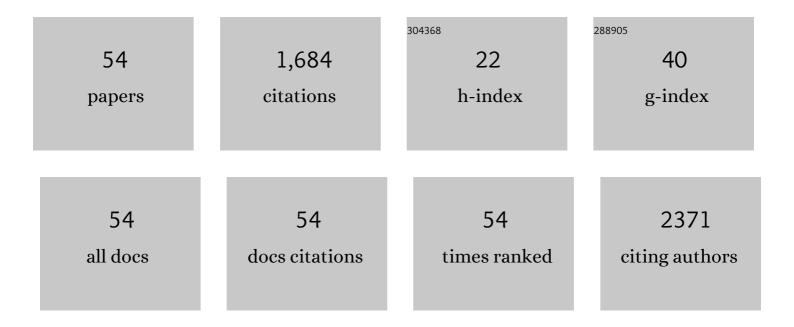
Michael Glei

List of Publications by Year in descending order

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MICHAEL CLEL

#	Article	IF	CITATIONS
1	Effects of Zinc Oxide Nanoparticles on Model Systems of the Intestinal Barrier. Toxics, 2022, 10, 49.	1.6	2
2	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
3	Use of the β-Glucan-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
4	Impact of in vitro digested zinc oxide nanoparticles on intestinal model systems. Particle and Fibre Toxicology, 2022, 19, .	2.8	7
5	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
6	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
7	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
8	Impact of pH changes on metal oxide nanoparticle behaviour during artificial digestion. Food and Function, 2021, 12, 1452-1457.	2.1	3
9	Cellular Uptake and Toxicological Effects of Differently Sized Zinc Oxide Nanoparticles in Intestinal Cells. Toxics, 2021, 9, 96.	1.6	20
10	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
11	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
12	Impact of different roasting conditions on sensory properties and health-related compounds of oat products. Food Chemistry, 2020, 307, 125548.	4.2	26
13	Nutrient Composition of Different Hazelnut Cultivars Grown in Germany. Foods, 2020, 9, 1596.	1.9	17
14	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
15	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
16	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
17	In Vitro Digested Nut Oils Attenuate the Lipopolysaccharide-Induced Inflammatory Response in Macrophages. Nutrients, 2019, 11, 503.	1.7	7
18	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

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19	High phosphorus intake and gut-related parameters – results of a randomized placebo-controlled human intervention study. Nutrition Journal, 2018, 17, 23.	1.5	31
20	Habitual Intakes, Food Sources and Excretions of Phosphorus and Calcium in Three German Study Collectives. Nutrients, 2018, 10, 171.	1.7	23
21	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
22	Chemopreventive Potential of In Vitro Fermented Raw and Roasted Hazelnuts in LT97 Colon Adenoma Cells. Anticancer Research, 2018, 38, 83-93.	0.5	10
23	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
24	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
25	In vitro–fermented raw and roasted walnuts induce expression of CAT and CSTT2 genes, growth inhibition, and apoptosis in LT97 colon adenoma cells. Nutrition Research, 2017, 47, 72-80.	1.3	16
26	B-vitamins, carotenoids and \hat{l} ±-/ \hat{l} ³ -tocopherol in raw and roasted nuts. Food Chemistry, 2017, 221, 222-227.	4.2	88
27	Chemopreventive Potential of Raw and Roasted Pistachios Regarding Colon Carcinogenesis. Nutrients, 2017, 9, 1368.	1.7	13
28	Comet assay: an essential tool in toxicological research. Archives of Toxicology, 2016, 90, 2315-2336.	1.9	102
29	Insulin-IGF signaling affects cell transformation in the BALB/c 3T3 cell model. Scientific Reports, 2016, 6, 37120.	1.6	8
30	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
31	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
32	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
33	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
34	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
35	Influence of roasting conditions on health-related compounds in different nuts. Food Chemistry, 2015, 180, 77-85.	4.2	90
36	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

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#	Article	IF	CITATIONS
37	Butyrate modulates antioxidant enzyme expression in malignant and nonâ€malignant human colon tissues. Molecular Carcinogenesis, 2015, 54, 249-260.	1.3	31
38	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
39	<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
40	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
41	Chemopreventive effects of in vitro digested and fermented bread in human colon cells. European Journal of Nutrition, 2012, 51, 827-839.	1.8	25
42	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
43	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
44	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
45	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
46	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
47	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
48	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
49	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
50	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
51	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
52	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
53	β-Carotene Reduces Bleomycin-Induced Genetic Damage in Human Lymphocytes. Toxicology and Applied Pharmacology, 2002, 179, 65-73.	1.3	24
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