

Ville M Koistinen

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.

22 papers	367 citations	11 h-index	19 g-index
27 ext. papers	538 ext. citations	6.9 avg, IF	3.68 L-index

#	Paper	IF	Citations
22	Maternal microbiota-derived metabolic profile in fetal murine intestine, brain and placenta.. <i>BMC Microbiology</i> , 2022 , 22, 46	4.5	4
21	Inconsistent nomenclature of microbiota-associated metabolites hampers progress of the field.. <i>Nature Metabolism</i> , 2022 ,	14.6	0
20	Effects of exercise on NAFLD using non-targeted metabolomics in adipose tissue, plasma, urine, and stool.. <i>Scientific Reports</i> , 2022 , 12, 6485	4.9	4
19	Putative metabolites involved in the beneficial effects of wholegrain cereal: Nontargeted metabolite profiling approach. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2021 , 31, 1156-1165	4.5	2
18	Associations of the serum metabolite profile with a healthy Nordic diet and risk of coronary artery disease. <i>Clinical Nutrition</i> , 2021 , 40, 3250-3262	5.9	3
17	Defining the Scope of Exposome Studies and Research Needs from a Multidisciplinary Perspective. <i>Environmental Science and Technology Letters</i> , 2021 , 8, 839-852	11	10
16	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021 , 357, 129757	8.5	1
15	Terpenoid and lipid profiles vary in different <i>Phytophthora cactorum</i> - strawberry interactions. <i>Phytochemistry</i> , 2021 , 189, 112820	4	
14	Side-stream products of malting: a neglected source of phytochemicals. <i>Npj Science of Food</i> , 2020 , 4, 21	6.3	4
13	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. <i>European Journal of Nutrition</i> , 2020 , 59, 1275-1293	5.2	68
12	"notame": Workflow for Non-Targeted LC-MS Metabolic Profiling. <i>Metabolites</i> , 2020 , 10,	5.6	29
11	Mastication-induced release of compounds from rye and wheat breads to saliva. <i>Food Chemistry</i> , 2019 , 270, 502-508	8.5	3
10	Contribution of gut microbiota to metabolism of dietary glycine betaine in mice and in vitro colonic fermentation. <i>Microbiome</i> , 2019 , 7, 103	16.6	32
9	Metabolic profiling of sourdough fermented wheat and rye bread. <i>Scientific Reports</i> , 2018 , 8, 5684	4.9	46
8	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. <i>Metabolites</i> , 2018 , 8,	5.6	17
7	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. <i>American Journal of Clinical Nutrition</i> , 2018 , 108, 971-979	7	26
6	Whole grain intake associated molecule 5-aminovaleric acid betaine decreases oxidation of fatty acids in mouse cardiomyocytes. <i>Scientific Reports</i> , 2018 , 8, 13036	4.9	18

5	Mass spectrometry-based analysis of whole-grain phytochemicals. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1688-1709	11.5	30
4	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1854-1864	5.7	29
3	Microbial and endogenous metabolic conversions of rye phytochemicals. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600627	5.9	13
2	Changes in the phytochemical profile of rye bran induced by enzymatic bioprocessing and sourdough fermentation. <i>Food Research International</i> , 2016 , 89, 1106-1115	7	24
1	Metabolomic signature of the maternal microbiota in the fetus		1