

# Akihito Endo

## List of Publications by Year in descending order

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89  
papers

4,072  
citations

126708

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102  
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102  
docs citations

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times ranked

3437  
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactic Acid Bacteria: <i>Leuconostoc</i> spp., 2022, , 226-232.		8
2	16S rRNA gene sequence diversity in <i>Faecalibacterium prausnitzii</i> complex taxa has marked impacts on quantitative analysis. <i>FEMS Microbiology Ecology</i> , 2022, 98, .	1.3	7
3	Gut Microbiome Characteristics in feral and domesticated horses from different geographic locations. <i>Communications Biology</i> , 2022, 5, 172.	2.0	20
4	Ribotype-dependent growth inhibition and promotion by erythritol in <i>Cutibacterium acnes</i> . <i>Journal of Cosmetic Dermatology</i> , 2022, 21, 5049-5057.	0.8	3
5	Genome-based, phenotypic and chemotaxonomic classification of <i>Faecalibacterium</i> strains: proposal of three novel species <i>Faecalibacterium duncaniae</i> sp. nov., <i>Faecalibacterium hattorii</i> sp. nov. and <i>Faecalibacterium gallinarum</i> sp. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2022, 72, .	0.8	36
6	Extracellular fructooligosaccharide degradation in <i>Anaerostipes hadrus</i> for co-metabolism with non-fructooligosaccharide utilizers. <i>Biochemical and Biophysical Research Communications</i> , 2022, 613, 81-86.	1.0	7
7	Possible clinical outcomes using early enteral nutrition in individuals with allogeneic hematopoietic stem cell transplantation: A single-center retrospective study. <i>Nutrition</i> , 2021, 83, 111093.	1.1	8
8	Characterization of the microbiota and chemical properties of pork loins during dry aging. <i>MicrobiologyOpen</i> , 2021, 10, e1157.	1.2	6
9	Characterization of fructooligosaccharide metabolism and fructooligosaccharide-degrading enzymes in human commensal butyrate producers. <i>Gut Microbes</i> , 2021, 13, 1-20.	4.3	20
10	In vitro 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.	1.5	8
11	Unique niche-specific adaptation of fructophilic lactic acid bacteria and proposal of three <i>Apilactobacillus</i> species as novel members of the group. <i>BMC Microbiology</i> , 2021, 21, 41.	1.3	19
12	Species- and Age/Generation-Dependent Adherence of <i>Bifidobacterium bifidum</i> to Human Intestinal Mucus In Vitro. <i>Microorganisms</i> , 2021, 9, 542.	1.6	9
13	Host-Diet Effect on the Metabolism of <i>Bifidobacterium</i> . <i>Genes</i> , 2021, 12, 609.	1.0	17
14	Niche-specific adaptation of <i>Lactobacillus helveticus</i> strains isolated from malt whisky and dairy fermentations. <i>Microbial Genomics</i> , 2021, 7, .	1.0	5
15	The International Scientific Association of Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of postbiotics. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021, 18, 649-667.	8.2	701
16	Oligosaccharide Metabolism and Lipoteichoic Acid Production in <i>Lactobacillus gasseri</i> and <i>Lactobacillus paragasseri</i> . <i>Microorganisms</i> , 2021, 9, 1590.	1.6	7
17	Supplementation of 1-Kestose Modulates the Gut Microbiota Composition to Ameliorate Glucose Metabolism in Obesity-Prone Hosts. <i>Nutrients</i> , 2021, 13, 2983.	1.7	11
18	Reply to: Postbiotics “when simplification fails to clarify. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021, 18, 827-828.	8.2	24

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19	Viable fructophilic lactic acid bacteria present in honeybee-based food products. FEMS Microbiology Letters, 2021, , .	0.7	7
20	Impact of kestose supplementation on the healthy adult microbiota in in vitro fecal batch cultures. Anaerobe, 2020, 61, 102076.	1.0	11
21	Characterisation of the bacterial community structures of sunki, a traditional unsalted pickle of fermented turnip leaves. Journal of Bioscience and Bioengineering, 2020, 129, 541-551.	1.1	6
22	Fermented foods in a global age: East meets West. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 184-217.	5.9	312
23	Kestose supplementation exerts bifidogenic effect within fecal microbiota and increases fecal butyrate concentration in dogs. Journal of Veterinary Medical Science, 2020, 82, 1-8.	0.3	22
24	1-Kestose supplementation mitigates the progressive deterioration of glucose metabolism in type 2 diabetes OLETF rats. Scientific Reports, 2020, 10, 15674.	1.6	8
25	Kunkecin A, a New Nisin Variant Bacteriocin Produced by the Fructophilic Lactic Acid Bacterium, Apilactobacillus kunkei FF30-6 Isolated From Honey Bees. Frontiers in Microbiology, 2020, 11, 571903.	1.5	32
26	PCR-based screening, isolation, and partial characterization of motile lactobacilli from various animal feces. BMC Microbiology, 2020, 20, 142.	1.3	4
27	Phylogenetic analysis of Leuconostoc and Lactobacillus species isolated from sugarcane processing streams. MicrobiologyOpen, 2020, 9, e1065.	1.2	7
28	In Vitro Evaluation of Different Prebiotics on the Modulation of Gut Microbiota Composition and Function in Morbid Obese and Normal-Weight Subjects. International Journal of Molecular Sciences, 2020, 21, 906.	1.8	29
29	Physiological Functions of Kestose and Practical Approaches for Its Commercial Application. Nihon EiyÅ•ShokuryÅ•Gakkai Shi = Nippon EiyÅ•ShokuryÅ•Gakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2020, 73, 123-131.	0.2	0
30	Phylogenetic Analyses of pheS, dnaA and atpA Genes for Identification of Weissella confusa and Weissella cibaria Isolated from a South African Sugarcane Processing Factory. Current Microbiology, 2019, 76, 1138-1146.	1.0	5
31	Characterization of fructooligosaccharide-degrading enzymes in human commensal Bifidobacterium longum and Anaerostipes caccae. Biochemical and Biophysical Research Communications, 2019, 518, 294-298.	1.0	16
32	Pseudofructophilic Leuconostoc citreum Strain F192-5, Isolated from Satsuma Mandarin Peel. Applied and Environmental Microbiology, 2019, 85, .	1.4	7
33	Microbial Diversity Profiling of Polysaccharide (gum)-Producing Bacteria Isolated from a South African Sugarcane Processing Factory. Current Microbiology, 2019, 76, 527-535.	1.0	7
34	Isolation and Identification of Lactic Acid Bacteria from Environmental Samples. Methods in Molecular Biology, 2019, 1887, 3-13.	0.4	11
35	Introduction of bifunctional alcohol/acetaldehyde dehydrogenase gene (adhE) in Fructobacillus fructosus settled its fructophilic characteristics. Research in Microbiology, 2019, 170, 35-42.	1.0	20
36	Fructophilic Lactic Acid Bacteria. , 2019, , 57-63.		1

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37	Comparative analysis of probiotic bacteria based on a new definition of core genome. Journal of Bioinformatics and Computational Biology, 2018, 16, 1840012.	0.3	8
38	In vitro and in silico characterisation of Lactobacillus paraplantarum D2-1, a starter culture for soymilk fermentation. International Journal of Food Sciences and Nutrition, 2018, 69, 857-869.	1.3	8
39	The ability of human intestinal anaerobes to metabolize different oligosaccharides: Novel means for microbiota modulation?. Anaerobe, 2018, 51, 110-119.	1.0	55
40	Intracellular localization of sirtuin and cell length analysis of Lactobacillus paracasei suggest possible role of sirtuin in cell division and cell shape regulation. Bioscience, Biotechnology and Biochemistry, 2018, 82, 916-925.	0.6	2
41	Fructophilic Lactic Acid Bacteria, a Unique Group of Fructose-Fermenting Microbes. Applied and Environmental Microbiology, 2018, 84, .	1.4	79
42	Lactobacillus paragasseri sp. nov., a sister taxon of Lactobacillus gasseri, based on whole-genome sequence analyses. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 3512-3517.	0.8	43
43	A cross-sectional comparative study of gut bacterial community of Indian and Finnish children. Scientific Reports, 2017, 7, 10555.	1.6	37
44	Revealing the genomic differences between two subgroups in <i>Lactobacillus gasseri</i>. Bioscience of Microbiota, Food and Health, 2017, 36, 155-159.	0.8	8
45	Detection and analysis of <i>Lactobacillus paracasei</i> penicillin-binding proteins revealed the presence of cholate-sensitive penicillin-binding protein 3 and an elongated cell shape in a cholate-sensitive strain. Bioscience of Microbiota, Food and Health, 2017, 36, 65-72.	0.8	5
46	Safety of Novel Microbes for Human Consumption: Practical Examples of Assessment in the European Union. Frontiers in Microbiology, 2017, 8, 1725.	1.5	125
47	<i>Lactobacillus apinorum</i> belongs to the fructophilic lactic acid bacteria. Bioscience of Microbiota, Food and Health, 2017, 36, 147-149.	0.8	17
48	Early Gut Colonization With Lactobacilli and <i>Staphylococcus</i> in Infants. Journal of Pediatric Gastroenterology and Nutrition, 2016, 62, 80-86.	0.9	32
49	Genomic characterization of a fructophilic bee symbiont Lactobacillus kunkeei reveals its niche-specific adaptation. Systematic and Applied Microbiology, 2016, 39, 516-526.	1.2	51
50	Variations in prebiotic oligosaccharide fermentation by intestinal lactic acid bacteria. International Journal of Food Sciences and Nutrition, 2016, 67, 125-132.	1.3	48
51	An Alteration in the Cecal Microbiota Composition by Feeding of 1-Kestose Results in a Marked Increase in the Cecal Butyrate Content in Rats. PLoS ONE, 2016, 11, e0166850.	1.1	40
52	Isolation, Identification and Characterisation of Potential New Probiotics. , 2015, , 3-25.		0
53	Comparative genomics of Fructobacillus spp. and Leuconostoc spp. reveals niche-specific evolution of Fructobacillus spp.. BMC Genomics, 2015, 16, 1117.	1.2	53
54	Distinctive Intestinal <i>Lactobacillus</i> Communities in 6â€Monthâ€Cold Infants From Rural Malawi and Southwestern Finland. Journal of Pediatric Gastroenterology and Nutrition, 2015, 61, 641-648.	0.9	12

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55	Microbiota and probiotics in canine and feline welfare. <i>Anaerobe</i> , 2015, 34, 14-23.	1.0	105
56	Comparison of homo- and heterofermentative lactic acid bacteria for implementation of fermented wheat bran in bread. <i>Food Microbiology</i> , 2015, 49, 211-219.	2.1	81
57	Genome Sequences of Three Strains of <i>Lactobacillus paracasei</i> of Different Origins and with Different Cholate Sensitivities. <i>Genome Announcements</i> , 2015, 3, .	0.8	3
58	<i>Photorhabdus heterorhabditis</i> sp. nov., a symbiont of the entomopathogenic nematode <i>Heterorhabditis zealandica</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 1540-1545.	0.8	49
59	Recommended minimal standards for description of new taxa of the genera <i>Bifidobacterium</i> , <i>Lactobacillus</i> and related genera. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 1434-1451.	0.8	90
60	Food matrices and cell conditions influence survival of <i>Lactobacillus rhamnosus</i> GG under heat stresses and during storage. <i>International Journal of Food Microbiology</i> , 2014, 174, 110-112.	2.1	17
61	Fructophilic Characteristics of <i>Fructobacillus</i> spp. may be due to the Absence of an Alcohol/Acetaldehyde Dehydrogenase Gene ( <i>adhE</i> ). <i>Current Microbiology</i> , 2014, 68, 531-535.	1.0	36
62	Long-term monitoring of the human intestinal microbiota from the 2nd week to 13 years of age. <i>Anaerobe</i> , 2014, 28, 149-156.	1.0	36
63	The Family <i>Leuconostocaceae</i> . , 2014, , 215-240.		9
64	Honeybees and beehives are rich sources for fructophilic lactic acid bacteria. <i>Systematic and Applied Microbiology</i> , 2013, 36, 444-448.	1.2	162
65	Description of <i>Xenorhabdus khoisanae</i> sp. nov., the symbiont of the entomopathogenic nematode <i>Steinernema khoisanae</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 3220-3224.	0.8	42
66	<i>Lactobacillus faecis</i> sp. nov., isolated from animal faeces. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 4502-4507.	0.8	20
67	Fructophilic lactic acid bacteria inhabit fructose-rich niches in nature. <i>Microbial Ecology in Health and Disease</i> , 2012, 23, .	3.8	35
68	Characterization and emended description of <i>Lactobacillus kunkeei</i> as a fructophilic lactic acid bacterium. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2012, 62, 500-504.	0.8	80
69	Evaluation of strain-specific primers for identification of <i>Lactobacillus rhamnosus</i> GG. <i>FEMS Microbiology Letters</i> , 2012, 337, 120-125.	0.7	9
70	Fructophilic <i>Lactobacillus kunkeei</i> and <i>Lactobacillus brevis</i> Isolated from Fresh Flowers, Bees and Bee-hives. <i>Current Microbiology</i> , 2012, 65, 507-515.	1.0	78
71	Compositional Development of <i>Bifidobacterium</i> and <i>Lactobacillus</i> Microbiota Is Linked with Crying and Fussing in Early Infancy. <i>PLoS ONE</i> , 2012, 7, e32495.	1.1	90
72	Lactic Acid Bacteria Inhabited in Brewed Products. <i>Journal of the Brewing Society of Japan</i> , 2012, 107, 92-99.	0.1	0

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73	<i>Bifidobacterium reuteri</i> sp. nov., <i>Bifidobacterium callitrichos</i> sp. nov., <i>Bifidobacterium saguini</i> sp. nov., <i>Bifidobacterium stellenboschense</i> sp. nov. and <i>Bifidobacterium biavatii</i> sp. nov. isolated from faeces of common marmoset ( <i>Callithrix jacchus</i> ) and red-handed tamarin ( <i>Saguinus midas</i> ). <i>Systematic and Applied Microbiology</i> , 2012, 35, 92-97.	1.2	69
74	Diversity of lactic acid bacteria in fermented products. <i>Japanese Journal of Lactic Acid Bacteria</i> , 2011, 22, 87-92.	0.1	4
75	<i>Fructobacillus tropaeoli</i> sp. nov., a fructophilic lactic acid bacterium isolated from a flower. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011, 61, 898-902.	0.8	70
76	Diversity of <i>Lactobacillus</i> and <i>Bifidobacterium</i> in feces of herbivores, omnivores and carnivores. <i>Anaerobe</i> , 2010, 16, 590-596.	1.0	42
77	<i>Lactobacillus florum</i> sp. nov., a fructophilic species isolated from flowers. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 2478-2482.	0.8	70
78	Isolation and characterization of fructophilic lactic acid bacteria from fructose-rich niches. <i>Systematic and Applied Microbiology</i> , 2009, 32, 593-600.	1.2	164
79	<i>Lactobacillus</i> and <i>Bifidobacterium</i> Diversity in Horse Feces, Revealed by PCR-DGGE. <i>Current Microbiology</i> , 2009, 59, 651-655.	1.0	20
80	Reclassification of the genus <i>Leuconostoc</i> and proposals of <i>Fructobacillus fructosus</i> gen. nov., comb. nov., <i>Fructobacillus durionis</i> comb. nov., <i>Fructobacillus ficulneus</i> comb. nov. and <i>Fructobacillus pseudoficulneus</i> comb. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008, 58, 2195-2205.	0.8	146
81	<i>Lactobacillus equigenerosi</i> sp. nov., a coccoid species isolated from faeces of thoroughbred racehorses. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008, 58, 914-918.	0.8	33
82	<i>Lactobacillus composti</i> sp. nov., a lactic acid bacterium isolated from a compost of distilled shochu residue. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007, 57, 870-872.	0.8	21
83	<i>Lactobacillus farraginis</i> sp. nov. and <i>Lactobacillus parafarraginis</i> sp. nov., heterofermentative lactobacilli isolated from a compost of distilled shochu residue. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007, 57, 708-712.	0.8	49
84	Molecular profiling of <i>Lactobacillus</i> , <i>Streptococcus</i> , and <i>Bifidobacterium</i> species in feces of active racehorses. <i>Journal of General and Applied Microbiology</i> , 2007, 53, 191-200.	0.4	33
85	<i>Lactobacillus hayakitensis</i> sp. nov., isolated from intestines of healthy thoroughbreds. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007, 57, 2836-2839.	0.8	30
86	<i>Lactobacillus durianis</i> Leisner et al. 2002 is a later heterotypic synonym of <i>Lactobacillus vaccinoferus</i> Kozaki and Okada 1983. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006, 56, 1721-1724.	0.8	15
87	<i>Oenococcus kitaharae</i> sp. nov., a non-acidophilic and non-malolactic-fermenting oenococcus isolated from a composting distilled shochu residue. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006, 56, 2345-2348.	0.8	72
88	Monitoring the lactic acid bacterial diversity during shochu fermentation by PCR-denaturing gradient gel electrophoresis. <i>Journal of Bioscience and Bioengineering</i> , 2005, 99, 216-221.	1.1	81
89	<i>Lactobacillus satsumensis</i> sp. nov., isolated from mashes of shochu, a traditional Japanese distilled spirit made from fermented rice and other starchy materials. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005, 55, 83-85.	0.8	78