

# Maria De Angelis

## List of Publications by Year in descending order

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Version: 2024-02-01

205  
papers

15,807  
citations

13099

68  
h-index

20961

115  
g-index

207  
all docs

207  
docs citations

207  
times ranked

13719  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pasta Filata Cheeses: Traditional Pasta Filata Cheese. , 2022, , 274-280.		0
2	Lactobacillus spp. and Related Genera: General Characteristics. , 2022, , 293-304.		0
3	Gut Microbiota and Short Chain Fatty Acids: Implications in Glucose Homeostasis. International Journal of Molecular Sciences, 2022, 23, 1105.	4.1	215
4	Nutritional Improvement of Gluten-Free Breadsticks by Olive Cake Addition and Sourdough Fermentation: How Texture, Sensory, and Aromatic Profile Were Affected?. Frontiers in Nutrition, 2022, 9, 830932.	3.7	13
5	Intestinal Barrier and Permeability in Health, Obesity and NAFLD. Biomedicines, 2022, 10, 83.	3.2	71
6	The establishment of the gut microbiota in 1-year-aged infants: from birth to family food. European Journal of Nutrition, 2022, 61, 2517-2530.	3.9	9
7	Unraveling the beneficial effects of herbal Lebanese mixture "Za'atar": History, studies, and properties of a potential healthy food ingredient. Journal of Functional Foods, 2022, 90, 104993.	3.4	15
8	Effects of Grape Pomace Polyphenols and In Vitro Gastrointestinal Digestion on Antimicrobial Activity: Recovery of Bioactive Compounds. Antioxidants, 2022, 11, 567.	5.1	29
9	Metaproteomics Approach and Pathway Modulation in Obesity and Diabetes: A Narrative Review. Nutrients, 2022, 14, 47.	4.1	7
10	A Low Glycemic Index Mediterranean Diet Combined with Aerobic Physical Activity Rearranges the Gut Microbiota Signature in NAFLD Patients. Nutrients, 2022, 14, 1773.	4.1	24
11	HDHL-INTIMIC: A European Knowledge Platform on Food, Diet, Intestinal Microbiomics, and Human Health. Nutrients, 2022, 14, 1881.	4.1	4
12	Effects of Dietary Fibers on Short-Chain Fatty Acids and Gut Microbiota Composition in Healthy Adults: A Systematic Review. Nutrients, 2022, 14, 2559.	4.1	31
13	Clinical and Metabolomic Effects of LactiplantibacillusÂplantarum and Pediococcus acidilactici in Fructose Intolerant Patients. Nutrients, 2022, 14, 2488.	4.1	4
14	Phenotyping of Fecal Microbiota of Winnie, a Rodent Model of Spontaneous Chronic Colitis, Reveals Specific Metabolic, Genotoxic, and Pro-inflammatory Properties. Inflammation, 2022, 45, 2477-2497.	3.8	1
15	High levels of gut-homing immunoglobulin A+ B lymphocytes support the pathogenic role of intestinal mucosal hyperresponsiveness in immunoglobulin A nephropathy patients. Nephrology Dialysis Transplantation, 2021, 36, 452-464.	0.7	30
16	Adjunct Culture of Non-Starter Lactic Acid Bacteria for the Production of Provola Dei Nebrodi PDO Cheese: In Vitro Screening and Pilot-Scale Cheese-Making. Microorganisms, 2021, 9, 179.	3.6	19
17	How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome. Environmental Microbiology, 2021, 23, 1702-1716.	3.8	13
18	Ketoanalogsâ€™ Effects on Intestinal Microbiota Modulation and Uremic Toxins Serum Levels in Chronic Kidney Disease (Medika2 Study). Journal of Clinical Medicine, 2021, 10, 840.	2.4	17

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19	Selection of Gut-Resistant Bacteria and Construction of Microbial Consortia for Improving Gluten Digestion under Simulated Gastrointestinal Conditions. <i>Nutrients</i> , 2021, 13, 992.	4.1	16
20	Early Life Microbiota Colonization at Six Months of Age: A Transitional Time Point. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 590202.	3.9	12
21	Probiotic and Metabolic Characterization of Vaginal Lactobacilli for a Potential Use in Functional Foods. <i>Microorganisms</i> , 2021, 9, 833.	3.6	10
22	WHOLE-meal ancient wheat-based diet: Effect on metabolic parameters and microbiota. <i>Digestive and Liver Disease</i> , 2021, 53, 1412-1421.	0.9	8
23	An Innovative Synbiotic Formulation Decreases Free Serum Indoxyl Sulfate, Small Intestine Permeability and Ameliorates Gastrointestinal Symptoms in a Randomized Pilot Trial in Stage IIIb-IV CKD Patients. <i>Toxins</i> , 2021, 13, 334.	3.4	28
24	In Vitro Selection of Probiotics, Prebiotics, and Antioxidants to Develop an Innovative Synbiotic (NatuREN G) and Testing Its Effect in Reducing Uremic Toxins in Fecal Batches from CKD Patients. <i>Microorganisms</i> , 2021, 9, 1316.	3.6	15
25	Bioprocessing of Barley and Lentil Grains to Obtain In Situ Synthesis of Exopolysaccharides and Composite Wheat Bread with Improved Texture and Health Properties. <i>Foods</i> , 2021, 10, 1489.	4.3	12
26	Polyphenol Enriched Diet Administration During Pregnancy and Lactation Prevents Dysbiosis in Ulcerative Colitis Predisposed Littermates. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 622327.	3.9	10
27	Colonization Ability and Impact on Human Gut Microbiota of Foodborne Microbes From Traditional or Probiotic-Added Fermented Foods: A Systematic Review. <i>Frontiers in Nutrition</i> , 2021, 8, 689084.	3.7	30
28	Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread. <i>Food Chemistry</i> , 2021, 355, 129638.	8.2	44
29	Identification and Characterization of Human Observational Studies in Nutritional Epidemiology on Gut Microbiomics for Joint Data Analysis. <i>Nutrients</i> , 2021, 13, 3292.	4.1	6
30	Dysbiosis Triggers ACF Development in Genetically Predisposed Subjects. <i>Cancers</i> , 2021, 13, 283.	3.7	7
31	Regulation of Cholesterol Metabolism by Bioactive Components of Soy Proteins: Novel Translational Evidence. <i>International Journal of Molecular Sciences</i> , 2021, 22, 227.	4.1	27
32	Fecal Microbiota Transplantation Modulates Renal Phenotype in the Humanized Mouse Model of IgA Nephropathy. <i>Frontiers in Immunology</i> , 2021, 12, 694787.	4.8	28
33	Comparative Genomics and In Vitro Plant Growth Promotion and Biocontrol Traits of Lactic Acid Bacteria from the Wheat Rhizosphere. <i>Microorganisms</i> , 2021, 9, 78.	3.6	24
34	The sourdough fermentation is the powerful process to exploit the potential of legumes, pseudo-cereals and milling by-products in baking industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2158-2173.	10.3	67
35	A Specific Mutation in Muc2 Determines Early Dysbiosis in Colitis-Prone Winnie Mice. <i>Inflammatory Bowel Diseases</i> , 2020, 26, 546-556.	1.9	35
36	Bile Acids and GPBAR-1: Dynamic Interaction Involving Genes, Environment and Gut Microbiome. <i>Nutrients</i> , 2020, 12, 3709.	4.1	28

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37	Gluten-free diet and gut microbiome. <i>Journal of Cereal Science</i> , 2020, 95, 103058.	3.7	9
38	FoodOmics as a new frontier to reveal microbial community and metabolic processes occurring on table olives fermentation. <i>Food Microbiology</i> , 2020, 92, 103606.	4.2	25
39	Genomic Analysis of Three Cheese-Borne <i>Pseudomonas lactis</i> with Biofilm and Spoilage-Associated Behavior. <i>Microorganisms</i> , 2020, 8, 1208.	3.6	14
40	Liver Steatosis, Gut-Liver Axis, Microbiome and Environmental Factors. A Never-Ending Bidirectional Cross-Talk. <i>Journal of Clinical Medicine</i> , 2020, 9, 2648.	2.4	93
41	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. <i>Nutrients</i> , 2020, 12, 3824.	4.1	5
42	Effects of Different Stress Parameters on Growth and on Oleuropein-Degrading Abilities of <i>Lactiplantibacillus plantarum</i> Strains Selected as Tailored Starter Cultures for Naturally Table Olives. <i>Microorganisms</i> , 2020, 8, 1607.	3.6	13
43	Use of Exopolysaccharide-Synthesizing Lactic Acid Bacteria and Fat Replacers for Manufacturing Reduced-Fat Burrata Cheese: Microbiological Aspects and Sensory Evaluation. <i>Microorganisms</i> , 2020, 8, 1618.	3.6	9
44	Conventional and unconventional recovery of inulin rich extracts for food use from the roots of globe artichoke. <i>Food Hydrocolloids</i> , 2020, 107, 105975.	10.7	12
45	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	3.3	115
46	Chemical Characterization, Gastrointestinal Motility and Sensory Evaluation of Dark Chocolate: A Nutraceutical Boosting Consumers'™ Health. <i>Nutrients</i> , 2020, 12, 939.	4.1	12
47	Advances in understanding the potential therapeutic applications of gut microbiota and probiotic mediated therapies in celiac disease. <i>Expert Review of Gastroenterology and Hepatology</i> , 2020, 14, 323-333.	3.0	25
48	Increased Colonic Permeability and Lifestyles as Contributing Factors to Obesity and Liver Steatosis. <i>Nutrients</i> , 2020, 12, 564.	4.1	32
49	Use of Autochthonous <i>Lactobacilli</i> to Increase the Safety of Zgougou. <i>Microorganisms</i> , 2020, 8, 29.	3.6	15
50	Effects of <i>Bifidobacterium longum</i> BB536 and <i>Lactobacillus rhamnosus</i> HN001 in IBS patients. <i>European Journal of Clinical Investigation</i> , 2020, 50, e13201.	3.4	64
51	Sprouting process affects the lactic acid bacteria and yeasts of cereal, pseudocereal and legume flours. <i>LWT - Food Science and Technology</i> , 2020, 126, 109314.	5.2	12
52	The Controversial Role of Human Gut Lachnospiraceae. <i>Microorganisms</i> , 2020, 8, 573.	3.6	777
53	Attenuated <i>Lactococcus lactis</i> and Surface Bacteria as Tools for Conditioning the Microbiota and Driving the Ripening of Semisoft Caciotta Cheese. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	13
54	Prenatal and postnatal determinants in shaping offspring's™ microbiome in the first 1000 days: study protocol and preliminary results at one month of life. <i>Italian Journal of Pediatrics</i> , 2020, 46, 45.	2.6	22

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55	Selection of non-Lactobacillus strains to be used as starters for sourdough fermentation. <i>Food Microbiology</i> , 2020, 90, 103491.	4.2	27
56	Probiotics in Psychosocial Stress and Anxiety. A Systematic Review. <i>Journal of Gastrointestinal and Liver Diseases</i> , 2020, 29, 77-83.	0.9	11
57	Novel insights on the functional/nutritional features of the sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2019, 302, 103-113.	4.7	225
58	Piacentinu Ennese PDO Cheese as Reservoir of Promising Probiotic Bacteria. <i>Microorganisms</i> , 2019, 7, 254.	3.6	30
59	Dynamics of Enterobacteriaceae and lactobacilli in model sourdoughs are driven by pH and concentrations of sucrose and ferulic acid. <i>LWT - Food Science and Technology</i> , 2019, 114, 108394.	5.2	37
60	A Comprehensive Peptidomic Approach to Characterize the Protein Profile of Selected Durum Wheat Genotypes: Implication for Coeliac Disease and Wheat Allergy. <i>Nutrients</i> , 2019, 11, 2321.	4.1	24
61	Nutritional Therapy Modulates Intestinal Microbiota and Reduces Serum Levels of Total and Free Indoxyl Sulfate and P-Cresyl Sulfate in Chronic Kidney Disease (Medika Study). <i>Journal of Clinical Medicine</i> , 2019, 8, 1424.	2.4	81
62	Tap water is one of the drivers that establish and assembly the lactic acid bacterium biota during sourdough preparation. <i>Scientific Reports</i> , 2019, 9, 570.	3.3	15
63	Effects of Bifidobacterium longum and Lactobacillus rhamnosus on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2019, 11, 886.	4.1	79
64	How Listeria monocytogenes Shapes Its Proteome in Response to Natural Antimicrobial Compounds. <i>Frontiers in Microbiology</i> , 2019, 10, 437.	3.5	11
65	Distinct Genetic and Functional Traits of Human Intestinal Prevotella copri Strains Are Associated with Different Habitual Diets. <i>Cell Host and Microbe</i> , 2019, 25, 444-453.e3.	11.0	229
66	Beneficial Plant Microorganisms Affect the Endophytic Bacterial Communities of Durum Wheat Roots as Detected by Different Molecular Approaches. <i>Frontiers in Microbiology</i> , 2019, 10, 2500.	3.5	20
67	Sourdough Fermented Breads are More Digestible than Those Started with Baker's Yeast Alone: An In Vivo Challenge Dissecting Distinct Gastrointestinal Responses. <i>Nutrients</i> , 2019, 11, 2954.	4.1	68
68	Wholemeal wheat flours drive the microbiome and functional features of wheat sourdoughs. <i>International Journal of Food Microbiology</i> , 2019, 302, 35-46.	4.7	36
69	Use of autochthonous mesophilic lactic acid bacteria as starter cultures for making Pecorino Crotonese cheese: Effect on compositional, microbiological and biochemical attributes. <i>Food Research International</i> , 2019, 116, 1344-1356.	6.2	35
70	Effects of olive leaf extract addition on fermentative and oxidative processes of table olives and their nutritional properties. <i>Food Research International</i> , 2019, 116, 1306-1317.	6.2	35
71	Clinical and Microbiological Effect of a Multispecies Probiotic Supplementation in Celiac Patients With Persistent IBS-type Symptoms. <i>Journal of Clinical Gastroenterology</i> , 2019, 53, e117-e125.	2.2	91
72	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. <i>Current Medicinal Chemistry</i> , 2019, 26, 3567-3583.	2.4	74

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73	Weighing the Impact of Diet and Lifestyle on Female Reproductive Function. <i>Current Medicinal Chemistry</i> , 2019, 26, 3584-3592.	2.4	27
74	The Role of Diet in the Pathogenesis of Cholesterol Gallstones. <i>Current Medicinal Chemistry</i> , 2019, 26, 3620-3638.	2.4	66
75	Joint Data Analysis in Nutritional Epidemiology: Identification of Observational Studies and Minimal Requirements. <i>Journal of Nutrition</i> , 2018, 148, 285-297.	2.9	13
76	Use of starter cultures for table olives fermentation as possibility to improve the quality of thermally stabilized olive-based paste. <i>LWT - Food Science and Technology</i> , 2018, 90, 381-388.	5.2	13
77	How to improve the gluten-free diet: The state of the art from a food science perspective. <i>Food Research International</i> , 2018, 110, 22-32.	6.2	74
78	Wheat endophytic lactobacilli drive the microbial and biochemical features of sourdoughs. <i>Food Microbiology</i> , 2018, 70, 162-171.	4.2	45
79	Probiotics in Celiac Disease. <i>Nutrients</i> , 2018, 10, 1824.	4.1	49
80	A Bronze-Tomato Enriched Diet Affects the Intestinal Microbiome under Homeostatic and Inflammatory Conditions. <i>Nutrients</i> , 2018, 10, 1862.	4.1	39
81	New Protocol for Production of Reduced-Gluten Wheat Bread and Pasta and Clinical Effect in Patients with Irritable Bowel Syndrome: A randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2018, 10, 1873.	4.1	16
82	Proteome Response of <i>Staphylococcus xylosum</i> DSM 20266T to Anaerobiosis and Nitrite Exposure. <i>Frontiers in Microbiology</i> , 2018, 9, 2275.	3.5	6
83	Lactic Acid Bacterium Population Dynamics in Artisan Sourdoughs Over One Year of Daily Propagations Is Mainly Driven by Flour Microbiota and Nutrients. <i>Frontiers in Microbiology</i> , 2018, 9, 1984.	3.5	14
84	Gene expression responses of <i>Listeria monocytogenes</i> Scott A exposed to sub-lethal concentrations of natural antimicrobials. <i>International Journal of Food Microbiology</i> , 2018, 286, 170-178.	4.7	25
85	Drivers that establish and assembly the lactic acid bacteria biota in cheeses. <i>Trends in Food Science and Technology</i> , 2018, 78, 244-254.	15.1	114
86	Fermentation of Nocellara Etna Table Olives by Functional Starter Cultures at Different Low Salt Concentrations. <i>Frontiers in Microbiology</i> , 2018, 9, 1125.	3.5	40
87	How <i>Lactobacillus plantarum</i> shapes its transcriptome in response to contrasting habitats. <i>Environmental Microbiology</i> , 2018, 20, 3700-3716.	3.8	33
88	Exploitation of grape marc as functional substrate for lactic acid bacteria and bifidobacteria growth and enhanced antioxidant activity. <i>Food Microbiology</i> , 2017, 65, 25-35.	4.2	41
89	Selected Probiotic Lactobacilli Have the Capacity To Hydrolyze Gluten Peptides during Simulated Gastrointestinal Digestion. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	46
90	Combined effects of a natural <i>Allium</i> spp. extract and modified atmospheres packaging on shelf life extension of olive-based paste. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1164-1175.	2.7	10

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91	Microbial cell-free extracts affect the biochemical characteristics and sensorial quality of sourdough bread. <i>Food Chemistry</i> , 2017, 237, 159-168.	8.2	38
92	Sourdough authentication: quantitative PCR to detect the lactic acid bacterial microbiota in breads. <i>Scientific Reports</i> , 2017, 7, 624.	3.3	24
93	Dietary Fibers and Protective Lactobacilli Drive Burrata Cheese Microbiome. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	14
94	Perspective: Essential Study Quality Descriptors for Data from Nutritional Epidemiologic Research. <i>Advances in Nutrition</i> , 2017, 8, 639-651.	6.4	12
95	Effects of the Exclusive Enteral Nutrition on the Microbiota Profile of Patients with Crohn's Disease: A Systematic Review. <i>Nutrients</i> , 2017, 9, 832.	4.1	49
96	A Few Pseudomonas Oligotypes Dominate in the Meat and Dairy Processing Environment. <i>Frontiers in Microbiology</i> , 2017, 8, 264.	3.5	64
97	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. <i>Frontiers in Microbiology</i> , 2017, 8, 2461.	3.5	36
98	Beta-Glucans Supplementation Associates with Reduction in P-Cresyl Sulfate Levels and Improved Endothelial Vascular Reactivity in Healthy Individuals. <i>PLoS ONE</i> , 2017, 12, e0169635.	2.5	54
99	Combined Dietary Anthocyanins, Flavonols, and Stilbenoids Alleviate Inflammatory Bowel Disease Symptoms in Mice. <i>Frontiers in Nutrition</i> , 2017, 4, 75.	3.7	89
100	Lactic Acid Fermentation of Cactus Cladodes ( <i>Opuntia ficus-indica</i> L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. <i>PLoS ONE</i> , 2016, 11, e0152575.	2.5	66
101	Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. <i>Frontiers in Microbiology</i> , 2016, 7, 1770.	3.5	40
102	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. <i>Scientific Reports</i> , 2016, 5, 18571.	3.3	31
103	Transcriptional reprogramming and phenotypic switching associated with the adaptation of <i>Lactobacillus plantarum</i> C2 to plant niches. <i>Scientific Reports</i> , 2016, 6, 27392.	3.3	34
104	Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. <i>International Journal of Food Microbiology</i> , 2016, 239, 3-18.	4.7	131
105	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. <i>International Journal of Food Microbiology</i> , 2016, 239, 125-132.	4.7	30
106	Stress Physiology of Lactic Acid Bacteria. <i>Microbiology and Molecular Biology Reviews</i> , 2016, 80, 837-890.	6.6	487
107	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-I sourdough. <i>Food Microbiology</i> , 2016, 60, 112-123.	4.2	48
108	Cloning, expression and characterization of a $\beta$ -D-xylosidase from <i>Lactobacillus rossiae</i> DSM 15814T. <i>Microbial Cell Factories</i> , 2016, 15, 72.	4.0	24



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109	Functional proteomics within the genus <i>Lactobacillus</i> . <i>Proteomics</i> , 2016, 16, 946-962.	2.2	64
110	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. <i>International Journal of Food Microbiology</i> , 2016, 219, 28-37.	4.7	65
111	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. <i>Food Microbiology</i> , 2016, 54, 115-126.	4.2	86
112	Spatial Distribution of the Metabolically Active Microbiota within Italian PDO Ewes' Milk Cheeses. <i>PLoS ONE</i> , 2016, 11, e0153213.	2.5	48
113	Organic Cultivation of <i>Triticum turgidum</i> subsp. <i>durum</i> Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3192-3204.	3.1	68
114	A selective medium for isolation and accurate enumeration of <i>Lactobacillus casei</i> -group members in probiotic milks and dairy products. <i>International Dairy Journal</i> , 2015, 47, 27-36.	3.0	34
115	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	2.5	78
116	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. <i>Trends in Food Science and Technology</i> , 2015, 45, 167-178.	15.1	160
117	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6736-6748.	3.1	106
118	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. <i>Food Microbiology</i> , 2015, 52, 66-76.	4.2	125
119	Microbiota and metabolome of un-started and started Greek-type fermentation of Bella di Cerignola table olives. <i>Food Microbiology</i> , 2015, 52, 18-30.	4.2	91
120	Salivary Microbiota Associated with Immunoglobulin A Nephropathy. <i>Microbial Ecology</i> , 2015, 70, 557-565.	2.8	47
121	Comparative proteomic analysis of biofilm and planktonic cells of <i>Lactobacillus plantarum</i> DB200. <i>Proteomics</i> , 2015, 15, 2244-2257.	2.2	45
122	Autism spectrum disorders and intestinal microbiota. <i>Gut Microbes</i> , 2015, 6, 207-213.	9.8	231
123	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7945-7956.	3.1	120
124	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. <i>International Journal of Food Microbiology</i> , 2015, 215, 161-170.	4.7	115
125	Improved 1,3-Propanediol Synthesis from Glycerol by the Robust <i>Lactobacillus reuteri</i> Strain DSM 20016. <i>Journal of Microbiology and Biotechnology</i> , 2015, 25, 893-902.	2.1	42
126	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	2.5	185



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127	Hydroxycinnamic Acids Used as External Acceptors of Electrons: an Energetic Advantage for Strictly Heterofermentative Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2014, 80, 7574-7582.	3.1	98
128	The urinary metabolomics profile of an Italian autistic children population and their unaffected siblings. <i>Journal of Maternal-Fetal and Neonatal Medicine</i> , 2014, 27, 46-52.	1.5	98
129	What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please!. <i>Kidney and Blood Pressure Research</i> , 2014, 39, 114-123.	2.0	77
130	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	3.1	93
131	Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3161-3172.	3.1	84
132	Fermentation and proteome profiles of <i>Lactobacillus plantarum</i> strains during growth under food-like conditions. <i>Journal of Proteomics</i> , 2014, 96, 366-380.	2.4	82
133	Ecological parameters influencing microbial diversity and stability of traditional sourdough. <i>International Journal of Food Microbiology</i> , 2014, 171, 136-146.	4.7	227
134	Microbial Ecology Dynamics Reveal a Succession in the Core Microbiota Involved in the Ripening of Pasta Filata Caciocavallo Pugliese Cheese. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6243-6255.	3.1	69
135	Causal Relationship between Microbial Ecology Dynamics and Proteolysis during Manufacture and Ripening of Protected Designation of Origin (PDO) Cheese Canestrato Pugliese. <i>Applied and Environmental Microbiology</i> , 2014, 80, 4085-4094.	3.1	47
136	Use of sourdough fermentation and mixture of wheat, chickpea, lentil and bean flours for enhancing the nutritional, texture and sensory characteristics of white bread. <i>International Journal of Food Microbiology</i> , 2014, 180, 78-87.	4.7	142
137	How the sourdough may affect the functional features of leavened baked goods. <i>Food Microbiology</i> , 2014, 37, 30-40.	4.2	291
138	<i>Lactobacillus rossiae</i> , a Vitamin B12 Producer, Represents a Metabolically Versatile Species within the Genus <i>Lactobacillus</i> . <i>PLoS ONE</i> , 2014, 9, e107232.	2.5	74
139	The lactic acid bacteria and yeast microbiota of eighteen sourdoughs used for the manufacture of traditional Italian sweet leavened baked goods. <i>International Journal of Food Microbiology</i> , 2013, 163, 71-79.	4.7	134
140	Exploitation of vegetables and fruits through lactic acid fermentation. <i>Food Microbiology</i> , 2013, 33, 1-10.	4.2	471
141	Effects of the Peptide Pheromone Plantaricin A and Cocultivation with <i>Lactobacillus sanfranciscensis</i> DPPMA174 on the Exoproteome and the Adhesion Capacity of <i>Lactobacillus plantarum</i> DC400. <i>Applied and Environmental Microbiology</i> , 2013, 79, 2657-2669.	3.1	30
142	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. <i>PLoS ONE</i> , 2013, 8, e76993.	2.5	640
143	Draft Genome Sequence of <i>Lactobacillus rossiae</i> DSM 15814 <sup>T</sup>. <i>Journal of Bacteriology</i> , 2012, 194, 5460-5461.	2.2	5
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