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List of Publications by Year in descending order

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		304743	315739
39	1,529	22	38
papers	citations	h-index	g-index
39	39	39	2146
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Lipoteichoic acid from <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BPL1: a novel postbiotic that reduces fat deposition via IGFâ€₁ pathway. Microbial Biotechnology, 2022, 15, 805-816.	4.2	39
2	Gut Microbiome and Diet., 2021,, 12-12.		O
3	Antioxidant Effect of a Probiotic Product on a Model of Oxidative Stress Induced by High-Intensity and Duration Physical Exercise. Antioxidants, 2021, 10, 323.	5.1	21
4	Heat-Treated Bifidobacterium longum CECT-7347: A Whole-Cell Postbiotic with Antioxidant, Anti-Inflammatory, and Gut-Barrier Protection Properties. Antioxidants, 2021, 10, 536.	5.1	33
5	Increasing breast milk betaine modulates <i>Akkermansia</i> abundance in mammalian neonates and improves long-term metabolic health. Science Translational Medicine, 2021, 13, .	12.4	28
6	Changes in Gut Microbiota Correlates with Response to Treatment with Probiotics in Patients with Atopic Dermatitis. A Post Hoc Analysis of a Clinical Trial. Microorganisms, 2021, 9, 854.	3.6	20
7	Effects of Whole-Grain and Sugar Content in Infant Cereals on Gut Microbiota at Weaning: A Randomized Trial. Nutrients, 2021, 13, 1496.	4.1	10
8	Study of the Vaginal Microbiota in Healthy Women of Reproductive Age. Microorganisms, 2021, 9, 1069.	3.6	11
9	Effects of Bifidobacterium animalis Subsp. lactis (BPL1) Supplementation in Children and Adolescents with Prader–Willi Syndrome: A Randomized Crossover Trial. Nutrients, 2020, 12, 3123.	4.1	12
10	Specific Dietary Components and Gut Microbiota Composition are Associated with Obesity in Children and Adolescents with Prader–Willi Syndrome. Nutrients, 2020, 12, 1063.	4.1	17
11	An Infant Milk Formula Supplemented with Heat-Treated Probiotic Bifidobacterium animalis subsp. lactis CECT 8145, Reduces Fat Deposition in C. elegans and Augments Acetate and Lactate in a Fermented Infant Slurry. Foods, 2020, 9, 652.	4.3	14
12	Selection of New Probiotics for Endometrial Health. Frontiers in Cellular and Infection Microbiology, 2019, 9, 114.	3.9	38
13	Effects of daily consumption of the probiotic Bifidobacterium animalis subsp. lactis CECT 8145 on anthropometric adiposity biomarkers in abdominally obese subjects: a randomized controlled trial. International Journal of Obesity, 2019, 43, 1863-1868.	3.4	124
14	Gut microbial composition in patients with psoriasis. Scientific Reports, 2018, 8, 3812.	3.3	144
15	Bifidobacterium longum subsp infantis CECT7210-supplemented formula reduces diarrhea in healthy infants: a randomized controlled trial. Pediatric Research, 2018, 83, 1120-1128.	2.3	38
16	Studies on the biocontrol mechanisms of Pseudomonas graminis strain CPA-7 against food-borne pathogens inÂvitro and on fresh-cut melon. LWT - Food Science and Technology, 2017, 85, 301-308.	5.2	20
17	Prebiotic effect of xylooligosaccharides produced from birchwood xylan by a novel fungal GH11 xylanase. Food Chemistry, 2017, 232, 105-113.	8.2	74
18	Heat-killed Bifidobacterium animalis subsp. Lactis CECT 8145 increases lean mass and ameliorates metabolic syndrome in cafeteria-fed obese rats. Journal of Functional Foods, 2017, 38, 251-263.	3 . 4	40

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19	Identification of a Peptide Produced by Bifidobacterium longum CECT 7210 with Antirotaviral Activity. Frontiers in Microbiology, 2016, 7, 655.	3.5	21
20	Complete Genome Sequence of Lactobacillus rhamnosus Strain BPL5 (CECT 8800), a Probiotic for Treatment of Bacterial Vaginosis. Genome Announcements, 2016, 4, .	0.8	3
21	Probiotic Strain <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> CECT 8145 Reduces Fat Content and Modulates Lipid Metabolism and Antioxidant Response in <i>Caenorhabditis elegans</i> Journal of Agricultural and Food Chemistry, 2016, 64, 3462-3472.	5.2	58
22	Complete Genome Sequence of the Probiotic Strain Lactobacillus salivarius LPM01. Genome Announcements, 2016, 4, .	0.8	20
23	Complete Genome Sequence of Bifidobacterium longum subsp. infantis Strain CECT 7210, a Probiotic Strain Active against Rotavirus Infections. Genome Announcements, 2015, 3, .	0.8	23
24	Draft Genome Sequence of Bifidobacterium animalis subsp. <i>lactis</i> Strain CECT 8145, Able To Improve Metabolic Syndrome <i>In Vivo</i> Genome Announcements, 2014, 2, .	0.8	3
25	Competitive inhibition of three novel bacteria isolated from faeces of breast milk-fed infants against selected enteropathogens. British Journal of Nutrition, 2013, 109, S63-S69.	2.3	38
26	Isolation, identification and characterisation of three novel probiotic strains (<i>Lactobacillus) Tj ETQq0 0 0 rgB7 Nutrition, 2013, 109, S51-S62.</i>	Γ /Overlocl 2.3	k 10 Tf 50 47 59
27	Safety and Immunomodulatory Effects of Three Probiotic Strains Isolated from the Feces of Breast-Fed Infants in Healthy Adults: SETOPROB Study. PLoS ONE, 2013, 8, e78111.	2.5	33
28	Novel Probiotic <i>Bifidobacterium bifidum</i> CECT 7366 Strain Active against the Pathogenic Bacterium <i>Helicobacter pylori</i> Applied and Environmental Microbiology, 2011, 77, 1335-1343.	3.1	121
29	Novel Probiotic Bifidobacterium longum subsp. infantis CECT 7210 Strain Active against Rotavirus Infections. Applied and Environmental Microbiology, 2011, 77, 8775-8783.	3.1	106
30	A TaqMan-based real-time PCR assay for the specific detection and quantification of <i>Leuconostoc mesenteroides </i> in meat products. FEMS Microbiology Letters, 2008, 278, 62-71.	1.8	21
31	Lactic acid bacteria associated with vacuum-packed cooked meat product spoilage: population analysis by rDNA-based methods. Journal of Applied Microbiology, 2007, 102, 498-508.	3.1	78
32	Intraspecific Diversity of Lactobacillus curvatus, Lactobacillus plantarum, Lactobacillus sakei, and Leuconostoc mesenteroides Associated with Vacuum-Packed Meat Product Spoilage Analyzed by Randomly Amplified Polymorphic DNA PCR. Journal of Food Protection, 2006, 69, 2403-2410.	1.7	13
33	Lactobacillus tucceti sp. nov., a new lactic acid bacterium isolated from sausage. Systematic and Applied Microbiology, 2006, 29, 389-395.	2.8	24
34	Lactobacillus vini sp. nov., a wine lactic acid bacterium homofermentative for pentoses. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 513-517.	1.7	52
35	Lactobacillus rennini sp. nov., isolated from rennin and associated with cheese spoilage. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 449-452.	1.7	29
36	Identification and typing of food-borne Staphylococcus aureus by PCR-based techniques. Systematic and Applied Microbiology, 2005, 28, 340-352.	2.8	61

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37	Simultaneous detection of Carnobacterium and Leuconostoc in meat products by multiplex PCR. Journal of Applied Microbiology, 2004, 97, 384-394.	3.1	20
38	Detection and Differentiation of Several Food-Spoilage Lactic Acid Bacteria by Multiplex Polymerase Chain Reaction, Capillary Gel Electrophoresis, and Laser-Induced Fluorescence. Journal of Agricultural and Food Chemistry, 2004, 52, 5583-5587.	5.2	17
39	Identification of Carnobacterium, Lactobacillus, Leuconostoc and Pediococcus by rDNA-based techniques. Systematic and Applied Microbiology, 2003, 26, 546-556.	2.8	46