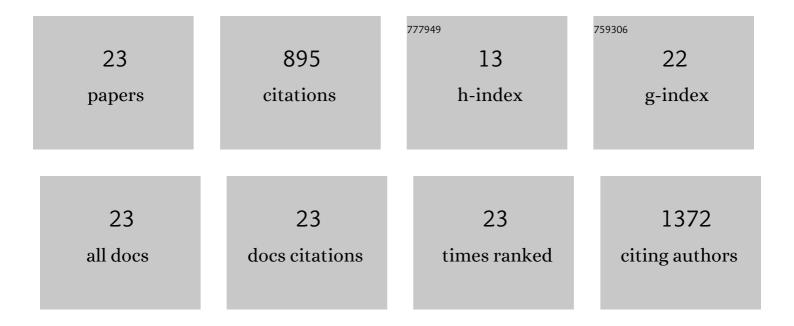
Shyamchand Mayengbam

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Seizure modulation by the gut microbiota and tryptophan-kynurenine metabolism in an animal model of infantile spasms. EBioMedicine, 2022, 76, 103833.	2.7	25
2	Dietary fiber combinations to mitigate the metabolic, microbial, and cognitive imbalances resulting from dietâ€induced obesity in rats. FASEB Journal, 2022, 36, e22269.	0.2	4
3	B Vitamins and Their Roles in Gut Health. Microorganisms, 2022, 10, 1168.	1.6	39
4	Selective Probiotic Treatment Positively Modulates the Microbiota–Gut–Brain Axis in the BTBR Mouse Model of Autism. Brain Sciences, 2022, 12, 781.	1.1	10
5	A ketogenic diet affects brain volume and metabolome in juvenile mice. NeuroImage, 2021, 244, 118542.	2.1	10
6	Metabolic and Gut Microbiota Responses to Sourdough Pasta Consumption in Overweight and Obese Adults. Frontiers in Nutrition, 2020, 7, 615003.	1.6	5
7	Dietary Vitamin B6 Deficiency Impairs Gut Microbiota and Host and Microbial Metabolites in Rats. Biomedicines, 2020, 8, 469.	1.4	30
8	Maternal low-dose aspartame and stevia consumption with an obesogenic diet alters metabolism, gut microbiota and mesolimbic reward system in rat dams and their offspring. Gut, 2020, 69, 1807-1817.	6.1	55
9	Increased intestinal permeability exacerbates sepsis through reduced hepatic SCD-1 activity and dysregulated iron recycling. Nature Communications, 2020, 11, 483.	5.8	45
10	Effect of chicory inulin-type fructan–containing snack bars on the human gut microbiota in low dietary fiber consumers in a randomized crossover trial. American Journal of Clinical Nutrition, 2020, 111, 1286-1296.	2.2	47
11	Distinct Gut Microbiota and Serum Metabolites in Response to Weight Loss Induced by Either Dairy or Exercise in a Rodent Model of Obesity. Journal of Proteome Research, 2019, 18, 3867-3875.	1.8	12
12	Metabolic consequences of discretionary fortified beverage consumption containing excessive vitamin B levels in adolescents. PLoS ONE, 2019, 14, e0209913.	1.1	8
13	Low-Dose Stevia (Rebaudioside A) Consumption Perturbs Gut Microbiota and the Mesolimbic Dopamine Reward System. Nutrients, 2019, 11, 1248.	1.7	49
14	Impact of dietary fiber supplementation on modulating microbiota–host–metabolic axes in obesity. Journal of Nutritional Biochemistry, 2019, 64, 228-236.	1.9	88
15	Methionine restriction leads to hyperhomocysteinemia and alters hepatic H2S production capacity in Fischer-344 rats. Mechanisms of Ageing and Development, 2018, 176, 9-18.	2.2	22
16	Artificially Sweetened Vitamin Drink Consumption Reduces Insulin Sensitivity and Alters One arbon, Bâ€Vitamin Dependent Metabolism in Adolescents. FASEB Journal, 2018, 32, 767.8.	0.2	0
17	Prebiotics Reduce Body Fat and Alter Intestinal Microbiota in Children Who Are Overweight or With Obesity. Gastroenterology, 2017, 153, 711-722.	0.6	358
18	A Vitamin B-6 Antagonist from Flaxseed Perturbs Amino Acid Metabolism in Moderately Vitamin B-6–Deficient Male Rats. Journal of Nutrition, 2016, 146, 14-20.	1.3	12

#	Article	IF	CITATIONS
19	Investigation of vitamin B6 inadequacy, induced by exposure to the anti-B6 factor 1-amino d-proline, on plasma lipophilic metabolites of rats: a metabolomics approach. European Journal of Nutrition, 2016, 55, 1213-1223.	1.8	8
20	Oral exposure to the anti-pyridoxine compound 1-amino d-proline further perturbs homocysteine metabolism through the transsulfuration pathway in moderately vitamin B6 deficient rats. Journal of Nutritional Biochemistry, 2015, 26, 241-249.	1.9	16
21	Endogenous Phenolics in Hulls and Cotyledons of Mustard and Canola: A Comparative Study on Its Sinapates and Antioxidant Capacity. Antioxidants, 2014, 3, 544-558.	2.2	27
22	Identification, Characterization, and Quantification of an Anti-pyridoxine Factor from Flaxseed Using Ultrahigh-Performance Liquid Chromatography–Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 419-426.	2.4	14
23	Effect of Conventional and Microwave Toasting on Sinapic Acid Derivatives and Canolol Content of Canola. Current Nutrition and Food Science, 2013, 9, 321-327.	0.3	11