Margareta Nyman

List of Publications by Year
in descending order

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	Effects of Whole Brown Bean and Its Isolated Fiber Fraction on Plasma Lipid Profile, Atherosclerosis, Gut Microbiota, and Microbiota-Dependent Metabolites in Apoeâˆ’/âˆ’ Mice. Nutrients, 2022, 14, 937.	1.7	8
2	Irradiation Induces Tuft Cell Hyperplasia and Myenteric Neuronal Loss in the Absence of Dietary Fiber in a Mouse Model of Pelvic Radiotherapy. Gastroenterology Insights, 2022, 13, 87-102.	0.7	2
3	A Fiber-Rich Diet and Radiation-Induced Injury in the Murine Intestinal Mucosa. International Journal of Molecular Sciences, 2022, 23, 439.	1.8	4
4	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. Journal of Agricultural and Food Chemistry, 2021, 69, 3617-3625.	2.4	48
5	Serum Short-Chain Fatty Acids and Associations With Inflammation in Newly Diagnosed Patients With Multiple Sclerosis and Healthy Controls. Frontiers in Immunology, 2021, 12, 661493.	2.2	43
6	Novel xylan degrading enzymes from polysaccharide utilizing loci of <i>Prevotella copri</i> DSM18205. Glycobiology, 2021, 31, 1330-1349.	1.3	9
7	Dietary Fiber and the Hippocampal Neurogenic Niche in a Model of Pelvic Radiotherapy. Neuroscience, 2021, 475, 137-147.	1.1	1
8	Lingonberries and their two separated fractions differently alter the gut microbiota, improve metabolic functions, reduce gut inflammatory properties, and improve brain function in ApoEâˆ’/âˆ’ mice fed high-fat diet. Nutritional Neuroscience, 2020, 23, 600-612.	1.5	25
9	Dietary Oat Bran Reduces Systemic Inflammation in Mice Subjected to Pelvic Irradiation. Nutrients, 2020, 12, 2172.	1.7	16
10	Oat Bran Increased Fecal Butyrate and Prevented Gastrointestinal Symptoms in Patients With Quiescent Ulcerative Colitisâ€"Randomized Controlled Trial. Crohn's & Colitis 360, 2020, 2, .	0.5	9
11	Monobutyrin and Monovalerin Affect Brain Short-Chain Fatty Acid Profiles and Tight-Junction Protein Expression in ApoE-Knockout Rats Fed High-Fat Diets. Nutrients, 2020, 12, 1202.	1.7	12
12	Highâ€Fat Diet Enriched with Bilberry Modifies Colonic Mucus Dynamics and Restores Marked Alterations of Gut Microbiome in Rats. Molecular Nutrition and Food Research, 2019, 63, e1900117.	1.5	14
13	Dietary Fiber in Bilberry Ameliorates Pre-Obesity Events in Rats by Regulating Lipid Depot, Cecal Short-Chain Fatty Acid Formation and Microbiota Composition. Nutrients, 2019, 11, 1350.	1.7	17
14	Determination of free and conjugated bile acids in serum of Apoe(âˆ’/âˆ’) mice fed different lingonberry fractions by UHPLC-MS. Scientific Reports, 2019, 9, 3800.	1.6	24
15	Monovalerin and trivalerin increase brain acetic acid, decrease liver succinic acid, and alter gut microbiota in rats fed high-fat diets. European Journal of Nutrition, 2019, 58, 1545-1560.	1.8	18
16	Monobutyrin Reduces Liver Cholesterol and Improves Intestinal Barrier Function in Rats Fed High-Fat Diets. Nutrients, 2019, 11, 308.	1.7	21
17	Impact of dietary induced precocious gut maturation on cecal microbiota and its relation to the bloodâ€brain barrier during the postnatal period in rats. Neurogastroenterology and Motility, 2018, 30, e13285.	1.6	15
18	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. Bioactive Carbohydrates and Dietary Fibre, 2017, 9, 7-13.	1.5	6

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19	Lingonberries reduce atherosclerosis in <i>Apoe^{â€/â€}</i> mice in association with altered gut microbiota composition and improved lipid profile. Molecular Nutrition and Food Research, 2016, 60, 1150-1160.	1.5	67
20	Modulation of gut microbiota in rats fed highâ€fat diets by processing wholeâ€grain barley to barley malt. Molecular Nutrition and Food Research, 2015, 59, 2066-2076.	1.5	181
21	Contribution of diet to the composition of the human gut microbiota. Microbial Ecology in Health and Disease, 2015, 26, 26164.	3.8	310
22	Effects of two whole-grain barley varieties on caecal SCFA, gut microbiota and plasma inflammatory markers in rats consuming low- and high-fat diets. British Journal of Nutrition, 2015, 113, 1558-1570.	1.2	93
23	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. Food and Function, 2015, 6, 3165-3176.	2.1	21
24	In memoriam of Nils-Georg Asp. Food and Nutrition Research, 2014, 58, 24317.	1.2	0
25	Determination of bile acids by hollow fibre liquid-phase microextraction coupled with gas chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 944, 69-74.	1.2	12
26	Effects of Soluble and Insoluble Fractions from Bilberries, Black Currants, and Raspberries on Short-Chain Fatty Acid Formation, Anthocyanin Excretion, and Cholesterol in Rats. Journal of Agricultural and Food Chemistry, 2014, 62, 4359-4368.	2.4	30
27	Designing future prebiotic fiber to target metabolic syndrome. Nutrition, 2014, 30, 497-502.	1.1	46
28	Prebiotic and synbiotic effects on rats fed malted barley with selected bacteria strains. Food and Nutrition Research, 2014, 58, 24848.	1.2	5
29	Formation of Short-Chain Fatty Acids, Excretion of Anthocyanins, and Microbial Diversity in Rats Fed Blackcurrants, Blackberries, and Raspberries. Journal of Nutrition and Metabolism, 2013, 2013, 1-12.	0.7	39
30	Fasting serum concentration of short-chain fatty acids in subjects with microscopic colitis and celiac disease: no difference compared with controls, but between genders. Scandinavian Journal of Gastroenterology, 2013, 48, 696-701.	0.6	40
31	Vegetable, fruit and potato fibres. , 2013, , 193-207.		4
32	High-Fat Diet Reduces the Formation of Butyrate, but Increases Succinate, Inflammation, Liver Fat and Cholesterol in Rats, while Dietary Fibre Counteracts These Effects. PLoS ONE, 2013, 8, e80476.	1.1	249
33	Blueberry Husks and Probiotics Attenuate Colorectal Inflammation and Oncogenesis, and Liver Injuries in Rats Exposed to Cycling DSS-Treatment. PLoS ONE, 2012, 7, e33510.	1.1	34
34	The Effect of Dietary Fiber from Wheat Processing Streams on the Formation of Carboxylic Acids and Microbiota in the Hindgut of Rats. Journal of Agricultural and Food Chemistry, 2011, 59, 3406-3413.	2.4	10
35	Colorectal Oncogenesis and Inflammation in a Rat Model Based on Chronic Inflammation due to Cycling DSS Treatments. Gastroenterology Research and Practice, 2011, 2011, 1-15.	0.7	5
36	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. Cereal Chemistry, 2010, 87, 125-130.	1.1	6

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37	Probiotics lower plasma glucose in the high-fat fed C57BL/6J mouse. Beneficial Microbes, 2010, 1, 189-196.	1.0	92
38	Extraction of Î²â€Glucan from Oat Bran in Laboratory Scale. Cereal Chemistry, 2009, 86, 601-608.	1.1	25
39	Blueberry husks, rye bran and multi-strain probiotics affect the severity of colitis induced by dextran sulphate sodium. Scandinavian Journal of Gastroenterology, 2009, 44, 1213-1225.	0.6	21
40	Blueberry husks and multi-strain probiotics affect colonic fermentation in rats. British Journal of Nutrition, 2009, 101, 859-870.	1.2	31
41	Dietary supplementation with Î²-glucan enriched oat bran increases faecal concentration of carboxylic acids in healthy subjects. European Journal of Clinical Nutrition, 2008, 62, 978-984.	1.3	46
42	Distribution and characterisation of fructan in wheat milling fractions. Journal of Cereal Science, 2008, 48, 768-774.	1.8	105
43	Carboxylic acids in the hindgut of rats fed highly soluble inulin andBifidobacterium lactis(Bb-12),Lactobacillus salivarius(UCC500) orLactobacillus rhamnosus(GG). Food Nutrition Research, 2007, 51, 13-21.	0.3	10
44	Molar mass and rheological characterisation of an exopolysaccharide from Pediococcus damnosus 2.6. Carbohydrate Polymers, 2007, 68, 577-586.	5.1	30
45	Optimization of extraction methods for determination of the raffinose family oligosaccharides in leguminous vine peas (Pisum sativum L.) and effects of blanching. Journal of Food Composition and Analysis, 2007, 20, 13-18.	1.9	22
46	Determination of short-chain fatty acids in serum by hollow fiber supported liquid membrane extraction coupled with gas chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 846, 202-208.	1.2	95
47	Bifidobacterium lactis Bb-12 and Lactobacillus salivarius UCC500 Modify Carboxylic Acid Formation in the Hindgut of Rats Given Pectin, Inulin, and Lactitol. Journal of Nutrition, 2006, 136, 2175-2180.	1.3	13
48	Content of low molecular weight carbohydrates in vining peas (Pisum sativum) related to harvest time, size and brine grade. Food Chemistry, 2006, 94, 513-519.	4.2	19
49	Changes in carbohydrate and glucosinolate composition in white cabbage (Brassica oleracea var.) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	92
50	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. Biomedical Chromatography, 2006, 20, 674-682.	0.8	397
51	Variation in the content of glucosinolates, hydroxycinnamic acids, carotenoids, total antioxidant capacity and low-molecular-weight carbohydrates inBrassica vegetables. Journal of the Science of Food and Agriculture, 2006, 86, 528-538.	1.7	106
52	Short-chain fatty acid formation in the hindgut of rats fed oligosaccharides varying in monomeric composition, degree of polymerisation and solubility. British Journal of Nutrition, 2005, 94, 705-713.	1.2	81
53	Content of low molecular weight carbohydrates in vining peas (Pisum sativum) after blanching and freezing: effect of cultivar and cultivation conditions. Journal of the Science of Food and Agriculture, 2005, 85, 691-699.	1.7	7
54	Processing effects on the nutritional advancement of probiotics and prebiotics. Microbial Ecology in Health and Disease, 2004, 16, 113-124.	3.8	24

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55	On the possibility of using high pressure treatment to modify physico-chemical properties of dietary fibre in white cabbage (Brassica oleracea var. capitata). Innovative Food Science and Emerging Technologies, 2004, 5, 171-177.	2.7	55
56	Addition of Various Carbohydrates to Beef Burgers Affects the Formation of Heterocyclic Amines during Frying. Journal of Agricultural and Food Chemistry, 2004, 52, 7561-7566.	2.4	47
57	Fermentation and bulking capacity of indigestible carbohydrates: the case of inulin and oligofructose. British Journal of Nutrition, 2002, 87, S163-S168.	1.2	116
58	Effects of harvest time and storage on dietary fibre components in various cultivars of white cabbage (Brassica oleracea varcapitata). Journal of the Science of Food and Agriculture, 2002, 82, 1405-1411.	1.7	17
59	Short-chain fatty acid formation at fermentation of indigestible carbohydrates. NÃringsforskning: Referattidskrift I NÃringsforskningsfrÃ¥gor, 2001, 45, 165-168.	0.0	30
60	Carbohydrate composition and content of organic acids in fresh and stored apples. Journal of the Science of Food and Agriculture, 2000, 80, 1538-1544.	1.7	54
61	Intestinal degradation of dietary fibre in green beans-effects of microwave treatments. International Journal of Food Sciences and Nutrition, 1999, 50, 245-253.	1.3	5
62	Survival of Lactobacillus plantarum DSM 9843 (299v), and effect on the short-chain fatty acid content of faeces after ingestion of a rose-hip drink with fermented oats. International Journal of Food Microbiology, 1998, 42, 29-38.	2.1	161
63	Binding of Cu2+, Zn2+, and Cd2+to Inositol Tri-, Tetra-, Penta-, and Hexaphosphates. Journal of Agricultural and Food Chemistry, 1998, 46, 3194-3200.	2.4	153
64	Determination of digestible energy values and fermentabilities of dietary fibre supplements: a European interlaboratory study in vivo. British Journal of Nutrition, 1995, 74, 289-302.	1.2	38
65	Satiety effects of spinach in mixed meals: Comparison with other vegetables. International Journal of Food Sciences and Nutrition, 1995, 46, 327-334.	1.3	25
66	Influence of processing and cooking of carrots in mixed meals on satiety, glucose and hormonal response. International Journal of Food Sciences and Nutrition, 1995, 46, 3-12.	1.3	35
67	The satiety, glucose, and hormonal responses after mixed meals with vegetables. American Journal of Clinical Nutrition, 1994, 59, 793S.	2.2	2
68	Degradation of water-soluble fibre polysaccharides in carrots after different types of processing. Food Chemistry, 1993, 47, 169-176.	4.2	17
69	Physiological effects of cereal dietary fibre. Carbohydrate Polymers, 1993, 21, 183-187.	5.1	37
70	Binding of mineral elements by dietary fibre components in cerealsâ€"In vitro (III). Food Chemistry, 1991, 40, 169-183.	4.2	45
71	Rheological and Chemical Properties of Mucilage in Different Varieties from Linseed (<i>Linum) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.3	41
72	Fermentation of Vegetable Fiber in the Intestinal Tract of Rats and Effects on Fecal Bulking and Bile Acid Excretion. Journal of Nutrition, 1990, 120, 459-466.	1.3	43

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73	Minerals, phytate and dietary fibre in different fractions of oat-grain. Journal of Cereal Science, 1988, 7, 73-82.	1.8	62
74	Enzyme resistant starch fractions and dietary fibre. Scandinavian Journal of Gastroenterology, 1987, 22, 29-32.	0.6	33
75	Chemistry and fermentative breakdown of dietary fibre in bulk-laxatives compared to some fibre containing foods. Scandinavian Journal of Gastroenterology, 1987, 22, 52-54.	0.6	2
76	Binding of mineral elements by some dietary fibre componentsâ€"in vitro (I). Food Chemistry, 1987, 23, 295-303.	4.2	28
77	Popping of whole-grain wheat: Effects on dietary fibre degradation in the rat intestinal tract. Journal of Cereal Science, 1987, 5, 67-72.	1.8	20
78	Binding of mineral elements by some dietary fibre componentsâ€"In vitro (II). Food Chemistry, 1987, 26, 139-148.	4.2	43
79	Fermentation of dietary fibre in the intestinal tract: comparison between man and rat. British Journal of Nutrition, 1986, 55, 487-496.	1.2	169
80	Bulk Laxatives: Their Dietary Fibre Composition, Degradation, and Faecal Bulking Capacity in the Rat. Scandinavian Journal of Gastroenterology, 1985, 20, 887-895.	0.6	22
81	Dietary fibre fermentation in the rat intestinal tract: effect of adaptation period, protein and fibre levels, and particle size. British Journal of Nutrition, 1985, 54, 635-643.	1.2	53
82	Fermentation of dietary fibre in the intestinal tract of rats â€" a comparison of flours with different extraction rates from six cereals. Journal of Cereal Science, 1985, 3, 207-219.	1.8	21
83	Fermentation of dietary fibre components in the rat intestinal tract. British Journal of Nutrition, 1982, 47, 357-366.	1.2	206
84	Dietary Fibre in Type II Diabetes. Acta Medica Scandinavica, 1982, 210, 47-50.	0.0	8
85	Wheat bran increases high-density-lipoprotein cholesterol in the rat. British Journal of Nutrition, 1981, 46, 385-393.	1.2	27