

Anna M R Hayes

List of Publications by Year in descending order

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16
papers

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1040056

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#	ARTICLE	IF	CITATIONS
1	Systematic Review and Meta-Analysis on the Effect of Portion Size and Ingestive Frequency on Energy Intake and Body Weight among Adults in Randomized Controlled Feeding Trials. <i>Advances in Nutrition</i> , 2022, 13, 248-268.	6.4	12
2	Early life Western diet-induced memory impairments and gut microbiome changes in female rats are long-lasting despite healthy dietary intervention. <i>Nutritional Neuroscience</i> , 2022, 25, 2490-2506.	3.1	14
3	Malian Thick Porridges (tã) of Pearl Millet Are Made Thinner in Urban Than Rural Areas and Decrease Satiety. <i>Food and Nutrition Bulletin</i> , 2022, 43, 35-43.	1.4	1
4	Matched whole grain wheat and refined wheat milled products do not differ in glycemic response or gastric emptying in a randomized, crossover trial. <i>American Journal of Clinical Nutrition</i> , 2022, 115, 1013-1026.	4.7	5
5	Activation of gastrointestinal ileal brake response with dietary slowly digestible carbohydrates, with no observed effect on subjective appetite, in an acute randomized, double-blind, crossover trial. <i>European Journal of Nutrition</i> , 2022, 61, 1965-1980.	3.9	4
6	Isomaltodextrin strengthens model starch gels and moderately promotes starch retrogradation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1631-1640.	2.7	1
7	Some pearl millet-based foods promote satiety or reduce glycaemic response in a crossover trial. <i>British Journal of Nutrition</i> , 2021, 126, 1168-1178.	2.3	9
8	Pearl millet (<i>Pennisetum glaucum</i>) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis. <i>Food and Function</i> , 2020, 11, 111-122.	4.6	22
9	Investigating the potential of slow-retrograding starches to reduce staling in soft savory bread and sweet cake model systems. <i>Food Research International</i> , 2020, 138, 109745.	6.2	12
10	Session 3 discussion: food insecurity. <i>Physiology and Behavior</i> , 2020, 224, 113051.	2.1	0
11	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. <i>Carbohydrate Polymers</i> , 2020, 246, 116633.	10.2	28
12	Carbohydrates designed with different digestion rates modulate gastric emptying response in rats. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 839-844.	2.8	12
13	Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch. <i>Food Hydrocolloids</i> , 2020, 107, 105923.	10.7	38
14	Traditional Malian Solid Foods Made from Sorghum and Millet Have Markedly Slower Gastric Emptying than Rice, Potato, or Pasta. <i>Nutrients</i> , 2018, 10, 124.	4.1	45
15	Session 1 discussion: Time allocation across subsistence economies. <i>Physiology and Behavior</i> , 2018, 193, 209-210.	2.1	0
16	Preload of slowly digestible carbohydrate microspheres decreases gastric emptying rate of subsequent meal in humans. <i>Nutrition Research</i> , 2017, 45, 46-51.	2.9	15