Linda M Giblin

List of Publications by Year
in descending order

73 papers	2,886 citations	230014 27 h-index	206121 51 g-index
74 all docs	74 docs citations	74 times ranked	4822 citing authors

#	Article	IF	Citations
1	Blue Whiting (Micromesistius poutassou) Protein Hydrolysates Increase GLP-1 Secretion and Proglucagon Production in STC-1 Cells Whilst Maintaining Caco-2/HT29-MTX Co-Culture Integrity. Marine Drugs, 2022, 20, 112.	2.2	3
2	Comparison of conventional heat-treated and membrane filtered infant formulas using an <i>in vitro</i> semi-dynamic digestion method. Food and Function, 2022, 13, 8158-8167.	2.1	1
3	Solid lipid nanoparticles to improve bioaccessibility and permeability of orally administered maslinic acid. Drug Delivery, 2022, 29, 1971-1982.	2.5	7
4	Delivery of Î²-carotene to the in vitro intestinal barrier using nanoemulsions with lecithin or sodium caseinate as emulsifiers. LWT - Food Science and Technology, 2021, 135, 110059.	2.5	20
5	Protein quality and quantity influence the effect of dietary fat on weight gain and tissue partitioning via host-microbiota changes. Cell Reports, 2021, 35, 109093.	2.9	8
6	Thermal or membrane processing for Infant Milk Formula: Effects on protein digestion and integrity of the intestinal barrier. Food Chemistry, 2021, 347, 129019.	4.2	18
7	The Use of Membrane Filtration to Increase Native Whey Proteins in Infant Formula. Dairy, 2021, 2, 515-529.	0.7	4
8	Assessment of the biological activity of fish muscle protein hydrolysates using in vitro model systems. Food Chemistry, 2021, 359, 129852.	4.2	34
9	Sodium butyrate converts Caco-2 monolayers into a leaky but healthy intestinal barrier resembling that of a newborn infant. Food and Function, 2021, 12, 5066-5076.	2.1	6
10	Application in medicine: obesity and satiety control. , 2021, , 629-664.		0
11	Blue Whiting Protein Hydrolysates Exhibit Antioxidant and Immunomodulatory Activities in Stimulated Murine RAW264.7 Cells. Applied Sciences (Switzerland), 2021, 11, 9762.	1.3	3
12	Whey for Sarcopenia; Can Whey Peptides, Hydrolysates or Proteins Play a Beneficial Role?. Foods, 2020, 9, 750.	1.9	28
13	Dairy-derived peptides for satiety. Journal of Functional Foods, 2020, 66, 103801.	1.6	30
14	Antioxidant activity and characterization of whey protein-based beverages: Effect of shelf life and gastrointestinal transit on bioactivity. Innovative Food Science and Emerging Technologies, 2019, 57, 102209.	2.7	20
15	Whey proteins: targets of oxidation, or mediators of redox protection. Free Radical Research, 2019, 53, 1136-1152.	1.5	26
16	Personalized nutrition in ageing society: redox control of major-age related diseases through the NutRedOx Network (COST Action CA16112). Free Radical Research, 2019, 53, 1163-1170.	1.5	5
17	Effect of Bioavailable Whey Peptides on C2C12 Muscle Cells. Proceedings (mdpi), 2019, 11, .	0.2	1
18	Effects of Protein-Derived Amino Acid Modification Products Present in Infant Formula on Metabolic Function, Oxidative Stress, and Intestinal Permeability in Cell Models. Journal of Agricultural and Food Chemistry, 2019, 67, 5634-5646.	2.4	26

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19	Bovine whey peptides transit the intestinal barrier to reduce oxidative stress in muscle cells. Food Chemistry, 2019, 288, 306-314.	4.2	43
20	Comparison of antioxidant activities of bovine whey proteins before and after simulated gastrointestinal digestion. Journal of Dairy Science, 2019, 102, 54-67.	1.4	60
21	A casein hydrolysate increases GLP-1 secretion and reduces food intake. Food Chemistry, 2018, 252, 303-310.	4.2	28
22	Invited review: Whey proteins as antioxidants and promoters of cellular antioxidant pathways. Journal of Dairy Science, 2018, 101, 4747-4761.	1.4	101
23	Physiological Gut Oxygenation Alters GLPâ€•1 Secretion from the Enteroendocrine Cell Line STCâ€•1. Molecular Nutrition and Food Research, 2018, 62, 1700568.	1.5	10
24	Intestinal health benefits of bovine whey proteins after simulated gastrointestinal digestion. Journal of Functional Foods, 2018, 49, 526-535.	1.6	27
25	Satiating effect of a sodium caseinate hydrolysate and its fate in the upper gastrointestinal tract. Journal of Functional Foods, 2018, 49, 306-313.	1.6	5
26	Irish Cheddar cheese increases glucagon-like peptide-1 secretion in vitro but bioactivity is lost during gut transit. Food Chemistry, 2018, 265, 9-17.	4.2	7
27	Aroma compound diacetyl suppresses glucagon-like peptide-1 production and secretion in STC-1 cells. Food Chemistry, 2017, 228, 35-42.	4.2	6
28	Letter to the Editor Regarding Equivalent Increases in Circulating GLP-1 Following Jejunal Delivery of Intact and Hydrolysed Casein: Relevance to Satiety Induction following Bariatric Surgery. Obesity Surgery, 2017, 27, 816-817.	1.1	1
29	<i>Thermus</i> and the Pink Discoloration Defect in Cheese. MSystems, 2016, 1, .	1.7	70
30	Lactoferrin affects the adherence and invasion of Streptococcus dysgalactiae ssp. dysgalactiae in mammary epithelial cells. Journal of Dairy Science, 2016, 99, 4619-4628.	1.4	8
31	Compromised Lactobacillus helveticus starter activity in the presence of facultative heterofermentative Lactobacillus casei DPC6987 results in atypical eye formation in Swiss-type cheese. Journal of Dairy Science, 2016, 99, 2625-2640.	1.4	24
32	High-throughput DNA sequencing to survey bacterial histidine and tyrosine decarboxylases in raw milk cheeses. BMC Microbiology, 2015, 15, 266.	1.3	39
33	Temporal and Spatial Differences in Microbial Composition during the Manufacture of a Continental-Type Cheese. Applied and Environmental Microbiology, 2015, 81, 2525-2533.	1.4	62
34	Offspring subcutaneous adipose markers are sensitive to the timing of maternal gestational weight gain. Reproductive Biology and Endocrinology, 2015, 13, 16.	1.4	6
35	Ghrelinâ€™s Orexigenic Effect Is Modulated via a Serotonin 2C Receptor Interaction. ACS Chemical Neuroscience, 2015, 6, 1186-1197.	1.7	98
36	In vitro bioactive properties of intact and enzymatically hydrolysed whey protein: targeting the enteroinsular axis. Food and Function, 2015, 6, 972-980.	2.1	44

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37	STC-1 Cells. , 2015, , 211-220.		11
38	Bovine Î²-lactoglobulin/fatty acid complexes: binding, structural, and biological properties. Dairy Science and Technology, 2014, 94, 409-426.	2.2	107
39	Maternal backfat depth in gestating sows has a greater influence on offspring growth and carcass lean yield than maternal feed allocation during gestation. Animal, 2014, 8, 236-244.	1.3	25
40	Examining acute and chronic effects of short- and long-chain fatty acids on peptide YY (PYY) gene expression, cellular storage and secretion in STC-1 cells. European Journal of Nutrition, 2013, 52, 1303-1313.	1.8	20
41	Complexes between linoleate and native or aggregated Î²-lactoglobulin: Interaction parameters and in vitro cytotoxic effect. Food Chemistry, 2013, 141, 2305-2313.	4.2	29
42	Î²-Lactoglobulin-linoleate complexes: In vitro digestion and the role of protein in fatty acid uptake. Journal of Dairy Science, 2013, 96, 4258-4268.	1.4	10
43	Feed allowance and maternal backfat levels during gestation influence maternal cortisol levels, milk fat composition and offspring growth. Journal of Nutritional Science, 2013, 2, e1.	0.7	41
44	Nucleic acid-based approaches to investigate microbial-related cheese quality defects. Frontiers in Microbiology, 2013, 4, 1.	1.5	625
45	The effect of Î±- or Î²-casein addition to waxy maize starch on postprandial levels of glucose, insulin, and incretin hormones in pigs as a model for humans. Food and Nutrition Research, 2012, 56, 7989.	1.2	10
46	Effect of gelatinisation of starch with casein proteins on incretin hormones and glucose transporters <i>in vitro</i>. British Journal of Nutrition, 2012, 107, 155-163.	1.2	5
47	Genomic associations with somatic cell score in first-lactation Holstein cows. Journal of Dairy Science, 2012, 95, 899-908.	1.4	47
48	Hormone profiling in a novel enteroendocrine cell line pGIP/neo: STC-1. Metabolism: Clinical and Experimental, 2012, 61, 1683-1686.	1.5	13
49	Characterization of the bovine innate immune response in milk somatic cells following intramammary infection with Streptococcus dysgalactiae subspecies dysgalactiae. Journal of Dairy Science, 2012, 95, 5720-5729.	1.4	13
50	Î²-Lactoglobulin as a Molecular Carrier of Linoleate: Characterization and Effects on Intestinal Epithelial Cells in Vitro. Journal of Agricultural and Food Chemistry, 2012, 60, 9476-9483.	2.4	41
51	The effects of food components on hormonal signalling in gastrointestinal enteroendocrine cells. Food and Function, 2012, 3, 1131.	2.1	20
52	Single Nucleotide Polymorphisms in the Insulin-Like Growth Factor 1 (IGF-1) Gene are Associated with Performance in Holstein-Friesian Dairy Cattle. Frontiers in Genetics, 2011, 2, 3.	1.1	50
53	Nutritional intervention during gestation alters growth, body composition and gene expression patterns in skeletal muscle of pig offspring. Animal, 2011, 5, 1195-1206.	1.3	23
54	Associations between newly discovered polymorphisms in the Bos taurusgrowth hormone receptor gene and performance traits in Holstein-Friesian dairy cattle. Animal Genetics, 2011, 42, 39-49.	0.6	49

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55	Bovine lactoferrin (<i>LTF</i>) gene promoter haplotypes have different basal transcriptional activities. Animal Genetics, 2011, 42, 270-279.	0.6	20
56	Nutrient regulation of enteroendocrine cellular activity linked to cholecystokinin gene expression and secretion. Journal of Physiology and Biochemistry, 2010, 66, 85-92.	1.3	10
57	Acute and chronic effects of dietary fatty acids on cholecystokinin expression, storage and secretion in enteroendocrine STCâ€1 cells. Molecular Nutrition and Food Research, 2010, 54, S93-S103.	1.5	32
58	Association of bovine leptin polymorphisms with energy output and energy storage traits in progeny tested Holstein-Friesian dairy cattle sires. BMC Genetics, 2010, 11, 73.	2.7	41
59	Polymorphisms in bovine immune genes and their associations with somatic cell count and milk production in dairy cattle. BMC Genetics, 2010, 11, 99.	2.7	68
60	Polymorphisms in the bovine lactoferrin promoter are associated with reproductive performance and somatic cell count. Journal of Dairy Science, 2010, 93, 1253-1259.	1.4	17
61	Characterisation of single nucleotide polymorphisms identified in the bovine lactoferrin gene sequences across a range of dairy cow breeds. Biochimie, 2009, 91, 68-75.	1.3	24
62	Administration of a live culture of<i>Lactococcus lactis</i>DPC 3147 into the bovine mammary gland stimulates the local host immune response, particularly<i>IL-1</i>Î² and<i>IL-8</i>gene expression. Journal of Dairy Research, 2009, 76, 340-348.	0.7	64
63	Predominance of a bacteriocin-producing Lactobacillus salivarius component of a five-strain probiotic in the porcine ileum and effects on host immune phenotype. FEMS Microbiology Ecology, 2008, 64, 317-327.	1.3	91
64	Obesity. The food research agenda. International Journal of Dairy Technology, 2008, 61, 11-15.	1.3	5
65	Polymorphisms within theLactoferrinGene Promoter in Various Cattle Breeds. Animal Biotechnology, 2006, 17, 33-42.	0.7	24
66	A DNA polymorphism specific to Candida albicans strains exceptionally successful as human pathogens. Gene, 2001, 272, 157-164.	1.0	16
67	A mutation in the transmembrane/luminal domain of the ryanodine receptor is associated with abnormal Ca2+ release channel function and severe central core disease. Proceedings of the National Academy of Sciences of the United States of America, 1999, 96, 4164-4169.	3.3	230
68	Identification of Novel Mutations in the Ryanodine-Receptor Gene (RYR1) in Malignant Hyperthermia: Genotype-Phenotype Correlation. American Journal of Human Genetics, 1998, 62, 599-609.	2.6	141
69	Detection of a novel mutation in the ryanodine receptor gene in an Irish malignant hyperthermia pedigree: correlation of the IVCT response with the affected and unaffected haplotypes.. Journal of Medical Genetics, 1997, 34, 291-296.	1.5	38
70	Regulation of dct genes in the Rhizobium meliloti-alfalfa interaction. World Journal of Microbiology and Biotechnology, 1996, 12, 151-156.	1.7	2
71	Modular structure of theRhizobium melilotiDctB protein. FEMS Microbiology Letters, 1996, 139, 19-25.	0.7	8
72	Signal transduction in theRhizobium melilotidicarboxylic acid transport system. FEMS Microbiology Letters, 1995, 126, 25-30.	0.7	18

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73	The Escherichia coli cAMP receptor protein (CRP) represses the Rhizobium meliloti dctA promoter in a cAMP-dependent fashion. Molecular Microbiology, 1993, 8, 253-259.	1.2	18