

Gwenañlle M Le Blay

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5205611/publications.pdf>

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	The marine intertidal zone shapes oyster and clam digestive bacterial microbiota. <i>FEMS Microbiology Ecology</i> , 2020, 96, .	1.3	25
2	Novel Antifungal Compounds, Spermine-Like and Short Cyclic Polylactates, Produced by <i>Lactobacillus harbinensis</i> K.V9.3.1Np in Yogurt. <i>Frontiers in Microbiology</i> , 2018, 9, 2252.	1.5	15
3	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
4	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
5	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
6	New Approaches for Bringing the Uncultured into Culture. , 2016, , 401-434.		2
7	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
8	InÂvitro 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
9	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
10	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
11	Characterization of the antifungal activity of <i>Lactobacillus harbinensis</i> K.V9.3.1Np and <i>Lactobacillus rhamnosus</i> K.C8.3.11 in yogurt. <i>Food Microbiology</i> , 2015, 45, 10-17.	2.1	36
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	Characterization of antifungal organic acids produced by <i>Lactobacillus harbinensis</i> K.V9.3.1Np immobilized in gellanâ€xanthan beads during batch fermentation. <i>Food Control</i> , 2014, 36, 205-211.	2.8	23
14	Assessment of lactobacilli strains as yogurt bioprotective cultures. <i>Food Control</i> , 2013, 30, 206-213.	2.8	79
15	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
16	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
17	Fungal diversity in cow, goat and ewe milk. <i>International Journal of Food Microbiology</i> , 2011, 151, 247-251.	2.1	80
18	Set up of a new<i> in vitro</i> 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	New in vitro colonic fermentation model for Salmonella infection in the child gut. FEMS Microbiology Ecology, 2009, 67, 198-207.	1.3	44
20	Glycerol induces reuterin production and decreases Escherichia coli population in an in vitro model of colonic fermentation with immobilized human feces. FEMS Microbiology Ecology, 2008, 63, 56-64.	1.3	103
21	Safety assessment of dairy microorganisms: Propionibacterium and Bifidobacterium. International Journal of Food Microbiology, 2008, 126, 316-320.	2.1	93
22	Inhibitory activity spectrum of reuterin produced by Lactobacillus reuteri against intestinal bacteria. BMC Microbiology, 2007, 7, 101.	1.3	202
23	New three-stage in vitro model for infant colonic fermentation with immobilized fecal microbiota. FEMS Microbiology Ecology, 2006, 57, 324-336.	1.3	76
24	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. FEMS Microbiology Ecology, 2006, 57, 226-238.	1.3	29
25	In vitro inhibition of Escherichia coli O157:H7 by bifidobacterial strains of human origin. International Journal of Food Microbiology, 2004, 92, 69-78.	2.1	83
26	Comparative detection of bacterial adhesion to Caco-2 cells with ELISA, radioactivity and plate count methods. Journal of Microbiological Methods, 2004, 59, 211-221.	0.7	29
27	Ruminococcus luti sp. nov., Isolated from a Human Faecal Sample. Systematic and Applied Microbiology, 2002, 25, 189-193.	1.2	35
28	Short-chain fatty acids induce cytoskeletal and extracellular protein modifications associated with modulation of proliferation on primary culture of rat intestinal smooth muscle cells. Digestive Diseases and Sciences, 2000, 45, 1623-1630.	1.1	23
29	Quantification of Different Eubacterium spp. in Human Faecal Samples with Species-Specific 16S rRNA-Targeted Oligonucleotide Probes. Applied and Environmental Microbiology, 2000, 66, 375-382.	1.4	91
30	Enhancement of butyrate production in the rat caecocolonic tract by long-term ingestion of resistant potato starch. British Journal of Nutrition, 1999, 82, 419-426.	1.2	73