

Alberto Amaretti

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	EGlucuronidase Pattern Predicted From Gut Metagenomes Indicates Potentially Diversified Pharmacomicrobiomics.. <i>Frontiers in Microbiology</i> , 2022 , 13, 826994	5.7	2
63	Microbiota Survey of Sliced Cooked Ham During the Secondary Shelf Life.. <i>Frontiers in Microbiology</i> , 2022 , 13, 842390	5.7	0
62	Vaginal and Anal Microbiome during Infections. <i>Pathogens</i> , 2021 , 10,	4.5	3
61	Identification of mucin degraders of the human gut microbiota. <i>Scientific Reports</i> , 2021 , 11, 11094	4.9	15
60	In Vitro Assessment of Prebiotic Activity. <i>Methods in Molecular Biology</i> , 2021 , 2278, 209-223	1.4	1
59	Phenotypic Traits and Immunomodulatory Properties of Isolated From Meat Products. <i>Frontiers in Microbiology</i> , 2021 , 12, 730827	5.7	1
58	Draft Genome Sequence of the Mucin Degradar Clostridium tertium WC0709. <i>Microbiology Resource Announcements</i> , 2021 , 10, e0064221	1.3	
57	Investigation on the antimicrobial properties of cerium-doped bioactive glasses. <i>Journal of Biomedical Materials Research - Part A</i> , 2021 ,	5.4	3
56	Multivariate Analysis in Microbiome Description: Correlation of Human Gut Protein Degradars, Metabolites, and Predicted Metabolic Functions. <i>Frontiers in Microbiology</i> , 2021 , 12, 723479	5.7	1
55	Effect of Rearing Temperature on Growth and Microbiota Composition of. <i>Microorganisms</i> , 2020 , 8,	4.9	23
54	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of Non- Enterobacterales from the Gut Microbiota of Healthy Subjects. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	15
53	Draft Genome Sequences of 12 Leuconostoc carnosum Strains Isolated from Cooked Ham Packaged in a Modified Atmosphere and from Fresh Sausages. <i>Microbiology Resource Announcements</i> , 2020 , 9,	1.3	4
52	Potential prebiotic effect of a long-chain dextran produced by : an evaluation. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 563-571	3.7	10
51	Riboflavin Biosynthesis and Overproduction by a Derivative of the Human Gut Commensal subsp. ATCC 15697. <i>Frontiers in Microbiology</i> , 2020 , 11, 573335	5.7	6
50	Comparative Genomics of. <i>Frontiers in Microbiology</i> , 2020 , 11, 605127	5.7	4
49	Antibiotic Resistance, Virulence Factors, Phenotyping, and Genotyping of Isolated from the Feces of Healthy Subjects. <i>Microorganisms</i> , 2019 , 7,	4.9	22
48	Longitudinal Survey of Fungi in the Human Gut: ITS Profiling, Phenotyping, and Colonization. <i>Frontiers in Microbiology</i> , 2019 , 10, 1575	5.7	43

47	Profiling of Protein Degraders in Cultures of Human Gut Microbiota. <i>Frontiers in Microbiology</i> , 2019 , 10, 2614	5.7	36
46	Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern <i>Triticum turgidum</i> ssp. genotypes. <i>Food Research International</i> , 2019 , 120, 568-576	7	16
45	Microbiota of sliced cooked ham packaged in modified atmosphere throughout the shelf life: Microbiota of sliced cooked ham in MAP. <i>International Journal of Food Microbiology</i> , 2019 , 289, 200-208	5.8	23
44	Bacterial community of industrial raw sausage packaged in modified atmosphere throughout the shelf life. <i>International Journal of Food Microbiology</i> , 2018 , 280, 78-86	5.8	18
43	Characterization of the peptide fraction from digested Parmigiano Reggiano cheese and its effect on growth of lactobacilli and bifidobacteria. <i>International Journal of Food Microbiology</i> , 2017 , 255, 32-41	5.8	29
42	Evolution of microbial community and chemical properties of a sourdough during the production of Colomba, an Italian sweet leavened baked product. <i>LWT - Food Science and Technology</i> , 2017 , 86, 31-39	5.4	12
41	Comparison of formula-fed infants with and without colic revealed significant differences in total bacteria, Enterobacteriaceae and faecal ammonia. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2017 , 106, 573-578	3.1	26
40	Folate: Relevance of Chemical and Microbial Production 2016 , 103-128		6
39	Detection of novel metabolites of flaxseed lignans in vitro and in vivo. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 1590-601	5.9	36
38	Mining metagenomic whole genome sequences revealed subdominant but constant <i>Lactobacillus</i> population in the human gut microbiota. <i>Environmental Microbiology Reports</i> , 2016 , 8, 399-406	3.7	41
37	Comparison of culture-dependent and independent approaches to characterize fecal bifidobacteria and lactobacilli. <i>Anaerobe</i> , 2016 , 38, 130-137	2.8	21
36	Mining metagenomic whole genome sequences revealed subdominant but constant <i>Lactobacillus</i> population in the human gut microbiota. <i>Environmental Microbiology</i> , 2016 , n/a-n/a	5.2	2
35	Functional roles of the fatty acid desaturases encoded by KLOLE1, FAD2 and FAD3 in the yeast <i>Kluyveromyces lactis</i> . <i>Microbiology (United Kingdom)</i> , 2016 , 162, 1435-1445	2.9	11
34	Conjugated Linoleic Acid Production by Bifidobacteria: Screening, Kinetic, and Composition. <i>BioMed Research International</i> , 2016 , 2016, 8654317	3	26
33	Role of bifidobacteria in the hydrolysis of chlorogenic acid. <i>MicrobiologyOpen</i> , 2015 , 4, 41-52	3.4	44
32	Hydrolysis of the rutinose-conjugates flavonoids rutin and hesperidin by the gut microbiota and bifidobacteria. <i>Nutrients</i> , 2015 , 7, 2788-800	6.7	69
31	Recombinant <i>S. cerevisiae</i> expressing Old Yellow Enzymes from non-conventional yeasts: an easy system for selective reduction of activated alkenes. <i>Microbial Cell Factories</i> , 2014 , 13, 60	6.4	4
30	Bifidobacteria supplementation: effects on plasma lipid profiles in dyslipidemic children. <i>Nutrition</i> , 2014 , 30, 831-6	4.8	41

29	Anti-Listeria starters: in vitro selection and production plant evaluation. <i>Journal of Food Protection</i> , 2014 , 77, 837-42	2.5	6
28	The probiotic Bifidobacterium breve B632 inhibited the growth of Enterobacteriaceae within colicky infant microbiota cultures. <i>BioMed Research International</i> , 2014 , 2014, 301053	3	25
27	In vitro transformation of chlorogenic acid by human gut microbiota. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1122-31	5.9	107
26	Getting lipids from glycerol: new perspectives on biotechnological exploitation of <i>Candida freyschussii</i> . <i>Microbial Cell Factories</i> , 2014 , 13, 83	6.4	50
25	Thermal adaptability of <i>Kluyveromyces marxianus</i> in recombinant protein production. <i>Microbial Cell Factories</i> , 2013 , 12, 34	6.4	19
24	Cholesterol-lowering probiotics: in vitro selection and in vivo testing of bifidobacteria. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 8273-81	5.7	59
23	Potential impact of probiotic consumption on the bioactivity of dietary phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9551-8	5.7	25
22	Antioxidant properties of potentially probiotic bacteria: in vitro and in vivo activities. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 809-17	5.7	247
21	Fermentation of xylo-oligosaccharides by <i>Bifidobacterium adolescentis</i> DSMZ 18350: kinetics, metabolism, and β -xylosidase activities. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 3109-17	5.7	48
20	Zinc uptake by lactic Acid bacteria. <i>ISRN Biotechnology</i> , 2013 , 2013, 312917		16
19	Folate production by probiotic bacteria. <i>Nutrients</i> , 2011 , 3, 118-34	6.7	329
18	Enoate reductases from non conventional yeasts: bioconversion, cloning, and functional expression in <i>Saccharomyces cerevisiae</i> . <i>Journal of Biotechnology</i> , 2011 , 156, 279-85	3.7	13
17	Getting Lipids for Biodiesel Production from Oleaginous Fungi 2011 ,		16
16	Role of bifidobacteria in the activation of the lignan secoisolariciresinol diglucoside. <i>Applied Microbiology and Biotechnology</i> , 2011 , 92, 159-68	5.7	36
15	Rapid method for screening enoate reductase activity in yeasts. <i>Journal of Microbiological Methods</i> , 2010 , 83, 106-10	2.8	4
14	Secretion of <i>Kluyveromyces lactis</i> Cu/Zn SOD: strategies for enhanced production. <i>Applied Microbiology and Biotechnology</i> , 2010 , 86, 871-8	5.7	18
13	Single cell oils of the cold-adapted oleaginous yeast <i>Rhodotorula glacialis</i> DBVPG 4785. <i>Microbial Cell Factories</i> , 2010 , 9, 73	6.4	89
12	Production of Single Cell Oils from Glycerol By Oleaginous Yeasts. <i>Journal of Biotechnology</i> , 2010 , 150, 389-389	3.7	2

11	Bioconversion of soy isoflavones daidzin and daidzein by Bifidobacterium strains. <i>Applied Microbiology and Biotechnology</i> , 2009 , 81, 943-50	5.7	90
10	Growth, lipid accumulation, and fatty acid composition in obligate psychrophilic, facultative psychrophilic, and mesophilic yeasts. <i>FEMS Microbiology Ecology</i> , 2009 , 69, 363-72	4.3	77
9	Growth kinetics on oligo- and polysaccharides and promising features of three antioxidative potential probiotic strains. <i>Journal of Applied Microbiology</i> , 2008 , 105, 1266-76	4.7	32
8	In vitro comparison of the prebiotic effects of two inulin-type fructans. <i>Anaerobe</i> , 2008 , 14, 280-6	2.8	85
7	Administration of folate-producing bifidobacteria enhances folate status in Wistar rats. <i>Journal of Nutrition</i> , 2007 , 137, 2742-6	4.1	70
6	Kinetics and metabolism of Bifidobacterium adolescentis MB 239 growing on glucose, galactose, lactose, and galactooligosaccharides. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 3637-44	4.8	85
5	Folate production by bifidobacteria as a potential probiotic property. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 179-85	4.8	206
4	Fermentative production of superoxide dismutase with Kluyveromyces marxianus. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2007 , 34, 27-34	4.2	23
3	Substrate preference of Bifidobacterium adolescentis MB 239: compared growth on single and mixed carbohydrates. <i>Applied Microbiology and Biotechnology</i> , 2006 , 73, 654-62	5.7	44
2	Fermentation of fructooligosaccharides and inulin by bifidobacteria: a comparative study of pure and fecal cultures. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 6150-8	4.8	363
1	Assessment of in-line near-infrared spectroscopy for continuous monitoring of fermentation processes. <i>Biotechnology Progress</i> , 2003 , 19, 1816-21	2.8	65