Michael J Miller

List of Publications by Year
in descending order

60 papers	2,290 citations	331259 21 h-index	214527 47 g-index
60 all docs	60 docs citations	60 times ranked	3757 citing authors

#	Article	IF	Citations
1	The health benefits of dietary fiber: Beyond the usual suspects of type 2 diabetes mellitus, cardiovascular disease and colon cancer. Metabolism: Clinical and Experimental, 2012, 61, 1058-1066.	1.5	426
2	Lactobacillus Adhesion to Mucus. Nutrients, 2011, 3, 613-636.	1.7	249
3	Human milk oligosaccharide consumption by probiotic and human-associated bifidobacteria and lactobacilli. Journal of Dairy Science, 2017, 100, 7825-7833.	1.4	152
4	Human milk oligosaccharides shorten rotavirus-induced diarrhea and modulate piglet mucosal immunity and colonic microbiota. ISME Journal, 2014, 8, 1609-1620.	4.4	129
5	Galacto-oligosaccharides may directly enhance intestinal barrier function through the modulation of goblet cells. Molecular Nutrition and Food Research, 2015, 59, 566-573.	1.5	105
6	Broccoli consumption affects the human gastrointestinal microbiota. Journal of Nutritional Biochemistry, 2019, 63, 27-34.	1.9	98
7	Myrosinase-dependent and â€“independent formation and control of isothiocyanate products of glucosinolate hydrolysis. Frontiers in Plant Science, 2015, 6, 831.	1.7	90
8	Pathogens of Interest to the Pork Industry: A Review of Research on Interventions to Assure Food Safety. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 183-217.	5.9	85
9	Invited review: Advances in nisin use for preservation of dairy products. Journal of Dairy Science, 2020, 103, 2041-2052.	1.4	78
10	Prebiotic Galactooligosaccharide Metabolism by Probiotic Lactobacilli and Bifidobacteria. Journal of Agricultural and Food Chemistry, 2017, 65, 4184-4192.	2.4	70
11	Glucoraphanin hydrolysis by microbiota in the rat cecum results in sulforaphane absorption. Food and Function, 2010, 1, 161.	2.1	69
12	Prebiotics and Bioactive Milk Fractions Affect Gut Development, Microbiota, and Neurotransmitter Expression in Piglets. Journal of Pediatric Gastroenterology and Nutrition, 2016, 63, 688-697.	0.9	60
13	Antimicrobial behavior of phage endolysin PlyP100 and its synergy with nisin to control Listeria monocytogenes in Queso Fresco. Food Microbiology, 2018, 72, 128-134.	2.1	59
14	Dietary Broccoli Alters Rat Cecal Microbiota to Improve Glucoraphanin Hydrolysis to Bioactive Isothiocyanates. Nutrients, 2017, 9, 262.	1.7	58
15	In Vitro Impact of Human Milk Oligosaccharides on Enterobacteriaceae Growth. Journal of Agricultural and Food Chemistry, 2015, 63, 3295-3302.	2.4	51
16	Hot topic: Antilisterial activity by endolysin PlyP100 in fresh cheese. Journal of Dairy Science, 2017, 100, 2482-2487.	1.4	37
17	Use of a miniature laboratory fresh cheese model for investigating antimicrobial activities. Journal of Dairy Science, 2015, 98, 8515-8524.	1.4	33
18	Invited review: Hispanic-style cheeses and their association with Listeria monocytogenes. Journal of Dairy Science, 2017, 100, 2421-2432.	1.4	31

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19	Catechin supplemented in a FOS diet induces weight loss by altering cecal microbiota and gene expression of colonic epithelial cells. Food and Function, 2018, 9, 2962-2969.	2.1	29
20	Molecular weight distribution and fermentation of mechanically pre-treated konjac enzymatic hydrolysates. Carbohydrate Polymers, 2017, 159, 58-65.	5.1	26
21	Encapsulation of probiotics in whey protein isolate and modified huauzontle's starch: An approach to avoid fermentation and stabilize polyphenol compounds in a ready-to-drink probiotic green tea. LWT - Food Science and Technology, 2020, 124, 109131.	2.5	26
22	Recent advances in CRISPRâ€based systems for the detection of foodborne pathogens. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3010-3029.	5.9	23
23	Characterization of the Intestinal Lactobacilli Community following Galactooligosaccharides and Polydextrose Supplementation in the Neonatal Piglet. PLoS ONE, 2015, 10, e0135494.	1.1	21
24	Cronobacter sakazakii ATCC 29544 Autoaggregation Requires FliC Flagellation, Not Motility. Frontiers in Microbiology, 2017, 8, 301.	1.5	21
25	Co-assembly of nisin and zein in microfluidics for enhanced antilisterial activity in Queso Fresco. LWT - Food Science and Technology, 2019, 111, 355-362.	2.5	21
26	Development of a High-Efficiency Transformation Method and Implementation of Rational Metabolic Engineering for the Industrial Butanol Hyperproducer Clostridium saccharoperbutylacetonicum Strain N1-4. Applied and Environmental Microbiology, 2017, 83, .	1.4	19
27	A dynamic regression analysis tool for quantitative assessment of bacterial growth written in Python. Journal of Microbiological Methods, 2017, 132, 83-85.	0.7	18
28	Identification of lactose phosphotransferase systems in Lactobacillus gasseri ATCC 33323 required for lactose utilization. Microbiology (United Kingdom), 2012, 158, 944-952.	0.7	17
29	Creative lysins: Listeria and the engineering of antimicrobial enzymes. Current Opinion in Biotechnology, 2016, 37, 88-96.	3.3	17
30	Lightly Cooked Broccoli Is as Effective as Raw Broccoli in Mitigating Dextran Sulfate Sodium-Induced Colitis in Mice. Nutrients, 2018, 10, 748.	1.7	15
31	Glutathione Utilization in Lactobacillus fermentum CECT 5716. Journal of Agricultural and Food Chemistry, 2018, 66, 12651-12656.	2.4	14
32	Yeast Derived LysA2 Can Control Bacterial Contamination in Ethanol Fermentation. Viruses, 2018, 10, 281.	1.5	13
33	Milk Fat Globule Membrane Protects Lactobacillus rhamnosus GG from Bile Stress by Regulating Exopolysaccharide Production and Biofilm Formation. Journal of Agricultural and Food Chemistry, 2020, 68, 6646-6655.	2.4	12
34	Efficacy of nisin derivatives with improved biochemical characteristics, alone and in combination with endolysin PlyP100 to control Listeria monocytogenes in laboratory-scale Queso Fresco. Food Microbiology, 2021, 94, 103668.	2.1	12
35	Commercial kefir products assessed for label accuracy of microbial composition and density. JDS Communications, 2021, 2, 87-91.	0.5	12
36	Supplementation of Yeast Cell Wall Fraction Tends to Improve Intestinal Health in Adult Dogs Undergoing an Abrupt Diet Transition. Frontiers in Veterinary Science, 2020, 7, 597939.	0.9	11

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37	Biomarkers of Broccoli Consumption: Implications for Glutathione Metabolism and Liver Health. Nutrients, 2020, 12, 2514.	1.7	11
38	Evaluation of combinations of nisin, lauric arginate, and Îµ-polylysine to control Listeria monocytogenes in queso fresco. Journal of Dairy Science, 2020, 103, 11152-11162.	1.4	10
39	Microbial analysis of commercially available US Queso Fresco. Journal of Dairy Science, 2018, 101, 7736-7745.	1.4	9
40	Assessment of commercial companion animal kefir products for label accuracy of microbial composition and quantity. Journal of Animal Science, 2020, 98, .	0.2	9
41	Glucoraphanin is hydrolyzed by lactobacilli in vitro and rat cecal microbiota in vitro and in situ.. FASEB Journal, 2009, 23, 561.4.	0.2	6
42	Enabling Cost-Effective Screening for Antimicrobials against Listeria monocytogenes in Ham. Journal of Food Protection, 2021, 84, 802-810.	0.8	6
43	Fabrication of zein-modified starch nanoparticle complexes via microfluidic chip and encapsulation of nisin. Current Research in Food Science, 2022, 5, 1110-1117.	2.7	6
44	Draft Genome Sequence of Lactobacillus crispatus JCM5810, Which Can Reduce Campylobacter jejuni Colonization in Chicken Intestine. Genome Announcements, 2016, 4, .	0.8	5
45	Glycan-specific whole cell affinity chromatography: A versatile microbial adhesion platform. MethodsX, 2014, 1, 244-250.	0.7	4
46	HM2-phage resistant solventogenic Clostridium saccharoperbutylacetonicum N1-4 shows increased exopolysaccharide production. FEMS Microbiology Letters, 2017, 364, .	0.7	4
47	Enzymatic hydrolysis and fermentation of soy flour to produce ethanol and soy protein concentrate with increased polyphenols. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 379-391.	0.8	3
48	Is Bitterness Only a Taste? The Expanding Area of Health Benefits of Brassica Vegetables and Potential for Bitter Taste Receptors to Support Health Benefits. Nutrients, 2022, 14, 1434.	1.7	3
49	Non-Destructive Luminescence-Based Screening Tool for Listeria monocytogenes Growth on Ham. Foods, 2020, 9, 1700.	1.9	2
50	Lytic characterization and application of listerial endolysins PlyP40 and PlyPSA in queso fresco. JDS Communications, 2021, 2, 47-50.	0.5	2
51	Nisin incorporation enhances the inactivation of lactic acid bacteria during the acid wash step of bioethanol production from sugarcane juice. Letters in Applied Microbiology, 2019, 69, 50-56.	1.0	1
52	Direct modulation of goblet cell function by galactoâ€oligosaccharides. FASEB Journal, 2013, 27, lb388.	0.2	1
53	Effect of antimicrobial treatments applied individually and in combination on the growth of Listeria monocytogenes in Queso Fresco at 3 different temperatures. JDS Communications, 2022, 3, 307-311.	0.5	1
54	Draft Genome Sequence of the Murine Bacterial Isolate Lactobacillus murinus EF-1. Genome Announcements, 2017, 5, .	0.8	0

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55	Designing asynchronous online fermentation science materials including using a home fermented foods project to engage online learners. Journal of Food Science Education, 2021, 20, 57-62.	1.0	0
56	The addition of polydextrose and galactooligosaccharide to formula does not affect barrier function or bacterial translocation in neonatal piglets. FASEB Journal, 2009, 23, LB479.	0.2	0
57	Rat faecal microbiota composition associated with diet and phenotype. FASEB Journal, 2009, 23, 914.9.	0.2	0
58	Impacts of Piglet Age and Route of Delivery on Ileal Lactobacillus Diversity. FASEB Journal, 2009, 23, 903.1.	0.2	0
59	Development of a piglet model of neonatal systemic Staphylococcus aureus infection. FASEB Journal, 2013, 27, 1083.2.	0.2	0
60	Recent Advances in Listeria Mitigation for Queso Fresco. ACS Food Science & Technology, 0, , .	1.3	0