

Tina Skau Nielsen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16 papers	422 citations	8 h-index	19 g-index
19 ext. papers	563 ext. citations	4.5 avg, IF	3.38 L-index

#	Paper	IF	Citations
16	Dietary Red Meat Adversely Affects Disease Severity in a Pig Model of DSS-Induced Colitis Despite Reduction in Colonic Pro-Inflammatory Gene Expression. <i>Nutrients</i> , 2020 , 12,	6.7	1
15	Structurally different mixed linkage β -glucan supplements differentially increase secondary bile acid excretion in hypercholesterolaemic rat faeces. <i>Food and Function</i> , 2020 , 11, 514-523	6.1	3
14	High-Amylose Maize, Potato, and Butyrylated Starch Modulate Large Intestinal Fermentation, Microbial Composition, and Oncogenic miRNA Expression in Rats Fed A High-Protein Meat Diet. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	19
13	Dietary protein source and butyrylated high-amylose maize starch included in a high-protein diet determines the urinary metabolome of rats. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 255-266	3.7	8
12	Effect of butyrate and fermentation products on epithelial integrity in a mucus-secreting human colon cell line. <i>Journal of Functional Foods</i> , 2018 , 40, 9-17	5.1	39
11	Impact of Diet-Modulated Butyrate Production on Intestinal Barrier Function and Inflammation. <i>Nutrients</i> , 2018 , 10,	6.7	179
10	Butyrylation of Maize and Potato Starches and Characterization of the Products by Nuclear Magnetic Resonance and In Vitro Fermentation. <i>Foods</i> , 2018 , 7,	4.9	5
9	The microbial fermentation characteristics depend on both carbohydrate source and heat processing: a model experiment with ileo-cannulated pigs. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 811-820	3.7	2
8	Barley beta-glucans varying in molecular mass and oligomer structure affect cecal fermentation and microbial composition but not blood lipid profiles in hypercholesterolemic rats. <i>Food and Function</i> , 2017 , 8, 4723-4732	6.1	15
7	A search for synbiotics: effects of enzymatically modified arabinoxylan and <i>Butyrivibrio fibrisolvens</i> on short-chain fatty acids in the cecum content and plasma of rats. <i>Food and Function</i> , 2016 , 7, 1839-48	6.1	11
6	Effects of Resistant Starch and Arabinoxylan on Parameters Related to Large Intestinal and Metabolic Health in Pigs Fed Fat-Rich Diets. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10418-30	5.7	29
5	Diets high in resistant starch and arabinoxylan modulate digestion processes and SCFA pool size in the large intestine and faecal microbial composition in pigs. <i>British Journal of Nutrition</i> , 2014 , 112, 1837-49	3.6	73
4	Prepubertal exposure to cow's milk reduces susceptibility to carcinogen-induced mammary tumorigenesis in rats. <i>International Journal of Cancer</i> , 2011 , 128, 12-20	7.5	4
3	The influence of bovine milk high or low in isoflavones on hepatic gene expression in mice. <i>Journal of Toxicology</i> , 2010 , 2010, 423179	3.1	3
2	Estrogenic activity of bovine milk high or low in equol using immature mouse uterotrophic responses and an estrogen receptor transactivation assay. <i>Cancer Epidemiology</i> , 2009 , 33, 61-8	2.8	26
1	Effect of harvest time on fermentation profiles of maize ensiled in laboratory silos and determination of drying losses at 60°C. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , 2007 , 57, 30-37	0.6	4