

Benjamin E Wolfe

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2488101/benjamin-e-wolfe-publications-by-year.pdf>
Version: 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Defining the role of the polyasparagine repeat domain of the <i>S. cerevisiae</i> transcription factor Azf1p. <i>PLoS ONE</i> , 2021 , 16, e0247285	3.7	1
37	American artisan cheese quality and spoilage: A survey of cheesemakers concerns and needs. <i>Journal of Dairy Science</i> , 2021 , 104, 6283-6294	4	1
36	Bacterial-fungal interactions revealed by genome-wide analysis of bacterial mutant fitness. <i>Nature Microbiology</i> , 2021 , 6, 87-102	26.6	16
35	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021 , 18, 196-208	24.2	90
34	Dietary vitamin K is remodeled by gut microbiota and influences community composition. <i>Gut Microbes</i> , 2021 , 13, 1-16	8.8	18
33	The diversity and function of sourdough starter microbiomes. <i>ELife</i> , 2021 , 10,	8.9	17
32	Strain-Level Diversity Impacts Cheese Rind Microbiome Assembly and Function. <i>MSystems</i> , 2020 , 5,	7.6	19
31	Deconstructing and Reconstructing Cheese Rind Microbiomes for Experiments in Microbial Ecology and Evolution. <i>Current Protocols in Microbiology</i> , 2020 , 56, e95	7.1	8
30	Broadening Participation in Scientific Conferences during the Era of Social Distancing. <i>Trends in Microbiology</i> , 2020 , 28, 949-952	12.4	10
29	Fungal volatiles mediate cheese rind microbiome assembly. <i>Environmental Microbiology</i> , 2020 , 22, 4745-4760	13.6	11
28	Establishment Limitation Constrains the Abundance of Lactic Acid Bacteria in the Napa Cabbage Phyllosphere. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	13
27	Causes and consequences of biotic interactions within microbiomes. <i>Current Opinion in Microbiology</i> , 2019 , 50, 35-41	7.9	8
26	Rapid Phenotypic and Metabolomic Domestication of Wild Molds on Cheese. <i>MBio</i> , 2019 , 10,	7.8	16
25	Using Cultivated Microbial Communities To Dissect Microbiome Assembly: Challenges, Limitations, and the Path Ahead. <i>MSystems</i> , 2018 , 3,	7.6	24
24	Fungal networks shape dynamics of bacterial dispersal and community assembly in cheese rind microbiomes. <i>Nature Communications</i> , 2018 , 9, 336	17.4	48
23	Indigo- and indirubin-producing strains of <i>Proteus</i> and <i>Psychrobacter</i> are associated with purple rind defect in a surface-ripened cheese. <i>Food Microbiology</i> , 2018 , 76, 543-552	6	11
22	The Bacterial Metabolite Indole Inhibits Regeneration of the Planarian Flatworm <i>Dugesia japonica</i> . <i>IScience</i> , 2018 , 10, 135-148	6.1	11

21	Coproporphyrin III Produced by the Bacterium Binds Zinc and Is Upregulated by Fungi in Cheese Rinds. <i>MSystems</i> , 2018 , 3,	7.6	19
20	Planarian regeneration in space: Persistent anatomical, behavioral, and bacteriological changes induced by space travel. <i>Regeneration (Oxford, England)</i> , 2017 , 4, 85-102		16
19	Multiple Vitamin K Forms Exist in Dairy Foods. <i>Current Developments in Nutrition</i> , 2017 , 1, e000638	0.4	31
18	Extensive horizontal gene transfer in cheese-associated bacteria. <i>ELife</i> , 2017 , 6,	8.9	53
17	mockrobiota: a Public Resource for Microbiome Bioinformatics Benchmarking. <i>MSystems</i> , 2016 , 1,	7.6	55
16	Biotic Interactions Shape the Ecological Distributions of Staphylococcus Species. <i>MBio</i> , 2016 , 7,	7.8	71
15	Fermented foods as experimentally tractable microbial ecosystems. <i>Cell</i> , 2015 , 161, 49-55	56.2	173
14	Fecal menaquinone profiles of overweight adults are associated with gut microbiota composition during a gut microbiota-targeted dietary intervention. <i>American Journal of Clinical Nutrition</i> , 2015 , 102, 84-93	7	24
13	Diet rapidly and reproducibly alters the human gut microbiome. <i>Nature</i> , 2014 , 505, 559-63	50.4	5264
12	Cheese rind communities provide tractable systems for in situ and in vitro studies of microbial diversity. <i>Cell</i> , 2014 , 158, 422-433	56.2	328
11	Transposable element dynamics among asymbiotic and ectomycorrhizal Amanita fungi. <i>Genome Biology and Evolution</i> , 2014 , 6, 1564-78	3.9	35
10	Towards an Ecosystem Approach to Cheese Microbiology. <i>Microbiology Spectrum</i> , 2013 , 1,	8.9	5
9	Geographically structured host specificity is caused by the range expansions and host shifts of a symbiotic fungus. <i>ISME Journal</i> , 2012 , 6, 745-55	11.9	32
8	The irreversible loss of a decomposition pathway marks the single origin of an ectomycorrhizal symbiosis. <i>PLoS ONE</i> , 2012 , 7, e39597	3.7	82
7	Amanita thiersii is a saprotrophic fungus expanding its range in the United States. <i>Mycologia</i> , 2012 , 104, 22-33	2.4	34
6	From iron to antibiotics: Identification of conserved bacterial-fungal interactions across diverse partners		1
5	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments		2
4	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments		2

3	A standardized, extensible framework for optimizing classification improves marker-gene taxonomic assignments	8
2	Rapid phenotypic and metabolomic domestication of wild <i>Penicillium</i> molds on cheese	2
1	Towards an Ecosystem Approach to Cheese Microbiology 311-321	1