Joanne L Slavin

List of Publications by Year in Descending Order

183 papers	13,954 citations	60 h-index	116 g-index
192 ext. papers	15,877 ext. citations	4.5 avg, IF	7.26 L-index

#	Paper	IF	Citations
183	Perspective: Utilizing High Amylose Wheat Flour to Increase Dietary Fiber Intake of Children and Adolescents: A Health by Stealth Approach.. *Frontiers in Public Health*, **2022**, 10, 817967	6	0
182	A New Carbohydrate Food Quality Scoring System to Reflect Dietary Guidelines: An Expert Panel Report.. *Nutrients*, **2022**, 14,	6.7	2
181	Dietary Fats, Human Nutrition and the Environment: Balance and Sustainability.. *Frontiers in Nutrition*, **2022**, 9, 878644	6.2	1
180	Perspective: Defining Carbohydrate Quality for Human Health and Environmental Sustainability. *Advances in Nutrition*, **2021**, 12, 1108-1121	10	6
179	Toward an Evidence-Based Definition and Classification of Carbohydrate Food Quality: An Expert Panel Report. *Nutrients*, **2021**, 13,	6.7	7
178	Acacia Gum Is Well Tolerated While Increasing Satiety and Lowering Peak Blood Glucose Response in Healthy Human Subjects. *Nutrients*, **2021**, 13,	6.7	3
177	Potential Cardiometabolic Health Benefits of Full-Fat Dairy: The Evidence Base. *Advances in Nutrition*, **2020**, 11, 533-547	10	20
176	A Pilot and Feasibility Study of Oatmeal Consumption in Children to Assess Markers of Bowel Function. *Journal of Medicinal Food*, **2020**, 23, 554-559	2.8	2
175	The Influence of Diet Interventions Using Whole, Plant Food on the Gut Microbiome: A Narrative Review. *Journal of the Academy of Nutrition and Dietetics*, **2020**, 120, 608-623	3.9	12
174	Dietary fibers reduce obesity-related disorders: mechanisms of action. *Current Opinion in Clinical Nutrition and Metabolic Care*, **2020**, 23, 445-450	3.8	13
173	Understanding the Intersection of Climate/Environmental Change, Health, Agriculture, and Improved Nutrition: A Case Study on Micronutrient Nutrition and Animal Source Foods. *Current Developments in Nutrition*, **2020**, 4, nzaa087	0.4	13
172	Should There Be a Recommended Daily Intake of Microbes?. *Journal of Nutrition*, **2020**, 150, 3061-3067	4.1	15
171	Fermented Foods and the Gut Microbiome. *Nutrition Today*, **2020**, 55, 163-167	1.6	5
170	?. *Nutrition Reviews*, **2020**, 78, 5-11	6.4	
169	Definitions, regulations, and new frontiers for dietary fiber and whole grains. *Nutrition Reviews*, **2020**, 78, 6-12	6.4	9
168	Do Refined Grains Have a Place in a Healthy Dietary Pattern: Perspectives from an Expert Panel Consensus Meeting. *Current Developments in Nutrition*, **2020**, 4, nzaa125	0.4	2
167	Effect of whole-grain consumption on changes in fecal microbiota: a review of human intervention trials. *Nutrition Reviews*, **2019**, 77, 487-497	6.4	14

166	Role of plant protein in nutrition, wellness, and health. *Nutrition Reviews*, **2019**, 77, 735-747	6.4	74
165	The benefits of defining "snacks". *Physiology and Behavior*, **2018**, 193, 284-287	3.5	11
164	Health Effects and Sources of Prebiotic Dietary Fiber. *Current Developments in Nutrition*, **2018**, 2, nzy005	0.4	136
163	Fermentability of Novel Type-4 Resistant Starches in In Vitro System. *Foods*, **2018**, 7,	4.9	11
162	Impact of Agaricus bisporus Mushroom Consumption on Gut Health Markers in Healthy Adults. *Nutrients*, **2018**, 10,	6.7	27
161	Relevance of the Glycemic Index and Glycemic Load for Body Weight, Diabetes, and Cardiovascular Disease. *Nutrients*, **2018**, 10,	6.7	59
160	Dietary guidance for pulses: the challenge and opportunity to be part of both the vegetable and protein food groups. *Annals of the New York Academy of Sciences*, **2017**, 1392, 58-66	6.5	56
159	Dietary fiber and digestive health in children. *Nutrition Reviews*, **2017**, 75, 241-259	6.4	18
158	The Nutrient Density of Snacks: A Comparison of Nutrient Profiles of Popular Snack Foods Using the Nutrient-Rich Foods Index. *Global Pediatric Health*, **2017**, 4, 2333794X17698525	1.2	11
157	Gastrointestinal tolerance of low FODMAP oral nutrition supplements in healthy human subjects: a randomized controlled trial. *Nutrition Journal*, **2017**, 16, 35	4.3	4
156	The Scientific Basis of Guideline Recommendations on Sugar Intake: A Systematic Review. *Annals of Internal Medicine*, **2017**, 166, 257-267	8	67
155	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. *American Journal of Clinical Nutrition*, **2017**, 106, 747-754	7	41
154	Healthy Snacks: Using Nutrient Profiling to Evaluate the Nutrient-Density of Common Snacks in the United States. *Journal of Food Science*, **2017**, 82, 2213-2220	3.4	11
153	Healthy Dietary Patterns for Preventing Cardiometabolic Disease: The Role of Plant-Based Foods and Animal Products. *Current Developments in Nutrition*, **2017**, 1,	0.4	33
152	Impact of Agaricus bisporus mushroom consumption on satiety and food intake. *Appetite*, **2017**, 117, 179-185	4.5	15
151	Enhancing nutrition with pulses: defining a recommended serving size for adults. *Nutrition Reviews*, **2017**, 75, 990-1006	6.4	44
150	Prebiotic Dietary Fiber and Gut Health: Comparing the in Vitro Fermentations of Beta-Glucan, Inulin and Xylooligosaccharide. *Nutrients*, **2017**, 9,	6.7	102
149	Pulses: It May Be My Year, but Can Someone Tell Me Where I Fit in Food Guidance?. *Cereal Foods World*, **2016**, 61, 214-215	2	

148	Overpromising and Underdelivering Why Nutrition Science Has Fallen on Hard Times. *Cereal Foods World*, **2016**, 61, 128-129	2	
147	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. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 723-31	3.7	15
146	In vitro analysis of partially hydrolyzed guar gum fermentation differences between six individuals. *Food and Function*, **2016**, 7, 1833-8	6.1	14
145	Thinking critically about whole-grain definitions: summary report of an interdisciplinary roundtable discussion at the 2015 Whole Grains Summit. *American Journal of Clinical Nutrition*, **2016**, 104, 1508-1514	7	22
144	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. *Advances in Nutrition*, **2016**, 7, 466-75	10	108
143	In vitro analysis of partially hydrolyzed guar gum fermentation on identified gut microbiota. *Anaerobe*, **2016**, 42, 60-66	2.8	14
142	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. *Journal of Food Science*, **2016**, 81, S2240-5	3.4	8
141	Satiety Effects of Lentils in a Calorie Matched Fruit Smoothie. *Journal of Food Science*, **2016**, 81, H2866-H2871	3.4	4
140	Dairy Foods: Current Evidence of their Effects on Bone, Cardiometabolic, Cognitive, and Digestive Health. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 251-268	16.4	27
139	Functionality of Sugars in Foods and Health. *Comprehensive Reviews in Food Science and Food Safety* , **2016**, 15, 433-470	16.4	97
138	Healthy subjects experience bowel changes on enteral diets: addition of a fiber blend attenuates stool weight and gut bacteria decreases without changes in gas. *Journal of Parenteral and Enteral Nutrition*, **2015**, 39, 337-43	4.2	16
137	Why Sugar Is Added to Food: Food Science 101. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 644-656	16.4	65
136	The challenges of nutrition policymaking. *Nutrition Journal*, **2015**, 14, 15	4.3	12
135	Are restrictive guidelines for added sugars science based?. *Nutrition Journal*, **2015**, 14, 124	4.3	10
134	The Challenges of Dietary Guidance. *Nutrition Today*, **2015**, 50, 169-171	1.6	1
133	The Effects of a Beef-Based Meal Compared to a Calorie Matched Bean-Based Meal on Appetite and Food Intake. *Journal of Food Science*, **2015**, 80, H2088-93	3.4	10
132	Systematic Review of Pears and Health. *Nutrition Today*, **2015**, 50, 301-305	1.6	34
131	Total, added, and free sugars: are restrictive guidelines science-based or achievable?. *Nutrients*, **2015**, 7, 2866-78	6.7	48

130	Prebiotic Effects and Fermentation Kinetics of Wheat Dextrin and Partially Hydrolyzed Guar Gum in an Batch Fermentation System. *Foods*, **2015**, 4, 349-358	4.9	17
129	Commonly consumed protein foods contribute to nutrient intake, diet quality, and nutrient adequacy. *American Journal of Clinical Nutrition*, **2015**, 101, 1346S-1352S	7	91
128	Significance of Inulin Fructans in the Human Diet. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 37-47	16.4	71
127	In Vitro Batch Fermentation Analysis of Wheat Dextrin and Partially Hydrolyzed Guar Gum - Fermentation Kinetics and Prebiotics Effects. *FASEB Journal*, **2015**, 29, 606.1	0.9	1
126	Total and Added Sugars: are Restrictive Guidelines Achievable?. *FASEB Journal*, **2015**, 29, 904.1	0.9	
125	The Added Sugar Puzzle: the Food Science Piece-Why is Sugar Added to Food and the Challenges of Labeling Added Sugar. *FASEB Journal*, **2015**, 29, 740.2	0.9	
124	Defining Protein Foods. *FASEB Journal*, **2015**, 29, 741.4	0.9	
123	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. *Journal of Agricultural and Food Chemistry* , **2014**, 62, 1332-7	5.7	28
122	Associations between dairy foods, diabetes, and metabolic health: potential mechanisms and future directions. *Metabolism: Clinical and Experimental*, **2014**, 63, 618-27	12.7	55
121	Bran fibers and satiety in women who do not exhibit restrained eating. *Appetite*, **2014**, 80, 257-63	4.5	11
120	Developing a standard definition of whole-grain foods for dietary recommendations: summary report of a multidisciplinary expert roundtable discussion. *Advances in Nutrition*, **2014**, 5, 164-76	10	85
119	Identifying practical solutions to meet America's fiber needs: proceedings from the Food & Fiber Summit. *Nutrients*, **2014**, 6, 2540-51	6.7	28
118	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. *Nutrients*, **2014**, 6, 4750-9	6.7	48
117	REVIEW: Wild Rice: Both an Ancient Grain and a Whole Grain. *Cereal Chemistry*, **2014**, 91, 207-210	2.4	3
116	Limitations of observational evidence: implications for evidence-based dietary recommendations. *Advances in Nutrition*, **2014**, 5, 7-15	10	83
115	Carbohydrates. *Advances in Nutrition*, **2014**, 5, 760-1	10	33
114	What is Causing the Worldwide Rise in Body Weight?. *European Endocrinology*, **2014**, 10, 136-144	3.4	5
113	The effects of a beef-based meal compared to a calorie matched bean-based meal on appetite and food intake (640.2). *FASEB Journal*, **2014**, 28, 640.2	0.9	

112	Addition of protein or fiber to pasta does not alter satiety or mid-afternoon snacking in healthy men and women (1040.4). *FASEB Journal*, **2014**, 28, 1040.4	0.9	
111	Health benefits of pear (1021.13). *FASEB Journal*, **2014**, 28, 1021.13	0.9	
110	The effect of fiber on satiety and food intake: a systematic review. *Journal of the American College of Nutrition*, **2013**, 32, 200-11	3.5	201
109	Fiber and prebiotics: mechanisms and health benefits. *Nutrients*, **2013**, 5, 1417-35	6.7	1080
108	White potatoes, human health, and dietary guidance. *Advances in Nutrition*, **2013**, 4, 393S-401S	10	79
107	Carbohydrates, dietary fiber, and resistant starch in white vegetables: links to health outcomes. *Advances in Nutrition*, **2013**, 4, 351S-5S	10	27
106	Polydextrose and soluble corn fiber increase five-day fecal wet weight in healthy men and women. *Journal of Nutrition*, **2013**, 143, 473-8	4.1	28
105	The future of recommendations on grain foods in dietary guidance. *Journal of Nutrition*, **2013**, 143, 1527S-1532S	4.1	22
104	Whole Grains: Definition, Dietary Recommendations, and Health Benefits. *Cereal Foods World*, **2013**, 58, 191-198	2	50
103	Effects of Oats and β-Glucan on Gut Health **2013**, 299-309		2
102	Fermentation profiles of wheat dextrin, inulin and partially hydrolyzed guar gum using an in vitro digestion pretreatment and in vitro batch fermentation system model. *Nutrients*, **2013**, 5, 1500-10	6.7	34
101	Systematic review of Wild Rice: an ancient grain with modern benefits. *FASEB Journal*, **2013**, 27, 1079.61	0.9	0
100	Effects of dietary fiber on body mass index: a systematic review of cross-sectional studies, prospective cohort studies and randomized controlled trials. *FASEB Journal*, **2013**, 27, 1079.3	0.9	
99	A 50:50 blend of insoluble and soluble fibers added to enteral formula increases fermentation and prevents decline in gut bacteria. *FASEB Journal*, **2013**, 27, 1056.5	0.9	
98	Effect of prebiotics on biomarkers of colorectal cancer in humans: a systematic review. *Nutrition Reviews*, **2012**, 70, 436-43	6.4	32
97	Resistant starch and pullulan reduce postprandial glucose, insulin, and GLP-1, but have no effect on satiety in healthy humans. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11928-34	5.7	64
96	Fermentable fibers do not affect satiety or food intake by women who do not practice restrained eating. *Journal of the Academy of Nutrition and Dietetics*, **2012**, 112, 1356-1362	3.9	41
95	The confusing world of dietary sugars: definitions, intakes, food sources and international dietary recommendations. *Food and Function*, **2012**, 3, 477-86	6.1	48

94	What do we know about dietary fiber intake in children and health? The effects of fiber intake on constipation, obesity, and diabetes in children. *Advances in Nutrition*, **2012**, 3, 47-53	10	91
93	Filling America's fiber intake gap: summary of a roundtable to probe realistic solutions with a focus on grain-based foods. *Journal of Nutrition*, **2012**, 142, 1390S-401S	4.1	78
92	Beverages and body weight: challenges in the evidence-based review process of the Carbohydrate Subcommittee from the 2010 Dietary Guidelines Advisory Committee. *Nutrition Reviews*, **2012**, 70 Suppl 2, S111-20	6.4	29
91	Prebiotics and the health benefits of fiber: current regulatory status, future research, and goals. *Journal of Nutrition*, **2012**, 142, 962-74	4.1	133
90	Association between major patterns of dietary intake and weight status in adolescents. *British Journal of Nutrition*, **2012**, 108, 349-56	3.6	48
89	Health benefits of fruits and vegetables. *Advances in Nutrition*, **2012**, 3, 506-16	10	958
88	A blend of acacia gum, fructan-type fibers, and outer pea fiber exhibits lower gas production compared to other fiber blends in vitro. *FASEB Journal*, **2012**, 26, 638.4	0.9	
87	Partial substitution of fructan fibers with acacia gum altered fermentation profile in an in vitro batch system fermentation. *FASEB Journal*, **2012**, 26, 638.3	0.9	
86	Physiological effects of Polydextrose (PDX) and Soluble Corn Fiber (SCF) in a randomized, placebo-controlled, study of healthy adults. *FASEB Journal*, **2012**, 26, 638.8	0.9	
85	Effects of short-chain fructooligosaccharides on satiety responses in healthy men and women. *Appetite*, **2011**, 56, 128-34	4.5	72
84	Feasibility of measuring gastric emptying time, with a wireless motility device, after subjects consume fiber-matched liquid and solid breakfasts. *Appetite*, **2011**, 57, 38-44	4.5	25
83	Glucose and insulin do not decrease in a dose-dependent manner after increasing doses of mixed fibers that are consumed in muffins for breakfast. *Nutrition Research*, **2011**, 31, 42-7	4	13
82	Relationship between molecular structure of cereal dietary fiber and health effects: focus on glucose/insulin response and gut health. *Nutrition Reviews*, **2011**, 69, 22-33	6.4	67
81	Chicory inulin does not increase stool weight or speed up intestinal transit time in healthy male subjects. *Food and Function*, **2011**, 2, 72-7	6.1	36
80	The use of a wireless motility device (SmartPill) for the measurement of gastrointestinal transit time after a dietary fibre intervention. *British Journal of Nutrition*, **2011**, 105, 1337-42	3.6	40
79	Benefits of dietary fiber in clinical nutrition. *Nutrition in Clinical Practice*, **2011**, 26, 625-35	3.6	44
78	Whole Grains and Digestive Health. *Cereal Chemistry*, **2010**, 87, 292-296	2.4	27
77	Evaluation of the effect of four fibers on laxation, gastrointestinal tolerance and serum markers in healthy humans. *Annals of Nutrition and Metabolism*, **2010**, 56, 91-8	4.5	49

76	Increasing doses of fiber do not influence short-term satiety or food intake and are inconsistently linked to gut hormone levels. *Food and Nutrition Research*, **2010**, 54,	3.1	21
75	Dietary Fiber: All Fibers are not Alike **2010**, 13-24		6
74	Wheat dextrin, psyllium, and inulin produce distinct fermentation patterns, gas volumes, and short-chain fatty acid profiles in vitro. *Journal of Medicinal Food*, **2010**, 13, 961-6	2.8	32
73	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. *Nutrition Journal*, **2010**, 9, 12	4.3	16
72	Gastrointestinal tolerance of chicory inulin products. *Journal of the American Dietetic Association*, **2010**, 110, 865-8		96
71	Commentaries on Dietary interventions for recurrent abdominal pain (RAP) and irritable bowel syndrome (IBS) in childhood *Evidence-Based Child Health: A Cochrane Review Journal*, **2010**, 5, 791-795		
70	Fiber and Microbially Generated Active Components **2010**, 165-180		
69	No effect of a rapidly fermentable fiber on satiety in healthy subjects. *FASEB Journal*, **2010**, 24, 554.4	0.9	
68	A blend of soluble fiber and resistant starch promotes feelings of fullness in humans. *FASEB Journal* , **2010**, 24, 220.4	0.9	1
67	Assessment of dietary fiber fermentation: effect of Lactobacillus reuteri and reproducibility of short-chain fatty acid concentrations. *Molecular Nutrition and Food Research*, **2009**, 53 Suppl 1, S114-20	5.9	33
66	Effect of fenugreek fiber on satiety, blood glucose and insulin response and energy intake in obese subjects. *Phytotherapy Research*, **2009**, 23, 1543-8	6.7	80
65	A review of the role of soluble fiber in health with specific reference to wheat dextrin. *Journal of International Medical Research*, **2009**, 37, 1-17	1.4	84
64	Greater satiety response with resistant starch and corn bran in human subjects. *Nutrition Research*, **2009**, 29, 100-5	4	134
63	Gastrointestinal effects of low-digestible carbohydrates. *Critical Reviews in Food Science and Nutrition*, **2009**, 49, 327-60	11.5	154
62	Dietary Fiber and Other Alternative Therapies and Irritable Bowel Syndrome. *Topics in Clinical Nutrition*, **2009**, 24, 262-271	0.4	2
61	Particle size and fraction of wheat bran influence short-chain fatty acid production in vitro. *British Journal of Nutrition*, **2009**, 102, 1404-7	3.6	51
60	FOUR DIFFERENT FIBERS FROM MAIZE AND TAPIOCA ARE WELL TOLERATED IN A PLACEBO-CONTROLLED STUDY IN HUMANS. *FASEB Journal*, **2009**, 23, 560.1	0.9	1
59	Dietary fiber does not influence satiety, glucose, and insulin levels in a dose-dependent manner. *FASEB Journal*, **2009**, 23, 545.5	0.9	

58	Low-digestible carbohydrates in practice. *Journal of the American Dietetic Association*, **2008**, 108, 1677-81		84
57	Position of the American Dietetic Association: health implications of dietary fiber. *Journal of the American Dietetic Association*, **2008**, 108, 1716-31		417
56	Fructooligosaccharides exhibit more rapid fermentation than long-chain inulin in an in vitro fermentation system. *Nutrition Research*, **2008**, 28, 329-34	4	108
55	Physiological effects of concentrated barley beta-glucan in mildly hypercholesterolemic adults. *Journal of the American College of Nutrition*, **2008**, 27, 434-40	3.5	53
54	Laxation and the Like. *Nutrition Today*, **2008**, 43, 193-198	1.6	11
53	Method of extraction influences the detected short chain fatty acid (SCFA) concentration in human fecal samples. *FASEB Journal*, **2008**, 22, 702.35	0.9	
52	Effect of Resistant Starch on the Bifidobacterial Community of Healthy Adults. *FASEB Journal*, **2008**, 22, 896.4	0.9	
51	Concentrated oat beta-glucan, a fermentable fiber, lowers serum cholesterol in hypercholesterolemic adults in a randomized controlled trial. *Nutrition Journal*, **2007**, 6, 6	4.3	216
50	Dietary fibre and satiety. *Nutrition Bulletin*, **2007**, 32, 32-42	3.5	223
49	Low-digestible carbohydrates and bowel function. *FASEB Journal*, **2007**, 21, A1101	0.9	2
48	Novel maize-based dietary fibers have comparable in vitro fermentability to inulin and partially-hydrolyzed guar gum. *FASEB Journal*, **2007**, 21, A178	0.9	1
47	Molecular weight of guar gum affects short-chain fatty acid profile in model intestinal fermentation. *Molecular Nutrition and Food Research*, **2006**, 50, 971-6	5.9	42
46	In vitro fermentability of inulin and fructo-oligosaccharides (FOS) is dependent on chain length. *FASEB Journal*, **2006**, 20, A600	0.9	1
45	Comparison of different fibers for in vitro production of short chain fatty acids by intestinal microflora. *Journal of Medicinal Food*, **2005**, 8, 113-6	2.8	81
44	Dietary fiber and body weight. *Nutrition*, **2005**, 21, 411-8	4.8	641
43	Whole-Grain Component Synergy and Cancer **2005**, 175-191		
42	Whole grains and human health. *Nutrition Research Reviews*, **2004**, 17, 99-110	7	371
41	Partially hydrolyzed guar gum: clinical nutrition uses. *Nutrition*, **2003**, 19, 549-52	4.8	108

40	Impact of the proposed definition of dietary fiber on nutrient databases. *Journal of Food Composition and Analysis*, **2003**, 16, 287-291	4.1	37
39	Why whole grains are protective: biological mechanisms. *Proceedings of the Nutrition Society*, **2003**, 62, 129-34	2.9	412
38	Oral contraceptive use and increased plasma concentration of C-reactive protein. *Life Sciences*, **2003**, 73, 1245-52	6.8	52
37	Effect of flaxseed and wheat bran on serum hormones and lignan excretion in premenopausal women. *Journal of the American College of Nutrition*, **2003**, 22, 550-4	3.5	21
36	Position of the American Dietetic Association: health implications of dietary fiber. *Journal of the American Dietetic Association*, **2002**, 102, 993-1000		423
35	Effect of whole grains on insulin sensitivity in overweight hyperinsulinemic adults. *American Journal of Clinical Nutrition*, **2002**, 75, 848-55	7	418
34	The role of whole grains in disease prevention. *Journal of the American Dietetic Association*, **2001**, 101, 780-5		177
33	Effects of dietary arabinogalactan on gastrointestinal and blood parameters in healthy human subjects. *Journal of the American College of Nutrition*, **2001**, 20, 279-85	3.5	48
32	Grain processing and nutrition. *Critical Reviews in Biotechnology*, **2001**, 21, 49-66	9.4	68
31	Flaxseed consumption influences endogenous hormone concentrations in postmenopausal women. *Nutrition and Cancer*, **2001**, 39, 58-65	2.8	73
30	Carbohydrates, dietary fiber, and incident type 2 diabetes in older women. *American Journal of Clinical Nutrition*, **2000**, 71, 921-30	7	910
29	Whole grains, refined grains and fortified refined grains: What's the difference?. *Asia Pacific Journal of Clinical Nutrition*, **2000**, 9 Suppl 1, S23-7	1	21
28	Effect of Oligosaccharides and Fibre Substitutes on Short-chain Fatty Acid Production by Human Faecal Microflora. *Anaerobe*, **2000**, 6, 87-92	2.8	83
27	Nondigestible oligosaccharides. *Critical Reviews in Food Science and Nutrition*, **2000**, 40, 461-80	11.5	208
26	Mechanisms for the impact of whole grain foods on cancer risk. *Journal of the American College of Nutrition*, **2000**, 19, 300S-307S	3.5	158
25	Effects of dietary inulin on serum lipids, blood glucose and the gastrointestinal environment in hypercholesterolemic men. *Nutrition Research*, **2000**, 20, 191-201	4	182
24	Grain processing and nutrition. *Critical Reviews in Food Science and Nutrition*, **2000**, 40, 309-26	11.5	108
23	Plausible mechanisms for the protectiveness of whole grains. *American Journal of Clinical Nutrition*, **1999**, 70, 459S-463S	7	301

22	Effect of flaxseed consumption on urinary estrogen metabolites in postmenopausal women. *Nutrition and Cancer*, **1999**, 33, 188-95	2.8	82
21	Effects of soy intake on sex hormone metabolism in premenopausal women. *Nutrition and Cancer*, **1999**, 34, 133-9	2.8	58
20	Health Benefits of Oligosaccharides. *Journal of Nutraceuticals, Functional and Medical Foods*, **1999**, 1, 43-55		6
19	Whole-grain intake and cancer: an expanded review and meta-analysis. *Nutrition and Cancer*, **1998**, 30, 85-96	2.8	334
18	Urinary equol excretion with a soy challenge: influence of habitual diet. *Experimental Biology and Medicine*, **1998**, 217, 335-9	3.7	276
17	Whole-grain consumption and chronic disease: protective mechanisms. *Nutrition and Cancer*, **1997**, 27, 14-21	2.8	187
16	Position of the American Dietetic Association: health implications of dietary fiber. *Journal of the American Dietetic Association*, **1997**, 97, 1157-9		63
15	The University of Minnesota Cancer Prevention Research Unit vegetable and fruit classification scheme (United States). *Cancer Causes and Control*, **1995**, 6, 292-302	2.8	69
14	Whole grain intake and cancer: a review of the literature. *Nutrition and Cancer*, **1995**, 24, 221-9	2.8	104
13	Urinary lignan and isoflavonoid excretion in men and women consuming vegetable and soy diets. *Nutrition and Cancer*, **1995**, 24, 1-12	2.8	105
12	Urinary isoflavonoid phytoestrogen and lignan excretion after consumption of fermented and unfermented soy products. *Journal of the American Dietetic Association*, **1995**, 95, 545-51		200
11	Vegetables, fruits, and legumes: effect on urinary isoflavonoid phytoestrogen and lignan excretion. *Journal of the American Dietetic Association*, **1995**, 95, 769-74		75
10	Epidemiological evidence for the impact of whole grains on health. *Critical Reviews in Food Science and Nutrition*, **1994**, 34, 427-34	11.5	19
9	Apparent fiber digestibility and fecal short-chain fatty acid concentrations with ingestion of two types of dietary fiber. *Journal of Parenteral and Enteral Nutrition*, **1994**, 18, 14-9	4.2	30
8	Gastrointestinal effects of modified guar gum and soy polysaccharide as part of an enteral formula diet. *Journal of Parenteral and Enteral Nutrition*, **1992**, 16, 538-44	4.2	19
7	Methane production and bowel function parameters in healthy subjects on low- and high-fiber diets. *Nutrition and Cancer*, **1991**, 16, 85-92	2.8	33
6	Commercially available enteral formulas with fiber and bowel function measures. *Nutrition in Clinical Practice*, **1990**, 5, 247-50	3.6	3
5	Eating Disorders in Athletes. *Journal of Physical Education, Recreation and Dance*, **1987**, 58, 33-36	0.7	3

4	Dietary fiber: Classification, chemical analyses, and food sources. *Journal of the American Dietetic Association*, **1987**, 87, 1164-1168		62
3	Neutral detergent fiber, hemicellulose and cellulose digestibility in human subjects. *Journal of Nutrition*, **1981**, 111, 287-97	4.1	64
2	Effect of refined cellulose on apparent energy, fat and nitrogen digestibilities. *Journal of Nutrition*, **1980**, 110, 2020-6	4.1	22
1	Fermentable Carbohydrates and Digestive Health165-183		