

Shokouh Ahmadi

List of Publications by Year in descending order

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18
papers

1,198
citations

933447

10
h-index

888059

17
g-index

18
all docs

18
docs citations

18
times ranked

2133
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut microbiome and aging: Physiological and mechanistic insights. <i>Nutrition and Healthy Aging</i> , 2018, 4, 267-285.	1.1	438
2	Human-origin probiotic cocktail increases short-chain fatty acid production via modulation of mice and human gut microbiome. <i>Scientific Reports</i> , 2018, 8, 12649.	3.3	202
3	A human-origin probiotic cocktail ameliorates aging-related leaky gut and inflammation via modulating the microbiota/taurine/tight junction axis. <i>JCI Insight</i> , 2020, 5, .	5.0	122
4	Lipoteichoic acid from the cell wall of a heat killed <i>Lactobacillus paracasei</i> D3-5 ameliorates aging-related leaky gut, inflammation and improves physical and cognitive functions: from <i>C. elegans</i> to mice. <i>GeroScience</i> , 2020, 42, 333-352.	4.6	111
5	Prebiotics from acorn and sago prevent high-fat-diet-induced insulin resistance via microbiomeâ€“gutâ€“brain axis modulation. <i>Journal of Nutritional Biochemistry</i> , 2019, 67, 1-13.	4.2	85
6	Metformin Reduces Aging-Related Leaky Gut and Improves Cognitive Function by Beneficially Modulating Gut Microbiome/Goblet Cell/Mucin Axis. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2020, 75, e9-e21.	3.6	83
7	Effects of different drying methods on the physicochemical properties and antioxidant activities of isolated acorn polysaccharides. <i>LWT - Food Science and Technology</i> , 2019, 100, 1-9.	5.2	41
8	Increasing RG-I content and lipase inhibitory activity of pectic polysaccharides extracted from goji berry and raspberry by high-pressure processing. <i>Food Hydrocolloids</i> , 2022, 126, 107477.	10.7	38
9	Enzyme-extracted raspberry pectin exhibits a high-branched structure and enhanced anti-inflammatory properties than hot acid-extracted pectin. <i>Food Chemistry</i> , 2022, 383, 132387.	8.2	26
10	Dietary Polysaccharides in the Amelioration of Gut Microbiome Dysbiosis and Metabolic Diseases. <i>Obesity & Control Therapies: Open Access</i> , 2017, 4, .	0.3	25
11	Structure and In Vitro Fermentation Characteristics of Polysaccharides Sequentially Extracted from Goji Berry (<i>Lycium barbarum</i>) Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2022, , .	5.2	9
12	An In Vitro Batch-culture Model to Estimate the Effects of Interventional Regimens on Human Fecal Microbiota. <i>Journal of Visualized Experiments</i> , 2019, , .	0.3	8
13	Effect of heat, nisin and ethylene diamine tetraâ€“acetate treatments on shelf life extension of liquid whole egg. <i>International Journal of Food Science and Technology</i> , 2016, 51, 396-402.	2.7	5
14	New Prebiotics to Ameliorate High-Fat Diet-Induced Obesity and Diabetes via Modulation of Microbiome-Gut-Brain Axis. <i>Diabetes</i> , 2018, 67, 264-LB.	0.6	2
15	A humanâ€“origin probiotic cocktail therapy for agingâ€“related leaky gut and inflammation by modulating microbiotaâ€“taurineâ€“tight junction axis. <i>FASEB Journal</i> , 2020, 34, 1-1.	0.5	1
16	Antibacterial and Antifungal Activity of the Aqueous and Methanolic Extracts and Essential Oils of Red Beets <i>Beta vulgaris</i> Leaves. <i>Zahedan Journal of Researches in Medical Sciences</i> , 2020, 22, .	0.2	1
17	Metformin Improves Cognition by Reducing Leaky Gut and Benefiting Gut Microbiomeâ€“Goblet Cellâ€“Mucin Axis. <i>Innovation in Aging</i> , 2020, 4, 133-133.	0.1	1
18	HEAT KILLED LB. PARACASEI OR CELL WALL LIPOTEICHOIC ACID AMELIORATES AGE-RELATED LEAKY GUT AND INFLAMMATION. <i>Innovation in Aging</i> , 2019, 3, S923-S923.	0.1	0