Alberto Amaretti

List of Publications by Year
in descending order

63	3,965	147566	123241
papers	citations	31 h-index	61 g-index

67	67	67	5946
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Folate Production by Probiotic Bacteria. Nutrients, 2011, 3, 118-134.	1.7	459
2	Fermentation of Fructooligosaccharides and Inulin by Bifidobacteria: a Comparative Study of Pure and Fecal Cultures. Applied and Environmental Microbiology, 2005, 71, 6150-6158.	1.4	434
3	Antioxidant properties of potentially probiotic bacteria: in vitro and in vivo activities. Applied Microbiology and Biotechnology, 2013, 97, 809-817.	1.7	346
4	Folate Production by Bifidobacteria as a Potential Probiotic Property. Applied and Environmental Microbiology, 2007, 73, 179-185.	1.4	263
5	In vitro transformation of chlorogenic acid by human gut microbiota. Molecular Nutrition and Food Research, 2014, 58, 1122-1131.	1.5	137
6	Bioconversion of soy isoflavones daidzin and daidzein by Bifidobacterium strains. Applied Microbiology and Biotechnology, 2009, 81, 943-950.	1.7	117
7	Single cell oils of the cold-adapted oleaginous yeast Rhodotorula glacialis DBVPG 4785. Microbial Cell Factories, 2010, 9, 73.	1.9	111
8	Longitudinal Survey of Fungi in the Human Gut: ITS Profiling, Phenotyping, and Colonization. Frontiers in Microbiology, 2019, 10, 1575.	1.5	101
9	In vitro comparison of the prebiotic effects of two inulin-type fructans. Anaerobe, 2008, 14, 280-286.	1.0	99
10	Kinetics and Metabolism of Bifidobacterium adolescentis MB 239 Growing on Glucose, Galactose, Lactose, and Galactooligosaccharides. Applied and Environmental Microbiology, 2007, 73, 3637-3644.	1.4	97
11	Hydrolysis of the Rutinose-Conjugates Flavonoids Rutin and Hesperidin by the Gut Microbiota and Bifidobacteria. Nutrients, 2015, 7, 2788-2800.	1.7	94
12	Administration of Folate-Producing Bifidobacteria Enhances Folate Status in Wistar Rats ,. Journal of Nutrition, 2007, 137, 2742-2746.	1.3	93
13	Growth, lipid accumulation, and fatty acid composition in obligate psychrophilic, facultative psychrophilic, and mesophilic yeasts. FEMS Microbiology Ecology, 2009, 69, 363-372.	1.3	87
14	Cholesterol-lowering probiotics: in vitro selection and in vivo testing of bifidobacteria. Applied Microbiology and Biotechnology, 2013, 97, 8273-8281.	1.7	82
15	Profiling of Protein Degraders in Cultures of Human Gut Microbiota. Frontiers in Microbiology, 2019, 10, 2614.	1.5	74
16	Mining metagenomic whole genome sequences revealed subdominant but constant Lactobacillus population in the human gut microbiota. Environmental Microbiology Reports, 2016, 8, 399-406.	1.0	72
17	Assessment of In-Line Near-Infrared Spectroscopy for Continuous Monitoring of Fermentation Processes. Biotechnology Progress, 2003, 19, 1816-1821.	1.3	68
18	Identification of mucin degraders of the human gut microbiota. Scientific Reports, 2021, 11, 11094.	1.6	67

#	Article	IF	Citations
19	Getting lipids from glycerol: new perspectives on biotechnological exploitation of Candida freyschussii. Microbial Cell Factories, 2014, 13, 83.	1.9	60
20	Fermentation of xylo-oligosaccharides by Bifidobacterium adolescentis DSMZ 18350: kinetics, metabolism, and Î²-xylosidase activities. Applied Microbiology and Biotechnology, 2013, 97, 3109-3117.	1.7	58
21	Role of bifidobacteria in the hydrolysis of chlorogenic acid. MicrobiologyOpen, 2015, 4, 41-52.	1.2	55
22	Bifidobacteria supplementation: Effects on plasma lipid profiles in dyslipidemic children. Nutrition, 2014, 30, 831-836.	1.1	54
23	Substrate preference of Bifidobacterium adolescentis MB 239: compared growth on single and mixed carbohydrates. Applied Microbiology and Biotechnology, 2006, 73, 654-662.	1.7	53
24	Detection of novel metabolites of flaxseed lignans in vitro and in vivo. Molecular Nutrition and Food Research, 2016, 60, 1590-1601.	1.5	47
25	Role of bifidobacteria in the activation of the lignan secoisolariciresinol diglucoside. Applied Microbiology and Biotechnology, 2011, 92, 159-168.	1.7	46
26	Characterization of the peptide fraction from digested Parmigiano Reggiano cheese and its effect on growth of lactobacilli and bifidobacteria. International Journal of Food Microbiology, 2017, 255, 32-41.	2.1	46
27	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of E. coli Isolated from the Feces of Healthy Subjects. Microorganisms, 2019, 7, 251.	1.6	43
28	Comparison of formulaâ€fed infants with and without colic revealed significant differences in total bacteria, Enterobacteriaceae and faecal ammonia. Acta Paediatrica, International Journal of Paediatrics, 2017, 106, 573-578.	0.7	42
29	Conjugated Linoleic Acid Production by Bifidobacteria: Screening, Kinetic, and Composition. BioMed Research International, 2016, 2016, 1-8.	0.9	39
30	Growth kinetics on oligo- and polysaccharides and promising features of three antioxidative potential probiotic strains. Journal of Applied Microbiology, 2008, 105, 1266-1276.	1.4	35
31	Microbiota of sliced cooked ham packaged in modified atmosphere throughout the shelf life. International Journal of Food Microbiology, 2019, 289, 200-208.	2.1	35
32	Effect of Rearing Temperature on Growth and Microbiota Composition of Hermetia illucens. Microorganisms, 2020, 8, 902.	1.6	33
33	Potential Impact of Probiotic Consumption on the Bioactivity of Dietary Phytochemicals. Journal of Agricultural and Food Chemistry, 2013, 61, 130924093716009.	2.4	32
34	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of Non-Escherichia coli Enterobacterales from the Gut Microbiota of Healthy Subjects. International Journal of Molecular Sciences, 2020, 21, 1847.	1.8	32
35	The ProbioticBifidobacterium breveB632 Inhibited the Growth ofEnterobacteriaceaewithin Colicky Infant Microbiota Cultures. BioMed Research International, 2014, 2014, 1-7.	0.9	31
36	Thermal adaptability of Kluyveromyces marxianus in recombinant protein production. Microbial Cell Factories, 2013, 12, 34.	1.9	29

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37	Comparison of culture-dependent and independent approaches to characterize fecal bifidobacteria and lactobacilli. Anaerobe, 2016, 38, 130-137.	1.0	29
38	Fermentative production of superoxide dismutase with Kluyveromyces marxianus. Journal of Industrial Microbiology and Biotechnology, 2006, 34, 27-34.	1.4	27
39	Evolution of microbial community and chemical properties of a sourdough during the production of Colomba, an Italian sweet leavened baked product. LWT - Food Science and Technology, 2017, 86, 31-39.	2.5	27
40	Getting Lipids for Biodiesel Production from Oleaginous Fungi. , 0, , .		26
41	Bacterial community of industrial raw sausage packaged in modified atmosphere throughout the shelf life. International Journal of Food Microbiology, 2018, 280, 78-86.	2.1	24
42	Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern Triticum turgidum ssp. genotypes. Food Research International, 2019, 120, 568-576.	2.9	21
43	Zinc Uptake by Lactic Acid Bacteria. ISRN Biotechnology, 2013, 2013, 1-5.	1.9	21
44	Secretion of Kluyveromyces lactis Cu/Zn SOD: strategies for enhanced production. Applied Microbiology and Biotechnology, 2010, 86, 871-878.	1.7	19
45	Riboflavin Biosynthesis and Overproduction by a Derivative of the Human Gut Commensal Bifidobacterium longum subsp. infantis ATCC 15697. Frontiers in Microbiology, 2020, 11, 573335.	1.5	18
46	Î²-Glucuronidase Pattern Predicted From Gut Metagenomes Indicates Potentially Diversified Pharmacomicrobiomics. Frontiers in Microbiology, 2022, 13, 826994.	1.5	17
47	Enoate reductases from non conventional yeasts: Bioconversion, cloning, and functional expression in Saccharomyces cerevisiae. Journal of Biotechnology, 2011, 156, 279-285.	1.9	16
48	Potential prebiotic effect of a long-chain dextran produced by Weissella cibaria: an inÂvitro evaluation. International Journal of Food Sciences and Nutrition, 2020, 71, 563-571.	1.3	16
49	Investigation on the antimicrobial properties of ceriumâ€doped bioactive glasses. Journal of Biomedical Materials Research - Part A, 2022, 110, 504-508.	2.1	13
50	Functional roles of the fatty acid desaturases encoded by KlOLE1, FAD2 and FAD3 in the yeast Kluyveromyces lactis. Microbiology (United Kingdom), 2016, 162, 1435-1445.	0.7	13
51	Comparative Genomics of Leuconostoc carnosum. Frontiers in Microbiology, 2020, 11, 605127.	1.5	11
52	Vaginal and Anal Microbiome during Chlamydia trachomatis Infections. Pathogens, 2021, 10, 1347.	1.2	11
53	Recombinant S. cerevisiae expressing Old Yellow Enzymes from non-conventional yeasts: an easy system for selective reduction of activated alkenes. Microbial Cell Factories, 2014, 13, 60.	1.9	10
54	Multivariate Analysis in Microbiome Description: Correlation of Human Gut Protein Degraders, Metabolites, and Predicted Metabolic Functions. Frontiers in Microbiology, 2021, 12, 723479.	1.5	9

#	Article	IF	Citations
55	Anti-Listeria Starters: In Vitro Selection and Production Plant Evaluation. Journal of Food Protection, 2014, 77, 837-842.	0.8	8
56	Draft Genome Sequences of 12 Leuconostoc carnosum Strains Isolated from Cooked Ham Packaged in a Modified Atmosphere and from Fresh Sausages. Microbiology Resource Announcements, 2020, 9, .	0.3	6
57	Microbiota Survey of Sliced Cooked Ham During the Secondary Shelf Life. Frontiers in Microbiology, 2022, 13, 842390.	1.5	6
58	Phenotypic Traits and Immunomodulatory Properties of Leuconostoc carnosum Isolated From Meat Products. Frontiers in Microbiology, 2021, 12, 730827.	1.5	5
59	Rapid method for screening enoate reductase activity in yeasts. Journal of Microbiological Methods, 2010, 83, 106-110.	0.7	4
60	Production of Single Cell Oils from Glycerol By Oleaginous Yeasts. Journal of Biotechnology, 2010, 150, 389-389.	1.9	3
61	Mining metagenomic whole genome sequences revealed subdominant but constantLactobacilluspopulation in the human gut microbiota. Environmental Microbiology, 2016, , n/a-n/a.	1.8	2
62	In Vitro Assessment of Prebiotic Activity. Methods in Molecular Biology, 2021, 2278, 209-223.	0.4	1
63	Draft Genome Sequence of the Mucin Degrader Clostridium tertium WC0709. Microbiology Resource Announcements, 2021, 10, e0064221.	0.3	1