

Interactions of gut microbiota with functional food com

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The Role of Functional Foods, Nutraceuticals, and Food Supplements in Intestinal Health. <i>Nutrients</i> , 2010, 2, 611-625.	1.7	419
2	Chicory inulin does not increase stool weight or speed up intestinal transit time in healthy male subjects. <i>Food and Function</i> , 2011, 2, 72-77.	2.1	48
3	Potential of an <i>in vitro</i> toolbox combined with exposure data as a first step for the risk assessment of dietary chemical contaminants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1136-1158.	1.1	3
4	Dietary Polyphenols and Human Gut Microbiota: a Review. <i>Food Reviews International</i> , 2011, 27, 154-169.	4.3	205
5	Ultra-Performance Liquid Chromatography and Time-of-Flight Mass Spectrometry Analysis of Ginsenoside Metabolites in Human Plasma. <i>The American Journal of Chinese Medicine</i> , 2011, 39, 1161-1171.	1.5	62
6	Probiotics and health: An evidence-based review. <i>Pharmacological Research</i> , 2011, 63, 366-376.	3.1	237
7	Simultaneous intake of oat bran and atorvastatin reduces their efficacy to lower lipid levels and atherosclerosis in LDLr ^{-/-} mice. <i>Pharmacological Research</i> , 2011, 64, 36-43.	3.1	22
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9	Amino acid metabolism in intestinal bacteria: links between gut ecology and host health. <i>Frontiers in Bioscience - Landmark</i> , 2011, 16, 1768.	3.0	434
10	Effect of grape polyphenols on lactic acid bacteria and bifidobacteria growth: Resistance and metabolism. <i>Food Microbiology</i> , 2011, 28, 1345-1352.	2.1	195
11	Stereospecific microbial production of isoflavanones from isoflavones and isoflavone glucosides. <i>Applied Microbiology and Biotechnology</i> , 2011, 91, 1173-1181.	1.7	37
12	Antioxidative protection of dietary bilberry, chokeberry and <i>Lactobacillus plantarum</i> HEAL19 in mice subjected to intestinal oxidative stress by ischemia-reperfusion. <i>BMC Complementary and Alternative Medicine</i> , 2011, 11, 8.	3.7	55
13	Effects of genetically modified T2A-1 rice on faecal microflora of rats during 90 day supplementation. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2066-2072.	1.7	13
14	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	4.2	46
15	Extra Virgin Olive Oil's Polyphenols: Biological Activities. <i>Current Pharmaceutical Design</i> , 2011, 17, 786-804.	0.9	190
16	Physiological effects of chicory root preparations with various levels of fructan and polyphenolic fractions in diets for rats. <i>Archives of Animal Nutrition</i> , 2011, 65, 74-87.	0.9	10
17	Metabolic Reconstruction for Metagenomic Data and Its Application to the Human Microbiome. <i>PLoS Computational Biology</i> , 2012, 8, e1002358.	1.5	939
19	Probiotics, Prebiotics and Synbiotics as Functional Food Ingredients: Production, Health Benefits and Safety. <i>Journal of Biologically Active Products From Nature</i> , 2012, 2, 124-134.	0.1	7

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21	Advances in the methods for studying gut microbiota and their relevance to the research of dietary fiber functions. <i>Food Research International</i> , 2012, 48, 916-929.	2.9	49
22	Fermentation of xylo-oligosaccharides obtained from wheat bran and Bengal gram husk by lactic acid bacteria and bifidobacteria. <i>Journal of Food Science and Technology</i> , 2012, 49, 745-752.	1.4	64
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31	How functional foods play critical roles in human health. <i>Food Science and Human Wellness</i> , 2012, 1, 26-60.	2.2	77
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37	The Nutrigenome and Gut Microbiome: Chronic Disease Prevention with Crop Phytochemical Diversity. , 0, , .		1
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41	Metabolic footprint of <i>Lactobacillus acidophilus</i> NCFM at different pH. <i>Metabolomics</i> , 2012, 8, 244-252.	1.4	11
42	Purification of berry flavonol glycosides by long-bed gel permeation chromatography. <i>Journal of Chromatography A</i> , 2012, 1244, 20-27.	1.8	12
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