Marco Gobbetti

List of Publications by Year in descending order

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294	26,690	3159 92	8396 147
papers	citations	h-index	g-index

298	298	298	18710
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. Gut, 2016, 65, 1812-1821.	12.1	1,092
2	The Controversial Role of Human Gut Lachnospiraceae. Microorganisms, 2020, 8, 573.	3.6	777
3	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. PLoS ONE, 2013, 8, e76993.	2.5	640
4	Purification and Characterization of Novel Antifungal Compounds from the Sourdough Lactobacillus plantarum Strain 21B. Applied and Environmental Microbiology, 2000, 66, 4084-4090.	3.1	540
5	Stress Physiology of Lactic Acid Bacteria. Microbiology and Molecular Biology Reviews, 2016, 80, 837-890.	6.6	487
6	Exploitation of vegetables and fruits through lactic acid fermentation. Food Microbiology, 2013, 33, 1-10.	4.2	471
7	The sourdough microflora: Interactions of lactic acid bacteria and yeasts. Trends in Food Science and Technology, 1998, 9, 267-274.	15.1	389
8	Synthesis of Î³-Aminobutyric Acid by Lactic Acid Bacteria Isolated from a Variety of Italian Cheeses. Applied and Environmental Microbiology, 2007, 73, 7283-7290.	3.1	375
9	Environmental stress responses in Lactobacillus : A review. Proteomics, 2004, 4, 106-122.	2.2	353
10	Production of Angiotensin-I-Converting-Enzyme-Inhibitory Peptides in Fermented Milks Started by Lactobacillus delbrueckii subsp. bulgaricus SS1 and Lactococcus lactis subsp. cremoris FT4. Applied and Environmental Microbiology, 2000, 66, 3898-3904.	3.1	317
11	Antimould activity of sourdough lactic acid bacteria: identification of a mixture of organic acids produced by Lactobacillus sanfrancisco CB1. Applied Microbiology and Biotechnology, 1998, 50, 253-256.	3.6	292
12	How the sourdough may affect the functional features of leavened baked goods. Food Microbiology, 2014, 37, 30-40.	4.2	291
13	Proteolysis in sourdough fermentations: mechanisms and potential for improved bread quality. Trends in Food Science and Technology, 2008, 19, 513-521.	15.1	281
14	Proteolysis by Sourdough Lactic Acid Bacteria: Effects on Wheat Flour Protein Fractions and Gliadin Peptides Involved in Human Cereal Intolerance. Applied and Environmental Microbiology, 2002, 68, 623-633.	3.1	256
15	Biochemistry and physiology of sourdough lactic acid bacteria. Trends in Food Science and Technology, 2005, 16, 57-69.	15.1	254
16	Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. BMC Microbiology, 2011, 11, 219.	3.3	251
17	Metabolic and functional paths of lactic acid bacteria in plant foods: get out of the labyrinth. Current Opinion in Biotechnology, 2018, 49, 64-72.	6.6	249
18	Angiotensin I-Converting-Enzyme-Inhibitory and Antibacterial Peptides from Lactobacillus helveticus PR4 Proteinase-Hydrolyzed Caseins of Milk from Six Species. Applied and Environmental Microbiology, 2003, 69, 5297-5305.	3.1	243

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19	Phytase activity in sourdough lactic acid bacteria: purification and characterization of a phytase from Lactobacillus sanfranciscensis CB1. International Journal of Food Microbiology, 2003, 87, 259-270.	4.7	242
20	Sourdough Bread Made from Wheat and Nontoxic Flours and Started with Selected Lactobacilli Is Tolerated in Celiac Sprue Patients. Applied and Environmental Microbiology, 2004, 70, 1088-1096.	3.1	236
21	Autism spectrum disorders and intestinal microbiota. Gut Microbes, 2015, 6, 207-213.	9.8	231
22	Phenotypic and molecular identification and clustering of lactic acid bacteria and yeasts from wheat (species Triticum durum and Triticum aestivum) sourdoughs of Southern Italy. International Journal of Food Microbiology, 2001, 64, 95-104.	4.7	229
23	Distinct Genetic and Functional Traits of Human Intestinal Prevotella copri Strains Are Associated with Different Habitual Diets. Cell Host and Microbe, 2019, 25, 444-453.e3.	11.0	229
24	Effect of sourdough fermentation on stabilisation, and chemical and nutritional characteristics of wheat germ. Food Chemistry, 2010, 119, 1079-1089.	8.2	227
25	Ecological parameters influencing microbial diversity and stability of traditional sourdough. International Journal of Food Microbiology, 2014, 171, 136-146.	4.7	227
26	Novel insights on the functional/nutritional features of the sourdough fermentation. International Journal of Food Microbiology, 2019, 302, 103-113.	4.7	225
27	Highly Efficient Gluten Degradation by Lactobacilli and Fungal Proteases during Food Processing: New Perspectives for Celiac Disease. Applied and Environmental Microbiology, 2007, 73, 4499-4507.	3.1	217
28	Angiotensin I-converting-enzyme-inhibitory and antimicrobial bioactive peptides. International Journal of Dairy Technology, 2004, 57, 173-188.	2.8	213
29	Metabolism of phenolic compounds by Lactobacillus spp. during fermentation of cherry juice and broccoli puree. Food Microbiology, 2015, 46, 272-279.	4.2	211
30	Combined Effect of Sourdough Lactic Acid Bacteria and Additives on Bread Firmness and Staling. Journal of Agricultural and Food Chemistry, 2000, 48, 3044-3051.	5.2	207
31	Use of sourdough fermentation and pseudo-cereals and leguminous flours for the making of a functional bread enriched of Î³-aminobutyric acid (GABA). International Journal of Food Microbiology, 2010, 137, 236-245.	4.7	199
32	VSL#3 probiotic preparation has the capacity to hydrolyze gliadin polypeptides responsible for Celiac Sprue probiotics and gluten intolerance. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2006, 1762, 80-93.	3.8	197
33	Characterization of Non-Starter Lactic Acid Bacteria from Italian Ewe Cheeses Based on Phenotypic, Genotypic, and Cell Wall Protein Analyses. Applied and Environmental Microbiology, 2001, 67, 2011-2020.	3.1	191
34	Selection of potential probiotic lactobacilli from pig feces to be used as additives in pelleted feeding. Research in Microbiology, 2006, 157, 792-801.	2.1	187
35	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). PLoS ONE, 2014, 9, e99006.	2.5	185
36	Microbial Ecology Dynamics during Rye and Wheat Sourdough Preparation. Applied and Environmental Microbiology, 2013, 79, 7827-7836.	3.1	183

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37	Lactic Acid Bacterium and Yeast Microbiotas of 19 Sourdoughs Used for Traditional/Typical Italian Breads: Interactions between Ingredients and Microbial Species Diversity. Applied and Environmental Microbiology, 2012, 78, 1251-1264.	3.1	182
38	Selected Lactic Acid Bacteria Synthesize Antioxidant Peptides during Sourdough Fermentation of Cereal Flours. Applied and Environmental Microbiology, 2012, 78, 1087-1096.	3.1	176
39	Use of sourdough made with quinoa (Chenopodium quinoa) flour and autochthonous selected lactic acid bacteria for enhancing the nutritional, textural and sensory features of white bread. Food Microbiology, 2016, 56, 1-13.	4.2	163
40	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. Trends in Food Science and Technology, 2015, 45, 167-178.	15.1	160
41	Antifungal activity of sourdough fermented wheat germ used as an ingredient for bread making. Food Chemistry, 2011, 127, 952-959.	8.2	159
42	Effect of autochthonous lactic acid bacteria starters on health-promoting and sensory properties of tomato juices. International Journal of Food Microbiology, 2009, 128, 473-483.	4.7	157
43	Lactobacillus sanfranciscoa key sourdough lactic acid bacterium:a review. Food Microbiology, 1997, 14, 175-187.	4.2	156
44	Interactions between yeasts and bacteria in the smear surface-ripened cheeses. International Journal of Food Microbiology, 2001, 69, 1-10.	4.7	151
45	Synthesis of Angiotensin I-Converting Enzyme (ACE)-Inhibitory Peptides and Î³-Aminobutyric Acid (GABA) during Sourdough Fermentation by Selected Lactic Acid Bacteria. Journal of Agricultural and Food Chemistry, 2008, 56, 6936-6943.	5.2	145
46	Antifungal Activity of Wickerhamomyces anomalus and Lactobacillus plantarum during Sourdough Fermentation: Identification of Novel Compounds and Long-Term Effect during Storage of Wheat Bread. Applied and Environmental Microbiology, 2011, 77, 3484-3492.	3.1	143
47	Yogurt-like beverages made of a mixture of cereals, soy and grape must: Microbiology, texture, nutritional and sensory properties. International Journal of Food Microbiology, 2012, 155, 120-127.	4.7	142
48	Use of sourdough fermentation and mixture of wheat, chickpea, lentil and bean flours for enhancing the nutritional, texture and sensory characteristics of white bread. International Journal of Food Microbiology, 2014, 180, 78-87.	4.7	142
49	Heat Shock Response in Lactobacillus plantarum. Applied and Environmental Microbiology, 2004, 70, 1336-1346.	3.1	141
50	Glucan and Fructan Production by Sourdough Weissella cibaria and Lactobacillus plantarum. Journal of Agricultural and Food Chemistry, 2006, 54, 9873-9881.	5.2	141
51	Synthesis of Î³-aminobutyric acid (GABA) by Lactobacillus plantarum DSM19463: functional grape must beverage and dermatological applications. Applied Microbiology and Biotechnology, 2010, 86, 731-741.	3.6	140
52	Thirty years of knowledge on sourdough fermentation: A systematic review. Trends in Food Science and Technology, 2021, 108, 71-83.	15.1	138
53	The sourdough microflora. Interactions between lactic acid bacteria and yeasts: metabolism of amino acids. World Journal of Microbiology and Biotechnology, 1994, 10, 275-279.	3.6	137
54	The lactic acid bacteria and yeast microbiota of eighteen sourdoughs used for the manufacture of traditional Italian sweet leavened baked goods. International Journal of Food Microbiology, 2013, 163, 71-79.	4.7	134

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55	Microbiological and biochemical characteristics of Canestrato Pugliese cheese made from raw milk, pasteurized milk or by heating the curd in hot whey. International Journal of Food Microbiology, 2001, 67, 35-48.	4.7	133
56	Different Fecal Microbiotas and Volatile Organic Compounds in Treated and Untreated Children with Celiac Disease. Applied and Environmental Microbiology, 2009, 75, 3963-3971.	3.1	131
57	Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. International Journal of Food Microbiology, 2016, 239, 3-18.	4.7	131
58	Effect of lactose on gut microbiota and metabolome of infants with cowâ€™s milk allergy. Pediatric Allergy and Immunology, 2012, 23, 420-427.	2.6	130
59	Effect of lactic acid fermentation on antioxidant, texture, color and sensory properties of red and green smoothies. Food Microbiology, 2011, 28, 1062-1071.	4.2	128
60	Exploitation of the health-promoting and sensory properties of organic pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 2013, 163, 184-192.	4.7	128
61	Sourdough lactobacilli and celiac disease. Food Microbiology, 2007, 24, 187-196.	4.2	125
62	Taxonomic Structure and Monitoring of the Dominant Population of Lactic Acid Bacteria during Wheat Flour Sourdough Type I Propagation Using Lactobacillus sanfranciscensis Starters. Applied and Environmental Microbiology, 2009, 75, 1099-1109.	3.1	125
63	Functional milk beverage fortified with phenolic compounds extracted from olive vegetation water, and fermented with functional lactic acid bacteria. International Journal of Food Microbiology, 2011, 147, 45-52.	4.7	125
64	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. Food Microbiology, 2015, 52, 66-76.	4.2	125
65	Robustness of Lactobacillus plantarum starters during daily propagation of wheat flour sourdough type I. Food Microbiology, 2010, 27, 897-908.	4.2	123
66	Exploitation of the nutritional and functional characteristics of traditional Italian legumes: The potential of sourdough fermentation. International Journal of Food Microbiology, 2015, 196, 51-61.	4.7	123
67	Sourdough lactic acid bacteria: Exploration of non-wheat cereal-based fermentation. Food Microbiology, 2014, 37, 51-58.	4.2	122
68	Influence of Artisan Bakery- or Laboratory-Propagated Sourdoughs on the Diversity of Lactic Acid Bacterium and Yeast Microbiotas. Applied and Environmental Microbiology, 2012, 78, 5328-5340.	3.1	120
69	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. Applied and Environmental Microbiology, 2015, 81, 7945-7956.	3.1	120
70	The acid-stress response in Lactobacillus sanfranciscensis CB1. Microbiology (United Kingdom), 2001, 147, 1863-1873.	1.8	119
71	Selection and use of autochthonous mixed starter for lactic acid fermentation of carrots, French beans or marrows. International Journal of Food Microbiology, 2008, 127, 220-228.	4.7	119
72	Peptides from several italian cheeses inhibitory to proteolytic enzymes of lactic acid bacteria, pseudomonas fluorescens ATCC 948 and to the angiotensin I-converting enzyme. Enzyme and Microbial Technology, 1998, 22, 687-694.	3.2	118

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73	Bioactive peptides in dairy products: synthesis and interaction with proteolytic enzymes. Food Microbiology, 2000, 17, 129-141.	4.2	118
74	Comparison of the microbiological, compositional, biochemical, volatile profile and sensory characteristics of three Italian PDO ewesâ€™ milk cheeses. International Dairy Journal, 2003, 13, 961-972.	3.0	117
75	Improving the antioxidant properties of quinoa flour through fermentation with selected autochthonous lactic acid bacteria. International Journal of Food Microbiology, 2017, 241, 252-261.	4.7	117
76	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. International Journal of Food Microbiology, 2015, 215, 161-170.	4.7	115
77	Diet influences the functions of the human intestinal microbiome. Scientific Reports, 2020, 10, 4247.	3.3	115
78	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. PLoS ONE, 2014, 9, e112373.	2.5	115
79	Drivers that establish and assembly the lactic acid bacteria biota in cheeses. Trends in Food Science and Technology, 2018, 78, 244-254.	15.1	114
80	Volatile compound and organic acid productions by mixed wheat sour dough starters: influence of fermentation parameters and dynamics during baking. Food Microbiology, 1995, 12, 497-507.	4.2	113
81	Arginine Catabolism by Sourdough Lactic Acid Bacteria: Purification and Characterization of the Arginine Deiminase Pathway Enzymes from Lactobacillus sanfranciscensis CB1. Applied and Environmental Microbiology, 2002, 68, 6193-6201.	3.1	113
82	Use of fermented quinoa flour for pasta making and evaluation of the technological and nutritional features. LWT - Food Science and Technology, 2017, 78, 215-221.	5.2	109
83	Manufacture and characterization of functional emmer beverages fermented by selected lactic acid bacteria. Food Microbiology, 2011, 28, 526-536.	4.2	107
84	Investigation of the nutritional, functional and technological effects of the sourdough fermentation of sprouted flours. International Journal of Food Microbiology, 2019, 302, 47-58.	4.7	107
85	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. Applied and Environmental Microbiology, 2015, 81, 6736-6748.	3.1	106
86	Micronized by-products from debranned durum wheat and sourdough fermentation enhanced the nutritional, textural and sensory features of bread. Food Research International, 2012, 46, 304-313.	6.2	105
87	Safety for Patients With Celiac Disease of Baked Goods Made of Wheat Flour Hydrolyzed During Food Processing. Clinical Gastroenterology and Hepatology, 2011, 9, 24-29.	4.4	103
88	Lactic acid fermentation drives the optimal volatile flavor-aroma profile of pomegranate juice. International Journal of Food Microbiology, 2017, 248, 56-62.	4.7	102
89	Microbiological, compositional, biochemical and textural characterisation of Caciocavallo Pugliese cheese during ripening. International Dairy Journal, 2002, 12, 511-523.	3.0	101
90	Unusual sub-genus associations of faecal Prevotella and Bacteroides with specific dietary patterns. Microbiome, 2016, 4, 57.	11.1	101

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91	Hydroxycinnamic Acids Used as External Acceptors of Electrons: an Energetic Advantage for Strictly Heterofermentative Lactic Acid Bacteria. Applied and Environmental Microbiology, 2014, 80, 7574-7582.	3.1	98
92	Use of sourdough fermented wheat germ for enhancing the nutritional, texture and sensory characteristics of the white bread. European Food Research and Technology, 2010, 230, 645-654.	3.3	97
93	Novel probiotic candidates for humans isolated from raw fruits and vegetables. Food Microbiology, 2012, 31, 116-125.	4.2	97
94	Sourdough fermentation as a tool for the manufacture of low-glycemic index white wheat bread enriched in dietary fibre. European Food Research and Technology, 2009, 229, 593-601.	3.3	96
95	Characterization of sourdough lactic acid bacteria based on genotypic and cell-wall protein analyses. Journal of Applied Microbiology, 2003, 94, 641-654.	3.1	95
96	Taxonomic structure of the yeasts and lactic acid bacteria microbiota of pineapple (Ananas comosus L.) Tj ETQq0 0 0 rgBT /Overlock 10 381-389.	4.2	95
97	Use of Selected Sourdough Strains of Lactobacillus for Removing Gluten and Enhancing the Nutritional Properties of Gluten-Free Bread. Journal of Food Protection, 2008, 71, 1491-1495.	1.7	93
98	Mechanism of Degradation of Immunogenic Gluten Epitopes from Triticum turgidum L. var. durum by Sourdough Lactobacilli and Fungal Proteases. Applied and Environmental Microbiology, 2010, 76, 508-518.	3.1	93
99	Exploitation of sweet cherry (Prunus avium L.) puree added of stem infusion through fermentation by selected autochthonous lactic acid bacteria. Food Microbiology, 2011, 28, 900-909.	4.2	93
100	Salivary Microbiota and Metabolome Associated with Celiac Disease. Applied and Environmental Microbiology, 2014, 80, 3416-3425.	3.1	93
101	Interaction between lactic acid bacteria and yeasts in sour-dough using a rheofermentometer. World Journal of Microbiology and Biotechnology, 1995, 11, 625-630.	3.6	92
102	Manufacture of a functional fermented milk enriched of Angiotensin-I Converting Enzyme (ACE)-inhibitory peptides and Î³-amino butyric acid (GABA). LWT - Food Science and Technology, 2013, 51, 183-189.	5.2	92
103	Clinical and Microbiological Effect of a Multispecies Probiotic Supplementation in Celiac Patients With Persistent IBS-type Symptoms. Journal of Clinical Gastroenterology, 2019, 53, e117-e125.	2.2	91
104	Antibacterial activity of sourdough lactic acid bacteria: isolation of a bacteriocin-like inhibitory substance fromLactobacillus sanfranciscoC57. Food Microbiology, 1996, 13, 447-456.	4.2	89
105	Long-Term Fungal Inhibitory Activity of Water-Soluble Extracts of Phaseolus vulgaris cv. Pinto and Sourdough Lactic Acid Bacteria during Bread Storage. Applied and Environmental Microbiology, 2008, 74, 7391-7398.	3.1	89
106	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. Food Microbiology, 2016, 54, 115-126.	4.2	86
107	Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation. Applied and Environmental Microbiology, 2014, 80, 3161-3172.	3.1	84
108	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. Scientific Reports, 2016, 6, 32452.	3.3	84

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109	Lactobacillus rossii sp. nov., isolated from wheat sourdough. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 35-40.	1.7	83
110	Use of sourdough lactobacilli and oat fibre to decrease the glycaemic index of white wheat bread. British Journal of Nutrition, 2007, 98, 1196-1205.	2.3	83
111	Fermented goatsâ€™ milk produced with selected multiple starters as a potentially functional food. Food Microbiology, 2009, 26, 559-564.	4.2	82
112	Glutenâ€free Sourdough Wheat Baked Goods Appear Safe for Young Celiac Patients: A Pilot Study. Journal of Pediatric Gastroenterology and Nutrition, 2010, 51, 777-783.	1.8	82
113	Fermentation and proteome profiles of Lactobacillus plantarum strains during growth under food-like conditions. Journal of Proteomics, 2014, 96, 366-380.	2.4	82
114	Nutritional Therapy Modulates Intestinal Microbiota and Reduces Serum Levels of Total and Free Indoxyl Sulfate and P-Cresyl Sulfate in Chronic Kidney Disease (Medika Study). Journal of Clinical Medicine, 2019, 8, 1424.	2.4	81
115	Fermentation by selected sourdough lactic acid bacteria to decrease coeliac intolerance to rye flour. Journal of Cereal Science, 2006, 43, 301-314.	3.7	80
116	Lactic acid fermentation as a tool to enhance the antioxidant properties of Myrtus communis berries. Microbial Cell Factories, 2015, 14, 67.	4.0	80
117	Effects of Bifidobacterium longum and Lactobacillus rhamnosus on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. Nutrients, 2019, 11, 886.	4.1	79
118	Antifungal activity of Meyerozyma guilliermondii: Identification of active compounds synthesized during dough fermentation and their effect on long-term storage of wheat bread. Food Microbiology, 2013, 33, 243-251.	4.2	78
119	What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please!. Kidney and Blood Pressure Research, 2014, 39, 114-123.	2.0	77
120	Selection of Amine-Oxidizing Dairy Lactic Acid Bacteria and Identification of the Enzyme and Gene Involved in the Decrease of Biogenic Amines. Applied and Environmental Microbiology, 2016, 82, 6870-6880.	3.1	75
121	Cellâ€“cell communication in food related bacteria. International Journal of Food Microbiology, 2007, 120, 34-45.	4.7	74
122	Use of fungal proteases and selected sourdough lactic acid bacteria for making wheat bread with an intermediate content of gluten. Food Microbiology, 2014, 37, 59-68.	4.2	74
123	How to improve the gluten-free diet: The state of the art from a food science perspective. Food Research International, 2018, 110, 22-32.	6.2	74
124	Lactobacillus rossiae, a Vitamin B12 Producer, Represents a Metabolically Versatile Species within the Genus Lactobacillus. PLoS ONE, 2014, 9, e107232.	2.5	74
125	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. Current Medicinal Chemistry, 2019, 26, 3567-3583.	2.4	74
126	Comparison of the compositional, microbiological, biochemical and volatile profile characteristics of three Italian PDO fermented sausages. Meat Science, 2008, 79, 224-235.	5.5	73

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127	Proteomics of the bacterial cross-talk by quorum sensing. Journal of Proteomics, 2011, 74, 19-34.	2.4	73
128	Synthesis of the Cancer Preventive Peptide Lunasin by Lactic Acid Bacteria During Sourdough Fermentation. Nutrition and Cancer, 2012, 64, 111-120.	2.0	70
129	Metabolism of Fructophilic Lactic Acid Bacteria Isolated from the Apis mellifera L. Bee Gut: Phenolic Acids as External Electron Acceptors. Applied and Environmental Microbiology, 2016, 82, 6899-6911.	3.1	70
130	Synthesis of Isoflavone Aglycones and Equol in Soy Milks Fermented by Food-Related Lactic Acid Bacteria and Their Effect on Human Intestinal Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 10338-10346.	5.2	69
131	Microbial Ecology Dynamics Reveal a Succession in the Core Microbiota Involved in the Ripening of Pasta Filata Caciocavallo Pugliese Cheese. Applied and Environmental Microbiology, 2014, 80, 6243-6255.	3.1	69
132	Pasta Made from Durum Wheat Semolina Fermented with Selected Lactobacilli as a Tool for a Potential Decrease of the Gluten Intolerance. Journal of Agricultural and Food Chemistry, 2005, 53, 4393-4402.	5.2	68
133	Organic Cultivation of Triticum turgidum subsp. durum Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. Applied and Environmental Microbiology, 2015, 81, 3192-3204.	3.1	68
134	Sourdough Fermented Breads are More Digestible than Those Started with Bakerâ€™s Yeast Alone: An In Vivo Challenge Dissecting Distinct Gastrointestinal Responses. Nutrients, 2019, 11, 2954.	4.1	68
135	Quorum sensing in sourdough Lactobacillus plantarum DC400: Induction of plantaricin A (PlnA) under coâ€cultivation with other lactic acid bacteria and effect of PlnA on bacterial and Cacoâ€2 cells. Proteomics, 2010, 10, 2175-2190.	2.2	67
136	The sourdough fermentation is the powerful process to exploit the potential of legumes, pseudo-cereals and milling by-products in baking industry. Critical Reviews in Food Science and Nutrition, 2020, 60, 2158-2173.	10.3	67
137	Uses of maresâ€™ milk in manufacture of fermented milks. International Dairy Journal, 2004, 14, 767-775.	3.0	66
138	Use of autochthonous starters to ferment red and yellow peppers (Capsicum annum L.) to be stored at room temperature. International Journal of Food Microbiology, 2009, 130, 108-116.	4.7	66
139	Exploitation of Albanian wheat cultivars: Characterization of the flours and lactic acid bacteria microbiota, and selection of starters for sourdough fermentation. Food Microbiology, 2014, 44, 96-107.	4.2	66
140	Lactic Acid Fermentation of Cactus Cladodes (Opuntia ficus-indica L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. PLoS ONE, 2016, 11, e0152575.	2.5	66
141	Functional proteomics within the genus Lactobacillus. Proteomics, 2016, 16, 946-962.	2.2	64
142	Effects of Bifidobacterium longum BB536 and Lactobacillus rhamnosus HN001 in IBS patients. European Journal of Clinical Investigation, 2020, 50, e13201.	3.4	64
143	Iranian wheat flours from rural and industrial mills: Exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. Food Microbiology, 2015, 47, 99-110.	4.2	58
144	Assessing the proteolytic and lipolytic activities of single strains of mesophilic lactobacilli as adjunct cultures using a Caciotta cheese model system. International Dairy Journal, 2006, 16, 119-130.	3.0	56

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145	Molecular adaptation of sourdough Lactobacillus plantarum DC400 under co-cultivation with other lactobacilli. Research in Microbiology, 2009, 160, 358-366.	2.1	56
146	Nutritional and functional effects of the lactic acid bacteria fermentation on gelatinized legume flours. International Journal of Food Microbiology, 2020, 316, 108426.	4.7	56
147	Selection and use of autochthonous multiple strain cultures for the manufacture of high-moisture traditional Mozzarella cheese. International Journal of Food Microbiology, 2008, 125, 123-132.	4.7	55
148	Use of hop extract as antifungal ingredient for bread making and selection of autochthonous resistant starters for sourdough fermentation. International Journal of Food Microbiology, 2018, 266, 173-182.	4.7	55
149	Novel solid-state fermentation of bee-collected pollen emulating the natural fermentation process of bee bread. Food Microbiology, 2019, 82, 218-230.	4.2	55
150	Metabolic and proteomic adaptation of <scp>L</scp>actobacillus rhamnosus strains during growth under cheeseâ€like environmental conditions compared to de <scp>M</scp>an, <scp>R</scp>ogosa, and <scp>S</scp>harpe medium. Proteomics, 2012, 12, 3206-3218.	2.2	54
151	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. International Journal of Food Microbiology, 2017, 248, 10-21.	4.7	54
152	Beta-Glucans Supplementation Associates with Reduction in P-Cresyl Sulfate Levels and Improved Endothelial Vascular Reactivity in Healthy Individuals. PLoS ONE, 2017, 12, e0169635.	2.5	54
153	Bioactive Peptides in Dairy Products. , 0, , 489-517.		53
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