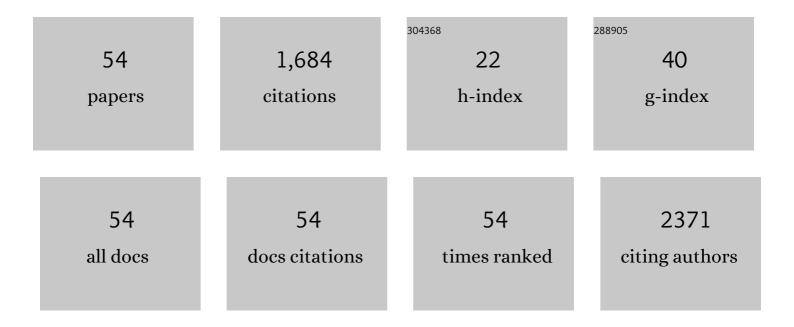
Michael Glei

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9450607/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Mechanisms of primary cancer prevention by butyrate and other products formed during gut flora-mediated fermentation of dietary fibre. Mutation Research - Reviews in Mutation Research, 2009, 682, 39-53.	2.4	289
2	Comet assay: an essential tool in toxicological research. Archives of Toxicology, 2016, 90, 2315-2336.	1.9	102
3	Butyrate is only one of several growth inhibitors produced during gut flora-mediated fermentation of dietary fibre sources. British Journal of Nutrition, 2003, 90, 1057-1070.	1.2	96
4	Influence of roasting conditions on health-related compounds in different nuts. Food Chemistry, 2015, 180, 77-85.	4.2	90
5	B-vitamins, carotenoids and \hat{l} ±-/ \hat{l} 3-tocopherol in raw and roasted nuts. Food Chemistry, 2017, 221, 222-227.	4.2	88
6	Assessment of DNA damage and its modulation by dietary and genetic factors in smokers using the Comet assay: a biomarker model. Biomarkers, 2005, 10, 203-217.	0.9	65
7	The main catechin of green tea, (â^')-epigallocatechin-3-gallate (EGCG), reduces bleomycin-induced DNA damage in human leucocytes. Toxicology in Vitro, 2006, 20, 295-300.	1.1	62
8	In vitro uptake and toxicity studies of metal nanoparticles and metal oxide nanoparticles in human HT29 cells. Archives of Toxicology, 2017, 91, 3517-3527.	1.9	60
9	Initial in vitro toxicity testing of functional foods rich in catechins and anthocyanins in human cells. Toxicology in Vitro, 2003, 17, 723-729.	1.1	57
10	αâ€Tocopherol longâ€chain metabolite αâ€13'â€COOH affects the inflammatory response of lipopolysaccharideâ€activated murine RAW264.7 macrophages. Molecular Nutrition and Food Research, 2015, 59, 1524-1534.	1.5	53
11	Apple Polyphenols and Products Formed in the Gut Differently Inhibit Survival of Human Cell Lines Derived from Colon Adenoma (LT97) and Carcinoma (HT29). Journal of Agricultural and Food Chemistry, 2007, 55, 2892-2900.	2.4	48
12	Fermented wheat aleurone inhibits growth and induces apoptosis in human HT29 colon adenocarcinoma cells. British Journal of Nutrition, 2010, 103, 360-369.	1.2	43
13	In vitro fermentation of nuts results in the formation of butyrate and c9,t11 conjugated linoleic acid as chemopreventive metabolites. European Journal of Nutrition, 2016, 55, 2063-2073.	1.8	34
14	Influence of miRNA-106b and miRNA-135a on butyrate-regulated expression of p21 and Cyclin D2 in human colon adenoma cells. Genes and Nutrition, 2015, 10, 50.	1.2	31
15	Butyrate modulates antioxidant enzyme expression in malignant and nonâ€malignant human colon tissues. Molecular Carcinogenesis, 2015, 54, 249-260.	1.3	31
16	High phosphorus intake and gut-related parameters – results of a randomized placebo-controlled human intervention study. Nutrition Journal, 2018, 17, 23.	1.5	31
17	<i>In vitro</i> fermented nuts exhibit chemopreventive effects in HT29 colon cancer cells. British Journal of Nutrition, 2012, 108, 1177-1186.	1.2	28
18	Impact of different roasting conditions on sensory properties and health-related compounds of oat products. Food Chemistry, 2020, 307, 125548.	4.2	26

MICHAEL GLEI

#	Article	IF	CITATIONS
19	Influence of inorganic and organic iron compounds on parameters of cell growth and survival in human colon cells. Toxicology in Vitro, 2009, 23, 400-407.	1.1	25
20	Chemopreventive effects of in vitro digested and fermented bread in human colon cells. European Journal of Nutrition, 2012, 51, 827-839.	1.8	25
21	β-Carotene Reduces Bleomycin-Induced Genetic Damage in Human Lymphocytes. Toxicology and Applied Pharmacology, 2002, 179, 65-73.	1.3	24
22	Fermentation Supernatants of Wheat (Triticum aestivum L.) Aleurone Beneficially Modulate Cancer Progression in Human Colon Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 2001-2007.	2.4	24
23	Consequences of a high phosphorus intake on mineral metabolism and bone remodeling in dependence of calcium intake in healthy subjects – a randomized placebo-controlled human intervention study. Nutrition Journal, 2015, 15, 7.	1.5	23
24	Habitual Intakes, Food Sources and Excretions of Phosphorus and Calcium in Three German Study Collectives. Nutrients, 2018, 10, 171.	1.7	23
25	Impact of different roasting conditions on chemical composition, sensory quality and physicochemical properties of waxy-barley products. Food and Function, 2019, 10, 5436-5445.	2.1	21
26	Cellular Uptake and Toxicological Effects of Differently Sized Zinc Oxide Nanoparticles in Intestinal Cells. Toxics, 2021, 9, 96.	1.6	20
27	Olive Oil Extracts and Oleic Acid Attenuate the LPS-Induced Inflammatory Response in Murine RAW264.7 Macrophages but Induce the Release of Prostaglandin E2. Nutrients, 2021, 13, 4437.	1.7	20
28	Human colon cell culture models of different transformation stages to assess conjugated linoleic acid and conjugated linolenic acid metabolism: Challenges and chances. Toxicology in Vitro, 2012, 26, 985-992.	1.1	18
29	Nutrient Composition of Different Hazelnut Cultivars Grown in Germany. Foods, 2020, 9, 1596.	1.9	17
30	Study on chemopreventive effects of raw and roasted β-glucan-rich waxy winter barley using an <i>in vitro</i> human colon digestion model. Food and Function, 2020, 11, 2626-2638.	2.1	17
31	Comparative study of colorectal health related compounds in different types of bread: Analysis of bread samples pre and post digestion in a batch fermentation model of the human intestine. Food Chemistry, 2011, 125, 1202-1212.	4.2	16
32	In vitro–fermented raw and roasted walnuts induce expression of CAT and GSTT2 genes, growth inhibition, and apoptosis in LT97 colon adenoma cells. Nutrition Research, 2017, 47, 72-80.	1.3	16
33	Modification of an <i>in vitro</i> model simulating the whole digestive process to investigate cellular endpoints of chemoprevention. British Journal of Nutrition, 2011, 105, 678-687.	1.2	15
34	Chemopreventive potential of <i>in vitro</i> fermented nuts in LT97 colon adenoma and primary epithelial colon cells. Molecular Carcinogenesis, 2017, 56, 1461-1471.	1.3	15
35	Analysis of DNA Damage and Repair by Comet Fluorescence In Situ Hybridization (Comet-FISH). Methods in Molecular Biology, 2014, 1094, 39-48.	0.4	13
36	Chemopreventive Potential of Raw and Roasted Pistachios Regarding Colon Carcinogenesis. Nutrients, 2017, 9, 1368.	1.7	13

MICHAEL GLEI

#	Article	IF	CITATIONS
37	Chemopreventive effects of raw and roasted oat flakes after <i>inÂvitro</i> fermentation with human faecal microbiota. International Journal of Food Sciences and Nutrition, 2021, 72, 57-69.	1.3	11
38	Detection of Cyto- and Genotoxicity of Rod-Shaped Gold Nanoparticles in Human Blood Lymphocytes Using Comet-FISH. Cytologia, 2015, 80, 173-181.	0.2	10
39	Calcium and Phosphate Metabolism, Blood Lipids and Intestinal Sterols in Human Intervention Studies Using Different Sources of Phosphate as Supplements—Pooled Results and Literature Search. Nutrients, 2018, 10, 936.	1.7	10
40	Chemopreventive Potential of In Vitro Fermented Raw and Roasted Hazelnuts in LT97 Colon Adenoma Cells. Anticancer Research, 2018, 38, 83-93.	0.5	10
41	In vitro cytotoxicity and genotoxicity studies of gold nanoparticles-mediated photo-thermal therapy versus 5-fluorouracil. Journal of Nanoparticle Research, 2015, 17, 1.	0.8	9
42	Impact of ultrasonication on the delivered dose of metal oxide particle dispersions in vitro. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 601, 125026.	2.3	9
43	Insulin-IGF signaling affects cell transformation in the BALB/c 3T3 cell model. Scientific Reports, 2016, 6, 37120.	1.6	8
44	In Vitro Digested Nut Oils Attenuate the Lipopolysaccharide-Induced Inflammatory Response in Macrophages. Nutrients, 2019, 11, 503.	1.7	7
45	Impact of in vitro digested zinc oxide nanoparticles on intestinal model systems. Particle and Fibre Toxicology, 2022, 19, .	2.8	7
46	Fermentation profile, cholesterol-reducing properties and chemopreventive potential of β-glucans from <i>Levilactobacillus brevis</i> and <i>Pediococcus claussenii</i> – a comparative study with β-glucans from different sources. Food and Function, 2021, 12, 10615-10631.	2.1	6
47	Use of the β-Clucan-Producing Lactic Acid Bacteria Strains Levilactobacillus brevis and Pediococcus claussenii for Sourdough Fermentation—Chemical Characterization and Chemopreventive Potential of In Situ-Enriched Wheat and Rye Sourdoughs and Breads. Nutrients, 2022, 14, 1510.	1.7	5
48	Impact of pH changes on metal oxide nanoparticle behaviour during artificial digestion. Food and Function, 2021, 12, 1452-1457.	2.1	3
49	Influence of roasting on the chemopreventive potential of in vitro fermented almonds in LT97 colon adenoma cells. International Journal of Food Sciences and Nutrition, 2018, 69, 52-63.	1.3	3
50	Impact of processing degree on fermentation profile and chemopreventive effects of oat and waxy barley in LT97 colon adenoma cells. European Food Research and Technology, 2021, 247, 569-578.	1.6	2
51	Effects of Zinc Oxide Nanoparticles on Model Systems of the Intestinal Barrier. Toxics, 2022, 10, 49.	1.6	2
52	Artificial Digestion of Polydisperse Copper Oxide Nanoparticles: Investigation of Effects on the Human In Vitro Intestinal Co-Culture Model Caco-2/HT29-MTX. Toxics, 2022, 10, 130.	1.6	2
53	Thermal Processing has no Impact on Chemopreventive Effects of Oat and Barley Kernels in LT97 Colon Adenoma Cells. Nutrition and Cancer, 2021, 73, 2708-2719.	0.9	1
54	Disturbances of the mineral incorporation in various species of mice and shrews in the emission area of a phosphate plant. Biological Trace Element Research, 1997, 60, 39-50.	1.9	0