

# CITATION REPORT

List of articles citing

Rye-Based Evening Meals Favorably Affected Glucose Regulation and Appetite Variables at the Following Breakfast; A Randomized Controlled Study in Healthy Subjects

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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
46	Quality of meal and appetite sensation. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , <b>2016</b> , 19, 366-370	3.8	1
45	Health effects of resistant starch. <i>Nutrition Bulletin</i> , <b>2017</b> , 42, 10-41	3.5	150
44	Phenolic antioxidant-linked anti-hyperglycemic properties of rye cultivars grown under conventional and organic production systems. <i>Journal of Cereal Science</i> , <b>2017</b> , 76, 108-115	3.8	8
43	Targeted metabolomics reveals differences in the extended postprandial plasma metabolome of healthy subjects after intake of whole-grain rye porridges versus refined wheat bread. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600924	5.9	14
42	Effects of dark-chocolate on appetite variables and glucose tolerance: A 4 week randomised crossover intervention in healthy middle aged subjects. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 390-399	5.1	1
41	Porcine intestinal microbiota is shaped by diet composition based on rye or triticale. <i>Journal of Applied Microbiology</i> , <b>2017</b> , 123, 1571-1583	4.7	6
40	A review of the characteristics of dietary fibers relevant to appetite and energy intake outcomes in human intervention trials. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 106, 747-754	7	41
39	Impact of sourdough fermentation on appetite and postprandial metabolic responses - a randomised cross-over trial with whole grain rye crispbread. <i>British Journal of Nutrition</i> , <b>2017</b> , 118, 686-697	3.6	8
38	Effects of whole grain rye, with and without resistant starch type 2 supplementation, on glucose tolerance, gut hormones, inflammation and appetite regulation in an 11-14.5h perspective; a randomized controlled study in healthy subjects. <i>Nutrition Journal</i> , <b>2017</b> , 16, 25	4.3	44
37	Impact of rye-based evening meals on cognitive functions, mood and cardiometabolic risk factors: a randomized controlled study in healthy middle-aged subjects. <i>Nutrition Journal</i> , <b>2018</b> , 17, 102	4.3	7
36	Tree Nut Consumption and Adipose Tissue Mass: Mechanisms of Action. <i>Current Developments in Nutrition</i> , <b>2018</b> , 2, nzy069	0.4	11
35	Biomarker of food intake for assessing the consumption of dairy and egg products. <i>Genes and Nutrition</i> , <b>2018</b> , 13, 26	4.3	25
34	Systematic review of the evidence for sustained efficacy of dietary interventions for reducing appetite or energy intake. <i>Obesity Reviews</i> , <b>2018</b> , 19, 1329-1339	10.6	11
33	Impact of Rye Kernel-Based Evening Meal on Microbiota Composition of Young Healthy Lean Volunteers With an Emphasis on Their Hormonal and Appetite Regulations, and Blood Levels of Brain-Derived Neurotrophic Factor. <i>Frontiers in Nutrition</i> , <b>2018</b> , 5, 45	6.2	10
32	Rye and health - Where do we stand and where do we go?. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 79, 78-87	15.3	33
31	Increased Plasma Brain-Derived Neurotrophic Factor 10.5 h after Intake of Whole Grain Rye-Based Products in Healthy Subjects. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	12
30	Abundance of gut Prevotella at baseline and metabolic response to barley prebiotics. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 2365-2376	5.2	29

29	The Effect of Whole-Grain Intake on Biomarkers of Subclinical Inflammation: A Comprehensive Meta-analysis of Randomized Controlled Trials. <i>Advances in Nutrition</i> , <b>2020</b> , 11, 52-65	10	10
28	Herbal medicines for suppressing appetite: A systematic review of randomized clinical trials. <i>Complementary Therapies in Medicine</i> , <b>2019</b> , 44, 242-252	3.5	3
27	Rye. <b>2019</b> , 169-208		2
26	Starch digestibility: past, present, and future. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 5009-5016	4.3	50
25	Association Between Dietary Fiber Intake and Non-alcoholic Fatty Liver Disease in Adults. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 593735	6.2	13
24	Organic Kale and Cereal Rye Grain Production Following a Sunn Hemp Cover Crop. <i>Agronomy</i> , <b>2020</b> , 10, 1913	3.6	0
23	Colon-delivered short-chain fatty acids attenuate the cortisol response to psychosocial stress in healthy men: a randomized, placebo-controlled trial. <i>Neuropsychopharmacology</i> , <b>2020</b> , 45, 2257-2266	8.7	38
22	Enrichment of bread with beta-glucans or resistant starch induces similar glucose, insulin and appetite hormone responses in healthy adults. <i>European Journal of Nutrition</i> , <b>2021</b> , 60, 455-464	5.2	8
21	Effects of nutritional interventions on BDNF concentrations in humans: a systematic review. <i>Nutritional Neuroscience</i> , <b>2021</b> , 1-12	3.6	7
20	The effects of fermented rye products on gut microbiota and their association with metabolic factors in Chinese adults - an explorative study. <i>Food and Function</i> , <b>2021</b> , 12, 9141-9150	6.1	2
19	Effects of Whole Grain Intake, Compared with Refined Grain, on Appetite and Energy Intake: A Systematic Review and Meta-Analysis. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 1177-1195	10	6
18	Preliminary Study on Pasta Samples Characterized in Antioxidant Compounds and Their Biological Activity on Kidney Cells. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
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14	Postprandial PYY increase by resistant starch supplementation is independent of net portal appearance of short-chain fatty acids in pigs. <i>PLoS ONE</i> , <b>2017</b> , 12, e0185927	3.7	14
13	Improving Metabolic Control Through Functional Foods. <i>Current Medicinal Chemistry</i> , <b>2019</b> , 26, 3424-3438	4.3	6
12	Phenolic profiles and bioactivities of different milling fractions of rice bran from black rice.. <i>Food Chemistry</i> , <b>2022</b> , 378, 132035	8.5	2

11	Whole grain intake, compared to refined grain, improves postprandial glycemia and insulinemia: a systematic review and meta-analysis of randomized controlled trials.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-19	11.5	o
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7	The Association of Dietary Fiber Intake in Three Meals with All-Cause and Disease-Specific Mortality among Adults: The U.S. National Health and Nutrition Examination Survey, 2003-2014. <i>Nutrients</i> , <b>2022</b> , 14, 2521	6.7	o
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3	Butyrate and hexanoate-enriched triglycerides increase postprandial systemic butyrate and hexanoate in men with overweight/obesity: A double-blind placebo-controlled randomized crossover trial. 9,		o
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1	Chronic consumption of a blend of inulin and arabinoxylan reduces energy intake in an ad libitum meal but does not influence perceptions of appetite and satiety: a randomised control-controlled crossover trial.		o