Robert Hutkins

List of Publications by Year
in descending order

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

Version: 2024-02-01

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

#	Article	IF	Citations
1	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
2	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
3	Fermented foods in a global age: East meets West. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 184-217.	5.9	312
4	Should There Be a Recommended Daily Intake of Microbes?. Journal of Nutrition, 2020, 150, 3061-3067.	1.3	48
5	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
6	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
7	An In Vitro Enrichment Strategy for Formulating Synergistic Synbiotics. Applied and Environmental Microbiology, 2019, 85, .	1.4	15
8	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
9	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
10	Introduction to the Fifth Global Summit on the Health Effects of Yogurt. Nutrition Reviews, 2018, 76, 1-3.	2.6	24
11	Yogurt and other fermented foods as sources of health-promoting bacteria. Nutrition Reviews, 2018, 76, 4-15.	2.6	176
12	Fermented Foods as a Dietary Source of Live Organisms. Frontiers in Microbiology, 2018, 9, 1785.	1.5	309
13	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
14	Health benefits of fermented foods: microbiota and beyond. Current Opinion in Biotechnology, 2017, 44, 94-102.	3.3	855
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	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
17	Adherence Inhibition of Cronobacter sakazakii to Intestinal Epithelial Cells by Lactoferrin. Current Microbiology, 2014, 69, 574-579.	1.0	18
18	Adherence Inhibition of Cronobacter sakazakii to Intestinal Epithelial Cells by Prebiotic Oligosaccharides. Current Microbiology, 2011, 62, 1448-1454.	1.0	69