## Martin Rumbo

List of Publications by Year in descending order

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49 2,244 24 46
papers citations h-index g-index

51 51 51 3308 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	A biorefinery concept for the production of fuel ethanol, probiotic yeast, and whey protein from a by-product of the cheese industry. Applied Microbiology and Biotechnology, 2021, 105, 3859-3871.	3.6	8
2	Galactomannan as a Potential Modulator of Intestinal Ischemia–Reperfusion Injury. Journal of Surgical Research, 2020, 249, 232-240.	1.6	5
3	Modulatory properties of Lactobacillus paracasei fermented milks on gastric inflammatory conditions. International Dairy Journal, 2020, 111, 104839.	3.0	11
4	Canonical and Non-canonical Inflammasome Activation by Outer Membrane Vesicles Derived From Bordetella pertussis. Frontiers in Immunology, 2020, 11, 1879.	4.8	31
5	"Spexin improves adipose tissue inflammation and macrophage recruitment in obese mice― Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2020, 1865, 158700.	2.4	20
6	Recombinant flagellins with deletions in domains D1, D2, and D3: Characterization as novel immunoadjuvants. Vaccine, 2019, 37, 652-663.	3.8	28
7	Compartmentalized Antimicrobial Defenses in Response to Flagellin. Trends in Microbiology, 2018, 26, 423-435.	7.7	53
8	M1 macrophage subtypes activation and adipocyte dysfunction worsen during prolonged consumption of a fructose-rich diet. Journal of Nutritional Biochemistry, 2018, 61, 173-182.	4.2	23
9	Gut Permeability and Glucose Absorption Are Affected at Early Stages of Graft Rejection in a Small Bowel Transplant Rat Model. Transplantation Direct, 2017, 3, e220.	1.6	11
10	Local Treatment with Lactate Prevents Intestinal Inflammation in the TNBS-Induced Colitis Model. Frontiers in Immunology, 2016, 7, 651.	4.8	63
11	Lactate Inhibits the Pro-Inflammatory Response and Metabolic Reprogramming in Murine Macrophages in a GPR81-Independent Manner. PLoS ONE, 2016, 11, e0163694.	2.5	104
12	A galectinâ€specific signature in the gut delineates <scp>C</scp> rohn's disease and ulcerative colitis from other human inflammatory intestinal disorders. BioFactors, 2016, 42, 93-105.	5 <b>.</b> 4	34
13	Is lactate an undervalued functional component of fermented food products?. Frontiers in Microbiology, 2015, 6, 629.	3.5	60
14	Intranasal administration of TLR agonists induces a discriminated local innate response along murine respiratory tract. Immunology Letters, 2015, 164, 33-39.	2.5	3
15	Lactate and short chain fatty acids produced by microbial fermentation downregulate proinflammatory responses in intestinal epithelial cells and myeloid cells. Immunobiology, 2015, 220, 1161-1169.	1.9	220
16	Strategies and new developments to control pertussis, an actual health problem: Graphical Abstract Figure Pathogens and Disease, 2015, 73, ftv059.	2.0	8
17	Development of improved pertussis vaccine. Human Vaccines and Immunotherapeutics, 2014, 10, 2450-2453.	3.3	34
18	Immunosuppressive therapies after intestinal transplant modulate the expression of Th1 signature genes during acute cellular rejection. Implications in the search for rejection biomarkers. Clinical Transplantation, 2014, 28, 1365-1371.	1.6	6

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19	Acellular pertussis vaccine based on outer membrane vesicles capable of conferring both long-lasting immunity and protection against different strain genotypes. Vaccine, 2014, 32, 931-937.	3.8	63
20	The role of lactate on the immunomodulatory properties of the nonbacterial fraction of kefir. Food Research International, 2014, 62, 247-253.	6.2	38
21	Self-assembly of flagellin on Au(111) surfaces. Journal of Colloid and Interface Science, 2014, 433, 86-93.	9.4	6
22	Generation and selection of anti-flagellin monoclonal antibodies useful for serotyping Salmonella enterica. SpringerPlus, 2013, 2, 640.	1.2	9
23	Innate immune responses to Proteus mirabilis flagellin in the urinary tract. Microbes and Infection, 2013, 15, 688-696.	1.9	15
24	Toll-like receptor 4 orchestrates neutrophil recruitment into airways during the first hours of Bordetella pertussis infection. Microbes and Infection, 2013, 15, 708-718.	1.9	29
25	Serum albumin level during intestinal exfoliative rejection: a potential predictor of graft recovery and patient outcome. Clinical Transplantation, 2013, 27, E137-42.	1.6	4
26	Transgenic Mouse Model Harboring the Transcriptional Fusion Ccl20-Luciferase as a Novel Reporter of Pro-Inflammatory Response. PLoS ONE, 2013, 8, e78447.	2.5	11
27	Brucella invasion of human intestinal epithelial cells elicits a weak proinflammatory response but a significant CCL20 secretion. FEMS Immunology and Medical Microbiology, 2012, 66, 45-57.	2.7	16
28	A method for the purification of bacterial flagellin that allows simple upscaling. World Journal of Microbiology and Biotechnology, 2012, 28, 15-21.	3.6	9
29	Outer membrane vesicles obtained from Bordetella pertussis Tohama expressing the lipid A deacylase PagL as a novel acellular vaccine candidate. Vaccine, 2011, 29, 1649-1656.	3.8	96
30	Down-regulation of intestinal epithelial innate response by probiotic yeasts isolated from kefir. International Journal of Food Microbiology, 2010, 140, 102-108.	4.7	87
31	Flagellin delays spontaneous human neutrophil apoptosis. Laboratory Investigation, 2010, 90, 1049-1059.	3.7	31
32	Toll-like receptor 5- and lymphotoxin $\hat{l}^2$ receptor-dependent epithelial Ccl20 expression involves the same NF- $\hat{l}^0$ B binding site but distinct NF- $\hat{l}^0$ B pathways and dynamics. Biochimica Et Biophysica Acta - Gene Regulatory Mechanisms, 2009, 1789, 386-394.	1.9	18
33	Outer membrane vesicles as acellular vaccine against pertussis. Vaccine, 2008, 26, 4639-4646.	3.8	156
34	Deletion of Flagellin's Hypervariable Region Abrogates Antibody-Mediated Neutralization and Systemic Activation of TLR5-Dependent Immunity. Journal of Immunology, 2008, 181, 2036-2043.	0.8	106
35	Mucosal interplay among commensal and pathogenic bacteria: Lessons from flagellin and Tollâ€like receptor 5. FEBS Letters, 2006, 580, 2976-2984.	2.8	66
36	Polarized distribution of inducible nitric oxide synthase regulates activity in intestinal epithelial cells. FEBS Journal, 2005, 272, 444-453.	4.7	19

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37	Changes in the transcriptional profile of transporters in the intestine along the anterior-posterior and crypt-villus axes. BMC Genomics, 2005, 6, 69.	2.8	49
38	Novel Markers of the Human Follicleâ€"Associated Epithelium Identified by Genomic Profiling and Microdissection. Gastroenterology, 2005, 129, 321-327.	1.3	49
39	How the Gut Links Innate and Adaptive Immunity. Annals of the New York Academy of Sciences, 2004, 1029, 16-21.	3.8	27
40	Lymphotoxin $\hat{l}^2$ receptor signaling induces the chemokine CCL20 in intestinal epithelium. Gastroenterology, 2004, 127, 213-223.	1.3	89
41	Bacterial flagellins: mediators of pathogenicity and host immune responses in mucosa. Trends in Microbiology, 2004, 12, 509-517.	7.7	422
42	Fractionation of secalins and hordeins by preparative electrophoresis at acid pH. European Food Research and Technology, 2002, 214, 198-201.	3.3	1
43	Analysis of the Effects of Heat Treatment on Gliadin Immunochemical Quantification Using a Panel of Anti-prolamin Antibodies. Journal of Agricultural and Food Chemistry, 2001, 49, 5719-5726.	5.2	24
44	Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. Food and Agricultural Immunology, 2000, 12, 41-52.	1.4	6
45	Preparative Fractionation of Gliadins by Electrophoresis at pH 3.1 (A-PAGE). Journal of Agricultural and Food Chemistry, 1999, 47, 3243-3247.	5.2	17
46	Analysis of Anti-Gliadin Antibodies by Immunoblot Analysis and Enzyme-Linked Immunosorbent Assay Using Gliadin Fractions As Antigens. Journal of Pediatric Gastroenterology and Nutrition, 1999, 29, 171-177.	1.8	6
47	Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. Food and Agricultural Immunology, 1997, 9, 135-139.	1.4	3
48	Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. Journal of Agricultural and Food Chemistry, 1996, 44, 3793-3798.	5.2	31
49	Influence of thermal treatment of food on the immunochemical quantification of Gliadin. Food and Agricultural Immunology, 1996, 8, 195-203.	1.4	16