

Effects of stevia, aspartame, and sucrose on food intake and insulin levels

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The Role of Low-calorie Sweeteners in Diabetes. <i>European Endocrinology</i> , 2010, 9, 96.	0.8	12
2	Genetic variation at the SLC23A1 locus is associated with circulating concentrations of l-ascorbic acid (vitamin C): evidence from 5 independent studies with >15,000 participants. <i>American Journal of Clinical Nutrition</i> , 2010, 92, 375-382.	2.2	102
3	Sweet-taste receptors, low-energy sweeteners, glucose absorption and insulin release. <i>British Journal of Nutrition</i> , 2010, 104, 1415-1420.	1.2	83
4	Effets nutritionnels et métaboliques des Édulcorants intenses. <i>Cahiers De Nutrition Et De Dietetique</i> , 2011, 46, H35-H39.	0.2	3
5	Effects of carbohydrates on satiety: differences between liquid and solid food. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2011, 14, 385-390.	1.3	184
8	Cardiovascular disease: primary prevention, disease modulation and regenerative therapy. <i>Vascular</i> , 2012, 20, 243-250.	0.4	2
9	Nonnutritive Sweeteners: Current Use and Health Perspectives. <i>Circulation</i> , 2012, 126, 509-519.	1.6	151
10	Artificial sweeteners. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2012, 15, 597-604.	1.3	42
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12	Sweetness, Satiation, and Satiety. <i>Journal of Nutrition</i> , 2012, 142, 1149S-1154S.	1.3	113
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17	Sweet taste receptor signaling in beta cells mediates fructose-induced potentiation of glucose-stimulated insulin secretion. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2012, 109, E524-32.	3.3	187
18	Relative sweetness and sensory characteristics of bulk and intense sweeteners. <i>Food Science and Biotechnology</i> , 2012, 21, 889-894.	1.2	42
19	Optimisation of novel method for the extraction of steviosides from <i>Stevia rebaudiana</i> leaves. <i>Food Chemistry</i> , 2012, 132, 1113-1120.	4.2	90
20	<i>Stevia rebaudiana</i> Bertonni, source of a high-potency natural sweetener: A comprehensive review on the biochemical, nutritional and functional aspects. <i>Food Chemistry</i> , 2012, 132, 1121-1132.	4.2	480

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22	Gut microbial adaptation to dietary consumption of fructose, artificial sweeteners and sugar alcohols: implications for host-microbe interactions contributing to obesity. <i>Obesity Reviews</i> , 2012, 13, 799-809.	3.1	178
23	Non-nutritive sweeteners: Review and update. <i>Nutrition</i> , 2013, 29, 1293-1299.	1.1	204
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28	Potential Roles of <i>Stevia rebaudiana</i> Bertoni in Abrogating Insulin Resistance and Diabetes: A Review. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-10.	0.5	24
29	Stevioside from <i>Stevia rebaudiana</i> Bertoni Increases Insulin Sensitivity in 3T3-L1 Adipocytes. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-8.	0.5	16
30	Intensive dietary counseling does not affect oncologic outcome. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 246-258.	2.2	0
31	Reply to R Pawlak. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 246-258.	2.2	0
32	Low-carbohydrate, high-protein diets for management of type 2 diabetes. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 247-248.	2.2	3
33	Artificially and sugar-sweetened beverages and incident type 2 diabetes. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 246-258.	2.2	1
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43	The Effect of Sugar-Free Versus Sugar-Sweetened Beverages on Satiety, Liking and Wanting: An 18 Month Randomized Double-Blind Trial in Children. PLoS ONE, 2013, 8, e78039.	1.1	42
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57	Energy Density, Energy Intake, and Body Weight Regulation in Adults. Advances in Nutrition, 2014, 5, 835-850.	2.9	57
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85	The Noncaloric Sweetener Rebaudioside A Stimulates Glucagon-Like Peptide 1 Release and Increases Enteroendocrine Cell Numbers in 2-Dimensional Mouse Organoids Derived from Different Locations of the Intestine. <i>Journal of Nutrition</i> , 2016, 146, 2429-2435.	1.3	26
86	Beneficial Effects of <i>Stevia rebaudiana</i> Bertoni and Steviol-Related Compounds on Health. <i>Reference Series in Phytochemistry</i> , 2016, , 1-22.	0.2	1
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121	An In Vivo Magnetic Resonance Spectroscopy Study of the Effects of Caloric and Non-Caloric Sweeteners on Liver Lipid Metabolism in Rats. <i>Nutrients</i> , 2017, 9, 476.	1.7	10
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130	Beneficial Effects of Stevia rebaudiana Bertoni and Steviol-Related Compounds on Health. <i>Reference Series in Phytochemistry</i> , 2018, , 263-284.	0.2	3
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135	Stevia rebaudiana : A sweetener and potential bioactive ingredient in the development of functional cookies. <i>Journal of Functional Foods</i> , 2018, 44, 183-190.	1.6	25
136	Beverages containing low energy sweeteners do not differ from water in their effects on appetite, energy intake and food choices in healthy, non-obese French adults. <i>Appetite</i> , 2018, 125, 557-565.	1.8	35
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146	Plasma fatty acid ethanolamides are associated with postprandial triglycerides, ApoCIII, and ApoE in humans consuming a high-fructose corn syrup-sweetened beverage. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2018, 315, E141-E149.	1.8	6
147	Reprint of "Beverages containing low energy sweeteners do not differ from water in their effects on appetite, energy intake and food choices in healthy, non-obese French adults". <i>Appetite</i> , 2018, 129, 103-112.	1.8	1
148	lbero"American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018, 10, 818.	1.7	49
149	Full structural analysis of steviol: A DFT study. <i>Journal of Molecular Structure</i> , 2018, 1173, 679-689.	1.8	18
150	Stevia rebaudiana Bertoni and Its Effects in Human Disease: Emphasizing Its Role in Inflammation, Atherosclerosis and Metabolic Syndrome. <i>Current Nutrition Reports</i> , 2018, 7, 161-170.	2.1	21
151	Invited review: Sugar reduction in dairy products. <i>Journal of Dairy Science</i> , 2018, 101, 8619-8640.	1.4	84
152	Preparation of one dimensional silver nanowire/nickel-cobalt layered double hydroxide and its electrocatalysis of glucose. <i>Journal of Electroanalytical Chemistry</i> , 2018, 823, 315-321.	1.9	47
153	The sweet taste signalling pathways in the oral cavity and the gastrointestinal tract affect human appetite and food intake: a review. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 125-135.	1.3	33
154	<i>Stevia rebaudiana</i> Bertoni bioactive effects: From in vivo to clinical trials towards future therapeutic approaches. <i>Phytotherapy Research</i> , 2019, 33, 2904-2917.	2.8	22
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