Prebiotic effects: metabolic and health benefits

British Journal of Nutrition

104, S1-S63

DOI: 10.1017/s0007114510003363

Citation Report

#	Article	IF	Citations
1	Studies in Humans. , 2010, , 1255-1293.		2
2	Fructan content of commonly consumed wheat, rye and gluten-free breads. International Journal of Food Sciences and Nutrition, 2011, 62, 498-503.	1.3	67
3	Targeting gut microbiota in obesity: effects of prebiotics and probiotics. Nature Reviews Endocrinology, 2011, 7, 639-646.	4.3	653
4	The Enteric Microbiota. Colloquium Series on Integrated Systems Physiology From Molecule To Function, 2011, 3, 1-88.	0.3	0
5	Unraveling How Probiotic Yogurt Works. Science Translational Medicine, 2011, 3, 106ps41.	5.8	8
6	In Vitro Fermentation of Alternansucrase Raffinose-Derived Oligosaccharides by Human Gut Bacteria. Journal of Agricultural and Food Chemistry, 2011, 59, 10901-10906.	2.4	32
7	Study of Influential Factors on Oligosaccharide Formation by Fructosyltransferase Activity during Stachyose Hydrolysis by Pectinex Ultra SP-L. Journal of Agricultural and Food Chemistry, 2011, 59, 10705-10711.	2.4	10
8	Gut microbiota and the role of probiotics in therapy. Current Opinion in Pharmacology, 2011, 11, 593-603.	1.7	58
9	Effects of tea combined with high-protein meal replacement shakes on anthropometric measurements, lipid profiles, cellular biochemistry, neurochemistry, and microbial metabolism: a prospective observational study. Journal of Chiropractic Medicine, 2011, 10, 272-282.	0.3	3
10	Prebiotic potential of a refined product containing pectic oligosaccharides. LWT - Food Science and Technology, 2011, 44, 1687-1696.	2.5	82
11	Specific prebiotics in a formula for infants with Phenylketonuria. Molecular Genetics and Metabolism, 2011, 104, S55-S59.	0.5	23
12	Influence of food matrices on probiotic viability â€“ A review focusing on the fruity bases. Trends in Food Science and Technology, 2011, 22, 377-385.	7.8	99
14	Disease prevention by natural antioxidants and prebiotics acting as ROS scavengers in the gastrointestinal tract. Trends in Food Science and Technology, 2011, 22, 689-697.	7.8	106
15	Dietary Fiber. Advances in Nutrition, 2011, 2, 151-152.	2.9	81
17	Histone Deacetylase Inhibition and Dietary Short-Chain Fatty Acids. ISRN Allergy, 2011, 2011, 1-8.	3.1	72
18	Functional Metagenomic Investigations of the Human Intestinal Microbiota. Frontiers in Microbiology, 2011, 2, 188.	1.5	44
19	Attenuation of Meal-Induced Inflammatory and Thrombotic Responses in Overweight Men and Women After 6-Week Daily Strawberry (Fragaria) Intake. Journal of Atherosclerosis and Thrombosis, 2011, 18, 318-327.	0.9	94
20	Intestinal Microbiota in Healthy Adults: Temporal Analysis Reveals Individual and Common Core and Relation to Intestinal Symptoms. PLoS ONE, 2011, 6, e23035.	1.1	302

#	Article	IF	Citations
21	Mechanisms, prevention, and management of diarrhea in enteral nutrition. Current Opinion in Gastroenterology, 2011, 27, 152-159.	1.0	80
22	Intestinal Microecology in Health and Wellness. Journal of Clinical Gastroenterology, 2011, 45, S108-S110.	1.1	33
23	The Rationale and Clinical Effectiveness of Probiotics in Irritable Bowel Syndrome. Journal of Clinical Gastroenterology, 2011, 45, S145-S148.	1.1	40
24	New perspective for nutritional support of cancer patients: Enteral/parenteral nutrition. Experimental and Therapeutic Medicine, 2011, 2, 675-684.	0.8	26
25	Perioperative prebiotics, probiotics or synbiotics for elective abdominal surgery in adults. The Cochrane Library, 0, , .	1.5	1
26	Arabinoxylans and inulin differentially modulate the mucosal and luminal gut microbiota and mucinâ€degradation in humanized rats. Environmental Microbiology, 2011, 13, 2667-2680.	1.8	215
27	Regulation of fructooligosaccharide metabolism in an extraâ€intestinal pathogenic Escherichia coli strain. Molecular Microbiology, 2011, 81, 717-733.	1.2	18
28	Effect of a multi-species synbiotic formulation on fecal bacterial microbiota of healthy cats and dogs as evaluated by pyrosequencing. FEMS Microbiology Ecology, 2011, 78, 542-554.	1.3	116
29	Validation of a food frequency questionnaire to measure intakes of inulin and oligofructose. European Journal of Clinical Nutrition, 2011, 65, 402-408.	1.3	41
30	Colonic butyrate- algesic or analgesic?. Neurogastroenterology and Motility, 2011, 23, 975-979.	1.6	37
31	The effect of neutral and acidic oligosaccharides on stool viscosity, stool frequency and stool pH in preterm infants. Acta Paediatrica, International Journal of Paediatrics, 2011, 100, 1426-1431.	0.7	35
32	The gut microbiome as therapeutic target. , 2011, 130, 202-212.		299
33	The gut as communicator between environment and host: Immunological consequences. European Journal of Pharmacology, 2011, 668, S16-S32.	1.7	91
34	Probiotics from an industrial perspective. Anaerobe, 2011, 17, 410-413.	1.0	72
35	Hypolipidemic effect of Smallanthus sonchifolius (yacon) roots on diabetic rats: Biochemical approach. Chemico-Biological Interactions, 2011, 194, 31-39.	1.7	67
36	Interaction Between Obesity and the Gut Microbiota: Relevance in Nutrition. Annual Review of Nutrition, 2011, 31, 15-31.	4.3	358
37	Responses of Gut Microbiota and Glucose and Lipid Metabolism to Prebiotics in Genetic Obese and Diet-Induced Leptin-Resistant Mice. Diabetes, 2011, 60, 2775-2786.	0.3	881
40	Intestinal microbiota in human health and disease: the impact of probiotics. Genes and Nutrition, 2011, 6, 209-240.	1.2	557

#	Article	IF	Citations
41	Gut Microbiota and the Pathogenesis of Insulin Resistance. Current Diabetes Reports, 2011, 11, 154-159.	1.7	97
42	Probiotics and Prebiotics for the Prevention of Necrotizing Enterocolitis. Current Infectious Disease Reports, 2011, 13, 13-20.	1.3	23
43	Modulation of the gut microbiota by nutrients with prebiotic properties: consequences for host health in the context of obesity and metabolic syndrome. Microbial Cell Factories, 2011, 10, S10.	1.9	172
44	Involvement of gut microbial fermentation in the metabolic alterations occurring in n-3 polyunsaturated fatty acids-depleted mice. Nutrition and Metabolism, 2011, 8, 44.	1.3	15
45	The intake of grain fibers modulates cytokine levels in blood. Biomarkers, 2011, 16, 504-510.	0.9	48
46	Early life environment and developmental immunotoxicity in inflammatory dysfunction and disease. Toxicological and Environmental Chemistry, 2011, 93, 1463-1485.	0.6	21
48	Probiotics and prebiotics in the management of irritable bowel syndrome. Current Opinion in Clinical Nutrition and Metabolic Care, 2011, 14, 581-587.	1.3	102
49	Parental high-fat programming of offspring development, health and Î²-cells. Islets, 2011, 3, 118-120.	0.9	13
50	Functional genome analysis of Bifidobacterium breve UCC2003 reveals type IVb tight adherence (Tad) pili as an essential and conserved host-colonization factor. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 11217-11222.	3.3	328
51	Glycemic control in the growth-restricted kidney: the sweet taste of success. American Journal of Physiology - Renal Physiology, 2011, 301, F286-F287.	1.3	0
52	Prebiotic carbohydrates: not sweet yet for Crohn's disease?. Gut, 2011, 60, 882-883.	6.1	2
53	In VitroFermentation of Linear and Î±-1,2-Branched Dextrans by the Human Fecal Microbiota. Applied and Environmental Microbiology, 2011, 77, 5307-5315.	1.4	84
54	Effects of White Rice, Brown Rice and Germinated Brown Rice on Antioxidant Status of Type 2 Diabetic Rats. International Journal of Molecular Sciences, 2012, 13, 12952-12969.	1.8	58
55	Effects of oligosaccharides in a soybean meal-based diet on fermentative and immune responses in broiler chicks challenged with Eimeria acervulina. Poultry Science, 2012, 91, 3132-3140.	1.5	11
56	Dietary Fibers and Cardiometabolic Diseases. International Journal of Molecular Sciences, 2012, 13, 1524-1540.	1.8	30
57	Management of metabolic syndrome through probiotic and prebiotic interventions. Indian Journal of Endocrinology and Metabolism, 2012, 16, 20.	0.2	72
58	Effect of phytochemicals on phase II enzyme expression in infant human primary skin fibroblast cells. British Journal of Nutrition, 2012, 108, 2158-2165.	1.2	12
59	Supplementation with Galacto-Oligosaccharides Increases the Percentage of NK Cells and Reduces Colitis Severity in Smad3-Deficient Mice. Journal of Nutrition, 2012, 142, 1336-1342.	1.3	43

#	Article	IF	Citations
60	Monomer and Linkage Type of Galacto-Oligosaccharides Affect Their Resistance to Ileal Digestion and Prebiotic Properties in Rats. Journal of Nutrition, 2012, 142, 1232-1239.	1.3	87
61	The Role of Whole Grains in Body Weight Regulation. Advances in Nutrition, 2012, 3, 697-707.	2.9	63
62	An Î±-lactalbumin-enriched and symbiotic-supplemented v. a standard infant formula: a multicentre, double-blind, randomised trial. British Journal of Nutrition, 2012, 107, 1616-1622.	1.2	53
63	Composition of the early intestinal microbiota. Gut Microbes, 2012, 3, 203-220.	4.3	195
65	Effects of feeding polydextrose on faecal characteristics, microbiota and fermentative end products in healthy adult dogs. British Journal of Nutrition, 2012, 108, 638-644.	1.2	25
66	Record citations in 2011 contribute to maintenance of the impact factor of BJN. British Journal of Nutrition, 2012, 108, 759-761.	1.2	2
68	Fermentable Carbohydrate Restriction Reduces Luminal Bifidobacteria and Gastrointestinal Symptoms in Patients with Irritable Bowel Syndrome. Journal of Nutrition, 2012, 142, 1510-1518.	1.3	430
69	Involvement of gut microbiota in the development of low-grade inflammation and type 2 diabetes associated with obesity. Gut Microbes, 2012, 3, 279-288.	4.3	682
70	Wheat-derived arabinoxylan oligosaccharides with prebiotic effect increase satietogenic gut peptides and reduce metabolic endotoxemia in diet-induced obese mice. Nutrition and Diabetes, 2012, 2, e28-e28.	1.5	184
71	Galacto-Oligosaccharides Have Prebiotic Activity in a Dynamic In Vitro Colon Model Using a 13C-Labeling Technique. Journal of Nutrition, 2012, 142, 1205-1212.	1.3	97
72	Plant Cell Wall Polysaccharides as Potential Resources for the Development of Novel Prebiotics. Biomolecules and Therapeutics, 2012, 20, 371-379.	1.1	53
73	Effect of alginate supplementation on weight loss in obese subjects completing a 12-wk energy-restricted diet: a randomized controlled trial. American Journal of Clinical Nutrition, 2012, 96, 5-13.	2.2	89
74	Impact of a Resistant Dextrin on Intestinal Ecology: How Altering the Digestive Ecosystem with NUTRIOSEÂ®, a Soluble Fibre with Prebiotic Properties, May Be Beneficial for Health. Journal of International Medical Research, 2012, 40, 211-224.	0.4	66
75	Nutritional Modulation of Insulin Resistance. Scientifica, 2012, 2012, 1-15.	0.6	36
76	Gastrointestinal Microbiota and Some Children Diseases: A Review. Gastroenterology Research and Practice, 2012, 2012, 1-12.	0.7	40
77	The Interplay between the Gut Immune System and Microbiota in Health and Disease: Nutraceutical Intervention for Restoring Intestinal Homeostasis. Current Pharmaceutical Design, 2012, 19, 1329-1342.	0.9	73
78	Chromatographic Separation of Isomaltooligosaccharides on Ion-Exchange Resins: Effect of the Cationic Form. Adsorption Science and Technology, 2012, 30, 773-784.	1.5	17
79	Difficulties in Describing Allergic Disease Modulation by Pre-, Pro- and Synbiotics. Current Pharmaceutical Design, 2012, 18, 2369-2374.	0.9	9

#	Article	IF	Citations
80	The Role of Prebiotics and Probiotics in Prevention and Treatment of Childhood Infectious Diseases. Pediatric Infectious Disease Journal, 2012, 31, 859-862.	1.1	48
81	Nutritional strategies to combat Salmonella in mono-gastric food animal production. Animal, 2012, 6, 557-564.	1.3	56
82	Can Nutritional Modulation of Maternal Intestinal Microbiota Influence the Development of the Infant Gastrointestinal Tract?,. Journal of Nutrition, 2012, 142, 1921-1928.	1.3	96
83	In vitro evaluation of the fermentation properties and potential prebiotic activity of caprine cheese whey oligosaccharides in batch culture systems. BioFactors, 2012, 38, 440-449.	2.6	23
84	Effects of fructooligosaccharide-inulin on Salmonella-killing and inflammatory gene expression in chicken macrophages. Veterinary Immunology and Immunopathology, 2012, 149, 92-96.	0.5	41
85	Aâ€“Z of nutritional supplements: dietary supplements, sports nutrition foods and ergogenic aids for health and performanceâ€”Part 30. British Journal of Sports Medicine, 2012, 46, 299-300.	3.1	1
86	A Simple and Accurate Method for Determining Wheat Grain Fructan Content and Average Degree of Polymerization. Journal of Agricultural and Food Chemistry, 2012, 60, 2102-2107.	2.4	81
87	Host responses to the human microbiome. Nutrition Reviews, 2012, 70, S14-S17.	2.6	65
88	The potential role of prebiotic fibre for treatment and management of nonâ€alcoholic fatty liver disease and associated obesity and insulin resistance. Liver International, 2012, 32, 701-711.	1.9	159
89	The role of the gut microbiota in nutrition and health. Nature Reviews Gastroenterology and Hepatology, 2012, 9, 577-589.	8.2	1,515
90	Effect of the addition of pulse ingredients to milk on acid production by probiotic and yoghurt starter cultures. LWT - Food Science and Technology, 2012, 45, 155-160.	2.5	67
91	Dysbiosis of Gut Microbiota (DOGMA) â€“ A novel theory for the development of Polycystic Ovarian Syndrome. Medical Hypotheses, 2012, 79, 104-112.	0.8	195
92	Protective effects of yacon (Smallanthus sonchifolius) intake on experimental colon carcinogenesis. Food and Chemical Toxicology, 2012, 50, 2902-2910.	1.8	58
93	Simultaneous determination of uronates found in polysaccharides from natural products by HPLC with fluorometric detection. Carbohydrate Research, 2012, 358, 82-88.	1.1	9
94	Analysis of functional properties of biologically active substances using eukaryotic cell models (review). Applied Biochemistry and Microbiology, 2012, 48, 525-540.	0.3	4
96	Influence of a high-fat diet on gut microbiota, intestinal permeability and metabolic endotoxaemia. British Journal of Nutrition, 2012, 108, 801-809.	1.2	513
97	Functional interactions between the gut microbiota and host metabolism. Nature, 2012, 489, 242-249.	13.7	3,582
98	Bacterial Flora as a Cause or Treatment of Chronic Diarrhea. Gastroenterology Clinics of North America, 2012, 41, 581-602.	1.0	17

#	Article	IF	Citations
99	Xylo-oligosaccharide (XOS) in combination with inulin modulates both the intestinal environment and immune status in healthy subjects, while XOS alone only shows prebiotic properties. British Journal of Nutrition, 2012, 108, 1847-1858.	1.2	217
100	Up-regulating the Human Intestinal Microbiome Using Whole Plant Foods, Polyphenols, and/or Fiber. Journal of Agricultural and Food Chemistry, 2012, 60, 8776-8782.	2.4	242
101	Impact of perioperative administration of synbiotics in patients with esophageal cancer undergoing esophagectomy: A prospective randomized controlled trial. Surgery, 2012, 152, 832-842.	1.0	71
102	Inulin-enriched pasta improves intestinal permeability and modifies the circulating levels of zonulin and glucagon-like peptide 2 in healthy young volunteers. Nutrition Research, 2012, 32, 940-946.	1.3	88
103	Yacon (Smallanthus sonchifolius)-derived fructooligosaccharides improves the immune parameters in the mouse. Nutrition Research, 2012, 32, 884-892.	1.3	71
104	Breast, Milk and Microbes: A Complex Relationship that Does Not End with Lactation. Women's Health, 2012, 8, 385-398.	0.7	44
106	Effect of killed whole yeast cell prebiotic supplementation on broiler performance and intestinal immune cell parameters. Poultry Science, 2012, 91, 107-111.	1.5	39
107	Î²2-1 Fructans have a bifidogenic effect in healthy middle-aged human subjects but do not alter immune responses examined in the absence of an in vivo immune challenge: results from a randomised controlled trial. British Journal of Nutrition, 2012, 108, 1818-1828.	1.2	41
108	The health benefits of dietary fiber: Beyond the usual suspects of type 2 diabetes mellitus, cardiovascular disease and colon cancer. Metabolism: Clinical and Experimental, 2012, 61, 1058-1066.	1.5	426
109	Ingestion of a novel galactoglucomannan oligosaccharide-arabinoxylan (GGMO-AX) complex affected growth performance and fermentative and immunological characteristics of broiler chicks challenged with Salmonella typhimurium. Poultry Science, 2012, 91, 2241-2254.	1.5	19
112	Importance of Vaginal Microbes in Reproductive Health. Reproductive Sciences, 2012, 19, 235-242.	1.1	85
113	Metabolomics Reveals Drastic Compositional Changes during Overwintering of Jerusalem Artichoke (Helianthus tuberosus L.) Tubers. Journal of Agricultural and Food Chemistry, 2012, 60, 9495-9501.	2.4	28
114	Effect of Fructooligosaccharide Metabolism on Chicken Colonization by an Extra-Intestinal Pathogenic Escherichia coli Strain. PLoS ONE, 2012, 7, e35475.	1.1	13
115	Transcriptional Analysis of Prebiotic Uptake and Catabolism by Lactobacillus acidophilus NCFM. PLoS ONE, 2012, 7, e44409.	1.1	71
116	Resistant Dextrins as Prebiotic. , 0, , .		10
117	Effects of Dietary Fiber Intake on Cardiovascular Risk Factors. , 0, , .		0
118	Colorectal Cancer and the Preventive Effects of Food Components. , 0, , .		2
119	Lifestyle Changes May Prevent Cancer. , 0, , .		0

#	Article	IF	Citations
120	Human gut microbiota and future prebiotics. Microbiology Australia, 2012, 33, 100.	0.1	0
121	The Role of Intestinal Barrier Function in Early Life in the Development of Colitis. , 0, , .		19
123	Metabolic diseases and pro- and prebiotics: Mechanistic insights. Nutrition and Metabolism, 2012, 9, 60.	1.3	83
124	Prebiotic effect of soluble fibres from modern and old durumâ€type wheat varieties on Lactobacillus and Bifidobacterium strains. Journal of the Science of Food and Agriculture, 2012, 92, 2133-2140.	1.7	51
125	Impact of polydextrose on the faecal microbiota: a double-blind, crossover, placebo-controlled feeding study in healthy human subjects. British Journal of Nutrition, 2012, 108, 471-481.	1.2	105
126	Coffee, colon function and colorectal cancer. Food and Function, 2012, 3, 916.	2.1	74
127	Current views on fungal chitin/chitosan, human chitinases, food preservation, glucans, pectins and inulin: A tribute to Henri Braconnot, precursor of the carbohydrate polymers science, on the chitin bicentennial. Carbohydrate Polymers, 2012, 87, 995-1012.	5.1	593
128	Effect of prebiotic carbohydrates on the growth and tolerance of Lactobacillus. Food Microbiology, 2012, 30, 355-361.	2.1	134
129	The effect of inulin and fructo-oligosaccharide supplementation on the textural, rheological and sensory properties of bread and their role in weight management: A review. Food Chemistry, 2012, 133, 237-248.	4.2	175
130	Prebiotics in foods. Current Opinion in Biotechnology, 2012, 23, 187-191.	3.3	122
131	Modification of the gastrointestinal microbiota and its application to clinical nutrition. Journal of Human Nutrition and Dietetics, 2012, 25, 297-299.	1.3	3
132	Structural analysis, enzymatic characterization, and catalytic mechanisms of Î²â€galactosidase from Bacillusâ€ƒcirculans sp. alkalophilus. FEBS Journal, 2012, 279, 1788-1798.	2.2	59
133	Polyphenol-rich extract of pomegranate peel alleviates tissue inflammation and hypercholesterolaemia in high-fat diet-induced obese mice: potential implication of the gut microbiota. British Journal of Nutrition, 2013, 109, 802-809.	1.2	197
134	Proteome changes in the intestinal mucosa of broiler (Gallus gallus) activated by probiotic Enterococcus faecium. Journal of Proteomics, 2013, 91, 226-241.	1.2	58
135	The Epidemiologic Evidence and Potential Biological Mechanisms for a Protective Effect of Dietary Fiber on the Risk of Colorectal Cancer. Current Nutrition Reports, 2013, 2, 63-70.	2.1	6
136	Quality and nutritional properties of pasta products enriched with immature wheat grain. International Journal of Food Sciences and Nutrition, 2013, 64, 544-550.	1.3	22
137	Harnessing the beneficial properties of adipogenic microbes for improving human health. Obesity Reviews, 2013, 14, 721-735.	3.1	13
138	Transcriptional analysis of oligosaccharide utilization by Bifidobacterium lactisBl-04. BMC Genomics, 2013, 14, 312.	1.2	65

#	Article	IF	Citations
139	The crystal structure of acidic Î²-galactosidase from Aspergillus oryzae. International Journal of Biological Macromolecules, 2013, 60, 109-115.	3.6	69
140	High yield production of extracellular recombinant levansucrase by Bacillus megaterium. Applied Microbiology and Biotechnology, 2013, 97, 3343-3353.	1.7	36
141	Nutrition, the gut microbiome and the metabolic syndrome. Bailliere's Best Practice and Research in Clinical Gastroenterology, 2013, 27, 59-72.	1.0	95
142	Predisposing factors and prevention of Clostridium perfringens-associated enteritis. Comparative Immunology, Microbiology and Infectious Diseases, 2013, 36, 449-464.	0.7	59
143	Nutritional Targets for Modulation of the Microbiota in Obesity. Drug Development Research, 2013, 74, 393-402.	1.4	2
144	Lactobacillus plantarum passage through an oro-gastro-intestinal tract simulator: Carrier matrix effect and transcriptional analysis of genes associated to stress and probiosis. Microbiological Research, 2013, 168, 351-359.	2.5	104
145	Is butyrate the link between diet, intestinal microbiota and obesityâ€related metabolic diseases?. Obesity Reviews, 2013, 14, 950-959.	3.1	206
146	The prebiotic effect of Î±-1,2 branched, low molecular weight dextran in the batch and continuous faecal fermentation system. Journal of Functional Foods, 2013, 5, 1938-1946.	1.6	43
147	Gut microbiota and non-alcoholic fatty liver disease: new insights. Clinical Microbiology and Infection, 2013, 19, 338-348.	2.8	196
148	Fiber and Prebiotics: Mechanisms and Health Benefits. Nutrients, 2013, 5, 1417-1435.	1.7	1,514
149	Codex dietary fibre definition â€“ Justification for inclusion of carbohydrates from 3 to 9 degrees of polymerisation. Food Chemistry, 2013, 140, 581-585.	4.2	34
150	Newly Developed Synbiotics and the Chemotherapy-Damaged Gut. Journal of Evidence-Based Complementary & Alternative Medicine, 2013, 18, 198-208.	1.5	4
151	Herbal approaches to system dysfunctions. , 2013, , 183-350.		0
152	Omics for the study of probiotic microorganisms. Food Research International, 2013, 54, 1061-1071.	2.9	30
153	The interaction between gut microbiota and age-related changes in immune function and inflammation. Immunity and Ageing, 2013, 10, 31.	1.8	88
154	Intestinal Microbiota Composition in Children. World Review of Nutrition and Dietetics, 2013, , 9-16.	0.1	0
155	Galacto-oligosaccharides Derived from Lactulose Exert a Selective Stimulation on the Growth of Bifidobacterium animalis in the Large Intestine of Growing Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 7560-7567.	2.4	61
156	Vitamin D and Prebiotics may benefit The Intestinal Microbacteria and improve Glucose Homeostasis in Prediabetes and Type 2 Diabetes. Endocrine Practice, 2013, 19, 497-510.	1.1	25

#	Article	IF	Citations
157	Ferulic Acid Content and Appearance Determine the Antioxidant Capacity of Arabinoxylanoligosaccharides. Journal of Agricultural and Food Chemistry, 2013, 61, 10173-10182.	2.4	37
158	Adaptation of bifidobacteria to the gastrointestinal tract and functional consequences. Pharmacological Research, 2013, 69, 127-136.	3.1	48
159	The gut microbiota, obesity and insulin resistance. Molecular Aspects of Medicine, 2013, 34, 39-58.	2.7	506
160	An overview of the last advances in probiotic and prebiotic field. LWT - Food Science and Technology, 2013, 50, 1-16.	2.5	361
161	The influence of diet on the gut microbiota. Pharmacological Research, 2013, 69, 52-60.	3.1	817
162	Prebiotic approach alleviates hepatic steatosis: Implication of fatty acid oxidative and cholesterol synthesis pathways. Molecular Nutrition and Food Research, 2013, 57, 347-359.	1.5	90
163	Changes in anthropometric measurements, body composition, blood pressure, lipid profile, and testosterone in patients participating in a low-energy dietary intervention. Journal of Chiropractic Medicine, 2013, 12, 3-14.	0.3	11
164	Effects of short-chain fructooligosaccharides on growth performance of preruminant veal calves. Journal of Dairy Science, 2013, 96, 1094-1101.	1.4	22
165	Impact of onion (Allium cepa L) fructans fermentation on the cecum of rats and the use of in vitro biomarkers to assess in vivo effects. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 89-97.	1.5	12
166	In vitro digestion and fermentation of 5-formyl-aminosailcylate-inulin: A potential prodrug of 5-aminosalicylic acid. Bioactive Carbohydrates and Dietary Fibre, 2013, 2, 8-14.	1.5	15
167	InÂvitro bifidogenic effect of Maillard-type milk proteinâ€“galactose conjugates on the human intestinal microbiota. International Dairy Journal, 2013, 31, 127-131.	1.5	34
168	Bioactive compounds from hazelnut skin (Corylus avellana L.): Effects on Lactobacillus plantarum P17630 and Lactobacillus crispatus P17631. Journal of Functional Foods, 2013, 5, 306-315.	1.6	36
169	Tolerance and nutritional therapy of dietary fibre from konjac glucomannan hydrolysates for patients with inflammatory bowel disease (IBD). Bioactive Carbohydrates and Dietary Fibre, 2013, 2, 93-98.	1.5	37
170	Evidence-based benefits of specific mixtures of non-digestible oligosaccharides on the immune system. Carbohydrate Polymers, 2013, 93, 263-265.	5.1	28
171	Changes in weight loss and lipid profiles after a dietary purification program: a prospective case series. Journal of Chiropractic Medicine, 2013, 12, 30-38.	0.3	3
172	Broad Diversity and Newly Cultured Bacterial Isolates from Enrichment of Pig Feces on Complex Polysaccharides. Microbial Ecology, 2013, 66, 448-461.	1.4	12
173	Acknowledgements. Expert Review of Gastroenterology and Hepatology, 2013, 7, 289-289.	1.4	11
174	Linking the gut microbiota to human health. British Journal of Nutrition, 2013, 109, S21-S26.	1.2	240

#	Article	IF	Citations
175	Changes in intestinal morphology and microbiota caused by dietary administration of inulin and Bacillus subtilis in gilthead sea bream (Sparus aurata L.) specimens. Fish and Shellfish Immunology, 2013, 34, 1063-1070.	1.6	156
176	Characteristics of prebiotic food products containing inulin. British Food Journal, 2013, 115, 235-251.	1.6	12
177	Metabolic inflammation: Connecting obesity and insulin resistance. Annals of Medicine, 2013, 45, 242-253.	1.5	144
178	Alterations of the gut microbiota in high-fat diet mice is strongly linked to oxidative stress. Applied Microbiology and Biotechnology, 2013, 97, 1689-1697.	1.7	168
179	Effects of Agave tequilana fructans with different degree of polymerization profiles on the body weight, blood lipids and count of fecal Lactobacilli/Bifidobacteria in obese mice. Food and Function, 2013, 4, 1237.	2.1	55
180	Fermentation products: immunological effects on human and animal models. Pediatric Research, 2013, 74, 238-244.	1.1	47
181	GPR43/FFA2: physiopathological relevance and therapeutic prospects. Trends in Pharmacological Sciences, 2013, 34, 226-232.	4.0	172
182	Yacon (Smallanthus sonchifolius): A Functional Food. Plant Foods for Human Nutrition, 2013, 68, 222-228.	1.4	71
183	Influence of fermented milk products, prebiotics and probiotics on microbiota composition and health. Bailliere's Best Practice and Research in Clinical Gastroenterology, 2013, 27, 139-155.	1.0	83
184	Effect of prebiotics on the health of the elderly. Food Research International, 2013, 53, 426-432.	2.9	26
185	In vitro growth of four individual human gut bacteria on oligosaccharides produced by chemoenzymatic synthesis. Food and Function, 2013, 4, 784.	2.1	13
186	Prebiotics to Fight Diseases: Reality or Fiction?. Phytotherapy Research, 2013, 27, 1457-1473.	2.8	70
187	Challenges and opportunities for faecal microbiota transplantation therapy. Epidemiology and Infection, 2013, 141, 2235-2242.	1.0	10
189	Carbohydrates and satiety *. , 2013, , 166-181.		2
190	Maximizing the Concentrations of Wheat Grain Fructans in Bread by Exploring Strategies To Prevent Their Yeast (Saccharomyces cerevisiae)-Mediated Degradation. Journal of Agricultural and Food Chemistry, 2013, 61, 1397-1404.	2.4	45
191	Insight into the prebiotic concept: lessons from an exploratory, double blind intervention study with inulin-type fructans in obese women. Gut, 2013, 62, 1112-1121.	6.1	632
193	Potential applications of gut microbiota to control human physiology. Antonie Van Leeuwenhoek, 2013, 104, 609-618.	0.7	23
194	Different Human Gut Models Reveal the Distinct Fermentation Patterns of Arabinoxylan versus Inulin. Journal of Agricultural and Food Chemistry, 2013, 61, 9819-9827.	2.4	97

#	Article	IF	Citations
195	Lactobacillus plantarum IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 10163-10172.	2.4	38
196	Effect of Infant and Followâ€on Formulas Containing B lactis and Galactoâ€and Fructoâ€oligosaccharides on Infection in Healthy Term Infants. Journal of Pediatric Gastroenterology and Nutrition, 2013, 57, 180-187.	0.9	15
197	Increasing numbers of citations and higher impact factor in 2012: the British Journal of Nutrition continues to show steady improvement. British Journal of Nutrition, 2013, 110, 1165-1167.	1.2	0
198	Implication of fermentable carbohydrates targeting the gut microbiota on conjugated linoleic acid production in high-fat-fed mice. British Journal of Nutrition, 2013, 110, 998-1011.	1.2	40
199	Microbiota of the Intestine: Prebiotics. , 2013, , 168-174.		1
200	Multifunctional fructans and raffinose family oligosaccharides. Frontiers in Plant Science, 2013, 4, 247.	1.7	257
201	Influence of Gut Microbiota on Subclinical Inflammation and Insulin Resistance. Mediators of Inflammation, 2013, 2013, 1-13.	1.4	111
202	Gut microbiota and metabolic disorders: how prebiotic can work?. British Journal of Nutrition, 2013, 109, S81-S85.	1.2	148
203	Dietary Fiber Future Directions: Integrating New Definitions and Findings to Inform Nutrition Research and Communication. Advances in Nutrition, 2013, 4, 8-15.	2.9	69
204	Functions of intestinal microflora in children. Current Opinion in Gastroenterology, 2013, 29, 31-38.	1.0	50
205	Impacts of prebiotics on the immune system and inflammation. , 2013, , 292-312.		4
206	A Mixture of trans-Galactooligosaccharides Reduces Markers of Metabolic Syndrome and Modulates the Fecal Microbiota and Immune Function of Overweight Adults. Journal of Nutrition, 2013, 143, 324-331.	1.3	271
207	Heterologous Expression of a Bioactive Î²-Hexosyltransferase, an Enzyme Producer of Prebiotics, from Sporobolomyces singularis. Applied and Environmental Microbiology, 2013, 79, 1241-1249.	1.4	13
208	ILSI Brazil International Workshop on Functional Foods: a narrative review of the scientific evidence in the area of carbohydrates, microbiome, and health. Food and Nutrition Research, 2013, 57, 19214.	1.2	16
209	Chocolate and Cancer Prevention?. , 2013, , 355-367.		0
210	Prebiotic Properties of Galursan HF 7K on Mouse Gut Microbiota. Cellular Physiology and Biochemistry, 2013, 32, 96-110.	1.1	10
211	1,4-Dihydroxy-2-naphthoic acid from Propionibacterium freudenreichii reduces inflammation in interleukin-10-deficient mice with colitis by suppressing macrophage-derived proinflammatory cytokines. Journal of Leukocyte Biology, 2013, 94, 473-480.	1.5	25
212	Mechanisms and effectiveness of prebiotics in modifying the gastrointestinal microbiota for the management of digestive disorders. Proceedings of the Nutrition Society, 2013, 72, 288-298.	0.4	38

#	Article	IF	Citations
213	Metabiotics: novel idea or natural development of probiotic conception. Microbial Ecology in Health and Disease, 2013, 24, .	3.8	97
214	Mucosal immunity in a healthy gut. , 2013, , 34-80.		2
215	Prebiotics, faecal transplants and microbial network units to stimulate biodiversity of the human gut microbiome. Microbial Biotechnology, 2013, 6, 335-340.	2.0	39
216	The intestinal microbiome, probiotics and prebiotics in neurogastroenterology. Gut Microbes, 2013, 4, 17-27.	4.3	194
217	Soluble and insoluble fibre in infant nutrition. , 2013, , 421-449.		1
218	Microbial production of prebiotic oligosaccharides. , 2013, , 494-530.		8
219	Oral Administration of Live Exopolysaccharide-Producing Pediococcus parvulus, but Not Purified Exopolysaccharide, Suppressed Enterobacteriaceae without Affecting Bacterial Diversity in Ceca of Mice. Applied and Environmental Microbiology, 2013, 79, 5030-5037.	1.4	15
220	Î²-1,4-Mannobiose Stimulates Innate Immune Responses and Induces TLR4-Dependent Activation of Mouse Macrophages but Reduces Severity of Inflammation during Endotoxemia in Mice. Journal of Nutrition, 2013, 143, 384-391.	1.3	28
222	- Instrumentation and Control of Industrial Fermentative Processes. , 2013, , 262-287.		1
223	- Antioxidant and Prooxidant Activity of Food Components. , 2013, , 394-451.		0
225	The influence of a low glycemic index dietary intervention on maternal dietary intake, glycemic index and gestational weight gain during pregnancy: a randomized controlled trial. Nutrition Journal, 2013, 12, 140.	1.5	66
226	Inulin as a growth promoter in diets for rabbits. Revista Brasileira De Zootecnia, 2013, 42, 885-891.	0.3	5
228	Population Dynamics of Some Relevant Intestinal Microbial Groups in Human Fecal Batch Cultures with Added Fermentable Xylooligosaccharides Obtained from Rice Husks. BioResources, 2013, 8, .	0.5	5
229	Human milk and intestinal permeability. Human Health Handbooks, 2013, , 99-116.	0.1	0
230	Chocolate, gut microbiota, and human health. Frontiers in Pharmacology, 2013, 4, 11.	1.6	16
231	Fermentation Profiles of Wheat Dextrin, Inulin and Partially Hydrolyzed Guar Gum Using an in Vitro Digestion Pretreatment and in Vitro Batch Fermentation System Model. Nutrients, 2013, 5, 1500-1510.	1.7	48
232	Immune Modulation by Different Types of Î²2â†'1-Fructans Is Toll-Like Receptor Dependent. PLoS ONE, 2013, 8, e68367.	1.1	182
234	Polydextrose in Lipid Metabolism. , 2013, , .		2

#	Article	IF	Citations
235	Satiating Effects of Rye Foods. , 2014, , 189-203.		2
237	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits Î²-Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. PLoS ONE, 2014, 9, e94687.	1.1	55
238	Maternal Short-Chain Fructooligosaccharide Supplementation Influences Intestinal Immune System Maturation in Piglets. PLoS ONE, 2014, 9, e107508.	1.1	52
239	Effects of Glucomannan-Enriched, Aronia Juice-Based Supplement on Cellular Antioxidant Enzymes and Membrane Lipid Status in Subjects with Abdominal Obesity. Scientific World Journal, The, 2014, 2014, 1-7.	0.8	31
240	Anti-inflammatory and Anti-Allergic Properties of Donkeyâ€™s and Goatâ€™s Milk. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2014, 14, 27-37.	0.6	46
241	Identifying Practical Solutions to Meet Americaâ€™s Fiber Needs: Proceedings from the Food & Fiber Summit. Nutrients, 2014, 6, 2540-2551.	1.7	35
242	Effects of Young Barley Leaf Powder on Gastrointestinal Functions in Rats and Its Efficacy-Related Physicochemical Properties. Evidence-based Complementary and Alternative Medicine, 2014, 2014, 1-7.	0.5	19
243	Diversity: From Diet to Flora to Life. Global Advances in Health and Medicine, 2014, 3, 6-8.	0.7	2
244	Nonalcoholic Fatty Liver Disease (NAFLD), a Manifestation of the Metabolic Syndrome: New Perspectives on the Nutritional Therapy. Endocrinology & Metabolic Syndrome: Current Research, 2014, 03, .	0.3	4
245	Age associated endothelial dysfunction: Role of oxidative stress, inflammation and Western Diet. Nutrition and Aging (Amsterdam, Netherlands), 2014, 2, 197-211.	0.3	6
246	Protective Effect of Agave salmiana Fructans in Azoxymethane-Induced Colon Cancer in Wistar Rats. Natural Product Communications, 2014, 9, 1934578X1400901.	0.2	3
248	Use of maltodextrin and a prebiotic in the feed of weaned piglets. Semina:Ciencias Agrarias, 2014, 35, 2129.	0.1	3
249	Survival and synergistic growth of mixed cultures of bifidobacteria and lactobacilli combined with prebiotic oligosaccharides in a gastrointestinal tract simulator. Microbial Ecology in Health and Disease, 2014, 25, .	3.8	29
250	Nonâ€digestible oligosaccharides modulate intestinal immune activation and suppress cow's milk allergic symptoms. Pediatric Allergy and Immunology, 2014, 25, 747-754.	1.1	31
251	Metabolic tinkering by the gut microbiome. Gut Microbes, 2014, 5, 369-380.	4.3	105
252	Prebiotics in infant formula. Gut Microbes, 2014, 5, 681-687.	4.3	74
254	Egg quality and productive performance of laying hens fed different levels of skimmed milk powder added to a diet containing Lactobacillus acidophilus. Poultry Science, 2014, 93, 1197-1201.	1.5	5
256	Xylo-oligosaccharides alone or in synbiotic combination with Bifidobacterium animalis subsp. lactis induce bifidogenesis and modulate markers of immune function in healthy adults: a double-blind, placebo-controlled, randomised, factorial cross-over study. British Journal of Nutrition, 2014, 111, 1945-1956.	1.2	120

#	Article	IF	Citations
257	Digestive tolerance and postprandial glycaemic and insulinaemic responses after consumption of dairy desserts containing maltitol and fructo-oligosaccharides in adults. European Journal of Clinical Nutrition, 2014, 68, 575-580.	1.3	38
258	Exposing to Cadmium Stress Cause Profound Toxic Effect on Microbiota of the Mice Intestinal Tract. PLoS ONE, 2014, 9, e85323.	1.1	88
259	Barley Î²-Glucans-Containing Food Enhances Probiotic Performances of Beneficial Bacteria. International Journal of Molecular Sciences, 2014, 15, 3025-3039.	1.8	98
260	Early Development of the Gut Microbiome and Immune-Mediated Childhood Disorders. Seminars in Reproductive Medicine, 2014, 32, 074-086.	0.5	100
261	Risks of Misinterpretation in the Evaluation of the Effect of Fruit-Based Drinks in Postprandial Studies. Gastroenterology Research and Practice, 2014, 2014, 1-9.	0.7	10
262	The human intestinal microbiome at extreme ages of life. Dietary intervention as a way to counteract alterations. Frontiers in Genetics, 2014, 5, 406.	1.1	124
263	Prebiotic intake in habitual diet is not associated with luminal bifidobacteria concentration in irritable bowel syndrome. Proceedings of the Nutrition Society, 2014, 73, .	0.4	0
264	Fruit juice drinks prevent endogenous antioxidant response to high-fat meal ingestion. British Journal of Nutrition, 2014, 111, 294-300.	1.2	38
266	Prebiotic oligosaccharides directly modulate proinflammatory cytokine production in monocytes via activation of <scp>TLR</scp>4. Molecular Nutrition and Food Research, 2014, 58, 1098-1110.	1.5	90
267	Nondigestible oligosaccharides exert nonprebiotic effects on intestinal epithelial cells enhancing the immune response via activation of <scp>TLR</scp>4â€<scp>NF</scp>Î<scp>B</scp>. Molecular Nutrition and Food Research, 2014, 58, 384-393.	1.5	97
268	Prebiotics in healthy infants and children for prevention of acute infectious diseases: a systematic review and meta-analysis. Nutrition Reviews, 2014, 72, 523-531.	2.6	36
269	Nature and biosynthesis of galacto-oligosaccharides related to oligosaccharides in human breast milk. FEMS Microbiology Letters, 2014, 353, 89-97.	0.7	46
270	Galacto-oligosaccharides attenuate renal injury with microbiota modification. Physiological Reports, 2014, 2, e12029.	0.7	46
271	Gut microbiota and cardiometabolic outcomes: influence of dietary patterns and their associated components. American Journal of Clinical Nutrition, 2014, 100, 369S-377S.	2.2	61
272	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. Food Research International, 2014, 64, 880-888.	2.9	26
273	FERMENTED MILKS | Fermented Milks and Yogurt. , 2014, , 908-922.		3
274	Health Care Provider's Knowledge, Perceptions, and Use of Probiotics and Prebiotics. Topics in Clinical Nutrition, 2014, 29, 139-149.	0.2	22
280	The impact of date palm fruits and their component polyphenols, on gut microbial ecology, bacterial metabolites and colon cancer cell proliferation. Journal of Nutritional Science, 2014, 3, e46.	0.7	107

#	Article	IF	Citations
281	Gut microbiota and metabolic syndrome. World Journal of Gastroenterology, 2014, 20, 16079.	1.4	405
282	Sequential gene expression profiling in the mouse spleen during 14Âd feeding withLactobacillus brevisKB290. British Journal of Nutrition, 2014, 111, 1957-1966.	1.2	5
283	Inulin and Health Benefits. , 2014, , 1-36.		0
284	Replacement of fat with long-chain inulin in a fresh cheese made from caprine milk. International Dairy Journal, 2014, 34, 1-5.	1.5	41
285	Nonextracorporeal Methods for Decreasing Uremic Solute Concentration: A Future Way To Go?. Seminars in Nephrology, 2014, 34, 228-243.	0.6	25
286	Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. International Dairy Journal, 2014, 38, 11-15.	1.5	44
287	Freeze-dried powdered yacon: effects of FOS on serum glucose, lipids and intestinal transit in the elderly. European Journal of Nutrition, 2014, 53, 1457-1464.	1.8	43
288	Microbiota and nonalcoholic steatohepatitis. Seminars in Immunopathology, 2014, 36, 115-132.	2.8	35
289	Gut Microbial Metabolites of Polyunsaturated Fatty Acids Correlate with Specific Fecal Bacteria and Serum Markers of Metabolic Syndrome in Obese Women. Lipids, 2014, 49, 397-402.	0.7	63
290	Beneficial modulation of the gut microbiota. FEBS Letters, 2014, 588, 4120-4130.	1.3	204
291	Diet Effects in Gut Microbiome and Obesity. Journal of Food Science, 2014, 79, R442-51.	1.5	88
292	Mechanisms and efficacy of dietary FODMAP restriction in IBS. Nature Reviews Gastroenterology and Hepatology, 2014, 11, 256-266.	8.2	198
293	Probiotics and prebiotics: prospects for public health and nutritional recommendations. Annals of the New York Academy of Sciences, 2014, 1309, 19-29.	1.8	80
294	A role for the gut microbiota in IBS. Nature Reviews Gastroenterology and Hepatology, 2014, 11, 497-505.	8.2	304
295	The prebiotic potential of polysaccharides and extracts of seaweeds. Russian Journal of Marine Biology, 2014, 40, 1-9.	0.2	70
296	Les probiotiques et leur place en mÃ©decine humaine. Journal Des Anti-infectieux, 2014, 16, 33-43.	0.1	5
297	Berries: Anti-inflammatory Effects in Humans. Journal of Agricultural and Food Chemistry, 2014, 62, 3886-3903.	2.4	196
298	Gut microbiota in older subjects: variation, health consequences and dietary intervention prospects. Proceedings of the Nutrition Society, 2014, 73, 441-451.	0.4	33

#	Article	IF	Citations
299	Newly Cultured Bacteria with Broad Diversity Isolated from Eight-Week Continuous Culture Enrichments of Cow Feces on Complex Polysaccharides. Applied and Environmental Microbiology, 2014, 80, 574-585.	1.4	61
300	Gastrointestinal cancers: Influence of gut microbiota, probiotics and prebiotics. Cancer Letters, 2014, 345, 258-270.	3.2	128
301	Drosophila as a model for intestinal dysbiosis and chronic inflammatory diseases. Developmental and Comparative Immunology, 2014, 42, 102-110.	1.0	71
302	An Overview of the Recent Developments on Fructooligosaccharide Production and Applications. Food and Bioprocess Technology, 2014, 7, 324-337.	2.6	125
303	Microbiota-Generated Metabolites Promote Metabolic Benefits via Gut-Brain Neural Circuits. Cell, 2014, 156, 84-96.	13.5	1,615
304	Impact of Diet on Human Intestinal Microbiota and Health. Annual Review of Food Science and Technology, 2014, 5, 239-262.	5.1	173
305	Liquid chromatography/mass spectrometry analysis of branched fructans produced in vitro with ¹³Câ€labeled substrates. Rapid Communications in Mass Spectrometry, 2014, 28, 2191-2200.	0.7	8
306	Integration of <scp>AFLP</scp>s, <scp>SSR</scp>s and <scp>SNP</scp>s markers into a new genetic map of industrial chicory (<scp>C</scp>ichorium intybus <scp>L</scp>. var. sativum). Plant Breeding, 2014, 133, 130-137.	1.0	19
307	Diet and diabetes: a cornerstone for therapy. Diabetes/Metabolism Research and Reviews, 2014, 30, 1-3.	1.7	11
308	Intestinal alkaline phosphatase promotes gut bacterial growth by reducing the concentration of luminal nucleotide triphosphates. American Journal of Physiology - Renal Physiology, 2014, 306, G826-G838.	1.6	79
309	Prebiotic Oligosaccharides: Comparative Evaluation Using In Vitro Cultures of Infants' Fecal Microbiomes. Applied and Environmental Microbiology, 2014, 80, 7388-7397.	1.4	27
310	Irritable Bowel Syndrome. Journal of Parenteral and Enteral Nutrition, 2014, 38, 781-799.	1.3	32
311	Prevention and Control of Diseases by Use of Pro- and Prebiotics (Synbiotics). Food Reviews International, 2014, 30, 291-316.	4.3	10
312	Intestinal Anti-inflammatory Effects of Oligosaccharides Derived from Lactulose in the Trinitrobenzenesulfonic Acid Model of Rat Colitis. Journal of Agricultural and Food Chemistry, 2014, 62, 4285-4297.	2.4	39
313	Effect of traditional leafy vegetables on the growth of lactobacilli and bifidobacteria. International Journal of Food Sciences and Nutrition, 2014, 65, 977-980.	1.3	10
314	Toll-Like Receptor 2 Activation by Î²2â†'1-Fructans Protects Barrier Function of T84 Human Intestinal Epithelial Cells in a Chain Lengthâ€"Dependent Manner. Journal of Nutrition, 2014, 144, 1002-1008.	1.3	93
315	Postnatal Prebiotic Fiber Intake in Offspring Exposed to Gestational Protein Restriction Has Sex-Specific Effects on Insulin Resistance and Intestinal Permeability in Rats. Journal of Nutrition, 2014, 144, 1556-1563.	1.3	11
316	Role of plant-based diets in the prevention and regression of metabolic syndrome and neurodegenerative diseases. Trends in Food Science and Technology, 2014, 40, 62-81.	7.8	47

#	Article	IF	Citations
317	Prostate cancer and the influence of dietary factors and supplements: a systematic review. Nutrition and Metabolism, 2014, 11, 30.	1.3	84
318	Modulation of the Gut Microbiota by Nutrients with Prebiotic and Probiotic Properties. Advances in Nutrition, 2014, 5, 624S-633S.	2.9	92
319	Impact of genomics on the field of probiotic research: historical perspectives to modern paradigms. Antonie Van Leeuwenhoek, 2014, 106, 141-156.	0.7	56
321	CODEX-aligned dietary fiber definitions help to bridge the â€˜fiber gapâ€™. Nutrition Journal, 2014, 13, 34.	1.5	283
322	Effect of two dietary fibers on satiety and glycemic parameters: a randomized, double-blind, placebo-controlled, exploratory study. Nutrition Journal, 2014, 13, 45.	1.5	10
323	Optimization of the Acceptance of Prebiotic Beverage Made from Cashew Nut Kernels and Passion Fruit Juice. Journal of Food Science, 2014, 79, S1393-8.	1.5	25
324	Production and in Vitro Fermentation of Soluble, Non-digestible, Feruloylated Oligo- and Polysaccharides from Maize and Wheat Brans. Journal of Agricultural and Food Chemistry, 2014, 62, 159-166.	2.4	42
325	SynbioticLactobacillus acidophilusNCFM and cellobiose does not affect human gut bacterial diversity but increases abundance of lactobacilli, bifidobacteria and branched-chain fatty acids: a randomized, double-blinded cross-over trial. FEMS Microbiology Ecology, 2014, 90, 225-236.	1.3	40
326	Dietary flaxseed intake exacerbates acute colonic mucosal injury and inflammation induced by dextran sodium sulfate. American Journal of Physiology - Renal Physiology, 2014, 306, G1042-G1055.	1.6	45
327	Improving cereal grain carbohydrates for diet and health. Journal of Cereal Science, 2014, 59, 312-326.	1.8	177
328	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	1.6	121
329	Designing future prebiotic fiber to target metabolic syndrome. Nutrition, 2014, 30, 497-502.	1.1	46
330	Alteration of intestinal flora by the intake of enzymatic degradation products of adlay (Coix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 267 T 2014, 7, 487-494.	1.6	15
331	Gut microbiota and GLP-1. Reviews in Endocrine and Metabolic Disorders, 2014, 15, 189-196.	2.6	192
332	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. Electrophoresis, 2014, 35, 1519-1534.	1.3	54
333	Lactulose and Lactobacillus plantarum, a Potential Complementary Synbiotic To Control Postweaning Colibacillosis in Piglets. Applied and Environmental Microbiology, 2014, 80, 4879-4886.	1.4	81
334	Flux analysis of the human proximal colon using anaerobic digestion model 1. Anaerobe, 2014, 28, 137-148.	1.0	10
335	Chilled Milk-based Desserts as Emerging Probiotic and Prebiotic Products. Critical Reviews in Food Science and Nutrition, 2014, 54, 139-150.	5.4	18

#	Article	IF	Citations
336	Effects of Short-Chain Fructooligosaccharides on Faecal Bifidobacteria and Specific Immune Response in Formula-Fed Term Infants: A Randomized, Double-Blind, Placebo-Controlled Trial. Journal of Nutritional Science and Vitaminology, 2014, 60, 167-175.	0.2	38
339	Bacillus Probiotics and Biologicals for Improving Animal and Human Health: Current Applications and Future Prospects. , 2014, , 360-381.		2
340	Polysaccharides from Mushrooms: A Natural Source of Bioactive Carbohydrates. , 2014, , 168-189.		0
342	Probiotics in Infl ammatory Bowel Disease: Modulation of. , 2014, , 260-284.		0
343	Emulsion-Based Delivery Systems. , 2014, , 218-291.		0
344	Probiotics Meets Proteomics: How Proteomics Can Contribute to Risk Assessment and Biomolecular Understanding. , 2014, , 223-240.		0
345	Oro-caecal transit time analysis of fructooligosaccharides in different food matrices using a revised predictive model for Southeast Asians. Proceedings of the Nutrition Society, 2015, 74, .	0.4	0
346	Postprandial glycaemic and insulinaemic responses in adults after consumption of dairy desserts and pound cakes containing short-chain fructo-oligosaccharides used to replace sugars. Journal of Nutritional Science, 2015, 4, e34.	0.7	7
347	Impact of palm date consumption on microbiota growth and large intestinal health: a randomised, controlled, cross-over, human intervention study. British Journal of Nutrition, 2015, 114, 1226-1236.	1.2	78
348	Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. British Journal of Nutrition, 2015, 114, 1395-1402.	1.2	15
349	Supplemental epilactose prevents metabolic disorders through uncoupling protein-1 induction in the skeletal muscle of mice fed high-fat diets. British Journal of Nutrition, 2015, 114, 1774-1783.	1.2	34
350	Towards microbial fermentation metabolites as markers for health benefits of prebiotics. Nutrition Research Reviews, 2015, 28, 42-66.	2.1	251
351	A review on prebiotics and probiotics for the control of dysbiosis: present status and future perspectives. Animal, 2015, 9, 43-48.	1.3	104
352	Oligosaccharides in infant formula: more evidence to validate the role of prebiotics. British Journal of Nutrition, 2015, 113, 1339-1344.	1.2	142
353	A Grounded Guide to Gluten: How Modern Genotypes and Processing Impact Wheat Sensitivity. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 285-302.	5.9	79
356	Functional short-chain carbohydrates (prebiotics) in the diet to improve the microbiome and health of the gastrointestinal tract. Animal Production Science, 2015, 55, 1376.	0.6	3
357	Positive impact of a functional ingredient on hunger and satiety after ingestion of two meals with different characteristics. Food Research International, 2015, 76, 395-401.	2.9	10
358	Metabolic programming mediated by an essential fatty acid alters body composition and survival skills of a marine fish. Proceedings of the Royal Society B: Biological Sciences, 2015, 282, 20151414.	1.2	28

#	Article	IF	Citations
359	In situ prebiotics: enzymatic release of galacto-rhamnogalacturonan from potato pulp in vivo in the gastrointestinal tract of the weaning piglet. AMB Express, 2015, 5, 66.	1.4	10
360	What colorectal surgeons should know about probiotics: a review. Colorectal Disease, 2015, 17, 840-848.	0.7	6
361	Normal Growth of Healthy Infants Born from HIV+ Mothers Fed a Reduced Protein Infant Formula Containing the Prebiotics Galacto-Oligosaccharides and Fructo-Oligosaccharides: A Randomized Controlled Trial. Clinical Medicine Insights Pediatrics, 2015, 9, CMPed.S17841.	0.7	4
362	Functional foods as potential therapeutic options for metabolic syndrome. Obesity Reviews, 2015, 16, 914-941.	3.1	127
363	Role of Effective Composition on Antioxidant, Antiâ€inflammatory, Sedativeâ€Hypnotic Capacities of 6 Common Edible Lilium Varieties. Journal of Food Science, 2015, 80, H857-68.	1.5	32
364	Targeting fatty acid metabolism to improve glucose metabolism. Obesity Reviews, 2015, 16, 715-757.	3.1	113
365	OVERWEIGHT AND ITS RELATIONSHIP WITH DURATION OF BREASTFEEDING IN PRESCHOOLERS. Journal of Human Growth and Development, 2015, 25, 89.	0.2	3
366	The Effect of Tartaric Acid-modified Enzyme-resistant Dextrin from Potato Starch on Growth and Metabolism of Intestinal Bacteria. Journal of Plant Pathology & Microbiology, 2015, 06, .	0.3	0
367	Gut microbiota and Ma-Pi 2 macrobiotic diet in the treatment of type 2 diabetes. World Journal of Diabetes, 2015, 6, 403.	1.3	18
368	Gut Microbiota as Potential Orchestrators of Irritable Bowel Syndrome. Gut and Liver, 2015, 9, 318-31.	1.4	114
369	Alcohol and the Intestine. Biomolecules, 2015, 5, 2573-2588.	1.8	69
370	Outcome of a public consultation on the discussion paper for the revision of the guidance on the scientific requirements for health claims related to gut and immune function. EFSA Supporting Publications, 2015, 12, 758E.	0.3	1
371	Seaweed Supplements Normalise Metabolic, Cardiovascular and Liver Responses in High-Carbohydrate, High-Fat Fed Rats. Marine Drugs, 2015, 13, 788-805.	2.2	50
372	The Impact of Diet and Lifestyle on Gut Microbiota and Human Health. Nutrients, 2015, 7, 17-44.	1.7	1,108
373	The Infant Gut Microbiome: Evidence for Obesity Risk and Dietary Intervention. Nutrients, 2015, 7, 2237-2260.	1.7	128
374	Apples and Cardiovascular Healthâ€"Is the Gut Microbiota a Core Consideration?. Nutrients, 2015, 7, 3959-3998.	1.7	121
375	Pomegranate Peel Extract Prevents Bone Loss in a Preclinical Model of Osteoporosis and Stimulates Osteoblastic Differentiation in Vitro. Nutrients, 2015, 7, 9265-9284.	1.7	44
376	Inulin-Type Î²2-1 Fructans have Some Effect on the Antibody Response to Seasonal Influenza Vaccination in Healthy Middle-Aged Humans. Frontiers in Immunology, 2015, 6, 490.	2.2	23

#	Article	IF	Citations
377	Breaking down the barriers: the gut microbiome, intestinal permeability and stress-related psychiatric disorders. Frontiers in Cellular Neuroscience, 2015, 9, 392.	1.8	757
378	Pectin- Derived Acidic Oligosaccharides Improve the Outcome of Pseudomonas aeruginosa Lung Infection in C57BL/6 Mice. PLoS ONE, 2015, 10, e0139686.	1.1	16
379	Effect of Antibiotics on Gut Microbiota, Gut Hormones and Glucose Metabolism. PLoS ONE, 2015, 10, e0142352.	1.1	85
380	Gut Microbiota and Metabolic Disorders. Diabetes and Metabolism Journal, 2015, 39, 198.	1.8	182
381	Fiber and prebiotic supplementation in enteral nutrition: A systematic review and meta-analysis. World Journal of Gastroenterology, 2015, 21, 5372.	1.4	72
382	Alimentos funcionales y biotecnologÃa. Revista Colombiana De BiotecnologÃa, 2015, 17, 5-8.	0.5	11
383	Sunflower Proteins. , 2015, , 331-393.		17
384	Intrinsic Immunomodulatory Effects of Low-Digestible Carbohydrates Selectively Extend Their Anti-Inflammatory Prebiotic Potentials. BioMed Research International, 2015, 2015, 1-13.	0.9	23
385	The Differential Proteome of the ProbioticLactobacillus acidophilusNCFM Grown on the Potential Prebiotic Cellobiose Shows Upregulation of TwoÎ²-Glycoside Hydrolases. BioMed Research International, 2015, 2015, 1-9.	0.9	11
387	Beyond gut microbiota: understanding obesity and type 2 diabetes. Hormones, 2015, 14, 358-69.	0.9	25
388	Processing effects on four prebiotic carbohydrates supplemented in an extruded cereal and a low pH drink. Cogent Food and Agriculture, 2015, 1, 1013782.	0.6	16
389	Human Microbiota-Associated Swine: Current Progress and Future Opportunities. ILAR Journal, 2015, 56, 63-73.	1.8	91
390	In vitro evaluation of yacon (Smallanthus sonchifolius) tuber flour prebiotic potential. Food and Bioproducts Processing, 2015, 95, 96-105.	1.8	44
391	Vegetarian Diets in the Prevention and Treatment ofÂType 2 Diabetes. Journal of the American College of Nutrition, 2015, 34, 448-458.	1.1	50
392	Development of low caloric prebiotic fruit juices by dexransucrase acceptor reaction. Journal of Food Science and Technology, 2015, 52, 7272-7280.	1.4	12
393	Antibiotic overuse and Clostridium difficile infections: The Indian paradox and the possible role of dietary practices. Nutrition, 2015, 31, 1052-1053.	1.1	8
394	Childhood Obesity: Immune Response and Nutritional Approaches. Frontiers in Immunology, 2015, 6, 76.	2.2	57
395	The effect of dietary fibre preparations from potato starch on the growth and activity of bacterial strains belonging to the phyla Firmicutes, Bacteroidetes, and Actinobacteria. Journal of Functional Foods, 2015, 19, 661-668.	1.6	40

#	Article	IF	Citations
396	Gut Microbiota and Hepatocellular Carcinoma. Gastrointestinal Tumors, 2015, 2, 33-40.	0.3	58
397	Significance of Inulin Fructans in the Human Diet. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 37-47.	5.9	108
398	Immunological Properties of Inulin-Type Fructans. Critical Reviews in Food Science and Nutrition, 2015, 55, 414-436.	5.4	150
399	LC-MS analysis reveals the presence of graminan- and neo-type fructans in wheat grains. Journal of Cereal Science, 2015, 61, 133-138.	1.8	34
400	Diverse galactooligosaccharides consumption by bifidobacteria: implications of Î²-galactosidaseâ€"LacS operon. Bioscience, Biotechnology and Biochemistry, 2015, 79, 664-672.	0.6	24
401	Cereal grain fructans: Structure, variability and potential health effects. Trends in Food Science and Technology, 2015, 43, 32-42.	7.8	95
402	Xylooligosaccharides as prebiotics from agricultural by-products: Production and applications. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 62-71.	1.5	264
403	Prebiotic and diet/light chocolate dairy dessert: Chemical composition, sensory profiling and relationship with consumer expectation. LWT - Food Science and Technology, 2015, 62, 424-430.	2.5	27
404	Gut microbial and short-chain fatty acid profiles in adults with chronic constipation before and after treatment with lubiprostone. Anaerobe, 2015, 33, 33-41.	1.0	49
405	Diet, Gut Microbiome, and Bone Health. Current Osteoporosis Reports, 2015, 13, 125-130.	1.5	169
406	The potential of resistant starch as a prebiotic. Critical Reviews in Biotechnology, 2016, 36, 1-7.	5.1	113
407	An Apple a Day Keeps the Doctor Away â€“ Inter-Relationship Between Apple Consumption, the Gut Microbiota and Cardiometabolic Disease Risk Reduction. , 2015, , 173-194.		9
408	Health Benefits of Prebiotic Fibers. Advances in Food and Nutrition Research, 2015, 74, 47-91.	1.5	36
409	Impacts of infection with different toxigenic Clostridium difficile strains on faecal microbiota in children. Scientific Reports, 2014, 4, 7485.	1.6	150
410	Effect of a combination GOS/FOSÂ® prebiotic mixture and interaction with calcium intake on mineral absorption and bone parameters in growing rats. European Journal of Nutrition, 2015, 54, 913-923.	1.8	53
411	Quantification and visualization of dietary fibre components in spelt and wheat kernels. Journal of Cereal Science, 2015, 62, 124-133.	1.8	15
412	Improved glucose and lipid metabolism in European sea bass (Dicentrarchus labrax) fed short-chain fructooligosaccharides and xylooligosaccharides. Aquaculture, 2015, 441, 57-63.	1.7	52
413	Study on the Diversity of Bacteroides and Clostridium in Patients with Primary Gout. Cell Biochemistry and Biophysics, 2015, 71, 707-715.	0.9	15

#	Article	IF	Citations
414	Human gut microbiota: does diet matter?. Proceedings of the Nutrition Society, 2015, 74, 23-36.	0.4	112
415	In vitro fermentation of lupin seeds (Lupinus albus) and broad beans (Vicia faba): dynamic modulation of the intestinal microbiota and metabolomic output. Food and Function, 2015, 6, 3316-3322.	2.1	35
416	Dietary intake of inulin-type fructans in active and inactive Crohnâ€™s disease and healthy controls: a caseâ€“control study. Journal of Crohn's and Colitis, 2015, 9, 1024-1031.	0.6	33
417	Prebiotics and gut microbiota in chickens. FEMS Microbiology Letters, 2015, 362, fnv122.	0.7	198
418	Gentio-oligosaccharides from Leuconostoc mesenteroides NRRL B-1426 dextransucrase as prebiotics and as a supplement for functional foods with anti-cancer properties. Food and Function, 2015, 6, 604-611.	2.1	36
419	Ganoderma lucidum reduces obesity in mice by modulating the composition of the gut microbiota. Nature Communications, 2015, 6, 7489.	5.8	926
420	Incorporating FODMAP Dietary Restrictions: Help or Hype?. Current Nutrition Reports, 2015, 4, 214-219.	2.1	1
421	Population Level Divergence from the Mediterranean Diet and the Risk of Cancer and Metabolic Disease. , 2015, , 209-223.		1
422	Dietary saponins from four popular herbal tea exert prebiotic-like effects on gut microbiota in C57BL/6 mice. Journal of Functional Foods, 2015, 17, 892-902.	1.6	53
423	Assessment of the prebiotic potential of oligosaccharide mixtures from rice bran and cassava pulp. LWT - Food Science and Technology, 2015, 63, 1288-1293.	2.5	26
424	Role of Microbiota in Regulating Host Lipid Metabolism and Disease Risk. Molecular and Integrative Toxicology, 2015, , 235-260.	0.5	1
425	Dietary Polyphenols against Metabolic Disorders: How Far Have We Progressed in the Understanding of the Molecular Mechanisms of Action of These Compounds?. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	5.4	29
426	Glycan complexity dictates microbial resource allocation in the large intestine. Nature Communications, 2015, 6, 7481.	5.8	328
427	Crystal structure of Î²â€galactosidase from BacillusÂcirculans <scp>ATCC</scp>Â31382 (BgaD) and the construction of the thermophilic mutants. FEBS Journal, 2015, 282, 2540-2552.	2.2	44
428	Long term ingestion of a preload containing fructo-oligosaccharide or guar gum decreases fat mass but not food intake in mice. Physiology and Behavior, 2015, 147, 198-204.	1.0	12
429	Effect of Prebiotic Fiber Intake on Adiposity and Inflammation in Overweight and Obese Children: Assessing the Role of the Gut Microbiota. Canadian Journal of Diabetes, 2015, 39, S43.	0.4	7
430	Carbohydrate catabolic diversity of bifidobacteria and lactobacilli of human origin. International Journal of Food Microbiology, 2015, 203, 109-121.	2.1	63
431	Functional divergence in gastrointestinal microbiota in physically-separated genetically identical mice. Scientific Reports, 2014, 4, 5437.	1.6	49

#	Article	IF	Citations
432	Normal growth of infants receiving an infant formula containing Lactobacillus reuteri, galacto-oligosaccharides, and fructo-oligosaccharide: a randomized controlled trial. Maternal Health, Neonatology and Perinatology, 2015, 1, 9.	1.0	12
433	In Situ Prebiotics for Weaning Piglets: In Vitro Production and Fermentation of Potato Galacto-Rhamnogalacturonan. Applied and Environmental Microbiology, 2015, 81, 1668-1678.	1.4	18
434	Gastrointestinal hormone modulation after a double-blind interventional study with unavailable carbohydrates. Food Research International, 2015, 77, 17-23.	2.9	5
435	Synthetic Glycolipids and (p)ppGpp Analogs: Development of Inhibitors for Mycobacterial Growth, Biofilm and Stringent Response. Advances in Experimental Medicine and Biology, 2015, 842, 309-327.	0.8	16
436	Interaction of dietary compounds, especially polyphenols, with the intestinal microbiota: a review. European Journal of Nutrition, 2015, 54, 325-341.	1.8	437
437	Towards a more comprehensive concept for prebiotics. Nature Reviews Gastroenterology and Hepatology, 2015, 12, 303-310.	8.2	679
438	Fermentation Pattern of Infant Formulas Containing Different Prebiotics. Journal of Pediatric Gastroenterology and Nutrition, 2015, 60, 688-690.	0.9	1
439	Potential anti-obesogenic properties of non-digestible carbohydrates: specific focus on resistant dextrin. Proceedings of the Nutrition Society, 2015, 74, 258-267.	0.4	19
440	Levansucrases of a Pseudomonas syringae pathovar as catalysts for the synthesis of potentially prebiotic oligo- and polysaccharides. New Biotechnology, 2015, 32, 597-605.	2.4	38
441	Characteristics of Metroxylon sagu Resistant Starch Type III as Prebiotic Substance. Journal of Food Science, 2015, 80, H875-82.	1.5	9
442	Perspectives on the biotechnological production and potential applications of lactosucrose: A review. Journal of Functional Foods, 2015, 19, 74-90.	1.6	44
443	Prebiotic and Probiotic Regulation of Bone Health: Role of the Intestine and its Microbiome. Current Osteoporosis Reports, 2015, 13, 363-371.	1.5	169
444	Position of the Academy of Nutrition and Dietetics: Health Implications of Dietary Fiber. Journal of the Academy of Nutrition and Dietetics, 2015, 115, 1861-1870.	0.4	328
445	DIETA BAJA EN FODMAP EN EL SÃNDROME DE INTESTINO IRRITABLE. Revista MÃ©dica ClÃnica Las Condes, 2015, 26, 628-633.	0.2	0
446	The effect of prebiotic supplementation with inulin on cardiometabolic health: Rationale, design, and methods of a controlled feeding efficacy trial in adults at risk of type 2 diabetes. Contemporary Clinical Trials, 2015, 45, 328-337.	0.8	35
447	Changes in beverage consumption from pre-pregnancy to early pregnancy in the Norwegian Fit for Delivery study. Public Health Nutrition, 2015, 18, 1187-1196.	1.1	22
448	A global survey of low-molecular weight carbohydrates in lentils. Journal of Food Composition and Analysis, 2015, 44, 178-185.	1.9	20
449	Glycomacropeptide is a prebiotic that reduces Desulfovibrio bacteria, increases cecal short-chain fatty acids, and is anti-inflammatory in mice. American Journal of Physiology - Renal Physiology, 2015, 309, G590-G601.	1.6	146

#	Article	IF	Citations
450	Wine grape pomace flour improves blood pressure, fasting glucose and protein damage in humans: a randomized controlled trial. Biological Research, 2015, 48, 49.	1.5	84
451	Overweight, Obesity, and Body Composition in 3.5- and 7-Year-Old Swedish Children Born with Marginally Low Birth Weight. Journal of Pediatrics, 2015, 167, 1246-1252.e3.	0.9	16
452	Postprandial Dysmetabolism and Oxidative Stress in Type 2 Diabetes: Pathogenetic Mechanisms and Therapeutic Strategies. Medicinal Research Reviews, 2015, 35, 968-1031.	5.0	43
453	Microbiota in Inflammatory Bowel Disease Pathogenesis and Therapy. Nutrition in Clinical Practice, 2015, 30, 760-779.	1.1	60
454	Effects of hot-water extracts from Ganoderma lucidum residues and solid-state fermentation residues on prebiotic and immune-stimulatory activities in vitro and the powdered residues used as broiler feed additives in vivo. , 2015, 56, 17.		13
455	Chitooligosaccharides as novel ingredients of fermented foods. Food and Function, 2015, 6, 3437-3443.	2.1	29
456	MDG-1, an Ophiopogon polysaccharide, regulate gut microbiota in high-fat diet-induced obese C57BL/6 mice. International Journal of Biological Macromolecules, 2015, 81, 576-583.	3.6	75
457	Acute Cocoa Supplementation Increases Postprandial HDL Cholesterol and Insulin in Obese Adults with Type 2 Diabetes after Consumption of a High-Fat Breakfast. Journal of Nutrition, 2015, 145, 2325-2332.	1.3	58
458	In vitro analysis of dextran from Leuconostoc mesenteroides NRRL B-1426 for functional food application. Bioactive Carbohydrates and Dietary Fibre, 2015, 6, 55-61.	1.5	35
460	Prebiotic consumption and the incidence of overweight in a Mediterranean cohort: the Seguimiento Universidad de Navarra Project. American Journal of Clinical Nutrition, 2015, 102, 1554-1562.	2.2	7
461	Dietary Pectinâ€“Derived Acidic Oligosaccharides Improve the Pulmonary Bacterial Clearance ofPseudomonas aeruginosaLung Infection in Mice by Modulating Intestinal Microbiota and Immunity. Journal of Infectious Diseases, 2015, 211, 156-165.	1.9	43
462	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. Food and Function, 2015, 6, 525-531.	2.1	51
463	Prebiotic potential of oligosaccharides: A focus on xylan derived oligosaccharides. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 19-30.	1.5	143
464	Recent developments in prebiotics to selectively impact beneficial microbes and promote intestinal health. Current Opinion in Biotechnology, 2015, 32, 42-46.	3.3	222
465	Health Effects of Probiotics on the Skin. Critical Reviews in Food Science and Nutrition, 2015, 55, 1219-1240.	5.4	74
466	A systematic review and meta-analysis of the prebiotics and synbiotics effects on glycaemia, insulin concentrations and lipid parameters in adult patients with overweight or obesity. Clinical Nutrition, 2015, 34, 845-858.	2.3	138
467	Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review. Carbohydrate Polymers, 2015, 119, 85-100.	5.1	198
468	Inulin-type fructans modulate intestinal Bifidobacterium species populations and decrease fecal short-chain fatty acids in obese women. Clinical Nutrition, 2015, 34, 501-507.	2.3	220

#	Article	IF	Citations
469	Obesity-Associated Gut Microbiota. , 2015, , 149-171.		3
470	A natural solution for obesity: Bioactives for the prevention and treatment of weight gain. A review. Nutritional Neuroscience, 2015, 18, 49-65.	1.5	113
471	Production and spouted bed drying of acerola juice containing oligosaccharides. Food and Bioproducts Processing, 2015, 94, 565-571.	1.8	26
472	Prebiotic effect during the first year of life in healthy infants fed formula containing GOS as the only prebiotic: a multicentre, randomised, double-blind and placebo-controlled trial. European Journal of Nutrition, 2015, 54, 89-99.	1.8	121
473	Probiotic, prebiotic and synbiotic supplements in sturgeon aquaculture: a review. Reviews in Aquaculture, 2016, 8, 89-102.	4.6	151
474	Mannan biotechnology: from biofuels to health. Critical Reviews in Biotechnology, 2016, 36, 32-42.	5.1	96
475	Prebiotics: A Potential Treatment Strategy for the Chemotherapy-damaged Gut?. Critical Reviews in Food Science and Nutrition, 2016, 56, 946-956.	5.4	22
476	Dietary Interventions and Irritable Bowel Syndrome. , 2016, , 423-438.		1
477	The effect of lactulose supplementation on fecal microflora of patients with chronic kidney disease; a randomized clinical trial. Journal of Renal Injury Prevention, 2016, 5, 162-167.	0.6	44
478	Probiotics: Application of Probiotics in Dairy Products: Established andÂPotential Benefits. , 2016, , .		3
479	Effects of dietary resistant starch content on nutrient and energy digestibility and fecal metabolomic profile in growing pigs1. Journal of Animal Science, 2016, 94, 364-368.	0.2	2
480	Nutraceutical-prophylactic and Therapeutic Role of Functional Food in Health. Journal of Nutrition & Food Sciences, 2016, 6, .	1.0	19
481	Aspectos de las legumbres nutricionales y beneficiosos para la salud humana. Arbor, 2016, 192, a313.	0.1	10
482	Antioxidant and Prebiotic Activity of Selected Edible Wild Plant Extracts. Journal of Food Research, 2016, 6, 7.	0.1	3
483	The Influence of Prebiotic Arabinoxylan Oligosaccharides on Microbiota Derived Uremic Retention Solutes in Patients with Chronic Kidney Disease: A Randomized Controlled Trial. PLoS ONE, 2016, 11, e0153893.	1.1	74
484	A Prebiotic Formula Improves the Gastrointestinal Bacterial Flora in Toddlers. Gastroenterology Research and Practice, 2016, 2016, 1-6.	0.7	7
485	Prebiotics. , 2016, , 757-775.		11
486	Effects of dietary fiber preparations made from maize starch on the growth and activity of selected bacteria from the Firmicutes, Bacteroidetes, and Actinobacteria phyla in fecal samples from obese children.. Acta Biochimica Polonica, 2016, 63, 261-6.	0.3	15

#	Article	IF	Citations
487	Polydextrose: Physiological Function, and Effects on Health. Nutrients, 2016, 8, 553.	1.7	65
488	Bifidobacteria and Their Role as Members of the Human Gut Microbiota. Frontiers in Microbiology, 2016, 7, 925.	1.5	627
489	Nutrition in the First 1000 Days: The Origin of Childhood Obesity. International Journal of Environmental Research and Public Health, 2016, 13, 838.	1.2	166
490	Looking Beyond the Terrestrial: The Potential of Seaweed Derived Bioactives to Treat Non-Communicable Diseases. Marine Drugs, 2016, 14, 60.	2.2	106
491	Apple-Derived Pectin Modulates Gut Microbiota, Improves Gut Barrier Function, and Attenuates Metabolic Endotoxemia in Rats with Diet-Induced Obesity. Nutrients, 2016, 8, 126.	1.7	158
492	Probiotics and Prebiotics: Present Status and Future Perspectives on Metabolic Disorders. Nutrients, 2016, 8, 173.	1.7	216
493	The Role of Avocados in Maternal Diets during the Periconceptional Period, Pregnancy, and Lactation. Nutrients, 2016, 8, 313.	1.7	19
494	A Single-Batch Fermentation System to Simulate Human Colonic Microbiota for High-Throughput Evaluation of Prebiotics. PLoS ONE, 2016, 11, e0160533.	1.1	92
495	Intestinal Sucrase as a Novel Target Contributing to the Regulation of Glycemia by Prebiotics. PLoS ONE, 2016, 11, e0160488.	1.1	27
496	Effect of Dietary Fibers on Cecal Microbiota and Intestinal Tumorigenesis in Azoxymethane Treated A/J Min/+ Mice. PLoS ONE, 2016, 11, e0155402.	1.1	39
497	Inulin Supplementation Lowered the Metabolic Defects of Prolonged Exposure to Chlorpyrifos from Gestation to Young Adult Stage in Offspring Rats. PLoS ONE, 2016, 11, e0164614.	1.1	41
498	Encapsulation of nutraceuticals in novel delivery systems. , 2016, , 305-342.		2
499	Evolving Insights on Metabolism, Autophagy, and Epigenetics in Liver Myofibroblasts. Frontiers in Physiology, 2016, 7, 191.	1.3	13
500	Applications of In Ovo Technique for the Optimal Development of the Gastrointestinal Tract and the Potential Influence on the Establishment of Its Microbiome in Poultry. Frontiers in Veterinary Science, 2016, 3, 63.	0.9	96
501	Cocoaâ€"past medicinal uses, current scientific evidence, and advertised health benefits. , 2016, , 271-292.		1
502	Synbiotics. , 2016, , 811-822.		7
503	Fructooligosaccharides. Studies in Natural Products Chemistry, 2016, , 209-229.	0.8	16
504	Modeling Longitudinal Metabonomics and Microbiota Interactions in C57BL/6 Mice Fed a High Fat Diet. Analytical Chemistry, 2016, 88, 7617-7626.	3.2	11

#	Article	IF	Citations
505	British Dietetic Association systematic review and evidenceâ€based practice guidelines for the dietary management of irritable bowel syndrome in adults (2016 update). Journal of Human Nutrition and Dietetics, 2016, 29, 549-575.	1.3	237
506	Prebiotics and synbiotics. Current Opinion in Gastroenterology, 2016, 32, 110-119.	1.0	65
507	Polysaccharide Degradation by the Intestinal Microbiota and Its Influence on Human Health and Disease. Journal of Molecular Biology, 2016, 428, 3230-3252.	2.0	375
508	InÂvitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. LWT - Food Science and Technology, 2016, 73, 131-139.	2.5	60
509	An Open-Label Randomized Crossover Trial of Lyophilized Black Raspberries on Postprandial Inflammation in Older Overweight Males. American Journal of Therapeutics, 2016, 23, e86-e91.	0.5	21
510	Application of a Boxâ€“Behnken design for optimizing the extraction process of agave fructans (Agave tequilana Weber var. Azul). Journal of the Science of Food and Agriculture, 2016, 96, 3860-3866.	1.7	13
511	Marginally low birthweight increases the risk of underweight and short stature at three and a half years of age. Acta Paediatrica, International Journal of Paediatrics, 2016, 105, 610-617.	0.7	4
512	Differential proteome and cellular adhesion analyses of the probiotic bacterium Lactobacillus acidophilus NCFM grown on raffinose â€“ an emerging prebiotic. Proteomics, 2016, 16, 1361-1375.	1.3	29
513	Antiosteoporotic effect of Petroselinum crispum, Ocimum basilicum and Cichorium intybus L. in glucocorticoid-induced osteoporosis in rats. BMC Complementary and Alternative Medicine, 2016, 16, 165.	3.7	38
514	The prebiotic concept and human health: a changing landscape with riboflavin as a novel prebiotic candidate?. European Journal of Clinical Nutrition, 2016, 70, 1348-1353.	1.3	45
515	Functional characterization of a novel Î²-fructofuranosidase from Bifidobacterium longum subsp. infantis ATCC 15697 on structurally diverse fructans. Journal of Applied Microbiology, 2016, 121, 263-276.	1.4	23
516	Modulation of Microbiota-Gut-Brain Axis by Berberine Resulting in Improved Metabolic Status in High-Fat Diet-Fed Rats. Obesity Facts, 2016, 9, 365-378.	1.6	68
517	Gut Microbiota, Prebiotics, Probiotics, and Synbiotics in Management of Obesity and Prediabetes: Review of Randomized Controlled Trials. Endocrine Practice, 2016, 22, 1224-1234.	1.1	99
519	Gut microbiome and liver diseases. Gut, 2016, 65, 2035-2044.	6.1	443
520	A prebiotic galactooligosaccharide mixture reduces severity of hyperpnoea-induced bronchoconstriction and markers of airway inflammation. British Journal of Nutrition, 2016, 116, 798-804.	1.2	35
521	Impact of dietary fiber and fat on gut microbiota re-modeling and metabolic health. Trends in Food Science and Technology, 2016, 57, 201-212.	7.8	48
522	Metabole programmering: het belang van â€˜de eerste 1000Âdagenâ€™ voor de latere gezondheid van het kind. JGZ Tijdschrift Voor Jeugdgezondheidszorg, 2016, 48, 78-80.	0.1	0
523	Gut Microbiota and Obesity. Journal of Clinical Gastroenterology, 2016, 50, S157-S158.	1.1	14

#	Article	IF	Citations
524	Human microbiome as therapeutic intervention target to reduce cardiovascular disease risk. Current Opinion in Lipidology, 2016, 27, 615-622.	1.2	36
525	Exercise and Prebiotics Produce Stress Resistance. International Review of Neurobiology, 2016, 131, 165-191.	0.9	9
526	HORSE SPECIES SYMPOSIUM: Can the microbiome of the horse be altered to improve digestion?1,2. Journal of Animal Science, 2016, 94, 2275-2281.	0.2	23
527	HypothÃ¨se hygiÃ©nisteÂ: oÃ¹ en est-onÂ? Compte rendu de lâ€™atelier Â«ÂAllergiesÂÂ» du DHUÂ2020 Â«ÂMÃ©decine personnalisÃ©es des maladies chroniquesÂÂ». Revue Francaise D'allergologie, 2016, 56, 364-371.	0.1	0
528	Effects of probiotics, prebiotics, and synbiotics on mineral metabolism in ovariectomized rats â€" impact of bacterial mass, intestinal absorptive area and reduction of bone turn-over. NFS Journal, 2016, 3, 41-50.	1.9	73
529	Acid production and conversion of konjac glucomannan during in vitro colonic fermentation affected by exogenous microorganisms and tea polyphenols. International Journal of Food Sciences and Nutrition, 2016, 67, 274-282.	1.3	5
530	Dextrins from Maize Starch as Substances Activating the Growth of Bacteroidetes and Actinobacteria Simultaneously Inhibiting the Growth of Firmicutes, Responsible for the Occurrence of Obesity. Plant Foods for Human Nutrition, 2016, 71, 190-196.	1.4	38
531	Soluble Dietary Fiber Can Protect the Gastrointestinal Mucosa Against Nonsteroidal Anti-Inflammatory Drugs in Mice. Digestive Diseases and Sciences, 2016, 61, 1903-1914.	1.1	13
532	The dynamics of methionine supply and demand during early development. Applied Physiology, Nutrition and Metabolism, 2016, 41, 581-587.	0.9	17
533	Improvement in adiposity with oligofructose is modified by antibiotics in obese rats. FASEB Journal, 2016, 30, 2720-2732.	0.2	30
534	Nondigestible Fructans Alter Gastrointestinal Barrier Function, Gene Expression, Histomorphology, and the Microbiota Profiles of Diet-Induced Obese C57BL/6J Mice. Journal of Nutrition, 2016, 146, 949-956.	1.3	62
535	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. Journal of Functional Foods, 2016, 24, 63-74.	1.6	47
536	Does larch arabinogalactan enhance immune function? A review of mechanistic and clinical trials. Nutrition and Metabolism, 2016, 13, 28.	1.3	62
537	Akkermansia Muciniphila Protects Against Atherosclerosis by Preventing Metabolic Endotoxemia-Induced Inflammation in Apoe ^{â^'/â^'} Mice. Circulation, 2016, 133, 2434-2446.	1.6	529
538	Novel perspectives on therapeutic modulation of the gut microbiota. Therapeutic Advances in Gastroenterology, 2016, 9, 580-593.	1.4	63
539	Biomarkers for nutrient intake with focus on alternative sampling techniques. Genes and Nutrition, 2016, 11, 12.	1.2	38
540	How to Manipulate the Microbiota: Prebiotics. Advances in Experimental Medicine and Biology, 2016, 902, 119-142.	0.8	69
542	Fructans from Agave tequilana with a Lower Degree of Polymerization Prevent Weight Gain, Hyperglycemia and Liver Steatosis in High-Fat Diet-Induced Obese Mice. Plant Foods for Human Nutrition, 2016, 71, 416-421.	1.4	36

#	Article	IF	Citations
543	Knowledge about sources of dietary fibres and health effects using a validated scale: a cross-country study. Public Health, 2016, 141, 100-112.	1.4	6
544	Low molecular weight carbohydrates released from Okara by enzymatic treatment under high hydrostatic pressure. Innovative Food Science and Emerging Technologies, 2016, 38, 76-82.	2.7	14
545	Epigenetics, Energy Balance, and Cancer. Energy Balance and Cancer, 2016, , .	0.2	2
546	Epigenetic Effects of Gut Microbiota on Obesity and Gastrointestinal Cancers. Energy Balance and Cancer, 2016, , 167-189.	0.2	1
547	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. Green Chemistry, 2016, 18, 6160-6204.	4.6	136
548	Impact of a western diet on the ovarian and serum metabolome. Maturitas, 2016, 92, 134-142.	1.0	11
549	In vitrofermentability and prebiotic potential of soyabean Okara by human faecal microbiota. British Journal of Nutrition, 2016, 116, 1116-1124.	1.2	43
551	Long-term effect of heavy-metal pollution on diversity of gastrointestinal microbial community of Bufo raddei. Toxicology Letters, 2016, 258, 192-197.	0.4	80
552	Understanding the canine intestinal microbiota and its modification by proâ€‚preâ€•and synbiotics â€“ what is the evidence?. Veterinary Medicine and Science, 2016, 2, 71-94.	0.6	69
553	The gut and oral microbiome in <scp>HIV</scp> disease: a workshop report. Oral Diseases, 2016, 22, 166-170.	1.5	19
554	Intake of High-Fat Yogurt, but Not of Low-Fat Yogurt or Prebiotics, Is Related to Lower Risk of Depression in Women of the SUN Cohort Study. Journal of Nutrition, 2016, 146, 1731-1739.	1.3	28
555	The gut microbiota: A treasure for human health. Biotechnology Advances, 2016, 34, 1210-1224.	6.0	158
556	Assessment of the prebiotic effect of quinoa and amaranth in the human intestinal ecosystem. Food and Function, 2016, 7, 3782-3788.	2.1	41
557	Prebiotics, Probiotics, Synbiotics and Foods with Regard to Bone Metabolism. , 2016, , 153-167.		5
558	Oligofructose as an adjunct in treatment of diabetes in NOD mice. Scientific Reports, 2016, 6, 37627.	1.6	19
559	Dysbiosis is not an answer. Nature Microbiology, 2016, 1, 16228.	5.9	97
560	Effect of prebiotic intake on gut microbiota, intestinal permeability and glycemic control in children with type 1 diabetes: study protocol for a randomized controlled trial. Trials, 2016, 17, 347.	0.7	40
561	Functional Foods and Feeds. , 2016, , 35-86.		7

#	Article	IF	Citations
562	Chemical characterization and prebiotic activity of fructo-oligosaccharides from Stevia rebaudiana (Bertoni) roots and in vitro adventitious root cultures. Carbohydrate Polymers, 2016, 152, 718-725.	5.1	51
563	Anti-inflammatory effects of sucrose-derived oligosaccharides produced by a constitutive mutant L.Âmesenteroides B-512FMCM dextransucrase in high fat diet-fed mice. Biochemical and Biophysical Research Communications, 2016, 477, 350-355.	1.0	10
564	Colon microbiota fermentation of dietary prebiotics towards short-chain fatty acids and their roles as anti-inflammatory and antitumour agents: A review. Journal of Functional Foods, 2016, 25, 511-522.	1.6	257
565	Utility and applicability of the â€œChildhood Obesity Risk Evaluationâ€•(CORE)-index in predicting obesity in childhood and adolescence in Greece from early life: the â€œNational Action Plan for Public Healthâ€• European Journal of Pediatrics, 2016, 175, 1989-1996.	1.3	11
566	Immunostimulatory properties of fructans derived from raw garlic (Allium sativum L.). Bioactive Carbohydrates and Dietary Fibre, 2016, 8, 65-70.	1.5	22
567	Goat whey ameliorates intestinal inflammation on acetic acid-induced colitis in rats. Journal of Dairy Science, 2016, 99, 9383-9394.	1.4	25
568	Diet-induced changes in maternal gut microbiota and metabolomic profiles influence programming of offspring obesity risk in rats. Scientific Reports, 2016, 6, 20683.	1.6	175
569	Maximizing the health effects of strawberry anthocyanins: understanding the influence of the consumption timing variable. Food and Function, 2016, 7, 4745-4752.	2.1	36
570	Human gut microbiota and healthy aging: Recent developments and future prospective. Nutrition and Healthy Aging, 2016, 4, 3-16.	0.5	150
571	Impact of high fat diets, prebiotics and probiotics on gut microbiota and immune function, with relevance to elderly populations. Nutrition and Aging (Amsterdam, Netherlands), 2016, 3, 171-192.	0.3	2
572	The Influence of Prebiotics on Neurobiology and Behavior. International Review of Neurobiology, 2016, 131, 21-48.	0.9	32
573	Effect of Formula Containing Lactobacillus reuteri DSM 17938 on Fecal Microbiota of Infants Born by Cesareanâ€Section. Journal of Pediatric Gastroenterology and Nutrition, 2016, 63, 681-687.	0.9	49
574	Biological underpinnings of psychogenic nonepileptic seizures: directions for future research. Neurological Sciences, 2016, 37, 1033-1038.	0.9	16
575	The combination of oligo- and polysaccharides and reticulated protein for the control of symptoms in patients with irritable bowel syndrome: Results of a randomised, placebo-controlled, double-blind, parallel group, multicentre clinical trial. United European Gastroenterology Journal, 2016, 4, 455-465.	1.6	21
576	How gut microbes talk to organs: The role of endocrine and nervous routes. Molecular Metabolism, 2016, 5, 743-752.	3.0	237
577	Obesity: epigenetic aspects. Biomolecular Concepts, 2016, 7, 145-155.	1.0	17
578	From by-product to valuable components: Efficient enzymatic conversion of lactose in whey using Î²-galactosidase from Streptococcus thermophilus. Biochemical Engineering Journal, 2016, 116, 45-53.	1.8	75
579	Short-chain fructooligosaccharide supplementation during gestation and lactation or after weaning differentially impacts pig growth and IgA response to influenza vaccination. Journal of Functional Foods, 2016, 24, 307-315.	1.6	20

#	Article	IF	Citations
580	25-Hydroxyvitamin D in pregnancy and genome wide cord blood DNA methylation in two pregnancy cohorts (MoBa and ALSPAC). Journal of Steroid Biochemistry and Molecular Biology, 2016, 159, 102-109.	1.2	26
581	How the microbiota shapes rheumatic diseases. Nature Reviews Rheumatology, 2016, 12, 398-411.	3.5	122
583	Effects of a novel nutritional formula specially developed for chronic kidney disease patients on protein-restricted diets: a randomized controlled trial. Renal Replacement Therapy, 2016, 2, .	0.3	4
584	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. Critical Reviews in Food Science and Nutrition, 2016, 56, 1440-1453.	5.4	139
585	Fruit Polyphenols: A Review of Anti-inflammatory Effects in Humans. Critical Reviews in Food Science and Nutrition, 2016, 56, 419-444.	5.4	206
586	Prebiotics effect on immune and hepatic oxidative status and gut morphology of white sea bream (Diplodus sargus). Fish and Shellfish Immunology, 2016, 50, 168-174.	1.6	74
587	Gut microbial activity as influenced by fiber digestion: dynamic metabolomics in an in vitro colon simulator. Metabolomics, 2016, 12, 1.	1.4	17
588	Impact of increasing fruit and vegetables and flavonoid intake on the human gut microbiota. Food and Function, 2016, 7, 1788-1796.	2.1	106
589	Unraveling Anthocyanin Bioavailability for Human Health. Annual Review of Food Science and Technology, 2016, 7, 375-393.	5.1	199
590	Can We Prevent Obesity-Related Metabolic Diseases by Dietary Modulation of the Gut Microbiota?. Advances in Nutrition, 2016, 7, 90-101.	2.9	112
591	Prebiotics, Fermentable Dietary Fiber, and Health Claims. Advances in Nutrition, 2016, 7, 1-4.	2.9	57
592	Endocannabinoids â€" at the crossroads between the gut microbiota and host metabolism. Nature Reviews Endocrinology, 2016, 12, 133-143.	4.3	275
593	Prevention of NSAID-Enteropathy: A Soluble Problem?. Digestive Diseases and Sciences, 2016, 61, 1-3.	1.1	22
594	Fermentable Carbohydrate Restriction (Low FODMAP Diet) in Clinical Practice Improves Functional Gastrointestinal Symptoms in Patients with Inflammatory Bowel Disease. Inflammatory Bowel Diseases, 2016, 22, 1129-1136.	0.9	137
595	Anthocyanins. , 2016, , 489-500.		18
596	Metabolic effects of dietary carbohydrates: The importance of food digestion. Food Research International, 2016, 88, 336-341.	2.9	30
597	Prevention of Necrotizing Enterocolitis Through Manipulation of the Intestinal Microbiota of the Premature Infant. Clinical Therapeutics, 2016, 38, 716-732.	1.1	63
598	Manipulating Bacterial Communities by in situ Microbiome Engineering. Trends in Genetics, 2016, 32, 189-200.	2.9	216

#	Article	IF	Citations
599	Prebiotics: Definition and protective mechanisms. Bailliere's Best Practice and Research in Clinical Gastroenterology, 2016, 30, 27-37.	1.0	120
600	Influence of prebiotics on Lactobacillus reuteri death kinetics under sub-optimal temperatures and pH. International Journal of Food Sciences and Nutrition, 2016, 67, 92-98.	1.3	5
601	The effect of agave fructan products on the activity and composition of the microbiota determined in a dynamic in vitro model of the human proximal large intestine. Journal of Functional Foods, 2016, 22, 201-210.	1.6	25
602	Chili Peppers, Curcumins, and Prebiotics in Gastrointestinal Health and Disease. Current Gastroenterology Reports, 2016, 18, 19.	1.1	26
603	Adding mucins to anin vitrobatch fermentation model of the large intestine induces changes in microbial population isolated from porcine feces depending on the substrate. FEMS Microbiology Ecology, 2016, 92, fiv165.	1.3	27
604	The phenolic acids of Agen prunes (dried plums) or Agen prune juice concentrates do not account for the protective action on bone in a rat model of postmenopausal osteoporosis. Nutrition Research, 2016, 36, 161-173.	1.3	13
605	Maternal, fetal and perinatal alterations associated with obesity, overweight and gestational diabetes: an observational cohort study (PREOBE). BMC Public Health, 2016, 16, 207.	1.2	78
606	Effects of oat soluble and insoluble Î²-glucan on 1,2-dimethylhydrazine-induced early colon carcinogenesis in mice. Food and Agricultural Immunology, 2016, 27, 657-666.	0.7	29
607	Probiotics in early life: a preventative and treatment approach. Food and Function, 2016, 7, 1752-1768.	2.1	35
608	Prebiotics as functional food ingredients preventing diet-related diseases. Food and Function, 2016, 7, 2147-2155.	2.1	72
609	Inulin and fructooligosaccharide affect in vitro calcium uptake and absorption from calcium-enriched gluten-free bread. Food and Function, 2016, 7, 1950-1958.	2.1	27
610	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. Journal of Functional Foods, 2016, 21, 113-132.	1.6	196
611	Dietary fiber and satiety: the effects of oats on satiety. Nutrition Reviews, 2016, 74, 131-147.	2.6	129
612	A Critical Look at Prebiotics Within the Dietary Fiber Concept. Annual Review of Food Science and Technology, 2016, 7, 167-190.	5.1	149
613	Red wine polyphenols modulate fecal microbiota and reduce markers of the metabolic syndrome in obese patients. Food and Function, 2016, 7, 1775-1787.	2.1	262
614	Prebiotic Addition in Dairy Products. , 2016, , 37-46.		5
615	Probiotic and Prebiotic Dairy Desserts. , 2016, , 345-360.		7
616	Synbiotics and the Immune System. , 2016, , 449-458.		1

#	Article	IF	Citations
617	Synbiotics and Infantile Acute Gastroenteritis. , 2016, , 487-500.		0
618	Nonprebiotic Actions of Prebiotics. , 2016, , 619-632.		1
619	Prebiotics and Probiotics for the Prevention and Treatment of Food Allergy. , 2016, , 839-848.		0
620	Prebiotics: why definitions matter. Current Opinion in Biotechnology, 2016, 37, 1-7.	3.3	326
621	Schoolchildren born VLBW or VLGA show height-related changes in body composition and muscle function but no evidence of metabolic syndrome risk factors. Results from the NEOLONG study. Journal of Pediatric Endocrinology and Metabolism, 2016, 29, 163-72.	0.4	24
622	Gut microbiota and obesity. Cellular and Molecular Life Sciences, 2016, 73, 147-162.	2.4	383
623	Effect of a mixture of GOS/FOSÂ® on calcium absorption and retention during recovery from protein malnutrition: experimental model in growing rats. European Journal of Nutrition, 2016, 55, 2445-2458.	4.6	15
624	Quantification of prebiotics in commercial infant formulas. Food Chemistry, 2016, 194, 6-11.	4.2	26
625	Impact of Diet Composition on Blood Glucose Regulation. Critical Reviews in Food Science and Nutrition, 2016, 56, 541-590.	5.4	144
626	Consuming yellow pea fiber reduces voluntary energy intake and body fat in overweight/obese adults in a 12-week randomized controlled trial. Clinical Nutrition, 2017, 36, 126-133.	2.3	48
627	Diversity in Birdâ€™s Eye Chilli (Capsicum frutescens L.) Landraces of North-East India in Terms of Antioxidant Activities. Proceedings of the National Academy of Sciences India Section B - Biological Sciences, 2017, 87, 1317-1326.	0.4	15
628	Relative fermentation of oligosaccharides from human milk and plants by gut microbes. European Food Research and Technology, 2017, 243, 133-146.	1.6	19
629	Effects of dietary resistant starch content on metabolic status, milk composition, and microbial profiling in lactating sows and on offspring performance. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 190-200.	1.0	11
630	Prebiotic nut compounds and human microbiota. Critical Reviews in Food Science and Nutrition, 2017, 57, 3154-3163.	5.4	89
631	Glucomannans and nutrition. Food Hydrocolloids, 2017, 68, 246-254.	5.6	44
632	A Randomized Controlled Clinical Trial Investigating the Effect of Synbiotic Administration on Markers of Insulin Metabolism and Lipid Profiles in Overweight Type 2 Diabetic Patients with Coronary Heart Disease. Experimental and Clinical Endocrinology and Diabetes, 2017, 125, 21-27.	0.6	83
633	Acute intake of quercetin from onion skin extract does not influence postprandial blood pressure and endothelial function in overweight-to-obese adults with hypertension: a randomized, double-blind, placebo-controlled, crossover trial. European Journal of Nutrition, 2017, 56, 1347-1357.	1.8	37
634	Prebiotics as a modulator of gut microbiota in paediatric obesity. Pediatric Obesity, 2017, 12, 265-273.	1.4	27

#	Article	IF	Citations
635	Rhubarb extract prevents hepatic inflammation induced by acute alcohol intake, an effect related to the modulation of the gut microbiota. Molecular Nutrition and Food Research, 2017, 61, 1500899.	1.5	138
636	The protective effects of probiotic-fermented soymilk on high-fat diet-induced hyperlipidemia and liver injury. Journal of Functional Foods, 2017, 30, 220-227.	1.6	56
637	Influence of storage time and packaging on the sensory profile of functional diet guava preserve. British Food Journal, 2017, 119, 311-321.	1.6	2
638	Health effects of resistant starch. Nutrition Bulletin, 2017, 42, 10-41.	0.8	213
639	A new natural source for obtainment of inulin and fructo-oligosaccharides from industrial waste of Stevia rebaudiana Bertoni. Food Chemistry, 2017, 225, 154-161.	4.2	45
640	Hypoglycaemic and hypotriglyceridaemic postprandial properties of organic silicon. Journal of Functional Foods, 2017, 29, 290-294.	1.6	5
641	The role of early life nutrition in the establishment of gastrointestinal microbial composition and function. Gut Microbes, 2017, 8, 143-171.	4.3	129
642	Roseburia spp.: a marker of health?. Future Microbiology, 2017, 12, 157-170.	1.0	483
643	Maternal short-chain fructo-oligosaccharide supplementation increases intestinal cytokine secretion, goblet cell number, butyrate concentration andLawsonia intracellularishumoral vaccine response in weaned pigs. British Journal of Nutrition, 2017, 117, 83-92.	1.2	38
644	Metabolic adaptation of colonic microbiota to galactooligosaccharides: a proofâ€ofâ€conceptâ€study. Alimentary Pharmacology and Therapeutics, 2017, 45, 670-680.	1.9	39
645	Specific inulinâ€type fructan fibers protect against autoimmune diabetes by modulating gut immunity, barrier function, and microbiota homeostasis. Molecular Nutrition and Food Research, 2017, 61, 1601006.	1.5	121
646	Effects of using symbiotics in the clinical nutritional evolution of patients with chronic pancreatitis: Study prospective, randomized, controlled, double blind. Clinical Nutrition ESPEN, 2017, 18, 9-15.	0.5	15
647	Targeting the Microbiota-Gut-Brain Axis: Prebiotics Have Anxiolytic and Antidepressant-like Effects and Reverse the Impact of Chronic Stress in Mice. Biological Psychiatry, 2017, 82, 472-487.	0.7	661
648	Prebiotic inulin-type fructans induce specific changes in the human gut microbiota. Gut, 2017, 66, 1968-1974.	6.1	370
649	Prebiotic inulinâ€type fructans and galactoâ€oligosaccharides: definition, specificity, function, and application in gastrointestinal disorders. Journal of Gastroenterology and Hepatology (Australia), 2017, 32, 64-68.	1.4	209
650	Diet-induced obesity, gut microbiota and bone, including alveolar bone loss. Archives of Oral Biology, 2017, 78, 65-81.	0.8	16
651	Defatted coconut residue crude polysaccharides as potential prebiotics: study of their effects on proliferation and acidifying activity of probiotics in vitro. Journal of Food Science and Technology, 2017, 54, 164-173.	1.4	35
652	Evaluation of the prebiotic effects of citrus pectin hydrolysate. Journal of Food and Drug Analysis, 2017, 25, 550-558.	0.9	51

#	Article	IF	Citations
653	Prebiotic evaluation of red seaweed (Kappaphycus alvarezii) using in vitro colon model. International Journal of Food Sciences and Nutrition, 2017, 68, 821-828.	1.3	27
654	Effects of dietary rapeseed meal supplementation on cecal microbiota in laying hens with different flavin-containing monooxygenase 3 genotypes. Poultry Science, 2017, 96, 1748-1758.	1.5	16
655	A review on the effects of prebiotics on cell toxicity and integrity. International Journal of Food Properties, 2017, 20, S1045-S1052.	1.3	7
656	Gutâ€“liver axis and sterile signals in the development of alcoholic liver disease. Alcohol and Alcoholism, 2017, 52, 414-424.	0.9	56
657	Mangos and their bioactive components: adding variety to the fruit plate for health. Food and Function, 2017, 8, 3010-3032.	2.1	63
658	Introduction to Gastrointestinal Diseases Vol. 1. , 2017, , .		2
659	Proposal for fractionating Brazilian ginseng extracts: Process intensification approach. Journal of Food Engineering, 2017, 196, 73-80.	2.7	9
660	A review: Modified agricultural by-products for the development and fortification of food products and nutraceuticals. Trends in Food Science and Technology, 2017, 59, 148-160.	7.8	88
661	Obesity. Nature Reviews Disease Primers, 2017, 3, 17034.	18.1	766
662	Characterization and lymphocyte proliferation activity of an oligosaccharide degraded from Astragalus polysaccharide. MedChemComm, 2017, 8, 1521-1530.	3.5	12
663	Interâ€individual differences determine the outcome of wheat bran colonization by the human gut microbiome. Environmental Microbiology, 2017, 19, 3251-3267.	1.8	88
664	Glycaemic and insulinaemic responses of adult healthy warmâ€blooded mares following feeding with Jerusalem artichoke meal. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 69-78.	1.0	8
665	In vitro modulation of gut microbiota by whey protein to preserve intestinal health. Food and Function, 2017, 8, 3053-3063.	2.1	55
666	Chain lengthâ€dependent effects of inulinâ€type fructan dietary fiber on human systemic immune responses against hepatitisâ€B. Molecular Nutrition and Food Research, 2017, 61, 1700171.	1.5	38
667	Impact of multi-functional fermented goat milk beverage on gut microbiota in a dynamic colon model. Food Research International, 2017, 99, 315-327.	2.9	41
668	Mucin- and carbohydrate-stimulated adhesion and subproteome changes of the probiotic bacterium Lactobacillus acidophilus NCFM. Journal of Proteomics, 2017, 163, 102-110.	1.2	66
669	Body mass index growth trajectories associated with the different parameters of the metabolic syndrome at adulthood. International Journal of Obesity, 2017, 41, 1518-1525.	1.6	18
670	Obtaining prebiotic carbohydrates and beta-ecdysone from Brazilian ginseng by subcritical water extraction. Innovative Food Science and Emerging Technologies, 2017, 42, 73-82.	2.7	37

#	Article	IF	Citations
671	Potential use of Agave salmiana as a prebiotic that stimulates the growth of probiotic bacteria. LWT - Food Science and Technology, 2017, 84, 151-159.	2.5	37
673	Expert consensus document: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of prebiotics. Nature Reviews Gastroenterology and Hepatology, 2017, 14, 491-502.	8.2	3,192
674	Prebiotic efficacy and mechanism of inulin combined with inulin-degrading Lactobacillus paracasei I321 in competition with Salmonella. Carbohydrate Polymers, 2017, 169, 236-244.	5.1	19
675	Wheat Fructans: A Potential Breeding Target for Nutritionally Improved, Climateâ€Resilient Varieties. Crop Science, 2017, 57, 1624-1640.	0.8	17
679	Bifidobacterial growth stimulation by oligosaccharides generated from olive tree pruning biomass. Carbohydrate Polymers, 2017, 169, 149-156.	5.1	32
680	Supplementation of Diet With Galacto-oligosaccharides Increases Bifidobacteria, but Not Insulin Sensitivity, inÂObeseÂPrediabetic Individuals. Gastroenterology, 2017, 153, 87-97.e3.	0.6	150
681	Nonalcoholic Fatty Liver Disease, the Gut Microbiome, and Diet. Advances in Nutrition, 2017, 8, 240-252.	2.9	125
682	Starter formula enriched in prebiotics and probiotics ensures normal growth of infants and promotes gut health: a randomized clinical trial. Pediatric Research, 2017, 81, 622-631.	1.1	53
683	IBS Patientâ€™s Guide. , 2017, , 63-80.		0
684	The use of inulin-type fructans improves stool consistency in constipated children. A randomised clinical trial: pilot study. International Journal of Food Sciences and Nutrition, 2017, 68, 587-594.	1.3	45
685	Biological activities of wheat middlings bioprocessed with Bacillus spp.. LWT - Food Science and Technology, 2017, 77, 525-531.	2.5	8
686	Understanding the Molecular Mechanisms of the Interplay Between Herbal Medicines and Gut Microbiota. Medicinal Research Reviews, 2017, 37, 1140-1185.	5.0	241
687	Molecular weight distribution and fermentation of mechanically pre-treated konjac enzymatic hydrolysates. Carbohydrate Polymers, 2017, 159, 58-65.	5.1	26
688	Loss of free fatty acid receptor 2 enhances colonic adenoma development and reduces the chemopreventive effects of black raspberries in Apc^{Min/+}mice. Carcinogenesis, 2017, 38, 86-93.	1.3	40
689	Acemannan and Fructans from Aloe vera (Aloe barbadensis Miller) Plants as Novel Prebiotics. Journal of Agricultural and Food Chemistry, 2017, 65, 10029-10039.	2.4	58
690	Association between bacterial strain type and host biomarkers in Clostridium perfringens infected goats. Microbial Pathogenesis, 2017, 112, 254-258.	1.3	4
691	Intestinal microbiota: a potential target for the treatment of postmenopausal osteoporosis. Bone Research, 2017, 5, 17046.	5.4	121
692	Consumption of galacto-oligosaccharides increases iron absorption from a micronutrient powder containing ferrous fumarate and sodium iron EDTA: a stable-isotope study in Kenyan infants. American Journal of Clinical Nutrition, 2017, 106, 1020-1031.	2.2	61

#	Article	IF	Citations
693	Gut health benefits of brown seaweed Ecklonia radiata and its polysaccharides demonstrated in vivo in a rat model. Journal of Functional Foods, 2017, 37, 676-684.	1.6	23
694	The hundred most-cited publications in microbiota of diabetes research. Medicine (United States), 2017, 96, e7338.	0.4	27
695	Fructooligosaccharide (FOS) and Galactooligosaccharide (GOS) Increase Bifidobacterium but Reduce Butyrate Producing Bacteria with Adverse Glycemic Metabolism in healthy young population. Scientific Reports, 2017, 7, 11789.	1.6	181
696	Modulation of the gut microbiota: a focus on treatments for irritable bowel syndrome. Postgraduate Medicine, 2017, 129, 872-888.	0.9	66
697	Prebiotics in the management of components of the metabolic syndrome. Maturitas, 2017, 104, 11-18.	1.0	55
698	Building a fructan LCâ€“MS2 library and its application to reveal the fine structure of cereal grain fructans. Carbohydrate Polymers, 2017, 174, 343-351.	5.1	18
699	High hydrostatic pressure aided by food-grade enzymes as a novel approach for Okara valorization. Innovative Food Science and Emerging Technologies, 2017, 42, 197-203.	2.7	22
700	Dietary fiber in irritable bowel syndrome (Review). International Journal of Molecular Medicine, 2017, 40, 607-613.	1.8	103
701	Investigating and optimizing the immobilization of levansucrase for increased transfructosylation activity and thermal stability. Process Biochemistry, 2017, 61, 63-72.	1.8	20
702	A study of glycaemic effects following acute anthocyanin-rich blueberry supplementation in healthy young adults. Food and Function, 2017, 8, 3104-3110.	2.1	56
703	Physicochemical properties of dietary phytochemicals can predict their passive absorption in the human small intestine. Scientific Reports, 2017, 7, 1931.	1.6	52
704	Bread Dough and Baker's Yeast: An Uplifting Synergy. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 850-867.	5.9	91
705	Prebiotic galacto-oligosaccharides mitigate the adverse effects of iron fortification on the gut microbiome: a randomised controlled study in Kenyan infants. Gut, 2017, 66, 1956-1967.	6.1	123
706	The activity of Hou-Po-Da-Huang-Tang is improved through intestinal bacterial metabolism and Hou-Po-Da-Huang-Tang selectively stimulate the growth of intestinal bacteria associated with health. Biomedicine and Pharmacotherapy, 2017, 94, 794-803.	2.5	6
707	Assessment of in Vitro Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. Journal of Agricultural and Food Chemistry, 2017, 65, 8046-8053.	2.4	44
708	Improving the Secretion Yield of the Î²-Galactosidase Bgal1-3 in Pichia pastoris for Use as a Potential Catalyst in the Production of Prebiotic-Enriched Milk. Journal of Agricultural and Food Chemistry, 2017, 65, 10757-10766.	2.4	6
709	Molecular signaling mechanisms behind polyphenol-induced bone anabolism. Phytochemistry Reviews, 2017, 16, 1183-1226.	3.1	67
710	Effect of prebiotic substances on growth, fatty acid profile and probiotic characteristics of Lactobacillus brevis NM101-1. Microbiology, 2017, 86, 618-628.	0.5	7

#	Article	IF	Citations
711	Prebiotics and Bone. Advances in Experimental Medicine and Biology, 2017, 1033, 201-224.	0.8	19
712	Effects of isolated soluble fiber supplementation on body weight, glycemia, and insulinemia in adults with overweight and obesity: a systematic review and meta-analysis of randomized controlled trials. American Journal of Clinical Nutrition, 2017, 106, 1514-1528.	2.2	138
713	The First Microbial Colonizers of the Human Gut: Composition, Activities, and Health Implications of the Infant Gut Microbiota. Microbiology and Molecular Biology Reviews, 2017, 81, .	2.9	1,118
714	Epithelial Barrier Function in Gut-Bone Signaling. Advances in Experimental Medicine and Biology, 2017, 1033, 151-183.	0.8	36
715	Evaluation of oligosaccharide profiles in selected cooked tubers and roots subjected to inÂvitro digestion. LWT - Food Science and Technology, 2017, 76, 270-277.	2.5	22
716	The gutâ€“kidney axis. Pediatric Nephrology, 2017, 32, 2005-2014.	0.9	188
717	Probiotics During the Perinatal Period. , 2017, , 429-459.		2
718	Effects of varying dietary content of fermentable shortâ€chain carbohydrates on symptoms, fecal microenvironment, and cytokine profiles in patients with irritable bowel syndrome. Neurogastroenterology and Motility, 2017, 29, e12969.	1.6	144
719	Prebiotic potential of neutral oligo- and polysaccharides from seed mucilage of Hyptis suaveolens. Food Chemistry, 2017, 221, 508-514.	4.2	43
720	Nutrition and the gut microbiome in the elderly. Gut Microbes, 2017, 8, 82-97.	4.3	191
721	The central role of intestinal health on the effect of feed additives on feed intake in swine and poultry. Animal Feed Science and Technology, 2017, 233, 64-75.	1.1	63
722	Effects of sc<scp>FOS</scp> on the composition of fecal microbiota and anxiety in patients with irritable bowel syndrome: a randomized, double blind, placebo controlled study. Neurogastroenterology and Motility, 2017, 29, e12911.	1.6	95
723	Effect of consumption of chicory inulin on bowel function in healthy subjects with constipation: a randomized, double-blind, placebo-controlled trial. International Journal of Food Sciences and Nutrition, 2017, 68, 82-89.	1.3	94
724	Novel colonâ€available triterpenoids identified in raspberry fruits exhibit antigenotoxic activities in vitro. Molecular Nutrition and Food Research, 2017, 61, 1600327.	1.5	19
725	Effects of Prebiotics and Synbiotics on Functional Constipation. American Journal of the Medical Sciences, 2017, 353, 282-292.	0.4	48
726	Effects of inulin-type fructans, galacto-oligosaccharides and related synbiotics on inflammatory markers in adult patients with overweight or obesity: A systematic review. Clinical Nutrition, 2017, 36, 1197-1206.	2.3	64
727	Probiotics, fibre and herbal medicinal products for functional and inflammatory bowel disorders. British Journal of Pharmacology, 2017, 174, 1426-1449.	2.7	126
728	Effect of inulin-type fructans on blood lipid profile and glucose level: a systematic review and meta-analysis of randomized controlled trials. European Journal of Clinical Nutrition, 2017, 71, 9-20.	1.3	114

#	Article	IF	Citations
729	The gutâ€kidney axis in chronic renal failure: A new potential target for therapy. Hemodialysis International, 2017, 21, 323-334.	0.4	42
730	Transport rates of dietary phytochemicals in cell monolayers is inversely correlated with absorption kinetics in humans. Journal of Functional Foods, 2017, 39, 206-214.	1.6	6
731	Effect of honey in improving the gut microbial balance. Food Quality and Safety, 2017, 1, 107-115.	0.6	48
732	The role of IgG hypersensitivity in the pathogenesis and therapy of depressive disorders. Nutritional Neuroscience, 2017, 20, 110-118.	1.5	17
733	Exploitation of Old Wheat Properties for Prevention of Human Disease. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	1
734	Significance of Microbiota in Obesity and Metabolic Diseases and the Modulatory Potential by Medicinal Plant and Food Ingredients. Frontiers in Pharmacology, 2017, 8, 387.	1.6	85
735	Evaluation of Two Dry Commercial Therapeutic Diets for the Management of Feline Chronic Gastroenteropathy. Frontiers in Veterinary Science, 2017, 4, 69.	0.9	8
736	Dietary Composition Independent of Weight Loss in the Management of Non-Alcoholic Fatty Liver Disease. Nutrients, 2017, 9, 800.	1.7	75
737	Prebiotics Mediate Microbial Interactions in a Consortium of the Infant Gut Microbiome. International Journal of Molecular Sciences, 2017, 18, 2095.	1.8	34
738	Toward a Personalized Approach in Prebiotics Research. Nutrients, 2017, 9, 92.	1.7	19
739	Dietary Phytochemicals Promote Health by Enhancing Antioxidant Defence in a Pig Model. Nutrients, 2017, 9, 758.	1.7	23
740	Carbohydrates Components of Some Italian Local Landraces: Garlic (Allium sativum L.). Sustainability, 2017, 9, 1922.	1.6	10
741	Yogurt Consumption and Impact on Bone Health. , 2017, , 507-524.		1
742	Functional Foods for Health: The Interrelated Antioxidant and Anti-Inflammatory Role of Fruits, Vegetables, Herbs, Spices and Cocoa in Humans. Current Pharmaceutical Design, 2017, 22, 6701-6715.	0.9	150
743	Synbiotic Yogurts and the Elderly. , 2017, , 259-271.		4
744	Sweet Potato Dietary Fiber. , 2017, , 121-181.		2
745	Î²2â†'1-Fructans Modulate the Immune System In Vivo in a Microbiota-Dependent andâ€‰-Independent Fashion. Frontiers in Immunology, 2017, 8, 154.	2.2	59
746	Inulin-Type Fructans Modulates Pancreaticâ€“Gut Innate Immune Responses and Gut Barrier Integrity during Experimental Acute Pancreatitis in a Chain Length-Dependent Manner. Frontiers in Immunology, 2017, 8, 1209.	2.2	48

#	Article	IF	Citations
747	Different Types of Dietary Fibers Trigger Specific Alterations in Composition and Predicted Functions of Colonic Bacterial Communities in BALB/c Mice. Frontiers in Microbiology, 2017, 8, 966.	1.5	47
748	Modulation of Gut Microbiome Composition and Function in Experimental Colitis Treated with Sulfasalazine. Frontiers in Microbiology, 2017, 8, 1703.	1.5	89
749	How to Feed the Mammalian Gut Microbiota: Bacterial and Metabolic Modulation by Dietary Fibers. Frontiers in Microbiology, 2017, 8, 1749.	1.5	86
750	Effect of Functional Oligosaccharides and Ordinary Dietary Fiber on Intestinal Microbiota Diversity. Frontiers in Microbiology, 2017, 8, 1750.	1.5	101
751	Next-Generation Beneficial Microbes: The Case of Akkermansia muciniphila. Frontiers in Microbiology, 2017, 8, 1765.	1.5	713
752	Modeling Metabolic Interactions in a Consortium of the Infant Gut Microbiome. Frontiers in Microbiology, 2017, 8, 2507.	1.5	26
753	Modified Mediterranean Diet for Enrichment of Short Chain Fatty Acids: Potential Adjunctive Therapeutic to Target Immune and Metabolic Dysfunction in Schizophrenia?. Frontiers in Neuroscience, 2017, 11, 155.	1.4	63
754	A Chilean Berry Concentrate Protects against Postprandial Oxidative Stress and Increases Plasma Antioxidant Activity in Healthy Humans. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-13.	1.9	31
755	Microbial Biosynthesis of Health-Promoting Food Ingredients. , 2017, , 55-93.		2
756	Modulation of Immune Function in Rats Using Oligosaccharides Extracted from Palm Kernel Cake. BioMed Research International, 2017, 2017, 1-10.	0.9	11
757	Potential Public Health Impact of Human Milk Oligosaccharides. , 2017, , 207-222.		2
758	Formulation of a peach ice cream as potential symbiotic food. Food Science and Technology, 2017, 37, 456-461.	0.8	21
759	Anthocyanin Pigments: Importance, Sample Preparation and Extraction. , 0, , .		27
760	Perna canaliculus and the Intestinal Microbiome. Marine Drugs, 2017, 15, 207.	2.2	5
761	Current Trends and Future Prospective of Prebiotics as Therapeutic Food. , 2017, , 57-88.		9
762	Effect of Inulin on Proteome Changes Induced by Pathogenic Lipopolysaccharide in Human Colon. PLoS ONE, 2017, 12, e0169481.	1.1	15
763	Gut microbiota as a potential target of metabolic syndrome: the role of probiotics and prebiotics. Cell and Bioscience, 2017, 7, 54.	2.1	219
764	Modulation of the gut microbiota by prebiotic fibres and bacteriocins. Microbial Ecology in Health and Disease, 2017, 28, 1348886.	3.8	78

#	Article	IF	Citations
765	Dietary supplementation with tributyrin prevented weaned pigs from growth retardation and lethal infection via modulation of inflammatory cytokines production, ileal FGF19 expression, and intestinal acetate fermentation1. Journal of Animal Science, 2017, 95, 226-238.	0.2	22
766	Antibiofilm and Antiadhesive Activities of Different Synbiotics. Journal of Probiotics & Health, 2017, 05, .	0.6	13
767	Performance, immunology and biochemical parameters of Moringa oleifera and/or Cichorium intybus addition to broiler chicken ration. Journal of Veterinary Medicine and Animal Health, 2017, 9, 255-263.	0.2	9
768	The effects of sodium butyrate and inulin supplementation on angiotensin signaling pathway via promotion of Akkermansia muciniphila abundance in type 2 diabetes; A randomized, double-blind, placebo-controlled trial. Journal of Cardiovascular and Thoracic Research, 2017, 9, 183-190.	0.3	58
769	Human Milk Oligosaccharides and Health Promotion Through the Gut Microbiome. , 2017, , 73-86.		1
770	Treatment of Functional Bowel Disorders With Prebiotics and Probiotics. , 2017, , 355-364.		0
771	Starch Polysaccharides in the Human Diet: Effect of the Different Source and Processing on its Absorption. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	7
773	Purification and characterization of a novel Î±-D-glucosidase from <i>Lactobacillus fermentum</i> with unique substrate specificity towards resistant starch. Journal of General and Applied Microbiology, 2017, 63, 355-361.	0.4	1
774	Nutrimetabolomics: integrating metabolomics in nutrition to disentangle intake of animal-based foods. Metabolomics, 2018, 14, 34.	1.4	9
775	Fermentation of non-digestible raffinose family oligosaccharides and galactomannans by probiotics. Food and Function, 2018, 9, 1638-1646.	2.1	64
776	Specific synbiotics in early life protect against dietâ€induced obesity in adult mice. Diabetes, Obesity and Metabolism, 2018, 20, 1408-1418.	2.2	45
777	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat (Avena sativa L) from Finland. Journal of Agricultural and Food Chemistry, 2018, 66, 2900-2908.	2.4	48
778	A Review of Microbiota and Irritable Bowel Syndrome: Future in Therapies. Advances in Therapy, 2018, 35, 289-310.	1.3	152
779	Effects of synbiotic supplementation on metabolic parameters and apelin in women with polycystic ovary syndrome: a randomised double-blind placebo-controlled trial. British Journal of Nutrition, 2018, 119, 398-406.	1.2	35
780	The efficacy of daily snack replacement with oligofructose-enriched granola bars in overweight and obese adults: a 12-week randomised controlled trial. British Journal of Nutrition, 2018, 119, 1076-1086.	1.2	27
781	Nutritional modulation of the intestinal microbiota; future opportunities for the prevention and treatment of neuroimmune and neuroinflammatory disease. Journal of Nutritional Biochemistry, 2018, 61, 1-16.	1.9	58
782	Nutraceuticals in rodent models as potential treatments for human Inflammatory Bowel Disease. Pharmacological Research, 2018, 132, 99-107.	3.1	23
783	Association between skipping breakfast in parents and children and childhood overweight/obesity among children: a nationwide 10.5-year prospective study in Japan. International Journal of Obesity, 2018, 42, 1724-1732.	1.6	35

#	Article	IF	Citations
784	Oral prebiotics and the influence of environmental conditions in vitro. Journal of Periodontology, 2018, 89, 708-717.	1.7	35
785	Advances in Microbial Fermentation and Fermented Food for Health. , 2018, , 53-69.		1
786	Anti-inflammatory effect of microbial consortia during the utilization of dietary polysaccharides. Food Research International, 2018, 109, 14-23.	2.9	37
787	A novel polyphenolic prebiotic and probiotic formulation have synergistic effects on the gut microbiota influencing Drosophila melanogaster physiology. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 441-455.	1.9	44
788	Benefaction of probiotics for human health: AÂreview. Journal of Food and Drug Analysis, 2018, 26, 927-939.	0.9	581
789	In vitro digestibility and prebiotic potential of curdlan (1â€²â†'â€²3)-Î²- d -glucan oligosaccharides in Lactobacillus species. Carbohydrate Polymers, 2018, 188, 17-26.	5.1	61
790	Time-restricted feeding influences immune responses without compromising muscle performance in older men. Nutrition, 2018, 51-52, 29-37.	1.1	40
791	The effect of arabinoxylooligosaccharides on upper gastroduodenal motility and hunger ratings in humans. Neurogastroenterology and Motility, 2018, 30, e13306.	1.6	2
792	Effects of a galacto-oligosaccharide-rich diet on fecal microbiota and metabolite profiles in mice. Food and Function, 2018, 9, 1612-1620.	2.1	70
793	Optimization of the enzyme-assisted extraction of fructans from the wild sotol plant (Dasylirion) Tj ETQq1 1 0.784314 rgBT /Overloc	2.0	13
794	The low <scp>FODMAP</scp> diet in the management of irritable bowel syndrome: an evidenceâ€based review of <scp>FODMAP</scp> restriction, reintroduction and personalisation in clinical practice. Journal of Human Nutrition and Dietetics, 2018, 31, 239-255.	1.3	199
795	Effects of Agave fructans (Agave tequilana Weber var. azul) on Body Fat and Serum Lipids in Obesity. Plant Foods for Human Nutrition, 2018, 73, 34-39.	1.4	25
796	Microbiota in obesity: interactions with enteroendocrine, immune and central nervous systems. Obesity Reviews, 2018, 19, 435-451.	3.1	77
797	Potential Uses of Arginine in Dentistry. Advances in Dental Research, 2018, 29, 98-103.	3.6	46
798	Promising Prebiotic Candidate Established by Evaluation of Lactitol, Lactulose, Raffinose, and Oligofructose for Maintenance of a Lactobacillus-Dominated Vaginal Microbiota. Applied and Environmental Microbiology, 2018, 84, .	1.4	54
799	Authorised EU health claim forÂarabinoxylan. , 2018, , 201-218.		6
800	Role of prebiotics and probiotics in oral health. Nutrition and Food Science, 2018, 48, 16-29.	0.4	7
801	A human pilot trial of ingestible electronic capsules capable of sensing different gases in the gut. Nature Electronics, 2018, 1, 79-87.	13.1	240

#	Article	IF	Citations
802	Tributyltin exposure induces gut microbiome dysbiosis with increased body weight gain and dyslipidemia in mice. Environmental Toxicology and Pharmacology, 2018, 60, 202-208.	2.0	29
803	Process Control and Yield Enhancement of the Galactoâ€Oligosaccharide Formation. Chemie-Ingenieur-Technik, 2018, 90, 725-730.	0.4	7
804	Non-antibiotic feed additives in diets for pigs: A review. Animal Nutrition, 2018, 4, 113-125.	2.1	206
805	Hydrothermal treatment of chestnut shells (Castanea sativa) to produce oligosaccharides and antioxidant compounds. Carbohydrate Polymers, 2018, 192, 75-83.	5.1	72
806	Phytochemical profiling of the ripening of Chinese mango (Mangifera indica L.) cultivars by real-time monitoring using UPLC-ESI-QTOF-MS and its potential benefits as prebiotic ingredients. Food Chemistry, 2018, 256, 171-180.	4.2	52
807	Association between full breastfeeding, timing of complementary food introduction, and iron status in infancy in Germany: results of a secondary analysis of a randomized trial. European Journal of Nutrition, 2018, 57, 523-531.	1.8	18
808	In vitro bioavailability of iron and calcium in cereals and derivatives: A review. Food Reviews International, 2018, 34, 1-33.	4.3	14
809	Impact of human aging and modern lifestyle on gut microbiota. Critical Reviews in Food Science and Nutrition, 2018, 58, 1557-1564.	5.4	36
810	Prebiotics effect on growth performance, hepatic intermediary metabolism, gut microbiota and digestive enzymes of white sea bream (Diplodus sargus). Aquaculture Nutrition, 2018, 24, 153-163.	1.1	31
811	Fructooligosaccharide intake promotes epigenetic changes in the intestinal mucosa in growing and ageing rats. European Journal of Nutrition, 2018, 57, 1499-1510.	1.8	10
812	Antrodia cinnamomea reduces obesity and modulates the gut microbiota in high-fat diet-fed mice. International Journal of Obesity, 2018, 42, 231-243.	1.6	78
813	The Effects of Synbiotic Supplementation on Glucose Metabolism and Lipid Profiles in Patients with Diabetes: a Systematic Review and Meta-Analysis of Randomized Controlled Trials. Probiotics and Antimicrobial Proteins, 2018, 10, 329-342.	1.9	46
814	Microbial Interactions and Interventions in Colorectal Cancer. Microbiology Spectrum, 2017, 5, .	1.2	35
815	Prebiotics as functional ingredients: focus on Mediterranean fish aquaculture. Reviews in Aquaculture, 2018, 10, 800-832.	4.6	97
816	Prebiotics, Bone and Mineral Metabolism. Calcified Tissue International, 2018, 102, 443-479.	1.5	170
817	Effect of sourdough fermentation and baking process severity on bioactive fiber compounds in immature and ripe wheat flour bread. LWT - Food Science and Technology, 2018, 89, 322-328.	2.5	15
818	Metabolic response to hypoxia in European sea bass (Dicentrarchus labrax) displays developmental plasticity. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2018, 215, 1-9.	0.7	31
819	Nutrient intake of Swiss toddlers. European Journal of Nutrition, 2018, 57, 2489-2499.	1.8	6

#	Article	IF	Citations
820	Effects of Fermented Milk Products on Bone. Calcified Tissue International, 2018, 102, 489-500.	1.5	57
821	Human milk oligosaccharides and infant gut bifidobacteria: Molecular strategies for their utilization. Food Microbiology, 2018, 75, 37-46.	2.1	161
822	Evaluation of potential prebiotics: a review. Food Reviews International, 2018, 34, 639-664.	4.3	15
823	Effect of microencapsulated probiotic Bacillus vireti 01-polysaccharide extract of Gracilaria folifera with alginate-chitosan on immunity, antioxidant activity and disease resistance of Macrobrachium rosenbergii against Aeromonas hydrophila infection. Fish and Shellfish Immunology, 2018, 73, 112-120.	1.6	31
824	Immobilized inulinase: a new horizon of paramount importance driving the production of sweetener and prebiotics. Critical Reviews in Biotechnology, 2018, 38, 409-422.	5.1	19
825	Finding the needle in the haystack: systematic identification of psychobiotics. British Journal of Pharmacology, 2018, 175, 4430-4438.	2.7	79
826	Synthesis, kinetic analysis and modelling of galacto-oligosaccharides formation. Chemical Engineering Research and Design, 2018, 130, 154-166.	2.7	13
827	Statistical modelling coupled with LC-MS analysis to predict human upper intestinal absorption of phytochemical mixtures. Food Chemistry, 2018, 245, 353-363.	4.2	9
828	Characterization of baru nut (Dipteryx alata Vog) flour and its application in reduced-fat cupcakes. Journal of Food Science and Technology, 2018, 55, 164-172.	1.4	13
829	Blood parameters and productivity of broilers fed ration composed of microparticle protein with the addition of Lactobacillus sp.. Journal of the Indonesian Tropical Animal Agriculture, 2018, 43, 396.	0.1	0
831	Comparative Effect of The Inclusion of Zootechnical Additives in the Feed of Japanese Quails in Two Productive Phases. Anais Da Academia Brasileira De Ciencias, 2018, 90, 3313-3325.	0.3	2
832	Interactions between human microbiome, diet, enteric viruses and immune system: Novel insights from gnotobiotic pig research. Drug Discovery Today: Disease Models, 2018, 28, 95-103.	1.2	10
833	Modulation of the Epigenome by Nutrition and Xenobiotics during Early Life and across the Life Span: The Key Role of Lifestyle. Lifestyle Genomics, 2018, 11, 9-12.	0.6	6
834	A multicenter, randomized controlled comparison of three renutrition strategies for the management of moderate acute malnutrition among children aged from 6 to 24Âmonths (the MALINEA) Tj ETQq1 1 0.784314 rgBT /Ov		
835	Fermentability of a Novel Galacto-Oligosaccharide Mixture by Lactobacillus spp. and Bifidobacterium spp.. Molecules, 2018, 23, 3352.	1.7	20
836	Effectiveness of carbohydrates as a functional ingredient in glycemic control. Food Science and Technology, 2018, 38, 561-576.	0.8	11
837	Intestinal Microbiota Modulation in Obesity-Related Non-alcoholic Fatty Liver Disease. Frontiers in Physiology, 2018, 9, 1813.	1.3	68
838	Functional Foods as Source of Bioactive Principles: Some Marked Examples. , 2018, , 111-157.		0

#	Article	IF	Citations
839	miR-146a regulates the crosstalk between intestinal epithelial cells, microbial components and inflammatory stimuli. Scientific Reports, 2018, 8, 17350.	1.6	22
840	The improvement of functional food in yogurt enriched with purple sweet potato (Ipomea batatas var.) Tj ETQq1 1 0.784314 rgBT /Ov	0.1	4
841	Soybean Okara modulates gut microbiota in rats fed a high-fat diet. Bioactive Carbohydrates and Dietary Fibre, 2018, 16, 100-107.	1.5	16
842	Innovative and fortified food: Probiotics, prebiotics, GMOs, and superfood. , 2018, , 67-129.		21
843	Interactions of Surface Exopolysaccharides From Bifidobacterium and Lactobacillus Within the Intestinal Environment. Frontiers in Microbiology, 2018, 9, 2426.	1.5	170
844	Inclusion of Fructooligosaccharide and Resistant Maltodextrin in High Fat Diets Promotes Simultaneous Improvements on Body Fat Reduction and Fecal Parameters. Molecules, 2018, 23, 2169.	1.7	9
845	Eubiotic effect of buckwheat d-fagomine in healthy rats. Journal of Functional Foods, 2018, 50, 120-126.	1.6	10
846	In Vitro Fermentation of Selected Prebiotics and Their Effects on the Composition and Activity of the Adult Gut Microbiota. International Journal of Molecular Sciences, 2018, 19, 3097.	1.8	126
847	Feeding microparticle protein diet combined with Lactobacillus sp. on existence of intestinal bacteria and growth of broiler chickens. Journal of the Indonesian Tropical Animal Agriculture, 2018, 43, 265.	0.1	8
848	Microbiome and diabetes: Where are we now?. Diabetes Research and Clinical Practice, 2018, 146, 111-118.	1.1	93
849	Structure Dependent-Immunomodulation by Sugar Beet Arabinans via a SYK Tyrosine Kinase-Dependent Signaling Pathway. Frontiers in Immunology, 2018, 9, 1972.	2.2	19
850	Modulation of gut microbiome in nonalcoholic fatty liver disease: pro-, pre-, syn-, and antibiotics. Journal of Microbiology, 2018, 56, 855-867.	1.3	28
851	Galacto-Oligosaccharide/Polidextrose Enriched Formula Protects against Respiratory Infections in Infants at High Risk of Atopy: A Randomized Clinical Trial. Nutrients, 2018, 10, 286.	1.7	39
852	Immunological Tolerance and Function: Associations Between Intestinal Bacteria, Probiotics, Prebiotics, and Phages. Frontiers in Immunology, 2018, 9, 2240.	2.2	99
853	Avocado Fruit on Postprandial Markers of Cardio-Metabolic Risk: A Randomized Controlled Dose Response Trial in Overweight and Obese Men and Women. Nutrients, 2018, 10, 1287.	1.7	37
854	A study on potential factors and physiological biomarkers associated with the occurrence of ovine theileriosis. Small Ruminant Research, 2018, 168, 32-38.	0.6	4
855	Apports lipidiques pendant la pÃ©riode pÃ©rinataleâ€‰; relation avec lâ€™obÃ©sitÃ© de lâ€™enfant et du futur adulte. OCL - Oilseeds and Fats, Crops and Lipids, 2018, 25, D307.	0.6	2
856	Use of Concentrated Whey by Freeze Concentration Process to Obtain a Symbiotic Fermented Lactic Beverage. Advance Journal of Food Science and Technology, 2018, 14, 56-68.	0.1	13

#	Article	IF	Citations
857	A Review of Prebiotics Against Salmonella in Poultry: Current and Future Potential for Microbiome Research Applications. Frontiers in Veterinary Science, 2018, 5, 191.	0.9	79
858	Microbial Interactions and Interventions in Colorectal Cancer. , 2018, , 99-130.		1
859	Use of a combination of in vitro models to investigate the impact of chlorpyrifos and inulin on the intestinal microbiota and the permeability of the intestinal mucosa. Environmental Science and Pollution Research, 2018, 25, 22529-22540.	2.7	29
860	Nutraceutical Food: Composition, Biosynthesis, Therapeutic Properties, and Applications. , 2018, , 95-140.		4
861	Agroindustrial Coproducts as Sources of Novel Functional Ingredients. , 2018, , 219-250.		4
862	Design and rationale of the INSYTE study: A randomised, placebo controlled study to test the efficacy of a synbiotic on liver fat, disease biomarkers and intestinal microbiota in non-alcoholic fatty liver disease. Contemporary Clinical Trials, 2018, 71, 113-123.	0.8	31
863	Dietary administration of eryngii mushroom (Pleurotus eryngii) powder on haemato-immunological responses, bactericidal activity of skin mucus and growth performance of koi carp fingerlings () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 49		28
864	Oligosaccharides From Colostrum and Dairy By-Products: Determination, Enrichment, and Healthy Effects. Studies in Natural Products Chemistry, 2018, , 157-178.	0.8	2
865	Daily Consumption of Synbiotic Yogurt Decreases Liver Steatosis in Patients with Nonalcoholic Fatty Liver Disease: A Randomized Controlled Clinical Trial. Journal of Nutrition, 2018, 148, 1276-1284.	1.3	103
866	Applications of Gum Arabic in Medical and Health Benefits. , 2018, , 269-281.		6
867	Intake of Polydextrose Alters Hematology and the Profile of Short Chain Fatty Acids in Partially Gastrectomized Rats. Nutrients, 2018, 10, 792.	1.7	7
868	Parental high dietary arachidonic acid levels modulated the hepatic transcriptome of adult zebrafish (Danio rerio) progeny. PLoS ONE, 2018, 13, e0201278.	1.1	14
869	IL-10 Receptor or TGF-Î² Neutralization Abrogates the Protective Effect of a Specific Nondigestible Oligosaccharide Mixture in Cow-Milk-Allergic Mice. Journal of Nutrition, 2018, 148, 1372-1379.	1.3	13
870	Phytochemical Properties and Nutrigenomic Implications of Yacon as a Potential Source of Prebiotic: Current Evidence and Future Directions. Foods, 2018, 7, 59.	1.9	22
871	Functional Effects of the Buckwheat Iminosugar <scp>d</scp>â€Fagomine on Rats with Dietâ€Induced Prediabetes. Molecular Nutrition and Food Research, 2018, 62, e1800373.	1.5	18
872	Role of prebiotics in regulation of microbiota and prevention of obesity. Food Research International, 2018, 113, 183-188.	2.9	77
873	Intestinal Microbiota Ecological Response to Oral Administrations of Hydrogen-Rich Water and Lactulose in Female Piglets Fed a Fusarium Toxin-Contaminated Diet. Toxins, 2018, 10, 246.	1.5	28
874	Gut Microbiota and Cardiovascular Uremic Toxicities. Toxins, 2018, 10, 287.	1.5	56

#	Article	IF	Citations
875	Inulin-Type Fructan Supplementation of 3- to 6-Year-Old Children Is Associated with Higher Fecal Bifidobacterium Concentrations and Fewer Febrile Episodes Requiring Medical Attention. Journal of Nutrition, 2018, 148, 1300-1308.	1.3	30
876	Fructo-oligosaccharides and glucose homeostasis: a systematic review and meta-analysis in animal models. Nutrition and Metabolism, 2018, 15, 9.	1.3	36
877	Dietary fiber intervention on gut microbiota composition in healthy adults: a systematic review and meta-analysis. American Journal of Clinical Nutrition, 2018, 107, 965-983.	2.2	408
878	Functional Carbohydrate Polymers: Prebiotics. , 2018, , 651-691.		3
879	Lentil (Lens culinaris Medikus) Diet Affects the Gut Microbiome and Obesity Markers in Rat. Journal of Agricultural and Food Chemistry, 2018, 66, 8805-8813.	2.4	25
880	Structural and compositional mismatch between captive and wild Atlantic salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T management and conservation methods. Evolutionary Applications, 2018, 11, 1671-1685.	1.5	33
881	The journey of gut microbiome â€“ An introduction and its influence on metabolic disorders. Frontiers in Biology, 2018, 13, 327-341.	0.7	4
882	Konjac glucomannan improves hyperuricemia through regulating xanthine oxidase, adenosine deaminase and urate transporters in rats. Journal of Functional Foods, 2018, 48, 566-575.	1.6	25
883	Effects of Psychological, Environmental and Physical Stressors on the Gut Microbiota. Frontiers in Microbiology, 2018, 9, 2013.	1.5	323
884	The Complex Puzzle of Interactions Among Functional Food, Gut Microbiota, and Colorectal Cancer. Frontiers in Oncology, 2018, 8, 325.	1.3	19
885	Connecting the immune system, systemic chronic inflammation and the gut microbiome: The role of sex. Journal of Autoimmunity, 2018, 92, 12-34.	3.0	232
886	Efficacy of Probiotics in Prevention and Treatment of Infectious Diseases. Clinical Microbiology Newsletter, 2018, 40, 97-103.	0.4	10
887	Gut Microbiota, Early Colonization and Factors in its Development that Influence Health. , 2018, , 1-35.		0
888	Intestinal-Based Diseases and Peripheral Infection Risk Associated with Gut Dysbiosis: Therapeutic use of Pre- and Probiotics and Fecal Microbiota Transplantation. , 2018, , 197-288.		0
889	Dysbiosis of the Microbiota: Therapeutic Strategies Utilizing Dietary Modification, Pro- and Prebiotics and Fecal Transplant Therapies in Promoting Normal Balance and Local GI Functions. , 2018, , 381-419.		3
890	Intestinal Dysbiosis in Obesity, Metabolic Syndrome and Related Metabolic Diseases: Therapeutic Strategies Utilizing Dietary Modification, Pro- and Prebiotics, and Fecal Microbial Transplant (FMT) Therapy. , 2018, , 463-515.		0
891	Gut Microbiota in Brain Development and Disorders of the CNS: Therapeutic Strategies Involving Dietary Modification, Pro- and Prebiotic Intervention, and Fecal Microbiota Transplantation (FMT) Therapy. , 2018, , 517-594.		0
892	Perinatal shortâ€chain fructooligosaccharides program intestinal microbiota and improve enteroinsular axis function and inflammatory status in highâ€fat dietâ€fed adult pigs. FASEB Journal, 2019, 33, 301-313.	0.2	26

#	Article	IF	Citations
893	Nâ€Acetylcysteine alleviates gut dysbiosis and glucose metabolic disorder in highâ€fat dietâ€fed mice. Journal of Diabetes, 2019, 11, 32-45.	0.8	39
894	Human colonic microbiota modulation and branched chain fatty acids production affected by soy protein hydrolysate. International Journal of Food Science and Technology, 2019, 54, 141-148.	1.3	32
895	Consumption of Probiotic Lactobacillus fermentum MTCC: 5898-Fermented Milk Attenuates Dyslipidemia, Oxidative Stress, and Inflammation in Male Rats Fed on Cholesterol-Enriched Diet. Probiotics and Antimicrobial Proteins, 2019, 11, 509-518.	1.9	49
896	The role of gut microbiota for the activity of medicinal plants traditionally used in the European Union for gastrointestinal disorders. Journal of Ethnopharmacology, 2019, 245, 112153.	2.0	60
897	Modification of the equine gastrointestinal microbiota by Jerusalem artichoke meal supplementation. PLoS ONE, 2019, 14, e0220553.	1.1	11
898	Impact of dietary ingredients on the interpretation of various fecal parameters in rats fed inulin. Journal of Food and Drug Analysis, 2019, 27, 869-875.	0.9	4
899	Metabolic Effects of Resistant Starch Type 2: A Systematic Literature Review and Meta-Analysis of Randomized Controlled Trials. Nutrients, 2019, 11, 1833.	1.7	37
900	The effect of whippy cream adding on the quality of frozen soyghurt as symbiotic ice cream. IOP Conference Series: Earth and Environmental Science, 2019, 287, 012029.	0.2	2
901	Pectic hydrolysates in the diet of silver catfish (Rhamdia quelen): Growth performance, blood and liver biochemistry, histological parameters and intestinal contents. Aquaculture Nutrition, 2019, 25, 1378-1387.	1.1	2
902	Gluten and FODMAPSâ€"Sense of a Restriction/When Is Restriction Necessary?. Nutrients, 2019, 11, 1957.	1.7	30
903	Goat milk oligosaccharides: Composition, analytical methods and bioactive and nutritional properties. Trends in Food Science and Technology, 2019, 92, 152-161.	7.8	38
904	Moderate Postmeal Walking Has No Beneficial Effects Over Resting on Postprandial Lipemia, Glycemia, Insulinemia, and Selected Oxidative and Inflammatory Parameters in Older Adults with a Cardiovascular Disease Risk Phenotype: A Randomized Crossover Trial. Journal of Nutrition, 2019, 149, 1930-1941.	1.3	10
905	Inulin Supplementation Reduces Systolic Blood Pressure in Women with Breast Cancer Undergoing Neoadjuvant Chemotherapy. Cardiovascular Therapeutics, 2019, 2019, 1-10.	1.1	12
906	Bioactive Compounds Incorporated Into Functional Beverages. , 2019, , 109-155.		1
907	Nondairy Probiotic and Prebiotic Beverages: Applications, Nutrients, Benefits, and Challenges. , 2019, , 277-314.		3
908	Application of lactobacilli and prebiotic oligosaccharides for the development of a synbiotic semi-hard cheese. LWT - Food Science and Technology, 2019, 114, 108361.	2.5	27
909	Potential of Prebiotic Butyrogenic Fibers in Parkinson's Disease. Frontiers in Neurology, 2019, 10, 663.	1.1	60
911	Gut Microbiomes and Their Impact on Human Health. , 2019, , 355-385.		0

#	Article	IF	Citations
912	A review of synbiotic efficacy in non-alcoholic fatty liver disease as a therapeutic approach. Diabetes and Metabolic Syndrome: Clinical Research and Reviews, 2019, 13, 2917-2922.	1.8	25
913	Challenges and approaches for production of a healthy and functional mayonnaise sauce. Food Science and Nutrition, 2019, 7, 2471-2484.	1.5	55
914	The Role of Bacteria in Personalized Nutrition. , 2019, , 81-104.		0
915	Prebiotics and Dairy Applications. , 2019, , 247-277.		9
916	The Case for a More Holistic Approach to Dry Eye Disease: Is It Time to Move beyond Antibiotics?. Antibiotics, 2019, 8, 88.	1.5	9
917	Effect of Jerusalem artichoke (Helianthus tuberosus L.) supplementation on chemical and nutritional properties of crackers. Journal of Food Measurement and Characterization, 2019, 13, 2812-2821.	1.6	13
918	Evaluation of growth performance and lipid metabolism in zebrafish fed fructooligosaccharide using RNA sequencing. Aquaculture Nutrition, 2019, 25, 1194-1206.	1.1	5
919	Traditional Processed Meat Products Re-designed Towards Inulin-rich Functional Foods Reduce Polyps in Two Colorectal Cancer Animal Models. Scientific Reports, 2019, 9, 14783.	1.6	37
920	A Fermented Food Product Containing Lactic Acid Bacteria Protects ZDF Rats from the Development of Type 2 Diabetes. Nutrients, 2019, 11, 2530.	1.7	33
921	Food Tech Transitions. , 2019, , .		3
922	Consumption of Galacto-Oligosaccharides Increases Iron Absorption from Ferrous Fumarate: A Stable Iron Isotope Study in Iron-Depleted Young Women. Journal of Nutrition, 2019, 149, 738-746.	1.3	24
923	Tobacco Smoke Exposure, Urban and Environmental Factors as Respiratory Disease Predictors in Italian Adolescents. International Journal of Environmental Research and Public Health, 2019, 16, 4048.	1.2	11
924	In vitro fermentation of Cucumis sativus fructus extract by canine gut microbiota in combination with two probiotic strains. Journal of Functional Foods, 2019, 63, 103585.	1.6	5
925	Shen-Ling-Bai-Zhu-San alleviates functional dyspepsia in rats and modulates the composition of the gut microbiota. Nutrition Research, 2019, 71, 89-99.	1.3	28
926	Changes in human gut microbiota composition are linked to the energy metabolic switch during 10 d of Buchinger fasting. Journal of Nutritional Science, 2019, 8, e36.	0.7	50
927	Dietâ€“microbiomeâ€“disease: Investigating dietâ€™s influence on infectious disease resistance through alteration of the gut microbiome. PLoS Pathogens, 2019, 15, e1007891.	2.1	49
928	A New Perspective on the Health Benefits of Moderate Beer Consumption: Involvement of the Gut Microbiota. Metabolites, 2019, 9, 272.	1.3	30
929	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. Molecular Nutrition and Food Research, 2019, 63, e1900677.	1.5	39

#	Article	IF	Citations
930	The Postprandial Appearance of Features of Cardiometabolic Risk: Acute Induction and Prevention by Nutrients and Other Dietary Substances. Nutrients, 2019, 11, 1963.	1.7	29
931	Biomarkers of seaweed intake. Genes and Nutrition, 2019, 14, 24.	1.2	10
932	Approaches to Modulate Biofilm Ecology. Dental Clinics of North America, 2019, 63, 581-594.	0.8	9
933	Intestinal gases: influence on gut disorders and the role of dietary manipulations. Nature Reviews Gastroenterology and Hepatology, 2019, 16, 733-747.	8.2	116
934	Comparison of metabolic and antioxidant responses to a breakfast meal with and without pecans. Journal of Functional Foods, 2019, 62, 103559.	1.6	10
935	Oligosaccharides of Chitin and Chitosan. , 2019, , .		13
936	Microbiota and organophosphates. NeuroToxicology, 2019, 75, 200-208.	1.4	39
937	Postbiotics and Their Potential Applications in Early Life Nutrition and Beyond. International Journal of Molecular Sciences, 2019, 20, 4673.	1.8	310
938	Xylooligosaccharides production from wheat middlings bioprocessed with Bacillus subtilis. Food Research International, 2019, 126, 108673.	2.9	24
939	Inulin Type Fructan: A Versatile Functional Material for Food and Healthcare. Polymers and Polymeric Composites, 2019, , 1-22.	0.6	0
940	Characterization of polyphenolic and oligosaccharidic fractions extracted from grape seeds followed by the evaluation of prebiotic activity related to oligosaccharides. International Journal of Food Science and Technology, 2019, 54, 1283-1291.	1.3	16
941	Modulation of the Gut Microbiota by Resistant Starch as a Treatment of Chronic Kidney Diseases: Evidence of Efficacy and Mechanistic Insights. Advances in Nutrition, 2019, 10, 303-320.	2.9	56
942	Dosage-Related Prebiotic Effects of Inulin in Formula-Fed Infants. Pediatric Gastroenterology, Hepatology and Nutrition, 2019, 22, 63.	0.4	10
943	Metabolomics and Microbiomes as Potential Tools to Evaluate the Effects of the Mediterranean Diet. Nutrients, 2019, 11, 207.	1.7	62
944	Inulin addition to yoghurt: Prebiotic activity, health effects and sensory properties. International Journal of Dairy Technology, 2019, 72, 183-198.	1.3	44
945	Catalytic biosynthesis of levan and short-chain fructooligosaccharides from sucrose-containing feedstocks by employing the levansucrase from Leuconostoc mesenteroides MTCC10508. International Journal of Biological Macromolecules, 2019, 127, 486-495.	3.6	48
946	Insights into the pH-dependent catalytic mechanism of Sulfolobus solfataricus Î²-glycosidase: A molecular dynamics study. Carbohydrate Research, 2019, 480, 42-53.	1.1	7
947	Caulerpa lentilliferapolysaccharides enhance the immunostimulatory activity in immunosuppressed mice in correlation with modulating gut microbiota. Food and Function, 2019, 10, 4315-4329.	2.1	63

#	Article	IF	Citations
948	Postprandial Circulating miRNAs in Response to a Dietary Fat Challenge. Nutrients, 2019, 11, 1326.	1.7	29
949	Effects of Immunostimulants, Prebiotics, Probiotics, Synbiotics, and Potentially Immunoreactive Feed Additives on Olive Flounder (Paralichthys olivaceus): A Review. Reviews in Fisheries Science and Aquaculture, 2019, 27, 417-437.	5.1	48
950	Prebiotic effect of commercial saccharides on probiotic bacteria isolated from commercial products. Food Science and Technology, 2019, 39, 747-753.	0.8	35
951	Nutraceuticals in Poultry Health and Disease. , 2019, , 661-672.		2
952	The microbiome and cancer for clinicians. Critical Reviews in Oncology/Hematology, 2019, 141, 1-12.	2.0	84
953	Prebiotics and Probiotics in Feed and Animal Health. , 2019, , 261-285.		14
955	A quantitative model of Bacillus cereus ATCC 9634 growth inhibition by bifidobacteria for synbiotic effect evaluation. World Journal of Microbiology and Biotechnology, 2019, 35, 89.	1.7	9
956	In vitro fermentation of Î¹-carrageenan oligosaccharides by human gut microbiota and its inflammatory effect on HT29 cells. Journal of Functional Foods, 2019, 59, 80-91.	1.6	57
957	Lateâ€life timeâ€restricted feeding and exercise differentially alter healthspan in obesity. Aging Cell, 2019, 18, e12966.	3.0	13
958	Maternal Body Mass Index and Gestational Weight Gain and Their Association with Pregnancy Complications and Perinatal Conditions. International Journal of Environmental Research and Public Health, 2019, 16, 1751.	1.2	49
959	The role of short-chain fatty acids in microbiotaâ€“gutâ€“brain communication. Nature Reviews Gastroenterology and Hepatology, 2019, 16, 461-478.	8.2	1,519
960	Structural characterization of a galactan from Dioscorea opposita Thunb. and its bioactivity on selected Bacteroides strains from human gut microbiota. Carbohydrate Polymers, 2019, 218, 299-306.	5.1	32
961	New insight into bamboo shoot (Chimonobambusa quadrangularis) polysaccharides: Impact of extraction processes on its prebiotic activity. Food Hydrocolloids, 2019, 95, 367-377.	5.6	70
962	Targeting strategies for chemotherapy-induced peripheral neuropathy: does gut microbiota play a role?. Critical Reviews in Microbiology, 2019, 45, 369-393.	2.7	28
963	Development of symbiotic yoghurt and biological evaluation (New Zealand White Rabbits) of its functional properties. Food Science and Technology, 2019, 39, 418-425.	0.8	12
964	Fermented Soybean Dregs by Neurospora crassa: a Traditional Prebiotic Food. Applied Biochemistry and Biotechnology, 2019, 189, 608-625.	1.4	18
965	Emerging Health Concepts in the Probiotics Field: Streamlining the Definitions. Frontiers in Microbiology, 2019, 10, 1047.	1.5	201
966	Inulin Can Alleviate Metabolism Disorders in ob/ob Mice by Partially Restoring Leptin-related Pathways Mediated by Gut Microbiota. Genomics, Proteomics and Bioinformatics, 2019, 17, 64-75.	3.0	134

#	Article	IF	Citations
967	Supplementation with compound polysaccharides contributes to the development and metabolic activity of young rat intestinal microbiota. Food and Function, 2019, 10, 2658-2675.	2.1	28
968	Microbiota and nonalcoholic fatty liver disease/nonalcoholic steatohepatitis (NAFLD/NASH). Annals of Hepatology, 2019, 18, 416-421.	0.6	49
969	Nutritional, antioxidant, glycaemic index and Antihyperglycaemic properties of improved traditional plantain-based (Musa AAB) dough meal enriched with tigernut (Cyperus esculentus) and defatted soybean (Glycine max) flour for diabetic patients. Heliyon, 2019, 5, e01504.	1.4	48
970	In Vitro Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. Journal of Agricultural and Food Chemistry, 2019, 67, 4662-4670.	2.4	39
971	Immunomodulatory activity of a fructooligosaccharide isolated from burdock roots. RSC Advances, 2019, 9, 11092-11100.	1.7	12
972	Optimization of composite cryoprotectant for freeze-drying Bifidobacterium bifidum BB01 by response surface methodology. Artificial Cells, Nanomedicine and Biotechnology, 2019, 47, 1559-1569.	1.9	26
973	Study of viability and storage stability of Lactobacillus acidophillus when encapsulated with the prebiotics rice bran, inulin and Hi-maize. Food Hydrocolloids, 2019, 95, 238-244.	5.6	59
974	High-Esterified Pectin Reverses Metabolic Malprogramming, Improving Sensitivity to Adipostatic/Adipokine Hormones. Journal of Agricultural and Food Chemistry, 2019, 67, 3633-3642.	2.4	12
975	Production of an Enzymatic Extract From Aspergillus oryzae DIA-MF to Improve the Fructooligosaccharides Profile of Aguamiel. Frontiers in Nutrition, 2019, 6, 15.	1.6	12
976	Contribution of the gut microbiota to the regulation of host metabolism and energy balance: a focus on the gutâ€“liver axis. Proceedings of the Nutrition Society, 2019, 78, 319-328.	0.4	84
977	Oncoprotective Effects of Short-Chain Fatty Acids on Uterine Cervical Neoplasia. Nutrition and Cancer, 2019, 71, 312-319.	0.9	9
978	The Long-Term Effects of Dietary Nutrient Intakes during the First 2 Years of Life in Healthy Infants from Developed Countries: An Umbrella Review. Advances in Nutrition, 2019, 10, 489-501.	2.9	21
979	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. Advances in Food and Nutrition Research, 2019, 90, 135-181.	1.5	34
980	A Preventive Prebiotic Supplementation Improves the Sweet Taste Perception in Diet-Induced Obese Mice. Nutrients, 2019, 11, 549.	1.7	17
981	Dietary fibers as emerging nutritional factors against diabetes: focus on the involvement of gut microbiota. Critical Reviews in Biotechnology, 2019, 39, 524-540.	5.1	36
982	Cyanidin-3-O-glucoside promotes progesterone secretion by improving cells viability and mitochondrial function in cadmium-sulfate-damaged R2C cells. Food and Chemical Toxicology, 2019, 128, 97-105.	1.8	22
983	Engineering and Health Benefits of Fruits and Vegetables Beverages. , 2019, , 363-405.		3
984	Novel Approaches for Pouchitis and Colitis With or Without Diversion. , 2019, , 529-535.		1

#	Article	IF	Citations
985	The effect of Jobâ€™s tears-enriched yoghurt on GLP-1, calprotectin, blood glucose levels and weight of patients with type 2 diabetes mellitus. Mediterranean Journal of Nutrition and Metabolism, 2019, 12, 163-171.	0.2	4
986	Tart cherry consumption with or without prior exercise increases antioxidant capacity and decreases triglyceride levels following a high-fat meal. Applied Physiology, Nutrition and Metabolism, 2019, 44, 1209-1218.	0.9	12
987	Intestinal Microbiota in Early Life and Its Implications on Childhood Health. Genomics, Proteomics and Bioinformatics, 2019, 17, 13-25.	3.0	159
988	Ingestion of resistant starch by mice markedly increases microbiomeâ€derived metabolites. FASEB Journal, 2019, 33, 8033-8042.	0.2	39
989	Inulin Type Fructan: A Versatile Functional Material for Food and Healthcare. Polymers and Polymeric Composites, 2019, , 557-577.	0.6	1
990	Prebiotics â€“ an added benefit of some fibre types. Nutrition Bulletin, 2019, 44, 74-91.	0.8	36
991	Raspberries Improve Postprandial Glucose and Acute and Chronic Inflammation in Adults with Type 2 Diabetes. Annals of Nutrition and Metabolism, 2019, 74, 165-174.	1.0	59
992	Gut Dysbiosis in Arterial Hypertension. , 2019, , 243-249.		0
993	The Gut Microbiome in Vegetarians. , 2019, , 393-400.		1
994	The impact of distillation process on the chemical composition and potential prebiotic activity of different oligosaccharidic fractions extracted from grape seeds. Food Chemistry, 2019, 285, 423-430.	4.2	17
995	Î²-Galactosidase from Lactobacillus helveticus DSM 20075: Biochemical Characterization and Recombinant Expression for Applications in Dairy Industry. International Journal of Molecular Sciences, 2019, 20, 947.	1.8	19
996	Effects of probiotic supplementation on the regulation of blood lipid levels in overweight or obese subjects: a meta-analysis. Food and Function, 2019, 10, 1747-1759.	2.1	37
997	High-Fiber Diets in Gastrointestinal Tract Diseases. , 2019, , 229-244.		3
998	Dietary Interventions in Fatty Liver. , 2019, , 245-255.		0
999	Attenuation of Postmeal Metabolic Indices with Red Raspberries in Individuals at Risk for Diabetes: A Randomized Controlled Trial. Obesity, 2019, 27, 542-550.	1.5	36
1000	Prebiotic supplementation over a cold season and during antibiotic treatment specifically modulates the gut microbiota composition of 3-6 year-old children. Beneficial Microbes, 2019, 10, 253-263.	1.0	26
1001	Food industry processing by-products in foods. , 2019, , 239-281.		7
1002	The Interplay between Immune System and Microbiota in Diabetes. Mediators of Inflammation, 2019, 2019, 1-10.	1.4	29

#	Article	IF	Citations
1003	Dietary berries, insulin resistance and type 2 diabetes: an overview of human feeding trials. Food and Function, 2019, 10, 6227-6243.	2.1	57
1004	Prophylactic and Therapeutic Efficacy of Prebiotic Supplementation against Intestinal Coccidiosis in Rabbits. Animals, 2019, 9, 965.	1.0	11
1005	Effects ofLactobacillus plantarumPMO 08 Alone and Combined with Chia Seeds on Metabolic Syndrome and Parameters Related to Gut Health in High-Fat Diet-Induced Obese Mice. Journal of Medicinal Food, 2019, 22, 1199-1207.	0.8	17
1006	Effects of the solubility of yeast cell wall preparations on their potential prebiotic properties in dogs. PLoS ONE, 2019, 14, e0225659.	1.1	23
1007	Stress and the gut microbiota-brain axis. Behavioural Pharmacology, 2019, 30, 187-200.	0.8	93
1008	Maternal nutritional adequacy and gestational weight gain and their associations with birth outcomes among Vietnamese women. BMC Pregnancy and Childbirth, 2019, 19, 468.	0.9	28
1009	Nanotechnology intervention of the microbiome for cancer therapy. Nature Nanotechnology, 2019, 14, 1093-1103.	15.6	151
1010	Synthesis of prebiotic galactooligosaccharides from lactose and lactulose by dairy propionibacteria. Food Microbiology, 2019, 77, 93-105.	2.1	21
1011	Structure-stability relationship of anthocyanins under cell culture condition. International Journal of Food Sciences and Nutrition, 2019, 70, 285-293.	1.3	8
1012	Obtaining functional powder tea from Brazilian ginseng roots: Effects of freeze and spray drying processes on chemical and nutritional quality, morphological and redispersion properties. Food Research International, 2019, 116, 932-941.	2.9	30
1013	A Review on Gut Remediation of Selected Environmental Contaminants: Possible Roles of Probiotics and Gut Microbiota. Nutrients, 2019, 11, 22.	1.7	76
1014	Nondigestible carbohydrates, butyrate, and butyrate-producing bacteria. Critical Reviews in Food Science and Nutrition, 2019, 59, S130-S152.	5.4	271
1015	Regulation of Adaptive Thermogenesis and Browning by Prebiotics and Postbiotics. Frontiers in Physiology, 2018, 9, 1908.	1.3	50
1016	Compound polysaccharides ameliorate experimental colitis by modulating gut microbiota composition and function. Journal of Gastroenterology and Hepatology (Australia), 2019, 34, 1554-1562.	1.4	46
1017	Influence of Genotype and Environment on Wheat Grain Fructan Content. Crop Science, 2019, 59, 190-198.	0.8	18
1018	Effect of Adding a Galacto-Oligosaccharides/Fructo-Oligosaccharides (GOS/FOSÂ®) Mixture to a Normal and Low Calcium Diet, on Calcium Absorption and Bone Health in Ovariectomy-Induced Osteopenic Rats. Calcified Tissue International, 2019, 104, 301-312.	1.5	14
1019	Characterization and Bifidobacterium sp. growth stimulation of exopolysaccharide produced by Enterococcus faecalis EJRM152 isolated from human breast milk. Carbohydrate Polymers, 2019, 206, 102-109.	5.1	46
1020	Nutritional Influences on Bone Health. , 2019, , .		0

#	Article	IF	Citations
1021	Exploring the Human Microbiome: The Potential Future Role of Next-Generation Sequencing in Disease Diagnosis and Treatment. Frontiers in Immunology, 2018, 9, 2868.	2.2	207
1022	Stimulatory effects of novel glucosylated lactose derivatives GL34 on growth of selected gut bacteria. Applied Microbiology and Biotechnology, 2019, 103, 707-718.	1.7	5
1023	Food waste fermentation in a leach bed reactor: Reactor performance, and microbial ecology and dynamics. Bioresource Technology, 2019, 274, 153-161.	4.8	65
1024	Effects of Î²-Fructans Fiber on Bowel Function: A Systematic Review and Meta-Analysis. Nutrients, 2019, 11, 91.	1.7	30
1025	Gut microbiota: novel therapeutic target for nonalcoholic fatty liver disease. Expert Review of Gastroenterology and Hepatology, 2019, 13, 193-204.	1.4	82
1026	Multivitamin and Mineral Supplementation Containing Phytonutrients Scavenges Reactive Oxygen Species in Healthy Subjects: A Randomized, Double-Blinded, Placebo-Controlled Trial. Nutrients, 2019, 11, 101.	1.7	13
1027	Inhibitory effects of anthocyanins on Î±-glucosidase activity. Journal of Berry Research, 2019, 9, 109-123.	0.7	6
1028	Influence of the Human Gut Microbiome on the Metabolic Phenotype. , 2019, , 535-560.		13
1029	Do probiotics, prebiotics and synbiotics affect adiponectin and leptin in adults? A systematic review and meta-analysis of clinical trials. Clinical Nutrition, 2019, 38, 2031-2037.	2.3	23
1030	Gut dysbiosis and paediatric Crohn's disease. Journal of Infection, 2019, 78, 1-7.	1.7	28
1031	Prebiotics in Food and Health: Properties, Functionalities, Production, and Overcoming Limitations With Second-Generation Levan-Type Fructooligosaccharides. , 2019, , 271-279.		5
1032	A shared limiting resource leads to competitive exclusion in a crossâ€feeding system. Environmental Microbiology, 2019, 21, 759-771.	1.8	40
1033	Anthocyanins in Nutrition: Biochemistry and Health Benefits. , 2019, , 143-152.		4
1034	Diet, Microbiota, and Bone Health. , 2019, , 143-168.		2
1035	Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgiÂ®). Carbohydrate Polymers, 2019, 207, 382-390.	5.1	79
1036	Evaluation of probiotic Bacillus coagulans MTCC 5856 viability after tea and coffee brewing and its growth in GIT hostile environment. Food Research International, 2019, 121, 497-505.	2.9	32
1037	Development of an advanced integrative process to create valuable biosugars including manno-oligosaccharides and mannose from spent coffee grounds. Bioresource Technology, 2019, 272, 209-216.	4.8	48
1038	Does the age at adiposity rebound reflect a critical period?. Pediatric Obesity, 2019, 14, e12467.	1.4	27

#	Article	IF	Citations
1039	Sinapic acid and resveratrol alleviate oxidative stress with modulation of gut microbiota in high-fat diet-fed rats. Food Research International, 2019, 116, 1202-1211.	2.9	120
1040	Prebiotic effect of predigested mango peel on gut microbiota assessed in a dynamic in vitro model of the human colon (TIM-2). Food Research International, 2019, 118, 89-95.	2.9	75
1041	Metabolomic analysisâ€"Addressing NMR and LC-MS related problems in human feces sample preparation. Clinica Chimica Acta, 2019, 489, 169-176.	0.5	35
1042	An Overview of Structural Aspects and Health Beneficial Effects of Antioxidant Oligosaccharides. Current Pharmaceutical Design, 2020, 26, 1759-1777.	0.9	17
1043	The Effect of Synbiotic Supplementation on Growth Parameters in Mild to Moderate FTT Children Aged 2â€“5ÂYears. Probiotics and Antimicrobial Proteins, 2020, 12, 119-124.	1.9	3
1044	Determination of the prebiotic activity of wheat arabinogalactan peptide (AGP) using batch culture fermentation. European Journal of Nutrition, 2020, 59, 297-307.	1.8	23
1045	Gut microbiota modulation and immune boosting properties of prebiotic dragon fruit oligosaccharides. International Journal of Food Science and Technology, 2020, 55, 55-64.	1.3	22
1046	Recent Advancements in the Development of Modern Probiotics for Restoring Human Gut Microbiome Dysbiosis. Indian Journal of Microbiology, 2020, 60, 12-25.	1.5	70
1047	Validity and Reproducibility of a Food Frequency Questionnaire for Estimating Macro- and Micronutrient Intakes Among Pregnant Women in Jordan. Journal of the American College of Nutrition, 2020, 39, 29-38.	1.1	8
1048	Nutritional interest of dietary fiber and prebiotics in obesity: Lessons from the MyNewGut consortium. Clinical Nutrition, 2020, 39, 414-424.	2.3	77
1049	Transcriptional analysis of galactomannooligosaccharides utilization by Lactobacillus plantarum WCFS1. Food Microbiology, 2020, 86, 103336.	2.1	20
1050	Prebiotics and probiotics as potential therapy for cognitive impairment. Medical Hypotheses, 2020, 134, 109410.	0.8	18
1051	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. Food Research International, 2020, 127, 108727.	2.9	18
1052	The effect of inulin and resistant maltodextrin on weight loss during energy restriction: a randomised, placebo-controlled, double-blinded intervention. European Journal of Nutrition, 2020, 59, 2507-2524.	1.8	36
1053	Developments in understanding and applying prebiotics in research and practiceâ€"an ISAPP conference paper. Journal of Applied Microbiology, 2020, 128, 934-949.	1.4	85
1054	Conventional and non-conventional applications of Î²-galactosidases. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2020, 1868, 140271.	1.1	62
1055	Effects of resistant starch on glycemic control, serum lipoproteins and systemic inflammation in patients with metabolic syndrome and related disorders: A systematic review and meta-analysis of randomized controlled clinical trials. Critical Reviews in Food Science and Nutrition, 2020, 60, 3172-3184.	5.4	33
1056	Human milk fatty acid profile across lactational stages after term and preterm delivery: A pooled data analysis. Prostaglandins Leukotrienes and Essential Fatty Acids, 2020, 156, 102023.	1.0	56

#	Article	IF	Citations
1057	Impact of probiotics and prebiotics targeting metabolic syndrome. Journal of Functional Foods, 2020, 64, 103666.	1.6	50
1058	Microorganisms and antibiotic production. , 2020, , 1-6.		1
1059	Perioperative Probiotics or Synbiotics in Adults Undergoing Elective Abdominal Surgery. Annals of Surgery, 2020, 271, 1036-1047.	2.1	59
1060	In vivo action of Lactococcus lactis subsp. lactis isolate (R7) with probiotic potential in the stabilization of cancer cells in the colorectal epithelium. Process Biochemistry, 2020, 91, 165-171.	1.8	18
1061	Recent advances in the infant gut microbiome and health. , 2020, , 33-38.		0
1062	Probiotic goat milk tablets: Formulation optimization and stability evaluation. LWT - Food Science and Technology, 2020, 119, 108862.	2.5	9
1063	Prevention and treatment of chronic heart failure through traditional Chinese medicine: Role of the gut microbiota. Pharmacological Research, 2020, 151, 104552.	3.1	62
1064	Racial/Ethnic Differences in Diet Quality and Eating Habits Among WIC Pregnant Women: Implications for Policy and Practice. American Journal of Health Promotion, 2020, 34, 169-176.	0.9	14
1065	Lactobacillus casei fermentation towards xylooligosaccharide (XOS) obtained from coffee peel enzymatic hydrolysate. Biocatalysis and Agricultural Biotechnology, 2020, 23, 101446.	1.5	21
1066	The Influence of Diet Interventions Using Whole, Plant Food on the Gut Microbiome: A Narrative Review. Journal of the Academy of Nutrition and Dietetics, 2020, 120, 608-623.	0.4	24
1067	Towards Healthy Planet Dietsâ€"A Transdisciplinary Approach to Food Sustainability Challenges. Challenges, 2020, 11, 21.	0.9	6
1068	Potato Probiotics for Human Health. , 2020, , 271-287.		3
1069	Palm Kernel Cake Oligosaccharides Acute Toxicity and Effects on Nitric Oxide Levels Using a Zebrafish Larvae Model. Frontiers in Physiology, 2020, 11, 555122.	1.3	2
1070	Helicobacter pylori Related Diseases and Osteoporotic Fractures (Narrative Review). Journal of Clinical Medicine, 2020, 9, 3253.	1.0	9
1071	Improvement of glucose metabolism in pregnant women through probiotic supplementation depends on gestational diabetes status: meta-analysis. Scientific Reports, 2020, 10, 17796.	1.6	21
1072	Lycium Berry Polysaccharides Strengthen Gut Microenvironment and Modulate Gut Microbiota of the Mice. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-10.	0.5	9
1073	Lactobacillus reuteri DSM 17938 and Agave Inulin in Children with Cerebral Palsy and Chronic Constipation: A Double-Blind Randomized Placebo Controlled Clinical Trial. Nutrients, 2020, 12, 2971.	1.7	20
1074	A symbiotic dessert composed of yam (Dioscorea sp.) and UbÃ¡ mango pulp (Mangifera indica L.). LWT - Food Science and Technology, 2020, 133, 110074.	2.5	4

#	Article	IF	Citations
1075	Dietary fiber sources for gestation sows: Evaluations based on combined in vitro and in vivo methodology. Animal Feed Science and Technology, 2020, 269, 114636.	1.1	14
1076	Opportunistic detection of Fusobacterium nucleatum as a marker for the early gut microbial dysbiosis. BMC Microbiology, 2020, 20, 208.	1.3	35
1077	Andean berry (Vaccinium meridionale Swartz) juice in combination with Aspirin modulated anti-inflammatory markers on LPS-stimulated RAW 264.7 macrophages. Food Research International, 2020, 137, 109541.	2.9	19
1078	Maternal Supplementation of Food Ingredient (Prebiotic) or Food Contaminant (Mycotoxin) Influences Mucosal Immune System in Piglets. Nutrients, 2020, 12, 2115.	1.7	3
1079	Gut microbiome: Current development, challenges, and perspectives. , 2020, , 227-241.		1
1080	Recurrent genomic selection for wheat grain fructans. Crop Science, 2020, 60, 1499-1512.	0.8	15
1081	In Vitro Prebiotic Effects of Malto-Oligosaccharides Containing Water-Soluble Dietary Fiber. Molecules, 2020, 25, 5201.	1.7	10
1082	Gut microbiota modulates expression of genes involved in the astrocyte-neuron lactate shuttle in the hippocampus. European Neuropsychopharmacology, 2020, 41, 152-159.	0.3	17
1083	Effects of Polysaccharides From Auricularia auricula on the Immuno-Stimulatory Activity and Gut Microbiota in Immunosuppressed Mice Induced by Cyclophosphamide. Frontiers in Immunology, 2020, 11, 595700.	2.2	29
1084	The Effects of Dietary Interventions on DNA Methylation: Implications for Obesity Management. International Journal of Molecular Sciences, 2020, 21, 8670.	1.8	9
1085	Xylooligosaccharides from steam-exploded barley straw: Structural features and assessment of bifidogenic properties. Food and Bioproducts Processing, 2020, 124, 131-142.	1.8	27
1086	Effects of Yeast Mannan Which Promotes Beneficial Bacteroides on the Intestinal Environment and Skin Condition: A Randomized, Double-Blind, Placebo-Controlled Study. Nutrients, 2020, 12, 3673.	1.7	17
1087	Value-Added Compounds with Health Benefits Produced from Cheese Whey Lactose. , 2020, , .		0
1088	The Two Faces of Wheat. Frontiers in Nutrition, 2020, 7, 517313.	1.6	31
1089	Prebiotic fructooligosaccharides obtained from escarole (Cichorium endivia L.) roots. Bioactive Carbohydrates and Dietary Fibre, 2020, 24, 100233.	1.5	5
1090	Effects of dietary yeast cell wall on biochemical indices, serum and skin mucus immune responses, oxidative status and resistance against Aeromonas hydrophila in juvenile Persian sturgeon (Acipenser) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	8
1091	Effects of synbiotic supplementation on the components of metabolic syndrome in military personnel: a double-blind randomised controlled trial. BMJ Military Health, 2022, 168, 362-367.	0.4	9
1092	Synbiotic Effect of Bifidobacterium lactis CNCM I-3446 and Bovine Milk-Derived Oligosaccharides on Infant Gut Microbiota. Nutrients, 2020, 12, 2268.	1.7	18

#	Article	IF	Citations
1093	Concept, mechanism, and applications of phenolic antioxidants in foods. Journal of Food Biochemistry, 2020, 44, e13394.	1.2	270
1094	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. Foods, 2020, 9, 847.	1.9	15
1095	Prebiotics, Probiotics, and Bacterial Infections. , 0, , .		0
1096	Tobacco smoking during breastfeeding increases the risk of developing metabolic syndrome in adulthood: Lessons from experimental models. Food and Chemical Toxicology, 2020, 144, 111623.	1.8	17
1097	Growth, immunity, relative gene expression, carcass traits and economic efficiency of two rabbit breeds fed prebiotic supplemented diets. Animal Biotechnology, 2022, 33, 417-428.	0.7	15
1098	Mapping the Transglycosylation Relevant Sites of Cold-Adapted Î²-d-Galactosidase from Arthrobacter sp. 32cB. International Journal of Molecular Sciences, 2020, 21, 5354.	1.8	6
1099	Gut Microbiota as a Trigger for Metabolic Inflammation in Obesity and Type 2 Diabetes. Frontiers in Immunology, 2020, 11, 571731.	2.2	281
1100	Effects of Low and High FODMAP Diets on Human Gastrointestinal Microbiota Composition in Adults with Intestinal Diseases: A Systematic Review. Microorganisms, 2020, 8, 1638.	1.6	41
1101	Exopolysaccharides From Lactobacillus paracasei Isolated From Kefir as Potential Bioactive Compounds for Microbiota Modulation. Frontiers in Microbiology, 2020, 11, 583254.	1.5	25
1102	Invited Review: Strategic use of microbial-based probiotics and prebiotics in dairy calf rearing. Applied Animal Science, 2020, 36, 630-651.	0.4	50
1103	Development of a Repertoire and a Food Frequency Questionnaire for Estimating Dietary Fiber Intake Considering Prebiotics: Input from the FiberTAG Project. Nutrients, 2020, 12, 2824.	1.7	8
1104	Liraglutide modulates gut microbiome and attenuates nonalcoholic fatty liver in db/db mice. Life Sciences, 2020, 261, 118457.	2.0	49
1105	Effects of dietary electrolyte balance and calcium supply on mineral and acidâ^'base status of piglets fed a diversified diet. Journal of Nutritional Science, 2020, 9, e18.	0.7	3
1106	Galactoligosaccharide and a prebiotic blend improve colonic health and immunity of adult dogs. PLoS ONE, 2020, 15, e0238006.	1.1	16
1107	Type 2 Diabetes Mellitus Associated with Obesity (Diabesity). The Central Role of Gut Microbiota and Its Translational Applications. Nutrients, 2020, 12, 2749.	1.7	58
1108	Nutrition, Bioenergetics, and Metabolic Syndrome. Nutrients, 2020, 12, 2785.	1.7	26
1109	Catching a glimpse of the bacterial gut community of companion animals: a canine and feline perspective. Microbial Biotechnology, 2020, 13, 1708-1732.	2.0	38
1110	Epigenetic Effects of Gut Metabolites: Exploring the Path of Dietary Prevention of Type 1 Diabetes. Frontiers in Nutrition, 2020, 7, 563605.	1.6	13

#	Article	IF	Citations
1111	Dietary Vitamin D Supplementation Is Ineffective in Preventing Murine Cowâ€™s Milk Allergy, Irrespective of the Presence of Nondigestible Oligosaccharides. International Archives of Allergy and Immunology, 2020, 181, 908-918.	0.9	3
1112	The Role of Prebiotics and Probiotics in Prevention of Allergic Diseases in Infants. Frontiers in Pediatrics, 2020, 8, 583946.	0.9	57
1113	Metabolomics analysis of plasma and adipose tissue samples from mice orally administered with polydextrose and correlations with cecal microbiota. Scientific Reports, 2020, 10, 21577.	1.6	7
1114	Global look at nutritional and functional iron deficiency in infancy. Hematology American Society of Hematology Education Program, 2020, 2020, 471-477.	0.9	12
1115	Regulating Gut Microbiome: Therapeutic Strategy for Rheumatoid Arthritis During Pregnancy and Lactation. Frontiers in Pharmacology, 2020, 11, 594042.	1.6	10
1116	Adiponectin Role in Neurodegenerative Diseases: Focus on Nutrition Review. International Journal of Molecular Sciences, 2020, 21, 9255.	1.8	11
1117	The effect of probiotics, parabiotics, synbiotics, fermented foods and other microbial forms on immunoglobulin production: a systematic review and meta-analysis of clinical trials. International Journal of Food Sciences and Nutrition, 2020, 72, 1-19.	1.3	8
1118	High-Dietary Fiber Intake Alleviates Antenatal Obesity-Induced Postpartum Depression: Roles of Gut Microbiota and Microbial Metabolite Short-chain Fatty Acid Involved. Journal of Agricultural and Food Chemistry, 2020, 68, 13697-13710.	2.4	62
1119	Therapy with probiotics and synbiotics for polycystic ovarian syndrome: a systematic review and meta-analysis. European Journal of Nutrition, 2020, 59, 2841-2856.	1.8	33
1120	Effects of Agave Fructans, Inulin, and Starch on Metabolic Syndrome Aspects in Healthy Wistar Rats. ACS Omega, 2020, 5, 10740-10749.	1.6	11
1121	COVID-19: The Inflammation Link and the Role of Nutrition in Potential Mitigation. Nutrients, 2020, 12, 1466.	1.7	402
1122	Prebiotics in the Infant Microbiome: The Past, Present, and Future. Pediatric Gastroenterology, Hepatology and Nutrition, 2020, 23, 1.	0.4	42
1123	In vitro prebiotic potential, digestibility and biocompatibility properties of laminari-oligosaccharides produced from curdlan by Î²-1,3-endoglucanase from Clostridium thermocellum. 3 Biotech, 2020, 10, 241.	1.1	8
1124	Unsaturated alginate oligosaccharides attenuated obesity-related metabolic abnormalities by modulating gut microbiota in high-fat-diet mice. Food and Function, 2020, 11, 4773-4784.	2.1	55
1125	Seeking Windows of Opportunity to Shape Lifelong Immune Health: A Network-Based Strategy to Predict and Prioritize Markers of Early Life Immune Modulation. Frontiers in Immunology, 2020, 11, 644.	2.2	8
1126	Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. Food and Function, 2020, 11, 5077-5090.	2.1	19
1127	In Vitro Evaluation of the Effects of Commercial Prebiotic GOS and FOS Products on Human Colonic Cacoâ€“2 Cells. Nutrients, 2020, 12, 1281.	1.7	13
1128	Probiotics, Prebiotics, Synbiotics, Postbiotics, and Obesity: Current Evidence, Controversies, and Perspectives. Current Obesity Reports, 2020, 9, 179-192.	3.5	103

#	Article	IF	Citations
1129	Different strategies to co-immobilize dextransucrase and dextranase onto agarose based supports: Operational stability study. International Journal of Biological Macromolecules, 2020, 156, 411-419.	3.6	7
1130	Effectiveness of probiotics, prebiotics, and prebioticâ€like components in common functional foods. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1908-1933.	5.9	104
1131	Juvenile toxicity study of Gossenceâ„¢ (galactooligosaccharides) in Sprague Dawley rats. Toxicology Research and Application, 2020, 4, 239784732091321.	0.7	2
1132	The physiological functions and pharmaceutical applications of inulin: A review. Carbohydrate Polymers, 2020, 246, 116589.	5.1	86
1133	Microbiota and Lifestyle: A Special Focus on Diet. Nutrients, 2020, 12, 1776.	1.7	102
1134	Î²-Galactooligosaccharide in Conjunction With Low FODMAP Diet Improves Irritable Bowel Syndrome Symptoms but Reduces Fecal Bifidobacteria. American Journal of Gastroenterology, 2020, 115, 906-915.	0.2	50
1135	Prebiotic carbohydrate concentrations of common bean and chickpea change during cooking, cooling, and reheating. Journal of Food Science, 2020, 85, 980-988.	1.5	10
1136	The Evolving Role of Gut Microbiota in the Management of Irritable Bowel Syndrome: An Overview of the Current Knowledge. Journal of Clinical Medicine, 2020, 9, 685.	1.0	33
1137	Reduction of FODMAP content by bioprocessing. Trends in Food Science and Technology, 2020, 99, 257-272.	7.8	44
1138	Structural Comparison of Different Galacto-oligosaccharide Mixtures Formed by Î²-Galactosidases from Lactic Acid Bacteria and Bifidobacteria. Journal of Agricultural and Food Chemistry, 2020, 68, 4437-4446.	2.4	14
1139	Dietary Carbohydrate Constituents Related to Gut Dysbiosis and Health. Microorganisms, 2020, 8, 427.	1.6	33
1140	Apple by-product dietary fibre exhibits potential prebiotic and hypolipidemic effectsin high-fat fed Wistar rats. Bioactive Carbohydrates and Dietary Fibre, 2020, 23, 100219.	1.5	23
1141	Beyond Heat Stress: Intestinal Integrity Disruption and Mechanism-Based Intervention Strategies. Nutrients, 2020, 12, 734.	1.7	90
1142	Experimental Determination of the Threshold Dose for Bifidogenic Activity of Dietary 1-Kestose in Rats. Foods, 2020, 9, 4.	1.9	9
1143	Health promoting microbial metabolites produced by gut microbiota after prebiotics metabolism. Food Research International, 2020, 136, 109473.	2.9	85
1144	Effects of Acute Cocoa Supplementation on Postprandial Apolipoproteins, Lipoprotein Subclasses, and Inflammatory Biomarkers in Adults with Type 2 Diabetes after a High-Fat Meal. Nutrients, 2020, 12, 1902.	1.7	17
1145	Prebiotic Oligofructose Prevents Antibioticâ€Induced Obesity Risk and Improves Metabolic and Gut Microbiota Profiles in Rat Dams and Offspring. Molecular Nutrition and Food Research, 2020, 64, 2000288.	1.5	15
1146	The Postprandial Effect of Anthocyanins on Cardiovascular Disease Risk Factors: a Systematic Literature Review of High-Fat Meal Challenge Studies. Current Nutrition Reports, 2020, 9, 381-393.	2.1	7

#	Article	IF	Citations
1147	Colonization of Mice With Amoxicillin-Associated Klebsiella variicola Drives Inflammation via Th1 Induction and Treg Inhibition. Frontiers in Microbiology, 2020, 11, 1256.	1.5	14
1148	Effects of Rich in Î²-Glucans Edible Mushrooms on Aging Gut Microbiota Characteristics: An In Vitro Study. Molecules, 2020, 25, 2806.	1.7	35
1149	In Vitro Modulation of Gut Microbiota and Metabolism by Cooked Cowpea and Black Bean. Foods, 2020, 9, 861.	1.9	9
1150	High-resolution temporal profiling of the human gut microbiome reveals consistent and cascading alterations in response to dietary glycans. Genome Medicine, 2020, 12, 59.	3.6	18
1151	Microbial dysbiosis-induced obesity: role of gut microbiota in homoeostasis of energy metabolism. British Journal of Nutrition, 2020, 123, 1127-1137.	1.2	193
1152	Maternal Inulin Supplementation Alters Hepatic DNA Methylation Profile and Improves Glucose Metabolism in Offspring Mice. Frontiers in Physiology, 2020, 11, 70.	1.3	5
1153	Prebiotic potencial of juÃ§ara berry on changes in gut bacteria and acetate of individuals with obesity. European Journal of Nutrition, 2020, 59, 3767-3778.	1.8	11
1154	A new category-specific nutrient rich food (NRF9f.3) score adds flavonoids to assess nutrient density of fruit. Food and Function, 2020, 11, 123-130.	2.1	13
1155	Rational use of prebiotics for gut microbiota alterations: Specific bacterial phylotypes and related mechanisms. Journal of Functional Foods, 2020, 66, 103838.	1.6	70
1156	Effects of Allium hookeriÂon gut microbiome related to growth performance in young broiler chickens. PLoS ONE, 2020, 15, e0226833.	1.1	17
1157	The nuclear receptor FXR inhibits Glucagon-Like Peptide-1 secretion in response to microbiota-derived Short-Chain Fatty Acids. Scientific Reports, 2020, 10, 174.	1.6	45
1158	Effects of regular and decaffeinated roasted coffee (Coffea arabica and Coffea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 and Function, 2020, 11, 1410-1424.	2.1	26
1159	The role of the microbiota in sedentary lifestyle disorders and ageing: lessons from the animal kingdom. Journal of Internal Medicine, 2020, 287, 271-282.	2.7	44
1160	The landscape of microbiota research in Iran; a bibliometric and network analysis. Journal of Diabetes and Metabolic Disorders, 2020, 19, 163-177.	0.8	10
1161	Effects of dietary fibers and prebiotics in adiposity regulation via modulation of gut microbiota. Applied Biological Chemistry, 2020, 63, .	0.7	17
1162	In Vitro Evaluation of the Effects of Tylosin on the Composition and Metabolism of Canine Fecal Microbiota. Animals, 2020, 10, 98.	1.0	7
1163	Synbiotics Alter Fecal Microbiomes, But Not Liver Fat or Fibrosis, in a Randomized Trial of Patients With Nonalcoholic Fatty Liver Disease. Gastroenterology, 2020, 158, 1597-1610.e7.	0.6	123
1164	In Vitro Evaluation of Different Prebiotics on the Modulation of Gut Microbiota Composition and Function in Morbid Obese and Normal-Weight Subjects. International Journal of Molecular Sciences, 2020, 21, 906.	1.8	29

#	Article	IF	Citations
1165	The link between autism spectrum disorder and gut microbiota: A scoping review. Autism, 2020, 24, 1328-1344.	2.4	28
1166	Safety and Efficacy of Using Nuts to Improve Bowel Health in Hemodialysis Patients. , 2020, 30, 462-469.		10
1167	Photoprotective Effect of Dietary Galacto-Oligosaccharide (GOS) in Hairless Mice via Regulation of the MAPK Signaling Pathway. Molecules, 2020, 25, 1679.	1.7	14
1168	Effect of fructans, prebiotics and fibres on the human gut microbiome assessed by 16S rRNA-based approaches: a review. Beneficial Microbes, 2020, 11, 101-129.	1.0	48
1169	The role of prebiotics in cognition, anxiety, and depression. European Neuropsychopharmacology, 2020, 34, 1-18.	0.3	57
1170	Factors affecting early-life intestinal microbiota development. Nutrition, 2020, 78, 110812.	1.1	126
1171	Spices in Meals: A Novel Approach to Cool Down Inflammation. Journal of Nutrition, 2020, 150, 1348-1349.	1.3	1
1172	Discovery of the gut microbial signature driving the efficacy of prebiotic intervention in obese patients. Gut, 2020, 69, 1975-1987.	6.1	141
1173	Microbial Medicine: Prebiotic and Probiotic Functional Foods to Target Obesity and Metabolic Syndrome. International Journal of Molecular Sciences, 2020, 21, 2890.	1.8	133
1174	Variability in yeast invertase activity determines the extent of fructan hydrolysis during wheat dough fermentation and final FODMAP levels in bread. International Journal of Food Microbiology, 2020, 326, 108648.	2.1	25
1175	Genetic responses in milling, flour quality, and wheat sensitivity traits to grain yield improvement in U.S. hard winter wheat. Journal of Cereal Science, 2020, 93, 102986.	1.8	1
1176	Mechanisms of Action of Prebiotics and Their Effects on Gastro-Intestinal Disorders in Adults. Nutrients, 2020, 12, 1037.	1.7	108
1177	Modulation of the gut microbiota represents a new management for non-alcoholic fatty liver disease. Hepatobiliary Surgery and Nutrition, 2020, 9, 223-226.	0.7	4
1178	Gut Microbiota and Pathogenesis of Organ Injury. Advances in Experimental Medicine and Biology, 2020, , .	0.8	7
1179	Nicotine exposure during breastfeeding reduces sympathetic activity in brown adipose tissue and increases in white adipose tissue in adult rats: Sex-related differences. Food and Chemical Toxicology, 2020, 140, 111328.	1.8	12
1180	Use of Calcium Isotopic Tracers To Determine Factors That Perturb Calcium Metabolism. Journal of Agricultural and Food Chemistry, 2020, 68, 12886-12892.	2.4	7
1181	Host-microbiota interaction helps to explain the bottom-up effects of climate change on a small rodent species. ISME Journal, 2020, 14, 1795-1808.	4.4	29
1182	Assessment of dietary supplementation with galactomannan oligosaccharides and phytogenics on gut microbiota of European sea bass (Dicentrarchus Labrax) fed low fishmeal and fish oil based diet. PLoS ONE, 2020, 15, e0231494.	1.1	62

#	Article	IF	Citations
1184	Biotransformations with crude enzymes and whole cells. , 2020, , 335-361.		0
1185	The effect of dietary honey prebiotic on microbiota diversity in the digestive tract of Nile tilapia () Tj ETQq1 1 0.784314 rgBT /Overloc	0.9	4
1186	Can medicinal mushrooms have prophylactic or therapeutic effect against COVIDâ€19 and its pneumonic superinfection and complicating inflammation?. Scandinavian Journal of Immunology, 2021, 93, e12937.	1.3	40
1187	Anthocyanins attenuate vascular and inflammatory responses to a high fat high energy meal challenge in overweight older adults: A cross-over, randomized, double-blind clinical trial. Clinical Nutrition, 2021, 40, 879-889.	2.3	27
1188	Food hydrocolloids: Application as functional ingredients to control lipid digestion and bioavailability. Food Hydrocolloids, 2021, 111, 106404.	5.6	63
1189	Extraction, isolation, characterization and prebiotic activity of fructans from Conyza sp. roots. Bioactive Carbohydrates and Dietary Fibre, 2021, 25, 100257.	1.5	1
1190	Novel and emerging prebiotics: Advances and opportunities. Advances in Food and Nutrition Research, 2021, 95, 41-95.	1.5	21
1191	Scutellaria baicalensis Georgi polysaccharide ameliorates DSS-induced ulcerative colitis by improving intestinal barrier function and modulating gut microbiota. International Journal of Biological Macromolecules, 2021, 166, 1035-1045.	3.6	211
1192	Communal living: glycan utilization by the human gut microbiota. Environmental Microbiology, 2021, 23, 15-35.	1.8	42
1193	Effect of resistant starch type 2 on inflammatory mediators: A systematic review and meta-analysis of randomized controlled trials. Complementary Therapies in Medicine, 2021, 56, 102597.	1.3	11
1194	Xylooligosaccharides production by acid hydrolysis of an alkaline extraction filtrate from Eucalyptus globulus bleached kraft pulp. Industrial Crops and Products, 2021, 159, 113066.	2.5	19
1195	Viability of Lactobacillus rhamnosus GG in provitamin A cassava hydrolysate during fermentation, storage, in vitro and in vivo gastrointestinal conditions. Food Bioscience, 2021, 40, 100845.	2.0	8
1196	Gut Microbiota-targeted Interventions for Reducing the Incidence, Duration, and Severity of Respiratory Tract Infections in Healthy Non-elderly Adults. Military Medicine, 2021, 186, e310-e318.	0.4	13
1197	Gut microbiota targeted nanomedicine for cancer therapy: Challenges and future considerations. Trends in Food Science and Technology, 2021, 107, 240-251.	7.8	20
1198	Fructooligosaccharide supplementation in diets for tropical gar (Atractosteus tropicus) juvenile: Effects on morphophysiology and intestinal barrier function. Aquaculture Research, 2021, 52, 37-50.	0.9	8
1199	Fermentation of prebiotics by human colonic microbiota in vitro and shortâ€chain fatty acids production: a critical review. Journal of Applied Microbiology, 2021, 130, 677-687.	1.4	75
1200	Gut Microbiome and Gastrointestinal Disorders. The Microbiomes of Humans, Animals, Plants, and the Environment, 2021, , 41-91.	0.2	0
1201	A high-protein diet containing inulin/oligofructose supports body weight gain associated with lower energy expenditure and carbohydrate oxidation, and alters faecal microbiota in C57BL/6 mice. Journal of Nutritional Science, 2021, 10, e50.	0.7	3

#	Article	IF	Citations
1202	The influence of gut microbiota in cardiovascular diseasesâ€"a brief review. Porto Biomedical Journal, 2021, 6, e106.	0.4	13
1203	IntÃ©rÃªt des prÃ©biotiques et des probiotiques. , 2021, , 673-677.		0
1204	Prebiotic Impacts of Soybean Residue (Okara) on Eubiosis/Dysbiosis Condition of the Gut and the Possible Effects on Liver and Kidney Functions. Molecules, 2021, 26, 326.	1.7	31
1205	Boosting the value of insoluble dietary fiber to increase gut fermentability through food processing. Food and Function, 2021, 12, 10658-10666.	2.1	13
1206	Research progress of probiotics and prebiotics in ajuvant therapy for diseases and prospect of their application in functional foods. AIP Conference Proceedings, 2021, , .	0.3	2
1207	Enzymatic Production of Lactosucrose by Levansucrase, Î²-Fructofuranosidase, and Î²-Galactosidase. , 2021, , 125-146.		0
1208	Human Milk Oligosaccharides and Microbiome Homeostasis. , 2021, , 372-388.		0
1209	Protective effect of Bifidobacterium bifidum FSDJN7O5 and Bifidobacterium breve FHNFQ23M3 on diarrhea caused by enterotoxigenic Escherichia coli. Food and Function, 2021, 12, 7271-7282.	2.1	21
1210	Probiotics to Prebiotics and Their Clinical Use. , 2021, , .		0
1211	Gut Microbiome, Diabetes, and Obesity: Complex Interplay of Physiology. The Microbiomes of Humans, Animals, Plants, and the Environment, 2021, , 169-181.	0.2	0
1212	Inulin as a Clinical Therapeutic Intervention in Metabolic Associated Fatty Liver Disease. Food Reviews International, 0, , 1-13.	4.3	0
1213	â€˜Gallagherâ€™ and â€˜Ibaâ€™ hard red winter wheat: Halfâ€sibs inseparable by yield gain, separable by producer preference. Journal of Plant Registrations, 2021, 15, 177-195.	0.4	3
1214	Microbiome changes in aging. , 2021, , 367-389.		1
1215	In Vitro Assessment of Prebiotic Activity. Methods in Molecular Biology, 2021, 2278, 209-223.	0.4	1
1216	Microencapsulation and co-encapsulation of bioactive compounds for application in food: challenges and perspectives. Ciencia Rural, 2021, 51, .	0.3	11
1217	Dietary Management by Probiotics, Prebiotics and Synbiotics for the Prevention of Antimicrobial Resistance. Sustainable Agriculture Reviews, 2021, , 33-56.	0.6	5
1218	Food sources and inulin consumption in school-aged children. Proceedings of the Nutrition Society, 2021, 80, .	0.4	1
1219	Effects of Banana Resistant Starch on the Biochemical Indexes and Intestinal Flora of Obese Rats Induced by a High-Fat Diet and Their Correlation Analysis. Frontiers in Bioengineering and Biotechnology, 2021, 9, 575724.	2.0	32

#	Article	IF	Citations
1220	Cereal Bars Added With Probiotics and Prebiotics. , 2021, , 201-217.		2
1221	In vitro Selection of Probiotics for Microbiota Modulation in Normal-Weight and Severely Obese Individuals: Focus on Gas Production and Interaction With Intestinal Epithelial Cells. Frontiers in Microbiology, 2021, 12, 630572.	1.5	8
1222	Probiotics and Prebiotics Having Broad Spectrum Anticancer Therapeutic Potential: Recent Trends and Future Perspectives. Current Pharmacology Reports, 2021, 7, 67-79.	1.5	16
1223	Diet supplemented either with dried chicory root or chicory inulin significantly influence kidney and liver mineral content and antioxidative capacity in growing pigs. Animal, 2021, 15, 100129.	1.3	9
1224	Pectic hydrolysates in the diet of Nile tilapia (Oreochromis niloticus): Performance, nutritional composition, histological parameters, enzymatic activity, hepatic parameters and intestinal contents. Aquaculture Research, 2021, 52, 2662-2671.	0.9	1
1225	Aquaculture Production of the Brown Seaweeds Laminaria digitata and Macrocystis pyrifera: Applications in Food and Pharmaceuticals. Molecules, 2021, 26, 1306.	1.7	35
1227	A Pilot Study for Metabolic Profiling of Obesity-Associated Microbial Gut Dysbiosis in Male Wistar Rats. Biomolecules, 2021, 11, 303.	1.8	3
1228	Lactose Intoleranceâ€"Old and New Knowledge on Pathophysiological Mechanisms, Diagnosis, and Treatment. SN Comprehensive Clinical Medicine, 2021, 3, 499-509.	0.3	8
1229	Efficacy of Popular Diets Applied by Endurance Athletes on Sports Performance: Beneficial or Detrimental? A Narrative Review. Nutrients, 2021, 13, 491.	1.7	32
1230	The use of food by-products as a novel for functional foods: Their use as ingredients and for the encapsulation process. Trends in Food Science and Technology, 2021, 108, 269-280.	7.8	81
1231	Bio-funcional components in mushrooms, a health opportunity: Ergothionine and huitlacohe as recent trends. Journal of Functional Foods, 2021, 77, 104326.	1.6	46
1233	Modulating Gut Microbiota: An Emerging Approach in the Prevention and Treatment of Multiple Sclerosis. Current Neuropharmacology, 2021, 19, 1966-1983.	1.4	9
1234	Consumption of a Single Dose of Prebiotic Galacto-Oligosaccharides Does Not Enhance Iron Absorption from Micronutrient Powders in Kenyan Infants: A Stable Iron Isotope Study. Journal of Nutrition, 2021, 151, 1205-1212.	1.3	7
1235	Preparation and Gut Microbiota Modulatory Property of the Oligosaccharide Riclinoctaose. Journal of Agricultural and Food Chemistry, 2021, 69, 3667-3676.	2.4	15
1236	New Avenues for Parkinsonâ€™s Disease Therapeutics: Disease-Modifying Strategies Based on the Gut Microbiota. Biomolecules, 2021, 11, 433.	1.8	38
1237	From Dysbiosis to Healthy Skin: Major Contributions of Cutibacterium acnes to Skin Homeostasis. Microorganisms, 2021, 9, 628.	1.6	57
1238	Dysregulated Free Fatty Acid Receptor 2 Exacerbates Colonic Adenoma Formation in Apc^{Min/+} Mice: Relation to Metabolism and Gut Microbiota Composition. Journal of Cancer Prevention, 2021, 26, 32-40.	0.8	5
1239	The Role of Intestinal Flora in the Regulation of Bone Homeostasis. Frontiers in Cellular and Infection Microbiology, 2021, 11, 579323.	1.8	20

#	Article	IF	Citations
1240	Effects of Infant Formula Supplemented With Prebiotics and OPO on Infancy Fecal Microbiota: A Pilot Randomized Clinical Trial. Frontiers in Cellular and Infection Microbiology, 2021, 11, 650407.	1.8	18
1241	Evaluation of Cholesterol Lowering Efficacy and Antibacterial Potential of Probiotics: An In vitro Study. Anti-Infective Agents, 2021, 19, 41-48.	0.1	0
1242	Recognizing the Benefits of Pre-/Probiotics in Metabolic Syndrome and Type 2 Diabetes Mellitus Considering the Influence of Akkermansia muciniphila as a Key Gut Bacterium. Microorganisms, 2021, 9, 618.	1.6	80
1243	The Effects of Pro-, Pre-, and Synbiotics on Muscle Wasting, a Systematic Reviewâ€"Gut Permeability as Potential Treatment Target. Nutrients, 2021, 13, 1115.	1.7	23
1244	Plant Prebiotics and Their Role in the Amelioration of Diseases. Biomolecules, 2021, 11, 440.	1.8	47
1245	Severe malnutrition or famine exposure in childhood and cardiometabolic non-communicable disease later in life: a systematic review. BMJ Global Health, 2021, 6, e003161.	2.0	79
1246	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. Food Research International, 2021, 142, 110189.	2.9	184
1247	Bioaccessibility of Bioactive Compounds and Prebiotic Properties of Fruit and Vegetable By-products - A Mini Review. Current Bioactive Compounds, 2021, 17, 100-111.	0.2	3
1248	Safety and Modulatory Effects of Humanized Galacto-Oligosaccharides on the Gut Microbiome. Frontiers in Nutrition, 2021, 8, 640100.	1.6	9
1249	Symbiotic pectin microparticles with native Jerusalem artichoke (Helianthus tuberosus L.) enhance Lactobacillus paracasei subsp. tolerans survival. Revista Argentina De Microbiologia, 2021, , .	0.4	2
1250	The importance of prebiotics in the regulation of metabolic syndrome disorders. Ukrainian Therapeutical Journal, 2021, , .	0.0	0
1251	Long-Term Safety and Efficacy of Prebiotic Enriched Infant Formulaâ€"A Randomized Controlled Trial. Nutrients, 2021, 13, 1276.	1.7	14
1252	Prebiotic Effect of Berberine and Curcumin Is Associated with the Improvement of Obesity in Mice. Nutrients, 2021, 13, 1436.	1.7	22
1253	A review on antibiotic residue in foodstuffs from animal source: global health risk and alternatives. International Journal of Environmental Analytical Chemistry, 2023, 103, 3704-3721.	1.8	8
1254	Global research trends in the microbiome related to irritable bowel syndrome: A bibliometric and visualized study. World Journal of Gastroenterology, 2021, 27, 1341-1353.	1.4	21
1255	Kinetic modeling of the enzymatic synthesis of galacto-oligosaccharides: Describing galactobiose formation. Food and Bioproducts Processing, 2021, 127, 1-13.	1.8	6
1256	Modifying gut integrity and microbiome in children with severe acute malnutrition using legume-based feeds (MIMBLE): A pilot trial. Cell Reports Medicine, 2021, 2, 100280.	3.3	14
1257	Bioactive Compounds in Infant Formula and Their Effects on Infant Nutrition and Health: A Systematic Literature Review. International Journal of Food Science, 2021, 2021, 1-31.	0.9	55

#	Article	IF	Citations
1258	Effects of supplementation with kombucha and green banana flour on Wistar rats fed with a cafeteria diet. Heliyon, 2021, 7, e07081.	1.4	6
1259	Emissions of Gaseous Pollutants from Pig Farms and Methods for their Reduction â€“ A Review. Annals of Animal Science, 2022, 22, 89-107.	0.6	6
1261	Partially hydrolyzed guar gum attenuates non-alcoholic fatty liver disease in mice through the gut-liver axis. World Journal of Gastroenterology, 2021, 27, 2160-2176.	1.4	14
1262	Gold standard for nutrition: a review of human milk oligosaccharide and its effects on infant gut microbiota. Microbial Cell Factories, 2021, 20, 108.	1.9	52
1263	Low fermentable oligosaccharides, disaccharides, monosaccharides and polyols diet is associated with increased risk of uninvestigated chronic dyspepsia and its symptoms in adults. Minerva Gastroenterology, 2023, 69, .	0.3	3
1264	Efficacy and safety of probiotics and prebiotics in liver transplantation: A systematic review and metaâ€analysis. Nutrition in Clinical Practice, 2021, 36, 808-819.	1.1	4
1265	Dietary Supplementation with Inulin Modulates the Gut Microbiota and Improves Insulin Sensitivity in Prediabetes. International Journal of Endocrinology, 2021, 2021, 1-8.	0.6	11
1266	Impact of dietary supplementation with resistant dextrin (NUTRIOSEÂ®) on satiety, glycaemia, and related endpoints, in healthy adults. European Journal of Nutrition, 2021, 60, 4635-4643.	1.8	11
1268	Different Reactions in Each Enterotype Depending on the Intake of Probiotic Yogurt Powder. Microorganisms, 2021, 9, 1277.	1.6	4
1269	Emerging prospects of macro- and microalgae as prebiotic. Microbial Cell Factories, 2021, 20, 112.	1.9	68
1270	A review of the composition and toxicology of fructans, and their applications in foods and health. Journal of Food Composition and Analysis, 2021, 99, 103884.	1.9	16
1271	Case Report: Bowel Movements Care of Elderly Patients with Tube Feeding Living at Nursing Home. The Japanese Journal of Nutrition and Dietetics, 2021, 79, 151-161.	0.1	0
1272	Impact of the Gut Microbiota Balance on the Healthâ€“Disease Relationship: The Importance of Consuming Probiotics and Prebiotics. Foods, 2021, 10, 1261.	1.9	27
1273	New Insights Into Microbiota Modulation-Based Nutritional Interventions for Neurodevelopmental Outcomes in Preterm Infants. Frontiers in Microbiology, 2021, 12, 676622.	1.5	9
1274	Exploring the garlic (Allium sativum) properties for fish aquaculture. Fish Physiology and Biochemistry, 2021, 47, 1179-1198.	0.9	27
1275	Effect of Herbanoplex CP on broiler chicken's performance following a nondefined challenge or intestinal lesion score using a necrotic enteritis challenge model. Journal of Applied Poultry Research, 2021, 30, 100161.	0.6	1
1276	Decrease in abundance of bacteria of the genus Bifidobacterium in gut microbiota may be related to pre-eclampsia progression in women from East China. Food and Nutrition Research, 2021, 65, .	1.2	17
1277	Optimization of banana bar formulation to provide a nourishing snack for toddlers using response surface methodology. Food Science and Technology, 2021, 41, 21-28.	0.8	7

#	Article	IF	Citations
1278	Probiotics, Prebiotics and Epithelial Tight Junctions: A Promising Approach to Modulate Intestinal Barrier Function. International Journal of Molecular Sciences, 2021, 22, 6729.	1.8	71
1279	Longitudinal Survey of Fecal Microbiota in Healthy Dogs Administered a Commercial Probiotic. Frontiers in Veterinary Science, 2021, 8, 664318.	0.9	4
1280	A yoghurt containing galactooligosaccharides and having lowâ€lactose level improves calcium absorption and retention during growth: experimental study. International Journal of Food Science and Technology, 2022, 57, 48-56.	1.3	4
1281	Manipulation of Gut Microbiota Using Acacia Gum Polysaccharide. ACS Omega, 2021, 6, 17782-17797.	1.6	24
1282	Role of Postbiotics in Diabetes Mellitus: Current Knowledge and Future Perspectives. Foods, 2021, 10, 1590.	1.9	29
1283	Fibra dietaria y microbiota, revisiÃ³n narrativa de un grupo de expertos de la AsociaciÃ³n Mexicana de GastroenterologÃa. Revista De GastroenterologÃa De MÃ©xico, 2021, 86, 287-304.	0.4	9
1284	The Role of Leaky Gut in Nonalcoholic Fatty Liver Disease: A Novel Therapeutic Target. International Journal of Molecular Sciences, 2021, 22, 8161.	1.8	29
1285	Probiotics and Prebiotics as a Strategy for Non-Alcoholic Fatty Liver Disease, a Narrative Review. Foods, 2021, 10, 1719.	1.9	14
1286	Dairy-Derived and Egg White Proteins in Enhancing Immune System Against COVID-19. Frontiers in Nutrition, 2021, 8, 629440.	1.6	11
1287	Synbiotic Therapy Prevents Nosocomial Infection in Critically Ill Adult Patients: A Systematic Review and Network Meta-Analysis of Randomized Controlled Trials Based on a Bayesian Framework. Frontiers in Medicine, 2021, 8, 693188.	1.2	10
1288	LCâ€“MS/MS method validation for the quantitation of 1-kestose in wheat flour. Journal of Food Composition and Analysis, 2021, 100, 103930.	1.9	4
1289	The Improving Effect and Safety of Probiotic Supplements on Patients with Osteoporosis and Osteopenia: A Systematic Review and Meta-Analysis of 10 Randomized Controlled Trials. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-13.	0.5	6
1290	Potential role of important nutraceuticals in poultry performance and health - A comprehensive review. Research in Veterinary Science, 2021, 137, 9-29.	0.9	71
1291	Development of a prebiotic blend to influence in vitro fermentation effects, with a focus on propionate, in the gut. FEMS Microbiology Ecology, 2021, 97, .	1.3	7
1292	Dietary fiber and the microbiota: A narrative review by a group of experts from the AsociaciÃ³n Mexicana de GastroenterologÃa. Revista De GastroenterologÃa De MÃ©xico (English Edition), 2021, 86, 287-304.	0.1	13
1293	Effects of probiotics, prebiotics, and synbiotics on polycystic ovary syndrome: a systematic review and meta-analysis. Critical Reviews in Food Science and Nutrition, 2023, 63, 522-538.	5.4	17
1294	FormulaÃ§Ã£o lÃ¡ctea a base de flocos de abÃ³bora com adiÃ§Ã£o de inulina: efeitos nutricionais e morfologia intestinal de ratos. Arquivos Brasileiros De AlimentaÃ§Ã£o, 2021, 4, 313-327.	0.0	0
1295	Contribution of gut microbiota to nonalcoholic fatty liver disease: Pathways of mechanisms. Clinical Nutrition ESPEN, 2021, 44, 61-68.	0.5	13

#	Article	IF	Citations
1296	Gastrointestinal Digestion Model Assessment of Peptide Diversity and Microbial Fermentation Products of Collagen Hydrolysates. Nutrients, 2021, 13, 2720.	1.7	9
1297	Microbiota intestinal y salud. GastroenterologÃa Y HepatologÃa, 2021, 44, 519-535.	0.2	21
1298	Prospective evaluation of probiotic and prebiotic supplementation on diabetic health associated with gut microbiota. Food Bioscience, 2021, 42, 101149.	2.0	6
1299	Obesity as the 21st Century's major disease: The role of probiotics and prebiotics in prevention and treatment. Food Bioscience, 2021, 42, 101115.	2.0	16
1300	Enhancement of fructan extraction from garlic and fructooligosaccharide purification using an activated charcoal column. LWT - Food Science and Technology, 2021, 148, 111703.	2.5	8
1301	Gut microbes and health. GastroenterologÃa Y HepatologÃa (English Edition), 2021, 44, 519-535.	0.0	8
1302	Analysis of Human Gut Microbiota Composition Associated to the Presence of Commensal and Pathogen Microorganisms in CÃ´te dâ€™Ivoire. Microorganisms, 2021, 9, 1763.	1.6	7
1303	Effects of Short-Term Dietary Fiber Intervention on Gut Microbiota in Young Healthy People. Diabetes, Metabolic Syndrome and Obesity: Targets and Therapy, 2021, Volume 14, 3507-3516.	1.1	17
1304	Development of a legume-enriched feed for treatment of severe acute malnutrition. Wellcome Open Research, 0, 6, 206.	0.9	1
1305	Longâ€term personalized low FODMAP diet improves symptoms and maintains luminal Bifidobacteria abundance in irritable bowel syndrome. Neurogastroenterology and Motility, 2022, 34, e14241.	1.6	31
1306	Biological Potential of Products Obtained from Palm Trees of the Genus Syagrus. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-11.	0.5	2
1307	Medical Therapies for Diarrhea-Predominant Irritable Bowel Syndrome. Gastroenterology Clinics of North America, 2021, 50, 611-637.	1.0	1
1308	Dietary fibers as beneficial microbiota modulators: A proposed classification by prebiotic categories. Nutrition, 2021, 89, 111217.	1.1	74
1309	A Pectin-Rich, Baobab Fruit Pulp Powder Exerts Prebiotic Potential on the Human Gut Microbiome In Vitro. Microorganisms, 2021, 9, 1981.	1.6	10
1310	Inulin as a functional ingredient and their applications in meat products. Carbohydrate Polymers, 2022, 275, 118706.	5.1	42
1311	Probiotics and prebiotics in atopic dermatitis: Pros and cons (Review). Experimental and Therapeutic Medicine, 2021, 22, 1376.	0.8	9
1312	Influence of Oat Î²-Glucan on the Survival and Proteolytic Activity of Lactobacillus rhamnosus GG in Milk Fermentation: Optimization by Response Surface. Fermentation, 2021, 7, 210.	1.4	4
1313	The use of biomarkers associated with leaky gut as a diagnostic tool for early intervention in autism spectrum disorder: a systematic review. Gut Pathogens, 2021, 13, 54.	1.6	33

#	Article	IF	Citations
1314	Prebiotic Potential of Cereal Components. Foods, 2021, 10, 2338.	1.9	20
1315	Galacto-oligosaccharides as infant prebiotics: production, application, bioactive activities and future perspectives. Critical Reviews in Food Science and Nutrition, 2023, 63, 753-766.	5.4	30
1316	Gut Microbiotaâ€"Targeted Nutritional Interventions Improving Child Growth in Low- and Middle-Income Countries: A Systematic Review. Current Developments in Nutrition, 2021, 5, nzab124.	0.1	4
1317	Healthy chocolate enriched with probiotics: a review. Food Science and Technology, 2021, 41, 531-543.	0.8	18
1318	Eicosapentaenoic and docosahexaenoic acids attenuate hyperglycemia through the microbiome-gut-organs axis in db/db mice. Microbiome, 2021, 9, 185.	4.9	72
1319	A review of pears (Pyrus spp.), ancient functional food for modern times. BMC Complementary Medicine and Therapies, 2021, 21, 219.	1.2	30
1320	The Domino Effects of Synbiotic: From Feed to Health. , 0, , .		2
1321	Systematic Review of the Effects of Oat Intake on Gastrointestinal Health. Journal of Nutrition, 2021, 151, 3075-3090.	1.3	9
1322	Degradation of Monosaccharides, Disaccharides, and Fructans in the Stomach of Horses Adapted to a Prebiotic Dose of Fructooligosaccharides and Inulin. Journal of Equine Veterinary Science, 2021, 105, 103731.	0.4	2
1323	Interactions between the microbiota and enteric nervous system during gut-brain disorders. Neuropharmacology, 2021, 197, 108721.	2.0	27
1324	Effect of arabinogalactan on the gut microbiome: A randomized, double-blind, placebo-controlled, crossover trial in healthy adults. Nutrition, 2021, 90, 111273.	1.1	12
1325	Non-digestible galactomannan oligosaccharides from Cassia seed gum modulate microbiota composition and metabolites of human fecal inoculum. Journal of Functional Foods, 2021, 86, 104705.	1.6	12
1326	Lycium barbarumÂpolysaccharide attenuates emotional injury of offspring elicited by prenatal chronic stress in rats via regulation of gut microbiota. Biomedicine and Pharmacotherapy, 2021, 143, 112087.	2.5	11
1327	In vitro and in vivo methods to predict carbohydrate bioaccessibility. Current Opinion in Food Science, 2021, 42, 69-75.	4.1	4
1328	The Revised WIC Food Package and Child Development: A Quasi-Experimental Study. Pediatrics, 2021, 147, .	1.0	10
1329	Prebiotics: safety and toxicity considerations. , 2021, , 1061-1080.		0
1330	Human milk oligosaccharide 2â€²-fucosyllactose supplementation improves gut barrier function and signaling in the vagal afferent pathway in mice. Food and Function, 2021, 12, 8507-8521.	2.1	11
1331	Gut Microbiota and Aging: A Broad Perspective. , 2021, , 1543-1563.		0

#	Article	IF	Citations
1332	Qualitative Identification of Roseburia hominis in Faeces Samples Obtained from Patients with Irritable Bowel Syndrome and Healthy Individuals. Proceedings (mdpi), 2021, 66, .	0.2	0
1333	Dietary Fibers and Proteins Modulate Behavior via the Activation of Intestinal Gluconeogenesis. Neuroendocrinology, 2021, 111, 1249-1265.	1.2	5
1334	Prebiotic Colloidal Oat Supports the Growth of Cutaneous Commensal Bacteria Including S. epidermidis and Enhances the Production of Lactic Acid. Clinical, Cosmetic and Investigational Dermatology, 2021, Volume 14, 73-82.	0.8	5
1335	Microbiomes in Medicine and Agriculture. The Microbiomes of Humans, Animals, Plants, and the Environment, 2021, , 353-412.	0.2	0
1337	The Demand for Superfoods: Consumersâ€™ Desire, Production Viability and Bio-intelligent Transition. , 2019, , 81-94.		5
1338	FODMAPs in Wheat. , 2020, , 517-534.		6
1340	Microbiome Research and Aging. , 2020, , 167-185.		1
1341	Nutrition and Gastrointestinal Health as Modulators of Parkinsonâ€™s Disease. AAPS Advances in the Pharmaceutical Sciences Series, 2014, , 213-242.	0.2	5
1342	Mitigation of Foodborne Illnesses by Probiotics. , 2017, , 603-634.		2
1343	Gut Microbiota and Aging: A Broad Perspective. , 2020, , 1-21.		2
1344	Gut Microbiota and Heart, Vascular Injury. Advances in Experimental Medicine and Biology, 2020, 1238, 107-141.	0.8	13
1345	Probiotics and Prebiotics. , 2013, , 257-269.		1
1346	Traditional fermented beverages in Mexico: Biotechnological, nutritional, and functional approaches. Food Research International, 2020, 136, 109307.	2.9	35
1347	Improved viability of Akkermansia muciniphila by encapsulation in spray dried succinate-grafted alginate doped with epigallocatechin-3-gallate. International Journal of Biological Macromolecules, 2020, 159, 373-382.	3.6	34
1349	Structural Characterization and Bioactivity of Cranberry Oligosaccharides. Planta Medica, 2013, 79, .	0.7	1
1350	Changes in the gastrointestinal microbiota of children with acute lymphoblastic leukaemia and its association with antibiotics in the short term. Journal of Medical Microbiology, 2017, 66, 1297-1307.	0.7	46
1352	Interactions of Probiotics and Prebiotics with Minerals. , 2013, , 200-231.		6
1353	Sources and Production of Prebiotics. , 2013, , 50-64.		2

#	Article	IF	Citations
1354	Healthy Dietary Fibers from Plant Food By-Products. , 2015, , 46-77.		3
1355	Modifying Intestinal Integrity and MicroBiome in Severe Malnutrition with Legume-Based Feeds (MIMBLE 2.0): protocol for a phase II refined feed and intervention trial. Wellcome Open Research, 2018, 3, 95.	0.9	4
1356	Prebiotic Effects of Wheat Arabinoxylan Related to the Increase in Bifidobacteria, Roseburia and Bacteroides/Prevotella in Diet-Induced Obese Mice. PLoS ONE, 2011, 6, e20944.	1.1	383
1357	Barcoded Pyrosequencing Reveals That Consumption of Galactooligosaccharides Results in a Highly Specific Bifidogenic Response in Humans. PLoS ONE, 2011, 6, e25200.	1.1	263
1358	The Effect of Selected Synbiotics on Microbial Composition and Short-Chain Fatty Acid Production in a Model System of the Human Colon. PLoS ONE, 2012, 7, e47212.	1.1	90
1359	Short-Chain Fructo-Oligosaccharides Modulate Intestinal Microbiota and Metabolic Parameters of Humanized Gnotobiotic Diet Induced Obesity Mice. PLoS ONE, 2013, 8, e71026.	1.1	75
1360	Dietary Inulin Supplementation Modifies Significantly the Liver Transcriptomic Profile of Broiler Chickens. PLoS ONE, 2014, 9, e98942.	1.1	46
1361	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. PLoS ONE, 2015, 10, e0131009.	1.1	109
1362	Fermented Papaya Preparation Restores Age-Related Reductions in Peripheral Blood Mononuclear Cell Cytolytic Activity in Tube-Fed Patients. PLoS ONE, 2017, 12, e0169240.	1.1	20
1363	Prebiotics Regulation of Intestinal Microbiota Attenuates Cognitive Dysfunction Induced by Surgery Stimulation in APP/PS1 Mice. , 2020, 11, 1029.		51
1364	Fructan Contents in Australian Wheat Varieties Released Over the Last 150 Years. Cereal Research Communications, 2019, 47, 669-677.	0.8	3
1365	Role of pigeon pea (Cajanus cajan L.) in human nutrition and health: A review. Journal of Dairying, Foods & Home Sciences, 2018, , .	0.0	12
1366	Gut Microbiota and Type 2 Diabetes Mellitus : What is The Link ?. Afro-Egyptian Journal of Infectious and Endemic Diseases, 2018, 6, 112-119.	0.1	1
1367	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. Current Medicinal Chemistry, 2019, 26, 3567-3583.	1.2	74
1368	Depigmentation and Anti-aging Treatment by Natural Molecules. Current Pharmaceutical Design, 2019, 25, 2292-2312.	0.9	42
1369	Gut Microbiota, Obesity and Bariatric Surgery: Current Knowledge and Future Perspectives. Current Pharmaceutical Design, 2019, 25, 2038-2050.	0.9	19
1370	Impact of Prebiotics on Enteric Diseases and Oxidative Stress. Current Pharmaceutical Design, 2020, 26, 2630-2641.	0.9	11
1371	The Microbiota-Gut-Brain Axis in Neuropsychiatric Disorders: Pathophysiological Mechanisms and Novel Treatments. Current Neuropharmacology, 2018, 16, 559-573.	1.4	147

#	Article	IF	Citations
1372	Microbiome Regulation of Autoimmune, Gut and Liver Associated Diseases. Inflammation and Allergy: Drug Targets, 2016, 14, 84-93.	1.8	12
1373	Stimulating the Viability of Bifidobacterium spp. in Synbiotic Fermented Milk by Co-culturing with Lactobacillus paracasei 441 and Inulin. International Journal of Horticulture Agriculture and Food Science, 2018, 2, 174-181.	0.0	2
1374	Effect of Probiotics and Prebiotics on Gut-Brain Axis. Akademik GÄ±da, 2019, 17, 269-280.	0.5	4
1375	Effects of Stachyose on Synbiotic Yogurt Obtained from Goat Milk with Lactobacillus acidophilus and Lactobacillus casei. Acta Universitatis Cibiniensis Series E: Food Technology, 2018, 22, 43-50.	0.6	3
1376	Probiotics, Prebiotics and Immunomodulation of Gut Mucosal Defences: Homeostasis and Immunopathology. Nutrients, 2013, 5, 1869-1912.	1.7	392
1377	Uremic Vascular Calcification: The Pathogenic Roles and Gastrointestinal Decontamination of Uremic Toxins. Toxins, 2020, 12, 812.	1.5	17
1378	Stress-induced visceral analgesia assessed non-invasively in rats is enhanced by prebiotic diet. World Journal of Gastroenterology, 2012, 18, 225.	1.4	28
1379	Stool characteristics of infants receiving short-chain galacto-oligosaccharides and long-chain fructo-oligosaccharides: A review. World Journal of Gastroenterology, 2014, 20, 13446.	1.4	51
1380	48. The influence of probiotic bacteria and prebiotic compounds on the free fatty acid profile of cheese. Human Health Handbooks, 2013, , 733-750.	0.1	1
1381	A Review of Prevention and Control Methods of Salmonella species in Swine Production and the Role of Dietary Non-Nutritional Additives. Asian Journal of Animal and Veterinary Advances, 2015, 10, 803-829.	0.3	7
1383	Prebiotics and Probiotics within the Framework of the Hologenome Concept. Journal of Microbial & Biochemical Technology, 2011, s1, .	0.2	4
1384	The Role of Pre- and Probiotics in the Treatment of Inflammatory Bowel Disease. Journal of Microbial & Biochemical Technology, 2011, s1, .	0.2	1
1385	The Gut Microbiome and Pre-systemic Metabolism: Current State and Evolving Research. Journal of Drug Metabolism & Toxicology, 2010, 01, .	0.1	24
1386	Metabiotics: The Functional Metabolic Signatures of Probiotics: Current State-of-Art and Future Research Prioritiesâ€"Metabiotics: Probiotics Effector Molecules. Advances in Bioscience and Biotechnology (Print), 2018, 09, 147-189.	0.3	55
1387	Functional Foods: Can Food Technology Help in the Prevention and Treatment of Diabetes?. Food and Nutrition Sciences (Print), 2013, 04, 827-837.	0.2	2
1388	Plasma Accumulations of Vitamin B6 from an Oral Dose in a New Reversible Model for Mouse Gut Injury and Regeneration. Food and Nutrition Sciences (Print), 2013, 04, 908-917.	0.2	5
1389	Variation for Health-Enhancing Compounds and Traits in Onion (<i>Allium cepa L.</i>) Germplasm. Food and Nutrition Sciences (Print), 2016, 07, 577-591.	0.2	11
1390	Physiological, antimicrobial, intestine morphological, and immunological effects of fructooligosaccharides in pigs. Archives Animal Breeding, 2020, 63, 325-335.	0.5	20

#	Article	IF	Citations
1391	Dietary incorporation of whey proteins and galactooligosaccharides exhibits improvement in glucose homeostasis and insulin resistance in high fat diet fed mice. Journal of Intercultural Ethnopharmacology, 2017, 6, 1.	0.9	7
1392	Food and Intestinal Microorganisms: Factors in Pathogenesis, Prevention and Therapy of Ulcerative Colitis. , 0, , .		2
1393	Effects of Queso Blanco Cheese Containing Bifidobacterium longum KACC 91563 on the Intestinal Microbiota and Short Chain Fatty Acid in Healthy Companion Dogs. Korean Journal for Food Science of Animal Resources, 2018, 38, 1261-1272.	1.5	21
1394	Diversity analysis of gut microbiota in osteoporosis and osteopenia patients. PeerJ, 2017, 5, e3450.	0.9	152
1395	Aloe vera and Probiotics: A New Alternative to Symbiotic Functional Foods. Annual Research & Review in Biology, 2016, 9, 1-11.	0.4	7
1396	Functional and nutraceutical properties of fructo-oligosaccharides derivatives: a review. International Journal of Food Properties, 2021, 24, 1588-1602.	1.3	32
1397	Comportamiento productivo de cuyes (Cavia porcellus L.) en crecimiento suplementados con prebiÃ³ticos y probiÃ³ticos naturales. Ciencia Tecnologia Agropecuaria, 2021, 22, e1920.	0.3	0
1398	Metabolite and transcriptome analyses revealed the modulation of fructo-oligosaccharide on ileum metabolism of Taiping chickens. Journal of Applied Microbiology, 2022, 132, 2249-2261.	1.4	5
1399	Prebiotic Galactooligosaccharide Supplementation in Adults with Ulcerative Colitis: Exploring the Impact on Peripheral Blood Gene Expression, Gut Microbiota, and Clinical Symptoms. Nutrients, 2021, 13, 3598.	1.7	16
1400	Chickpea (Cicer arietinum L.) as a Source of Essential Fatty Acids â€“ A Biofortification Approach. Frontiers in Plant Science, 2021, 12, 734980.	1.7	22
1401	Novel Noninvasive Approaches to the Treatment of Obesity: From Pharmacotherapy to Gene Therapy. Endocrine Reviews, 2022, 43, 507-557.	8.9	39
1402	Xylooligosaccharides: prebiotic potential from agro-industrial residue, production strategies and prospects. Biocatalysis and Agricultural Biotechnology, 2021, 37, 102190.	1.5	22
1403	Intestinal MIcrobiota, Antibiotics and Neutropenic Colitis. Indian Journal of Applied Research, 2011, 4, 35-3.	0.0	1
1404	Consumption of Galactooligosaccharides together with Probiotics Stimulates the In Vitro Peripheral Blood Mononuclear Cell Proliferation and IFNÎ³ Production in Healthy Men. ISRN Immunology, 2011, 2011, 1-6.	0.7	1
1405	Oats Supplementation and Alcohol-Induced Oxidative Tissue Damage. , 2013, , 215-225.		0
1406	Mechanism of Deltaâ€Tocotrienol on Colorectal Cancer. , 2012, , 89-100.		0
1407	Nutritional Programming of Probiotics to Promote Health and Well-Being. , 0, , .		0
1408	Predictability and Management of OARs Toxicity in Patients with Prostate Cancer Treated with High-Dose Radiotherapy. Journal of Cancer Therapy, 2013, 04, 1452-1458.	0.1	0

#	Article	IF	Citations
1409	Prebiotics, Probiotics, Synbiotics, and Phage Therapy. , 2013, , 151-167.		0
1410	PurÃ©ed Foods and Fiber. Edis, 2013, 2013, .	0.0	0
1411	Evidencia existente sobre la influencia de la ingesta de prebiÃ³ticos sobre el riesgo de cÃ¡ncer colorrectal. Revista Espanola De Nutricion Humana Y Dietetica, 2013, 17, 27.	0.1	0
1412	Probiotics and Prebiotics in Obesity and Energy Metabolism. , 2013, , 232-257.		0
1413	Integrated Food and Nutrition in the Management of Diabetes. , 2014, , 59-65.		0
1414	Dietary Antioxidants and Chromatin Modifying Compounds as Potential Anti-cancer Therapies. , 2014, , 427-444.		0
1415	GELEIA DE MAÃ‡Ãƒ ADICIONADA DE INULINA: parÃ¢metros fÃsico-quÃmicos e avaliaÃ§Ã£o sensorial entre crianÃ§as. Revista Da Universidade Vale Do Rio Verde, 2014, , .	0.1	0
1416	Probiotics and Synbiotics in Necrotizing Enterocolitis: Where Are We?. Journal of Pediatrics & Neonatal Care, 2014, 1, .	0.0	2
1417	Inulin and Health Benefits. , 2015, , 675-715.		3
1418	Effects of Manuka Honey Combined with Î±-Cyclodextrin on Bone Metabolism and Caecal Bacterial Contents in Ovariectomized Mice. International Journal of Food and Nutritional Science, 2015, 2, 1-6.	0.4	1
1419	Healthy Dietary Fibers from Plant Food By-Products. Food Additives, 2015, , 25-56.	0.1	0
1420	AdiciÃ³n de Enterococcus faecium mejora poblaciones celulares inmunes y anticuerpos vacunales de lechones destetos. Revista Lasallista De Investigacion, 2016, 13, 116-127.	0.2	0
1422	Galactooligosaccharides and substrate and energy metabolism, dietary intake and body composition. MaRBLe, 0, 6, .	0.0	0
1423	Cucurbit Extracts Augment Biofilm Formation by Probiotic Lactobacilli: An In Vitro Study. Journal of Microbial & Biochemical Technology, 2017, 09, .	0.2	0
1424	Evaluation of Bacteria from Gallus domesticus as a Potential Probiotic in Broiler Chicks: Effects on Growth Performance and Feed Conversion Ratio. International Journal of Poultry Science, 2017, 16, 43-49.	0.6	2
1425	Effects of dietary supplementation with Jerusalem artichoke (Helianthus tuberosus L.) tubers on growth performance, nutrient digestibility as well as activity and composition of large intestinal microbiota in rats. Journal of Animal and Feed Sciences, 0, , .	0.4	1
1426	HEALTH BENEFITS, EXTRACTION AND UTILIZATION OF DIETARY FIBERS: A REVIEW. Menoufia Journal of Food and Dairy Sciences, 2017, 2, 37-60.	0.0	0
1427	Possibilities of influencing children immunity from a pediatric point of view. Pediatrie Pro Praxi, 2017, 18, 226-230.	0.1	0

#	Article	IF	Citations
1428	Gut Microbiota in Elderlyâ€™s Health. , 2018, , 1-32.		0
1429	Gut Microbiome and Its Potential Role in Obesity. Journal of Restorative Medicine, 2017, 6, 46-52.	0.7	0
1430	Synbiotics: Necessity of Today's Meal. Journal of Bioprocessing & Biotechniques, 2018, 08, .	0.2	1
1431	The role of probiotics and microbiota in digestion, nutrient and hormone metabolism, and hormonal background maintenance. Profilakticheskaya Meditsina, 2018, 21, 45.	0.2	5
1432	Obesogens and Obesogenic Environment: New Targets for Prevention of Global Obesity. , 2018, , .		0
1433	Direct Physiological Effects on Local Gi and Indirect Systemic Effects of Prebiotic Fructan Treatment, and its Role in Disease Prevention and Therapy. , 2018, , 155-196.		0
1434	Overview of Prebiotics: Membership, Physiological Effects and their Health Attributes. , 2018, , 289-348.		3
1435	Effect of Honey on Diarrhea and Fecal Microbiotain in Critically Ill Tube-Fed Patients: A Single Center Randomized Controlled Study. Anesthesiology and Pain Medicine, 2018, In Press, e62889.	0.5	6
1436	Does Inulin Ingestion Reduce Visceral Fat Adiposity? Mini Review. Biomedical Journal of Scientific & Technical Research, 2018, 3, .	0.0	0
1438	Efecto de oligofructosa de agave en dietas de gallinas ponedoras en la producciÃ³n de huevos. Revista MVZ Cordoba, 2018, 24, 7108-7112.	0.2	3
1439	TRIGGER MECHANISMS OF MICROBIOTES VIOLATIONS IN NEWBORNS AND PREVENTION OF ADVERSE EFFECTS. Neonatology Surgery and Perinatal Medicine, 2019, 8, 79-86.	0.0	2
1440	Gut Microbiota in Elderlyâ€™s Health. , 2019, , 2607-2638.		0
1441	Biomarkers for Pathogenic Clostridium perfringens in Small Ruminants of Khyber Pakhtunkhwa, Pakistan. Pakistan Journal of Zoology, 2019, 52, .	0.1	0
1442	Effect of administration of synbiotics mixture containing Bifidobacterium longum and xylooligosaccharide on fecal microbiota and defecation characteristics in healthy volunteers. Journal of Nutrition and Health, 2020, 53, 390.	0.2	2
1443	Contemporary Microecological Strategies of Gut Microbiota Modulation for Human Health Preservation, Restoration and Improvement. , 2020, , 27-31.		0
1444	Association between Probiotic Yogurt Intake and Gestational Diabetes Mellitus: A Case-Control Study. Iranian Journal of Public Health, 0, , .	0.3	10
1445	Acti Ball+: an Akkermansia muciniphila useful tool and innovative approach to lose weight. Gastroenterology & Hepatology (Bartlesville, Okla), 2020, 11, 157-162.	0.0	0
1446	Efficiency of Resistant Starch and Dextrins as Prebiotics: A Review of the Existing Evidence and Clinical Trials. Nutrients, 2021, 13, 3808.	1.7	26

#	Article	IF	Citations
1447	Study on the new strategy and key techniques for accurate prevention and treatment of nonalcoholic steatohepatitis based on intestinal target bacteria. Medicine (United States), 2020, 99, e22867.	0.4	1
1448	Nut Phytonutrients for Healthy Gut: Prebiotic Potential. , 0, , .		1
1449	The gut microbiome and the kidney. , 2022, , 147-161.		1
1450	Intestinal Microbiota and Osteoporosis. , 2020, , 333-357.		0
1451	Nutritional enrichment of beef burgers by adding components of non-conventional food plants. Brazilian Journal of Food Technology, 0, 23, .	0.8	8
1452	Lachancea fermentati FST 5.1: an alternative to baker's yeast to produce low FODMAP whole wheat bread. Food and Function, 2021, 12, 11262-11277.	2.1	4
1453	Dietary Fiber and Obesity. Food Engineering Series, 2020, , 187-199.	0.3	1
1454	Drawbacks and Negative Consequences of Traditional Probiotics Based on Live Microorganisms. , 2020, , 43-48.		1
1455	Probiotics: from Ilya Mechnikov to the present days (to the 175-th anniversary of the birth of I.I.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	0.0	0
1456	Efficient Barley Breeding. , 2020, , 309-364.		2
1457	Antioxidant Properties of Single Garlic (Allium sativum) Pickle. Digital Press Life Sciences, 2020, 2, 00006.	0.2	1
1458	Synbiotic effects for correction of the intestinal microbiota composition and functions. Modern Gastroenterology, 2020, .	0.1	0
1459	Kinetics of iron absorption from ferrous fumarate with and without galacto-oligosaccharides determined from stable isotope appearance curves in women. American Journal of Clinical Nutrition, 2022, 115, 949-957.	2.2	5
1460	Prebiotics, Probiotics, Synbiotics, and Phage Therapy. , 2013, , 151-167.		0
1461	Human milk and intestinal permeability. Human Health Handbooks, 2013, , 99-116.	0.1	0
1462	48. The influence of probiotic bacteria and prebiotic compounds on the free fatty acid profile of cheese. , 0, , 733-750.		0
1463	Irritable bowel syndrome: the role of food in pathogenesis and management. Gastroenterology and Hepatology, 2014, 10, 164-74.	0.2	52
1464	Part 2: Treatments for Chronic Gastrointestinal Disease and Gut Dysbiosis. Integrative Medicine, 2015, 14, 25-33.	0.1	12

#	Article	IF	Citations
1465	Association between Probiotic Yogurt Intake and Gestational Diabetes Mellitus: A Case-Control Study. Iranian Journal of Public Health, 2019, 48, 1248-1256.	0.3	8
1466	Prebiotics and probiotics. , 2022, , 55-118.		5
1467	Effects of Saccharomyces cerevisiae cell wall addition on feed digestibility, fecal fermentation and microbiota and immunological parameters in adult cats. BMC Veterinary Research, 2021, 17, 351.	0.7	8
1468	Commentary on: prebiotic effects: metabolic and health benefits. British Journal of Nutrition, 2022, 127, 554-555.	1.2	7
1469	Term Infant Formulas Influencing Gut Microbiota: An Overview. Nutrients, 2021, 13, 4200.	1.7	22
1470	Prebiotics in Pediatrics. , 2022, , 713-719.		2
1472	Antioxidant Activity of Mushroom Extracts/Polysaccharidesâ€"Their Antiviral Properties and Plausible AntiCOVID-19 Properties. Antioxidants, 2021, 10, 1899.	2.2	28
1473	Yogurt Enriched with Inulin Ameliorated Reproductive Functions and Regulated Gut Microbiota in Dehydroepiandrosterone-Induced Polycystic Ovary Syndrome Mice. Nutrients, 2022, 14, 279.	1.7	21
1474	Impact of synbiotic supplementation on cardiometabolic and anthropometric indices in patients with metabolic syndrome: A systematic review and meta-analysis of randomized controlled trials. Pharmacological Research, 2022, 176, 106061.	3.1	16
1475	Probiotics analysis by high-throughput sequencing revealed multiple mismatches at bacteria genus level with the declared and actual composition. LWT - Food Science and Technology, 2022, 156, 113055.	2.5	8
1476	Acute and short-term effects of Lactobacillus paracasei subsp. paracasei 431 and inulin intake on appetite control and dietary intake: A two-phases randomized, double blind, placebo-controlled study. Appetite, 2022, 169, 105855.	1.8	6
1477	PrebiÃ³ticos e probiÃ³ticos na saÃºde e no tratamento de doenÃ§as intestinais: uma revisÃ£o integrativa. Research, Society and Development, 2020, 9, e6459109071.	0.0	2
1478	Dynamic Multi-Stage Gastrointestinal Digestion Model Assessment of Microbial Fermentation Products of Collagen Hydrolysates. , 2020, 61, .		0
1479	Inulin-grown Faecalibacterium prausnitzii cross-feeds fructose to the human intestinal epithelium. Gut Microbes, 2021, 13, 1993582.	4.3	12
1480	Characteristics of Probiotics Isolated from Korean Traditional Foods and Antibacterial Activity of Synbiotics. Microbiology and Biotechnology Letters, 2021, , .	0.2	2
1481	Effect of probiotics and incretine mimeticss on the levels of glucagon-like peptide-1 in blood serum of patients with type 2 diabetes mellitus. MÃ¬Å¾narodnij EndokrinologÃ¬Änij Å½urnal, 2021, 17, 604-612.	0.1	0
1482	Prebiotics and synbiotics. , 2022, , 19-37.		0
1483	OUP accepted manuscript. Burns and Trauma, 2022, 10, tkac004.	2.3	9

#	Article	IF	Citations
1485	Health benefits of inulin-type fructan on gut microbiome, digestive health, immunity, and nutrition. , 2022, , 365-376.		1
1486	The effect of oral iron supplementation on the gut microbiota, gut inflammation, and iron status in iron-depleted South African school-age children with virally suppressed HIV and without HIV. European Journal of Nutrition, 2022, 61, 2067-2078.	1.8	3
1487	Consumerâ€™s acceptability and health consciousness of probiotic and prebiotic of non-dairy products. Food Research International, 2022, 151, 110842.	2.9	28
1488	The potential of probiotics in the amelioration of hyperuricemia. Food and Function, 2022, 13, 2394-2414.	2.1	38
1489	Gut Microbiota and Short Chain Fatty Acids: Implications in Glucose Homeostasis. International Journal of Molecular Sciences, 2022, 23, 1105.	1.8	215
1491	Mitigation of antibiotic resistance using probiotics, prebiotics and synbiotics. A review. Environmental Chemistry Letters, 2022, 20, 1295-1308.	8.3	9
1492	Dietary rhamnogalacturonan-â... rich extracts of molokhia ameliorate high fat diet-induced obesity and gut dysbiosis. Journal of Nutritional Biochemistry, 2022, 103, 108954.	1.9	5
1493	Influence of codon optimization, promoter, and strain selection on the heterologous production of a Î²-fructofuranosidase from Aspergillus fijiensis ATCC 20611 in Pichia pastoris. Folia Microbiologica, 2022, 67, 339-350.	1.1	2
1494	Analysis of the Associations Between the Human Fecal Microbiome and Bone Density, Structure, and Strength: The Osteoporotic Fractures in Men (MrOS) Cohort. Journal of Bone and Mineral Research, 2020, 37, 597-607.	3.1	13
1495	Characterization of two new strains of Lactococcus lactis for their probiotic efficacy over commercial synbiotics consortia. Brazilian Journal of Microbiology, 2022, , 1.	0.8	4
1496	Food for thought! Inulin-type fructans: Does the food matrix matter?. Journal of Functional Foods, 2022, 90, 104987.	1.6	10
1497	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. Food Bioscience, 2022, 46, 101585.	2.0	15
1500	Impact of Probiotic and Prebiotic on Gut Microbiota in Pre-diabetes and Type 2 Diabetes. , 2022, , 77-100.		0
1501	Immunomodulation by probiotics and prebiotics in hepatocellular carcinoma. World Journal of Hepatology, 2022, 14, 372-385.	0.8	4
1502	The effect of variation concentration white oyster mushroom flour for quality yogurt mushroom taro synbiotic during storage. IOP Conference Series: Earth and Environmental Science, 2022, 978, 012048.	0.2	1
1503	In vitro gastrointestinal digestion of Lentinus squarrosulus powder and impact on human fecal microbiota. Scientific Reports, 2022, 12, 2655.	1.6	12
1504	A Comparative Genomic and Safety Assessment of Six Lactiplantibacillus plantarum subsp. argentoratensis Strains Isolated from Spontaneously Fermented Greek Wheat Sourdoughs for Potential Biotechnological Application. International Journal of Molecular Sciences, 2022, 23, 2487.	1.8	13
1505	Overview of the Composition of Whole Grainsâ€™ Phenolic Acids and Dietary Fibre and Their Effect on Chronic Non-Communicable Diseases. International Journal of Environmental Research and Public Health, 2022, 19, 3042.	1.2	26

#	Article	IF	Citations
1506	Gastrointestinal Tolerance of Short-Chain Fructo-Oligosaccharides from Sugar Beet: An Observational, Connected, Dose-Ranging Study in Healthy Volunteers. Nutrients, 2022, 14, 1461.	1.7	4
1507	Bioactive Peptides: From Basic Research to Clinical Trials and Commercialization. Journal of Agricultural and Food Chemistry, 2022, 70, 3585-3595.	2.4	40
1508	Modulating gut dysbiosis and mitochondrial dysfunction in oxazolone-induced ulcerative colitis: the restorative effects of Î²-glucan and/or celastrol. Redox Report, 2022, 27, 60-69.	1.4	4
1509	Prebiotic Oligosaccharides Enhance Iron Absorption Via Modulation of Protein Expression and Gut Microbiota in a Doseâ€Response Manner in Ironâ€Deficient Growing Rats. Molecular Nutrition and Food Research, 2022, , 2101064.	1.5	2
1510	Mango Pectic Oligosaccharides: A Novel Prebiotic for Functional Food. Frontiers in Nutrition, 2022, 9, 798543.	1.6	3
1511	The Microbiome and Uremic Solutes. Toxins, 2022, 14, 245.	1.5	4
1512	The Effect of Tannin-Rich Witch Hazel on Growth of Probiotic Lactobacillus plantarum. Antibiotics, 2022, 11, 395.	1.5	1
1513	Bugs as Drugs: Understanding the Linkage between Gut Microbiota and Cancer Treatment. Current Drug Targets, 2022, 23, 869-888.	1.0	1
1514	Chronic Perigestational Exposure to Chlorpyrifos Induces Perturbations in Gut Bacteria and Glucose and Lipid Markers in Female Rats and Their Offspring. Toxics, 2022, 10, 138.	1.6	8
1515	Comparative Study on Mechanistic Kinetic Modeling of the Enzymatic Synthesis of Galactoâ€Oligosaccharides. Chemie-Ingenieur-Technik, 0, , .	0.4	1
1516	Nanotechnological interventions of the microbiome as a next-generation antimicrobial therapy. Science of the Total Environment, 2022, 833, 155085.	3.9	6
1517	Sources, Processing-Related Transformation, and Gut Axis Regulation of Conventional and Potential Prebiotics. Journal of Agricultural and Food Chemistry, 2022, 70, 4509-4521.	2.4	9
1518	Carbohydrates digestibility and faecal microbiota composition in rats fed diets based on raw or fermented Vigna unguiculata seed meal as the only protein source. , 2022, 1, 100022.		3
1519	Recurrent bacterial vaginosis: possible ways of correction. Reproductive Endocrinology, 2021, , 83-88.	0.0	2
1520	The Effectiveness of Chocolate in Reducing the Number of Methicillin-Resistant Staphylococcus aureus Colonies in Rattus norvegicus. Jurnal Info Kesehatan, 2021, 19, 154-161.	0.1	0
1521	The Gut Microbiome and Hepatocellular Carcinoma: Implications for Early Diagnostic Biomarkers and Novel Therapies. Liver Cancer, 2022, 11, 113-125.	4.2	27
1522	Human Gut Microbiota in Health and Selected Cancers. International Journal of Molecular Sciences, 2021, 22, 13440.	1.8	23
1523	Intake of MPRO3 over 4 Weeks Reduces Glucose Levels and Improves Gastrointestinal Health and Metabolism. Microorganisms, 2022, 10, 88.	1.6	3

#	Article	IF	Citations
1524	The Donor-Dependent and Colon-Region-Dependent Metabolism of (+)-Catechin by Colonic Microbiota in the Simulator of the Human Intestinal Microbial Ecosystem. Molecules, 2022, 27, 73.	1.7	9
1525	A Meta-Analysis of Microbial Therapy Against Metabolic Syndrome: Evidence From Randomized Controlled Trials. Frontiers in Nutrition, 2021, 8, 775216.	1.6	6
1526	Association between Dietary Factors and Constipation in Adults Living in Luxembourg and Taking Part in the ORISCAV-LUX 2 Survey. Nutrients, 2022, 14, 122.	1.7	11
1527	A Bibliometric Analysis of Atopic Dermatitis Research over the Past Three Decades and Future Perspectives. Healthcare (Switzerland), 2021, 9, 1749.	1.0	2
1528	Nutrient Intake and Gut Microbial Genera Changes after a 4-Week Placebo Controlled Galacto-Oligosaccharides Intervention in Young Females. Nutrients, 2021, 13, 4384.	1.7	2
1529	Parkinsonâ€™s Disease and the Metalâ€“Microbiomeâ€“Gutâ€“Brain Axis: A Systems Toxicology Approach. Antioxidants, 2022, 11, 71.	2.2	7
1530	Microbial Composition of a Traditional Fermented Wheat Preparationâ€”Nishasta and Its Role in the Amelioration of Retinoic Acid-Induced Osteoporosis in Rats. Fermentation, 2022, 8, 182.	1.4	0
1531	Adhesion and Colonization of the Probiotic Lactobacillus plantarum HC-2 in the Intestine of Litopenaeus Vannamei Are Associated With Bacterial Surface Proteins. Frontiers in Microbiology, 2022, 13, 878874.	1.5	8
1532	Lactobacillus rhamnosus Encapsulated in Alginate/Chitosan Microgels Manipulates the Gut Microbiome to Ameliorate Salt-Induced Hepatorenal Injury. Frontiers in Nutrition, 2022, 9, 872808.	1.6	6
1533	Recent developments in microbial production of high-purity galacto-oligosaccharides. World Journal of Microbiology and Biotechnology, 2022, 38, 95.	1.7	8
1534	Administration of xyloâ€oligosaccharides improves depressiveâ€like behaviour in mice caused by chronic unpredictable mild stress by altering microbiota composition. International Journal of Food Science and Technology, 2022, 57, 4222-4233.	1.3	2
1549	Impact of probiotics and prebiotics in the modulation of the major events of the aging process: A systematic review of randomized controlled trials. Experimental Gerontology, 2022, 164, 111809.	1.2	5
1550	Gut microbiota modulation: a tool for the management of colorectal cancer. Journal of Translational Medicine, 2022, 20, 178.	1.8	19
1552	Lactic acid bacteria in gut microbiota, probiotics and disease prevention. , 2022, , 207-219.		0
1554	Prebiotic Potential of Dietary Beans and Pulses and Their Resistant Starch for Aging-Associated Gut and Metabolic Health. Nutrients, 2022, 14, 1726.	1.7	21
1555	Gut microbiota in various childhood disorders: Implication and indications. World Journal of Gastroenterology, 2022, 28, 1875-1901.	1.4	31
1556	Go With Your Gut: Understanding Microbiota and Prebiotics. Edis, 2011, 2011, .	0.0	0
1557	Prebiotics as food supplements. , 2018, 52, 14-17.		0

#	Article	IF	Citations
1558	Overview of Nutraceuticals and Cardiometabolic Diseases following Socio-Economic Analysis. Endocrines, 2022, 3, 255-295.	0.4	1
1560	Assessment of the prebiotic potential of globe artichoke by-product through in vitro fermentation by human faecal microbiota. Bioactive Carbohydrates and Dietary Fibre, 2022, 28, 100328.	1.5	3
1561	Prebiotics and the Human Gut Microbiota: From Breakdown Mechanisms to the Impact on Metabolic Health. Nutrients, 2022, 14, 2096.	1.7	25
1562	Modulation of gut microbiota by bioactive compounds for prevention and management of type 2 diabetes. Biomedicine and Pharmacotherapy, 2022, 152, 113148.	2.5	20
1564	High nutritional value muffins produced with wholemeal rye (Secale cereale L.) and wholemeal bean (Phaseolus vulgaris L.) flour mix. Food Science and Technology, 0, 42, .	0.8	2
1565	Interplay between probiotics and prebiotics for human nutrition and health. , 2022, , 231-254.		1
1566	The Gut Microbiota (Microbiome) in Cardiovascular Disease and Its Therapeutic Regulation. Frontiers in Cellular and Infection Microbiology, 0, 12, .	1.8	65
1567	Structure and function of non-digestible carbohydrates in the gut microbiome. Beneficial Microbes, 2022, 13, 95-168.	1.0	26
1568	Quantification of naturally occurring prebiotic fiber in Italian foods. Journal of Food Composition and Analysis, 2022, 112, 104678.	1.9	2
1569	Knowledge and attitude of adolescents on probiotic foods and their consumption. , 2022, 29, 369-384.		0
1571	Involvement of the Intestinal Microbiota in the Appearance of Multiple Sclerosis: Aloe vera and Citrus bergamia as Potential Candidates for Intestinal Health. Nutrients, 2022, 14, 2711.	1.7	6
1572	Effects of short chain fructo-oligosaccharides on selected skin bacteria. Scientific Reports, 2022, 12, .	1.6	4
1573	Bile acid metabolism and signaling, the microbiota, and metabolic disease. , 2022, 237, 108238.		62
1574	Inulin fructans â€“ food applications and alternative plant sources: a review. International Journal of Food Science and Technology, 2022, 57, 5764-5780.	1.3	16
1575	Gut Microbiota Diversity of Preterm Neonates Is Associated With Clostridioides Difficile Colonization. Frontiers in Cellular and Infection Microbiology, 0, 12, .	1.8	2
1576	Does the Gut Microbiome Play a Role in Obesity in Type 1 Diabetes? Unanswered Questions and Review of the Literature. Frontiers in Cellular and Infection Microbiology, 0, 12, .	1.8	5
1577	Probiotic Supplementation Prevents the Development of Ventilator-Associated Pneumonia for Mechanically Ventilated ICU Patients: A Systematic Review and Network Meta-analysis of Randomized Controlled Trials. Frontiers in Nutrition, 0, 9, .	1.6	4
1578	Co-Administration of Lactulose Crystals with Amoxicillin Followed by Prolonged Lactulose Treatment Promotes Recovery of the Human Gut Microbiome In Vitro. Antibiotics, 2022, 11, 962.	1.5	4

#	Article	IF	Citations
1579	Prebiotics and Probiotics in Vulvovaginal Infections. Journal of SAFOG, 2022, 14, 343-346.	0.1	0
1580	Characterization of inulolytic enzymes from the Jerusalem artichokeâ€“derived Glutamicibacter mishrai NJAU-1. Applied Microbiology and Biotechnology, 2022, 106, 5525-5538.	1.7	1
1581	Impact of Environmental Pollutants on Gut Microbiome and Mental Health via the Gutâ€“Brain Axis. Microorganisms, 2022, 10, 1457.	1.6	29
1582	The promising role of probiotics/prebiotics/synbiotics in energy metabolism biomarkers in patients with NAFLD: A systematic review and meta-analysis. Frontiers in Public Health, 0, 10, .	1.3	5
1583	The Potential of Honey as a Prebiotic Food to Re-engineer the Gut Microbiome Toward a Healthy State. Frontiers in Nutrition, 0, 9, .	1.6	16
1584	The effects of xylo-oligosaccharides on regulating growth performance, nutrient utilization, gene expression of tight junctions, nutrient transporters, and cecal short chain fatty acids profile in Eimeria-challenged broiler chickens. Poultry Science, 2022, 101, 102125.	1.5	12
1585	The intestinal microbiome associated with lipid metabolism and obesity in humans and animals. Journal of Applied Microbiology, 2022, 133, 2915-2930.	1.4	4
1586	Enterotoxigenic Escherichia coli infection of weaned pigs: Intestinal challenges and nutritional intervention to enhance disease resistance. Frontiers in Immunology, 0, 13, .	2.2	30
1587	Prebiotics as Adjunctive Therapy in Diabetes: A Review of Prebiotics in Diabetes. Current Nutraceuticals, 2022, 3, .	0.1	2
1588	Nutrient sensing mechanism of short-chain fatty acids in mastitis control. Microbial Pathogenesis, 2022, 170, 105692.	1.3	4
1590	Saccharide Sweet (SS) Principles, Classification and Structural and Functional Details of SS Sweeteners and Plants. , 2022, , 113-223.		0
1591	Aging: Impact of Gut Microbiota. , 2022, , 71-82.		0
1592	Human microbiota: role in cancer progression and therapy. , 2022, , 145-175.		1
1593	Colon microbiota modulation by dairy-derived diet: new strategy for prevention and treatment of colorectal cancer. Food and Function, 2022, 13, 9183-9194.	2.1	8
1594	Research Status of Countermeasures for Relieving Sensitive Skin Symptoms. Advances in Clinical Medicine, 2022, 12, 8707-8712.	0.0	1
1595	Prebiotics based on mannan-oligosaccharides in fish feeding (a review). Fisheries Science of Ukraine, 2022, , 54-69.	0.1	0
1596	The intestinal microbiome and the role of probiotics/prebiotics in the therapeutic approach of atopic dermatitis: A review. , 2022, 125, 480-486.		0
1597	Inulinâ€type fructans and shortâ€chain fructooligosaccharidesâ€”their role within the food industry as fat and sugar replacers and texture modifiersâ€”what needs to be considered!. Food Science and Nutrition, 2023, 11, 17-38.	1.5	11

#	Article	IF	Citations
1598	Food and Gut Microbiota-Derived Metabolites in Nonalcoholic Fatty Liver Disease. Foods, 2022, 11, 2703.	1.9	3
1599	Preparation and nutritional properties of xylooligosaccharide from agricultural and forestry byproducts: A comprehensive review. Frontiers in Nutrition, 0, 9, .	1.6	13
1601	Global research trends on the links between the gut microbiota and diabetes between 2001 and 2021: A bibliometrics and visualized study. Frontiers in Microbiology, 0, 13, .	1.5	5
1603	Gut-oriented disease modifying therapy for Parkinson's disease. Journal of the Formosan Medical Association, 2022, , .	0.8	1
1606	Crosstalk between traditional Chinese medicineâ€derived polysaccharides and the gut microbiota: A new perspective to understand traditional Chinese medicine. Phytotherapy Research, 2022, 36, 4125-4138.	2.8	6
1607	Dietary contributors to fermentable carbohydrate intake in healthy American college students. Journal of American College Health, 0, , 1-11.	0.8	1
1608	Mango extract in tambaqui (Colossoma macropomum) diet: an in vitro and in vivo study. Journal of Applied Aquaculture, 2024, 36, 151-169.	0.7	0
1609	Resistant starch: A functional ingredient in dairy products. Journal of Food Processing and Preservation, 2022, 46, .	0.9	1
1610	Safety and efficacy of fecal microbiota transplantation for autoimmune diseases and autoinflammatory diseases: A systematic review and meta-analysis. Frontiers in Immunology, 0, 13, .	2.2	10
1611	Nutrition and Microbiome Interactions in Human Cancer. Journal of the Academy of Nutrition and Dietetics, 2023, 123, 504-514.	0.4	2
1612	Topical prebiotics/postbiotics and PRURISCORE validation in atopic dermatitis. International study of 396 patients. Journal of Dermatological Treatment, 2023, 34, .	1.1	4
1613	Polysaccharides derived from Shenling Baizhu San improve colitis via modulating tryptophan metabolism in mice. International Journal of Biological Macromolecules, 2022, 222, 1127-1136.	3.6	18
1614	Thiol-Disulfide Homeostasis as an Oxidative Stress Indicator. Biomarkers in Disease, 2022, , 801-818.	0.0	1
1615	Necrotic Enteritis in Broiler Chickens: A Review on the Pathogen, Pathogenesis, and Prevention. Microorganisms, 2022, 10, 1958.	1.6	21
1616	Sustainable Approaches Using Green Technologies for Apple By-Product Valorisation as A New Perspective into the History of the Apple. Molecules, 2022, 27, 6937.	1.7	4
1617	Lowâ€molecular weight oligosaccharides from gum tragacanth (Astragalus gossypinus) ameliorate nonalcoholic fatty liver disease (<scp>NAFLD</scp>) in Wistar male rats. Food Science and Nutrition, 2023, 11, 765-777.	1.5	3
1618	Starch Modifications via Physical Treatments and the Potential in Improving Resistant Starch Content. Starch/Staerke, 2023, 75, .	1.1	4
1619	Trends in the plant-based anti-aging diet in different continents of the world. , 2023, , 405-428.		1

#	Article	IF	Citations
1620	Exploring Mushroom Polysaccharides for the Development of Novel Prebiotics: A Review. International Journal of Medicinal Mushrooms, 2023, 25, 1-10.	0.9	10
1622	Fecal Microbiota Transplantation May Represent a Good Approach for Patients with Focal Segmental Glomerulosclerosis: A Brief Report. Journal of Clinical Medicine, 2022, 11, 6700.	1.0	2
1623	Protective effect of probiotic and prebiotic fermented milk containing Lactobacillus fermentum against obesityâ€induced hepatic steatosis and inflammation. Journal of Food Biochemistry, 2022, 46, .	1.2	6
1624	Microalgae as sources of green bioactives for health-enhancing food supplements and nutraceuticals: A review of literature. , 0, 2, 10.		0
1625	Ingredients from integral valorization of Isabel grape to formulate goat yogurt with stimulatory effects on probiotics and beneficial impacts on human colonic microbiota in vitro. Food Science and Human Wellness, 2023, 12, 1331-1342.	2.2	7
1627	Iron and the Human Gut Microbiota. , 2022, , 267-279.		0
1628	Renal Health Improvement in Diabetes through Microbiome Modulation of the Gutâ€“Kidney Axis with Biotics: A Systematic and Narrative Review of Randomized Controlled Trials. International Journal of Molecular Sciences, 2022, 23, 14838.	1.8	6
1629	Galactooligosaccharides: Food technological applications, prebiotic health benefits, microbiome modulation, and processing considerations. JSFA Reports, 2022, 2, 578-590.	0.2	2
1630	Recent Advances in Natural Polyphenol Research. Molecules, 2022, 27, 8777.	1.7	26
1631	Identification of a new probiotic strain, Lactiplantibacillus plantarum VHProbiÂ® V38, and its use as an oral health agent. Frontiers in Microbiology, 0, 13, .	1.5	3
1632	Can probiotic, prebiotic, and synbiotic supplementation modulate the gut-liver axis in type 2 diabetes? A narrative and systematic review of clinical trials. Frontiers in Nutrition, 0, 9, .	1.6	2
1633	Longitudinal analysis of the faecal microbiome in pigs fed Cyberlindnera jadinii yeast as a protein source during the weanling period followed by a rapeseed- and faba bean-based grower-finisher diet. Animal Microbiome, 2022, 4, .	1.5	2
1634	Functional constipation and the effect of prebiotics on the gut microbiota: a review. British Journal of Nutrition, 2023, 130, 1015-1023.	1.2	3
1636	Modulatory Effect of Gut Microbiota on the Gut-Brain, Gut-Bone Axes, and the Impact of Cannabinoids. Metabolites, 2022, 12, 1247.	1.3	11
1637	The role of Akkermansia muciniphila in inflammatory bowel disease: Current knowledge and perspectives. Frontiers in Immunology, 0, 13, .	2.2	22
1638	Prebiotic and Synbiotic Foods. Microorganisms for Sustainability, 2022, , 75-112.	0.4	0
1639	Potential Biomedical Applications of Modified Pectin as a Delivery System for Bioactive Substances. Polysaccharides, 2023, 4, 1-32.	2.1	7
1640	The bovine foot skin microbiota is associated with host genotype and the development of infectious digital dermatitis lesions. Microbiome, 2023, 11, .	4.9	4

#	Article	IF	Citations
1641	The Role of Neutraceuticals Supplements in the Treatment of Irritable Bowel Syndrome: A Mini Review. Current Pediatric Reviews, 2023, 19, .	0.4	0
1642	Fructooligosaccharides (FOS) differentially modifies the in vitro gut microbiota in an age-dependent manner. Frontiers in Nutrition, 0, 9, .	1.6	4
1643	Leaky Gut and the Ingredients That Help Treat It: A Review. Molecules, 2023, 28, 619.	1.7	28
1644	A review on the potency of Dioscorea hispida Dennst as a source of prebiotic for kampung super chicken. IOP Conference Series: Earth and Environmental Science, 2022, 1116, 012003.	0.2	0
1645	Moderating Gut Microbiome/Mitochondrial Axis in Oxazolone Induced Ulcerative Colitis: The Evolving Role of Î²-Glucan and/or, Aldose Reductase Inhibitor, Fidarestat. International Journal of Molecular Sciences, 2023, 24, 2711.	1.8	2
1646	Development of a legume-enriched feed for treatment of severe acute malnutrition. Wellcome Open Research, 0, 6, 206.	0.9	1
1647	Diversity of fibers in common foods: Key to advancing dietary research. Food Hydrocolloids, 2023, 139, 108495.	5.6	15
1648	Matrix-entrapped fibers create ecological niches for gut bacterial growth. Scientific Reports, 2023, 13, .	1.6	3
1649	Impact of Gut Microbiota on Host Aggression: Potential Applications for Therapeutic Interventions Early in Development. Microorganisms, 2023, 11, 1008.	1.6	3
1650	Cello-oligosaccharides production from multi-stage enzymatic hydrolysis by lignocellulosic biomass and evaluation of prebiotic potential. Innovative Food Science and Emerging Technologies, 2023, 85, 103335.	2.7	3
1651	Effectiveness of Probiotic and Combinations of Probiotic with Prebiotics and Probiotic with Rumenotorics in Experimentally Induced Ruminal Acidosis Sheep. Veterinary Medicine: Research and Reports, 0, Volume 14, 63-78.	0.4	0
1652	What Is the Microbiome? A Description of a Social Network. Clinics in Colon and Rectal Surgery, 2023, 36, 091-097.	0.5	2
1653	Food as Medicine: How to Influence the Microbiome and Improve Symptoms in Patients with Irritable Bowel Syndrome. Current Gastroenterology Reports, 2023, 25, 52-60.	1.1	3
1654	Inulin: properties and health benefits. Food and Function, 2023, 14, 2948-2968.	2.1	21
1655	The microbiome as a major function of the gastrointestinal tract and its implication in micronutrient metabolism and chronic diseases. Nutrition Research, 2023, 112, 30-45.	1.3	11
1656	Inulin Supplementation in Diets for Tropical Gar (Atractosteus tropicus) Larvae: Effects on Growth, Survival, and Digestive and Antioxidant Enzyme Activities. Aquaculture Journal, 2023, 3, 43-55.	0.7	2
1657	Distinguishing science from pseudoscience in commercial respiratory interventions: an evidence-based guide for health and exercise professionals. European Journal of Applied Physiology, 2023, 123, 1599-1625.	1.2	3
1658	The role of bile acids in regulating glucose and lipid metabolism. Endocrine Journal, 2023, 70, 359-374.	0.7	1

#	Article	IF	Citations
1659	Metabiotics Signature through Genome Sequencing and In Vitro Inhibitory Assessment of a Novel Lactococcus lactis Strain UTNCys6-1 Isolated from Amazonian Camu-Camu Fruits. International Journal of Molecular Sciences, 2023, 24, 6127.	1.8	2
1661	Research progress on anti-stress nutrition strategies in swine. Animal Nutrition, 2023, 13, 342-360.	2.1	5
1670	ProbiÃ³ticos, prebiÃ³ticos: microbiota humana. , 2020, , 521-550.		0
1681	Calorie restriction mimetic drugs could favorably influence gut microbiota leading to lifespan extension. GeroScience, 0, , .	2.1	2
1683	Targeting the Gut Microbiota for Health. , 2023, , 179-221.		0
1684	Microbial Technology for Neurological Disorders. , 2023, , 299-339.		0
1711	Gut microbiota in overweight and obesity: crosstalk with adipose tissue. Nature Reviews Gastroenterology and Hepatology, 2024, 21, 164-183.	8.2	1
1714	Enrichment of foods with prebiotics. , 2024, , 171-201.		0
1715	Plantâ€“Microbe Interaction for Legume Biofortification: Present Status and Future Challenges. , 2023, , 271-293.		0
1723	Critical review on intestinal mucosal barrier protection effects of dietary polysaccharides. Food and Function, 0, , .	2.1	0
1727	HPLC Q-TOF LC/MS Analysis of Inulin in Foods: Development of an Innovative Chromatography Method for Nutritional Enhancement. IFMBE Proceedings, 2024, , 856-864.	0.2	0
1732	Encapsulation efficiency of food bioactive ingredients during spray drying. , 2024, , 473-516.		0
1733	Dietary Interventions and Brainâ€“Gut Disorders. , 2024, , 283-305.		0