Alberto Amaretti

List of Publications by Citations

64 papers	2,863 citations	26 h-index	53 g-index
65 ext. papers	3,435 ext. citations	4.6 avg, IF	4.96 L-index

#	Paper	IF	Citations
64	Fermentation of fructooligosaccharides and inulin by bifidobacteria: a comparative study of pure and fecal cultures. *Applied and Environmental Microbiology*, **2005**, 71, 6150-8	4.8	363
63	Folate production by probiotic bacteria. *Nutrients*, **2011**, 3, 118-34	6.7	329
62	Antioxidant properties of potentially probiotic bacteria: in vitro and in vivo activities. *Applied Microbiology and Biotechnology*, **2013**, 97, 809-17	5.7	247
61	Folate production by bifidobacteria as a potential probiotic property. *Applied and Environmental Microbiology*, **2007**, 73, 179-85	4.8	206
60	In vitro transformation of chlorogenic acid by human gut microbiota. *Molecular Nutrition and Food Research*, **2014**, 58, 1122-31	5.9	107
59	Bioconversion of soy isoflavones daidzin and daidzein by Bifidobacterium strains. *Applied Microbiology and Biotechnology*, **2009**, 81, 943-50	5.7	90
58	Single cell oils of the cold-adapted oleaginous yeast Rhodotorula glacialis DBVPG 4785. *Microbial Cell Factories*, **2010**, 9, 73	6.4	89
57	In vitro comparison of the prebiotic effects of two inulin-type fructans. *Anaerobe*, **2008**, 14, 280-6	2.8	85
56	Kinetics and metabolism of Bifidobacterium adolescentis MB 239 growing on glucose, galactose, lactose, and galactooligosaccharides. *Applied and Environmental Microbiology*, **2007**, 73, 3637-44	4.8	85
55	Growth, lipid accumulation, and fatty acid composition in obligate psychrophilic, facultative psychrophilic, and mesophilic yeasts. *FEMS Microbiology Ecology*, **2009**, 69, 363-72	4.3	77
54	Administration of folate-producing bifidobacteria enhances folate status in Wistar rats. *Journal of Nutrition*, **2007**, 137, 2742-6	4.1	70
53	Hydrolysis of the rutinose-conjugates flavonoids rutin and hesperidin by the gut microbiota and bifidobacteria. *Nutrients*, **2015**, 7, 2788-800	6.7	69
52	Assessment of in-line near-infrared spectroscopy for continuous monitoring of fermentation processes. *Biotechnology Progress*, **2003**, 19, 1816-21	2.8	65
51	Cholesterol-lowering probiotics: in vitro selection and in vivo testing of bifidobacteria. *Applied Microbiology and Biotechnology*, **2013**, 97, 8273-81	5.7	59
50	Getting lipids from glycerol: new perspectives on biotechnological exploitation of Candida freyschussii. *Microbial Cell Factories*, **2014**, 13, 83	6.4	50
49	Fermentation of xylo-oligosaccharides by Bifidobacterium adolescentis DSMZ 18350: kinetics, metabolism, and Ekylosidase activities. *Applied Microbiology and Biotechnology*, **2013**, 97, 3109-17	5.7	48
48	Role of bifidobacteria in the hydrolysis of chlorogenic acid. *MicrobiologyOpen*, **2015**, 4, 41-52	3.4	44

47	Substrate preference of Bifidobacterium adolescentis MB 239: compared growth on single and mixed carbohydrates. *Applied Microbiology and Biotechnology*, **2006**, 73, 654-62	5.7	44
46	Longitudinal Survey of Fungi in the Human Gut: ITS Profiling, Phenotyping, and Colonization. *Frontiers in Microbiology*, **2019**, 10, 1575	5.7	43
45	Mining metagenomic whole genome sequences revealed subdominant but constant Lactobacillus population in the human gut microbiota. *Environmental Microbiology Reports*, **2016**, 8, 399-406	3.7	41
44	Bifidobacteria supplementation: effects on plasma lipid profiles in dyslipidemic children. *Nutrition*, **2014**, 30, 831-6	4.8	41
43	Detection of novel metabolites of flaxseed lignans in vitro and in vivo. *Molecular Nutrition and Food Research*, **2016**, 60, 1590-601	5.9	36
42	Role of bifidobacteria in the activation of the lignan secoisolariciresinol diglucoside. *Applied Microbiology and Biotechnology*, **2011**, 92, 159-68	5.7	36
41	Profiling of Protein Degraders in Cultures of Human Gut Microbiota. *Frontiers in Microbiology*, **2019**, 10, 2614	5.7	36
40	Growth kinetics on oligo- and polysaccharides and promising features of three antioxidative potential probiotic strains. *Journal of Applied Microbiology*, **2008**, 105, 1266-76	4.7	32
39	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	5.8	29
38	Comparison of formula-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	3.1	26
37	Conjugated Linoleic Acid Production by Bifidobacteria: Screening, Kinetic, and Composition. *BioMed Research International*, **2016**, 2016, 8654317	3	26
36	Potential impact of probiotic consumption on the bioactivity of dietary phytochemicals. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9551-8	5.7	25
35	The probiotic Bifidobacterium breve B632 inhibited the growth of Enterobacteriaceae within colicky infant microbiota cultures. *BioMed Research International*, **2014**, 2014, 301053	3	25
34	Effect of Rearing Temperature on Growth and Microbiota Composition of. *Microorganisms*, **2020**, 8,	4.9	23
33	Fermentative production of superoxide dismutase with Kluyveromyces marxianus. *Journal of Industrial Microbiology and Biotechnology*, **2007**, 34, 27-34	4.2	23
32	Microbiota of sliced cooked ham packaged in modified atmosphere throughout the shelf life: Microbiota of sliced cooked ham in MAP. *International Journal of Food Microbiology*, **2019**, 289, 200-208	5.8	23
31	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of Isolated from the Feces of Healthy Subjects. *Microorganisms*, **2019**, 7,	4.9	22
30	Comparison of culture-dependent and independent approaches to characterize fecal bifidobacteria and lactobacilli. *Anaerobe*, **2016**, 38, 130-137	2.8	21

29	Thermal adaptability of Kluyveromyces marxianus in recombinant protein production. *Microbial Cell Factories*, **2013**, 12, 34	6.4	19
28	Secretion of Kluyveromyces lactis Cu/Zn SOD: strategies for enhanced production. *Applied Microbiology and Biotechnology*, **2010**, 86, 871-8	5.7	18
27	Bacterial community of industrial raw sausage packaged in modified atmosphere throughout the shelf life. *International Journal of Food Microbiology*, **2018**, 280, 78-86	5.8	18
26	Getting Lipids for Biodiesel Production from Oleaginous Fungi **2011**,		16
25	Zinc uptake by lactic Acid bacteria. *ISRN Biotechnology*, **2013**, 2013, 312917		16
24	Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern Triticum turgidum ssp. genotypes. *Food Research International*, **2019**, 120, 568-576	7	16
23	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of Non- Enterobacterales from the Gut Microbiota of Healthy Subjects. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	15
22	Identification of mucin degraders of the human gut microbiota. *Scientific Reports*, **2021**, 11, 11094	4.9	15
21	Enoate reductases from non conventional yeasts: bioconversion, cloning, and functional expression in Saccharomyces cerevisiae. *Journal of Biotechnology*, **2011**, 156, 279-85	3.7	13
20	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	5.4	12
19	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	2.9	11
18	Potential prebiotic effect of a long-chain dextran produced by : an evaluation. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 563-571	3.7	10
17	Folate: Relevance of Chemical and Microbial Production **2016**, 103-128		6
16	Anti-Listeria starters: in vitro selection and production plant evaluation. *Journal of Food Protection*, **2014**, 77, 837-42	2.5	6
15	Riboflavin Biosynthesis and Overproduction by a Derivative of the Human Gut Commensal subsp. ATCC 15697. *Frontiers in Microbiology*, **2020**, 11, 573335	5.7	6
14	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,	1.3	4
13	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	6.4	4
12	Rapid method for screening enoate reductase activity in yeasts. *Journal of Microbiological Methods*, **2010**, 83, 106-10	2.8	4

List of Publications

11	Comparative Genomics of. *Frontiers in Microbiology*, **2020**, 11, 605127	5.7	4
10	Vaginal and Anal Microbiome during Infections. *Pathogens*, **2021**, 10,	4.5	3
9	Investigation on the antimicrobial properties of cerium-doped bioactive glasses. *Journal of Biomedical Materials Research - Part A*, **2021**,	5.4	3
8	Production of Single Cell Oils from Glycerol By Oleaginous Yeasts. *Journal of Biotechnology*, **2010**, 150, 389-389	3.7	2
7	Mining metagenomic whole genome sequences revealed subdominant but constantLactobacilluspopulation in the human gut microbiota. *Environmental Microbiology*, **2016**, n/a-n/a	5.2	2
6	Glucuronidase Pattern Predicted From Gut Metagenomes Indicates Potentially Diversified Pharmacomicrobiomics.. *Frontiers in Microbiology*, **2022**, 13, 826994	5.7	2
5	In Vitro Assessment of Prebiotic Activity. *Methods in Molecular Biology*, **2021**, 2278, 209-223	1.4	1
4	Phenotypic Traits and Immunomodulatory Properties of Isolated From Meat Products. *Frontiers in Microbiology*, **2021**, 12, 730827	5.7	1
3	Multivariate Analysis in Microbiome Description: Correlation of Human Gut Protein Degraders, Metabolites, and Predicted Metabolic Functions. *Frontiers in Microbiology*, **2021**, 12, 723479	5.7	1
2	Microbiota Survey of Sliced Cooked Ham During the Secondary Shelf Life.. *Frontiers in Microbiology*, **2022**, 13, 842390	5.7	0
1	Draft Genome Sequence of the Mucin Degrader Clostridium tertium WC0709. *Microbiology Resource Announcements*, **2021**, 10, e0064221	1.3	