

# Prebiotics: The Concept Revisited<sup>1</sup>,

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Inulin-Type Fructans: Functional Food Ingredients. <i>Journal of Nutrition</i> , 2007, 137, 2493S-2502S.	1.3	550
2	Probiotics in the management of colonic disorders. <i>Current Gastroenterology Reports</i> , 2007, 9, 434-440.	1.1	20
4	Enzymatic properties of cellobiose 2-epimerase from <i>Ruminococcus albus</i> and the synthesis of rare oligosaccharides by the enzyme. <i>Applied Microbiology and Biotechnology</i> , 2008, 79, 433-441.	1.7	71
5	Varietal differences of carbohydrates in defatted soybean flour and soy protein isolate by-products. <i>Carbohydrate Polymers</i> , 2008, 72, 664-672.	5.1	54
6	Probiotics, Prebiotics, and Synbiotics. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2008, 111, 1-66.	0.6	574
7	Transforming wheat vacuolar invertase into a high affinity sucrose:sucrose 1- $\beta$ -fructosyltransferase. <i>New Phytologist</i> , 2008, 180, 822-831.	3.5	55
8	Growth kinetics on oligo- and polysaccharides and promising features of three antioxidative potential probiotic strains. <i>Journal of Applied Microbiology</i> , 2008, 105, 1266-1276.	1.4	35
9	Growth of infant faecal bifidobacteria and clostridia on prebiotic oligosaccharides in in vitro conditions. <i>Anaerobe</i> , 2008, 14, 205-208.	1.0	59
10	Low-Digestible Carbohydrates in Practice. <i>Journal of the American Dietetic Association</i> , 2008, 108, 1677-1681.	1.3	100
11	Position of the American Dietetic Association: Health Implications of Dietary Fiber. <i>Journal of the American Dietetic Association</i> , 2008, 108, 1716-1731.	1.3	485
12	Probiotics: Did we go wrong, and if so, where?. <i>Clinical Nutrition</i> , 2008, 27, 173-178.	2.3	13
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14	Nutritional Management of Feline Gastrointestinal Diseases. <i>Topics in Companion Animal Medicine</i> , 2008, 23, 200-206.	0.4	10
15	Eukaryotic-Microbiota Crosstalk: Potential Mechanisms for Health Benefits of Prebiotics and Probiotics. <i>Annual Review of Nutrition</i> , 2008, 28, 215-231.	4.3	83
16	Fructooligosaccharides exhibit more rapid fermentation than long-chain inulin in an in vitro fermentation system. <i>Nutrition Research</i> , 2008, 28, 329-334.	1.3	129
17	French Marine Bark Extract Pycnogenol as a Possible Enrichment Ingredient for Yogurt. <i>Journal of Dairy Science</i> , 2008, 91, 4484-4491.	1.4	16
18	Cereal-based gluten-free functional drinks. , 2008, , 373-392.		7
19	Gum arabic establishes prebiotic functionality in healthy human volunteers in a dose-dependent manner. <i>British Journal of Nutrition</i> , 2008, 100, 1269-1275.	1.2	139

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21	Effects on Faecal Microbiota of Dietary and Acidic Oligosaccharides in Children During Partial Formula Feeding. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2008, 46, 580-588.	0.9	54
22	Oligosaccharides for Dairy Calves. <i>The Professional Animal Scientist</i> , 2008, 24, 460-464.	0.7	18
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25	Structural and Functional Aspects of Prebiotics Used in Infant Nutrition1,. <i>Journal of Nutrition</i> , 2008, 138, 1818S-1828S.	1.3	162
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34	Prospects for the development of probiotics and prebiotics for oral applications. <i>Journal of Oral Microbiology</i> , 2009, 1, 1949.	1.2	92
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52	Oligosaccharides Derived from Sucrose. , 2009, , 293-336.		20
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85	Gut Microbiota, Lipopolysaccharides, and Innate Immunity in the Pathogenesis of Obesity and Cardiovascular Risk. <i>Endocrine Reviews</i> , 2010, 31, 817-844.	8.9	389
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128	Detailed kinetic model describing new oligosaccharides synthesis using different $\beta$ -galactosidases. <i>Journal of Biotechnology</i> , 2011, 153, 116-124.	1.9	22



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130	<i>In Vitro</i> Fermentation of Sugar Beet Arabino-Oligosaccharides by Fecal Microbiota Obtained from Patients with Ulcerative Colitis To Selectively Stimulate the Growth of Bifidobacterium spp. and Lactobacillus spp. Applied and Environmental Microbiology, 2011, 77, 8336-8344.	1.4	69
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977	The Potential of Probiotics for Treating Skin Disorders: A Concise Review. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1851-1863.	0.9	6
990	The Effect of Gum Acacia on Post-Prandial Glucose and Insulin Levels in Healthy Subjects. <i>Food and Nutrition Sciences (Print)</i> , 2022, 13, 424-438.	0.2	0
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996	Microencapsulating Alginate-Based Polymers for Probiotics Delivery Systems and Their Application. <i>Pharmaceuticals</i> , 2022, 15, 644.	1.7	29
997	Dietary administration of <i>Bacillus subtilis</i> , inulin and its synbiotic combination improves growth and mitigates stress in experimentally infected <i>Pseudoplatystoma reticulatum</i> .	0.9	2
999	Prebiotics as Promising Therapeutics for Treating Gut-Related Disorders: Biochemical and Molecular Perspectives. , 2022, , 133-154.		4
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1001	Dietary factors that affect the risk of pre-eclampsia. <i>BMJ Nutrition, Prevention and Health</i> , 2022, 5, 118-133.	1.9	18
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1003	Factors Influencing the Efficacy of Probiotics. , 2022, , 263-283.		1
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1008	The Role of Gut Microbiota in the Skeletal Muscle Development and Fat Deposition in Pigs. <i>Antibiotics</i> , 2022, 11, 793.	1.5	7
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1010	Restoration of cefixime-induced gut microbiota changes by a prebiotic blend in a mouse model. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 5197-5209.	1.7	8
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1013	Trust your gut: The human microbiome. <i>InnovAiT</i> , 0, , 175573802211115.	0.0	0
1014	Effects of inulin supplementation on inflammatory biomarkers and clinical symptoms of women with obesity and depression on a calorie-restricted diet: a randomised controlled clinical trial. <i>British Journal of Nutrition</i> , 2023, 129, 1897-1907.	1.2	6
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1018	Dysbiosis of human microbiome and infectious diseases. <i>Progress in Molecular Biology and Translational Science</i> , 2022, , 33-51.	0.9	8
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1024	Galactooligosaccharides: Physiological benefits, production strategies, and industrial application. <i>Journal of Biotechnology</i> , 2022, 359, 116-129.	1.9	7
1025	Valorization of Dairy Industry Waste into Functional Foods Using Lactase. <i>Clean Energy Production Technologies</i> , 2022, , 161-183.	0.3	0
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#	ARTICLE	IF	CITATIONS
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1043	Microbiota and Cardiovascular Diseases: Mechanisms of Influence and Correction Possibilities. <i>Rational Pharmacotherapy in Cardiology</i> , 2023, 19, 58-64.	0.3	1
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#	ARTICLE	IF	CITATIONS
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1056	Exploring Neglected and Underutilized Plant Foods to Fight Malnutrition and Hunger in South Asia. , 2023, , 51-71.		0
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