Paul Cotter

List of Articles by Year
in descending order

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420 peer-reviewed articles	38,135 peer-reviewed citations	2825 92 peer-reviewed h-index	487445 4.36 score
468 documents	43956 doc citations	3488 96 h-index	80402 citing authors

#	Article	IF	Citations
1	Investigating the Bioactivities of a Dextran and Levan Mixture Produced by the Sourdough-Derived Leuconostoc mesenteroides Strain DSA_F. Food and Bioprocess Technology, 2025, 18, 3918-3932.	3.2	6
2	A gut-derived Streptococcus salivarius produces the novel nisin variant designated nisin G and inhibits Fusobacterium nucleatum in a model of the human distal colon microbiome. MBio, 2025, 16, .	3.1	12
3	Preterm-birth-prevention with Lactobacillus crispatus oral probiotics: Protocol for a double blinded randomised placebo-controlled trial (the PrePOP study). Contemporary Clinical Trials, 2025, 149, 107776.	1.1	12
4	Pediococcus acidilactici CECT 9879 (pA1c®) and heat inactivated pA1c® (pA1c® HI) ameliorate gestational diabetes mellitus in mice. Life Sciences, 2025, 362, 123359.	3.7	10
5	Evaluating the efficiency of 16S-ITS-23S operon sequencing for species level resolution in microbial communities. Scientific Reports, 2025, 15, .	2.7	26
6	Bactofencin A Displays a Delayed Killing Effect on a Clinical Strain of Staphylococcus aureus Which Is Greatly Accelerated in the Presence of Nisin. Antibiotics, 2025, 14, 184.	3.1	2
7	Temporal stability and lack of variance in microbiome composition and functionality in fit recreational athletes. Scientific Reports, 2025, 15, .	2.7	1
8	A genomics-based investigation of acetic acid bacteria across a global fermented food metagenomics dataset. IScience, 2025, 28, 112139.	2.4	8
9	The core microbiomes and associated metabolic potential of water kefir as revealed by pan multi-omics. Communications Biology, 2025, 8, .	3.1	18
10	Strain-level variation among vaginal Lactobacillus crispatus and Lactobacillus iners as identified by comparative metagenomics. Npj Biofilms and Microbiomes, 2025, 11, .	6.0	26
11	OPTIMATRIX v2.0: Optimised protocol to mitigate microbial blooms in the micro-Matrix bioreactor platform used as an ex vivo human distal colon model. MethodsX, 2025, 14, 103275.	1.7	2
12	Vitamin biosynthesis in the gut: interplay between mammalian host and its resident microbiota. Microbiology and Molecular Biology Reviews, 2025, 89, .	6.7	16
13	The effects of offering adequate-quality or high-quality colostrum on the passive immunity, health, growth, and fecal microbiome development of dairy heifer calves. Journal of Dairy Science, 2025, 108, 6254-6272.	3.0	3
14	Effects of feeding a simulated waste milk on growth, health, fecal microbiota, and antibiotic resistance in dairy heifer calves. Journal of Dairy Science, 2025, 108, 8710-8725.	3.0	4
15	Development of a modular test bed for evaluating sustainable CIP strategies and fouling removal during milk pasteurisation for cheese production. International Journal of Dairy Technology, 2025, 78, .	2.0	3
16	Faecal microbiota and serum metabolome association with equine metabolic syndrome in connemara ponies. BMC Veterinary Research, 2025, 21, .	1.6	4
17	Development of a bio-functional fermented soy beverage supplemented with microbial exopolysaccharides and its effect on the human gut microbiome in vitro. Food and Function, 2025, 16, 6203-6212.	4.2	8
18	Breastfeeding and the milk resistome shape the establishment and transmission of antibiotic resistance genes in the infant gut microbiome. Gut Microbes, 2025, 17, .	8.4	5

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19	Exploring the Functional Potential of the Broiler Gut Microbiome Using Shotgun Metagenomics. Genes, 2025, 16, 946.	1.8	6
20	Impact of Bifidobacterium longum1714® on maternal cytokine response in peripheral blood mononuclear cells. Cytokine, 2024, 174, 156458.	2.0	6
21	The impact of live dietary microbes on health: A scoping review. Journal of Food Science, 2024, 89, 773-792.	2.4	16
22	Linking human milk oligosaccharide metabolism and early life gut microbiota: bifidobacteria and beyond. Microbiology and Molecular Biology Reviews, 2024, 88, .	6.7	92
23	Kefir4All, a citizen science initiative to raise awareness of the roles that microbes play in food fermentation. Journal of Microbiology and Biology Education, 2024, 25, .	0.6	7
24	Fermented foods: Harnessing their potential to modulate the microbiota-gut-brain axis for mental health. Neuroscience and Biobehavioral Reviews, 2024, 158, 105562.	4.3	113
25	Comprehensive insight into the alterations in the gut microbiome and the intestinal barrier as a consequence of iron deficiency anaemia. Biomedical Journal, 2024, 47, 100701.	2.8	13
26	The gut virome is associated with stress-induced changes in behaviour and immune responses in mice. Nature Microbiology, 2024, 9, 359-376.	9.9	80
27	Fine-tuning of post-weaning pig microbiome structure and functionality by in-feed zinc oxide and antibiotics use. Frontiers in Cellular and Infection Microbiology, 2024, 14, .	2.8	14
28	Seasonal and geographical impact on the Irish raw milk microbiota correlates with chemical composition and climatic variables. MSystems, 2024, 9, .	2.8	25
29	Insights into the Adolescent Cystic Fibrosis Airway Microbiome Using Shotgun Metagenomics. International Journal of Molecular Sciences, 2024, 25, 3893.	3.2	6
30	Effects of removing in-feed antibiotics and zinc oxide on the taxonomy and functionality of the microbiota in post weaning pigs. Animal Microbiome, 2024, 6, .	2.5	14
31	A secondary model for the effect of pH on the variability in growth fitness of Listeria innocua strains. Food Research International, 2024, 186, 114314.	6.0	5
32	Novel Fermentates Can Enhance Key Immune Responses Associated with Viral Immunity. Nutrients, 2024, 16, 1212.	3.2	4
33	Bacillus velezensis iturins inhibit the hemolytic activity of Staphylococcus aureus. Scientific Reports, 2024, 14, .	2.7	9
34	Two extracellular α-arabinofuranosidases are required for cereal-derived arabinoxylan metabolism by Bifidobacterium longum subsp. longum. Gut Microbes, 2024, 16, .	8.4	10
35	GROND: a quality-checked and publicly available database of full-length 16S-ITS-23S rRNA operon sequences. Microbial Genomics, 2024, 10, .	1.4	9
36	Metagenomic analysis of the bacterial microbiome, resistome and virulome distinguishes Portuguese Serra da Estrela PDO cheeses from similar non-PDO cheeses: An exploratory approach. Food Research International, 2024, 189, 114556.	6.0	18

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37	The gut microbiota in persistent post-operative pain following breast cancer surgery. Scientific Reports, 2024, 14, .	2.7	7
38	Unveiling metabolic pathways of selected plant-derived glycans by Bifidobacterium pseudocatenulatum. Frontiers in Microbiology, 2024, 15, .	2.9	6
39	Novel Dairy Fermentates Have Differential Effects on Key Immune Responses Associated with Viral Immunity and Inflammation in Dendritic Cells. Foods, 2024, 13, 2392.	3.5	5
40	Microbiome mapping in dairy industry reveals new species and genes for probiotic and bioprotective activities. Npj Biofilms and Microbiomes, 2024, 10, .	6.0	20
41	Pseudocin 196, a novel lantibiotic produced by Bifidobacterium pseudocatenulatum elicits antimicrobial activity against clinically relevant pathogens. Gut Microbes, 2024, 16, .	8.4	8
42	Fecal microbiota transplantation influences microbiota without connection to symptom relief in irritable bowel syndrome patients. Npj Biofilms and Microbiomes, 2024, 10, .	6.0	18
43	Selective human milk oligosaccharide utilization by members of the Bifidobacterium pseudocatenulatum taxon. Applied and Environmental Microbiology, 2024, 90, .	2.4	10
44	Dietary amino acids, macronutrients, vaginal birth, and breastfeeding are associated with the vaginal microbiome in early pregnancy. Microbiology Spectrum, 2024, 12, .	2.3	5
45	Gut microbial metabolic signatures in diabetes mellitus and potential preventive and therapeutic applications. Gut Microbes, 2024, 16, .	8.4	38
46	Bifidobacterium fermentum sp. nov. and Bifidobacterium aquikefiricola sp. nov., isolated from water kefir. International Journal of Systematic and Evolutionary Microbiology, 2024, 74, .	1.2	8
47	Sex specific gut-microbiota signatures of resilient and comorbid gut-brain phenotypes induced by early life stress. Neurobiology of Stress, 2024, 33, 100686.	2.4	17
48	Shotgun metagenomic sequencing reveals the influence of artisanal dairy environments on the microbiomes, quality, and safety of Idiazabal, a raw ewe milk PDO cheese. Microbiome, 2024, 12, .	8.1	23
49	Bioinformatic approaches for studying the microbiome of fermented food. Critical Reviews in Microbiology, 2023, 49, 693-725.	4.8	29
50	Human gut homeostasis and regeneration: the role of the gut microbiota and its metabolites. Critical Reviews in Microbiology, 2023, 49, 764-785.	4.8	20
51	Benchmarking Bioinformatic Tools for Amplicon-Based Sequencing of Norovirus. Applied and Environmental Microbiology, 2023, 89, .	2.4	7
52	Dietary-Induced Bacterial Metabolites Reduce Inflammation and Inflammation-Associated Cancer via Vitamin D Pathway. International Journal of Molecular Sciences, 2023, 24, 1864.	3.2	17
53	Exploring the antibacterial potential of Lactococcus lactis subsp. lactis bv. diacetylactis BGBU1-4 by genome mining, bacteriocin gene overexpression, and chemical protein synthesis of lactolisterin BU variants. Letters in Applied Microbiology, 2023, 76, .	1.2	6
54	The 'Whey' to good health: Whey protein and its beneficial effect on metabolism, gut microbiota and mental health. Trends in Food Science and Technology, 2023, 133, 1-14.	11.7	48

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55	Integrated molecular approaches for fermented food microbiome research. FEMS Microbiology Reviews, 2023, 47, .	9.6	52
56	Seasonal variation in the Canastra cheese mycobiota. Frontiers in Microbiology, 2023, 13, .	2.9	12
57	Filamentous fungi in artisanal cheeses: A problem to be avoided or a market opportunity?. Heliyon, 2023, 9, e15110.	2.4	16
58	Amplicon-Based High-Throughput Sequencing Method for Genotypic Characterization of Norovirus in Oysters. Applied and Environmental Microbiology, 2023, 89, .	2.4	10
59	Differences in Faecal Microbiome Taxonomy, Diversity and Functional Potential in a Bovine Cohort Experimentally Challenged with Mycobacterium avium subsp. paratuberculosis (MAP). Animals, 2023, 13, 1652.	1.7	4
60	Mapping the available evidence on the impact of ingested live microbes on health: a scoping review protocol. BMJ Open, 2023, 13, e067766.	1.2	2
61	Detailed mapping of Bifidobacterium strain transmission from mother to infant via a dual culture-based and metagenomic approach. Nature Communications, 2023, 14, .	10.8	70
62	Consumption of kefir made with traditional microorganisms resulted in greater improvements in LDL cholesterol and plasma markers of inflammation in males when compared to a commercial kefir: a randomized pilot study. Applied Physiology, Nutrition and Metabolism, 2023, 48, 668-677.	1.5	26
63	Shotgun Metagenomic Sequencing Revealed the Prebiotic Potential of a Fruit Juice Drink with Fermentable Fibres in Healthy Humans. Foods, 2023, 12, 2480.	3.5	7
64	Microbiome Interconnectedness throughout Environments with Major Consequences for Healthy People and a Healthy Planet. Microbiology and Molecular Biology Reviews, 2023, 87, .	6.7	101
65	Comparison of the relative impacts of acute consumption of an inulin-enriched diet, milk kefir or a commercial probiotic product on the human gut microbiome and metabolome. Npj Science of Food, 2023, 7, .	5.1	18
66	Maternal breastfeeding is associated with offspring microbiome diversity; a secondary analysis of the MicrobeMom randomized control trial. Frontiers in Microbiology, 2023, 14, .	2.9	23
67	Analysis of the milk kefir pan-metagenome reveals four community types, core species, and associated metabolic pathways. IScience, 2023, 26, 108004.	2.4	28
68	Exopolysaccharides produced by Bacillus spp. inhibit biofilm formation by Staphylococcus aureus strains associated with bovine mastitis. International Journal of Biological Macromolecules, 2023, 253, 126689.	5.6	21
69	Sequencing-based analysis of the microbiomes of Spanish food processing facilities reveals environment-specific variation in the dominant taxa and antibiotic resistance genes. Food Research International, 2023, 173, 113442.	6.0	21
70	Use of reconstituted kefir consortia to determine the impact of microbial composition on kefir metabolite profiles. Food Research International, 2023, 173, 113467.	6.0	19
71	Profiling of vaginal Lactobacillus jensenii isolated from preterm and full-term pregnancies reveals strain-specific factors relating to host interaction. Microbial Genomics, 2023, 9, .	1.4	7
72	Fermented foods and gastrointestinal health: underlying mechanisms. Nature Reviews Gastroenterology and Hepatology, 2023, 21, 248-266.	33.1	208

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73	Relevance of organ(s)-on-a-chip systems to the investigation of food-gut microbiota-host interactions. Critical Reviews in Microbiology, 2022, 48, 463-488.	4.8	42
74	Next-Generation Food Research: Use of Meta-Omic Approaches for Characterizing Microbial Communities Along the Food Chain. Annual Review of Food Science and Technology, 2022, 13, 361-384.	9.1	66
75	Diet and mental health in pregnancy: Nutrients of importance based on large observational cohort data. Nutrition, 2022, 96, 111582.	2.0	36
76	A Graph-Based Molecular Communications Model Analysis of the Human Gut Bacteriome. IEEE Journal of Biomedical and Health Informatics, 2022, 26, 3567-3577.	4.2	7
77	Collateral Damage in the Human Gut Microbiome - Blastocystis Is Significantly Less Prevalent in an Antibiotic-Treated Adult Population Compared to Non-Antibiotic Treated Controls. Frontiers in Cellular and Infection Microbiology, 2022, 12, .	2.8	5
78	In Vitro and In Silico Based Approaches to Identify Potential Novel Bacteriocins from the Athlete Gut Microbiome of an Elite Athlete Cohort. Microorganisms, 2022, 10, 701.	2.7	15
79	Global Regulatory Frameworks for Fermented Foods: A Review. Frontiers in Nutrition, 2022, 9, .	2.8	163
80	Gut Steroids and Microbiota: Effect of Gonadectomy and Sex. Biomolecules, 2022, 12, 767.	3.1	26
81	Metadata harmonization–Standards are the key for a better usage of omics data for integrative microbiome analysis. Environmental Microbiomes, 2022, 17, .	3.6	53
82	Lactobacillus salivarius UCC118™ Dampens Inflammation and Promotes Microbiota Recovery to Provide Therapeutic Benefit in a DSS-Induced Colitis Model. Microorganisms, 2022, 10, 1383.	2.7	26
83	Microbiome Research as an Effective Driver of Success Stories in Agrifood Systems – A Selection of Case Studies. Frontiers in Microbiology, 2022, 13, .	2.9	42
84	Identification of Streptococcus infantarius subsp. infantarius as the species primarily responsible for acid production in Izmir Brined Tulum Cheese from the Aegean Region of Türkiye. Food Research International, 2022, 160, 111707.	6.0	10
85	Effect of a bacteriocin-producing Streptococcus salivarius on the pathogen Fusobacterium nucleatum in a model of the human distal colon. Gut Microbes, 2022, 14, .	8.4	48
86	Using Shotgun Sequencing to Describe the Changes Induced by In-Feed Zinc Oxide and Apramycin in the Microbiomes of Pigs One Week Postweaning. Microbiology Spectrum, 2022, 10, .	2.3	21
87	Use of Probiotic Bacteria and Bacteriocins as an Alternative to Antibiotics in Aquaculture. Microorganisms, 2022, 10, 1705.	2.7	92
88	Microorganisms present in artisanal fermented food from South America. Frontiers in Microbiology, 2022, 13, .	2.9	36
89	The Application of Metagenomics to Study Microbial Communities and Develop Desirable Traits in Fermented Foods. Foods, 2022, 11, 3297.	3.5	57
90	Recruiting and Engaging Women of Reproductive Age with Obesity: Insights from A Mixed-Methods Study within A Trial. International Journal of Environmental Research and Public Health, 2022, 19, 13832.	2.0	3

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91	Arbuscular Mycorrhiza Support Plant Sulfur Supply through Organosulfur Mobilizing Bacteria in the Hypho- and Rhizosphere. Plants, 2022, 11, 3050.	2.5	15
92	Development of sequencing-based methodologies to distinguish viable from non-viable cells in a bovine milk matrix: A pilot study. Frontiers in Microbiology, 2022, 13, .	2.9	23
93	The Athlete Gut Microbiome and its Relevance to Health and Performance: A Review. Sports Medicine, 2022, 52, 119-128.	4.3	66
94	Quorum sensing in human gut and food microbiomes: Significance and potential for therapeutic targeting. Frontiers in Microbiology, 2022, 13, .	2.9	57
95	Consumption of the cell-free or heat-treated fractions of a pitched kefir confers some but not all positive impacts of the corresponding whole kefir. Frontiers in Microbiology, 2022, 13, .	2.9	12
96	Investigation of the gut microbiome, bile acid composition and host immunoinflammatory response in a model of azoxymethane-induced colon cancer at discrete timepoints. British Journal of Cancer, 2022, 128, 528-536.	4.1	8
97	Outbreak of acute larval cyathostominosis – A "perfect storm" of inflammation and dysbiosis. Equine Veterinary Journal, 2021, 53, 727-739.	1.6	39
98	Environmental microbiome mapping as a strategy to improve quality and safety in the food industry. Current Opinion in Food Science, 2021, 38, 168-176.	4.6	97
99	The effects of sustained fitness improvement on the gut microbiome: A longitudinal, repeated measures case-study approach. Translational Sports Medicine, 2021, 4, 174-192.	0.7	34
100	Bacteriocins as a new generation of antimicrobials: toxicity aspects and regulations. FEMS Microbiology Reviews, 2021, 45, .	9.6	483
101	Comparison of the carotenoid profiles of commonly consumed smear-ripened cheeses. LWT - Food Science and Technology, 2021, 135, 110241.	4.7	5
102	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 196-208.	33.1	816
103	The microbiome of deep-sea fish reveals new microbial species and a sparsity of antibiotic resistance genes. Gut Microbes, 2021, 13, .	8.4	35
104	High Throughput Sequencing for the Detection and Characterization of RNA Viruses. Frontiers in Microbiology, 2021, 12, .	2.9	69
105	The Lung Microbiome in Young Children with Cystic Fibrosis: A Prospective Cohort Study. Microorganisms, 2021, 9, 492.	2.7	25
106	Microbiome-based environmental monitoring of a dairy processing facility highlights the challenges associated with low microbial-load samples. Npj Science of Food, 2021, 5, .	5.1	37
107	In vitro–in vivo Validation of Stimulatory Effect of Oat Ingredients on Lactobacilli. Pathogens, 2021, 10, 235.	2.1	18
108	Bio-Engineered Nisin with Increased Anti-Staphylococcus and Selectively Reduced Anti-Lactococcus Activity for Treatment of Bovine Mastitis. International Journal of Molecular Sciences, 2021, 22, 3480.	3.2	34

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109	Assessing the ability of nisin A and derivatives thereof to inhibit gram-negative bacteria from the genus Thermus. Journal of Dairy Science, 2021, 104, 2632-2640.	3.0	10
110	Colonic Gene Expression and Fecal Microbiota in Diarrhea-predominant Irritable Bowel Syndrome: Increased Toll-like Receptor 4 but Minimal Inflammation and no Response to Mesalazine. Journal of Neurogastroenterology and Motility, 2021, 27, 279-291.	1.7	15
111	Depletion of the gut microbiota differentially affects the impact of whey protein on high-fat diet-induced obesity and intestinal permeability. Physiological Reports, 2021, 9, .	1.1	26
112	Drainage class and soil phosphorus availability shape microbial communities in Irish grasslands. European Journal of Soil Biology, 2021, 104, 103297.	2.2	24
113	MAP, Johne's disease and the microbiome; current knowledge and future considerations. Animal Microbiome, 2021, 3, .	2.5	27
114	Protein quality and quantity influence the effect of dietary fat on weight gain and tissue partitioning via host-microbiota changes. Cell Reports, 2021, 35, 109093.	4.4	18
115	A Multiomic Approach to Investigate the Effects of a Weight Loss Program on the Intestinal Health of Overweight Horses. Frontiers in Veterinary Science, 2021, 8, .	1.6	13
116	C-protein α-antigen modulates the lantibiotic thusin resistance in Streptococcus agalactiae. Antonie Van Leeuwenhoek, 2021, 114, 1595-1607.	1.2	1
117	Recreating pink defect in cheese with different strains of Thermus bacteria. International Journal of Dairy Technology, 2021, 74, 700-708.	2.0	8
118	Conservation Strip Tillage Leads to Persistent Alterations in the Rhizosphere Microbiota of Brassica napus Crops. Frontiers in Soil Science, 2021, 1, .	3.0	0
119	Microbiota from young mice counteracts selective age-associated behavioral deficits. Nature Aging, 2021, 1, 666-676.	13.3	285
120	Seasonality and Geography Have a Greater Influence than the Use of Chlorine-Based Cleaning Agents on the Microbiota of Bulk Tank Raw Milk. Applied and Environmental Microbiology, 2021, 87, .	2.4	22
121	Kefir ameliorates specific microbiota-gut-brain axis impairments in a mouse model relevant to autism spectrum disorder. Brain, Behavior, and Immunity, 2021, 97, 119-134.	3.4	47
122	Microbial colonization and resistome dynamics in food processing environments of a newly opened pork cutting industry during 1.5 years of activity. Microbiome, 2021, 9, .	8.1	76
123	Reporting guidelines for human microbiome research: the STORMS checklist. Nature Medicine, 2021, 27, 1885-1892.	22.6	488
124	Potential for enriching next-generation health-promoting gut bacteria through prebiotics and other dietary components. Gut Microbes, 2020, 11, 1-20.	8.4	271
125	Distinct microbiome composition and metabolome exists across subgroups of elite Irish athletes. Journal of Science and Medicine in Sport, 2020, 23, 63-68.	2.0	127
126	Fermented foods in a global age: East meets West. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 184-217.	9.5	637

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127	The impact of probiotic supplementation on metabolic health in healthy women of reproductive age: a systematic review. Food and Function, 2020, 11, 10279-10289.	4.2	7
128	Association of Habitual Dietary Fiber Intake and Fecal Microbiome Gene Abundance with Gastrointestinal Symptoms in an Irritable Bowel Syndrome Cohort. Current Developments in Nutrition, 2020, 4, nzaa062_038.	0.3	0
129	214: Lifestyle, metabolic health and the gut microbiome in early pregnancy. American Journal of Obstetrics and Gynecology, 2020, 222, S148-S149.	1.9	0
130	Sex-dependent associations between addiction-related behaviors and the microbiome in outbred rats. EBioMedicine, 2020, 55, 102769.	6.6	53
131	Metabolome-microbiome signatures in the fermented beverage, Kombucha. International Journal of Food Microbiology, 2020, 333, 108778.	4.0	171
132	Antimicrobial use and production system shape the fecal, environmental, and slurry resistomes of pig farms. Microbiome, 2020, 8, .	8.1	71
133	Shotgun sequencing of the vaginal microbiome reveals both a species and functional potential signature of preterm birth. Npj Biofilms and Microbiomes, 2020, 6, .	6.0	96
134	Metagenomics-Based Proficiency Test of Smoked Salmon Spiked with a Mock Community. Microorganisms, 2020, 8, 1861.	2.7	11
135	Investigating the Role of Diet and Exercise in Gut Microbe-Host Cometabolism. MSystems, 2020, 5, .	2.8	17
136	Fermented-Food Metagenomics Reveals Substrate-Associated Differences in Taxonomy and Health-Associated and Antibiotic Resistance Determinants. MSystems, 2020, 5, .	2.8	190
137	Age- and duration-dependent effects of whey protein on high-fat diet-induced changes in body weight, lipid metabolism, and gut microbiota in mice. Physiological Reports, 2020, 8, .	1.1	32
138	Gut microbes from the phylogenetically diverse genusEubacteriumand their various contributions to gut health. Gut Microbes, 2020, 12, 1802866.	8.4	659
139	Prebiotic administration modulates gut microbiota and faecal short-chain fatty acid concentrations but does not prevent chronic intermittent hypoxia-induced apnoea and hypertension in adult rats. EBioMedicine, 2020, 59, 102968.	6.6	28
140	Meta-analysis of cheese microbiomes highlights contributions to multiple aspects of quality. Nature Food, 2020, 1, 500-510.	10.4	125
141	Evaluation of methods for the reduction of contaminating host reads when performing shotgun metagenomic sequencing of the milk microbiome. Scientific Reports, 2020, 10, .	2.7	61
142	Proficiency Testing of Metagenomics-Based Detection of Food-Borne Pathogens Using a Complex Artificial Sequencing Dataset. Frontiers in Microbiology, 2020, 11, .	2.9	9
143	Enduring Behavioral Effects Induced by Birth by Caesarean Section in the Mouse. Current Biology, 2020, 30, 3761-3774.e6.	2.5	100
144	Distinct actions of the fermented beverage kefir on host behaviour, immunity and microbiome gut-brain modules in the mouse. Microbiome, 2020, 8, .	8.1	107

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145	Genotypic and Phenotypic Characterization of Fecal Staphylococcus epidermidis Isolates Suggests Plasticity to Adapt to Different Human Body Sites. Frontiers in Microbiology, 2020, 11, .	2.9	23
146	Can a probiotic supplement in pregnancy result in transfer to the neonatal gut: A systematic review. Acta Obstetricia Et Gynecologica Scandinavica, 2020, 99, 1269-1277.	1.9	14
147	Large-scale genome-wide analysis links lactic acid bacteria from food with the gut microbiome. Nature Communications, 2020, 11, .	10.8	325
148	Mo1339 RELATIVE ABUNDANCES OF MICROBIAL GENES INVOLVED IN GALACTOSE AND PORPHYRIN METABOLISM ARE ALTERED IN DIARRHEA-PREDOMINANT FUNCTIONAL GASTROINTESTINAL DISORDERS. Gastroenterology, 2020, 158, S-856.	0.9	0
149	Maternal and infant factors that shape neonatal gut colonization by bacteria. Expert Review of Gastroenterology and Hepatology, 2020, 14, 651-664.	1.6	34
150	Health Benefits of Lactic Acid Bacteria (LAB) Fermentates. Nutrients, 2020, 12, 1679.	3.2	362
151	Antifungal Peptides as Therapeutic Agents. Frontiers in Cellular and Infection Microbiology, 2020, 10, .	2.8	248
152	Production of multiple bacteriocins, including the novel bacteriocin gassericin M, by Lactobacillus gasseri LM19, a strain isolated from human milk. Applied Microbiology and Biotechnology, 2020, 104, 3869-3884.	2.9	55
153	Potential Use of Biotherapeutic Bacteria to Target Colorectal Cancer-Associated Taxa. International Journal of Molecular Sciences, 2020, 21, 924.	3.2	25
154	First evidence of production of the lantibiotic nisin P. Scientific Reports, 2020, 10, .	2.7	55
155	Instances of altered gut microbiomes among Irish cricketers over periods of travel in the lead up to the 2016 World Cup: A sequencing analysis. Travel Medicine and Infectious Disease, 2020, 35, 101553.	1.9	20
156	Antimicrobials for food and feed; a bacteriocin perspective. Current Opinion in Biotechnology, 2020, 61, 160-167.	4.7	206
157	Tracking the Dairy Microbiota from Farm Bulk Tank to Skimmed Milk Powder. MSystems, 2020, 5, .	2.8	72
158	Dairy Products and Dairy-Processing Environments as a Reservoir of Antibiotic Resistance and Quorum-Quenching Determinants as Revealed through Functional Metagenomics. MSystems, 2020, 5, .	2.8	24
159	Encapsulated cyclosporine does not change the composition of the human microbiota when assessed ex vivo and in vivo. Journal of Medical Microbiology, 2020, 69, 854-863.	1.3	18
160	Bioengineering nisin to overcome the nisin resistance protein. Molecular Microbiology, 2019, 111, 717-731.	1.8	63
161	Caprine milk fermentation enhances the antithrombotic properties of cheese polar lipids. Journal of Functional Foods, 2019, 61, 103507.	2.5	23
162	Identification and characterisation of capidermicin, a novel bacteriocin produced by Staphylococcus capitis. PLoS ONE, 2019, 14, e0223541.	1.5	49

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163	Cholestasis induced by bile duct ligation promotes changes in the intestinal microbiome in mice. Scientific Reports, 2019, 9, .	2.7	51
164	Improvement of Feed Efficiency in Pigs through Microbial Modulation via Fecal Microbiota Transplantation in Sows and Dietary Supplementation of Inulin in Offspring. Applied and Environmental Microbiology, 2019, 85, .	2.4	44
165	The Potential Impact of Probiotics on the Gut Microbiome of Athletes. Nutrients, 2019, 11, 2270.	3.2	79
166	Short-term consumption of a high-fat diet increases host susceptibility to Listeria monocytogenes infection. Microbiome, 2019, 7, .	8.1	83
167	The effect of ovine milk fermentation on the antithrombotic properties of polar lipids. Journal of Functional Foods, 2019, 54, 289-300.	2.5	38
168	Porcine Feed Efficiency-Associated Intestinal Microbiota and Physiological Traits: Finding Consistent Cross-Locational Biomarkers for Residual Feed Intake. MSystems, 2019, 4, .	2.8	63
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