

Ann-sofie Sandberg

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

155
papers

5,928
citations

41
h-index

71
g-index

163
ext. papers

6,457
ext. citations

4.3
avg, IF

5.67
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 155 | HPLC Method for Determination of inositol Tri-, Tetra-, Penta-, and Hexaphosphates in Foods and Intestinal Contents. <i>Journal of Food Science</i> , 1986 , 51, 547-550 | 3.4 | 282 |
| 154 | Bioavailability of minerals in legumes. <i>British Journal of Nutrition</i> , 2002 , 88 Suppl 3, S281-5 | 3.6 | 264 |
| 153 | Iron absorption from bread in humans: inhibiting effects of cereal fiber, phytate and inositol phosphates with different numbers of phosphate groups. <i>Journal of Nutrition</i> , 1992 , 122, 442-9 | 4.1 | 233 |
| 152 | Inositol phosphates with different numbers of phosphate groups influence iron absorption in humans. <i>American Journal of Clinical Nutrition</i> , 1999 , 70, 240-6 | 7 | 216 |
| 151 | Inhibitory effects of phytic acid and other inositol phosphates on zinc and calcium absorption in suckling rats. <i>Journal of Nutrition</i> , 1989 , 119, 211-4 | 4.1 | 200 |
| 150 | Effects of Inositol Tri-, Tetra-, Penta-, and Hexaphosphates on In Vitro Estimation of Iron Availability. <i>Journal of Food Science</i> , 1989 , 54, 159-161 | 3.4 | 145 |
| 149 | A small dose of soluble alginate-fiber affects postprandial glycemia and gastric emptying in humans with diabetes. <i>Journal of Nutrition</i> , 1991 , 121, 795-9 | 4.1 | 142 |
| 148 | Binding of Cu ²⁺ , Zn ²⁺ , and Cd ²⁺ to Inositol Tri-, Tetra-, Penta-, and Hexaphosphates. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3194-3200 | 5.7 | 130 |
| 147 | Phytate Hydrolysis by Phytase in Cereals; Effects on In Vitro Estimation of Iron Availability. <i>Journal of Food Science</i> , 1991 , 56, 1330-1333 | 3.4 | 130 |
| 146 | Experimental model for in vivo determination of dietary fibre and its effect on the absorption of nutrients in the small intestine. <i>British Journal of Nutrition</i> , 1981 , 45, 283-94 | 3.6 | 125 |
| 145 | Dietary <i>Aspergillus niger</i> phytase increases iron absorption in humans. <i>Journal of Nutrition</i> , 1996 , 126, 476-80 | 4.1 | 121 |
| 144 | Effect of dietary phytase on the digestion of phytate in the stomach and small intestine of humans. <i>Journal of Nutrition</i> , 1988 , 118, 469-73 | 4.1 | 113 |
| 143 | Determination of Isomers of Inositol Mono- to Hexaphosphates in Selected Foods and Intestinal Contents Using High-Performance Ion Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 431-436 | 5.7 | 109 |
| 142 | High dietary calcium level decreases colonic phytate degradation in pigs fed a rapeseed diet. <i>Journal of Nutrition</i> , 1993 , 123, 559-66 | 4.1 | 99 |
| 141 | Lactic Fermentation of Non-Tannin and High-Tannin Cereals: Effects on In Vitro Estimation of Iron Availability and Phytate Hydrolysis. <i>Journal of Food Science</i> , 1993 , 58, 408-412 | 3.4 | 97 |
| 140 | Degradation products of bran phytate formed during digestion in the human small intestine: effect of extrusion cooking on digestibility. <i>Journal of Nutrition</i> , 1987 , 117, 2061-5 | 4.1 | 94 |
| 139 | Rapid analysis of inositol phosphates. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1695-701 | 5.7 | 93 |

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|-----|--|-----|----|
| 138 | Absorption of zinc and retention of calcium: dose-dependent inhibition by phytate. <i>Journal of Trace Elements in Medicine and Biology</i> , 2006 , 20, 49-57 | 4.1 | 89 |
| 137 | Reduction in the Levels of Phytate During Wholemeal Bread Making; Effect of Yeast and Wheat Phytases. <i>Journal of Cereal Science</i> , 1996 , 23, 257-264 | 3.8 | 87 |
| 136 | The usefulness of in vitro models to predict the bioavailability of iron and zinc: a consensus statement from the HarvestPlus expert consultation. <i>International Journal for Vitamin and Nutrition Research</i> , 2005 , 75, 371-4 | 1.7 | 86 |
| 135 | Phytate degradation during breadmaking: Effect of phytase addition. <i>Journal of Cereal Science</i> , 1992 , 15, 281-294 | 3.8 | 86 |
| 134 | Phytogenic and microbial phytases in human nutrition. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 823-833 | 3.8 | 79 |
| 133 | Extrusion cooking of a high-fibre cereal product. 1. Effects on digestibility and absorption of protein, fat, starch, dietary fibre and phytate in the small intestine. <i>British Journal of Nutrition</i> , 1986 , 55, 245-54 | 3.6 | 79 |
| 132 | The effect of wheat bran on the absorption of minerals in the small intestine. <i>British Journal of Nutrition</i> , 1982 , 48, 185-91 | 3.6 | 75 |
| 131 | Phytate Reduction in Oats during Malting. <i>Journal of Food Science</i> , 1992 , 57, 994-997 | 3.4 | 73 |
| 130 | Organic acids influence iron uptake in the human epithelial cell line Caco-2. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6233-8 | 5.7 | 72 |
| 129 | A randomized longitudinal dietary intervention study during pregnancy: effects on fish intake, phospholipids, and body composition. <i>Nutrition Journal</i> , 2015 , 14, 1 | 4.3 | 71 |
| 128 | Improved zinc and iron absorption from breakfast meals containing malted oats with reduced phytate content. <i>British Journal of Nutrition</i> , 1996 , 76, 677-88 | 3.6 | 70 |
| 127 | High-Performance Chromatographic Separation of Inositol Phosphate Isomers on Strong Anion Exchange Columns. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1877-1882 | 5.7 | 67 |
| 126 | Inositol hexaphosphate hydrolysis by Baker's yeast. Capacity, kinetics, and degradation products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 100-4 | 5.7 | 62 |
| 125 | Phytate reduction in bread containing oat flour, oat bran or rye bran. <i>Journal of Cereal Science</i> , 1991 , 14, 141-149 | 3.8 | 61 |
| 124 | Phytate, zinc, iron and calcium content of common Bolivian Food, and implications for mineral bioavailability. <i>Journal of Food Composition and Analysis</i> , 2015 , 39, 111-119 | 4.1 | 57 |
| 123 | Production process for high-quality pea-protein isolate with low content of oligosaccharides and phytate. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1208-12 | 5.7 | 57 |
| 122 | Extrusion cooking of a high-fibre cereal product. 2. Effects on apparent absorption of zinc, iron, calcium, magnesium and phosphorus in humans. <i>British Journal of Nutrition</i> , 1986 , 55, 255-60 | 3.6 | 54 |
| 121 | Simultaneous and sensitive analysis of Cu, Ni, Zn, Co, Mn, and Fe in food and biological samples by ion chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 59-65 | 5.7 | 51 |

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|-----|---|-----|----|
| 120 | The effect of food processing on phytate hydrolysis and availability of iron and zinc. <i>Advances in Experimental Medicine and Biology</i> , 1991 , 289, 499-508 | 3.6 | 51 |
| 119 | Processing of quinoa (<i>Chenopodium quinoa</i> , Willd): effects on in vitro iron availability and phytate hydrolysis. <i>International Journal of Food Sciences and Nutrition</i> , 1999 , 50, 203-11 | 3.7 | 48 |
| 118 | Phytate degradation by human gut isolated <i>Bifidobacterium pseudocatenulatum</i> ATCC27919 and its probiotic potential. <i>International Journal of Food Microbiology</i> , 2009 , 135, 7-14 | 5.8 | 43 |
| 117 | Herring (<i>Clupea harengus</i>) intake influences lipoproteins but not inflammatory and oxidation markers in overweight men. <i>British Journal of Nutrition</i> , 2009 , 101, 383-90 | 3.6 | 43 |
| 116 | The type of thermal feed treatment influences the inositol phosphate composition. <i>Animal Feed Science and Technology</i> , 2007 , 132, 137-147 | 3 | 43 |
| 115 | Determination of oligosaccharides in foods, diets, and intestinal contents by high-temperature gas chromatography and gas chromatography/mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2404-2412 | 5.7 | 43 |
| 114 | Increased iron bioavailability from lactic-fermented vegetables is likely an effect of promoting the formation of ferric iron (Fe(3+)). <i>European Journal of Nutrition</i> , 2016 , 55, 373-82 | 5.2 | 40 |
| 113 | Effects of malting on α -glucanase and phytase activity in barley grain. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 904-912 | 4.3 | 40 |
| 112 | Improved iron solubility in carrot juice fermented by homo- and hetero-fermentative lactic acid bacteria. <i>Food Microbiology</i> , 2005 , 22, 53-61 | 6 | 39 |
| 111 | Metabolism of extracellular inositol hexaphosphate (phytate) by <i>Saccharomyces cerevisiae</i> . <i>International Journal of Food Microbiology</i> , 2004 , 97, 157-69 | 5.8 | 38 |
| 110 | Degradation of phytate by high-phytase <i>Saccharomyces cerevisiae</i> strains during simulated gastrointestinal digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5438-44 | 5.7 | 36 |
| 109 | A new approach to measuring vitamin D in human adipose tissue using time-of-flight secondary ion mass spectrometry: a pilot study. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2014 , 138, 295-301 | 6.7 | 34 |
| 108 | Phytate content is reduced and α -glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 653-662 | 4.3 | 33 |
| 107 | Phytate degradation by micro-organisms in synthetic media and pea flour. <i>Journal of Applied Microbiology</i> , 2002 , 93, 197-204 | 4.7 | 33 |
| 106 | Apparent small intestinal absorption of nitrogen and minerals from soy and meat-protein-based diets. A study on human ileostomy subjects. <i>Journal of Nutrition</i> , 1986 , 116, 2209-18 | 4.1 | 33 |
| 105 | Determination of Fe ²⁺ and Fe ³⁺ in Aqueous Solutions Containing Food Chelators by Differential Pulse Anodic Stripping Voltammetry. <i>Electroanalysis</i> , 2010 , 22, 1090-1096 | 3 | 32 |
| 104 | Analysis of Inositol Mono- and Diphosphate Isomers Using High-Performance Ion Chromatography and Pulsed Amperometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4668-4673 | 5.7 | 32 |
| 103 | Biomarkers of food intake and nutrient status are associated with glucose tolerance status and development of type 2 diabetes in older Swedish women. <i>American Journal of Clinical Nutrition</i> , 2017 , 106, 1302-1310 | 7 | 31 |

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|-----|---|-----|----|
| 102 | Methods and options in vitro dialyzability; benefits and limitations. <i>International Journal for Vitamin and Nutrition Research</i> , 2005 , 75, 395-404 | 1.7 | 31 |
| 101 | Combined impact of pH and organic acids on iron uptake by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7820-4 | 5.7 | 31 |
| 100 | In vitro and in vivo degradation of myo-inositol hexakisphosphate by a phytase from <i>Citrobacter braakii</i> . <i>Archives of Animal Nutrition</i> , 2012 , 66, 431-44 | 2.7 | 30 |
| 99 | Ascorbic acid uptake affects ferritin, Dcytb and Nramp2 expression in Caco-2 cells. <i>European Journal of Nutrition</i> , 2008 , 47, 401-8 | 5.2 | 30 |
| 98 | Malting of oats in a pilot-plant process. Effects of heat treatment, storage and soaking conditions on phytate reduction. <i>Journal of Cereal Science</i> , 1995 , 21, 87-95 | 3.8 | 29 |
| 97 | Lactic acid fermentation stimulated iron absorption by Caco-2 cells is associated with increased soluble iron content in carrot juice. <i>British Journal of Nutrition</i> , 2006 , 96, 705-11 | 3.6 | 29 |
| 96 | Herring and Beef Meals Lead to Differences in Plasma 2-Aminoadipic Acid, Alanine, 4-Hydroxyproline, Cetoleic Acid, and Docosahexaenoic Acid Concentrations in Overweight Men. <i>Journal of Nutrition</i> , 2015 , 145, 2456-63 | 4.1 | 28 |
| 95 | Antioxidative properties of press juice from herring (<i>Clupea harengus</i>) against hemoglobin (Hb) mediated oxidation of washed cod mince. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9581-91 | 5.7 | 28 |
| 94 | Phytate Reduction in Brown Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Food Science</i> , 1995 , 60, 149-152 | 3.4 | 28 |
| 93 | The Polyunsaturated Fatty Acids Arachidonic Acid and Docosahexaenoic Acid Induce Mouse Dendritic Cells Maturation but Reduce T-Cell Responses In Vitro. <i>PLoS ONE</i> , 2015 , 10, e0143741 | 3.7 | 27 |
| 92 | A Simultaneous Metabolic Profiling and Quantitative Multimetabolite Metabolomic Method for Human Plasma Using Gas-Chromatography Tandem Mass Spectrometry. <i>Journal of Proteome Research</i> , 2016 , 15, 259-65 | 5.6 | 26 |
| 91 | Reduction of phytate content while preserving minerals during whole grain cereal tempe fermentation. <i>Journal of Cereal Science</i> , 2006 , 44, 154-160 | 3.8 | 26 |
| 90 | Proposing a Caco-2/HepG2 cell model for in vitro iron absorption studies. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 710-5 | 6.3 | 24 |
| 89 | High levels of both n-3 and n-6 long-chain polyunsaturated fatty acids in cord serum phospholipids predict allergy development. <i>PLoS ONE</i> , 2013 , 8, e67920 | 3.7 | 24 |
| 88 | <i>Peniophora lycii</i> phytase is stable and degrades phytate and solubilises minerals in vitro during simulation of gastrointestinal digestion in the pig. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2700-8 | 4.3 | 24 |
| 87 | Herring (<i>Clupea harengus</i>) supplemented diet influences risk factors for CVD in overweight subjects. <i>European Journal of Clinical Nutrition</i> , 2007 , 61, 1106-13 | 5.2 | 24 |
| 86 | Biomarkers for predicting type 2 diabetes development-Can metabolomics improve on existing biomarkers?. <i>PLoS ONE</i> , 2017 , 12, e0177738 | 3.7 | 24 |
| 85 | Food and Nutrient Intake during Pregnancy in Relation to Maternal Characteristics: Results from the NICE Birth Cohort in Northern Sweden. <i>Nutrients</i> , 2019 , 11, | 6.7 | 23 |

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|----|--|-----|----|
| 84 | Comparison between steeping and pelleting a mixed diet at different calcium levels on phytate degradation in pigs. <i>Canadian Journal of Animal Science</i> , 1997 , 77, 471-477 | 0.9 | 23 |
| 83 | Substrates available for colonic fermentation from oat, barley and wheat bread diets. A study in ileostomy subjects. <i>British Journal of Nutrition</i> , 1996 , 76, 797-808 | 3.6 | 23 |
| 82 | A high-throughput method for liquid chromatography-tandem mass spectrometry determination of plasma alkylresorcinols, biomarkers of whole grain wheat and rye intake. <i>Analytical Biochemistry</i> , 2016 , 499, 1-7 | 3.1 | 22 |
| 81 | Optimal conditions for phytate degradation, estimation of phytase activity, and localization of phytate in barley (cv. Blenheim). <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4647-55 | 5.7 | 22 |
| 80 | Inositol phosphates influence iron uptake in Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1109-13 | 5.7 | 22 |
| 79 | Nutritional and antinutritional composition of fava bean (<i>Vicia faba</i> L., var. minor) cultivars. <i>Food Research International</i> , 2021 , 140, 110038 | 7 | 22 |
| 78 | Fat intake and breast milk fatty acid composition in farming and nonfarming women and allergy development in the offspring. <i>Pediatric Research</i> , 2016 , 79, 114-23 | 3.2 | 21 |
| 77 | Single Nucleotide Polymorphisms in the FADS Gene Cluster but not the ELOVL2 Gene are Associated with Serum Polyunsaturated Fatty Acid Composition and Development of Allergy (in a Swedish Birth Cohort). <i>Nutrients</i> , 2015 , 7, 10100-15 | 6.7 | 21 |
| 76 | Plasma phospholipid EPA and DHA in relation to atherosclerosis in 61-year-old men. <i>Atherosclerosis</i> , 2009 , 205, 574-8 | 3.1 | 21 |
| 75 | Eicosapentaenoic and docosahexaenoic acid-enriched high fat diet delays the development of fatty liver in mice. <i>Lipids in Health and Disease</i> , 2015 , 14, 74 | 4.4 | 20 |
| 74 | Long-chain polyunsaturated fatty acids are consumed during allergic inflammation and affect T helper type 1 (Th1)- and Th2-mediated hypersensitivity differently. <i>Clinical and Experimental Immunology</i> , 2010 , 160, 411-9 | 6.2 | 20 |
| 73 | Interaction of phytate with protein and minerals in a soybean/maize meal blend depends on pH and calcium addition. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1886-1892 | 4.3 | 20 |
| 72 | Prolonged transit time through the stomach and small intestine improves iron dialyzability and uptake in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5131-6 | 5.7 | 20 |
| 71 | The effects of hydrothermal processing and germination on Fe speciation and Fe bioaccessibility to human intestinal Caco-2 cells in Tartary buckwheat. <i>Food Chemistry</i> , 2016 , 199, 782-90 | 8.5 | 19 |
| 70 | Phytate content and phytate degradation by endogenous phytase in pea (<i>Pisum sativum</i>). <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 1139-1144 | 4.3 | 19 |
| 69 | The use of caco-2 cells to estimate fe absorption in humans—a critical appraisal. <i>International Journal for Vitamin and Nutrition Research</i> , 2010 , 80, 307-13 | 1.7 | 19 |
| 68 | Low-level maternal exposure to cadmium, lead, and mercury and birth outcomes in a Swedish prospective birth-cohort. <i>Environmental Pollution</i> , 2020 , 265, 114986 | 9.3 | 18 |
| 67 | Hydrothermal treatment and malting of barley improved zinc absorption but not calcium absorption in humans. <i>European Journal of Clinical Nutrition</i> , 2003 , 57, 1507-13 | 5.2 | 18 |

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|----|---|-----|----|
| 66 | Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of β -glucan. <i>Journal of Cereal Science</i> , 2005 , 42, 243-254 | 3.8 | 18 |
| 65 | Vitamin B12 as a potential compliance marker for fish intake. <i>European Journal of Nutrition</i> , 2014 , 53, 1327-33 | 5.2 | 17 |
| 64 | Low breast milk levels of long-chain n-3 fatty acids in allergic women, despite frequent fish intake. <i>Clinical and Experimental Allergy</i> , 2011 , 41, 505-15 | 4.1 | 17 |
| 63 | Changes in the antioxidative property of herring (<i>Clupea harengus</i>) press juice during a simulated gastrointestinal digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10977-85 | 5.7 | 17 |
| 62 | Identifying molecular effects of diet through systems biology: influence of herring diet on sterol metabolism and protein turnover in mice. <i>PLoS ONE</i> , 2010 , 5, e12361 | 3.7 | 16 |
| 61 | Sourdough fermentation of wheat flour does not prevent the interaction of transglutaminase 2 with β -gliadin or gluten. <i>Nutrients</i> , 2015 , 7, 2134-44 | 6.7 | 15 |
| 60 | A maternal diet of fatty fish reduces body fat of offspring compared with a maternal diet of beef and a post-weaning diet of fish improves insulin sensitivity and lipid profile in adult C57BL/6 male mice. <i>Acta Physiologica</i> , 2013 , 209, 220-34 | 5.6 | 15 |
| 59 | Fecal short chain fatty acids in children living on farms and a link between valeric acid and protection from eczema. <i>Scientific Reports</i> , 2020 , 10, 22449 | 4.9 | 15 |
| 58 | Inhibitory effect of known antioxidants and of press juice from herring (<i>Clupea harengus</i>) light muscle on the generation of free radicals in human monocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8212-21 | 5.7 | 14 |
| 57 | Effect of fermentation and dry roasting on the nutritional quality and sensory attributes of quinoa. <i>Food Science and Nutrition</i> , 2019 , 7, 3902-3911 | 3.2 | 14 |
| 56 | The Omega-3 Fatty Acids EPA and DHA, as a Part of a Murine High-Fat Diet, Reduced Lipid Accumulation in Brown and White Adipose Tissues. <i>International Journal of Molecular Sciences</i> , 2019 , 20, | 6.3 | 14 |
| 55 | Soaking and pelleting of pig diets alters the apparent absorption and retention of minerals. <i>Canadian Journal of Animal Science</i> , 1999 , 79, 477-483 | 0.9 | 13 |
| 54 | Iron deficiency among pregnant Pakistanis in Norway and the content of phytic acid in their diet. <i>Acta Obstetrica Et Gynecologica Scandinavica</i> , 1995 , 74, 520-5 | 3.8 | 13 |
| 53 | Six Tissue Transcriptomics Reveals Specific Immune Suppression in Spleen by Dietary Polyunsaturated Fatty Acids. <i>PLoS ONE</i> , 2016 , 11, e0155099 | 3.7 | 13 |
| 52 | Serum fatty acid profile does not reflect seafood intake in adolescents with atopic eczema. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2014 , 103, 968-76 | 3.1 | 12 |
| 51 | Dietary herring improves plasma lipid profiles and reduces atherosclerosis in obese low-density lipoprotein receptor-deficient mice. <i>International Journal of Molecular Medicine</i> , 2012 , 29, 331-7 | 4.4 | 12 |
| 50 | Identification of gliadin-binding peptides by phage display. <i>BMC Biotechnology</i> , 2011 , 11, 16 | 3.5 | 12 |
| 49 | Fish and cardiovascular health. <i>Scandinavian Journal of Nutrition</i> , 2004 , 48, 119-130 | | 12 |

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|----|---|-----|----|
| 48 | Iron Supplements Containing 299v Increase Ferric Iron and Up-regulate the Ferric Reductase DCYTB in Human Caco-2/HT29 MTX Co-Cultures. <i>Nutrients</i> , 2018 , 10, | 6.7 | 12 |
| 47 | Splenic Immune Response Is Down-Regulated in C57BL/6J Mice Fed Eicosapentaenoic Acid and Docosahexaenoic Acid Enriched High Fat Diet. <i>Nutrients</i> , 2017 , 9, | 6.7 | 11 |
| 46 | Nonlinear microscopy of lipid storage and fibrosis in muscle and liver tissues of mice fed high-fat diets. <i>Journal of Biomedical Optics</i> , 2010 , 15, 066008 | 3.5 | 11 |
| 45 | Lactic acid decreases Fe(II) and Fe(III) retention but increases Fe(III) transepithelial transfer by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6919-23 | 5.7 | 11 |
| 44 | Phytate hydrolysis in pigs fed a barley-rapeseed meal diet treated with <i>Aspergillus niger</i> phytase or steeped with whey. <i>Canadian Journal of Animal Science</i> , 1998 , 78, 175-180 | 0.9 | 11 |
| 43 | No association between allergy and current 25-hydroxy vitamin D in serum or vitamin D intake. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2015 , 104, 405-13 | 3.1 | 10 |
| 42 | Evaluation of occasional nonresponse of a washed cod mince model to hemoglobin (Hb)-mediated oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4429-35 | 5.7 | 10 |
| 41 | Eicosapentaenoic and Docosahexaenoic Acid-Enriched High Fat Diet Delays Skeletal Muscle Degradation in Mice. <i>Nutrients</i> , 2016 , 8, | 6.7 | 10 |
| 40 | Diet in 1-year-old farm and control children and allergy development: results from the FARMFLORA birth cohort. <i>Food and Nutrition Research</i> , 2016 , 60, 32721 | 3.1 | 9 |
| 39 | Iron transport through ferroportin is induced by intracellular ascorbate and involves IRP2 and HIF2. <i>Nutrients</i> , 2014 , 6, 249-60 | 6.7 | 9 |
| 38 | Influence of herring (<i>Clupea harengus</i>) and herring fractions on metabolic status in rats fed a high energy diet. <i>Acta Physiologica</i> , 2009 , 196, 303-14 | 5.6 | 9 |
| 37 | Impaired uptake of beta-carotene by Caco-2 human intestinal cells in the presence of iron. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 5, 125-35 | 3.7 | 9 |
| 36 | Serum fatty acids in infants, reflecting family fish consumption, were inversely associated with allergy development but not related to farm residence. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2016 , 105, 1462-1471 | 3.1 | 9 |
| 35 | Nutritional impact on Immunological maturation during Childhood in relation to the Environment (NICE): a prospective birth cohort in northern Sweden. <i>BMJ Open</i> , 2018 , 8, e022013 | 3 | 9 |
| 34 | Habitual high intake of fatty fish is related to lower levels of F2-isoprostane in healthy women. <i>Nutrition</i> , 2015 , 31, 847-52 | 4.8 | 8 |
| 33 | Circulating Linoleic Acid is Associated with Improved Glucose Tolerance in Women after Gestational Diabetes. <i>Nutrients</i> , 2018 , 10, | 6.7 | 8 |
| 32 | Low-phytate wholegrain bread instead of high-phytate wholegrain bread in a total diet context did not improve iron status of healthy Swedish females: a 12-week, randomized, parallel-design intervention study. <i>European Journal of Nutrition</i> , 2019 , 58, 853-864 | 5.2 | 7 |
| 31 | Iron regulates the uptake of ascorbic acid and the expression of sodium-dependent vitamin C transporter 1 (SVCT1) in human intestinal Caco-2 cells. <i>British Journal of Nutrition</i> , 2011 , 105, 1734-40 | 3.6 | 7 |

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|----|---|------|---|
| 30 | Enzyme pre-treatment of soybean meal: Effects on non-starch carbohydrates, protein, phytic acid, and saponin biotransformation and digestibility in mink (Neovison vison). <i>Animal Feed Science and Technology</i> , 2018 , 236, 1-13 | 3 | 7 |
| 29 | Developing functional ingredients: a case study of pea protein 2011 , 358-382 | | 6 |
| 28 | Blocking peptides decrease tissue transglutaminase processing of gliadin in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10150-5 | 5.7 | 6 |
| 27 | Determination of the retention of ⁴⁷ Ca by whole-body counting. <i>Applied Radiation and Isotopes</i> , 2000 , 52, 1441-50 | 1.7 | 6 |
| 26 | Postprandial lipid and insulin responses among healthy, overweight men to mixed meals served with baked herring, pickled herring or baked, minced beef. <i>European Journal of Nutrition</i> , 2015 , 54, 945-58 | 5.2 | 5 |
| 25 | Herring and chicken/pork meals lead to differences in plasma levels of TCA intermediates and arginine metabolites in overweight and obese men and women. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600400 | 5.9 | 5 |
| 24 | Dephytinisation of Sangak and Barbari bread made from different extraction rate flours increases iron and zinc bioaccessibility in Caco-2 cells. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2252-2258 | 3.8 | 5 |
| 23 | Umbilical cord blood metabolome differs in relation to delivery mode, birth order and sex, maternal diet and possibly future allergy development in rural children. <i>PLoS ONE</i> , 2021 , 16, e0242978 | 3.7 | 5 |
| 22 | Maternal Intake of Cow Milk during Lactation Is Associated with Lower Prevalence of Food Allergy in Offspring. <i>Nutrients</i> , 2020 , 12, | 6.7 | 4 |
| 21 | Cord Blood Levels of EPA, a Marker of Fish Intake, Correlate with Infants' T- and B-Lymphocyte Phenotypes and Risk for Allergic Disease. <i>Nutrients</i> , 2020 , 12, | 6.7 | 3 |
| 20 | Reply to the comments by Vorland et al. on our paper: "low-phytate wholegrain bread instead of high-phytate wholegrain bread in a total diet context did not improve iron status of healthy Swedish females: a 12-week, randomized, parallel-design intervention study". <i>European Journal of Nutrition</i> , 2020 , 59, 2815-2817 | 5.2 | 3 |
| 19 | Protein extraction from cold-pressed hempseed press cake: From laboratory to pilot scale.. <i>Journal of Food Science</i> , 2021 , | 3.4 | 3 |
| 18 | The development of a novel ferric phytate compound for iron fortification of bouillons (part I). <i>Scientific Reports</i> , 2020 , 10, 5340 | 4.9 | 2 |
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