

# Yiannis Mavrommatis

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8482243/publications.pdf>

Version: 2024-02-01

16  
papers

341  
citations

1162367

8  
h-index

996533

15  
g-index

16  
all docs

16  
docs citations

16  
times ranked

607  
citing authors

#	ARTICLE	IF	CITATIONS
1	Association of adherence to the dietary approach to stop hypertension and Mediterranean diets with blood pressure in a non-hypertensive population: Results from Isfahan Salt Study (ISS). <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2022, 32, 109-116.	1.1	9
2	Red and processed meat consumption and risk of incident cardiovascular disease and mortality: Isfahan cohort study. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 503-512.	1.3	4
3	Nutrition knowledge, food choices and diet quality of genotyped and non-genotyped individuals during the COVID-19 pandemic. <i>Nutrition and Health</i> , 2021, , 026010602110268.	0.6	1
4	Dietary Intake and TCF7L2 rs7903146 T Allele Are Associated with Elevated Blood Glucose Levels in Healthy Individuals. <i>Lifestyle Genomics</i> , 2021, 14, 117-123.	0.6	2
5	Genetic differences in fat taste sensitivity and dietary intake in a UK female cohort. <i>Food Quality and Preference</i> , 2021, 92, 104202.	2.3	5
6	Does personalised nutrition advice based on apolipoprotein E and methylenetetrahydrofolate reductase genotype affect dietary behaviour?. <i>Nutrition and Health</i> , 2021, , 026010602110328.	0.6	0
7	Systematic Review and Meta-Analysis of Candidate Gene Association Studies With Fracture Risk in Physically Active Participants. <i>Frontiers in Genetics</i> , 2020, 11, 551.	1.1	8
8	The Association of Parental Genetic, Lifestyle, and Social Determinants of Health with Offspring Overweight. <i>Lifestyle Genomics</i> , 2020, 13, 99-106.	0.6	4
9	The associations between genetics, salt taste perception and salt intake in young adults. <i>Food Quality and Preference</i> , 2020, 84, 103954.	2.3	16
10	Genetic predisposition to salt-sensitive normotension and its effects on salt taste perception and intake. <i>British Journal of Nutrition</i> , 2018, 120, 721-731.	1.2	26
11	Salt-sensitive hypertension: mechanisms and effects of dietary and other lifestyle factors. <i>Nutrition Reviews</i> , 2016, 74, 645-658.	2.6	60
12	The Effect of Nutrient Fortification of Sauces on Product Stability, Sensory Properties, and Subsequent Liking by Older Adults. <i>Journal of Food Science</i> , 2015, 80, S1100-10.	1.5	17
13	Hospital catering systems and their impact on the sensorial profile of foods provided to older patients in the UK. <i>Appetite</i> , 2011, 57, 14-20.	1.8	8
14	Intervention with fish oil, but not with docosahexaenoic acid, results in lower levels of hepatic soluble epoxide hydrolase with time in apoE knockout mice. <i>British Journal of Nutrition</i> , 2010, 103, 16-24.	1.2	19
15	Long-chain n-3 polyunsaturated fatty acids: new insights into mechanisms relating to inflammation and coronary heart disease. <i>British Journal of Pharmacology</i> , 2009, 158, 413-428.	2.7	125
16	The Response of Human Colonocytes to Folate Deficiency in Vitro: Functional and Proteomic Analyses. <i>Journal of Proteome Research</i> , 2008, 7, 3254-3266.	1.8	37