

Dietary fiber and prebiotics and the gastrointestinal mi

Gut Microbes

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Introduction to the special focus issue on the impact of diet on gut microbiota composition and function and future opportunities for nutritional modulation of the gut microbiome to improve human health. <i>Gut Microbes</i> , 2017, 8, 75-81.	9.8	58
2	Time of day and eating behaviors are associated with the composition and function of the human gastrointestinal microbiota. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 1220-1231.	4.7	132
3	Complex interactions of circadian rhythms, eating behaviors, and the gastrointestinal microbiota and their potential impact on health. <i>Nutrition Reviews</i> , 2017, 75, 673-682.	5.8	76
4	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. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 1514-1528.	4.7	138
5	Retrospective Evaluation of Metformin and/or Metformin Plus a New Polysaccharide Complex in Treating Severe Hyperinsulinism and Insulin Resistance in Obese Children and Adolescents with Metabolic Syndrome. <i>Nutrients</i> , 2017, 9, 524.	4.1	19
6	Fruit Fiber Consumption Specifically Improves Liver Health Status in Obese Subjects under Energy Restriction. <i>Nutrients</i> , 2017, 9, 667.	4.1	54
7	Diet and rosacea: the role of dietary change in the management of rosacea. <i>Dermatology Practical and Conceptual</i> , 2017, 7, 31-37.	0.9	50
8	Cranberry seed fibre: a promising prebiotic fibre and its fermentation by the probiotic <i>Bacillus coagulans</i> MTCC 5856. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1640-1647.	2.7	25
9	Nutritional modulation of the intestinal microbiota; future opportunities for the prevention and treatment of neuroimmune and neuroinflammatory disease. <i>Journal of Nutritional Biochemistry</i> , 2018, 61, 1-16.	4.2	58
10	Investigation of carryover effect of prior fibre consumption on growth, serum and tissue metabolic markers in Ossabaw pigs fed a high-fat diet. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, 1053-1061.	2.2	1
11	Anti-Inflammatory Effects of a Mixture of Lactic Acid Bacteria and Sodium Butyrate in Atopic Dermatitis Murine Model. <i>Journal of Medicinal Food</i> , 2018, 21, 716-725.	1.5	31
12	Anti-inflammatory effect of microbial consortia during the utilization of dietary polysaccharides. <i>Food Research International</i> , 2018, 109, 14-23.	6.2	37
13	The role of the gut microbiome in systemic inflammatory disease. <i>BMJ: British Medical Journal</i> , 2018, 360, j5145.	2.3	367
14	Mushroom polysaccharides from <i>Ganoderma lucidum</i> and <i>Poria cocos</i> reveal prebiotic functions. <i>Journal of Functional Foods</i> , 2018, 41, 191-201.	3.4	96
15	The gut microbiota as a novel regulator of cardiovascular function and disease. <i>Journal of Nutritional Biochemistry</i> , 2018, 56, 1-15.	4.2	122
16	Walnut Consumption Alters the Gastrointestinal Microbiota, Microbially Derived Secondary Bile Acids, and Health Markers in Healthy Adults: A Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2018, 148, 861-867.	2.9	118
17	Relationship between diet, the gut microbiota, and brain function. <i>Nutrition Reviews</i> , 2018, 76, 603-617.	5.8	47
18	Flour Cooked or uncooked?: A Healthy Food Component. <i>Starch/Staerke</i> , 2018, 70, 1700343.	2.1	4

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19	Antibiotic Use and New-Onset Inflammatory Bowel Disease in Olmsted County, Minnesota: A Population-Based Case-Control Study. <i>Journal of Crohn's and Colitis</i> , 2018, 12, 137-144.	1.3	40
20	Systematic Review of the Effect of Enteral Feeding on Gut Microbiota in Preterm Infants. <i>JOGNN - Journal of Obstetric, Gynecologic, and Neonatal Nursing</i> , 2018, 47, 451-463.	0.5	33
21	Modulation of the Gastrointestinal Microbiome with Nondigestible Fermentable Carbohydrates To Improve Human Health. <i>Microbiology Spectrum</i> , 2017, 5, .	3.0	125
22	InÂvitro and inÂvivo effects of selected fibers on the pharmacokinetics of orally administered carbamazepine: Possible interaction between therapeutic drugs and semisolid enteral nutrients. <i>Nutrition</i> , 2018, 46, 44-47.	2.4	7
23	Polyunsaturated fatty acids, polyphenols, amino acids, prebiotics. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2018, 21, 458-464.	2.5	6
24	The effects of fermentation products of prebiotic fibres on gut barrier and immune functions in vitro. <i>PeerJ</i> , 2018, 6, e5288.	2.0	37
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26	Fecal Microbiota Responses to Bran Particles Are Specific to Cereal Type and <i>In Vitro</i> Digestion Methods That Mimic Upper Gastrointestinal Tract Passage. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12580-12593.	5.2	25
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28	Heterologous Expression of a Thermostable Î²-1,3-Galactosidase and Its Potential in Synthesis of Galactooligosaccharides. <i>Marine Drugs</i> , 2018, 16, 415.	4.6	10
29	Understanding the impact of chia seed mucilage on human gut microbiota by using the dynamic gastrointestinal model simgiÂ®. <i>Journal of Functional Foods</i> , 2018, 50, 104-111.	3.4	45
30	Therapeutic Potential of the Gut Microbiota in the Prevention and Treatment of Sepsis. <i>Frontiers in Immunology</i> , 2018, 9, 2042.	4.8	103
31	Lawsonia intracellularis: Revisiting the Disease Ecology and Control of This Fastidious Pathogen in Pigs. <i>Frontiers in Veterinary Science</i> , 2018, 5, 181.	2.2	41
32	Dietary and Nutritional Influences on Allergy Prevention. <i>Current Treatment Options in Allergy</i> , 2018, 5, 356-373.	2.2	2
33	The effect of artichoke on lipid profile: A review of possible mechanisms of action. <i>Pharmacological Research</i> , 2018, 137, 170-178.	7.1	48
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35	The intestinal microbiota in the pathogenesis of inflammatory bowel diseases: new insights into complex disease. <i>Clinical Science</i> , 2018, 132, 2013-2028.	4.3	51
36	Microbial enterotypes in personalized nutrition and obesity management. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 645-651.	4.7	131

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37	Modulation of the Gastrointestinal Microbiome with Nondigestible Fermentable Carbohydrates To Improve Human Health. , 0, , 453-483.		8
38	Soluble Fiber Use in Pediatric Short Bowel Syndrome: A Survey on Prevailing Practices. Nutrition in Clinical Practice, 2018, 33, 539-544.	2.4	7
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46	The Impact of Carnitine on Dietary Fiber and Gut Bacteria Metabolism and Their Mutual Interaction in Monogastrics. International Journal of Molecular Sciences, 2018, 19, 1008.	4.1	35
47	Almond Consumption and Processing Affects the Composition of the Gastrointestinal Microbiota of Healthy Adult Men and Women: A Randomized Controlled Trial. Nutrients, 2018, 10, 126.	4.1	86
48	Gastrointestinal Transit Time, Glucose Homeostasis and Metabolic Health: Modulation by Dietary Fibers. Nutrients, 2018, 10, 275.	4.1	188
49	Pharmabiotic Manipulation of the Microbiota in Gastrointestinal Disorders: A Clinical Perspective. Journal of Neurogastroenterology and Motility, 2018, 24, 355-366.	2.4	13
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56	Immunomodulatory and Prebiotic Effects of α -Fucosyllactose in Suckling Rats. <i>Frontiers in Immunology</i> , 2019, 10, 1773.	4.8	40
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58	Maternal Fiber Dietary Intakes during Pregnancy and Infant Allergic Disease. <i>Nutrients</i> , 2019, 11, 1767.	4.1	25
59	Mulberry leaves ameliorate obesity through enhancing brown adipose tissue activity and modulating gut microbiota. <i>Food and Function</i> , 2019, 10, 4771-4781.	4.6	55
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62	Bioactive Factors and Processing Technology for Cereal Foods. , 2019, , .		7
63	Probiotics, Prebiotics, and Fibers in Nutritive and Functional Beverages. , 2019, , 315-367.		15
64	Potential of Prebiotic Butyrogenic Fibers in Parkinson's Disease. <i>Frontiers in Neurology</i> , 2019, 10, 663.	2.4	60
65	Definitions and Regulatory Perspectives of Dietary Fibers. , 2019, , 1-25.		7
66	Conventional and Emerging Extraction Technologies. , 2019, , 199-245.		0
67	Prebiotics and Dairy Applications. , 2019, , 247-277.		9
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70	Commensal Bacteria Decontaminating Your Diet. <i>Cell Host and Microbe</i> , 2019, 26, 446-448.	11.0	1
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74	Oral Administration of Succinoglycan Riclin Improves Diet-Induced Hypercholesterolemia in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13307-13317.	5.2	15
75	Extraction and Characterization of Inulin-Type Fructans from Artichoke Wastes and Their Effect on the Growth of Intestinal Bacteria Associated with Health. <i>BioMed Research International</i> , 2019, 2019, 1-8.	1.9	45
76	Not Just a Passing Phage. <i>Cell Host and Microbe</i> , 2019, 26, 448-449.	11.0	4
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83	Plant-Based Fat, Dietary Patterns Rich in Vegetable Fat and Gut Microbiota Modulation. <i>Frontiers in Nutrition</i> , 2019, 6, 157.	3.7	38
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92	Perspective: Physiologic Importance of Short-Chain Fatty Acids from Nondigestible Carbohydrate Fermentation. <i>Advances in Nutrition</i> , 2019, 10, 576-589.	6.4	141
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118	Nondigestible carbohydrates, butyrate, and butyrate-producing bacteria. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, S130-S152.	10.3	271
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129	Broccoli consumption affects the human gastrointestinal microbiota. <i>Journal of Nutritional Biochemistry</i> , 2019, 63, 27-34.	4.2	98
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149	Pretreatment with Yeast-Derived Complex Dietary Polysaccharides Suppresses Gut Inflammation, Alters the Microbiota Composition, and Increases Immune Regulatory Short-Chain Fatty Acid Production in C57BL/6 Mice. <i>Journal of Nutrition</i> , 2020, 150, 1291-1302.	2.9	32
150	Gut Microbial Metabolites and Biochemical Pathways Involved in Irritable Bowel Syndrome: Effects of Diet and Nutrition on the Microbiome. <i>Journal of Nutrition</i> , 2020, 150, 1012-1021.	2.9	22
151	Gut microbiota and short chain fatty acid composition as affected by legume type and processing methods as assessed by simulated in vitro digestion assays. <i>Food Chemistry</i> , 2020, 312, 126040.	8.2	48
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