## Nadja Larsen

List of Publications by Year in descending order

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NADIA LADSEN

#	Article	IF	CITATIONS
1	In-vitro study of Limosilactobacillus fermentum PCC adhesion to and integrity of the Caco-2 cell monolayers as affected by pectins. Journal of Functional Foods, 2021, 79, 104395.	1.6	3
2	Probiotic potential of Saccharomyces cerevisiae and Kluyveromyces marxianus isolated from West African spontaneously fermented cereal and milk products. Yeast, 2020, 37, 403-412.	0.8	13
3	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
4	Diversity in NaCl tolerance of Lactococcus lactis strains from dl-starter cultures for production of semi-hard cheeses. International Dairy Journal, 2020, 105, 104673.	1.5	5
5	Impact of botanical fermented foods on metabolic biomarkers and gut microbiota in adults with metabolic syndrome and type 2 diabetes: a systematic review protocol. BMJ Open, 2019, 9, e029242.	0.8	7
6	Effect of potato fiber on survival of Lactobacillus species at simulated gastric conditions and composition of the gut microbiota in vitro. Food Research International, 2019, 125, 108644.	2.9	25
7	Potential of Pectins to Beneficially Modulate the Gut Microbiota Depends on Their Structural Properties. Frontiers in Microbiology, 2019, 10, 223.	1.5	171
8	In vitro modulation of human gut microbiota composition and metabolites by Bifidobacterium longum BB-46 and a citric pectin. Food Research International, 2019, 120, 595-602.	2.9	28
9	The effect of pectins on survival of probiotic Lactobacillus 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 Bifidobacterium longum BB-46. Applied Microbiology and Biotechnology, 2018, 102, 8827-8840.	1.7	55
11	Transcriptome analysis of Lactococcus lactis subsp. lactis during milk acidification as affected by dissolved oxygen and the redox potential. International Journal of Food Microbiology, 2016, 226, 5-12.	2.1	16
12	Expression of Virulence-Related Genes in Listeria monocytogenes Grown on Danish Hard Cheese as Affected by NaCl Content. Foodborne Pathogens and Disease, 2015, 12, 536-544.	0.8	11
13	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
14	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
15	Characteristics and phylogeny of Bacillus cereus strains isolated from Maari, a traditional West African food condiment. International Journal of Food Microbiology, 2015, 196, 70-78.	2.1	28
16	Characterization of Bacillus spp. strains for use as probiotic additives in pig feed. Applied Microbiology and Biotechnology, 2014, 98, 1105-1118.	1.7	105
17	Effect of Lactobacillus salivarius Ls-33 on fecal microbiota in obese adolescents. Clinical Nutrition, 2013, 32, 935-940.	2.3	91
18	Probiotics to Adolescents With Obesity. Journal of Pediatric Gastroenterology and Nutrition, 2012, 55, 673-678.	0.9	116

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#	Article	IF	CITATIONS
19	Predominant genera of fecal microbiota in children with atopic dermatitis are not altered by intake of probiotic bacteria Lactobacillus acidophilus NCFM and Bifidobacterium animalis subsp. lactis Bi-07. FEMS Microbiology Ecology, 2011, 75, 482-496.	1.3	64
20	Gut Microbiota in Human Adults with Type 2 Diabetes Differs from Non-Diabetic Adults. PLoS ONE, 2010, 5, e9085.	1.1	2,309
21	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
22	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. Microbial Ecology in Health and Disease, 2009, 21, 95-99.	3.8	9
23	The effect of calcium ions on adhesion and competitive exclusion of Lactobacillus ssp. and E. coli O138. International Journal of Food Microbiology, 2007, 114, 113-119.	2.1	56