

# Joanne L Slavin

## List of Publications by Year in descending order

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187  
papers

18,157  
citations

15466

65  
h-index

12910

131  
g-index

192  
all docs

192  
docs citations

192  
times ranked

17153  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fiber and Prebiotics: Mechanisms and Health Benefits. <i>Nutrients</i> , 2013, 5, 1417-1435.	1.7	1,514
2	Health Benefits of Fruits and Vegetables. <i>Advances in Nutrition</i> , 2012, 3, 506-516.	2.9	1,380
3	Carbohydrates, dietary fiber, and incident type 2 diabetes in older women. <i>American Journal of Clinical Nutrition</i> , 2000, 71, 921-930.	2.2	1,054
4	Dietary fiber and body weight. <i>Nutrition</i> , 2005, 21, 411-418.	1.1	785
5	Position of the American Dietetic Association. <i>Journal of the American Dietetic Association</i> , 2002, 102, 993-1000.	1.3	739
6	Why whole grains are protective: biological mechanisms. <i>Proceedings of the Nutrition Society</i> , 2003, 62, 129-134.	0.4	486
7	Position of the American Dietetic Association: Health Implications of Dietary Fiber. <i>Journal of the American Dietetic Association</i> , 2008, 108, 1716-1731.	1.3	485
8	Effect of whole grains on insulin sensitivity in overweight hyperinsulinemic adults. <i>American Journal of Clinical Nutrition</i> , 2002, 75, 848-855.	2.2	473
9	Whole grains and human health. <i>Nutrition Research Reviews</i> , 2004, 17, 99-110.	2.1	435
10	Whole-grain intake and cancer: An expanded review and meta-analysis. <i>Nutrition and Cancer</i> , 1998, 30, 85-96.	0.9	376
11	Plausible mechanisms for the protectiveness of whole grains. <i>American Journal of Clinical Nutrition</i> , 1999, 70, 459S-463S.	2.2	357
12	Urinary Equol Excretion with a Soy Challenge: Influence of Habitual Diet. <i>Experimental Biology and Medicine</i> , 1998, 217, 335-339.	1.1	333
13	Concentrated oat $\beta$ -glucan, a fermentable fiber, lowers serum cholesterol in hypercholesterolemic adults in a randomized controlled trial. <i>Nutrition Journal</i> , 2007, 6, 6.	1.5	270
14	Dietary fibre and satiety. <i>Nutrition Bulletin</i> , 2007, 32, 32-42.	0.8	267
15	The Effect of Fiber on Satiety and Food Intake: A Systematic Review. <i>Journal of the American College of Nutrition</i> , 2013, 32, 200-211.	1.1	258
16	Nondigestible Oligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2000, 40, 461-480.	5.4	243
17	Urinary isoflavonoid phytoestrogen and lignan Excretion After Consumption of Fermented and Unfermented Soy Products. <i>Journal of the American Dietetic Association</i> , 1995, 95, 545-551.	1.3	221
18	Effects of dietary inulin on serum lipids, blood glucose and the gastrointestinal environment in hypercholesterolemic men. <i>Nutrition Research</i> , 2000, 20, 191-201.	1.3	215

#	ARTICLE	IF	CITATIONS
19	Whole-grain consumption and chronic disease: Protective mechanisms. <i>Nutrition and Cancer</i> , 1997, 27, 14-21.	0.9	210
20	Health Effects and Sources of Prebiotic Dietary Fiber. <i>Current Developments in Nutrition</i> , 2018, 2, nzy005.	0.1	209
21	The Role of Whole Grains in Disease Prevention. <i>Journal of the American Dietetic Association</i> , 2001, 101, 780-785.	1.3	200
22	Gastrointestinal Effects of Low-Digestible Carbohydrates. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 327-360.	5.4	195
23	Mechanisms for the Impact of Whole Grain Foods on Cancer Risk. <i>Journal of the American College of Nutrition</i> , 2000, 19, 300S-307S.	1.1	187
24	What Is a Snack, Why Do We Snack, and How Can We Choose Better Snacks? A Review of the Definitions of Snacking, Motivations to Snack, Contributions to Dietary Intake, and Recommendations for Improvement. <i>Advances in Nutrition</i> , 2016, 7, 466-475.	2.9	180
25	Greater satiety response with resistant starch and corn bran in human subjects. <i>Nutrition Research</i> , 2009, 29, 100-105.	1.3	169
26	Prebiotics and the Health Benefits of Fiber: Current Regulatory Status, Future Research, and Goals. <i>Journal of Nutrition</i> , 2012, 142, 962-974.	1.3	158
27	Prebiotic Dietary Fiber and Gut Health: Comparing the in Vitro Fermentations of Beta-Glucan, Inulin and Xylooligosaccharide. <i>Nutrients</i> , 2017, 9, 1361.	1.7	151
28	Grain Processing and Nutrition. <i>Critical Reviews in Food Science and Nutrition</i> , 2000, 40, 309-326.	5.4	138
29	Partially hydrolyzed guar gum. <i>Nutrition</i> , 2003, 19, 549-552.	1.1	134
30	What Do We Know about Dietary Fiber Intake in Children and Health? The Effects of Fiber Intake on Constipation, Obesity, and Diabetes in Children. <i>Advances in Nutrition</i> , 2012, 3, 47-53.	2.9	133
31	Functionality of Sugars in Foods and Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 433-470.	5.9	131
32	Role of plant protein in nutrition, wellness, and health. <i>Nutrition Reviews</i> , 2019, 77, 735-747.	2.6	131
33	Commonly consumed protein foods contribute to nutrient intake, diet quality, and nutrient adequacy. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 1346S-1352S.	2.2	130
34	Relevance of the Glycemic Index and Glycemic Load for Body Weight, Diabetes, and Cardiovascular Disease. <i>Nutrients</i> , 2018, 10, 1361.	1.7	130
35	Fructooligosaccharides exhibit more rapid fermentation than long-chain inulin in an in vitro fermentation system. <i>Nutrition Research</i> , 2008, 28, 329-334.	1.3	129
36	Gastrointestinal Tolerance of Chicory Inulin Products. <i>Journal of the American Dietetic Association</i> , 2010, 110, 865-868.	1.3	124

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37	Effect of Fenugreek Fiber on Satiety, Blood Glucose and Insulin Response and Energy Intake in Obese Subjects. <i>Phytotherapy Research</i> , 2009, 23, 1543-1548.	2.8	114
38	Whole grain intake and cancer: A review of the literature. <i>Nutrition and Cancer</i> , 1995, 24, 221-229.	0.9	113
39	Urinary Lignan and isoflavonoid excretion in men and women consuming vegetable and soy diets. <i>Nutrition and Cancer</i> , 1995, 24, 1-12.	0.9	113
40	White Potatoes, Human Health, and Dietary Guidance. <i>Advances in Nutrition</i> , 2013, 4, 393S-401S.	2.9	113
41	Comparison of Different Fibers for In Vitro Production of Short Chain Fatty Acids by Intestinal Microflora. <i>Journal of Medicinal Food</i> , 2005, 8, 113-116.	0.8	112
42	Limitations of Observational Evidence: Implications for Evidence-Based Dietary Recommendations. <i>Advances in Nutrition</i> , 2014, 5, 7-15.	2.9	110
43	Significance of Inulin Fructans in the Human Diet. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 37-47.	5.9	108
44	Developing a Standard Definition of Whole-Grain Foods for Dietary Recommendations: Summary Report of a Multidisciplinary Expert Roundtable Discussion. <i>Advances in Nutrition</i> , 2014, 5, 164-176.	2.9	107
45	A Review of the Role of Soluble Fiber in Health with Specific Reference to Wheat Dextrin. <i>Journal of International Medical Research</i> , 2009, 37, 1-17.	0.4	103
46	Grain Processing and Nutrition. <i>Critical Reviews in Biotechnology</i> , 2001, 21, 49-66.	5.1	101
47	Effect of Oligosaccharides and Fibre Substitutes on Short-chain Fatty Acid Production by Human Faecal Microflora. <i>Anaerobe</i> , 2000, 6, 87-92.	1.0	100
48	Low-Digestible Carbohydrates in Practice. <i>Journal of the American Dietetic Association</i> , 2008, 108, 1677-1681.	1.3	100
49	Filling America's Fiber Intake Gap: Summary of a Roundtable to Probe Realistic Solutions with a Focus on Grain-Based Foods,. <i>Journal of Nutrition</i> , 2012, 142, 1390S-1401S.	1.3	95
50	Why Sugar Is Added to Food: Food Science 101. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 644-656.	5.9	94
51	Effect of Flaxseed Consumption on Urinary Estrogen Metabolites in Postmenopausal Women. <i>Nutrition and Cancer</i> , 1999, 33, 188-195.	0.9	92
52	The Scientific Basis of Guideline Recommendations on Sugar Intake. <i>Annals of Internal Medicine</i> , 2017, 166, 257.	2.0	91
53	Flaxseed Consumption Influences Endogenous Hormone Concentrations in Postmenopausal Women. <i>Nutrition and Cancer</i> , 2001, 39, 58-65.	0.9	84
54	Enhancing nutrition with pulses: defining a recommended serving size for adults. <i>Nutrition Reviews</i> , 2017, 75, 990-1006.	2.6	83

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55	Dietary fiber: Classification, chemical analyses, and food sources. <i>Journal of the American Dietetic Association</i> , 1987, 87, 1164-1168.	1.3	83
56	Neutral Detergent Fiber, Hemicellulose and Cellulose Digestibility in Human Subjects. <i>Journal of Nutrition</i> , 1981, 111, 287-297.	1.3	82
57	Effects of short-chain fructooligosaccharides on satiety responses in healthy men and women. <i>Appetite</i> , 2011, 56, 128-134.	1.8	82
58	Vegetables, Fruits, and Legumes. <i>Journal of the American Dietetic Association</i> , 1995, 95, 769-774.	1.3	81
59	Dietary guidance for pulses: the challenge and opportunity to be part of both the vegetable and protein food groups. <i>Annals of the New York Academy of Sciences</i> , 2017, 1392, 58-66.	1.8	81
60	Resistant Starch and Pullulan Reduce Postprandial Glucose, Insulin, and GLP-1, but Have No Effect on Satiety in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11928-11934.	2.4	77
61	Relationship between molecular structure of cereal dietary fiber and health effects: focus on glucose/insulin response and gut health. <i>Nutrition Reviews</i> , 2011, 69, 22-33.	2.6	76
62	The University of Minnesota Cancer Prevention Research Unit vegetable and fruit classification scheme (United States). <i>Cancer Causes and Control</i> , 1995, 6, 292-302.	0.8	73
63	Position of the American Dietetic Association. <i>Journal of the American Dietetic Association</i> , 1997, 97, 1157-1159.	1.3	71
64	Particle size and fraction of wheat bran influence short-chain fatty acid production <i>in vitro</i> . <i>British Journal of Nutrition</i> , 2009, 102, 1404-1407.	1.2	69
65	Associations between dairy foods, diabetes, and metabolic health: Potential mechanisms and future directions. <i>Metabolism: Clinical and Experimental</i> , 2014, 63, 618-627.	1.5	69
66	Effects of Soy Intake on Sex Hormone Metabolism in Premenopausal Women. <i>Nutrition and Cancer</i> , 1999, 34, 133-139.	0.9	65
67	Effects of Dietary Arabinogalactan on Gastrointestinal and Blood Parameters in Healthy Human Subjects. <i>Journal of the American College of Nutrition</i> , 2001, 20, 279-285.	1.1	65
68	Snacking for a Cause: Nutritional Insufficiencies and Excesses of U.S. Children, a Critical Review of Food Consumption Patterns and Macronutrient and Micronutrient Intake of U.S. Children. <i>Nutrients</i> , 2014, 6, 4750-4759.	1.7	64
69	Physiological Effects of Concentrated Barley $\beta$ -Glucan in Mildly Hypercholesterolemic Adults. <i>Journal of the American College of Nutrition</i> , 2008, 27, 434-440.	1.1	62
70	Carbohydrates. <i>Advances in Nutrition</i> , 2014, 5, 760-761.	2.9	62
71	Evaluation of the Effect of Four Fibers on Laxation, Gastrointestinal Tolerance and Serum Markers in Healthy Humans. <i>Annals of Nutrition and Metabolism</i> , 2010, 56, 91-98.	1.0	61
72	The confusing world of dietary sugars: definitions, intakes, food sources and international dietary recommendations. <i>Food and Function</i> , 2012, 3, 477.	2.1	61

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73	Total, Added, and Free Sugars: Are Restrictive Guidelines Science-Based or Achievable?. <i>Nutrients</i> , 2015, 7, 2866-2878.	1.7	60
74	Benefits of Dietary Fiber in Clinical Nutrition. <i>Nutrition in Clinical Practice</i> , 2011, 26, 625-635.	1.1	59
75	Oral contraceptive use and increased plasma concentration of C-reactive protein. <i>Life Sciences</i> , 2003, 73, 1245-1252.	2.0	58
76	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 747-754.	2.2	58
77	Systematic Review of Pears and Health. <i>Nutrition Today</i> , 2015, 50, 301-305.	0.6	57
78	Association between major patterns of dietary intake and weight status in adolescents. <i>British Journal of Nutrition</i> , 2012, 108, 349-356.	1.2	56
79	Whole Grains: Definition, Dietary Recommendations, and Health Benefits. <i>Cereal Foods World</i> , 2013, 58, 191-198.	0.7	56
80	Fermentable Fibers Do Not Affect Satiety or Food Intake by Women Who Do Not Practice Restrained Eating. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2012, 112, 1356-1362.	0.4	49
81	Molecular weight of guar gum affects short-chain fatty acid profile in model intestinal fermentation. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 971-976.	1.5	48
82	Chicory inulin does not increase stool weight or speed up intestinal transit time in healthy male subjects. <i>Food and Function</i> , 2011, 2, 72-77.	2.1	48
83	Fermentation Profiles of Wheat Dextrin, Inulin and Partially Hydrolyzed Guar Gum Using an in Vitro Digestion Pretreatment and in Vitro Batch Fermentation System Model. <i>Nutrients</i> , 2013, 5, 1500-1510.	1.7	48
84	Should There Be a Recommended Daily Intake of Microbes?. <i>Journal of Nutrition</i> , 2020, 150, 3061-3067.	1.3	48
85	Impact of the proposed definition of dietary fiber on nutrient databases. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 287-291.	1.9	47
86	Healthy Dietary Patterns for Preventing Cardiometabolic Disease: The Role of Plant-Based Foods and Animal Products. <i>Current Developments in Nutrition</i> , 2017, 1, cdn.117.001289.	0.1	47
87	The use of a wireless motility device (SmartPill <sup>®</sup> ) for the measurement of gastrointestinal transit time after a dietary fibre intervention. <i>British Journal of Nutrition</i> , 2011, 105, 1337-1342.	1.2	46
88	Impact of Agaricus bisporus Mushroom Consumption on Gut Health Markers in Healthy Adults. <i>Nutrients</i> , 2018, 10, 1402.	1.7	43
89	Carbohydrates, Dietary Fiber, and Resistant Starch in White Vegetables: Links to Health Outcomes. <i>Advances in Nutrition</i> , 2013, 4, 351S-355S.	2.9	42
90	Definitions, regulations, and new frontiers for dietary fiber and whole grains. <i>Nutrition Reviews</i> , 2020, 78, 6-12.	2.6	41

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91	Assessment of dietary fiber fermentation: Effect of <i>Lactobacillus reuteri</i> and reproducibility of short-chain fatty acid concentrations. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S114-20.	1.5	39
92	Estimation and Interpretation of Fermentation in the Gut: Coupling Results from a 24 h Batch in Vitro System with Fecal Measurements from a Human Intervention Feeding Study Using Fructo-oligosaccharides, Inulin, Gum Acacia, and Pea Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1332-1337.	2.4	39
93	Dairy Foods: Current Evidence of their Effects on Bone, Cardiometabolic, Cognitive, and Digestive Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 251-268.	5.9	39
94	Dietary fibers reduce obesity-related disorders: mechanisms of action. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2020, 23, 445-450.	1.3	39
95	Effect of prebiotics on biomarkers of colorectal cancer in humans: a systematic review. <i>Nutrition Reviews</i> , 2012, 70, 436-443.	2.6	38
96	Dietary fiber and digestive health in children. <i>Nutrition Reviews</i> , 2017, 75, 241-259.	2.6	38
97	Potential Cardiometabolic Health Benefits of Full-Fat Dairy: The Evidence Base. <i>Advances in Nutrition</i> , 2020, 11, 533-547.	2.9	38
98	Apparent Fiber Digestibility and Fecal Short-Chain Fatty Acid Concentrations With Ingestion of Two Types of Dietary Fiber. <i>Journal of Parenteral and Enteral Nutrition</i> , 1994, 18, 14-19.	1.3	36
99	Methane production and bowel function parameters in healthy subjects on low- and high-fiber diets. <i>Nutrition and Cancer</i> , 1991, 16, 85-92.	0.9	35
100	Wheat Dextrin, Psyllium, and Inulin Produce Distinct Fermentation Patterns, Gas Volumes, and Short-Chain Fatty Acid Profiles <i>In Vitro</i> . <i>Journal of Medicinal Food</i> , 2010, 13, 961-966.	0.8	35
101	Identifying Practical Solutions to Meet America's Fiber Needs: Proceedings from the Food & Fiber Summit. <i>Nutrients</i> , 2014, 6, 2540-2551.	1.7	35
102	Beverages and body weight: challenges in the evidence-based review process of the Carbohydrate Subcommittee from the 2010 Dietary Guidelines Advisory Committee. <i>Nutrition Reviews</i> , 2012, 70, S111-S120.	2.6	34
103	Polydextrose and Soluble Corn Fiber Increase Five-Day Fecal Wet Weight in Healthy Men and Women. <i>Journal of Nutrition</i> , 2013, 143, 473-478.	1.3	33
104	Effect of Refined Cellulose on Apparent Energy, Fat and Nitrogen Digestibilities. <i>Journal of Nutrition</i> , 1980, 110, 2020-2026.	1.3	31
105	Whole Grains and Digestive Health. <i>Cereal Chemistry</i> , 2010, 87, 292-296.	1.1	31
106	Gastrointestinal Effects of Modified Guar Gum and Soy Polysaccharide as Part of an Enteral Formula Diet. <i>Journal of Parenteral and Enteral Nutrition</i> , 1992, 16, 538-544.	1.3	29
107	Feasibility of measuring gastric emptying time, with a wireless motility device, after subjects consume fiber-matched liquid and solid breakfasts. <i>Appetite</i> , 2011, 57, 38-44.	1.8	28
108	The Future of Recommendations on Grain Foods in Dietary Guidance. <i>Journal of Nutrition</i> , 2013, 143, 1527S-1532S.	1.3	27

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109	Thinking critically about whole-grain definitions: summary report of an interdisciplinary roundtable discussion at the 2015 Whole Grains Summit. <i>American Journal of Clinical Nutrition</i> , 2016, 104, 1508-1514.	2.2	27
110	Increasing doses of fiber do not influence short-term satiety or food intake and are inconsistently linked to gut hormone levels. <i>Food and Nutrition Research</i> , 2010, 54, 5135.	1.2	26
111	Prebiotic Effects and Fermentation Kinetics of Wheat Dextrin and Partially Hydrolyzed Guar Gum in an In Vitro Batch Fermentation System. <i>Foods</i> , 2015, 4, 349-358.	1.9	26
112	Understanding the Intersection of Climate/Environmental Change, Health, Agriculture, and Improved Nutrition: A Case Study on Micronutrient Nutrition and Animal Source Foods. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa087.	0.1	26
113	Whole grains, refined grains and fortified refined grains: What's the difference?. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2000, 9, S23-S27.	0.3	25
114	A Classification System for Defining and Estimating Dietary Intake of Live Microbes in US Adults and Children. <i>Journal of Nutrition</i> , 2022, 152, 1729-1736.	1.3	25
115	The effects of the combination of egg and fiber on appetite, glycemic response and food intake in normal weight adults – a randomized, controlled, crossover trial. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 723-731.	1.3	24
116	The Influence of Diet Interventions Using Whole, Plant Food on the Gut Microbiome: A Narrative Review. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2020, 120, 608-623.	0.4	24
117	Effect of Flaxseed and Wheat Bran on Serum Hormones and Lignan Excretion in Premenopausal Women. <i>Journal of the American College of Nutrition</i> , 2003, 22, 550-554.	1.1	23
118	Effect of whole-grain consumption on changes in fecal microbiota: a review of human intervention trials. <i>Nutrition Reviews</i> , 2019, 77, 487-497.	2.6	23
119	Epidemiological evidence for the impact of whole grains on health. <i>Critical Reviews in Food Science and Nutrition</i> , 1994, 34, 427-434.	5.4	22
120	The benefits of defining “snacks”. <i>Physiology and Behavior</i> , 2018, 193, 284-287.	1.0	22
121	Benefits of dietary fibre for children in health and disease. <i>Archives of Disease in Childhood</i> , 2022, 107, 973-979.	1.0	21
122	No effect of 14 day consumption of whole grain diet compared to refined grain diet on antioxidant measures in healthy, young subjects: a pilot study. <i>Nutrition Journal</i> , 2010, 9, 12.	1.5	20
123	The challenges of nutrition policymaking. <i>Nutrition Journal</i> , 2015, 14, 15.	1.5	20
124	Healthy Subjects Experience Bowel Changes on Enteral Diets. <i>Journal of Parenteral and Enteral Nutrition</i> , 2015, 39, 337-343.	1.3	19
125	In Vitro analysis of partially hydrolyzed guar gum fermentation on identified gut microbiota. <i>Anaerobe</i> , 2016, 42, 60-66.	1.0	19
126	Fermentability of Novel Type-4 Resistant Starches in In Vitro System. <i>Foods</i> , 2018, 7, 18.	1.9	19



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127	Glucose and insulin do not decrease in a dose-dependent manner after increasing doses of mixed fibers that are consumed in muffins for breakfast. <i>Nutrition Research</i> , 2011, 31, 42-47.	1.3	18
128	The Nutrient Density of Snacks. <i>Global Pediatric Health</i> , 2017, 4, 2333794X1769852.	0.3	18
129	In vitro analysis of partially hydrolyzed guar gum fermentation differences between six individuals. <i>Food and Function</i> , 2016, 7, 1833-1838.	2.1	17
130	Healthy Snacks: Using Nutrient Profiling to Evaluate the Nutrient Density of Common Snacks in the United States. <i>Journal of Food Science</i> , 2017, 82, 2213-2220.	1.5	17
131	Impact of <i>Agaricus bisporus</i> mushroom consumption on satiety and food intake. <i>Appetite</i> , 2017, 117, 179-185.	1.8	17
132	Perspective: Defining Carbohydrate Quality for Human Health and Environmental Sustainability. <i>Advances in Nutrition</i> , 2021, 12, 1108-1121.	2.9	17
133	Toward an Evidence-Based Definition and Classification of Carbohydrate Food Quality: An Expert Panel Report. <i>Nutrients</i> , 2021, 13, 2667.	1.7	17
134	Are restrictive guidelines for added sugars science based?. <i>Nutrition Journal</i> , 2015, 14, 124.	1.5	15
135	Bran fibers and satiety in women who do not exhibit restrained eating. <i>Appetite</i> , 2014, 80, 257-263.	1.8	14
136	Laxation and the Like. <i>Nutrition Today</i> , 2008, 43, 193-198.	0.6	13
137	Dietary Fats, Human Nutrition and the Environment: Balance and Sustainability. <i>Frontiers in Nutrition</i> , 2022, 9, 878644.	1.6	13
138	The Effects of a Beef-Based Meal Compared to a Calorie Matched Bean-Based Meal on Appetite and Food Intake. <i>Journal of Food Science</i> , 2015, 80, H2088-93.	1.5	12
139	Fermented Foods and the Gut Microbiome. <i>Nutrition Today</i> , 2020, 55, 163-167.	0.6	10
140	Health Benefits of Oligosaccharides. <i>Journal of Nutraceuticals, Functional and Medical Foods</i> , 1999, 1, 43-55.	0.5	9
141	Dietary Fiber: All Fibers are not Alike. , 2010, , 13-24.		9
142	Acacia Gum Is Well Tolerated While Increasing Satiety and Lowering Peak Blood Glucose Response in Healthy Human Subjects. <i>Nutrients</i> , 2021, 13, 618.	1.7	9
143	A New Carbohydrate Food Quality Scoring System to Reflect Dietary Guidelines: An Expert Panel Report. <i>Nutrients</i> , 2022, 14, 1485.	1.7	9
144	High Protein Pasta is Not More Satiating than High Fiber Pasta at a Lunch Meal, Nor Does it Decrease Mid-Afternoon Snacking in Healthy Men and Women. <i>Journal of Food Science</i> , 2016, 81, S2240-5.	1.5	8

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145	Two more pieces to the 1000-piece carbohydrate puzzle. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 4-5.	2.2	7
146	What is Causing the Worldwide Rise in Body Weight?. <i>European Endocrinology</i> , 2014, 10, 136.	0.8	7
147	Gastrointestinal tolerance of low FODMAP oral nutrition supplements in healthy human subjects: a randomized controlled trial. <i>Nutrition Journal</i> , 2017, 16, 35.	1.5	6
148	Perspective: Utilizing High Amylose Wheat Flour to Increase Dietary Fiber Intake of Children and Adolescents: A Health by Stealth Approach. <i>Frontiers in Public Health</i> , 2022, 10, 817967.	1.3	6
149	REVIEW: Wild Rice: Both an Ancient Grain and a Whole Grain. <i>Cereal Chemistry</i> , 2014, 91, 207-210.	1.1	5
150	Satiety Effects of Lentils in a Calorie Matched Fruit Smoothie. <i>Journal of Food Science</i> , 2016, 81, H2866-H2871.	1.5	5
151	Do Refined Grains Have a Place in a Healthy Dietary Pattern: Perspectives from an Expert Panel Consensus Meeting. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa125.	0.1	5
152	A Pilot and Feasibility Study of Oatmeal Consumption in Children to Assess Markers of Bowel Function. <i>Journal of Medicinal Food</i> , 2020, 23, 554-559.	0.8	4
153	Eating Disorders in Athletes. <i>Journal of Physical Education, Recreation and Dance</i> , 1987, 58, 33-36.	0.1	3
154	Commercially Available Enteral Formulas With Fiber and Bowel Function Measures. <i>Nutrition in Clinical Practice</i> , 1990, 5, 247-250.	1.1	3
155	Dietary Fiber and Other Alternative Therapies and Irritable Bowel Syndrome. <i>Topics in Clinical Nutrition</i> , 2009, 24, 262-271.	0.2	2
156	Novel maize-based dietary fibers have comparable in vitro fermentability to inulin and partially-hydrolyzed guar gum. <i>FASEB Journal</i> , 2007, 21, A178.	0.2	2
157	Low-digestible carbohydrates and bowel function. <i>FASEB Journal</i> , 2007, 21, A1101.	0.2	2
158	Effectiveness of Nutritional Ingredients on Upper Gastrointestinal Conditions and Symptoms: A Narrative Review. <i>Nutrients</i> , 2022, 14, 672.	1.7	2
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