Alexandra Meynier

List of Publications by Year
in descending order

22	719	858243 12	939365 18
papers	citations	h-index	g-index

22	22	22	1146
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	An approach for evaluating the effects of dietary fiber polysaccharides on the human gut microbiome and plasma proteome. Proceedings of the National Academy of Sciences of the United States of America, 2022, 119, e2123411119.	3.3	12
2	Microbial liberation of N-methylserotonin from orange fiber in gnotobiotic mice and humans. Cell, 2022, 185, 2495-2509.e11.	13.5	26
3	Starch digestibility modulation significantly improves glycemic variability in type 2 diabetic subjects: A pilot study. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 237-246.	1.1	9
4	Deep Dive Into the Effects of Food Processing on Limiting Starch Digestibility and Lowering the Glycemic Response. Nutrients, 2021, 13, 381.	1.7	6
5	Evaluating microbiome-directed fibre snacks in gnotobiotic mice and humans. Nature, 2021, 595, 91-95.	13.7	70
6	Glycemic profile is improved by High Slowly Digestible Starch diet in type 2 diabetic patients. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
7	Design and Validation of a Diet Rich in Slowly Digestible Starch for Type 2 Diabetic Patients for Significant Improvement in Glycemic Profile. Nutrients, 2020, 12, 2404.	1.7	5
8	Main Factors Influencing Whole Grain Consumption in Children and Adultsâ€"A Narrative Review. Nutrients, 2020, 12, 2217.	1.7	24
9	Available Starch: from food process control to lower glycemic response. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
10	Interspecies Competition Impacts Targeted Manipulation of Human Gut Bacteria by Fiber-Derived Glycans. Cell, 2019, 179, 59-73.e13.	13.5	224
11	Glycemic Index and Insulinemic Index of Foods: An Interlaboratory Study Using the ISO 2010 Method. Nutrients, 2019, 11, 2218.	1.7	19
12	Inter-laboratory validation of the starch digestibility method for determination of rapidly digestible and slowly digestible starch. Food Chemistry, 2018, 245, 1183-1189.	4.2	65
13	Modulation of Starch Digestibility in Breakfast Cereals Consumed by Subjects with Metabolic Risk: Impact on Markers of Oxidative Stress and Inflammation during Fasting and the Postprandial Period. Molecular Nutrition and Food Research, 2017, 61, 1700212.	1.5	14
14	Impact de la consommation de produit cÃ©rÃ©alier riche en amidon lentement digestible chez des sujets Ã risque mÃ©tabolique sur la rÃ©ponse postprandiale glycÃ©mique, le stress oxydant et les marqueurs inflammatoires. Diabetes and Metabolism, 2017, 43, A51-A52.	1.4	0
15	The Effect of a Breakfast Rich in Slowly Digestible Starch on Glucose Metabolism: A Statistical Meta-Analysis of Randomized Controlled Trials. Nutrients, 2017, 9, 318.	1.7	24
16	Postprandial glycaemic response: how is it influenced by characteristics of cereal products?. British Journal of Nutrition, 2015, 113, 1931-1939.	1.2	41
17	Systematic Review and Meta-Analysis of Human Studies to Support a Quantitative Recommendation for Whole Grain Intake in Relation to Type 2 Diabetes. PLoS ONE, 2015, 10, e0131377.	1.1	72
18	Fecal water genotoxicity in healthy free-living young Italian people. Food and Chemical Toxicology, 2014, 64, 104-109.	1.8	8

#	Article	IF	Citations
19	Enrichment of biscuits and juice with oat Î²-glucan enhances postprandial satiety. Appetite, 2014, 75, 150-156.	1.8	60
20	Cereal Processing Influences Postprandial Glucose Metabolism as Well as the GI Effect. Journal of the American College of Nutrition, 2013, 32, 79-91.	1.1	39
21	Dietary oxysterols, coronary atherosclerosis and vascular reactivity. Journal of Molecular and Cellular Cardiology, 2002, 34, A42.	0.9	0
22	Dietary oxysterols, coronary artherosclerosis and mitochondrial function. Journal of Molecular and Cellular Cardiology, 2001, 33, A76.	0.9	0