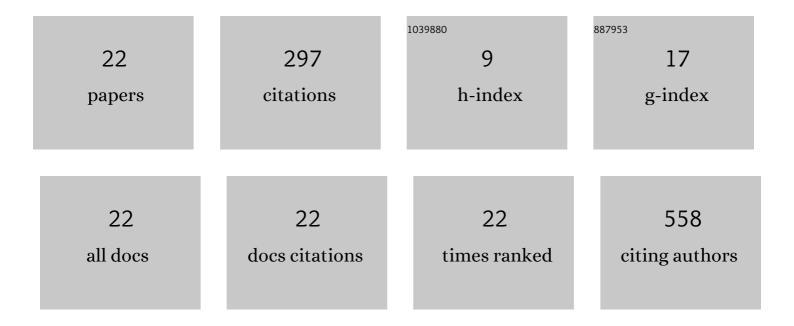
Kerry Bentley-Hewitt

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Mechanisms of Selenium Enrichment and Measurement in Brassicaceous Vegetables, and Their Application to Human Health. Frontiers in Plant Science, 2017, 8, 1365.	1.7	87
2	Consumption of seleniumâ€enriched broccoli increases cytokine production in human peripheral blood mononuclear cells stimulated ex vivo, a preliminary human intervention study. Molecular Nutrition and Food Research, 2014, 58, 2350-2357.	1.5	26
3	Digested and Fermented Green Kiwifruit Increases Human β-Defensin 1 and 2 Production In vitro. Plant Foods for Human Nutrition, 2012, 67, 208-214.	1.4	22
4	Influence of Green and Gold Kiwifruit on Indices of Large Bowel Function in Healthy Rats. Journal of Food Science, 2014, 79, H1611-20.	1.5	21
5	Differential effects of probiotics, prebiotics, and synbiotics on gut microbiota and gene expression in rats. Journal of Functional Foods, 2015, 13, 204-213.	1.6	19
6	Effects of Kiwifruit on Innate and Adaptive Immunity and Symptoms of Upper Respiratory Tract Infections. Advances in Food and Nutrition Research, 2013, 68, 301-320.	1.5	17
7	Apple Polyphenol Extracts Protect Against Aspirinâ€induced Gastric Mucosal Damage in Rats. Phytotherapy Research, 2014, 28, 1846-1854.	2.8	14
8	Polyunsaturated fatty acids modify expression of TGFâ€Î² in a coâ€culture model ultilising human colorectal cells and human peripheral blood mononuclear cells exposed to Lactobacillus gasseri , Escherichia coli and Staphylococcus aureus. European Journal of Lipid Science and Technology, 2014, 116, 505-513.	1.0	10
9	In vitro characterisation of the fermentation profile and prebiotic capacity of gold-fleshed kiwifruit. Beneficial Microbes, 2015, 6, 829-839.	1.0	10
10	Comparison of quantitative real-time polymerase chain reaction with NanoString® methodology using adipose and liver tissues from rats fed seaweed. New Biotechnology, 2016, 33, 380-386.	2.4	10
11	Microbiota Composition of Breast Milk from Women of Different Ethnicity from the Manawatu—Wanganui Region of New Zealand. Nutrients, 2020, 12, 1756.	1.7	10
12	PPARÎ ³ as a sensor of lipase activity and a target for the lipase inhibitor orlistat. Lipids in Health and Disease, 2013, 12, 48.	1.2	9
13	Influence of Dietary Avocado on Gut Health in Rats. Plant Foods for Human Nutrition, 2017, 72, 321-323.	1.4	8
14	Lactobacilli survival and adhesion to colonic epithelial cell lines is dependent on long chain fatty acid exposure. European Journal of Lipid Science and Technology, 2017, 119, 1700062.	1.0	8
15	Influence of kiwifruit on gastric and duodenal inflammation-related gene expression in aspirin-induced gastric mucosal damage in rats. Scientific Reports, 2020, 10, 13055.	1.6	7
16	The Effects on Immune Function and Digestive Health of Consuming the Skin and Flesh of Zespri® SunGold Kiwifruit (Actinidia Chinensis var. Chinensis â€~Zesy002') in Healthy and IBS-Constipated Individuals. Nutrients, 2020, 12, 1453.	1.7	5
17	How fish oils could support our friendly bacteria. Lipid Technology, 2015, 27, 179-182.	0.3	4
18	Bioaminergic Responses in an In Vitro System Studying Human Gut Microbiota–Kiwifruit Interactions. Microorganisms, 2020, 8, 1582.	1.6	4

#	Article	IF	CITATIONS
19	Dietary combination of potato resistant starch and red meat upâ€regulates genes involved in colonic barrier function of rats. International Journal of Food Science and Technology, 2013, 48, 2441-2446.	1.3	3
20	Kiwifruit Exchanges for Increased Nutrient Richness with Little Effect on Carbohydrate Intake, Glycaemic Impact, or Insulin Response. Nutrients, 2018, 10, 1710.	1.7	3
21	W1237 Dietary Modifications Reduce Serum Pro-Inflammatory N-6 Polyunsaturated Fatty Acid Levels in Patients with Ulcerative Colitis-Implications for Treatment. Gastroenterology, 2009, 136, A-684.	0.6	0
22	Polyunsaturated fatty acids modify colorectal epithelial cell cytokine expression in a leucocyte co-culture model in response to probiotic bacteria. Proceedings of the Nutrition Society, 2010, 69, .	0.4	0