

# Josue Leonardo Castro-Mejia

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,901  
citations

394286

19  
h-index

395590

33  
g-index

39  
all docs

39  
docs citations

39  
times ranked

3156  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fecal filtrate transplantation protects against necrotizing enterocolitis. <i>ISME Journal</i> , 2022, 16, 686-694.	4.4	63
2	Human Blood Lipoprotein Predictions from <sup>1</sup> H NMR Spectra: Protocol, Model Performances, and CAGE of Covariance. <i>Analytical Chemistry</i> , 2022, 94, 628-636.	3.2	9
3	Inter-vendor variance of enteric eukaryotic DNA viruses in specific pathogen free C57BL/6N mice. <i>Research in Veterinary Science</i> , 2021, 136, 1-5.	0.9	9
4	Impaired skeletal muscle hypertrophy signaling and amino acid deprivation response in Apoe knockout mice with an unhealthy lipoprotein distribution. <i>Scientific Reports</i> , 2021, 11, 16423.	1.6	2
5	Histamine-forming ability of <i>Lentilactobacillus parabuchneri</i> in reduced salt Cheddar cheese. <i>Food Microbiology</i> , 2021, 98, 103789.	2.1	5
6	Human Fecal Metabolome Reflects Differences in Body Mass Index, Physical Fitness, and Blood Lipoproteins in Healthy Older Adults. <i>Metabolites</i> , 2021, 11, 717.	1.3	7
7	The microbial composition of dried fish prepared according to Greenlandic Inuit traditions and industrial counterparts. <i>Food Microbiology</i> , 2020, 85, 103305.	2.1	15
8	Characterization of the Vaginal DNA Virome in Health and Dysbiosis. <i>Viruses</i> , 2020, 12, 1143.	1.5	36
9	Bacteriophage-mediated manipulation of the gut microbiome “ promises and presents limitations. <i>FEMS Microbiology Reviews</i> , 2020, 44, 507-521.	3.9	65
10	Inulin and milk mineral fortification of a pork sausage exhibits distinct effects on the microbiome and biochemical activity in the gut of healthy rats. <i>Food Chemistry</i> , 2020, 331, 127291.	4.2	12
11	Faecal virome transplantation decreases symptoms of type 2 diabetes and obesity in a murine model. <i>Gut</i> , 2020, 69, 2122-2130.	6.1	142
12	Housing temperature influences exercise training adaptations in mice. <i>Nature Communications</i> , 2020, 11, 1560.	5.8	52
13	Gastrointestinal toxicity during induction treatment for childhood acute lymphoblastic leukemia: The impact of the gut microbiota. <i>International Journal of Cancer</i> , 2020, 147, 1953-1962.	2.3	32
14	Physical fitness in community-dwelling older adults is linked to dietary intake, gut microbiota, and metabolomic signatures. <i>Aging Cell</i> , 2020, 19, e13105.	3.0	41
15	Restitution of gut microbiota in Ugandan children administered with probiotics ( <i>Lactobacillus</i> ) Tj ETQq1 1 0.784314 rgBT /Overload severe acute malnutrition. <i>Gut Microbes</i> , 2020, 11, 855-867.	4.3	30
16	Draft Genome Sequence of <i>Streptococcus anginosus</i> Strain CALM001, Isolated from the Gut of an Elderly Dane. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.3	5
17	A Protocol for Extraction of Infective Viromes Suitable for Metagenomics Sequencing from Low Volume Fecal Samples. <i>Viruses</i> , 2019, 11, 667.	1.5	32
18	DNA enrichment and tagmentation method for species-level identification and strain-level differentiation using ON-rep-seq. <i>Communications Biology</i> , 2019, 2, 369.	2.0	7

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19	Linking cocoa varieties and microbial diversity of Nicaraguan fine cocoa bean fermentations and their impact on final cocoa quality appreciation. <i>International Journal of Food Microbiology</i> , 2019, 304, 106-118.	2.1	49
20	Mouse Vendor Influence on the Bacterial and Viral Gut Composition Exceeds the Effect of Diet. <i>Viruses</i> , 2019, 11, 435.	1.5	55
21	Kombucha Beverage from Green, Black and Rooibos Teas: A Comparative Study Looking at Microbiology, Chemistry and Antioxidant Activity. <i>Nutrients</i> , 2019, 11, 1.	1.7	656
22	Gut microbiota recovery and immune response in ampicillin-treated mice. <i>Research in Veterinary Science</i> , 2018, 118, 357-364.	0.9	10
23	Investigation of the bacteriophage community in induced lysates of undefined mesophilic mixed-strain DL-cultures using classical and metagenomic approaches. <i>International Journal of Food Microbiology</i> , 2018, 272, 61-72.	2.1	2
24	Cheese brines from Danish dairies reveal a complex microbiota comprising several halotolerant bacteria and yeasts. <i>International Journal of Food Microbiology</i> , 2018, 285, 173-187.	2.1	43
25	A prebiotic intervention study in children with autism spectrum disorders (ASDs). <i>Microbiome</i> , 2018, 6, 133.	4.9	232
26	Ingestion of an Inulin-Enriched Pork Sausage Product Positively Modulates the Gut Microbiome and Metabolome of Healthy Rats. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800608.	1.5	36
27	Extraction and Purification of Viruses from Fecal Samples for Metagenome and Morphology Analyses. <i>Methods in Molecular Biology</i> , 2018, 1838, 49-57.	0.4	4
28	Metagenomic Analysis of Dairy Bacteriophages: Extraction Method and Pilot Study on Whey Samples Derived from Using Undefined and Defined Mesophilic Starter Cultures. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	23
29	Different microbiomes associated with the copepods <i>Acartia tonsa</i> and <i>Temora longicornis</i> from the same marine environment. <i>Aquatic Microbial Ecology</i> , 2016, 78, 1-9.	0.9	10
30	Counteracting Age-related Loss of Skeletal Muscle Mass: a clinical and ethnological trial on the role of protein supplementation and training load (CALM Intervention Study): study protocol for a randomized controlled trial. <i>Trials</i> , 2016, 17, 397.	0.7	36
31	Optimizing protocols for extraction of bacteriophages prior to metagenomic analyses of phage communities in the human gut. <i>Microbiome</i> , 2015, 3, 64.	4.9	117
32	Host-Specific and pH-Dependent Microbiomes of Copepods in an Extensive Rearing System. <i>PLoS ONE</i> , 2015, 10, e0132516.	1.1	24
33	Initial adhesion of <i>Listeria monocytogenes</i> to fine polished stainless steel under flow conditions is determined by prior growth conditions. <i>International Journal of Food Microbiology</i> , 2013, 165, 35-42.	2.1	16