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Digestive fates of soluble polysaccharides from marine macroalgae: involvement of the colonic microflora and physiological consequences for the host

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Journal of Applied Bacteriology, 1996, 80, 349-69.

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#	Paper	IF	Citations
69	Carrageenan given as a jelly, does not initiate, but promotes the growth of aberrant crypt foci in the rat colon. <i>Cancer Letters</i> , 1997 , 114, 53-5	9.9	17
68	Utilization of algal polysaccharides by human colonic bacteria, in axenic culture or in association with hydrogenotrophic microorganisms. <i>Reproduction, Nutrition, Development</i> , 1997 , 37, 221-9		4
67	Fermentation of green alga sea-lettuce (<i>Ulva</i> sp) and metabolism of its sulphate by human colonic microbiota in a semi-continuous culture system. <i>Reproduction, Nutrition, Development</i> , 1997 , 37, 267-83		16
66	Human Colonic Bacterial Degradability of Dietary Fibres from Sea-Lettuce (<i>Ulva</i> sp). <i>Journal of the Science of Food and Agriculture</i> , 1997 , 73, 149-159	4.3	52
65	<i>Ulva lactuca</i> is poorly fermented but alters bacterial metabolism in rats inoculated with human faecal flora from methane and non-methane producers. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 77, 25-30	4.3	22
64	Gastrointestinal or simulated in vitro digestion changes dietary fibre properties and their fermentation. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 77, 327-333	4.3	12
63	Utilization of Macroalgal Carbohydrates By The Marine Amoeba <i>Trichosphaerium Sieboldi</i> . <i>Journal of the Marine Biological Association of the United Kingdom</i> , 1998 , 78, 733-744	1.1	6
62	Effects of ingestion of a green seaweed, <i>Ulva lactuca</i> , upon caecal and colonic mucosas in the germ-free rat and in the heteroxenic rat harbouring a human bacterial flora. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 727-732	4.3	3
61	Supplementation of pig diet with algal fibre changes the chemical and physicochemical characteristics of digesta. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1357-1364	4.3	30
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57	Comparative gastrointestinal and plasma cholesterol responses of rats fed on cholesterol-free diets supplemented with guar gum and sodium alginate. <i>British Journal of Nutrition</i> , 2001 , 85, 317-24	3.6	52
56	A critical review of the toxicological effects of carrageenan and processed eucheuma seaweed on the gastrointestinal tract. <i>Critical Reviews in Toxicology</i> , 2002 , 32, 413-44	5.7	83
55	Effect of edible seaweeds (<i>Undaria pinnatifida</i> and <i>Porphyra tenera</i>) on the metabolic activities of intestinal microflora in rats. <i>Nutrition Research</i> , 2002 , 22, 323-331	4	40
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49	Hypocholesterolemic effects of nutraceuticals produced from the red microalga <i>Porphyridium</i> sp in rats. <i>Nutrients</i> , 2009 , 1, 156-67	6.7	78
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