Ann-sofie Sandberg

List of Publications by Year in Descending Order

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	Maternal characteristics and pregnancy outcomes in the NICE birth cohort: an assessment of self-selection bias.. *Journal of Maternal-Fetal and Neonatal Medicine*, **2022**, 1-9	2	1
154	Pilot-Scale Protein Recovery from Cold-Pressed Rapeseed Press Cake: Influence of Solids Recirculation. *Processes*, **2022**, 10, 557	2.9	
153	Potential Negative Effects of Whole grain Consumption **2021**, 337-350		
152	Associations of maternal and infant metabolomes with immune maturation and allergy development at 12 months in the Swedish NICE-cohort. *Scientific Reports*, **2021**, 11, 12706	4.9	2
151	Umbilical cord blood metabolome differs in relation to delivery mode, birth order and sex, maternal diet and possibly future allergy development in rural children. *PLoS ONE*, **2021**, 16, e0242978	3.7	5
150	Nutritional and antinutritional composition of fava bean (Vicia faba L., var. minor) cultivars. *Food Research International*, **2021**, 140, 110038	7	22
149	Thyroid hormones in relation to toxic metal exposure in pregnancy, and potential interactions with iodine and selenium. *Environment International*, **2021**, 157, 106869	12.9	1
148	Infant Iodine and Selenium Status in Relation to Maternal Status and Diet During Pregnancy and Lactation.. *Frontiers in Nutrition*, **2021**, 8, 733602	6.2	2
147	Protein extraction from cold-pressed hempseed press cake: From laboratory to pilot scale.. *Journal of Food Science*, **2021**,	3.4	3
146	Low-level maternal exposure to cadmium, lead, and mercury and birth outcomes in a Swedish prospective birth-cohort. *Environmental Pollution*, **2020**, 265, 114986	9.3	18
145	The development of a novel ferric phytate compound for iron fortification of bouillons (part I). *Scientific Reports*, **2020**, 10, 5340	4.9	2
144	Fecal short chain fatty acids in children living on farms and a link between valeric acid and protection from eczema. *Scientific Reports*, **2020**, 10, 22449	4.9	15
143	Cord Blood Levels of EPA, a Marker of Fish Intake, Correlate with Infants T- and B-Lymphocyte Phenotypes and Risk for Allergic Disease. *Nutrients*, **2020**, 12,	6.7	3
142	Maternal Intake of Cow Milk during Lactation Is Associated with Lower Prevalence of Food Allergy in Offspring. *Nutrients*, **2020**, 12,	6.7	4
141	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". *European Journal of Nutrition*, **2020**, 59, 2815-2817	5.2	3
140	Exposure to a Farm Environment During Pregnancy Increases the Proportion of Arachidonic Acid in the Cord Sera of Offspring. *Nutrients*, **2019**, 11,	6.7	1
139	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. *European Journal of Nutrition*, **2019**, 58, 853-864	5.2	7

138	Food and Nutrient Intake during Pregnancy in Relation to Maternal Characteristics: Results from the NICE Birth Cohort in Northern Sweden. *Nutrients*, **2019**, 11,	6.7	23
137	Effect of fermentation and dry roasting on the nutritional quality and sensory attributes of quinoa. *Food Science and Nutrition*, **2019**, 7, 3902-3911	3.2	14
136	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. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	14
135	An iron supplement containing L. plantarum increases ferric iron and up-regulates the ferric reductase Dcytb in human Caco-2/HT29 MTX co-cultures. *FASEB Journal*, **2018**, 32, 874.2	0.9	
134	Enzyme pre-treatment of soybean meal: Effects on non-starch carbohydrates, protein, phytic acid, and saponin biotransformation and digestibility in mink (Neovison vison). *Animal Feed Science and Technology*, **2018**, 236, 1-13	3	7
133	Circulating Linoleic Acid is Associated with Improved Glucose Tolerance in Women after Gestational Diabetes. *Nutrients*, **2018**, 10,	6.7	8
132	Iron Supplements Containing 299v Increase Ferric Iron and Up-regulate the Ferric Reductase DCYTB in Human Caco-2/HT29 MTX Co-Cultures. *Nutrients*, **2018**, 10,	6.7	12
131	Nutritional impact on Immunological maturation during Childhood in relation to the Environment (NICE): a prospective birth cohort in northern Sweden. *BMJ Open*, **2018**, 8, e022013	3	9
130	Splenic Immune Response Is Down-Regulated in C57BL/6J Mice Fed Eicosapentaenoic Acid and Docosahexaenoic Acid Enriched High Fat Diet. *Nutrients*, **2017**, 9,	6.7	11
129	Biomarkers of food intake and nutrient status are associated with glucose tolerance status and development of type 2 diabetes in older Swedish women. *American Journal of Clinical Nutrition*, **2017**, 106, 1302-1310	7	31
128	Herring and chicken/pork meals lead to differences in plasma levels of TCA intermediates and arginine metabolites in overweight and obese men and women. *Molecular Nutrition and Food Research*, **2017**, 61, 1600400	5.9	5
127	Biomarkers for predicting type 2 diabetes development-Can metabolomics improve on existing biomarkers?. *PLoS ONE*, **2017**, 12, e0177738	3.7	24
126	Diet in 1-year-old farm and control children and allergy development: results from the FARMFLORA birth cohort. *Food and Nutrition Research*, **2016**, 60, 32721	3.1	9
125	Increased iron bioavailability from lactic-fermented vegetables is likely an effect of promoting the formation of ferric iron (Fe(3+)). *European Journal of Nutrition*, **2016**, 55, 373-82	5.2	40
124	A Simultaneous Metabolic Profiling and Quantitative Multimetabolite Metabolomic Method for Human Plasma Using Gas-Chromatography Tandem Mass Spectrometry. *Journal of Proteome Research*, **2016**, 15, 259-65	5.6	26
123	A high-throughput method for liquid chromatography-tandem mass spectrometry determination of plasma alkylresorcinols, biomarkers of whole grain wheat and rye intake. *Analytical Biochemistry*, **2016**, 499, 1-7	3.1	22
122	The effects of hydrothermal processing and germination on Fe speciation and Fe bioaccessibility to human intestinal Caco-2 cells in Tartary buckwheat. *Food Chemistry*, **2016**, 199, 782-90	8.5	19
121	Fat intake and breast milk fatty acid composition in farming and nonfarming women and allergy development in the offspring. *Pediatric Research*, **2016**, 79, 114-23	3.2	21

120	Eicosapentaenoic and Docosahexaenoic Acid-Enriched High Fat Diet Delays Skeletal Muscle Degradation in Mice. *Nutrients*, **2016**, 8,	6.7	10
119	Six Tissue Transcriptomics Reveals Specific Immune Suppression in Spleen by Dietary Polyunsaturated Fatty Acids. *PLoS ONE*, **2016**, 11, e0155099	3.7	13
118	Serum fatty acids in infants, reflecting family fish consumption, were inversely associated with allergy development but not related to farm residence. *Acta Paediatrica, International Journal of Paediatrics*, **2016**, 105, 1462-1471	3.1	9
117	Phytate, zinc, iron and calcium content of common Bolivian food, and implications for mineral bioavailability. *Journal of Food Composition and Analysis*, **2015**, 39, 111-119	4.1	57
116	Habitual high intake of fatty fish is related to lower levels of F isoprostane in healthy women. *Nutrition*, **2015**, 31, 847-52	4.8	8
115	A randomized longitudinal dietary intervention study during pregnancy: effects on fish intake, phospholipids, and body composition. *Nutrition Journal*, **2015**, 14, 1	4.3	71
114	Herring and Beef Meals Lead to Differences in Plasma 2-Aminoadipic Acid, Alanine, 4-Hydroxyproline, Cetoleic Acid, and Docosahexaenoic Acid Concentrations in Overweight Men. *Journal of Nutrition*, **2015**, 145, 2456-63	4.1	28
113	Postprandial lipid and insulin responses among healthy, overweight men to mixed meals served with baked herring, pickled herring or baked, minced beef. *European Journal of Nutrition*, **2015**, 54, 945-58	5.2	5
112	Eicosapentaenoic and docosahexaenoic acid-enriched high fat diet delays the development of fatty liver in mice. *Lipids in Health and Disease*, **2015**, 14, 74	4.4	20
111	Sourdough fermentation of wheat flour does not prevent the interaction of transglutaminase 2 with -gliadin or gluten. *Nutrients*, **2015**, 7, 2134-44	6.7	15
110	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). *Nutrients*, **2015**, 7, 10100-15	6.7	21
109	The Polyunsaturated Fatty Acids Arachidonic Acid and Docosahexaenoic Acid Induce Mouse Dendritic Cells Maturation but Reduce T-Cell Responses In Vitro. *PLoS ONE*, **2015**, 10, e0143741	3.7	27
108	No association between allergy and current 25-hydroxy vitamin D in serum or vitamin D intake. *Acta Paediatrica, International Journal of Paediatrics*, **2015**, 104, 405-13	3.1	10
107	Increased Ferric Iron Species in Lactic Fermented Vegetables May Improve Iron Absorption. *FASEB Journal*, **2015**, 29, LB326	0.9	
106	A new approach to measuring vitamin D in human adipose tissue using time-of-flight secondary ion mass spectrometry: a pilot study. *Journal of Photochemistry and Photobiology B: Biology*, **2014**, 138, 295-301	6.7	34
105	Proposing a Caco-2/HepG2 cell model for in vitro iron absorption studies. *Journal of Nutritional Biochemistry*, **2014**, 25, 710-5	6.3	24
104	Iron transport through ferroportin is induced by intracellular ascorbate and involves IRP2 and HIF2 *Nutrients*, **2014**, 6, 249-60	6.7	9
103	Serum fatty acid profile does not reflect seafood intake in adolescents with atopic eczema. *Acta Paediatrica, International Journal of Paediatrics*, **2014**, 103, 968-76	3.1	12

102	Vitamin B12 as a potential compliance marker for fish intake. *European Journal of Nutrition*, **2014**, 53, 1327-33	5.2	17
101	Ascorbate-induced iron transport through ferroportin involves IRP2 and HIF2Ξ(1042.2). *FASEB Journal*, **2014**, 28, 1042.2	0.9	
100	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. *Acta Physiologica*, **2013**, 209, 220-34	5.6	15
99	High levels of both n-3 and n-6 long-chain polyunsaturated fatty acids in cord serum phospholipids predict allergy development. *PLoS ONE*, **2013**, 8, e67920	3.7	24
98	Improvement of the intestinal Caco-2 cell model for iron absorption studies by the introduction of liver (HepG2) cells. *FASEB Journal*, **2013**, 27, 223.3	0.9	
97	In vitro and in vivo degradation of myo-inositol hexakisphosphate by a phytase from Citrobacter braakii. *Archives of Animal Nutrition*, **2012**, 66, 431-44	2.7	30
96	Dephytinisation of Sangak and Barbari bread made from different extraction rate flours increases iron and zinc bioaccessibility in Caco-2 cells. *International Journal of Food Science and Technology*, **2012**, 47, 2252-2258	3.8	5
95	Dietary herring improves plasma lipid profiles and reduces atherosclerosis in obese low-density lipoprotein receptor-deficient mice. *International Journal of Molecular Medicine*, **2012**, 29, 331-7	4.4	12
94	The iron transporter ferroportin is regulated by ascorbate. *FASEB Journal*, **2012**, 26, 641.20	0.9	1
93	Low breast milk levels of long-chain n-3 fatty acids in allergic women, despite frequent fish intake. *Clinical and Experimental Allergy*, **2011**, 41, 505-15	4.1	17
92	Identification of gliadin-binding peptides by phage display. *BMC Biotechnology*, **2011**, 11, 16	3.5	12
91	In vitro digestive stability of complexes between gliadin and synthetic blocking peptides. *Biotechnology and Applied Biochemistry*, **2011**, 58, 190-7	2.8	
90	Developing functional ingredients: a case study of pea protein **2011**, 358-382		6
89	Iron regulates the uptake of ascorbic acid and the expression of sodium-dependent vitamin C transporter 1 (SVCT1) in human intestinal Caco-2 cells. *British Journal of Nutrition*, **2011**, 105, 1734-40	3.6	7
88	Long-chain polyunsaturated fatty acids are consumed during allergic inflammation and affect T helper type 1 (Th1)- and Th2-mediated hypersensitivity differently. *Clinical and Experimental Immunology*, **2010**, 160, 411-9	6.2	20
87	Identifying molecular effects of diet through systems biology: influence of herring diet on sterol metabolism and protein turnover in mice. *PLoS ONE*, **2010**, 5, e12361	3.7	16
86	Nonlinear microscopy of lipid storage and fibrosis in muscle and liver tissues of mice fed high-fat diets. *Journal of Biomedical Optics*, **2010**, 15, 066008	3.5	11
85	Determination of Fe2+ and Fe3+ in Aqueous Solutions Containing Food Chelators by Differential Pulse Anodic Stripping Voltammetry. *Electroanalysis*, **2010**, 22, 1090-1096	3	32

84	The use of caco-2 cells to estimate fe absorption in humans--a critical appraisal. *International Journal for Vitamin and Nutrition Research*, **2010**, 80, 307-13	1.7	19
83	PHYTATE **2009**, 129-139		2
82	Phytate degradation by human gut isolated Bifidobacterium pseudocatenulatum ATCC27919 and its probiotic potential. *International Journal of Food Microbiology*, **2009**, 135, 7-14	5.8	43
81	Influence of herring (Clupea harengus) and herring fractions on metabolic status in rats fed a high energy diet. *Acta Physiologica*, **2009**, 196, 303-14	5.6	9
80	Blocking peptides decrease tissue transglutaminase processing of gliadin in vitro. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10150-5	5.7	6
79	Impaired uptake of beta-carotene by Caco-2 human intestinal cells in the presence of iron. *International Journal of Food Sciences and Nutrition*, **2009**, 60 Suppl 5, 125-35	3.7	9
78	Plasma phospholipid EPA and DHA in relation to atherosclerosis in 61-year-old men. *Atherosclerosis*, **2009**, 205, 574-8	3.1	21
77	Herring (Clupea harengus) intake influences lipoproteins but not inflammatory and oxidation markers in overweight men. *British Journal of Nutrition*, **2009**, 101, 383-90	3.6	43
76	Aqueous fish extract increases survival in the mouse model of cytostatic toxicity. *Journal of Experimental and Clinical Cancer Research*, **2008**, 27, 81	12.8	2
75	Ascorbic acid uptake affects ferritin, Dcytb and Nramp2 expression in Caco-2 cells. *European Journal of Nutrition*, **2008**, 47, 401-8	5.2	30
74	Antioxidative properties of press juice from herring (Clupea harengus) against hemoglobin (Hb) mediated oxidation of washed cod mince. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9581-91	5.7	28
73	Changes in the antioxidative property of herring (Clupea harengus) press juice during a simulated gastrointestinal digestion. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10977-85	5.7	17
72	Evaluation of occasional nonresponse of a washed cod mince model to hemoglobin (Hb)-mediated oxidation. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4429-35	5.7	10
71	Interaction of phytate with protein and minerals in a soybean–maize meal blend depends on pH and calcium addition. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1886-1892	4.3	20
70	Peniophora lycii phytase is stabile and degrades phytate and solubilises minerals in vitro during simulation of gastrointestinal digestion in the pig. *Journal of the Science of Food and Agriculture*, **2007**, 87, 2700-8	4.3	24
69	Herring (Clupea harengus) supplemented diet influences risk factors for CVD in overweight subjects. *European Journal of Clinical Nutrition*, **2007**, 61, 1106-13	5.2	24
68	The type of thermal feed treatment influences the inositol phosphate composition. *Animal Feed Science and Technology*, **2007**, 132, 137-147	3	43
67	Reduction of phytate content while preserving minerals during whole grain cereal tempe fermentation. *Journal of Cereal Science*, **2006**, 44, 154-160	3.8	26

66	Inhibitory effect of known antioxidants and of press juice from herring (Clupea harengus) light muscle on the generation of free radicals in human monocytes. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8212-21	5.7	14
65	Absorption of zinc and retention of calcium: dose-dependent inhibition by phytate. *Journal of Trace Elements in Medicine and Biology*, **2006**, 20, 49-57	4.1	89
64	Lactic acid fermentation stimulated iron absorption by Caco-2 cells is associated with increased soluble iron content in carrot juice. *British Journal of Nutrition*, **2006**, 96, 705-11	3.6	29
63	Methods and options in vitro dialyzability; benefits and limitations. *International Journal for Vitamin and Nutrition Research*, **2005**, 75, 395-404	1.7	31
62	The usefulness of in vitro models to predict the bioavailability of iron and zinc: a consensus statement from the HarvestPlus expert consultation. *International Journal for Vitamin and Nutrition Research*, **2005**, 75, 371-4	1.7	86
61	Degradation of phytate by high-phytase Saccharomyces cerevisiae strains during simulated gastrointestinal digestion. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5438-44	5.7	36
60	Lactic acid decreases Fe(II) and Fe(III) retention but increases Fe(III) transepithelial transfer by Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6919-23	5.7	11
59	Improved iron solubility in carrot juice fermented by homo- and hetero-fermentative lactic acid bacteria. *Food Microbiology*, **2005**, 22, 53-61	6	39
58	Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of β-glucan. *Journal of Cereal Science*, **2005**, 42, 243-254	3.8	18
57	Fish and cardiovascular health. *Scandinavian Journal of Nutrition*, **2004**, 48, 119-130		12
56	Metabolism of extracellular inositol hexaphosphate (phytate) by Saccharomyces cerevisiae. *International Journal of Food Microbiology*, **2004**, 97, 157-69	5.8	38
55	Phytate content is reduced and β-glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. *Journal of the Science of Food and Agriculture*, **2004**, 84, 653-662	4.3	33
54	Hydrothermal treatment and malting of barley improved zinc absorption but not calcium absorption in humans. *European Journal of Clinical Nutrition*, **2003**, 57, 1507-13	5.2	18
53	Prolonged transit time through the stomach and small intestine improves iron dialyzability and uptake in vitro. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 5131-6	5.7	20
52	Combined impact of pH and organic acids on iron uptake by Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7820-4	5.7	31
51	Effects of malting on β-glucanase and phytase activity in barley grain. *Journal of the Science of Food and Agriculture*, **2002**, 82, 904-912	4.3	40
50	Extrinsic labelling of zinc and calcium in bread. *Applied Radiation and Isotopes*, **2002**, 57, 153-7	1.7	2
49	Phytogenic and microbial phytases in human nutrition. *International Journal of Food Science and Technology*, **2002**, 37, 823-833	3.8	79

48	Phytate degradation by micro-organisms in synthetic media and pea flour. *Journal of Applied Microbiology*, **2002**, 93, 197-204	4.7	33
47	Bioavailability of minerals in legumes. *British Journal of Nutrition*, **2002**, 88 Suppl 3, S281-5	3.6	264
46	Organic acids influence iron uptake in the human epithelial cell line Caco-2. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6233-8	5.7	72
45	Simultaneous and sensitive analysis of Cu, Ni, Zn, Co, Mn, and Fe in food and biological samples by ion chromatography. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 59-65	5.7	51
44	Phytate content and phytate degradation by endogenous phytase in pea (Pisum sativum). *Journal of the Science of Food and Agriculture*, **2001**, 81, 1139-1144	4.3	19
43	Production process for high-quality pea-protein isolate with low content of oligosaccharides and phytate. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1208-12	5.7	57
42	Rapid analysis of inositol phosphates. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1695-701	5.7	93
41	In vitro and in vivo Degradation of Phytate **2001**,		2
40	Determination of the retention of 47Ca by whole-body counting. *Applied Radiation and Isotopes*, **2000**, 52, 1441-50	1.7	6
39	Inositol hexaphosphate hydrolysis by Baker® yeast. Capacity, kinetics, and degradation products. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 100-4	5.7	62
38	Optimal conditions for phytate degradation, estimation of phytase activity, and localization of phytate in barley (cv. Blenheim). *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4647-55	5.7	22
37	Inositol phosphates with different numbers of phosphate groups influence iron absorption in humans. *American Journal of Clinical Nutrition*, **1999**, 70, 240-6	7	216
36	Processing of quinoa (Chenopodium quinoa, Willd): effects on in vitro iron availability and phytate hydrolysis. *International Journal of Food Sciences and Nutrition*, **1999**, 50, 203-11	3.7	48
35	Inositol phosphates influence iron uptake in Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1109-13	5.7	22
34	Soaking and pelleting of pig diets alters the apparent absorption and retention of minerals. *Canadian Journal of Animal Science*, **1999**, 79, 477-483	0.9	13
33	High-Performance Chromatographic Separation of Inositol Phosphate Isomers on Strong Anion Exchange Columns. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 1877-1882	5.7	67
32	Binding of Cu2+, Zn2+, and Cd2+ to Inositol Tri-, Tetra-, Penta-, and Hexaphosphates. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3194-3200	5.7	130
31	Phytate hydrolysis in pigs fed a barley-rapeseed meal diet treated with Aspergillus niger phytase or steeped with whey. *Canadian Journal of Animal Science*, **1998**, 78, 175-180	0.9	11

30	Comparison between steeping and pelleting a mixed diet at different calcium levels on phytate degradation in pigs. *Canadian Journal of Animal Science*, **1997**, 77, 471-477	0.9	23
29	Analysis of Inositol Mono- and Diphosphate Isomers Using High-Performance Ion Chromatography and Pulsed Amperometric Detection. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 4668-4673	5.7	32
28	Determination of Isomers of Inositol Mono- to Hexaphosphates in Selected Foods and Intestinal Contents Using High-Performance Ion Chromatography. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 431-436	5.7	109
27	Reduction in the Levels of Phytate During Wholemeal Bread Making; Effect of Yeast and Wheat Phytases. *Journal of Cereal Science*, **1996**, 23, 257-264	3.8	87
26	Improved zinc and iron absorption from breakfast meals containing malted oats with reduced phytate content. *British Journal of Nutrition*, **1996**, 76, 677-88	3.6	70
25	Substrates available for colonic fermentation from oat, barley and wheat bread diets. A study in ileostomy subjects. *British Journal of Nutrition*, **1996**, 76, 797-808	3.6	23
24	Dietary Aspergillus niger phytase increases iron absorption in humans. *Journal of Nutrition*, **1996**, 126, 476-80	4.1	121
23	Phytate Reduction in Brown Beans (Phaseolus vulgaris L.). *Journal of Food Science*, **1995**, 60, 149-152	3.4	28
22	Malting of oats in a pilot-plant process. Effects of heat treatment, storage and soaking conditions on phytate reduction. *Journal of Cereal Science*, **1995**, 21, 87-95	3.8	29
21	Iron deficiency among pregnant Pakistanis in Norway and the content of phytic acid in their diet. *Acta Obstetricia Et Gynecologica Scandinavica*, **1995**, 74, 520-5	3.8	13
20	High dietary calcium level decreases colonic phytate degradation in pigs fed a rapeseed diet. *Journal of Nutrition*, **1993**, 123, 559-66	4.1	99
19	Lactic Fermentation of Non-Tannin and High-Tannin Cereals: Effects on In Vitro Estimation of Iron Availability and Phytate Hydrolysis. *Journal of Food Science*, **1993**, 58, 408-412	3.4	97
18	Iron absorption from bread in humans: inhibiting effects of cereal fiber, phytate and inositol phosphates with different numbers of phosphate groups. *Journal of Nutrition*, **1992**, 122, 442-9	4.1	233
17	Determination of oligosaccharides in foods, diets, and intestinal contents by high-temperature gas chromatography and gas chromatography/mass spectrometry. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 2404-2412	5.7	43
16	Phytate degradation during breadmaking: Effect of phytase addition. *Journal of Cereal Science*, **1992**, 15, 281-294	3.8	86
15	Phytate Reduction in Oats during Malting. *Journal of Food Science*, **1992**, 57, 994-997	3.4	73
14	A small dose of soluble alginate-fiber affects postprandial glycemia and gastric emptying in humans with diabetes. *Journal of Nutrition*, **1991**, 121, 795-9	4.1	142
13	Phytate Hydrolysis by Phytase in Cereals; Effects on In Vitro Estimation of Iron Availability. *Journal of Food Science*, **1991**, 56, 1330-1333	3.4	130

12	The effect of food processing on phytate hydrolysis and availability of iron and zinc. *Advances in Experimental Medicine and Biology*, **1991**, 289, 499-508	3.6	51
11	Phytate reduction in bread containing oat flour, oat bran or rye bran. *Journal of Cereal Science*, **1991**, 14, 141-149	3.8	61
10	Effects of Inositol Tri-, Tetra-, Penta-, and Hexaphosphates on In Vitro Estimation of Iron Availability. *Journal of Food Science*, **1989**, 54, 159-161	3.4	145
9	Inhibitory effects of phytic acid and other inositol phosphates on zinc and calcium absorption in suckling rats. *Journal of Nutrition*, **1989**, 119, 211-4	4.1	200
8	Effect of dietary phytase on the digestion of phytate in the stomach and small intestine of humans. *Journal of Nutrition*, **1988**, 118, 469-73	4.1	113
7	Degradation products of bran phytate formed during digestion in the human small intestine: effect of extrusion cooking on digestibility. *Journal of Nutrition*, **1987**, 117, 2061-5	4.1	94
6	Extrusion cooking of a high-fibre cereal product. 2. Effects on apparent absorption of zinc, iron, calcium, magnesium and phosphorus in humans. *British Journal of Nutrition*, **1986**, 55, 255-60	3.6	54
5	HPLC Method for Determination of inositol Tri-, Tetra-, Penta-, and Hexaphosphates in Foods and Intestinal Contents. *Journal of Food Science*, **1986**, 51, 547-550	3.4	282
4	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. *British Journal of Nutrition*, **1986** , 55, 245-54	3.6	79
3	Apparent small intestinal absorption of nitrogen and minerals from soy and meat-protein-based diets. A study on human ileostomy subjects. *Journal of Nutrition*, **1986**, 116, 2209-18	4.1	33
2	The effect of wheat bran on the absorption of minerals in the small intestine. *British Journal of Nutrition*, **1982**, 48, 185-91	3.6	75
1	Experimental model for in vivo determination of dietary fibre and its effect on the absorption of nutrients in the small intestine. *British Journal of Nutrition*, **1981**, 45, 283-94	3.6	125