Kieran Tuohy

List of Publications by Year in Descending Order

159 papers	16,145 citations	54 h-index	126 g-index
182 ext. papers	19,424 ext. citations	5 avg, IF	6.44 L-index

#	Paper	IF	Citations
159	Impact of wheat aleurone on biomarkers of cardiovascular disease, gut microbiota and metabolites in adults with high body mass index: a double-blind, placebo-controlled, randomized clinical trial.. *European Journal of Nutrition*, **2022**, 1	5.2	0
158	The effects of the Green-Mediterranean diet on cardiometabolic health are linked to gut microbiome modifications: a randomized controlled trial.. *Genome Medicine*, **2022**, 14, 29	14.4	4
157	The Prebiotic Effects of Oats on Blood Lipids, Gut Microbiota, and Short-Chain Fatty Acids in Mildly Hypercholesterolemic Subjects Compared With Rice: A Randomized, Controlled Trial.. *Frontiers in Immunology*, **2021**, 12, 787797	8.4	4
156	Ex Vivo Faecal Fermentation of human Ileal Fluid Collected After Wild Strawberry Consumption Modulates Human Microbiome Community Structure and Metabolic Output and Protects Against DNA Damage in Colonic Epithelial Cells. *Molecular Nutrition and Food Research*, **2021**, e2100405	5.9	0
155	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. *Redox Biology*, **2021**, 40, 101862	11.3	3
154	The Metabolomic-Gut-Clinical Axis of Mankai Plant-Derived Dietary Polyphenols. *Nutrients*, **2021**, 13,	6.7	4
153	Processed Animal Proteins from Insect and Poultry By-Products in a Fish Meal-Free Diet for Rainbow Trout: Impact on Intestinal Microbiota and Inflammatory Markers. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	9
152	Massive Survey on Bacterial-Bacteriophages Biodiversity and Quality of Natural Whey Starter Cultures in Trentingrana Cheese Production. *Frontiers in Microbiology*, **2021**, 12, 678012	5.7	1
151	Gut microbiota associations with diet in irritable bowel syndrome and the effect of low FODMAP diet and probiotics. *Clinical Nutrition*, **2021**, 40, 1861-1870	5.9	15
150	Effects of Diet-Modulated Autologous Fecal Microbiota Transplantation on Weight Regain. *Gastroenterology*, **2021**, 160, 158-173.e10	13.3	38
149	Effect of green-Mediterranean diet on intrahepatic fat: the DIRECT PLUS randomised controlled trial. *Gut*, **2021**, 70, 2085-2095	19.2	35
148	Low-Dose Lactulose as a Prebiotic for Improved Gut Health and Enhanced Mineral Absorption. *Frontiers in Nutrition*, **2021**, 8, 672925	6.2	6
147	Measuring the effect of Mankai (Wolffia globosa) on the gut microbiota and its metabolic output using an in vitro colon model. *Journal of Functional Foods*, **2021**, 84, 104597	5.1	2
146	Baricitinib counteracts metaflammation, thus protecting against diet-induced metabolic abnormalities in mice. *Molecular Metabolism*, **2020**, 39, 101009	8.8	8
145	Intestinal Organoids: A Tool for Modelling Diet-Microbiome-Host Interactions. *Trends in Endocrinology and Metabolism*, **2020**, 31, 848-858	8.8	14
144	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. *European Journal of Nutrition*, **2020**, 59, 3691-3714	5.2	10
143	Considerations for the design and conduct of human gut microbiota intervention studies relating to foods. *European Journal of Nutrition*, **2020**, 59, 3347-3368	5.2	4

142	Shift in the cow milk microbiota during alpine pasture as analyzed by culture dependent and high-throughput sequencing techniques. *Food Microbiology*, **2020**, 91, 103504	6	4
141	Effects of Lactobacillus spp. on the phytochemical composition of juices from two varieties of Citrus sinensis L. Osbeck: Tarocco and Washington navel. *LWT - Food Science and Technology*, **2020**, 125, 109205	5.4	16
140	Nutrition and the ageing brain: Moving towards clinical applications. *Ageing Research Reviews*, **2020**, 62, 101079	12	29
139	Two apples a day lower serum cholesterol and improve cardiometabolic biomarkers in mildly hypercholesterolemic adults: a randomized, controlled, crossover trial. *American Journal of Clinical Nutrition*, **2020**, 111, 307-318	7	27
138	Large scale genome reconstructions illuminate Wolbachia evolution. *Nature Communications*, **2020**, 11, 5235	17.4	21
137	Healthy dietary patterns to reduce obesity-related metabolic disease: polyphenol-microbiome interactions unifying health effects across geography. *Current Opinion in Clinical Nutrition and Metabolic Care*, **2020**, 23, 437-444	3.8	13
136	Production of conjugated linoleic acid (CLA): effect of inulin on microbial composition and CLA concentration in a human intestinal model. *Proceedings of the Nutrition Society*, **2020**, 79,	2.9	1
135	Manipulation of Dietary Amino Acids Prevents and Reverses Obesity in Mice Through Multiple Mechanisms That Modulate Energy Homeostasis. *Diabetes*, **2020**, 69, 2324-2339	0.9	11
134	Microbial community dynamics in phyto-thermotherapy baths viewed through next generation sequencing and metabolomics approach. *Scientific Reports*, **2020**, 10, 17931	4.9	1
133	Effects of Exogenous Dietary Advanced Glycation End Products on the Cross-Talk Mechanisms Linking Microbiota to Metabolic Inflammation. *Nutrients*, **2020**, 12,	6.7	15
132	Metformin and Dipeptidyl Peptidase-4 Inhibitor Differentially Modulate the Intestinal Microbiota and Plasma Metabolome of Metabolically Dysfunctional Mice. *Canadian Journal of Diabetes*, **2020**, 44, 146-155.e2	2.1	19
131	Production of Naturally Aminobutyric Acid-Enriched Cheese Using the Dairy Strains 84C and DSM 32386. *Frontiers in Microbiology*, **2019**, 10, 93	5.7	15
130	Evaluation of autochthonous lactic acid bacteria as starter and non-starter cultures for the production of Traditional Mountain cheese. *Food Research International*, **2019**, 115, 209-218	7	16
129	Gamma-aminobutyric acid-producing lactobacilli positively affect metabolism and depressive-like behaviour in a mouse model of metabolic syndrome. *Scientific Reports*, **2019**, 9, 16323	4.9	47
128	Biomarkers of cereal food intake. *Genes and Nutrition*, **2019**, 14, 28	4.3	19
127	Digestion and Colonic Fermentation of Raw and Cooked Opuntia ficus-indica Cladodes Impacts Bioaccessibility and Bioactivity. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2490-2499	5.7	13
126	In vitro probiotic characterization of high GABA producing strain Lactobacilluas brevis DSM 32386 isolated from traditional Wild Alpine cheese. *Annals of Microbiology*, **2019**, 69, 1435-1443	3.2	14
125	Hermetia illucens in diets for zebrafish (Danio rerio): A study of bacterial diversity by using PCR-DGGE and metagenomic sequencing. *PLoS ONE*, **2019**, 14, e0225956	3.7	21

124	Gut microbiota and health: connecting actors across the metabolic system. *Proceedings of the Nutrition Society*, **2019**, 78, 177-188	2.9	27
123	Measuring the impact of olive pomace enriched biscuits on the gut microbiota and its metabolic activity in mildly hypercholesterolaemic subjects. *European Journal of Nutrition*, **2019**, 58, 63-81	5.2	35
122	Current evidence linking diet to gut microbiota and brain development and function. *International Journal of Food Sciences and Nutrition*, **2019**, 70, 1-19	3.7	43
121	Gut : liver : brain axis: the microbial challenge in the hepatic encephalopathy. *Food and Function*, **2018**, 9, 1373-1388	6.1	35
120	Microbial dynamics of model Fabriano-like fermented sausages as affected by starter cultures, nitrates and nitrites. *International Journal of Food Microbiology*, **2018**, 278, 61-72	5.8	27
119	The bacterial biota of laboratory-reared edible mealworms (Tenebrio molitor L.): From feed to frass. *International Journal of Food Microbiology*, **2018**, 272, 49-60	5.8	57
118	Gut microbiota functions: metabolism of nutrients and other food components. *European Journal of Nutrition*, **2018**, 57, 1-24	5.2	857
117	Impact of ageing and a synbiotic on the immune response to seasonal influenza vaccination; a randomised controlled trial. *Clinical Nutrition*, **2018**, 37, 443-451	5.9	25
116	Age-Related Changes in the Natural Killer Cell Response to Seasonal Influenza Vaccination Are Not Influenced by a Synbiotic: a Randomised Controlled Trial. *Frontiers in Immunology*, **2018**, 9, 591	8.4	19
115	Prebiotic Wheat Bran Fractions Induce Specific Microbiota Changes. *Frontiers in Microbiology*, **2018**, 9, 31	5.7	22
114	Applying novel approaches for GC GC-TOF-MS data cleaning and trends clustering in VOCs time-series analysis: Following the volatiles fate in grass baths through passive diffusion sampling. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2018**, 1096, 56-65	3.2	3
113	Connecting the immune system, systemic chronic inflammation and the gut microbiome: The role of sex. *Journal of Autoimmunity*, **2018**, 92, 12-34	15.5	122
112	Host: Microbiome co-metabolic processing of dietary polyphenols - An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. *Food Research International*, **2018**, 112, 108-128	7	48
111	Breakthroughs in the Health Effects of Plant Food Bioactives: A Perspective on Microbiomics, Nutri(epi)genomics, and Metabolomics. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10686-10692	5.7	22
110	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. *Microbiome*, **2017**, 5, 4	16.6	266
109	A Diet Low in FODMAPs Reduces Symptoms in Patients With Irritable Bowel Syndrome and A Probiotic Restores Bifidobacterium Species: A Randomized Controlled Trial. *Gastroenterology*, **2017**, 153, 936-947	13.3	208
108	Impact of thistle rennet from Carlina acanthifolia All. subsp. acanthifolia on bacterial diversity and dynamics of a specialty Italian raw ewes' milk cheese. *International Journal of Food Microbiology*, **2017**, 255, 7-16	5.8	23
107	Gut microbiota: Inulin regulates endothelial function: a prebiotic smoking gun?. *Nature Reviews Gastroenterology and Hepatology*, **2017**, 14, 392-394	24.2	6

106	How do probiotics and prebiotics function at distant sites?. *Beneficial Microbes*, **2017**, 8, 521-533	4.9	50
105	Development of a fast and cost-effective gas chromatography-mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. *Analytical and Bioanalytical Chemistry*, **2017**, 409, 5555-5567	4.4	35
104	Monitoring of wheat lactic acid bacteria from the field until the first step of dough fermentation. *Food Microbiology*, **2017**, 62, 256-269	6	39
103	Exploring the microbiota of the red-brown defect in smear-ripened cheese by 454-pyrosequencing and its prevention using different cleaning systems. *Food Microbiology*, **2017**, 62, 160-168	6	15
102	In vitro evaluation of prebiotic properties derived from rice bran obtained by debranning technology. *International Journal of Food Sciences and Nutrition*, **2017**, 68, 421-428	3.7	9
101	Effects of Commercial Apple Varieties on Human Gut Microbiota Composition and Metabolic Output Using an In Vitro Colonic Model. *Nutrients*, **2017**, 9,	6.7	60
100	The gut microbiota and host health: a new clinical frontier. *Gut*, **2016**, 65, 330-9	19.2	1182
99	Insulin Resistance, Microbiota, and Fat Distribution Changes by a New Model of Vertical Sleeve Gastrectomy in Obese Rats. *Diabetes*, **2016**, 65, 2990-3001	0.9	34
98	Effect of a synbiotic on the response to seasonal influenza vaccination is strongly influenced by degree of immunosenescence. *Immunity and Ageing*, **2016**, 13, 6	9.7	25
97	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. *Metabolomics*, **2016**, 12, 1	4.7	21
96	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. *Food and Function*, **2016**, 7, 1788-96	6.1	76
95	Antimicrobial activity of selected synbiotics targeted for the elderly against pathogenic Escherichia coli strains. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 83-91	3.7	9
94	Microbial evolution of traditional mountain cheese and characterization of early fermentation cocci for selection of autochtonous dairy starter strains. *Food Microbiology*, **2016**, 53, 94-103	6	19
93	Hypocholesterolemic and Prebiotic Effects of a Whole-Grain Oat-Based Granola Breakfast Cereal in a Cardio-Metabolic "At Risk" Population. *Frontiers in Microbiology*, **2016**, 7, 1675	5.7	42
92	Nutrition challenges ahead. *EFSA Journal*, **2016**, 14, e00504	2.3	5
91	A Nutritional Anthropology of the Human Gut Microbiota **2015**, 17-26		
90	Population Level Divergence from the Mediterranean Diet and the Risk of Cancer and Metabolic Disease **2015**, 209-223		1
89	Diet and the Gut Microbiota How the Gut **2015**, 225-245		6

88	The Microbiota of the Human Gastrointestinal Tract **2015**, 1-15		3
87	Shaping the Human Microbiome with Prebiotic Foods □Current Perspectives for Continued Development**This is an update of: □Shaping the human microbiome with prebiotic foods □current perspectives for continued development.□Food Science and Technology Bulletin 2010; 7(4): 49□64. Available from: http://dx.doi.org/10.1616/1476-2137.15989 handle:		1
86	Low-grade inflammation, diet composition and health: current research evidence and its translation. *British Journal of Nutrition*, **2015**, 114, 999-1012	3.6	407
85	Towards microbial fermentation metabolites as markers for health benefits of prebiotics. *Nutrition Research Reviews*, **2015**, 28, 42-66	7	173
84	Habitat fragmentation is associated to gut microbiota diversity of an endangered primate: implications for conservation. *Scientific Reports*, **2015**, 5, 14862	4.9	107
83	Apples and cardiovascular health--is the gut microbiota a core consideration?. *Nutrients*, **2015**, 7, 3959-98	6.7	75
82	Biodiversity and □aminobutyric acid production by lactic acid bacteria isolated from traditional alpine raw cow's milk cheeses. *BioMed Research International*, **2015**, 2015, 625740	3	48
81	Identification and characterization of wild lactobacilli and pediococci from spontaneously fermented Mountain cheese. *Food Microbiology*, **2015**, 48, 123-32	6	45
80	A novel combined biomarker including plasma carotenoids, vitamin C, and ferric reducing antioxidant power is more strongly associated with fruit and vegetable intake than the individual components. *Journal of Nutrition*, **2014**, 144, 1866-72	4.1	12
79	In vitro batch cultures of gut microbiota from healthy and ulcerative colitis (UC) subjects suggest that sulphate-reducing bacteria levels are raised in UC and by a protein-rich diet. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 79-88	3.7	31
78	Flavonoid-rich fruit and vegetables improve microvascular reactivity and inflammatory status in men at risk of cardiovascular disease--FLAVURS: a randomized controlled trial. *American Journal of Clinical Nutrition*, **2014**, 99, 479-89	7	129
77	An in vitro study of the effect of probiotics, prebiotics and synbiotics on the elderly faecal microbiota. *Anaerobe*, **2014**, 27, 50-5	2.8	45
76	Xylo-oligosaccharides alone or in synbiotic combination with Bifidobacterium animalis subsp. lactis induce bifidogenesis and modulate markers of immune function in healthy adults: a double-blind, placebo-controlled, randomised, factorial cross-over study. *British Journal of Nutrition*, **2014**, 111, 1945-56	3.6	88
75	'The way to a man's heart is through his gut microbiota'--dietary pro- and prebiotics for the management of cardiovascular risk. *Proceedings of the Nutrition Society*, **2014**, 73, 172-85	2.9	88
74	Effects of a novel probiotic, Bifidobacterium longum bv. infantis CCUG 52486 with prebiotic on the B-cell response to influenza vaccination. *Proceedings of the Nutrition Society*, **2014**, 73,	2.9	1
73	The type and quantity of dietary fat and carbohydrate alter faecal microbiome and short-chain fatty acid excretion in a metabolic syndrome 'at-risk' population. *International Journal of Obesity*, **2013**, 37, 216-23	5.5	264
72	Development of antimicrobial synbiotics using potentially-probiotic faecal isolates of Lactobacillus fermentum and Bifidobacterium longum. *Anaerobe*, **2013**, 20, 5-13	2.8	26
71	Fermentable carbohydrate alters hypothalamic neuronal activity and protects against the obesogenic environment. *Obesity*, **2012**, 20, 1016-23	8	56

70	Molecular Microbial Ecology of the Human Gut **2012**, 135-155		3
69	Up-regulating the human intestinal microbiome using whole plant foods, polyphenols, and/or fiber. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8776-82	5.7	202
68	-1 Fructans have a bifidogenic effect in healthy middle-aged human subjects but do not alter immune responses examined in the absence of an in vivo immune challenge: results from a randomised controlled trial. *British Journal of Nutrition*, **2012**, 108, 1818-28	3.6	32
67	In vitro fermentation characteristics of whole grain wheat flakes and the effect of toasting on prebiotic potential. *Journal of Medicinal Food*, **2012**, 15, 33-43	2.8	30
66	High-level dietary fibre up-regulates colonic fermentation and relative abundance of saccharolytic bacteria within the human faecal microbiota in vitro. *European Journal of Nutrition*, **2012**, 51, 693-705	5.2	48
65	In vitro fermentation and prebiotic potential of novel low molecular weight polysaccharides derived from agar and alginate seaweeds. *Anaerobe*, **2012**, 18, 1-6	2.8	161
64	Wholegrain oat-based cereals have prebiotic potential and low glycaemic index. *British Journal of Nutrition*, **2012**, 108, 2198-206	3.6	36
63	A randomised crossover study investigating the effects of galacto-oligosaccharides on the faecal microbiota in men and women over 50 years of age. *British Journal of Nutrition*, **2012**, 107, 1466-75	3.6	114
62	Effect of Lactobacillus acidophilus NCDC 13 supplementation on the progression of obesity in diet-induced obese mice. *British Journal of Nutrition*, **2012**, 108, 1382-9	3.6	70
61	Differential effects of two fermentable carbohydrates on central appetite regulation and body composition. *PLoS ONE*, **2012**, 7, e43263	3.7	56
60	Culture-Independent Analysis of the Human Gut Microbiota and their Activities **2011**, 207-219		1
59	Production of angiotensin-I-converting enzyme (ACE) inhibitory activity in milk fermented with probiotic strains: Effects of calcium, pH and peptides on the ACE-inhibitory activity. *International Dairy Journal*, **2011**, 21, 615-622	3.5	65
58	Low glycaemic index wholegrain oat cereal consumption resulted in prebiotic and hypo-cholesterolaemic effects in those at risk of metabolic disease. *Proceedings of the Nutrition Society*, **2011**, 70,	2.9	1
57	In vitro measurement of the impact of human milk oligosaccharides on the faecal microbiota of weaned formula-fed infants compared to a mixture of prebiotic fructooligosaccharides and galactooligosaccharides. *Letters in Applied Microbiology*, **2011**, 52, 337-43	2.9	39
56	Variation in antibiotic-induced microbial recolonization impacts on the host metabolic phenotypes of rats. *Journal of Proteome Research*, **2011**, 10, 3590-603	5.6	101
55	Obesity and the gut microbiota: does up-regulating colonic fermentation protect against obesity and metabolic disease?. *Genes and Nutrition*, **2011**, 6, 241-60	4.3	158
54	Selective effects of Lactobacillus casei Shirota on T cell activation, natural killer cell activity and cytokine production. *Clinical and Experimental Immunology*, **2010**, 161, 378-88	6.2	55
53	A human volunteer study to assess the impact of confectionery sweeteners on the gut microbiota composition. *British Journal of Nutrition*, **2010**, 104, 701-8	3.6	46

52	Prebiotic effect of fruit and vegetable shots containing Jerusalem artichoke inulin: a human intervention study. *British Journal of Nutrition*, **2010**, 104, 233-40	3.6	81
51	Profiling of phenols in human fecal water after raspberry supplementation. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10389-95	5.7	43
50	In vitro evaluation of the fermentation properties and potential prebiotic activity of Agave fructans. *Journal of Applied Microbiology*, **2010**, 108, 2114-21	4.7	53
49	Determination of the in vivo prebiotic potential of a maize-based whole grain breakfast cereal: a human feeding study. *British Journal of Nutrition*, **2010**, 104, 1353-6	3.6	105
48	The in vitro prebiotic potential and glycaemic index (GI) of wholegrain-oat-based cereals. *Proceedings of the Nutrition Society*, **2010**, 69,	2.9	1
47	Dietary prebiotics: current status and new definition. *Food Science and Technology Bulletin*, **2010**, 7, 1-19		305
46	Bacterial, SCFA and gas profiles of a range of food ingredients following in vitro fermentation by human colonic microbiota. *Anaerobe*, **2010**, 16, 420-5	2.8	72
45	In vitro evaluation of the microbiota modulation abilities of different sized whole oat grain flakes. *Anaerobe*, **2010**, 16, 483-8	2.8	69
44	A comparative in vitro investigation into the effects of cooked meats on the human faecal microbiota. *Anaerobe*, **2010**, 16, 572-7	2.8	45
43	Differential induction of apoptosis in human colonic carcinoma cells (Caco-2) by Atopobium, and commensal, probiotic and enteropathogenic bacteria: mediation by the mitochondrial pathway. *International Journal of Food Microbiology*, **2010**, 137, 190-203	5.8	56
42	Konjac glucomannan hydrolysate beneficially modulates bacterial composition and activity within the faecal microbiota. *Journal of Functional Foods*, **2010**, 2, 219-224	5.1	96
41	Shaping the human microbiome with prebiotic foods: current perspectives for continued development. *Food Science and Technology Bulletin*, **2010**, 7, 49-64		4
40	Studying the human gut microbiota in the trans-omics era--focus on metagenomics and metabonomics. *Current Pharmaceutical Design*, **2009**, 15, 1415-27	3.3	70
39	Fecal microbiota in patients receiving enteral feeding are highly variable and may be altered in those who develop diarrhea. *American Journal of Clinical Nutrition*, **2009**, 89, 240-7	7	43
38	Top-down systems biology modeling of host metabotype-microbiome associations in obese rodents. *Journal of Proteome Research*, **2009**, 8, 2361-75	5.6	197
37	Gut microbiome modulates the toxicity of hydrazine: a metabonomic study. *Molecular BioSystems*, **2009**, 5, 351-5		57
36	Commentary on 'Prebiotics, immune function, infection and inflammation: a review of the evidence'. *British Journal of Nutrition*, **2009**, 101, 631-2	3.6	4
35	The potential role of the intestinal gut microbiota in obesity and the metabolic syndrome. *Food Science and Technology Bulletin*, **2009**, 5, 71-92		1

34	Post-Genomics Approaches towards Monitoring Changes within the Microbial Ecology of the Gut **2009**, 79-110		
33	Dietary glycated protein modulates the colonic microbiota towards a more detrimental composition in ulcerative colitis patients and non-ulcerative colitis subjects. *Journal of Applied Microbiology*, **2008**, 105, 706-14	4.7	102
32	Effects of resistant starch type III polymorphs on human colon microbiota and short chain fatty acids in human gut models. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5415-21	5.7	88
31	Whole-grain wheat breakfast cereal has a prebiotic effect on the human gut microbiota: a double-blind, placebo-controlled, crossover study. *British Journal of Nutrition*, **2008**, 99, 110-20	3.6	316
30	FAO Technical meeting on prebiotics. *Journal of Clinical Gastroenterology*, **2008**, 42 Suppl 3 Pt 2, S156-9	3	225
29	Inulin-type fructans in healthy aging. *Journal of Nutrition*, **2007**, 137, 2590S-2593S	4.1	8
28	In vitro study on gas generation and prebiotic effects of some carbohydrates and their mixtures. *Anaerobe*, **2007**, 13, 193-9	2.8	42
27	In vitro evaluation of the prebiotic activity of a pectic oligosaccharide-rich extract enzymatically derived from bergamot peel. *Applied Microbiology and Biotechnology*, **2007**, 73, 1173-9	5.7	100
26	Selective increases of bifidobacteria in gut microflora improve high-fat-diet-induced diabetes in mice through a mechanism associated with endotoxaemia. *Diabetologia*, **2007**, 50, 2374-83	10.3	1248
25	Effect of polydextrose on intestinal microbes and immune functions in pigs. *British Journal of Nutrition*, **2007**, 98, 123-33	3.6	47
24	Metabolic endotoxemia initiates obesity and insulin resistance. *Diabetes*, **2007**, 56, 1761-72	0.9	3888
23	Survivability of a probiotic Lactobacillus casei in the gastrointestinal tract of healthy human volunteers and its impact on the faecal microflora. *Journal of Applied Microbiology*, **2007**, 102, 1026-32	4.7	52
22	Profiling of composition and metabolic activities of the colonic microflora of growing pigs fed diets supplemented with prebiotic oligosaccharides. *Anaerobe*, **2006**, 12, 178-85	2.8	53
21	Metabolism of Maillard reaction products by the human gut microbiota--implications for health. *Molecular Nutrition and Food Research*, **2006**, 50, 847-57	5.9	125
20	Effects of bovine alpha-lactalbumin and casein glycomacropeptide-enriched infant formulae on faecal microbiota in healthy term infants. *Journal of Pediatric Gastroenterology and Nutrition*, **2006**, 43, 673-9	2.8	48
19	The gut microbiota and lipid metabolism: implications for human health and coronary heart disease. *Current Medicinal Chemistry*, **2006**, 13, 3005-21	4.3	102
18	Inulin: a prebiotic functional food ingredient. *Food Science and Technology Bulletin*, **2006**, 3, 31-46		4
17	In vitro determination of prebiotic properties of oligosaccharides derived from an orange juice manufacturing by-product stream. *Applied and Environmental Microbiology*, **2005**, 71, 8383-9	4.8	154

16	Modulation of the human gut microflora towards improved health using prebiotics--assessment of efficacy. *Current Pharmaceutical Design*, **2005**, 11, 75-90	3.3	228
15	Molecular identification and anti-pathogenic activities of putative probiotic bacteria isolated from faeces of healthy elderly individuals. *Microbial Ecology in Health and Disease*, **2004**, 16, 105-112		13
14	Improving gut health in the elderly **2004**, 394-415		3
13	Using probiotics and prebiotics to improve gut health. *Drug Discovery Today*, **2003**, 8, 692-700	8.8	258
12	In vitro studies on colonization resistance of the human gut microbiota to Candida albicans and the effects of tetracycline and Lactobacillus plantarum LPK. *Current Issues in Intestinal Microbiology*, **2003**, 4, 1-8		31
11	Monitoring transfer of recombinant and nonrecombinant plasmids between Lactococcus lactis strains and members of the human gastrointestinal microbiota in vivo--impact of donor cell number and diet. *Journal of Applied Microbiology*, **2002**, 93, 954-64	4.7	21
10	A Human Volunteer Study to Determine the Prebiotic Effects of Lactulose Powder on Human Colonic Microbiota. *Microbial Ecology in Health and Disease*, **2002**, 14, 165-173		109
9	Prebiotic effects of inulin and oligofructose. *British Journal of Nutrition*, **2002**, 87, S193-S197	3.6	214
8	Biosafety of marker genes **2002**,		1
7	. *Microbial Ecology in Health and Disease*, **2002**, 14,		3
6	Prebiotic effects of inulin and oligofructose. *British Journal of Nutrition*, **2002**, 87 Suppl 2, S193-7	3.6	81
5	A Human Volunteer Study on the Prebiotic Effects of HP-Inulin—Faecal Bacteria Enumerated Using Fluorescent In Situ Hybridisation (FISH). *Anaerobe*, **2001**, 7, 113-118	2.8	94
4	The prebiotic effects of biscuits containing partially hydrolysed guar gum and fructo-oligosaccharides--a human volunteer study. *British Journal of Nutrition*, **2001**, 86, 341-8	3.6	245
3	The human gut flora in nutrition and approaches for its dietary modulation. *Nutrition Bulletin*, **2000**, 25, 223-231	3.5	24
2	Perspectives on the role of the human gut microbiota and its modulation by pro- and prebiotics. *Nutrition Research Reviews*, **2000**, 13, 229-54	7	134
1	Functions of the Human Intestinal Flora: The Use of Probiotics and Prebiotics174-207		1