Expert consensus document: The International Scientif Prebiotics (ISAPP) consensus statement on the definitio

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Citation Report

#	Article	IF	Citations
1	Type 2 Diabetes and Bacteremia. Annals of Nutrition and Metabolism, 2017, 71, 17-22.	1.0	22
2	Modulating Effects of Dicaffeoylquinic Acids from Ilex kudingcha on Intestinal Microecology in Vitro. Journal of Agricultural and Food Chemistry, 2017, 65, 10185-10196.	2.4	56
3	Comparative study of probiotic effects of Lactobacillus and Bifidobacteria strains on cholesterol levels, liver morphology and the gut microbiota in obese mice. EPMA Journal, 2017, 8, 357-376.	3.3	67
4	Passion fruit by-product and fructooligosaccharides stimulate the growth and folate production by starter and probiotic cultures in fermented soymilk. International Journal of Food Microbiology, 2017, 261, 35-41.	2.1	44
5	Elucidation of complexity and prediction of interactions in microbial communities. Microbial Biotechnology, 2017, 10, 1500-1522.	2.0	117
6	Bugging allergy; role of pre-, pro- and synbiotics in allergy prevention. Allergology International, 2017, 66, 529-538.	1.4	71
7	Irritable bowel syndrome and diet. Current Opinion in Clinical Nutrition and Metabolic Care, 2017, 20, 456-463.	1.3	18
8	Improving iron supplements: cooking with GOS. Gut, 2017, 66, 1881-1882.	6.1	0
10	The Role of Nutritional Aspects in Food Allergy: Prevention and Management. Nutrients, 2017, 9, 850.	1.7	29
11	Probiotic, Prebiotic, and Brain Development. Nutrients, 2017, 9, 1247.	1.7	64
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18	In Vitro Fermentation Patterns of Rice Bran Components by Human Gut Microbiota. Nutrients, 2017, 9, 1237.	1.7	42
19	New Progress Regarding the Use of Lactic Acid Bacteria as Live Delivery Vectors, Treatment of Diseases and Induction of Immune Responses in Different Host Species Focusing on Lactobacillus Species. Journal of Probiotics & Health, 2017, 05, .	0.6	2

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20	The Microbiome and Hematopoietic Cell Transplantation: Past, Present, and Future. Biology of Blood and Marrow Transplantation, 2018, 24, 1322-1340.	2.0	85
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