Boris Le Nevé

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9044854/publications.pdf

Version: 2024-02-01

20 papers 924 citations

932766 10 h-index 940134 16 g-index

22 all docs 22 docs citations

times ranked

22

1689 citing authors

#	Article	IF	CITATIONS
1	Identification of an Intestinal Microbiota Signature Associated With Severity of Irritable Bowel Syndrome. Gastroenterology, 2017, 152, 111-123.e8.	0.6	470
2	Brain Structure and Response to Emotional Stimuli as Related to Gut Microbial Profiles in Healthy Women. Psychosomatic Medicine, 2017, 79, 905-913.	1.3	158
3	Global Cytokine Profiles and Association With Clinical Characteristics in Patients With Irritable Bowel Syndrome. American Journal of Gastroenterology, 2016, 111, 1165-1176.	0.2	86
4	Lactulose Challenge Determines Visceral Sensitivity and Severity of Symptoms in Patients With Irritable Bowel Syndrome. Clinical Gastroenterology and Hepatology, 2016, 14, 226-233.e3.	2.4	38
5	Selected tetrapeptides lead to a GLP-1 release from the human enteroendocrine cell line NCI-H716. Regulatory Peptides, 2011, 167, 14-20.	1.9	30
6	Diet and gut microbiome interactions of relevance for symptoms in irritable bowel syndrome. Microbiome, 2021, 9, 74.	4.9	25
7	Functional Dyspepsia and Severity of Psychologic Symptoms Associate With Postprandial Symptoms in Patients With IrritableÂBowel Syndrome. Clinical Gastroenterology and Hepatology, 2018, 16, 1745-1753.e1.	2.4	21
8	Altered intestinal antibacterial gene expression response profile in irritable bowel syndrome is linked to bacterial composition and immune activation. Neurogastroenterology and Motility, 2018, 30, e13468.	1.6	15
9	Consumption of a Fermented Milk Product Containing Bifidobacterium lactis CNCM I-2494 in Women Complaining of Minor Digestive Symptoms: Rapid Response Which Is Independent of Dietary Fibre Intake or Physical Activity. Nutrients, 2019, 11, 92.	1.7	14
10	Within- and Between-Subject Variation in Dietary Intake of Fermentable Oligo-, Di-, Monosaccharides, and Polyols Among Patients with Irritable Bowel Syndrome. Current Developments in Nutrition, 2019, 3, nzy101.	0.1	13
11	Mapping and Modeling of Discussions Related to Gastrointestinal Discomfort in French-Speaking Online Forums: Results of a 15-Year Retrospective Infodemiology Study. Journal of Medical Internet Research, 2020, 22, e17247.	2.1	13
12	Fasting breath H2 and gut microbiota metabolic potential are associated with the response to a fermented milk product in irritable bowel syndrome. PLoS ONE, 2019, 14, e0214273.	1.1	12
13	Fecal chromogranins and secretogranins are linked to the fecal and mucosal intestinal bacterial composition of IBS patients and healthy subjects. Scientific Reports, 2018, 8, 16821.	1.6	10
14	Colonic mast cell numbers, symptom profile, and mucosal expression of elements of the epithelial barrier in irritable bowel syndrome. Neurogastroenterology and Motility, 2019, 31, e13701.	1.6	10
15	A Fermented Milk Product with B. lactis CNCM I-2494 and Lactic Acid Bacteria Improves Gastrointestinal Comfort in Response to a Challenge Diet Rich in Fermentable Residues in Healthy Subjects. Nutrients, 2020, 12, 320.	1.7	7
16	A Fermented Milk Product Containing B. lactis CNCM I-2494 Improves the Tolerance of a Plant-Based Diet in Patients with Disorders of Gut–Brain Interactions. Nutrients, 2021, 13, 4542.	1.7	1
17	375 Human gut microbial clusters correlate with anatomical brain signatures: a pilot study. Gastrointestinal Endoscopy, 2014, 79, AB402.	0.5	O
18	Reply. Clinical Gastroenterology and Hepatology, 2016, 14, 1222-1223.	2.4	0

#	Article	IF	CITATIONS
19	Human gut metatranscriptome changes induced by a fermented milk product are associated with improved tolerance to a flatulogenic diet. Computational and Structural Biotechnology Journal, 2022, 20, 1632-1641.	1.9	O
20	A poor diet quality is associated with more gas-related symptoms and a decreased quality of life in French adults. British Journal of Nutrition, 0, , 1-27.	1.2	0