCFA, gut microbiota and plasma inflammatory markers in rats consuming low- and high-fat diets. <i>British Journal of Nutrition</i> , 2015, 113, 1558-1570.	1.2	93
14	Changes in carbohydrate and glucosinolate composition in white cabbage (<i>Brassica oleracea</i> var.)	4.2	92
15	Probiotics lower plasma glucose in the high-fat fed C57BL/6J mouse. <i>Beneficial Microbes</i> , 2010, 1, 189-196.	1.0	92
16	Short-chain fatty acid formation in the hindgut of rats fed oligosaccharides varying in monomeric composition, degree of polymerisation and solubility. <i>British Journal of Nutrition</i> , 2005, 94, 705-713.	1.2	81
17	Lingonberries reduce atherosclerosis in <i>ApoE</i> ^{-/-} mice in association with altered gut microbiota composition and improved lipid profile. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1150-1160.	1.5	67
18	Minerals, phytate and dietary fibre in different fractions of oat-grain. <i>Journal of Cereal Science</i> , 1988, 7, 73-82.	1.8	62

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19	On the possibility of using high pressure treatment to modify physico-chemical properties of dietary fibre in white cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 171-177.	2.7	55
20	Carbohydrate composition and content of organic acids in fresh and stored apples. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1538-1544.	1.7	54
21	Dietary fibre fermentation in the rat intestinal tract: effect of adaptation period, protein and fibre levels, and particle size. <i>British Journal of Nutrition</i> , 1985, 54, 635-643.	1.2	53
22	Xylooligosaccharides Increase <i>Bifidobacteria</i> and <i>Lachnospiraceae</i> in Mice on a High-Fat Diet, with a Concomitant Increase in Short-Chain Fatty Acids, Especially Butyric Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3617-3625.	2.4	48
23	Addition of Various Carbohydrates to Beef Burgers Affects the Formation of Heterocyclic Amines during Frying. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7561-7566.	2.4	47
24	Dietary supplementation with β -glucan enriched oat bran increases faecal concentration of carboxylic acids in healthy subjects. <i>European Journal of Clinical Nutrition</i> , 2008, 62, 978-984.	1.3	46
25	Designing future prebiotic fiber to target metabolic syndrome. <i>Nutrition</i> , 2014, 30, 497-502.	1.1	46
26	Binding of mineral elements by dietary fibre components in cereals—In vitro (III). <i>Food Chemistry</i> , 1991, 40, 169-183.	4.2	45
27	Binding of mineral elements by some dietary fibre components—In vitro (II). <i>Food Chemistry</i> , 1987, 26, 139-148.	4.2	43
28	Fermentation of Vegetable Fiber in the Intestinal Tract of Rats and Effects on Fecal Bulking and Bile Acid Excretion. <i>Journal of Nutrition</i> , 1990, 120, 459-466.	1.3	43
29	Serum Short-Chain Fatty Acids and Associations With Inflammation in Newly Diagnosed Patients With Multiple Sclerosis and Healthy Controls. <i>Frontiers in Immunology</i> , 2021, 12, 661493.	2.2	43
30	Rheological and Chemical Properties of Mucilage in Different Varieties from Linseed (<i>Linum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	0.3	41
31	Fasting serum concentration of short-chain fatty acids in subjects with microscopic colitis and celiac disease: no difference compared with controls, but between genders. <i>Scandinavian Journal of Gastroenterology</i> , 2013, 48, 696-701.	0.6	40
32	Formation of Short-Chain Fatty Acids, Excretion of Anthocyanins, and Microbial Diversity in Rats Fed Blackcurrants, Blackberries, and Raspberries. <i>Journal of Nutrition and Metabolism</i> , 2013, 2013, 1-12.	0.7	39
33	Determination of digestible energy values and fermentabilities of dietary fibre supplements: a European interlaboratory study in vivo. <i>British Journal of Nutrition</i> , 1995, 74, 289-302.	1.2	38
34	Physiological effects of cereal dietary fibre. <i>Carbohydrate Polymers</i> , 1993, 21, 183-187.	5.1	37
35	Influence of processing and cooking of carrots in mixed meals on satiety, glucose and hormonal response. <i>International Journal of Food Sciences and Nutrition</i> , 1995, 46, 3-12.	1.3	35
36	Blueberry Husks and Probiotics Attenuate Colorectal Inflammation and Oncogenesis, and Liver Injuries in Rats Exposed to Cycling DSS-Treatment. <i>PLoS ONE</i> , 2012, 7, e33510.	1.1	34

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37	Enzyme resistant starch fractions and dietary fibre. <i>Scandinavian Journal of Gastroenterology</i> , 1987, 22, 29-32.	0.6	33
38	Blueberry husks and multi-strain probiotics affect colonic fermentation in rats. <i>British Journal of Nutrition</i> , 2009, 101, 859-870.	1.2	31
39	Short-chain fatty acid formation at fermentation of indigestible carbohydrates. <i>N�ringsforskning: Referattidskrift I N�ringsforskningsfr�gor</i> , 2001, 45, 165-168.	0.0	30
40	Molar mass and rheological characterisation of an exopolysaccharide from <i>Pediococcus damnosus</i> 2.6. <i>Carbohydrate Polymers</i> , 2007, 68, 577-586.	5.1	30
41	Effects of Soluble and Insoluble Fractions from Bilberries, Black Currants, and Raspberries on Short-Chain Fatty Acid Formation, Anthocyanin Excretion, and Cholesterol in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4359-4368.	2.4	30
42	Binding of mineral elements by some dietary fibre components��in vitro (I). <i>Food Chemistry</i> , 1987, 23, 295-303.	4.2	28
43	Wheat bran increases high-density-lipoprotein cholesterol in the rat. <i>British Journal of Nutrition</i> , 1981, 46, 385-393.	1.2	27
44	Satiety effects of spinach in mixed meals: Comparison with other vegetables. <i>International Journal of Food Sciences and Nutrition</i> , 1995, 46, 327-334.	1.3	25
45	Extraction of ��Glucan from Oat Bran in Laboratory Scale. <i>Cereal Chemistry</i> , 2009, 86, 601-608.	1.1	25
46	Lingonberries and their two separated fractions differently alter the gut microbiota, improve metabolic functions, reduce gut inflammatory properties, and improve brain function in ApoE��/�� mice fed high-fat diet. <i>Nutritional Neuroscience</i> , 2020, 23, 600-612.	1.5	25
47	Processing effects on the nutritional advancement of probiotics and prebiotics. <i>Microbial Ecology in Health and Disease</i> , 2004, 16, 113-124.	3.8	24
48	Determination of free and conjugated bile acids in serum of ApoE(��/��) mice fed different lingonberry fractions by UHPLC-MS. <i>Scientific Reports</i> , 2019, 9, 3800.	1.6	24
49	Bulk Laxatives: Their Dietary Fibre Composition, Degradation, and Faecal Bulking Capacity in the Rat. <i>Scandinavian Journal of Gastroenterology</i> , 1985, 20, 887-895.	0.6	22
50	Optimization of extraction methods for determination of the raffinose family oligosaccharides in leguminous vine peas (<i>Pisum sativum</i> L.) and effects of blanching. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 13-18.	1.9	22
51	Fermentation of dietary fibre in the intestinal tract of rats �� a comparison of flours with different extraction rates from six cereals. <i>Journal of Cereal Science</i> , 1985, 3, 207-219.	1.8	21
52	Blueberry husks, rye bran and multi-strain probiotics affect the severity of colitis induced by dextran sulphate sodium. <i>Scandinavian Journal of Gastroenterology</i> , 2009, 44, 1213-1225.	0.6	21
53	Barley malt increases hindgut and portal butyric acid, modulates gene expression of gut tight junction proteins and Toll-like receptors in rats fed high-fat diets, but high advanced glycation end-products partially attenuate the effects. <i>Food and Function</i> , 2015, 6, 3165-3176.	2.1	21
54	Monobutyryl Reduces Liver Cholesterol and Improves Intestinal Barrier Function in Rats Fed High-Fat Diets. <i>Nutrients</i> , 2019, 11, 308.	1.7	21

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55	Popping of whole-grain wheat: Effects on dietary fibre degradation in the rat intestinal tract. <i>Journal of Cereal Science</i> , 1987, 5, 67-72.	1.8	20
56	Content of low molecular weight carbohydrates in vining peas (<i>Pisum sativum</i>) related to harvest time, size and brine grade. <i>Food Chemistry</i> , 2006, 94, 513-519.	4.2	19
57	Monovalerin and trivalerin increase brain acetic acid, decrease liver succinic acid, and alter gut microbiota in rats fed high-fat diets. <i>European Journal of Nutrition</i> , 2019, 58, 1545-1560.	1.8	18
58	Degradation of water-soluble fibre polysaccharides in carrots after different types of processing. <i>Food Chemistry</i> , 1993, 47, 169-176.	4.2	17
59	Effects of harvest time and storage on dietary fibre components in various cultivars of white cabbage (<i>Brassica oleracea var capitata</i>). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1405-1411.	1.7	17
60	Dietary Fiber in Bilberry Ameliorates Pre-Obesity Events in Rats by Regulating Lipid Depot, Cecal Short-Chain Fatty Acid Formation and Microbiota Composition. <i>Nutrients</i> , 2019, 11, 1350.	1.7	17
61	Dietary Oat Bran Reduces Systemic Inflammation in Mice Subjected to Pelvic Irradiation. <i>Nutrients</i> , 2020, 12, 2172.	1.7	16
62	Impact of dietary induced precocious gut maturation on cecal microbiota and its relation to the blood-brain barrier during the postnatal period in rats. <i>Neurogastroenterology and Motility</i> , 2018, 30, e13285.	1.6	15
63	High-Fat Diet Enriched with Bilberry Modifies Colonic Mucus Dynamics and Restores Marked Alterations of Gut Microbiome in Rats. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900117.	1.5	14
64	<i>Bifidobacterium lactis</i> Bb-12 and <i>Lactobacillus salivarius</i> UCC500 Modify Carboxylic Acid Formation in the Hindgut of Rats Given Pectin, Inulin, and Lactitol. <i>Journal of Nutrition</i> , 2006, 136, 2175-2180.	1.3	13
65	Determination of bile acids by hollow fibre liquid-phase microextraction coupled with gas chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 944, 69-74.	1.2	12
66	Monobutyryl and Monovalerin Affect Brain Short-Chain Fatty Acid Profiles and Tight-Junction Protein Expression in ApoE-Knockout Rats Fed High-Fat Diets. <i>Nutrients</i> , 2020, 12, 1202.	1.7	12
67	Carboxylic acids in the hindgut of rats fed highly soluble inulin and <i>Bifidobacterium lactis</i> (Bb-12), <i>Lactobacillus salivarius</i> (UCC500) or <i>Lactobacillus rhamnosus</i> (GG). <i>Food Nutrition Research</i> , 2007, 51, 13-21.	0.3	10
68	The Effect of Dietary Fiber from Wheat Processing Streams on the Formation of Carboxylic Acids and Microbiota in the Hindgut of Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3406-3413.	2.4	10
69	Oat Bran Increased Fecal Butyrate and Prevented Gastrointestinal Symptoms in Patients With Quiescent Ulcerative Colitis—Randomized Controlled Trial. <i>Crohn's & Colitis</i> 360, 2020, 2, .	0.5	9
70	Novel xylan degrading enzymes from polysaccharide utilizing loci of <i>Prevotella copri</i> DSM18205. <i>Glycobiology</i> , 2021, 31, 1330-1349.	1.3	9
71	Dietary Fibre in Type II Diabetes. <i>Acta Medica Scandinavica</i> , 1982, 210, 47-50.	0.0	8
72	Effects of Whole Brown Bean and Its Isolated Fiber Fraction on Plasma Lipid Profile, Atherosclerosis, Gut Microbiota, and Microbiota-Dependent Metabolites in ApoE ^{-/-} Mice. <i>Nutrients</i> , 2022, 14, 937.	1.7	8

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73	Content of low molecular weight carbohydrates in vining peas (<i>Pisum sativum</i>) after blanching and freezing: effect of cultivar and cultivation conditions. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 691-699.	1.7	7
74	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. <i>Cereal Chemistry</i> , 2010, 87, 125-130.	1.1	6
75	Application of a dynamic gastrointestinal in vitro model combined with a rat model to predict the digestive fate of barley dietary fibre and evaluate potential impact on hindgut fermentation. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 9, 7-13.	1.5	6
76	Intestinal degradation of dietary fibre in green beans-effects of microwave treatments. <i>International Journal of Food Sciences and Nutrition</i> , 1999, 50, 245-253.	1.3	5
77	Colorectal Oncogenesis and Inflammation in a Rat Model Based on Chronic Inflammation due to Cycling DSS Treatments. <i>Gastroenterology Research and Practice</i> , 2011, 2011, 1-15.	0.7	5
78	Prebiotic and synbiotic effects on rats fed malted barley with selected bacteria strains. <i>Food and Nutrition Research</i> , 2014, 58, 24848.	1.2	5
79	Vegetable, fruit and potato fibres. , 2013, , 193-207.		4
80	A Fiber-Rich Diet and Radiation-Induced Injury in the Murine Intestinal Mucosa. <i>International Journal of Molecular Sciences</i> , 2022, 23, 439.	1.8	4
81	Chemistry and fermentative breakdown of dietary fibre in bulk-laxatives compared to some fibre containing foods. <i>Scandinavian Journal of Gastroenterology</i> , 1987, 22, 52-54.	0.6	2
82	The satiety, glucose, and hormonal responses after mixed meals with vegetables. <i>American Journal of Clinical Nutrition</i> , 1994, 59, 793S.	2.2	2
83	Irradiation Induces Tuft Cell Hyperplasia and Myenteric Neuronal Loss in the Absence of Dietary Fiber in a Mouse Model of Pelvic Radiotherapy. <i>Gastroenterology Insights</i> , 2022, 13, 87-102.	0.7	2
84	Dietary Fiber and the Hippocampal Neurogenic Niche in a Model of Pelvic Radiotherapy. <i>Neuroscience</i> , 2021, 475, 137-147.	1.1	1
85	In memoriam of Nils-Georg Asp. <i>Food and Nutrition Research</i> , 2014, 58, 24317.	1.2	0