Benjamin E Wolfe

List of Publications by Citations

38 papers	6,564 citations	18 h-index	50 g-index
50 ext. papers	8,648 ext. citations	11.7 avg, IF	5.73 L-index

#	Paper	IF	Citations
38	Diet rapidly and reproducibly alters the human gut microbiome. *Nature*, **2014**, 505, 559-63	50.4	5264
37	Cheese rind communities provide tractable systems for in situ and in vitro studies of microbial diversity. *Cell*, **2014**, 158, 422-433	56.2	328
36	Fermented foods as experimentally tractable microbial ecosystems. *Cell*, **2015**, 161, 49-55	56.2	173
35	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. *Nature Reviews Gastroenterology and Hepatology*, **2021**, 18, 196-208	24.2	90
34	The irreversible loss of a decomposition pathway marks the single origin of an ectomycorrhizal symbiosis. *PLoS ONE*, **2012**, 7, e39597	3.7	82
33	Biotic Interactions Shape the Ecological Distributions of Staphylococcus Species. *MBio*, **2016**, 7,	7.8	71
32	mockrobiota: a Public Resource for Microbiome Bioinformatics Benchmarking. *MSystems*, **2016**, 1,	7.6	55
31	Extensive horizontal gene transfer in cheese-associated bacteria. *ELife*, **2017**, 6,	8.9	53
30	Fungal networks shape dynamics of bacterial dispersal and community assembly in cheese rind microbiomes. *Nature Communications*, **2018**, 9, 336	17.4	48
29	Transposable element dynamics among asymbiotic and ectomycorrhizal Amanita fungi. *Genome Biology and Evolution*, **2014**, 6, 1564-78	3.9	35
28	Amanita thiersii is a saprotrophic fungus expanding its range in the United States. *Mycologia*, **2012**, 104, 22-33	2.4	34
27	Geographically structured host specificity is caused by the range expansions and host shifts of a symbiotic fungus. *ISME Journal*, **2012**, 6, 745-55	11.9	32
26	Multiple Vitamin K Forms Exist in Dairy Foods. *Current Developments in Nutrition*, **2017**, 1, e000638	0.4	31
25	Using Cultivated Microbial Communities To Dissect Microbiome Assembly: Challenges, Limitations, and the Path Ahead. *MSystems*, **2018**, 3,	7.6	24
24	Fecal menaquinone profiles of overweight adults are associated with gut microbiota composition during a gut microbiota-targeted dietary intervention. *American Journal of Clinical Nutrition*, **2015**, 102, 84-93	7	24
23	Strain-Level Diversity Impacts Cheese Rind Microbiome Assembly and Function. *MSystems*, **2020**, 5,	7.6	19
22	Coproporphyrin III Produced by the Bacterium Binds Zinc and Is Upregulated by Fungi in Cheese Rinds. *MSystems*, **2018**, 3,	7.6	19

21	Dietary vitamin K is remodeled by gut microbiota and influences community composition. *Gut Microbes*, **2021**, 13, 1-16	8.8	18
20	The diversity and function of sourdough starter microbiomes. *ELife*, **2021**, 10,	8.9	17
19	Planarian regeneration in space: Persistent anatomical, behavioral, and bacteriological changes induced by space travel. *Regeneration (Oxford, England)*, **2017**, 4, 85-102		16
18	Rapid Phenotypic and Metabolomic Domestication of Wild Molds on Cheese. *MBio*, **2019**, 10,	7.8	16
17	Bacterial-fungal interactions revealed by genome-wide analysis of bacterial mutant fitness. *Nature Microbiology*, **2021**, 6, 87-102	26.6	16
16	Establishment Limitation Constrains the Abundance of Lactic Acid Bacteria in the Napa Cabbage Phyllosphere. *Applied and Environmental Microbiology*, **2019**, 85,	4.8	13
15	Indigo- and indirubin-producing strains of Proteus and Psychrobacter are associated with purple rind defect in a surface-ripened cheese. *Food Microbiology*, **2018**, 76, 543-552	6	11
14	Fungal volatiles mediate cheese rind microbiome assembly. *Environmental Microbiology*, **2020**, 22, 4745-4760	5.1	11
13	The Bacterial Metabolite Indole Inhibits Regeneration of the Planarian Flatworm Dugesia japonica. *IScience*, **2018**, 10, 135-148	6.1	11
12	Broadening Participation in Scientific Conferences during the Era of Social Distancing. *Trends in Microbiology*, **2020**, 28, 949-952	12.4	10
11	Causes and consequences of biotic interactions within microbiomes. *Current Opinion in Microbiology* , **2019**, 50, 35-41	7.9	8
10	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments		8
9	Deconstructing and Reconstructing Cheese Rind Microbiomes for Experiments in Microbial Ecology and Evolution. *Current Protocols in Microbiology*, **2020**, 56, e95	7.1	8
8	Towards an Ecosystem Approach to Cheese Microbiology. *Microbiology Spectrum*, **2013**, 1,	8.9	5
7	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments		2
6	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments		2
5	Rapid phenotypic and metabolomic domestication of wildPenicilliummolds on cheese		2
4	From iron to antibiotics: Identification of conserved bacterial-fungal interactions across diverse partners		1

3	Towards an Ecosystem Approach to Cheese Microbiology311-321		1
2	Defining the role of the polyasparagine repeat domain of the S. cerevisiae transcription factor Azf1p. *PLoS ONE*, **2021**, 16, e0247285	3.7	1
1	American artisan cheese quality and spoilage: A survey of cheesemakersaconcerns and needs. *Journal of Dairy Science*, **2021**, 104, 6283-6294	4	1