

Nadja Larsen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5219471/publications.pdf>

Version: 2024-02-01

23
papers

3,514
citations

516561

16
h-index

642610

23
g-index

24
all docs

24
docs citations

24
times ranked

6515
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut Microbiota in Human Adults with Type 2 Diabetes Differs from Non-Diabetic Adults. PLoS ONE, 2010, 5, e9085.	1.1	2,309
2	Effects of <i>Lactobacillus acidophilus</i> NCFM on insulin sensitivity and the systemic inflammatory response in human subjects. British Journal of Nutrition, 2010, 104, 1831-1838.	1.2	288
3	Potential of Pectins to Beneficially Modulate the Gut Microbiota Depends on Their Structural Properties. Frontiers in Microbiology, 2019, 10, 223.	1.5	171
4	Probiotics to Adolescents With Obesity. Journal of Pediatric Gastroenterology and Nutrition, 2012, 55, 673-678.	0.9	116
5	Characterization of <i>Bacillus</i> spp. strains for use as probiotic additives in pig feed. Applied Microbiology and Biotechnology, 2014, 98, 1105-1118.	1.7	105
6	Effect of <i>Lactobacillus salivarius</i> Ls-33 on fecal microbiota in obese adolescents. Clinical Nutrition, 2013, 32, 935-940.	2.3	91
7	Predominant genera of fecal microbiota in children with atopic dermatitis are not altered by intake of probiotic bacteria <i>Lactobacillus acidophilus</i> NCFM and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bi-07. FEMS Microbiology Ecology, 2011, 75, 482-496.	1.3	64
8	The effect of calcium ions on adhesion and competitive exclusion of <i>Lactobacillus</i> ssp. and <i>E. coli</i> O138. International Journal of Food Microbiology, 2007, 114, 113-119.	2.1	56
9	The effect of pectins on survival of probiotic <i>Lactobacillus</i> spp. in gastrointestinal juices is related to their structure and physical properties. Food Microbiology, 2018, 74, 11-20.	2.1	55
10	Modulation of gut microbiota from obese individuals by in vitro fermentation of citrus pectin in combination with <i>Bifidobacterium longum</i> BB-46. Applied Microbiology and Biotechnology, 2018, 102, 8827-8840.	1.7	55
11	Characteristics and phylogeny of <i>Bacillus cereus</i> strains isolated from Maari, a traditional West African food condiment. International Journal of Food Microbiology, 2015, 196, 70-78.	2.1	28
12	In vitro modulation of human gut microbiota composition and metabolites by <i>Bifidobacterium longum</i> BB-46 and a citric pectin. Food Research International, 2019, 120, 595-602.	2.9	28
13	Effect of potato fiber on survival of <i>Lactobacillus</i> species at simulated gastric conditions and composition of the gut microbiota in vitro. Food Research International, 2019, 125, 108644.	2.9	25
14	Occurrence of Yeasts in White-Brined Cheeses: Methodologies for Identification, Spoilage Potential and Good Manufacturing Practices. Frontiers in Microbiology, 2020, 11, 582778.	1.5	25
15	Effect of dissolved oxygen on redox potential and milk acidification by lactic acid bacteria isolated from a DL-starter culture. Journal of Dairy Science, 2015, 98, 1640-1651.	1.4	21
16	Transcriptome analysis of <i>Lactococcus lactis</i> subsp. <i>lactis</i> during milk acidification as affected by dissolved oxygen and the redox potential. International Journal of Food Microbiology, 2016, 226, 5-12.	2.1	16
17	Probiotic potential of <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces marxianus</i> isolated from West African spontaneously fermented cereal and milk products. Yeast, 2020, 37, 403-412.	0.8	13
18	Production of autoinducer-2 by aerobic endospore-forming bacteria isolated from the West African fermented foods. FEMS Microbiology Letters, 2015, 362, fnv186.	0.7	12

#	ARTICLE	IF	CITATIONS
19	Expression of Virulence-Related Genes in <i>Listeria monocytogenes</i> Grown on Danish Hard Cheese as Affected by NaCl Content. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 536-544.	0.8	11
20	A comparative study on adhesion and recovery of potential probiotic strains of <i>Lactobacillus</i> spp. by <i>in vitro</i> assay and analysis of human colon biopsies. <i>Microbial Ecology in Health and Disease</i> , 2009, 21, 95-99.	3.8	9
21	Impact of botanical fermented foods on metabolic biomarkers and gut microbiota in adults with metabolic syndrome and type 2 diabetes: a systematic review protocol. <i>BMJ Open</i> , 2019, 9, e029242.	0.8	7
22	Diversity in NaCl tolerance of <i>Lactococcus lactis</i> strains from dl-starter cultures for production of semi-hard cheeses. <i>International Dairy Journal</i> , 2020, 105, 104673.	1.5	5
23	In-vitro study of <i>Limosilactobacillus fermentum</i> PCC adhesion to and integrity of the Caco-2 cell monolayers as affected by pectins. <i>Journal of Functional Foods</i> , 2021, 79, 104395.	1.6	3