

Patricia Ruas-Madiedo

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145
papers

7,558
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149
ext. papers

9,173
ext. citations

5
avg, IF

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L-index

#	Paper	IF	Citations
145	Intestinal Short Chain Fatty Acids and their Link with Diet and Human Health. <i>Frontiers in Microbiology</i> , 2016 , 7, 185	5.7	934
144	An overview of the functionality of exopolysaccharides produced by lactic acid bacteria. <i>International Dairy Journal</i> , 2002 , 12, 163-171	3.5	427
143	Intestinal microbiota in health and disease: role of bifidobacteria in gut homeostasis. <i>World Journal of Gastroenterology</i> , 2014 , 20, 15163-76	5.6	282
142	Invited review: methods for the screening, isolation, and characterization of exopolysaccharides produced by lactic acid bacteria. <i>Journal of Dairy Science</i> , 2005 , 88, 843-56	4	255
141	Exopolysaccharides produced by probiotic strains modify the adhesion of probiotics and enteropathogens to human intestinal mucus. <i>Journal of Food Protection</i> , 2006 , 69, 2011-5	2.5	169
140	Mucin degradation by Bifidobacterium strains isolated from the human intestinal microbiota. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 1936-40	4.8	159
139	Viability and diversity of probiotic Lactobacillus and Bifidobacterium populations included in commercial fermented milks. <i>Food Research International</i> , 2004 , 37, 839-850	7	158
138	Exopolysaccharides produced by intestinal Bifidobacterium strains act as fermentable substrates for human intestinal bacteria. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 4737-45	4.8	153
137	The relationship between phenolic compounds from diet and microbiota: impact on human health. <i>Food and Function</i> , 2015 , 6, 2424-39	6.1	140
136	Bifidobacteria and Their Health-Promoting Effects. <i>Microbiology Spectrum</i> , 2017 , 5,	8.9	126
135	Genomic overview and biological functions of exopolysaccharide biosynthesis in Bifidobacterium spp. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 9-18	4.8	126
134	Bifidobacteria and Their Molecular Communication with the Immune System. <i>Frontiers in Microbiology</i> , 2017 , 8, 2345	5.7	125
133	Effective removal of staphylococcal biofilms by the endolysin LysH5. <i>PLoS ONE</i> , 2014 , 9, e107307	3.7	124
132	Immune Modulation Capability of Exopolysaccharides Synthesised by Lactic Acid Bacteria and Bifidobacteria. <i>Probiotics and Antimicrobial Proteins</i> , 2012 , 4, 227-37	5.5	122
131	Role of exopolysaccharides produced by Lactococcus lactis subsp. cremoris on the viscosity of fermented milks. <i>International Dairy Journal</i> , 2002 , 12, 689-695	3.5	122
130	Exopolysaccharides produced by Bifidobacterium longum IPLA E44 and Bifidobacterium animalis subsp. lactis IPLA R1 modify the composition and metabolic activity of human faecal microbiota in pH-controlled batch cultures. <i>International Journal of Food Microbiology</i> , 2009 , 135, 260-7	5.8	118
129	Probiotic potential of selected lactic acid bacteria strains isolated from Brazilian kefir grains. <i>Journal of Dairy Science</i> , 2015 , 98, 3622-32	4	111

128	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. <i>Food Chemistry</i> , 2016 , 197, 658-63	8.5	106
127	Adaptation and response of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> to bile: a proteomic and physiological approach. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 6757-67	4.8	101
126	Characterisation of the exopolysaccharide (EPS)-producing <i>Lactobacillus paraplantarum</i> BCGG11 and its non-EPS producing derivative strains as potential probiotics. <i>International Journal of Food Microbiology</i> , 2012 , 158, 155-62	5.8	99
125	Interactions of Surface Exopolysaccharides From and Within the Intestinal Environment. <i>Frontiers in Microbiology</i> , 2018 , 9, 2426	5.7	99
124	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1440-53	11.5	97
123	Production of exopolysaccharides by <i>Lactobacillus</i> and <i>Bifidobacterium</i> strains of human origin, and metabolic activity of the producing bacteria in milk. <i>Journal of Dairy Science</i> , 2009 , 92, 4158-68	4	94
122	Characterization and in vitro properties of potentially probiotic <i>Bifidobacterium</i> strains isolated from breast-milk. <i>International Journal of Food Microbiology</i> , 2011 , 149, 28-36	5.8	92
121	Evaluation of the functional potential of <i>Weissella</i> and <i>Lactobacillus</i> isolates obtained from Nigerian traditional fermented foods and cow's intestine. <i>International Journal of Food Microbiology</i> , 2011 , 147, 97-104	5.8	87
120	Exopolysaccharide-producing <i>Bifidobacterium</i> strains elicit different in vitro responses upon interaction with human cells. <i>Food Research International</i> , 2012 , 46, 99-107	7	86
119	Exopolysaccharides produced by <i>Lactobacillus</i> and <i>Bifidobacterium</i> strains abrogate in vitro the cytotoxic effect of bacterial toxins on eukaryotic cells. <i>Journal of Applied Microbiology</i> , 2010 , 109, 2079-86	4.7	84
118	Bile affects the synthesis of exopolysaccharides by <i>Bifidobacterium animalis</i> . <i>Applied and Environmental Microbiology</i> , 2009 , 75, 1204-7	4.8	81
117	How do bifidobacteria counteract environmental challenges? Mechanisms involved and physiological consequences. <i>Genes and Nutrition</i> , 2011 , 6, 307-18	4.3	76
116	Role of extracellular transaldolase from <i>Bifidobacterium bifidum</i> in mucin adhesion and aggregation. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 3992-8	4.8	76
115	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. <i>Food Chemistry</i> , 2017 , 218, 249-255	8.5	71
114	Cell envelope changes in <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> as a response to bile. <i>FEMS Microbiology Letters</i> , 2007 , 274, 316-22	2.9	68
113	Screening of exopolysaccharide-producing <i>Lactobacillus</i> and <i>Bifidobacterium</i> strains isolated from the human intestinal microbiota. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 4385-8	4.8	68
112	Interactions between <i>Bifidobacterium</i> and <i>Bacteroides</i> species in cofermentations are affected by carbon sources, including exopolysaccharides produced by bifidobacteria. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 7518-24	4.8	66
111	Pilot study of diet and microbiota: interactive associations of fibers and polyphenols with human intestinal bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5330-6	5.7	62

110	Inside the adaptation process of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> to bile. <i>International Journal of Food Microbiology</i> , 2010 , 142, 132-41	5.8	62
109	Safety and intestinal microbiota modulation by the exopolysaccharide-producing strains <i>Bifidobacterium animalis</i> IPLA R1 and <i>Bifidobacterium longum</i> IPLA E44 orally administered to Wistar rats. <i>International Journal of Food Microbiology</i> , 2011 , 144, 342-51	5.8	55
108	Fiber from a regular diet is directly associated with fecal short-chain fatty acid concentrations in the elderly. <i>Nutrition Research</i> , 2013 , 33, 811-6	4	54
107	The biogenic amines putrescine and cadaverine show in vitro cytotoxicity at concentrations that can be found in foods. <i>Scientific Reports</i> , 2019 , 9, 120	4.9	53
106	A bile salt-resistant derivative of <i>Bifidobacterium animalis</i> has an altered fermentation pattern when grown on glucose and maltose. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 6564-70	4.8	53
105	Microbial targets for the development of functional foods accordingly with nutritional and immune parameters altered in the elderly. <i>Journal of the American College of Nutrition</i> , 2013 , 32, 399-406	3.5	52
104	<i>Bifidobacterium bifidum</i> PRL2010 modulates the host innate immune response. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 730-40	4.8	51
103	Monitoring in Real Time the Formation and Removal of Biofilms from Clinical Related Pathogens Using an Impedance-Based Technology. <i>PLoS ONE</i> , 2016 , 11, e0163966	3.7	51
102	Kefir fermented milk and kefir promote growth of <i>Bifidobacterium bifidum</i> PRL2010 and modulate its gene expression. <i>International Journal of Food Microbiology</i> , 2014 , 178, 50-9	5.8	50
101	Structure of the high molecular weight exopolysaccharide produced by <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> IPLA-R1 and sequence analysis of its putative eps cluster. <i>Carbohydrate Research</i> , 2011 , 346, 2710-7	2.9	50
100	Exopolysaccharide-producing <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> strains and their polymers elicit different responses on immune cells from blood and gut associated lymphoid tissue. <i>Anaerobe</i> , 2014 , 26, 24-30	2.8	47
99	Preservation of the Microbiological and Biochemical Quality of Raw Milk by Carbon Dioxide Addition: A Pilot-Scale Study. <i>Journal of Food Protection</i> , 1996 , 59, 502-508	2.5	47
98	Interaction of <i>Bifidobacterium bifidum</i> LMG13195 with HT29 cells influences regulatory-T-cell-associated chemokine receptor expression. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 2850-7	4.8	46
97	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. <i>Journal of Dairy Research</i> , 2009 , 76, 317-25	1.6	46
96	Probiotic and technological properties of <i>Lactobacillus</i> spp. strains from the human stomach in the search for potential candidates against gastric microbial dysbiosis. <i>Frontiers in Microbiology</i> , 2014 , 5, 766	5.7	45
95	Effect of <i>Bifidobacterium</i> upon <i>Clostridium difficile</i> Growth and Toxicity When Co-cultured in Different Prebiotic Substrates. <i>Frontiers in Microbiology</i> , 2016 , 7, 738	5.7	45
94	EPS-SJ Exopolysaccharide Produced by the Strain <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> BGSJ2-8 Is Involved in Adhesion to Epithelial Intestinal Cells and Decrease on <i>E. coli</i> Association to Caco-2 Cells. <i>Frontiers in Microbiology</i> , 2016 , 7, 286	5.7	44
93	Adaptation of bifidobacteria to the gastrointestinal tract and functional consequences. <i>Pharmacological Research</i> , 2013 , 69, 127-36	10.2	43

92	Chemical and biological properties of the novel exopolysaccharide produced by a probiotic strain of <i>Bifidobacterium longum</i> . <i>Carbohydrate Polymers</i> , 2017 , 174, 1172-1180	10.3	43
91	Short communication: effect of exopolysaccharide isolated from "viili" on the adhesion of probiotics and pathogens to intestinal mucus. <i>Journal of Dairy Science</i> , 2006 , 89, 2355-8	4	42
90	<i>Bifidobacterium adolescentis</i> as a key member of the human gut microbiota in the production of GABA. <i>Scientific Reports</i> , 2020 , 10, 14112	4.9	42
89	Evaluation of adhesion properties and antibacterial activities of the infant gut commensal <i>Bifidobacterium bifidum</i> PRL2010. <i>Anaerobe</i> , 2013 , 21, 9-17	2.8	41
88	Technological and probiotic selection criteria of a bile-adapted <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> strain. <i>International Dairy Journal</i> , 2010 , 20, 800-805	3.5	41
87	Bacterial diversity of the Colombian fermented milk "Suero Costeño" assessed by culturing and high-throughput sequencing and DGGE analysis of 16S rRNA gene amplicons. <i>Food Microbiology</i> , 2017 , 68, 129-136	6	39
86	Molecules Produced by Probiotics and Intestinal Microorganisms with Immunomodulatory Activity. <i>Nutrients</i> , 2020 , 12,	6.7	39
85	Rheology and bioactivity of high molecular weight dextrans synthesised by lactic acid bacteria. <i>Carbohydrate Polymers</i> , 2017 , 174, 646-657	10.3	38
84	In vitro fermentation of different fructo-oligosaccharides by <i>Bifidobacterium</i> strains for the selection of synbiotic combinations. <i>International Journal of Food Microbiology</i> , 2017 , 242, 19-23	5.8	38
83	Adhesion of bile-adapted <i>Bifidobacterium</i> strains to the HT29-MTX cell line is modified after sequential gastrointestinal challenge simulated in vitro using human gastric and duodenal juices. <i>Research in Microbiology</i> , 2011 , 162, 514-9	4	36
82	Toward improving technological and functional properties of probiotics in foods. <i>Trends in Food Science and Technology</i> , 2012 , 26, 56-63	15.3	34
81	A single mutation in the gene responsible for the mucoid phenotype of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> confers surface and functional characteristics. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 7960-8	4.8	33
80	Modulation of the <i>eps-ome</i> transcription of bifidobacteria through simulation of human intestinal environment. <i>FEMS Microbiology Ecology</i> , 2016 , 92, fiw056	4.3	33
79	<i>Lactobacillus plantarum</i> extracellular chitin-binding protein and its role in the interaction between chitin, Caco-2 cells, and mucin. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 1123-6	4.8	31
78	Molecular clues to understand the aerotolerance phenotype of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> . <i>Applied and Environmental Microbiology</i> , 2012 , 78, 644-50	4.8	31
77	Screening of <i>Bifidobacteria</i> and <i>Lactobacilli</i> Able to Antagonize the Cytotoxic Effect of <i>Clostridium difficile</i> upon Intestinal Epithelial HT29 Monolayer. <i>Frontiers in Microbiology</i> , 2016 , 7, 577	5.7	31
76	Acquired resistance to bile increases fructose-6-phosphate phosphoketolase activity in <i>Bifidobacterium</i> . <i>FEMS Microbiology Letters</i> , 2004 , 235, 35-41	2.9	30
75	<i>Bacteroides fragilis</i> metabolises exopolysaccharides produced by bifidobacteria. <i>BMC Microbiology</i> , 2016 , 16, 150	4.5	29

74	Potentially probiotic and bioprotective lactic acid bacteria starter cultures antagonise the <i>Listeria monocytogenes</i> adhesion to HT29 colonocyte-like cells. <i>Beneficial Microbes</i> , 2015 , 6, 337-43	4.9	27
73	Effect of exopolysaccharides and proteolytic activity of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> strains on the viscosity and structure of fermented milks. <i>International Dairy Journal</i> , 2005 , 15, 155-164	3.5	27
72	Effect of exopolysaccharide-producing <i>Lactococcus lactis</i> strains and temperature on the permeability of skim milk gels.. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2003 , 213, 245-253	5.1	26
71	Proteinaceous Molecules Mediating Bifidobacterium-Host Interactions. <i>Frontiers in Microbiology</i> , 2016 , 7, 1193	5.7	26
70	Effect of a Ropy Exopolysaccharide-Producing Bifidobacterium <i>animalis</i> subsp. <i>lactis</i> Strain Orally Administered on DSS-Induced Colitis Mice Model. <i>Frontiers in Microbiology</i> , 2016 , 7, 868	5.7	25
69	Red wine consumption is associated with fecal microbiota and malondialdehyde in a human population. <i>Journal of the American College of Nutrition</i> , 2015 , 34, 135-41	3.5	24
68	Interindividual differences in microbial counts and biochemical-associated variables in the feces of healthy Spanish adults. <i>Digestive Diseases and Sciences</i> , 2006 , 51, 737-43	4	24
67	Real-Time Assessment of Biofilm Disruption by Phage-Derived Proteins. <i>Frontiers in Microbiology</i> , 2017 , 8, 1632	5.7	23
66	Immune modulating capability of two exopolysaccharide-producing Bifidobacterium strains in a Wistar rat model. <i>BioMed Research International</i> , 2014 , 2014, 106290	3	23
65	Valorization of Vegetable Food Waste and By-Products Through Fermentation Processes. <i>Frontiers in Microbiology</i> , 2020 , 11, 581997	5.7	23
64	Capability of exopolysaccharide-producing <i>Lactobacillus paraplantarum</i> BGCG11 and its non-producing isogenic strain NB1, to counteract the effect of enteropathogens upon the epithelial cell line HT29-MTX. <i>Food Research International</i> , 2015 , 74, 199-207	7	22
63	Characterization of exopolysaccharides produced by Bifidobacterium <i>longum</i> NB667 and its cholate-resistant derivative strain IPLA B667dCo. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1028-35	5.7	22
62	Influence of Carbon Dioxide Addition to Raw Milk on Microbial Levels and Some Fat-Soluble Vitamin Contents of Raw and Pasteurized Milk. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1552-1555	5.7	22
61	Exopolysaccharide production and ropy phenotype are determined by two gene clusters in putative probiotic strain <i>Lactobacillus paraplantarum</i> BGCG11. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 1387-96	4.8	20
60	Spermine and spermidine are cytotoxic towards intestinal cell cultures, but are they a health hazard at concentrations found in foods?. <i>Food Chemistry</i> , 2018 , 269, 321-326	8.5	20
59	In-vitro characterization of potentially probiotic <i>Lactobacillus</i> strains isolated from human microbiota: interaction with pathogenic bacteria and the enteric cell line HT29. <i>Annals of Microbiology</i> , 2019 , 69, 61-72	3.2	20
58	Functional Effects of EPS-Producing Administration on Energy Metabolic Alterations of Diet-Induced Obese Mice. <i>Frontiers in Microbiology</i> , 2019 , 10, 1809	5.7	19
57	Susceptibility of lactic acid bacteria, bifidobacteria and other bacteria of intestinal origin to chemotherapeutic agents. <i>International Journal of Antimicrobial Agents</i> , 2016 , 48, 547-550	14.3	19

56	The effects of Bifidobacterium breve on immune mediators and proteome of HT29 cells monolayers. <i>BioMed Research International</i> , 2015 , 2015, 479140	3	19
55	Effects of xylitol on xylitol-sensitive versus xylitol-resistant Streptococcus mutans strains in a three-species in vitro biofilm. <i>Current Microbiology</i> , 2012 , 65, 237-43	2.4	19
54	Gene Replacement and Fluorescent Labeling to Study the Functional Role of Exopolysaccharides in subsp.. <i>Frontiers in Microbiology</i> , 2017 , 8, 1405	5.7	18
53	Insights into the ropy phenotype of the exopolysaccharide-producing strain Bifidobacterium animalis subsp. lactis A1dOxR. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 3870-4	4.8	18
52	Probiotics for Prevention and Treatment of Clostridium difficile Infection. <i>Advances in Experimental Medicine and Biology</i> , 2018 , 1050, 161-176	3.6	17
51	In Vitro Evaluation of Different Prebiotics on the Modulation of Gut Microbiota Composition and Function in Morbid Obese and Normal-Weight Subjects. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	16
50	Afuega Pitu Cheese Quality: Carbon Dioxide Addition to Refrigerated Milk in Acid-coagulated Cheesemaking. <i>International Dairy Journal</i> , 1998 , 8, 951-958	3.5	16
49	Microbial, chemical and sensorial variables of the Spanish traditional blue-veined Cabrales cheese, as affected by inoculation with commercial Penicillium roqueforti spores. <i>European Food Research and Technology</i> , 2006 , 222, 250-257	3.4	16
48	Monitoring in real time the cytotoxic effect of Clostridium difficile upon the intestinal epithelial cell line HT29. <i>Journal of Microbiological Methods</i> , 2015 , 119, 66-73	2.8	15
47	Technological characterization and survival of the exopolysaccharide-producing strain Lactobacillus delbrueckii subsp. lactis 193 and its bile-resistant derivative 193+ in simulated gastric and intestinal juices. <i>Journal of Dairy Research</i> , 2011 , 78, 357-64	1.6	15
46	Exopolysaccharide-producing lactic acid bacteria isolated from traditional Algerian dairy products and their application for skim-milk fermentations. <i>LWT - Food Science and Technology</i> , 2019 , 107, 117-124	5.4	14
45	Development of probiotic products for nutritional requirements of specific human populations. <i>Engineering in Life Sciences</i> , 2012 , 12, 368-376	3.4	14
44	Characterization of dextrans produced by Lactobacillus mali CUPV271 and Leuconostoc carnosum CUPV411. <i>Food Hydrocolloids</i> , 2019 , 89, 613-622	10.6	14
43	Exopolysaccharides synthesized by Bifidobacterium animalis subsp. lactis interact with TLR4 in intestinal epithelial cells. <i>Anaerobe</i> , 2019 , 56, 98-101	2.8	12
42	Complete genome sequence of Streptococcus salivarius PS4, a strain isolated from human milk. <i>Journal of Bacteriology</i> , 2012 , 194, 4466-7	3.5	12
41	Bioactive compounds from regular diet and faecal microbial metabolites. <i>European Journal of Nutrition</i> , 2018 , 57, 487-497	5.2	11
40	Manufacture of Spanish hard cheeses from CO ₂ -treated milk. <i>Food Research International</i> , 2002 , 35, 681-690		11
39	Bifidobacteria and Their Health-Promoting Effects 2018 , 73-98		11

38	Effect of bacteria used in food industry on the proliferation and cytokine production of epithelial intestinal cellular lines. <i>Journal of Functional Foods</i> , 2014 , 6, 348-355	5.1	10
37	Acquired resistance to bile increases fructose-6-phosphate phosphoketolase activity in <i>Bifidobacterium</i> . <i>FEMS Microbiology Letters</i> , 2004 , 235, 35-41	2.9	10
36	The role of dextran production in the metabolic context of <i>Leuconostoc</i> and <i>Weissella</i> Tunisian strains. <i>Carbohydrate Polymers</i> , 2021 , 253, 117254	10.3	10
35	Lysin LysMK34 of Bacteriophage PMK34 Has a Turgor Pressure-Dependent Intrinsic Antibacterial Activity and Reverts Colistin Resistance. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	9
34	Proteomic profile of extracellular vesicles released by <i>Lactiplantibacillus plantarum</i> BGAN8 and their internalization by non-polarized HT29 cell line. <i>Scientific Reports</i> , 2020 , 10, 21829	4.9	9
33	Genotypic and Phenotypic Characterization of Fecal Isolates Suggests Plasticity to Adapt to Different Human Body Sites. <i>Frontiers in Microbiology</i> , 2020 , 11, 688	5.7	8
32	Growth and metabolic activity of a cheese starter in CO ₂ -acidified and non-acidified refrigerated milk. <i>European Food Research and Technology</i> , 1998 , 206, 179-183		8
31	Impact of Extreme Obesity and Diet-Induced Weight Loss on the Fecal Metabolome and Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000030	5.9	8
30	subsp. CECT7210 (IM-1) Displays In Vitro Activity against Some Intestinal Pathogens. <i>Nutrients</i> , 2020 , 12,	6.7	7
29	Exopolysaccharides produced by lactic acid bacteria in food and probiotic applications 2010 , 885-902		7
28	Effect of acquired resistance to bile salts on enzymatic activities involved in the utilisation of carbohydrates by bifidobacteria. An overview. <i>Dairy Science and Technology</i> , 2005 , 85, 113-123		7
27	Selection of Exopolysaccharide-Producing () Isolated from Algerian Fermented Foods for the Manufacture of Skim-Milk Fermented Products. <i>Microorganisms</i> , 2020 , 8,	4.9	7
26	Impact of engineered <i>Streptococcus thermophilus</i> strains overexpressing glyA gene on folic acid and acetaldehyde production in fermented milk. <i>Brazilian Journal of Microbiology</i> , 34 , 114-117	2.2	6
25	Degenerate PCR primers for detecting putative priming glycosyltransferase genes in <i>Bifidobacterium</i> strains. <i>Beneficial Microbes</i> , 2015 , 6, 553-62	4.9	5
24	Biosynthesis and Bioactivity of Exopolysaccharides Produced by Probiotic Bacteria 2014 , 118-133		5
23	Population Dynamics of Some Relevant Intestinal Microbial Groups in Human Fecal Batch Cultures with Added Fermentable Xylooligosaccharides Obtained from Rice Husks. <i>BioResources</i> , 2013 , 8,	1.3	5
22	Biological Activities and Applications of Bifidobacterial Exopolysaccharides: From the Bacteria and Host Perspective 2018 , 177-193		4
21	Co-culture affects protein profile and heat tolerance of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> and <i>Bifidobacterium longum</i> . <i>Food Research International</i> , 2013 , 54, 1080-1083	7	4

20	Production of human growth hormone by <i>Lactococcus lactis</i> . <i>Journal of Bioscience and Bioengineering</i> , 2010 , 109, 322-4	3.3	4
19	Proteolysis in rennet-coagulated spanish hard cheeses made from milk preserved by refrigeration and addition of carbon dioxide. <i>Journal of Dairy Research</i> , 2003 , 70, 115-22	1.6	4
18	Revisiting the Metabolic Capabilities of susbp. and subsp. from a Glycoside Hydrolase Perspective. <i>Microorganisms</i> , 2020 , 8,	4.9	3
17	Engineering a lysin with intrinsic antibacterial activity (LysMK34) with cecropin A enhances its antibacterial properties against. <i>Applied and Environmental Microbiology</i> , 2021 , AEM0151521	4.8	3
16	Protective Effect of an Exopolysaccharide Produced by BGAN8 Against Cadmium-Induced Toxicity in Caco-2 Cells. <i>Frontiers in Microbiology</i> , 2021 , 12, 759378	5.7	3
15	Non-starter bacteria Functional Cultures 2017 , 64-78		2
14	Complete Genome Sequence of W11 (LMG P-21586), Used as a Probiotic Strain. <i>Genome Announcements</i> , 2017 , 5,		2
13	A structurally unique <i>Fusobacterium nucleatum</i> tannase provides detoxicant activity against gallotannins and pathogen resistance. <i>Microbial Biotechnology</i> , 2020 ,	6.3	2
12	Design and Selection of Engineered Lytic Proteins With Decolonizing Activity. <i>Frontiers in Microbiology</i> , 2021 , 12, 723834	5.7	2
11	Exopolysaccharide Producing subsp. Strains Modify the Intestinal Microbiota and the Plasmatic Cytokine Levels of BALB/c Mice According to the Type of Polymer Synthesized. <i>Frontiers in Microbiology</i> , 2020 , 11, 601233	5.7	1
10	Improving Probiotics for Functional Foods 351-368		1
9	Selection of Probiotics for Microbiota Modulation in Normal-Weight and Severely Obese Individuals: Focus on Gas Production and Interaction With Intestinal Epithelial Cells. <i>Frontiers in Microbiology</i> , 2021 , 12, 630572	5.7	1
8	New trends in dairy microbiology 2017 , 299-323		0
7	Probiotic Microorganisms 2008 , 1-176		0
6	Novel methods of microbiome analysis in the food industry. <i>International Microbiology</i> , 2021 , 24, 593-605		0
5	Effect of inulin-type fructans and galactooligosaccharides on cultures of strains isolated in Algeria from camel's milk and human colostrum. <i>Food Science and Technology International</i> , 2021 , 27, 223-233	2.6	0
4	Mechanisms of Gut Microbiota Modulation by Food, Probiotics, Prebiotics and More 2021 , 84-84		0
3	Evidence of the In Vitro and In Vivo Immunological Relevance of Bifidobacteria 2018 , 295-305		0

2	Detection, Isolation, and Purification of Bifidobacterial Exopolysaccharides. <i>Methods in Molecular Biology</i> , 2021 , 2278, 101-115	1.4
1	"Masato de Yuca" and "Chicha de Siete Semillas" Two Traditional Vegetable Fermented Beverages from Peru as Source for the Isolation of Potential Probiotic Bacteria. <i>Probiotics and Antimicrobial Proteins</i> , 2021 , 1	5.5