

# Gwenañlle M Le Blay

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,564  
citations

279487

23  
h-index

476904

29  
g-index

30  
all docs

30  
docs citations

30  
times ranked

2151  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory activity spectrum of reuterin produced by <i>Lactobacillus reuteri</i> against intestinal bacteria. <i>BMC Microbiology</i> , 2007, 7, 101.	1.3	202
2	Glycerol induces reuterin production and decreases <i>Escherichia coli</i> population in an in vitro model of colonic fermentation with immobilized human feces. <i>FEMS Microbiology Ecology</i> , 2008, 63, 56-64.	1.3	103
3	Identification and quantification of antifungal compounds produced by lactic acid bacteria and propionibacteria. <i>International Journal of Food Microbiology</i> , 2016, 239, 79-85.	2.1	96
4	Safety assessment of dairy microorganisms: <i>Propionibacterium</i> and <i>Bifidobacterium</i> . <i>International Journal of Food Microbiology</i> , 2008, 126, 316-320.	2.1	93
5	Quantification of Different <i>Eubacterium</i> spp. in Human Fecal Samples with Species-Specific 16S rRNA-Targeted Oligonucleotide Probes. <i>Applied and Environmental Microbiology</i> , 2000, 66, 375-382.	1.4	91
6	In vitro inhibition of <i>Escherichia coli</i> O157:H7 by bifidobacterial strains of human origin. <i>International Journal of Food Microbiology</i> , 2004, 92, 69-78.	2.1	83
7	Fungal diversity in cow, goat and ewe milk. <i>International Journal of Food Microbiology</i> , 2011, 151, 247-251.	2.1	80
8	Assessment of lactobacilli strains as yogurt bioprotective cultures. <i>Food Control</i> , 2013, 30, 206-213.	2.8	79
9	In vitro and in situ screening of lactic acid bacteria and propionibacteria antifungal activities against bakery product spoilage molds. <i>Food Control</i> , 2016, 60, 247-255.	2.8	79
10	New three-stage in vitro model for infant colonic fermentation with immobilized fecal microbiota. <i>FEMS Microbiology Ecology</i> , 2006, 57, 324-336.	1.3	76
11	Enhancement of butyrate production in the rat caecocolonic tract by long-term ingestion of resistant potato starch. <i>British Journal of Nutrition</i> , 1999, 82, 419-426.	1.2	73
12	Screening of <i>Lactobacillus</i> spp. for the prevention of <i>Pseudomonas aeruginosa</i> pulmonary infections. <i>BMC Microbiology</i> , 2014, 14, 107.	1.3	51
13	Antimicrobial Potential of Egg Yolk Ovoidin, a Multidomain Kazal-like Inhibitor of Chicken Egg. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12368-12374.	2.4	46
14	New in vitro colonic fermentation model for <i>Salmonella</i> infection in the child gut. <i>FEMS Microbiology Ecology</i> , 2009, 67, 198-207.	1.3	44
15	Screening for antimicrobial and proteolytic activities of lactic acid bacteria isolated from cow, buffalo and goat milk and cheeses marketed in the southeast region of Brazil. <i>Journal of Dairy Research</i> , 2016, 83, 115-124.	0.7	41
16	Characterization of the antifungal activity of <i>Lactobacillus harbinensis</i> K.V9.3.1Np and <i>Lactobacillus rhamnosus</i> K.C8.3.1I in yogurt. <i>Food Microbiology</i> , 2015, 45, 10-17.	2.1	36
17	<i>Ruminococcus luti</i> sp. nov., Isolated from a Human Faecal Sample. <i>Systematic and Applied Microbiology</i> , 2002, 25, 189-193.	1.2	35
18	Set up of a new in vitro model to study dietary fructans fermentation in formula-fed babies. <i>British Journal of Nutrition</i> , 2010, 103, 403-411.	1.2	34

#	ARTICLE	IF	CITATIONS
19	Comparative detection of bacterial adhesion to Caco-2 cells with ELISA, radioactivity and plate count methods. <i>Journal of Microbiological Methods</i> , 2004, 59, 211-221.	0.7	29
20	Comparative effects of exopolysaccharides from lactic acid bacteria and fructo-oligosaccharides on infant gut microbiota tested in an in vitro colonic model with immobilized cells. <i>FEMS Microbiology Ecology</i> , 2006, 57, 226-238.	1.3	29
21	Action mechanisms involved in the bioprotective effect of <i>Lactobacillus harbinensis</i> K.V9.3.1.Np against <i>Yarrowia lipolytica</i> in fermented milk. <i>International Journal of Food Microbiology</i> , 2017, 248, 47-55.	2.1	28
22	The marine intertidal zone shapes oyster and clam digestive bacterial microbiota. <i>FEMS Microbiology Ecology</i> , 2020, 96, .	1.3	25
23	Short-chain fatty acids induce cytoskeletal and extracellular protein modifications associated with modulation of proliferation on primary culture of rat intestinal smooth muscle cells. <i>Digestive Diseases and Sciences</i> , 2000, 45, 1623-1630.	1.1	23
24	Characterization of antifungal organic acids produced by <i>Lactobacillus harbinensis</i> K.V9.3.1.Np immobilized in gellan-xanthan beads during batch fermentation. <i>Food Control</i> , 2014, 36, 205-211.	2.8	23
25	Biogenic amine and antibiotic resistance profiles determined for lactic acid bacteria and a propionibacterium prior to use as antifungal bioprotective cultures. <i>International Dairy Journal</i> , 2018, 85, 21-26.	1.5	22
26	Novel Antifungal Compounds, Spermine-Like and Short Cyclic Polylactates, Produced by <i>Lactobacillus harbinensis</i> K.V9.3.1.Np in Yogurt. <i>Frontiers in Microbiology</i> , 2018, 9, 2252.	1.5	15
27	Stability and Inhibitory Activity of Pediocin PA-1 Against <i>Listeria</i> sp. in Simulated Physiological Conditions of the Human Terminal Ileum. <i>Probiotics and Antimicrobial Proteins</i> , 2012, 4, 250-258.	1.9	14
28	Evaluation of the proteolytic activity of <i>Enterococcus faecalis</i> FT132 and <i>Lactobacillus paracasei</i> FT700, isolated from dairy products in Brazil, using milk proteins as substrates. <i>European Food Research and Technology</i> , 2015, 241, 385-392.	1.6	8
29	Milk fermented with the probiotic candidate <i>Lactobacillus paracasei</i> FT700 induces differentiation of monocytes toward macrophages in vitro. <i>Journal of Functional Foods</i> , 2015, 15, 533-540.	1.6	4
30	New Approaches for Bringing the Uncultured into Culture. , 2016, , 401-434.		2