Robert Hutkins

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7758517/publications.pdf

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		623574	839398
18	6,394 citations	14	18
papers	citations	h-index	g-index
18	18	18	7437
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Expert consensus document: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of prebiotics. Nature Reviews Gastroenterology and Hepatology, 2017, 14, 491-502.	8.2	3,192
2	Health benefits of fermented foods: microbiota and beyond. Current Opinion in Biotechnology, 2017, 44, 94-102.	3.3	855
3	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of synbiotics. Nature Reviews Gastroenterology and Hepatology, 2020, 17, 687-701.	8.2	826
4	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 196-208.	8.2	316
5	Fermented foods in a global age: East meets West. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 184-217.	5.9	312
6	Fermented Foods as a Dietary Source of Live Organisms. Frontiers in Microbiology, 2018, 9, 1785.	1.5	309
7	Yogurt and other fermented foods as sources of health-promoting bacteria. Nutrition Reviews, 2018, 76, 4-15.	2.6	176
8	Factors Influencing the Freezeâ€Thaw Stability of Emulsionâ€Based Foods. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 98-113.	5.9	171
9	Adherence Inhibition of Cronobacter sakazakii to Intestinal Epithelial Cells by Prebiotic Oligosaccharides. Current Microbiology, 2011, 62, 1448-1454.	1.0	69
10	Should There Be a Recommended Daily Intake of Microbes?. Journal of Nutrition, 2020, 150, 3061-3067.	1.3	48
11	A Classification System for Defining and Estimating Dietary Intake of Live Microbes in US Adults and Children. Journal of Nutrition, 2022, 152, 1729-1736.	1.3	25
12	Introduction to the Fifth Global Summit on the Health Effects of Yogurt. Nutrition Reviews, 2018, 76, 1-3.	2.6	24
13	Adherence Inhibition of Cronobacter sakazakii to Intestinal Epithelial Cells by Lactoferrin. Current Microbiology, 2014, 69, 574-579.	1.0	18
14	Stool microbiome, pH and short/branched chain fatty acids in infants receiving extensively hydrolyzed formula, amino acid formula, or human milk through two months of age. BMC Microbiology, 2020, 20, 337.	1.3	17
15	Processing effects on four prebiotic carbohydrates supplemented in an extruded cereal and a low pH drink. Cogent Food and Agriculture, 2015, 1, 1013782.	0.6	16
16	An <i>In Vitro</i> Enrichment Strategy for Formulating Synergistic Synbiotics. Applied and Environmental Microbiology, 2019, 85, .	1.4	15
17	Stool pH and Short/Branched Chain Fatty Acids in Infants Receiving Extensively Hydrolyzed Formula, Amino Acid Formula, or Human Milk Through Two Months of Age (P11-076-19). Current Developments in Nutrition, 2019, 3, nzz048.P11-076-19.	0.1	3
18	Stool Microbiota in Infants Receiving Extensively Hydrolyzed Formula, Amino Acid Formula, or Human Milk Through Two Months of Age (FS04-07-19). Current Developments in Nutrition, 2019, 3, nzz048.FS04-07-19.	0.1	2