

# Effects of Sweeteners on the Gut Microbiota: A Review of Clinical Trials

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Gut Microbiome: Profound Implications for Diet and Disease. <i>Nutrients</i> , 2019, 11, 1613.	1.7	615
2	Altered in Vitro Metabolomic Response of the Human Microbiota to Sweeteners. <i>Genes</i> , 2019, 10, 535.	1.0	22
3	Revisited: Assessing the in vivo data on low/no-calorie sweeteners and the gut microbiota. <i>Food and Chemical Toxicology</i> , 2019, 132, 110692.	1.8	18
4	The Effect of Isolated and Synthetic Dietary Fibers on Markers of Metabolic Diseases in Human Intervention Studies: A Systematic Review. <i>Advances in Nutrition</i> , 2020, 11, 420-438.	2.9	22
5	Acute Effects of Nutritive and Non-Nutritive Sweeteners on Postprandial Blood Pressure. <i>Nutrients</i> , 2019, 11, 1717.	1.7	9
6	Effect of Oral Nutritional Supplements with Sucromalt and Isomaltulose versus Standard Formula on Glycaemic Index, Entero-Insular Axis Peptides and Subjective Appetite in Patients with Type 2 Diabetes: A Randomised Cross-Over Study. <i>Nutrients</i> , 2019, 11, 1477.	1.7	16
7	A high-sugar diet rapidly enhances susceptibility to colitis via depletion of luminal short-chain fatty acids in mice. <i>Scientific Reports</i> , 2019, 9, 12294.	1.6	115
8	Dietâ€™microbiota interactions and personalized nutrition. <i>Nature Reviews Microbiology</i> , 2019, 17, 742-753.	13.6	514
9	Gut Microbiota: An Important Link between Western Diet and Chronic Diseases. <i>Nutrients</i> , 2019, 11, 2287.	1.7	43
10	Guided dietary fibre intake as a means of directing short-chain fatty acid production by the gut microbiota. <i>Journal of the Royal Society of New Zealand</i> , 2020, 50, 434-455.	1.0	21
11	Consumption of sugarâ€™sweetened and artificially sweetened soft drinks and risk of cancers not related to obesity. <i>International Journal of Cancer</i> , 2020, 146, 3329-3334.	2.3	14
12	Health risk behaviours and allostatic load: A systematic review. <i>Neuroscience and Biobehavioral Reviews</i> , 2020, 108, 694-711.	2.9	90
13	Non-Alcoholic Beverages, Old and Novel, and Their Potential Effects on Human Health, with a Focus on Hydration and Cardiometabolic Health. <i>Medicina (Lithuania)</i> , 2020, 56, 490.	0.8	12
14	Archaeal hyperthermostable mannitol dehydrogenases: A promising industrial enzymes for d-mannitol synthesis. <i>Food Research International</i> , 2020, 137, 109638.	2.9	10
15	Sugar Reduction in Dairy Food: An Overview with Flavoured Milk as an Example. <i>Foods</i> , 2020, 9, 1400.	1.9	26
16	Gut homeostasis and microbiota under attack: impact of the different types of food contaminants on gut health. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 738-763.	5.4	31
17	Effect of sweeteners and storage on compositional and sensory properties of blackberry jams. <i>European Food Research and Technology</i> , 2020, 246, 2187-2204.	1.6	10
18	Inhibition of Experimental Colitis by Saccharin in Animals: Should We Dismiss or Raise Concerns Regarding Possible Adverse Effects of Saccharin on Human Gut Microbiota and Health?. <i>Inflammatory Bowel Diseases</i> , 2020, 26, e159-e160.	0.9	1

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19	The Effects of Non-Nutritive Artificial Sweeteners, Aspartame and Sucralose, on the Gut Microbiome in Healthy Adults: Secondary Outcomes of a Randomized Double-Blinded Crossover Clinical Trial. <i>Nutrients</i> , 2020, 12, 3408.	1.7	54
20	Associations between Pro- and Anti-Inflammatory Gastro-Intestinal Microbiota, Diet, and Cognitive Functioning in Dutch Healthy Older Adults: The NU-AGE Study. <i>Nutrients</i> , 2020, 12, 3471.	1.7	42
21	High Concentrations of Aspartame Induce Pro-Angiogenic Effects in Ovo and Cytotoxic Effects in HT-29 Human Colorectal Carcinoma Cells. <i>Nutrients</i> , 2020, 12, 3600.	1.7	21
22	Integrative and quantitative bioenergetics: Design of a study to assess the impact of the gut microbiome on host energy balance. <i>Contemporary Clinical Trials Communications</i> , 2020, 19, 100646.	0.5	15
23	Food Additives, Gut Microbiota, and Irritable Bowel Syndrome: A Hidden Track. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 8816.	1.2	35
24	Effect of physiological factors, pathologies, and acquired habits on the sweet taste threshold: A systematic review and meta-analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3755-3773.	5.9	14
25	National wastewater reconnaissance of artificial sweetener consumption and emission in Australia. <i>Environment International</i> , 2020, 143, 105963.	4.8	25
26	Maltitol: Analytical Determination Methods, Applications in the Food Industry, Metabolism and Health Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5227.	1.2	39
27	A review of stevia as a potential healthcare product: Up-to-date functional characteristics, administrative standards and engineering techniques. <i>Trends in Food Science and Technology</i> , 2020, 103, 264-281.	7.8	39
28	Essential oils and microbiota: Implications for diet and weight control. <i>Trends in Food Science and Technology</i> , 2020, 104, 60-71.	7.8	14
29	The Gut Microbiome and Individual-Specific Responses to Diet. <i>MSystems</i> , 2020, 5, .	1.7	58
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31	The development of metabolic endotoxemia is dependent on the type of sweetener and the presence of saturated fat in the diet. <i>Gut Microbes</i> , 2020, 12, 1801301.	4.3	42
32	Does the Intestinal Microbiome Impact Athletic Performance?. <i>Current Gastroenterology Reports</i> , 2020, 22, 53.	1.1	7
33	Micro cell vesicle technology (mCVT): a novel hybrid system of gene delivery for hard-to-transfect (HTT) cells. <i>Nanoscale</i> , 2020, 12, 18022-18030.	2.8	5
34	Aspartame, acesulfame K and sucralose- influence on the metabolism of <i>Escherichia coli</i> . <i>Metabolism Open</i> , 2020, 8, 100072.	1.4	12
35	Soft Drink Consumption in Young Mexican Adults Is Associated with Higher Total Body Fat Percentage in Men but Not in Women. <i>Foods</i> , 2020, 9, 1760.	1.9	6
36	Biological and Pharmacological Potential of Xylitol: A Molecular Insight of Unique Metabolism. <i>Foods</i> , 2020, 9, 1592.	1.9	55

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37	The drivers, trends and dietary impacts of non-nutritive sweeteners in the food supply: a narrative review. <i>Nutrition Research Reviews</i> , 2021, 34, 185-208.	2.1	30
38	Effect of stevia on the gut microbiota and glucose tolerance in a murine model of diet-induced obesity. <i>FEMS Microbiology Ecology</i> , 2020, 96, .	1.3	22
39	Nonnutritive sweetener consumption during pregnancy, adiposity, and adipocyte differentiation in offspring: evidence from humans, mice, and cells. <i>International Journal of Obesity</i> , 2020, 44, 2137-2148.	1.6	27
40	Microbiota and Lifestyle: A Special Focus on Diet. <i>Nutrients</i> , 2020, 12, 1776.	1.7	102
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42	Gut microbiota in surgical and critically ill patients. <i>Anaesthesia and Intensive Care</i> , 2020, 48, 179-195.	0.2	13
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44	Dietary Carbohydrate Constituents Related to Gut Dysbiosis and Health. <i>Microorganisms</i> , 2020, 8, 427.	1.6	33
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47	Effects of xylitol and erythritol consumption on mutans streptococci and the oral microbiota: a systematic review. <i>Acta Odontologica Scandinavica</i> , 2020, 78, 599-608.	0.9	18
48	Perspective: Standards for Research and Reporting on Low-Energy (‘Artificial’) Sweeteners. <i>Advances in Nutrition</i> , 2020, 11, 484-491.	2.9	20
49	Environmental Exposures during Puberty: Window of Breast Cancer Risk and Epigenetic Damage. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 493.	1.2	21
50	Diet, nutrients and the microbiome. <i>Progress in Molecular Biology and Translational Science</i> , 2020, 171, 237-263.	0.9	75
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58	Gut Microbiota in Health and Diseases. , 2022, , 182-198.		3
59	Fueling Gut Microbes: A Review of the Interaction between Diet, Exercise, and the Gut Microbiota in Athletes. <i>Advances in Nutrition</i> , 2021, 12, 2190-2215.	2.9	57
60	Strategies for Reducing Salt and Sugar Intakes in Individuals at Increased Cardiometabolic Risk. <i>Nutrients</i> , 2021, 13, 279.	1.7	17
61	Genetic Variation in Holobionts. <i>The Microbiomes of Humans, Animals, Plants, and the Environment</i> , 2021, , 275-315.	0.2	0
62	Studies of xenobiotic-induced gut microbiota dysbiosis: from correlation to mechanisms. <i>Gut Microbes</i> , 2021, 13, 1921912.	4.3	19
63	The Impact of Artificial Sweeteners on Body Weight Control and Glucose Homeostasis. <i>Frontiers in Nutrition</i> , 2020, 7, 598340.	1.6	62
64	Impaired Intestinal <i>Akkermansia muciniphila</i> and Aryl Hydrocarbon Receptor Ligands Contribute to Nonalcoholic Fatty Liver Disease in Mice. <i>MSystems</i> , 2021, 6, .	1.7	35
65	Trends in the Use of Low and No-Calorie Sweeteners in Non-Alcoholic Beverages in Slovenia. <i>Foods</i> , 2021, 10, 387.	1.9	13
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69	Does the Australian Health Star Rating System Encourage Added Sugar Reformulation? Trends in Sweetener Use in Australia. <i>Nutrients</i> , 2021, 13, 898.	1.7	11
70	Diet and the Microbiotaâ€“Gutâ€“Brain Axis: Sowing the Seeds of Good Mental Health. <i>Advances in Nutrition</i> , 2021, 12, 1239-1285.	2.9	125
71	Suitability of Sugar Alcohols as Antidiabetic Supplements: A Review. <i>Journal of Food and Drug Analysis</i> , 2021, 29, 1-14.	0.9	23
72	The Î²-Fructofuranosidase from <i>Rhodotorula dairenensis</i> : Molecular Cloning, Heterologous Expression, and Evaluation of Its Transferase Activity. <i>Catalysts</i> , 2021, 11, 476.	1.6	4

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79	(-)-Oleocanthal Nutraceuticals for Alzheimer's Disease Amyloid Pathology: Novel Oral Formulations, Therapeutic, and Molecular Insights in 5xFAD Transgenic Mice Model. Nutrients, 2021, 13, 1702.	1.7	4
80	Low- and No-Calorie Sweetener (LNCS) Consumption Patterns Amongst the Spanish Adult Population. Nutrients, 2021, 13, 1845.	1.7	9
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82	The Link between Obesity, Microbiota Dysbiosis, and Neurodegenerative Pathogenesis. Diseases (Basel,) Tj ETQq1 1 0.784314 rgBT /Qv 1.0 46	1.0	46
83	Gut Microbiota Prevents Sugar Alcohol-Induced Diarrhea. Nutrients, 2021, 13, 2029.	1.7	10
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92	Analysis of Caloric and Noncaloric Sweeteners Present in Dairy Products Aimed at the School Market and Their Possible Effects on Health. <i>Nutrients</i> , 2021, 13, 2994.	1.7	3
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95	Hernandulcin Production in Cell Suspensions of <i>Phyla Scaberrima</i> : Exploring Hernandulcin Accumulation through Physical and Chemical Stimuli. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100611.	1.0	2
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100	PROCESSED FOOD AND FOOD ADDITIVES IN THE CONTEXT OF DYSBIOSIS AND ITS HEALTH CONSEQUENCES. <i>Postepy Mikrobiologii</i> , 2021, 60, 223-230.	0.1	0
102	GIDA KATKI MADDELERÄ°NÄ°N MÄ°KROBÄ°YOTA ÅœZERÄ°NE ETKÄ°SÄ°. <i>GÄ±da</i> , 0, , 1030-1046.	0.1	4
103	Deciphering the Riddles in Nutrition and Cardiovascular Disease. <i>European Cardiology Review</i> , 2019, 14, 141-150.	0.7	3
104	Combined effect of glyphosate, saccharin and sodium benzoate on the gut microbiota of rats. <i>Regulatory Mechanisms in Biosystems</i> , 2019, 10, 228-232.	0.5	12
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106	The Role of the Gut Microbiome in Liver Cirrhosis Treatment. <i>International Journal of Molecular Sciences</i> , 2021, 22, 199.	1.8	52
107	Sweeteners: sensory properties, digestion, consumption trends, and health effects. , 2021, , .		1
108	Artificial Sweeteners: History and New Concepts on Inflammation. <i>Frontiers in Nutrition</i> , 2021, 8, 746247.	1.6	31
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113	Acute Effect of Riceberry Waffle Intake on Postprandial Glycemic Response in Healthy Subjects. Foods, 2021, 10, 2937.	1.9	2
114	Emerging technologies and their impact on regulatory science. Experimental Biology and Medicine, 2022, 247, 1-75.	1.1	22
115	The Sharp Rise in the Use of Low- and No-Calorie Sweeteners in Non-Alcoholic Beverages in Slovenia: An Update Based on 2020 Data. Frontiers in Nutrition, 2021, 8, 778178.	1.6	4
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117	Parkinson's Disease: Possible Mechanisms for Nutritional Approaches. Journal of Restorative Medicine, 2020, 10, .	0.7	0
118	Changes in nonnutritive sweetener intake in a cohort of preschoolers after the implementation of Chile's Law of Food Labelling and Advertising. Pediatric Obesity, 2022, 17, e12895.	1.4	11
120	Multimodal interactions of drugs, natural compounds and pollutants with the gut microbiota. Nature Reviews Microbiology, 2022, 20, 431-443.	13.6	77
121	What are the benefits and risks of nutrition policy actions to reduce added sugar consumption? An Australian case study. Public Health Nutrition, 2022, 25, 2025-2042.	1.1	1
122	Maternal Sweeteners Intake Modulates Gut Microbiota and Exacerbates Learning and Memory Processes in Adult Male Offspring. Frontiers in Pediatrics, 2021, 9, 746437.	0.9	8
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131	Potential Effects of Sucralose and Saccharin on Gut Microbiota: A Review. <i>Nutrients</i> , 2022, 14, 1682.	1.7	18
133	Incorporating the Gut Microbiome in the Risk Assessment of Xenobiotics and Identifying Beneficial Components for One Health. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	8
134	GAS CHROMATOGRAPHY-MASS SPECTROMETRY (GC-MS) ANALYSIS OF CONSOLIDA THIRKEANA EXTRACT. <i>Ankara Universitesi Eczacilik Fakultesi Dergisi</i> , 0, , .	0.2	2
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137	Replacement of Refined Sugar by Natural Sweeteners: Focus on Potential Health Benefits. <i>SSRN Electronic Journal</i> , 0, , .	0.4	1
138	Nutrition-wide association study of microbiome diversity and composition in colorectal cancer patients. <i>BMC Cancer</i> , 2022, 22, .	1.1	9
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143	Non-nutritive sweeteners and their impacts on the gut microbiome and host physiology. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	10
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146	Diet and nutrition against inflammatory bowel disease: Trick or treat(ment)?. <i>World Journal of Experimental Medicine</i> , 2022, 12, 104-107.	0.9	0
147	Consumption of low-calorie sweeteners: findings from the Campinas Nutrition and Health Survey. <i>British Journal of Nutrition</i> , 0, , 1-34.	1.2	0
148	A gut reaction: Microbiome-driven glycemc effects of non-nutritive sweeteners. <i>Cell</i> , 2022, 185, 3282-3284.	13.5	2
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150	Association between beverage consumption and risk of rheumatoid arthritis: a prospective study from the French E3N Cohort. <i>Rheumatology</i> , 2023, 62, 1814-1823.	0.9	2
151	Artificial sweeteners and risk of cardiovascular diseases: results from the prospective NutriNet-Santé cohort. <i>BMJ</i> , The, 0, , e071204.	3.0	50
152	Long-term D-Allose Administration Favorably Alters the Intestinal Environment in Aged Male Mice. <i>Journal of Applied Glycoscience</i> (1999), 2022, , .	0.3	0
153	Replacement of refined sugar by natural sweeteners: focus on potential health benefits. <i>Heliyon</i> , 2022, 8, e10711.	1.4	18
154	Possibilities and Prospects of Modification of the Intestinal Microbiome. <i>Russian Archives of Internal Medicine</i> , 2022, 12, 341-351.	0.0	1
155	Characterization and Nutritional Compositions of Novel Fruit Jams Developed from Selected Fruits. <i>African Journal of Agriculture and Food Science</i> , 2022, 5, 28-49.	0.0	0
157	Impact of Dietary Sugars on Gut Microbiota and Metabolic Health. <i>International Journal of Diabetology</i> , 2022, 3, 549-560.	0.9	6
158	Ice cream as functional food: A review of health-promoting ingredients in the frozen dairy products. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	4
159	Artificially Sweetened Beverage Consumption and Cancer Risk: A Comprehensive Dose-Response Meta-Analysis of Prospective Studies. <i>Nutrients</i> , 2022, 14, 4445.	1.7	1
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