Clara G De Los Reyes GavilÃ¡n

List of Publications by Year
in descending order

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168 papers	11,920 citations	20817 60 h-index	30087 103 g-index
169 all docs	169 docs citations	169 times ranked	12756 citing authors

#	Article	IF	Citations
1	Intestinal Short Chain Fatty Acids and their Link with Diet and Human Health. Frontiers in Microbiology, 2016, 7, 185.	3.5	1,443
2	Antibiotic resistance in probiotic bacteria. Frontiers in Microbiology, 2013, 4, 202.	3.5	417
3	Intestinal microbiota in health and disease: Role of bifidobacteria in gut homeostasis. World Journal of Gastroenterology, 2014, 20, 15163.	3.3	390
4	Establishment and development of intestinal microbiota in preterm neonates. FEMS Microbiology Ecology, 2012, 79, 763-772.	2.7	365
5	Intestinal Microbiota Development in Preterm Neonates and EffectÂofÂPerinatal Antibiotics. Journal of Pediatrics, 2015, 166, 538-544.	1.8	329
6	Establishment and development of lactic acid bacteria and bifidobacteria microbiota in breast-milk and the infant gut. Anaerobe, 2010, 16, 307-310.	2.1	271
7	Enhanced butyrate formation by cross-feeding betweenFaecalibacterium prausnitziiandBifidobacterium adolescentis. FEMS Microbiology Letters, 2015, 362, fnv176.	1.8	250
8	Inulin-type fructans modulate intestinal Bifidobacterium species populations and decrease fecal short-chain fatty acids in obese women. Clinical Nutrition, 2015, 34, 501-507.	5.0	220
9	Exopolysaccharides Produced by Probiotic Strains Modify the Adhesion of Probiotics and Enteropathogens to Human Intestinal Mucus. Journal of Food Protection, 2006, 69, 2011-2015.	1.7	201
10	Exopolysaccharides Produced by Intestinal Bifidobacterium Strains Act as Fermentable Substrates for Human Intestinal Bacteria. Applied and Environmental Microbiology, 2008, 74, 4737-4745.	3.1	197
11	Viability and diversity of probiotic Lactobacillus and Bifidobacterium populations included in commercial fermented milks. Food Research International, 2004, 37, 839-850.	6.2	192
12	Nutrition and the gut microbiome in the elderly. Gut Microbes, 2017, 8, 82-97.	9.8	191
13	Proteomic Analysis of Global Changes in Protein Expression during Bile Salt Exposure of Bifidobacterium longum NCIMB 8809. Journal of Bacteriology, 2005, 187, 5799-5808.	2.2	182
14	Mucin Degradation by Bifidobacterium Strains Isolated from the Human Intestinal Microbiota. Applied and Environmental Microbiology, 2008, 74, 1936-1940.	3.1	180
15	Low-pH Adaptation and the Acid Tolerance Response of Bifidobacterium longum Biotype longum. Applied and Environmental Microbiology, 2007, 73, 6450-6459.	3.1	173
16	Impact of intrapartum antimicrobial prophylaxis upon the intestinal microbiota and the prevalence of antibiotic resistance genes in vaginally delivered full-term neonates. Microbiome, 2017, 5, 93.	11.1	165
17	A Lactobacillus helveticus -Specific DNA Probe Detects Restriction Fragment Length Polymorphisms in This Species. Applied and Environmental Microbiology, 1992, 58, 3429-3432.	3.1	163
18	Immune Modulation Capability of Exopolysaccharides Synthesised by Lactic Acid Bacteria and Bifidobacteria. Probiotics and Antimicrobial Proteins, 2012, 4, 227-237.	3.9	156

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19	Exopolysaccharides produced by Bifidobacterium longum IPLA E44 and Bifidobacterium animalis subsp. lactis IPLA R1 modify the composition and metabolic activity of human faecal microbiota in pH-controlled batch cultures. International Journal of Food Microbiology, 2009, 135, 260-267.	4.7	143
20	Shaping the Metabolism of Intestinal Bacteroides Population through Diet to Improve Human Health. Frontiers in Microbiology, 2017, 8, 376.	3.5	140
21	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. Critical Reviews in Food Science and Nutrition, 2016, 56, 1440-1453.	10.3	139
22	Molecular Characterization of Intrinsic and Acquired Antibiotic Resistance in Lactic Acid Bacteria and Bifidobacteria. Journal of Molecular Microbiology and Biotechnology, 2008, 14, 6-15.	1.0	137
23	An Overview on Fecal Branched Short-Chain Fatty Acids Along Human Life and as Related With Body Mass Index: Associated Dietary and Anthropometric Factors. Frontiers in Microbiology, 2020, 11, 973.	3.5	126
24	Effect of the adaptation to high bile salts concentrations on glycosidic activity, survival at low PH and cross-resistance to bile salts in Bifidobacterium. International Journal of Food Microbiology, 2004, 94, 79-86.	4.7	125
25	Adaptation and Response of Bifidobacterium animalis subsp. lactis to Bile: a Proteomic and Physiological Approach. Applied and Environmental Microbiology, 2007, 73, 6757-6767.	3.1	125
26	The human intestinal microbiome at extreme ages of life. Dietary intervention as a way to counteract alterations. Frontiers in Genetics, 2014, 5, 406.	2.3	124
27	Production of exopolysaccharides by Lactobacillus and Bifidobacterium strains of human origin, and metabolic activity of the producing bacteria in milk. Journal of Dairy Science, 2009, 92, 4158-4168.	3.4	113
28	Resistant starch can improve insulin sensitivity independently of the gut microbiota. Microbiome, 2017, 5, 12.	11.1	113
29	Age-Associated Changes in Gut Microbiota and Dietary Components Related with the Immune System in Adulthood and Old Age: A Cross-Sectional Study. Nutrients, 2019, 11, 1765.	4.1	113
30	Characterization and in vitro properties of potentially probiotic Bifidobacterium strains isolated from breast-milk. International Journal of Food Microbiology, 2011, 149, 28-36.	4.7	109
31	Impact of Prematurity and Perinatal Antibiotics on the Developing Intestinal Microbiota: A Functional Inference Study. International Journal of Molecular Sciences, 2016, 17, 649.	4.1	109
32	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. PLoS ONE, 2015, 10, e0131009.	2.5	109
33	Evaluation of the functional potential of Weissella and Lactobacillus isolates obtained from Nigerian traditional fermented foods and cow's intestine. International Journal of Food Microbiology, 2011, 147, 97-104.	4.7	108
34	Impact on Human Health of Microorganisms Present in Fermented Dairy Products: An Overview. BioMed Research International, 2015, 2015, 1-13.	1.9	107
35	Exopolysaccharide-producing Bifidobacterium strains elicit different in vitro responses upon interaction with human cells. Food Research International, 2012, 46, 99-107.	6.2	102
36	Bile Affects the Synthesis of Exopolysaccharides by Bifidobacterium animalis. Applied and Environmental Microbiology, 2009, 75, 1204-1207.	3.1	100

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37	Purification and Functional Characterization of a Novel Î±- l -Arabinofuranosidase from Bifidobacterium longum B667. Applied and Environmental Microbiology, 2003, 69, 5096-5103.	3.1	99
38	Intestinal Dysbiosis Is Associated with Altered Short-Chain Fatty Acids and Serum-Free Fatty Acids in Systemic Lupus Erythematosus. Frontiers in Immunology, 2017, 8, 23.	4.8	95
39	How do bifidobacteria counteract environmental challenges? Mechanisms involved and physiological consequences. Genes and Nutrition, 2011, 6, 307-318.	2.5	94
40	Exopolysaccharides produced by Lactobacillus and Bifidobacterium strains abrogate in vitro the cytotoxic effect of bacterial toxins on eukaryotic cells. Journal of Applied Microbiology, 2010, 109, 2079-2086.	3.1	89
41	Deconjugation and bile salts hydrolase activity by Bifidobacterium strains with acquired resistance to bile. International Dairy Journal, 2006, 16, 850-855.	3.0	87
42	Cell envelope changes inBifidobacterium animalisssp.lactisas a response to bile. FEMS Microbiology Letters, 2007, 274, 316-322.	1.8	85
43	The F₁F₀â€ATPase of Bifidobacterium animalis is involved in bile tolerance. Environmental Microbiology, 2006, 8, 1825-1833.	3.8	83
44	The cell-envelope proteome of Bifidobacterium longum in an in vitro bile environment. Microbiology (United Kingdom), 2009, 155, 957-967.	1.8	82
45	Interactions between Bifidobacterium and Bacteroides Species in Cofermentations Are Affected by Carbon Sources, Including Exopolysaccharides Produced by Bifidobacteria. Applied and Environmental Microbiology, 2013, 79, 7518-7524.	3.1	82
46	Fermented Dairy Foods: Impact on Intestinal Microbiota and Health-Linked Biomarkers. Frontiers in Microbiology, 2019, 10, 1046.	3.5	79
47	Inside the adaptation process of Lactobacillus delbrueckii subsp. lactis to bile. International Journal of Food Microbiology, 2010, 142, 132-141.	4.7	78
48	Early microbiota, antibiotics and health. Cellular and Molecular Life Sciences, 2018, 75, 83-91.	5.4	76
49	Screening of Exopolysaccharide-Producing Lactobacillus and Bifidobacterium Strains Isolated from the Human Intestinal Microbiota. Applied and Environmental Microbiology, 2007, 73, 4385-4388.	3.1	75
50	Two Different Tetracycline Resistance Mechanisms, Plasmid-Carried tet (L) and Chromosomally Located Transposon-Associated tet (M), Coexist in Lactobacillus sakei Rits 9. Applied and Environmental Microbiology, 2008, 74, 1394-1401.	3.1	75
51	Pilot Study of Diet and Microbiota: Interactive Associations of Fibers and Polyphenols with Human Intestinal Bacteria. Journal of Agricultural and Food Chemistry, 2014, 62, 5330-5336.	5.2	75
52	Free Fatty Acids Profiles Are Related to Gut Microbiota Signatures and Short-Chain Fatty Acids. Frontiers in Immunology, 2017, 8, 823.	4.8	75
53	Facultative to strict anaerobes ratio in the preterm infant microbiota. Gut Microbes, 2012, 3, 583-588.	9.8	73
54	Competitive exclusion of enteropathogens from human intestinal mucus by Bifidobacterium strains with acquired resistance to bile â€" A preliminary study. International Journal of Food Microbiology, 2007, 113, 228-232.	4.7	71

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55	Characterisation of a Bifidobacterium strain with acquired resistance to cholateâ€"A preliminary study. International Journal of Food Microbiology, 2003, 82, 191-198.	4.7	66
56	Bile-Inducible Efflux Transporter from Bifidobacterium longum NCC2705, Conferring Bile Resistance. Applied and Environmental Microbiology, 2009, 75, 3153-3160.	3.1	66
57	Safety and intestinal microbiota modulation by the exopolysaccharide-producing strains Bifidobacterium animalis IPLA R1 and Bifidobacterium longum IPLA E44 orally administered to Wistar rats. International Journal of Food Microbiology, 2011, 144, 342-351.	4.7	66
58	A Bile Salt-Resistant Derivative of Bifidobacterium animalis Has an Altered Fermentation Pattern When Grown on Glucose and Maltose. Applied and Environmental Microbiology, 2005, 71, 6564-6570.	3.1	65
59	Microbial Targets for the Development of Functional Foods Accordingly with Nutritional and Immune Parameters Altered in the Elderly. Journal of the American College of Nutrition, 2013, 32, 399-406.	1.8	65
60	Adherence to a Mediterranean Diet Influences the Fecal Metabolic Profile of Microbial-Derived Phenolics in a Spanish Cohort of Middle-Age and Older People. Journal of Agricultural and Food Chemistry, 2017, 65, 586-595.	5.2	63
61	Genetic Basis of Tetracycline Resistance in Bifidobacterium animalis subsp. lactis. Applied and Environmental Microbiology, 2010, 76, 3364-3369.	3.1	61
62	Ability of Bifidobacterium strains with acquired resistance to bile to adhere to human intestinal mucus. International Journal of Food Microbiology, 2005, 101, 341-346.	4.7	60
63	Deep 16S rRNA metagenomics and quantitative PCR analyses of the premature infant fecal microbiota. Anaerobe, 2012, 18, 378-380.	2.1	60
64	Probiotic fermented milks: Present and future. International Journal of Dairy Technology, 2009, 62, 472-483.	2.8	57
65	Preservation of the Microbiological and Biochemical Quality of Raw Milk by Carbon Dioxide Addition: A Pilot-Scale Study. Journal of Food Protection, 1996, 59, 502-508.	1.7	53
66	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. Journal of Dairy Research, 2009, 76, 317-325.	1.4	53
67	Xenobiotics Formed during Food Processing: Their Relation with the Intestinal Microbiota and Colorectal Cancer. International Journal of Molecular Sciences, 2019, 20, 2051.	4.1	53
68	Long-Term Coffee Consumption is Associated with Fecal Microbial Composition in Humans. Nutrients, 2020, 12, 1287.	4.1	53
69	Technological and probiotic selection criteria of a bile-adapted Bifidobacterium animalis subsp. lactis strain. International Dairy Journal, 2010, 20, 800-805.	3.0	52
70	Bacteroides fragilis metabolises exopolysaccharides produced by bifidobacteria. BMC Microbiology, 2016, 16, 150.	3.3	48
71	Characteristics of carbonated fermented milk and survival of probiotic bacteria. International Dairy Journal, 2000, 10, 213-220.	3.0	47
72	Assessment of intestinal microbiota of full-term breast-fed infants from two different geographical locations. Early Human Development, 2011, 87, 511-513.	1.8	47

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73	Proteomics of stress response in Bifidobacterium. Frontiers in Bioscience - Landmark, 2008, Volume, 6905.	3.0	45
74	Assessment of intestinal microbiota modulation ability of Bifidobacterium strains in inÂvitro fecal batch cultures from preterm neonates. Anaerobe, 2013, 19, 9-16.	2.1	45
75	Fecal microbiota profile in a group of myasthenia gravis patients. Scientific Reports, 2018, 8, 14384.	3.3	45
76	Different metabolic features of Bacteroides fragilis growing in the presence of glucose and exopolysaccharides of bifidobacteria. Frontiers in Microbiology, 2015, 6, 825.	3.5	44
77	Microbiome: Effects of Ageing and Diet. Current Issues in Molecular Biology, 2020, 36, 33-62.	2.4	42
78	Adhesion of bile-adapted Bifidobacterium strains to the HT29-MTX cell line is modified after sequential gastrointestinal challenge simulated in vitro using human gastric and duodenal juices. Research in Microbiology, 2011, 162, 514-519.	2.1	40
79	Role of Bifidobacteria on Infant Health. Microorganisms, 2021, 9, 2415.	3.6	40
80	Molecular Clues To Understand the Aerotolerance Phenotype of Bifidobacterium animalis subsp. lactis. Applied and Environmental Microbiology, 2012, 78, 644-650.	3.1	39
81	Coculture of Bifidobacterium longum and Bifidobacterium breve alters their protein expression profiles and enzymatic activities. International Journal of Food Microbiology, 2009, 133, 148-153.	4.7	37
82	C-section and the Neonatal Gut Microbiome Acquisition: Consequences for Future Health. Annals of Nutrition and Metabolism, 2018, 73, 17-23.	1.9	37
83	Different Intestinal Microbial Profile in Over-Weight and Obese Subjects Consuming a Diet with Low Content of Fiber and Antioxidants. Nutrients, 2017, 9, 551.	4.1	36
84	Intestinal Microbiota and Weight-Gain in Preterm Neonates. Frontiers in Microbiology, 2017, 8, 183.	3.5	35
85	Functional Effects of EPS-Producing Bifidobacterium Administration on Energy Metabolic Alterations of Diet-Induced Obese Mice. Frontiers in Microbiology, 2019, 10, 1809.	3.5	35
86	Evidence for a Plasmid-Linked Restriction-Modification System in Lactobacillus helveticus. Applied and Environmental Microbiology, 1990, 56, 3412-3419.	3.1	35
87	Two membrane proteins from Bifidobacterium breve UCC2003 constitute an ABC-type multidrug transporter. Microbiology (United Kingdom), 2006, 152, 3497-3505.	1.8	34
88	Quality of plain yoghurt made from refrigerated and CO2-treated milk. Food Research International, 2003, 36, 43-48.	6.2	32
89	Bile-resistant derivatives obtained from non-intestinal dairy lactobacilli. International Dairy Journal, 2008, 18, 377-385.	3.0	32
90	Immune Modulating Capability of Two Exopolysaccharide-ProducingBifidobacteriumStrains in a Wistar Rat Model. BioMed Research International, 2014, 2014, 1-9.	1.9	32

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91	Bacterial and Eukaryotic Phosphoketolases: Phylogeny, Distribution and Evolution. Journal of Molecular Microbiology and Biotechnology, 2010, 18, 37-51.	1.0	31
92	A Preliminary Analysis of Bifidobacterium longum Exported Proteins by Two-Dimensional Electrophoresis. Journal of Molecular Microbiology and Biotechnology, 2008, 14, 74-79.	1.0	30
93	Supplementation with grape pomace in healthy women: Changes in biochemical parameters, gut microbiota and related metabolic biomarkers. Journal of Functional Foods, 2018, 45, 34-46.	3.4	29
94	In Vitro Evaluation of Different Prebiotics on the Modulation of Gut Microbiota Composition and Function in Morbid Obese and Normal-Weight Subjects. International Journal of Molecular Sciences, 2020, 21, 906.	4.1	29
95	Isolation and Characterization of Temperate and Virulent Bacteriophages of Lactobacillus plantarum. Journal of Dairy Science, 1995, 78, 741-750.	3.4	28
96	A bileâ€inducible membrane protein mediates bifidobacterial bile resistance. Microbial Biotechnology, 2012, 5, 523-535.	4.2	28
97	Early-Life Development of the Bifidobacterial Community in the Infant Gut. International Journal of Molecular Sciences, 2021, 22, 3382.	4.1	28
98	Polymorphism of Listeria monocytogenes and Listeria innocua strains isolated from short-ripened cheeses. Journal of Applied Microbiology, 1998, 84, 255-262.	3.1	27
99	Characterization of Exopolysaccharides Produced by Bifidobacterium longum NB667 and Its Cholate-Resistant Derivative Strain IPLA B667dCo. Journal of Agricultural and Food Chemistry, 2012, 60, 1028-1035.	5.2	26
100	Red Wine Consumption Is Associated with Fecal Microbiota and Malondialdehyde in a Human Population. Journal of the American College of Nutrition, 2015, 34, 135-141.	1.8	26
101	In vitro evaluation of the impact of human background microbiota on the response to Bifidobacterium strains and fructo-oligosaccharides. British Journal of Nutrition, 2013, 110, 2030-2036.	2.3	25
102	Could Fecal Phenylacetic and Phenylpropionic Acids Be Used as Indicators of Health Status?. Journal of Agricultural and Food Chemistry, 2018, 66, 10438-10446.	5.2	25
103	Exploring the interactions between serum free fatty acids and fecal microbiota in obesity through a machine learning algorithm. Food Research International, 2019, 121, 533-541.	6.2	25
104	Induction of Î±-l-arabinofuranosidase activity by monomeric carbohydrates in Bifidobacterium longum and ubiquity of encoding genes. Archives of Microbiology, 2007, 187, 145-153.	2.2	24
105	Evaluation of the ability of Bifidobacterium longum to metabolize human intestinal mucus. FEMS Microbiology Letters, 2011, 314, 125-130.	1.8	24
106	Comparison of Different Dietary Indices as Predictors of Inflammation, Oxidative Stress and Intestinal Microbiota in Middle-Aged and Elderly Subjects. Nutrients, 2020, 12, 3828.	4.1	24
107	Influence of Carbon Dioxide Addition to Raw Milk on Microbial Levels and Some Fat-Soluble Vitamin Contents of Raw and Pasteurized Milk. Journal of Agricultural and Food Chemistry, 1998, 46, 1552-1555.	5.2	23
108	Mosaic-Like Sequences Containing Transposon, Phage, and Plasmid Elements among Listeria monocytogenes Plasmids. Applied and Environmental Microbiology, 2010, 76, 4851-4857.	3.1	21

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109	Macrolide Resistance Mediated by a Bifidobacterium breve Membrane Protein. Antimicrobial Agents and Chemotherapy, 2005, 49, 4379-4381.	3.2	20
110	Some Chemical and Bacteriological Characteristics of Regional Cheeses from Asturias, Spain. Journal of Food Protection, 1996, 59, 509-515.	1.7	19
111	Insights into the Ropy Phenotype of the Exopolysaccharide-Producing Strain Bifidobacterium animalis subsp. lactis A1dOxR. Applied and Environmental Microbiology, 2013, 79, 3870-3874.	3.1	19
112	Impact of Extreme Obesity and Dietâ€Induced Weight Loss on the Fecal Metabolome and Gut Microbiota. Molecular Nutrition and Food Research, 2021, 65, e2000030.	3.3	19
113	Acquisition of Bile Salt Resistance Promotes Antibiotic Susceptibility Changes in Bifidobacterium. Journal of Food Protection, 2005, 68, 1916-1919.	1.7	18
114	Technological characterization and survival of the exopolysaccharide-producing strain Lactobacillus delbrueckii subsp. lactis 193 and its bile-resistant derivative 193+ in simulated gastric and intestinal juices. Journal of Dairy Research, 2011, 78, 357-364.	1.4	18
115	Bioactive compounds from regular diet and faecal microbial metabolites. European Journal of Nutrition, 2018, 57, 487-497.	3.9	18
116	Controlled Gene Expression in Bifidobacteria by Use of a Bile-Responsive Element. Applied and Environmental Microbiology, 2012, 78, 581-585.	3.1	17
117	Selection of potential probiotic bifidobacteria and prebiotics for elderly by using in vitro faecal batch cultures. European Food Research and Technology, 2017, 243, 157-165.	3.3	17
118	Characterization of plasmids from Listeria monocytogenes and Listeria innocua strains isolated from short-ripened cheeses. International Journal of Food Microbiology, 1998, 39, 231-236.	4.7	16
119	Afuegaâ€™l Pitu Cheese Quality: Carbon Dioxide Addition to Refrigerated Milk in Acid-coagulated Cheesemaking. International Dairy Journal, 1998, 8, 951-958.	3.0	16
120	Phenotypic characterization of Listeria monocytogenes and Listeria innocua strains isolated from short-ripened cheeses. Food Microbiology, 2000, 17, 461-467.	4.2	16
121	Development of probiotic products for nutritional requirements of specific human populations. Engineering in Life Sciences, 2012, 12, 368-376.	3.6	16
122	The establishment of the infant intestinal microbiome is not affected by rotavirus vaccination. Scientific Reports, 2015, 4, 7417.	3.3	15
123	Influence of 2â€²-Fucosyllactose on the Microbiota Composition and Metabolic Activity of Fecal Cultures from Breastfed and Formula-Fed Infants at Two Months of Age. Microorganisms, 2021, 9, 1478.	3.6	15
124	Ubiquity and diversity of multidrug resistance genes inLactococcus lactisstrains isolated between 1936 and 1995. FEMS Microbiology Letters, 2006, 263, 21-25.	1.8	14
125	Production of immune response mediators by HT-29 intestinal cell-lines in the presence of Bifidobacterium-treated infant microbiota. Beneficial Microbes, 2015, 6, 543-552.	2.4	14
126	A body weight loss- and health-promoting gut microbiota is established after bariatric surgery in individuals with severe obesity. Journal of Pharmaceutical and Biomedical Analysis, 2021, 193, 113747.	2.8	14

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127	Acquired resistance to bile increases fructose-6-phosphate phosphoketolase activity in Bifidobacterium. FEMS Microbiology Letters, 2004, 235, 35-41.	1.8	14
128	Susceptibility of Listeria monocytogenes and Listeria innocua strains isolated from short-ripened cheeses to some antibiotics and heavy metal salts. Food Microbiology, 2001, 18, 67-73.	4.2	13
129	Manufacture of Spanish hard cheeses from CO2-treated milk. Food Research International, 2002, 35, 681-690.	6.2	13
130	Inhibition of Bacillus cereus growth in carbonated fermented bifidus milk. Food Microbiology, 2003, 20, 519-526.	4.2	13
131	Spontaneous Lactobacillus delbrueckii phage-resistant mutants with acquired bile tolerance. International Journal of Food Microbiology, 2007, 119, 236-242.	4.7	13
132	Exopolysaccharides produced by lactic acid bacteria in food and probiotic applications. , 2010, , 885-902.		13
133	Bifidobacterium longum subsp. infantis CECT7210 (B. infantis IM-1Â®) Displays In Vitro Activity against Some Intestinal Pathogens. Nutrients, 2020, 12, 3259.	4.1	13
134	Nutritional regulation of differentiation and synthesis of an exocytoplasmic deoxyriboendonuclease in Streptomyces antibioticus. Microbiology (United Kingdom), 1991, 137, 299-305.	1.8	13
135	Donated Human Milk as a Determinant Factor for the Gut Bifidobacterial Ecology in Premature Babies. Microorganisms, 2020, 8, 760.	3.6	13
136	Bifidobacterium breveIPLA20005 affects in vitro the expression ofhlyandluxSgenes, related to the virulence ofListeria monocytogenesLm23. Canadian Journal of Microbiology, 2018, 64, 215-221.	1.7	12
137	Behavior of Listeria monocytogenes during the Manufacture, Ripening, and Cold Storage of Afuega'l Pitu Cheese. Journal of Food Protection, 1997, 60, 689-693.	1.7	11
138	Effect of bacteria used in food industry on the proliferation and cytokine production of epithelial intestinal cellular lines. Journal of Functional Foods, 2014, 6, 348-355.	3.4	11
139	Role of Microorganisms Present in Dairy Fermented Products in Health and Disease. BioMed Research International, 2015, 2015, 1-2.	1.9	11
140	Evolution of carbohydrate fraction in carbonated fermented milks as affected by Î²-galactosidase activity of starter strains. Journal of Dairy Research, 2002, 69, 125-137.	1.4	10
141	Human cecum content modulates production of extracellular proteins by food and probiotic bacteria. FEMS Microbiology Letters, 2011, 324, 189-194.	1.8	10
142	Glucolytic fingerprinting reveals metabolic groups within the genus Bifidobacterium: an exploratory study. Beneficial Microbes, 2016, 7, 265-273.	2.4	10
143	New players in the relationship between diet and microbiota: the role of macromolecular antioxidant polyphenols. European Journal of Nutrition, 2021, 60, 1403-1413.	3.9	10
144	Levels of Predominant Intestinal Microorganisms in 1 Month-Old Full-Term Babies and Weight Gain during the First Year of Life. Nutrients, 2021, 13, 2412.	4.1	10

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145	Editorial: Insights into Microbeâ€“Microbe Interactions in Human Microbial Ecosystems: Strategies to Be Competitive. Frontiers in Microbiology, 2016, 7, 1508.	3.5	9
146	A proteomic approach towards understanding the cross talk between Bacteroides fragilis and Bifidobacterium longum in coculture. Canadian Journal of Microbiology, 2016, 62, 623-628.	1.7	8
147	In vitro Selection of Probiotics for Microbiota Modulation in Normal-Weight and Severely Obese Individuals: Focus on Gas Production and Interaction With Intestinal Epithelial Cells. Frontiers in Microbiology, 2021, 12, 630572.	3.5	8
148	Effect of Intrapartum Antibiotics Prophylaxis on the Bifidobacterial Establishment within the Neonatal Gut. Microorganisms, 2021, 9, 1867.	3.6	8
149	Effect of acquired resistance to bile salts on enzymatic activities involved in the utilisation of carbohydrates by bifidobacteria. An overview. Dairy Science and Technology, 2005, 85, 113-123.	0.9	8
150	Fatty acids intake and immune parameters in the elderly. Nutricion Hospitalaria, 2013, 28, 474-8.	0.3	8
151	In Vitro Probiotic Modulation of the Intestinal Microbiota and 2â€²Fucosyllactose Consumption in Fecal Cultures from Infants at Two Months of Age. Microorganisms, 2022, 10, 318.	3.6	7
152	Real-time monitoring of HT29 epithelial cells as an in vitro model for assessing functional differences among intestinal microbiotas from different human population groups. Journal of Microbiological Methods, 2018, 152, 210-216.	1.6	6
153	Pilot Study for the Dietary Assessment of Xenobiotics Derived from Food Processing in an Adult Spanish Sample. Foods, 2022, 11, 470.	4.3	6
154	Co-culture affects protein profile and heat tolerance of Lactobacillus delbrueckii subsp. lactis and Bifidobacterium longum. Food Research International, 2013, 54, 1080-1083.	6.2	5
155	Population Dynamics of Some Relevant Intestinal Microbial Groups in Human Fecal Batch Cultures with Added Fermentable Xylooligosaccharides Obtained from Rice Husks. BioResources, 2013, 8, .	1.0	5
156	Impact of probiotics on development and behaviour in Drosophila melanogaster â€“ a potential in vivo model to assess probiotics. Beneficial Microbes, 2019, 10, 179-188.	2.4	5
157	Proteolysis in rennet-coagulated Spanish hard cheeses made from milk preserved by refrigeration and addition of carbon dioxide. Journal of Dairy Research, 2003, 70, 115-122.	1.4	4
158	Production of human growth hormone by Lactococcus lactis. Journal of Bioscience and Bioengineering, 2010, 109, 322-324.	2.2	4
159	Use of Fecal Slurry Cultures to Study In Vitro Effects of Bacteriocins on the Gut Bacterial Populations of Infants. Probiotics and Antimicrobial Proteins, 2020, 12, 1218-1225.	3.9	4
160	Effect of inulin-type fructans and galactooligosaccharides on cultures of Lactobacillus strains isolated in Algeria from camelâ€™s milk and human colostrum. Food Science and Technology International, 2021, 27, 223-233.	2.2	4
161	Intestinal microbiota alterations by dietary exposure to chemicals from food cooking and processing. Application of data science for risk prediction. Computational and Structural Biotechnology Journal, 2021, 19, 1081-1091.	4.1	4
162	Stress Responses of Bifidobacteria. , 2011, , 323-347.		3

#	Article	IF	Citations
163	Intestinal Immunomodulation and Shifts on the Gut Microbiota of BALB/c Mice Promoted by TwoBifidobacteriumandLactobacillusStrains Isolated from Human Samples. BioMed Research International, 2019, 2019, 1-8.	1.9	3
164	Scientific summary of the 3rd International Symposium on Propionibacteria and Bifidobacteria: Dairy and Probiotic Applications. International Journal of Food Microbiology, 2011, 149, 2-3.	4.7	1
165	Effect of an Î±-Tocopherol-Containing Antioxidant Parenteral Emulsion upon Gut Microbiota in Preterm Infants. International Journal of Child Health and Nutrition, 2015, 4, 90-93.	0.1	1
166	Diet and Microbiota in the Elderly. , 2021, , 55-55.		0
167	Microbiome: Effects of Ageing and Diet. , 2019, , .		0
168	Stability of Lactic Acid Bacteria and Bifidobacteria in Foods and Supplements. , 2019, , 337-353.		0