CITATION REPORT List of articles citing



DOI: 10.1093/cdn/nzy005 Current Developments in Nutrition, 2018, 2, nzy005.

Source: https://exaly.com/paper-pdf/69397877/citation-report.pdf

Version: 2024-04-10

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
171	Polysaccharides from leafy vegetables: chemical, nutritional and medicinal properties. 2019 , 567-588		
170	Prebiotics and Dairy Applications. 2019 , 247-277		7
169	Treatment strategies against diabetes: Success so far and challenges ahead. 2019 , 862, 172625		53
168	Caulerpa lentillifera polysaccharides enhance the immunostimulatory activity in immunosuppressed mice in correlation with modulating gut microbiota. 2019 , 10, 4315-4329		36
167	Dietary intake of energy and fiber in MS patients; an approach to prebiotics role. 2019 , 49, 1039-1050		8
166	Targeting Carbohydrates and Polyphenols for a Healthy Microbiome and Healthy Weight. 2019, 8, 307-	316	33
165	Destiny of Dendrobium officinale Polysaccharide after Oral Administration: Indigestible and Nonabsorbing, Ends in Modulating Gut Microbiota. 2019 , 67, 5968-5977		47
164	Probiotics and Prebiotics for the Amelioration of Type 1 Diabetes: Present and Future Perspectives. <i>Microorganisms</i> , 2019 , 7,	4.9	57
163	Effects of new technology on the current manufacturing process of yogurt-to increase the overall marketability of yogurt. 2019 , 108, 69-80		36
162	Prebiotics: Definition, Types, Sources, Mechanisms, and Clinical Applications. 2019 , 8,		336
161	Reactive mechanism and the applications of bioactive prebiotics for human health: Review. 2019 , 159, 128-137		48
160	Probiotics in Extraintestinal Diseases: Current Trends and New Directions. <i>Nutrients</i> , 2019 , 11,	6.7	36
159	Prebiotics 🗈 n added benefit of some fibre types. 2019 , 44, 74-91		17
158	A Designer Synbiotic Attenuates Chronic-Binge Ethanol-Induced Gut-Liver Injury in Mice. <i>Nutrients</i> , 2019 , 11,	6.7	21
157	Conventional and non-conventional applications of Egalactosidases. 2020 , 1868, 140271		30
156	Effects of oats on gastrointestinal health as assessed by in vitro, animal, and human studies. 2020 , 78, 343-363		8
155	Seaweed and seaweed-derived metabolites as prebiotics. 2020 , 91, 97-156		9

(2020-2020)

154	Hydrolysis and transgalactosylation catalysed by Egalactosidase from brush border membrane vesicles isolated from pig small intestine: A study using lactulose and its mixtures with lactose or galactose as substrates. 2020 , 129, 108811		7	
153	The Influence of Diet Interventions Using Whole, Plant Food on the Gut Microbiome: A Narrative Review. 2020 , 120, 608-623		12	
152	Microbiota, Fiber, and NAFLD: Is There Any Connection?. <i>Nutrients</i> , 2020 , 12,	6.7	12	
151	Association between the gut and oral microbiome with obesity. 2021 , 70, 102248		19	
150	Innovative technologies for the production of food ingredients with prebiotic potential: Modifications, applications, and validation methods. <i>Trends in Food Science and Technology</i> , 2020 , 104, 117-131	15.3	20	
149	Dietary fibers reduce obesity-related disorders: mechanisms of action. 2020 , 23, 445-450		13	
148	In Vitro Prebiotic Effects of Malto-Oligosaccharides Containing Water-Soluble Dietary Fiber. 2020 , 25,		5	
147	Particle size of ginseng (Panax ginseng Meyer) insoluble dietary fiber and its effect on physicochemical properties and antioxidant activities. 2020 , 63,		4	
146	Fermented Foods and the Gut Microbiome. 2020 , 55, 163-167		5	
145	Definitions, regulations, and new frontiers for dietary fiber and whole grains. 2020 , 78, 6-12		9	
144	Key Aspects in Nutritional Management of COVID-19 Patients. 2020 , 9,		53	
143	Advances in spray drying of sugar-rich products. 2020 , 1-26		5	
142	Phytochemicals as modifiers of gut microbial communities. 2020 , 11, 8444-8471		36	
141	Nutritional and Physicochemical Characterization of Poir (Black Monkey Orange) Seeds as a Potential Food Source. 2020 , 9,		8	
140	Die Darm-Leber-Achse bei nichtalkoholischer Fettlebererkrankung: molekulare Mechanismen und neue Targets. 2020 , 23, 198-205			
139	Obesity Measures and Dietary Parameters as Predictors of Gut Microbiota Phyla in Healthy Individuals. <i>Nutrients</i> , 2020 , 12,	6.7	4	
138	Microbiota-independent immunological effects of Bimuno galactooligosaccharide in the context of inflammatory bowel diseases. 2020 , 79,		1	
137	Strengthening the Immune System and Reducing Inflammation and Oxidative Stress through Diet and Nutrition: Considerations during the COVID-19 Crisis. <i>Nutrients</i> , 2020 , 12,	6.7	251	

136	Effects of digested jabuticaba (Myrciaria jaboticaba (Vell.) Berg) by-product on growth and metabolism of Lactobacillus and Bifidobacterium indicate prebiotic properties. 2020 , 131, 109766		9
135	Genotype and Environment Effects on Prebiotic Carbohydrate Concentrations in Kabuli Chickpea Cultivars and Breeding Lines Grown in the U.S. Pacific Northwest. 2020 , 11, 112		4
134	Encapsulation of Lactobacillus casei in alginate microcapsules: improvement of the bacterial viability under simulated gastrointestinal conditions using flaxseed mucilage. 2020 , 14, 1901-1908		11
133	Health promoting microbial metabolites produced by gut microbiota after prebiotics metabolism. 2020 , 136, 109473		42
132	Identification and characterization of novel transglycosylating lglucosidase from Aspergillus neoniger. 2020 , 129, 1644-1656		7
131	Psyllium husk gel to reinforce structure of gluten-free pasta?. 2020 , 131, 109787		9
130	Characteristics and bioactive properties of mannooligosaccharides derived from agro-waste mannans. 2020 , 149, 931-940		27
129	The interplay between dietary factors, gut microbiome and colorectal cancer: a new era of colorectal cancer prevention. 2020 , 16, 293-306		6
128	Nutritional Status and the Influence of the Vegan Diet on the Gut Microbiota and Human Health. 2020 , 56,		39
127	Effect of Dose and Timing of Burdock () Root Intake on Intestinal Microbiota of Mice. <i>Microorganisms</i> , 2020 , 8,	4.9	10
126	Effect of wheat bran derived prebiotic supplementation on gastrointestinal transit, gut microbiota, and metabolic health: a randomized controlled trial in healthy adults with a slow gut transit. 2020 , 12, 1704141		18
125	Effect of zymomonas mobilis probiotic on cholesterol and its lipoprotein fractions and the intestinal regulation. 2020 , 39, 3750-3755		3
124	Differential effects of inulin or its fermentation metabolites on gut barrier and immune function of porcine intestinal epithelial cells. <i>Journal of Functional Foods</i> , 2020 , 67, 103855	5.1	14
123	Blockchain technology for the management of food sciences researches. <i>Trends in Food Science and Technology</i> , 2020 , 102, 261-270	15.3	7
122	3SSialyllactose prebiotics prevents skin inflammation via regulatory T cell differentiation in atopic dermatitis mouse models. 2020 , 10, 5603		10
121	Gut microbiome-mediated modulation of hepatic cytochrome P450 and P-glycoprotein: impact of butyrate and fructo-oligosaccharide-inulin. 2020 , 72, 1072-1081		8
120	Enzyme assisted extraction of pectin and inulin enriched fractions isolated from microwave treated Cynara cardunculus tissues. 2021 , 56, 242-249		1
119	Risk factors for severe and critically ill COVID-19 patients: A review. 2021 , 76, 428-455		265

(2021-2021)

118	Reviewing the recent advances in application of pectin for technical and health promotion purposes: From laboratory to market. 2021 , 254, 117324	27
117	Xylooligosaccharides production by acid hydrolysis of an alkaline extraction filtrate from Eucalyptus globulus bleached kraft pulp. 2021 , 159, 113066	8
116	Calorie restriction in combination with prebiotic supplementation in obese women with depression: effects on metabolic and clinical response. 2021 , 24, 339-353	9
115	Depression in the elderly and psychobiotics. 2021 , 509-520	
114	Maternal supplementation with a combination of wheat bran and sugar beet pulp during late gestation and lactation improves growth and intestinal functions in piglets. 2021 , 12, 7329-7342	0
113	The concentration of several perfluoroalkyl acids in serum appears to be reduced by dietary fiber. 2021 , 146, 106292	7
112	Emerging Prebiotics: Nutritional and Technological Considerations. 2021 , 13-46	
111	Diet and Microbiota in the Elderly. 2021 , 55-55	
110	Fruits and Vegetables in Cancer. 2021 , 201-257	
109	Chicory Inulin: A Versatile Biopolymer with Nutritional and Therapeutic Properties. 2021 , 373-390	Ο
108	Prebiotics Mechanism of Action: An Over View. 2021 , 137-148	
107	Synergic Effect of Selected Ingredients and Calcium Chloride on the Technological, Molecular and Microbial Usefulness of Eggshells and Their Impact on Sensory Properties in a Food Model System. 2021 , 22,	O
106	The intervention of unique plant polysaccharides - Dietary fiber on depression from the gut-brain axis. 2021 , 170, 336-342	8
105	Therapeutic modulation methods of gut microbiota and gut-liver axis. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-11	1
104	Microbiota Changes in Fathers Consuming a High Prebiotic Fiber Diet Have Minimal Effects on Male and Female Offspring in Rats. <i>Nutrients</i> , 2021 , 13,	0
103	Using Micropropagation to Develop Medicinal Plants into Crops. 2021 , 26,	2
102	Plant Prebiotics and Their Role in the Amelioration of Diseases. 2021 , 11,	8
101	Integrating Systems and Synthetic Biology to Understand and Engineer Microbiomes. 2021 , 23, 169-201	9

100	The Role of Oat Nutrients in the Immune System: A Narrative Review. <i>Nutrients</i> , 2021 , 13,	6.7	12
99	Drastic Effects on the Microbiome of a Young Rower Engaged in High-Endurance Exercise After a Month Usage of a Dietary Fiber Supplement. <i>Frontiers in Nutrition</i> , 2021 , 8, 654008	6.2	O
98	Targeted Delivery of Probiotics: Perspectives on Research and Commercialization. 2021, 1		11
97	Prebiotics and iron bioavailability? Unveiling the hidden association - A review. <i>Trends in Food Science and Technology</i> , 2021 , 110, 584-590	15.3	7
96	Effects of dietary fibers, micronutrients, and phytonutrients on gut microbiome: a review. 2021 , 64,		2
95	Pulse Probiotic Superfood as Iron Status Improvement Agent in Active Women-A Review. 2021 , 26,		O
94	Characteristics of Nutraceutical Chewing Candy Formulations Based on Fermented Milk Permeate, Psyllium Husk, and Apple By-Products. 2021 , 10,		1
93	Role of Nutritive Factors in Infants Sleep Management. 20-24		
92	The application of lactose in sports nutrition. 2021 , 116, 104970		4
91	Therapeutic Properties of Edible Mushrooms and Herbal Teas in Gut Microbiota Modulation. <i>Microorganisms</i> , 2021 , 9,	4.9	O
91		4.9	О
	Microorganisms, 2021 , 9,	4.9	0
90	Microorganisms, 2021, 9, Reclaiming lost nutrition. 2021, 35, 32-33 Reference values for intake of six types of soluble and insoluble fibre in healthy UK inhabitants	4.9	
90 89	Microorganisms, 2021, 9, Reclaiming lost nutrition. 2021, 35, 32-33 Reference values for intake of six types of soluble and insoluble fibre in healthy UK inhabitants based on the UK Biobank data. 2021, 1-15 Gut Microbiota as an Emerging Therapeutic Avenue for the Treatment of Nonalcoholic Fatty Liver	4.9	1
90 89 88	Microorganisms, 2021, 9, Reclaiming lost nutrition. 2021, 35, 32-33 Reference values for intake of six types of soluble and insoluble fibre in healthy UK inhabitants based on the UK Biobank data. 2021, 1-15 Gut Microbiota as an Emerging Therapeutic Avenue for the Treatment of Nonalcoholic Fatty Liver Disease. 2021, 27, 4677-4685 Effect of prebiotics encapsulated with probiotics on encapsulation efficiency, microbead size, and	4.9	1 4
90 89 88 87	Microorganisms, 2021, 9, Reclaiming lost nutrition. 2021, 35, 32-33 Reference values for intake of six types of soluble and insoluble fibre in healthy UK inhabitants based on the UK Biobank data. 2021, 1-15 Gut Microbiota as an Emerging Therapeutic Avenue for the Treatment of Nonalcoholic Fatty Liver Disease. 2021, 27, 4677-4685 Effect of prebiotics encapsulated with probiotics on encapsulation efficiency, microbead size, and survivability: a review. 2021, 15, 4899 Neuroprotective Potential of Non-Digestible Oligosaccharides: An Overview of Experimental	4.9	1 4
90 89 88 87 86	Reclaiming lost nutrition. 2021, 35, 32-33 Reference values for intake of six types of soluble and insoluble fibre in healthy UK inhabitants based on the UK Biobank data. 2021, 1-15 Gut Microbiota as an Emerging Therapeutic Avenue for the Treatment of Nonalcoholic Fatty Liver Disease. 2021, 27, 4677-4685 Effect of prebiotics encapsulated with probiotics on encapsulation efficiency, microbead size, and survivability: a review. 2021, 15, 4899 Neuroprotective Potential of Non-Digestible Oligosaccharides: An Overview of Experimental Evidence. 2021, 12, 712531		1 4

(2020-2021)

82	A randomized trial to evaluate the impact of copra meal hydrolysate on gastrointestinal symptoms and gut microbiome. 2021 , 9, e12158		2
81	The use of biomarkers associated with leaky gut as a diagnostic tool for early intervention in autism spectrum disorder: a systematic review. 2021 , 13, 54		8
80	Effect of inulin/kefiran mixture on the rheological and structural properties of mozzarella cheese. 2021 , 191, 1079-1086		0
79	Soybean hulls as carbohydrate feedstock for medium to high-value biomolecule production in biorefineries: A review. 2021 , 339, 125594		6
78	Microbes, human milk, and prebiotics. 2021 , 197-237		О
77	Fruits. 2020 , 24, 279-376		2
76	The concentration of several perfluoroalkyl acids in serum appears to be reduced by dietary fiber.		1
75	Impact of prebiotics on immune response: from the bench to the clinic. 2021 , 99, 255-273		12
74	Bifidogenic effect of salep powder. 2019 , 23, 150-158		1
73	Effects of Maternal Fiber Intake on Intestinal Morphology, Bacterial Profile and Proteome of Newborns Using Pig as Model. <i>Nutrients</i> , 2020 , 13,	6.7	2
72	The Role of Butyrate in Attenuating Pathobiont-Induced Hyperinflammation. 2020 , 20, e15		26
7 ²	The Role of Butyrate in Attenuating Pathobiont-Induced Hyperinflammation. 2020 , 20, e15 Probiotics and Prebiotics in Healthy Ageing. <i>Healthy Ageing and Longevity</i> , 2021 , 85-108	0.5	26
		o.5 5·7	
71	Probiotics and Prebiotics in Healthy Ageing. <i>Healthy Ageing and Longevity</i> , 2021 , 85-108 Selection of Synbiotics and Investigation of Growth Indices, Reproduction Performance, Survival,		0
71	Probiotics and Prebiotics in Healthy Ageing. <i>Healthy Ageing and Longevity</i> , 2021 , 85-108 Selection of Synbiotics and Investigation of Growth Indices, Reproduction Performance, Survival, and Ovarian Gene Expression in Zebrafish. <i>Frontiers in Microbiology</i> , 2021 , 12, 758758 Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food</i>	5.7	0
71 70 69	Probiotics and Prebiotics in Healthy Ageing. <i>Healthy Ageing and Longevity</i> , 2021 , 85-108 Selection of Synbiotics and Investigation of Growth Indices, Reproduction Performance, Survival, and Ovarian Gene Expression in Zebrafish. <i>Frontiers in Microbiology</i> , 2021 , 12, 758758 Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food Science and Technology</i> , 2021 , 118, 399-417 Dietary inulin modulated the cortisol response and increased the protection against pathogens in	5.7	0 0 2
71 70 69 68	Probiotics and Prebiotics in Healthy Ageing. <i>Healthy Ageing and Longevity</i> , 2021 , 85-108 Selection of Synbiotics and Investigation of Growth Indices, Reproduction Performance, Survival, and Ovarian Gene Expression in Zebrafish. <i>Frontiers in Microbiology</i> , 2021 , 12, 758758 Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food Science and Technology</i> , 2021 , 118, 399-417 Dietary inulin modulated the cortisol response and increased the protection against pathogens in juvenile pacu (Piaractus mesopotamicus). <i>Aquaculture Research</i> ,	5.7	0 0

64	Intestinal Microbiota as a Contributor to Chronic Inflammation and Its Potential Modifications. <i>Nutrients</i> , 2021 , 13,	6.7	5
63	Efficiency of Resistant Starch and Dextrins as Prebiotics: A Review of the Existing Evidence and Clinical Trials. <i>Nutrients</i> , 2021 , 13,	6.7	5
62	Dietary Fiber and Gut Microbiota. Food Engineering Series, 2020, 277-298	0.5	2
61	Die Darm-Leber-Achse bei nichtalkoholischer Fettlebererkrankung: molekulare Mechanismen und neue Targets. <i>Gastroenterologe</i> , 2020 , 15, 112-122	0.1	
60	AN INNOVATIVE TECHNOLOGY OF WAFFLES WITH FUNCTIONAL PROPERTIES. <i>Harl</i> ova Nauka [] <i>Tehnolog</i> [] 2020 , 14,	0.6	
59	The Potential Utility of Prebiotics to Modulate AlzheimerS Disease: A Review of the Evidence. <i>Microorganisms</i> , 2021 , 9,	4.9	1
58	Chromatographic preparation of food-grade prebiotic oligosaccharides with defined degree of polymerization. <i>Food Chemistry</i> , 2021 , 373, 131542	8.5	1
57	Nutritional Content and Health Profile of Non-Dairy Plant-Based Yogurt Alternatives. <i>Nutrients</i> , 2021 , 13,	6.7	7
56	Kinetic Modeling of Xylooligosaccharides Production by Acid Hydrolysis of an Eucalyptus globulus Pulp Extract. <i>Industrial & amp; Engineering Chemistry Research</i> , 2021 , 60, 16911-16918	3.9	O
55	Prebiotics and synbiotics. 2022 , 19-37		
55 54	Prebiotics and synbiotics. 2022, 19-37 Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets.		0
		4.8	0 2
54	Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets.	4.8	
54 53	Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets. Role of probiotics and prebiotics in mitigation of different diseases <i>Nutrition</i> , 2022 , 96, 111602 Associations of Nutritional Behavior and Gut Microbiota with the Risk of COVID-19 in Healthy		2
54 53 52	Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets. Role of probiotics and prebiotics in mitigation of different diseases <i>Nutrition</i> , 2022 , 96, 111602 Associations of Nutritional Behavior and Gut Microbiota with the Risk of COVID-19 in Healthy Young Adults in Poland <i>Nutrients</i> , 2022 , 14, Gut Microbiome in Retina Health: The Crucial Role of the Gut-Retina Axis <i>Frontiers in Microbiology</i> ,	6.7	2 2
54 53 52 51	Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets. Role of probiotics and prebiotics in mitigation of different diseases <i>Nutrition</i> , 2022 , 96, 111602 Associations of Nutritional Behavior and Gut Microbiota with the Risk of COVID-19 in Healthy Young Adults in Poland <i>Nutrients</i> , 2022 , 14, Gut Microbiome in Retina Health: The Crucial Role of the Gut-Retina Axis <i>Frontiers in Microbiology</i> , 2021 , 12, 726792 Bovine alpha-lactalbumin particulates for controlled delivery: Impact of dietary fibers on stability,	6. ₇	2 2
54 53 52 51 50	Suitability of Fruits and Vegetables for Provision of Daily Requirement of Dietary Fiber Targets. Role of probiotics and prebiotics in mitigation of different diseases <i>Nutrition</i> , 2022 , 96, 111602 Associations of Nutritional Behavior and Gut Microbiota with the Risk of COVID-19 in Healthy Young Adults in Poland <i>Nutrients</i> , 2022 , 14, Gut Microbiome in Retina Health: The Crucial Role of the Gut-Retina Axis <i>Frontiers in Microbiology</i> , 2021 , 12, 726792 Bovine alpha-lactalbumin particulates for controlled delivery: Impact of dietary fibers on stability, digestibility, and gastro-intestinal release of capsaicin. <i>Food Hydrocolloids</i> , 2022 , 107536	6. ₇	2 2

46	Laxative effect of mulberry ferment on two models of constipated mice. <i>Journal of Functional Foods</i> , 2022 , 90, 104971	5.1	1
45	Evaluation of prebiotic, probiotic, and synbiotic potentials of microalgae. Food and Health, 2022, 8, 161-	17.4	1
44	Effect of oligosaccharides on the antioxidant, lipid and inflammatory profiles of rats with streptozotocin-induced diabetes mellitus <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2022 ,	1.7	1
43	Dietary Acid Alters the Gut Microbiome and Blood Metabolites in Experimental Models <i>Nutrients</i> , 2022 , 14,	6.7	О
42	Prebiotics for induction of remission in ulcerative colitis. <i>The Cochrane Library</i> , 2022 , 2022,	5.2	
41	Association Between Consumption of Fermented Food and Food-Derived Prebiotics With Cognitive Performance, Depressive, and Anxiety Symptoms in Psychiatrically Healthy Medical Students Under Psychological Stress: A Prospective Cohort Study <i>Frontiers in Nutrition</i> , 2022 , 9, 850249	6.2	O
40	A Randomised, Double-Blind, Placebo-Controlled Trial Evaluating Concentrated Phytochemical-Rich Nutritional Capsule in Addition to a Probiotic Capsule on Clinical Outcomes among Individuals with COVID-19The UK Phyto-V Study. <i>Covid</i> , 2022 , 2, 433-449		O
39	Gut Microbiota might act as a potential therapeutic pathway in COVID-19 <i>Current Pharmaceutical Biotechnology</i> , 2022 ,	2.6	
38	Glutamic acid reshapes the plant microbiota to protect plants against pathogens <i>Microbiome</i> , 2021 , 9, 244	16.6	6
37	Effect of fermented foods on some neurological diseases, microbiota, behaviors: mini review <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	
36	Fermentation With Enhances the Prebiotic Properties of Germinated Riceberry Rice <i>Frontiers in Nutrition</i> , 2022 , 9, 839145	6.2	
35	Dietary fiber: classification and physiological role. 2022 ,		
34	Dietary patterns and type 2 diabetes Elationship to metabolic syndrome and inflammation. 2022 , 261-3	866	0
33	Effects of Resistant Dextrin from Potato Starch on the Growth Dynamics of Selected Co-Cultured Strains of Gastrointestinal Bacteria and the Activity of Fecal Enzymes. <i>Nutrients</i> , 2022 , 14, 2158	6.7	1
32	Assessment of the prebiotic potential of globe artichoke by-product through in vitro fermentation by human faecal microbiota. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022 , 100328	3.4	
31	In-Vitro Efficacy of Targeted FODMAP Enzymatic Digestion (FODZYME[]) in a High-Fidelity Simulated Gastrointestinal Environment.		
30	Effects of Dietary Nutrients on Fatty Liver Disease Associated With Metabolic Dysfunction (MAFLD): Based on the Intestinal-Hepatic Axis. <i>Frontiers in Nutrition</i> , 9,	6.2	1
29	Quantification of naturally occurring prebiotic fiber in Italian foods. <i>Journal of Food Composition and Analysis</i> , 2022 , 112, 104678	4.1	O

28 Determinants of the Quality of Food Preparations. **2022**, 197-212

27	Gastrointestinal fate of food allergens and its relationship with allergenicity. Comprehensive Reviews in Food Science and Food Safety,	16.4	4
26	Nasal Microbiota, Olfactory Health, Neurological Disorders and Aging A Review. <i>Microorganisms</i> , 2022 , 10, 1405	4.9	O
25	Macromolecular composition of inulins of various origin in concentrated solution. <i>Izvesti\textbf{I}\text{Vuzov:</i> Prikladna\text{Himi\text{I}} Biotehnologi\text{\text{I}}\text{2022}, 12, 279-290	0.6	
24	Mainstreaming orphan millets for advancing climate smart agriculture to secure nutrition and health. 13,		O
23	Microbial xylanases in xylooligosaccharide production from lignocellulosic feedstocks.		О
22	On the effect of flavonoids and dietary fibre in lingonberries on atherosclerotic plaques, lipid profiles and gut microbiota composition in Apoe/Imice. 1-11		2
21	Probiotics and prebiotics. 2022,		О
20	Prebiotic and Probiotic Potential of Cereals. 2022 , 163-188		O
19	In-Vitro Efficacy of Targeted FODMAP Enzymatic Digestion (FODZYMEII) in a High-Fidelity Simulated Gastrointestinal Environment. 2022 ,		O
18	Bioactive compounds from mushrooms: An emerging bioresources of food and nutraceuticals. 2022 , 102124		O
17	Nutritional and Health-Promoting Value of Poultry Meatballs with the Addition of Plant Components. 2022 , 11, 3417		О
16	Lectins and polysaccharides against SARS-CoV-2. 2023 , 223-252		O
15	Chapter 6. Adulteration and Safety Issues in Nutraceuticals and Functional Foods. 2022 , 155-188		Ο
14	Precise Nutrition and Functional Foods. 2022 , 231-267		O
13	The Immune Barrier: Influence of Food Components on the Intestinal Barrier. 2023 , 33-72		О
12	Coconut flour (Cocos nucifera L.) partial replacement on wheat flour (Triticum aestivum)-based tortillas and its effect on dough rheology and tortilla quality.		O
11	Quality of Poultry Roast Enriched with Hemp Seeds, Hemp Oil, and Hemp Flour. 2022 , 11, 3907		Ο

CITATION REPORT

10	Effect of resistant starch types as a prebiotic.	1
9	Role of Functional Foods in Cardiovascular Disease Prevention. 2023 , 301-321	0
8	Biological Properties and Health-Promoting Functions of Laminarin: A Comprehensive Review of Preclinical and Clinical Studies. 2022 , 20, 772	2
7	Voeding. 2023 , 35-69	O
6	Plum supplementation and lipid profile: a systematic review and meta-analysis of randomised controlled trials. 2023 , 12,	0
5	Indigenous Health Practices and Lifestyles: Can They Help Zimbabwe Transform Its Health Systems in the Face of the COVID-19 Pandemic?. 2023 , 147-167	O
4	Thermal and Microbiological Properties of Spray Dried Lactobacillus Plantarum-Banana Peel Powder. 2023 , 153-161	0
3	Coconut Flour (Cocos nucifera L.) as a Partial Replacement in Wheat Flour (Triticum aestivum)-Based Tortillas and Its Effect on Dough Rheology and Tortilla Quality.	O
2	Electrosprayed microparticles from inulin and poly(vinyl) alcohol for colon targeted delivery of prebiotics. 2023 , 140, 108625	0
1	Carbohydrates. 2023 ,	O