

Novel approaches for analysing gut microbes and dietary opportunities

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Citation Report

#	ARTICLE	IF	CITATIONS
2	¿Los compuestos fenólicos ejercen sus efectos en nuevas vías o mecanismos que explicarían efectos cardiosaludables del aceite de oliva virgen?. <i>Clínica E Investigaci3n En Arteriosclerosis</i> , 2011, 23, 275-277.	0.4	0
3	Plant polyphenolic compounds as potential antimicrobial drugs. <i>Journal of Medical Microbiology</i> , 2011, 60, 1562-1563.	0.7	9
4	Do Interactions Between Gut Ecology and Environmental Chemicals Contribute to Obesity and Diabetes?. <i>Environmental Health Perspectives</i> , 2012, 120, 332-339.	2.8	142
5	Polyphenols and health: Moving beyond antioxidants. <i>Journal of Berry Research</i> , 2012, 2, 63-71.	0.7	156
6	Gut Microbial Metabolism of Polyphenols from Black Tea and Red Wine/Grape Juice Is Source-Specific and Colon-Region Dependent. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11331-11342.	2.4	78
7	Phenolic Compounds Prevent Amyloid β -Protein Oligomerization and Synaptic Dysfunction by Site-specific Binding. <i>Journal of Biological Chemistry</i> , 2012, 287, 14631-14643.	1.6	208
8	Gastrointestinal stability and bioavailability of (poly)phenolic compounds following ingestion of Concord grape juice by humans. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 497-509.	1.5	106
9	Polyphenol-rich foods exhibit $\langle scp \rangle$ DNA $\langle /scp \rangle$ antioxidative properties and protect the glutathione system in healthy subjects. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1025-1033.	1.5	24
10	Influence of red wine polyphenols and ethanol on the gut microbiota ecology and biochemical biomarkers. <i>American Journal of Clinical Nutrition</i> , 2012, 95, 1323-1334.	2.2	540
11	<i>In vitro</i> Activity on Human Gut Bacteria of Murta Leaf Extracts (<i>Ugni molinae</i> turcz.), a Native Plant from Southern Chile. <i>Journal of Food Science</i> , 2012, 77, M323-9.	1.5	11
12	Polyphenol-rich extract of pomegranate peel alleviates tissue inflammation and hypercholesterolaemia in high-fat diet-induced obese mice: potential implication of the gut microbiota. <i>British Journal of Nutrition</i> , 2013, 109, 802-809.	1.2	197
13	Benefits of polyphenols on gut microbiota and implications in human health. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 1415-1422.	1.9	1,146
14	Impact of polyphenols from black tea and red wine/grape juice on a gut model microbiome. <i>Food Research International</i> , 2013, 53, 659-669.	2.9	189
15	Fecal microbial metabolism of polyphenols and its effects on human gut microbiota. <i>Anaerobe</i> , 2013, 23, 12-19.	1.0	245
16	Challenges in providing credible scientific evidence of health benefits of dietary polyphenols. <i>Journal of Functional Foods</i> , 2013, 5, 524-526.	1.6	36
17	<i>In vitro</i> fermentation of grape seed flavan-3-ol fractions by human faecal microbiota: changes in microbial groups and phenolic metabolites. <i>FEMS Microbiology Ecology</i> , 2013, 83, 792-805.	1.3	163
18	Curcuma longa Extract Associated with White Pepper Lessens High Fat Diet-Induced Inflammation in Subcutaneous Adipose Tissue. <i>PLoS ONE</i> , 2013, 8, e81252.	1.1	44
19	Interactions of black tea polyphenols with human gut microbiota: implications for gut and cardiovascular health. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 1631S-1641S.	2.2	86

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21	Habitual Diets Rich in Dark-Green Vegetables Are Associated with an Increased Response to ω -3 Fatty Acid Supplementation in Americans of African Ancestry. <i>Journal of Nutrition</i> , 2014, 144, 123-131.	1.3	15
22	Synergistic effects of probiotic <i>Leuconostoc mesenteroides</i> and <i>Bacillus subtilis</i> in malted ragi (<i>Eleusine corocana</i>) food for antagonistic activity against <i>V. cholerae</i> and other beneficial properties. <i>Journal of Food Science and Technology</i> , 2014, 51, 3072-3082.	1.4	24
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36	Susceptibility and Tolerance of Human Gut Culturable Aerobic Microbiota to Wine Polyphenols. <i>Microbial Drug Resistance</i> , 2015, 21, 17-24.	0.9	6
37	An Apple a Day Keeps the Doctor Away — Inter-Relationship Between Apple Consumption, the Gut Microbiota and Cardiometabolic Disease Risk Reduction. , 2015, , 173-194.		9

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81	Metagenomics analysis of gut microbiota modulatory effect of green tea polyphenols by high fat diet-induced obesity mice model. <i>Journal of Functional Foods</i> , 2018, 46, 268-277.	1.6	71
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