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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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