

Marco Gobbetti

List of Publications by Year in descending order

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Version: 2024-02-01

294
papers

26,690
citations

3149

92
h-index

8370

147
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298
all docs

298
docs citations

298
times ranked

18710
citing authors

#	ARTICLE	IF	CITATIONS
1	How water-soluble saccharides drive the metabolism of lactic acid bacteria during fermentation of brewers' spent grain. <i>Microbial Biotechnology</i> , 2022, 15, 915-930.	2.0	5
2	A novel functional herbal tea containing probiotic <i>Bacillus coagulans</i> GanedenBC30: An in vitro study using the Simulator of the Human Intestinal Microbial Ecosystem (SHIME). <i>Journal of Functional Foods</i> , 2022, 88, 104873.	1.6	9
3	Ex Vivo Fecal Fermentation of Human Ileal Fluid Collected After Wild Strawberry Consumption Modulates Human Microbiome Community Structure and Metabolic Output and Protects Against DNA Damage in Colonic Epithelial Cells. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100405.	1.5	4
4	Effect of sequential or ternary starters-assisted fermentation on the phenolic and glucosinolate profiles of sauerkraut in comparison with spontaneous fermentation. <i>Food Research International</i> , 2022, 156, 111116.	2.9	8
5	Date Seeds Flour Used as Value-Added Ingredient for Wheat Sourdough Bread: An Example of Sustainable Bio-Recycling. <i>Frontiers in Microbiology</i> , 2022, 13, 873432.	1.5	1
6	Biofilm formation as an extra gear for <i>Apilactobacillus kunkeei</i> to counter the threat of agrochemicals in honeybee crop. <i>Microbial Biotechnology</i> , 2022, 15, 2160-2175.	2.0	5
7	Sourdough performances of the golden cereal <i>Triticordeum</i> : Dynamics of microbial ecology, biochemical and nutritional features. <i>International Journal of Food Microbiology</i> , 2022, 374, 109725.	2.1	8
8	How Microbiome Composition Correlates with Biochemical Changes during Sauerkraut Fermentation: a Focus on Neglected Bacterial Players and Functionalities. <i>Microbiology Spectrum</i> , 2022, 10, .	1.2	14
9	How cereal flours, starters, enzymes, and process parameters affect the in vitro digestibility of sourdough bread. <i>Food Research International</i> , 2022, 159, 111614.	2.9	6
10	Biotechnological re-cycling of apple by-products: A reservoir model to produce a dietary supplement fortified with biogenic phenolic compounds. <i>Food Chemistry</i> , 2021, 336, 127616.	4.2	26
11	Thirty years of knowledge on sourdough fermentation: A systematic review. <i>Trends in Food Science and Technology</i> , 2021, 108, 71-83.	7.8	138
12	Volatilome and Bioaccessible Phenolics Profiles in Lab-Scale Fermented Bee Pollen. <i>Foods</i> , 2021, 10, 286.	1.9	17
13	How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome. <i>Environmental Microbiology</i> , 2021, 23, 1702-1716.	1.8	13
14	Nutrients Bioaccessibility and Anti-inflammatory Features of Fermented Bee Pollen: A Comprehensive Investigation. <i>Frontiers in Microbiology</i> , 2021, 12, 622091.	1.5	11
15	Role prediction of Gram-negative species in the resistome of raw cow's milk. <i>International Journal of Food Microbiology</i> , 2021, 340, 109045.	2.1	6
16	Selection of Gut-Resistant Bacteria and Construction of Microbial Consortia for Improving Gluten Digestion under Simulated Gastrointestinal Conditions. <i>Nutrients</i> , 2021, 13, 992.	1.7	16
17	Bioprocessed Brewers'™ Spent Grain Improves Nutritional and Antioxidant Properties of Pasta. <i>Antioxidants</i> , 2021, 10, 742.	2.2	31
18	Bioprocessing of Barley and Lentil Grains to Obtain In Situ Synthesis of Exopolysaccharides and Composite Wheat Bread with Improved Texture and Health Properties. <i>Foods</i> , 2021, 10, 1489.	1.9	12

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19	Commercial Organic Versus Conventional Whole Rye and Wheat Flours for Making Sourdough Bread: Safety, Nutritional, and Sensory Implications. <i>Frontiers in Microbiology</i> , 2021, 12, 674413.	1.5	8
20	Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread. <i>Food Chemistry</i> , 2021, 355, 129638.	4.2	44
21	Role of Lactic Acid Bacteria Phospho-β-Glucosidases during the Fermentation of Cereal by-Products. <i>Foods</i> , 2021, 10, 97.	1.9	20
22	Feeding with Sustainably Sourdough Bread Has the Potential to Promote the Healthy Microbiota Metabolism at the Colon Level. <i>Microbiology Spectrum</i> , 2021, 9, e0049421.	1.2	19
23	Brans from hull-less barley, emmer and pigmented wheat varieties: From by-products to bread nutritional improvers using selected lactic acid bacteria and xylanase. <i>International Journal of Food Microbiology</i> , 2020, 313, 108384.	2.1	34
24	The sourdough fermentation is the powerful process to exploit the potential of legumes, pseudo-cereals and milling by-products in baking industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2158-2173.	5.4	67
25	Nutritional and functional effects of the lactic acid bacteria fermentation on gelatinized legume flours. <i>International Journal of Food Microbiology</i> , 2020, 316, 108426.	2.1	56
26	How fructophilic lactic acid bacteria may reduce the FODMAPs content in wheat-derived baked goods: a proof of concept. <i>Microbial Cell Factories</i> , 2020, 19, 182.	1.9	26
27	Gluten-free diet and gut microbiome. <i>Journal of Cereal Science</i> , 2020, 95, 103058.	1.8	9
28	Extension of the Shelf-Life of Fresh Pasta Using Chickpea Flour Fermented with Selected Lactic Acid Bacteria. <i>Microorganisms</i> , 2020, 8, 1322.	1.6	16
29	Microbial high throughput phenomics: The potential of an irreplaceable omics. <i>Computational and Structural Biotechnology Journal</i> , 2020, 18, 2290-2299.	1.9	26
30	Design of potential probiotic yeast starters tailored for making a cornelian cherry (<i>Cornus mas</i> L.) functional beverage. <i>International Journal of Food Microbiology</i> , 2020, 323, 108591.	2.1	36
31	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
32	Lactic acid fermentation enriches the profile of biogenic fatty acid derivatives of avocado fruit (<i>Persea americana</i> Mill.). <i>Food Chemistry</i> , 2020, 317, 126384.	4.2	30
33	Use of Autochthonous Lactobacilli to Increase the Safety of Zgougou. <i>Microorganisms</i> , 2020, 8, 29.	1.6	15
34	Effects of <i>Bifidobacterium longum</i> BB536 and <i>Lactobacillus rhamnosus</i> HN001 in IBS patients. <i>European Journal of Clinical Investigation</i> , 2020, 50, e13201.	1.7	64
35	Sprouting process affects the lactic acid bacteria and yeasts of cereal, pseudocereal and legume flours. <i>LWT - Food Science and Technology</i> , 2020, 126, 109314.	2.5	12
36	The Controversial Role of Human Gut Lachnospiraceae. <i>Microorganisms</i> , 2020, 8, 573.	1.6	777

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37	Attenuated <i>Lactococcus lactis</i> and Surface Bacteria as Tools for Conditioning the Microbiota and Driving the Ripening of Semisoft Caciotta Cheese. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	13
38	Genetic Determinants of Hydroxycinnamic Acid Metabolism in Heterofermentative Lactobacilli. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	37
39	Selection of non-Lactobacillus strains to be used as starters for sourdough fermentation. <i>Food Microbiology</i> , 2020, 90, 103491.	2.1	27
40	Novel insights on the functional/nutritional features of the sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2019, 302, 103-113.	2.1	225
41	Exploitation of autochthonous Tuscan sourdough yeasts as potential starters. <i>International Journal of Food Microbiology</i> , 2019, 302, 59-68.	2.1	31
42	Investigation of the nutritional, functional and technological effects of the sourdough fermentation of sprouted flours. <i>International Journal of Food Microbiology</i> , 2019, 302, 47-58.	2.1	107
43	Dynamics of Enterobacteriaceae and lactobacilli in model sourdoughs are driven by pH and concentrations of sucrose and ferulic acid. <i>LWT - Food Science and Technology</i> , 2019, 114, 108394.	2.5	37
44	Lactic acid bacteria fermentation to exploit the nutritional potential of Mediterranean faba bean local biotypes. <i>Food Research International</i> , 2019, 125, 108571.	2.9	36
45	Lactic Acid Fermentation to Re-cycle Apple By-Products for Wheat Bread Fortification. <i>Frontiers in Microbiology</i> , 2019, 10, 2574.	1.5	22
46	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). <i>Journal of Clinical Medicine</i> , 2019, 8, 1424.	1.0	81
47	Tap water is one of the drivers that establish and assembly the lactic acid bacterium biota during sourdough preparation. <i>Scientific Reports</i> , 2019, 9, 570.	1.6	15
48	Fermented <i>Portulaca oleracea</i> L. Juice: A Novel Functional Beverage with Potential Ameliorating Effects on the Intestinal Inflammation and Epithelial Injury. <i>Nutrients</i> , 2019, 11, 248.	1.7	43
49	Fructose-rich niches traced the evolution of lactic acid bacteria toward fructophilic species. <i>Critical Reviews in Microbiology</i> , 2019, 45, 65-81.	2.7	48
50	Effects of <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2019, 11, 886.	1.7	79
51	How <i>Listeria monocytogenes</i> Shapes Its Proteome in Response to Natural Antimicrobial Compounds. <i>Frontiers in Microbiology</i> , 2019, 10, 437.	1.5	11
52	Distinct Genetic and Functional Traits of Human Intestinal <i>Prevotella copri</i> Strains Are Associated with Different Habitual Diets. <i>Cell Host and Microbe</i> , 2019, 25, 444-453.e3.	5.1	229
53	Maize Milling By-Products: From Food Wastes to Functional Ingredients Through Lactic Acid Bacteria Fermentation. <i>Frontiers in Microbiology</i> , 2019, 10, 561.	1.5	32
54	Novel solid-state fermentation of bee-collected pollen emulating the natural fermentation process of bee bread. <i>Food Microbiology</i> , 2019, 82, 218-230.	2.1	55

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55	Beneficial Plant Microorganisms Affect the Endophytic Bacterial Communities of Durum Wheat Roots as Detected by Different Molecular Approaches. <i>Frontiers in Microbiology</i> , 2019, 10, 2500.	1.5	20
56	Sourdough Fermented Breads are More Digestible than Those Started with Baker's Yeast Alone: An In Vivo Challenge Dissecting Distinct Gastrointestinal Responses. <i>Nutrients</i> , 2019, 11, 2954.	1.7	68
57	Wholemeal wheat flours drive the microbiome and functional features of wheat sourdoughs. <i>International Journal of Food Microbiology</i> , 2019, 302, 35-46.	2.1	36
58	Use of autochthonous mesophilic lactic acid bacteria as starter cultures for making Pecorino Crotonese cheese: Effect on compositional, microbiological and biochemical attributes. <i>Food Research International</i> , 2019, 116, 1344-1356.	2.9	35
59	The 7th International Symposium on Sourdough "Sourdough for health". <i>International Journal of Food Microbiology</i> , 2019, 302, 1-2.	2.1	3
60	Clinical and Microbiological Effect of a Multispecies Probiotic Supplementation in Celiac Patients With Persistent IBS-type Symptoms. <i>Journal of Clinical Gastroenterology</i> , 2019, 53, e117-e125.	1.1	91
61	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. <i>Current Medicinal Chemistry</i> , 2019, 26, 3567-3583.	1.2	74
62	Use of hop extract as antifungal ingredient for bread making and selection of autochthonous resistant starters for sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2018, 266, 173-182.	2.1	55
63	Pro-technological and functional characterization of lactic acid bacteria to be used as starters for hemp (<i>Cannabis sativa</i> L.) sourdough fermentation and wheat bread fortification. <i>International Journal of Food Microbiology</i> , 2018, 279, 14-25.	2.1	53
64	How to improve the gluten-free diet: The state of the art from a food science perspective. <i>Food Research International</i> , 2018, 110, 22-32.	2.9	74
65	Wheat endophytic lactobacilli drive the microbial and biochemical features of sourdoughs. <i>Food Microbiology</i> , 2018, 70, 162-171.	2.1	45
66	Metabolic and functional paths of lactic acid bacteria in plant foods: get out of the labyrinth. <i>Current Opinion in Biotechnology</i> , 2018, 49, 64-72.	3.3	249
67	New Protocol for Production of Reduced-Gluten Wheat Bread and Pasta and Clinical Effect in Patients with Irritable Bowel Syndrome: A randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2018, 10, 1873.	1.7	16
68	Lactic Acid Bacterium Population Dynamics in Artisan Sourdoughs Over One Year of Daily Propagations Is Mainly Driven by Flour Microbiota and Nutrients. <i>Frontiers in Microbiology</i> , 2018, 9, 1984.	1.5	14
69	The Distinguishing Features of Italian Cheese Manufacture. , 2018, , 61-97.		2
70	Drivers that establish and assembly the lactic acid bacteria biota in cheeses. <i>Trends in Food Science and Technology</i> , 2018, 78, 244-254.	7.8	114
71	Dynamic and Assembly of Epiphyte and Endophyte Lactic Acid Bacteria During the Life Cycle of <i>Origanum vulgare</i> L.. <i>Frontiers in Microbiology</i> , 2018, 9, 1372.	1.5	46
72	How <i>Lactobacillus plantarum</i> shapes its transcriptome in response to contrasting habitats. <i>Environmental Microbiology</i> , 2018, 20, 3700-3716.	1.8	33

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73	The Most Traditional and Popular Italian Cheeses. , 2018, , 99-274.		4
74	Bioprocessing technology to exploit organic palm date (Phoenix dactylifera L. cultivar Siwi) fruit as a functional dietary supplement. Journal of Functional Foods, 2017, 31, 9-19.	1.6	47
75	Influence of fermented faba bean flour on the nutritional, technological and sensory quality of fortified pasta. Food and Function, 2017, 8, 860-871.	2.1	46
76	Exploitation of grape marc as functional substrate for lactic acid bacteria and bifidobacteria growth and enhanced antioxidant activity. Food Microbiology, 2017, 65, 25-35.	2.1	41
77	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. International Journal of Food Microbiology, 2017, 248, 10-21.	2.1	54
78	Lactic acid fermentation drives the optimal volatile flavor-aroma profile of pomegranate juice. International Journal of Food Microbiology, 2017, 248, 56-62.	2.1	102
79	Selected Probiotic Lactobacilli Have the Capacity To Hydrolyze Gluten Peptides during Simulated Gastrointestinal Digestion. Applied and Environmental Microbiology, 2017, 83, .	1.4	46
80	Multiple microbial cell-free extracts improve the microbiological, biochemical and sensory features of ewesâ€™ milk cheese. Food Microbiology, 2017, 66, 129-140.	2.1	7
81	Microbial cell-free extracts affect the biochemical characteristics and sensorial quality of sourdough bread. Food Chemistry, 2017, 237, 159-168.	4.2	38
82	Sourdough authentication: quantitative PCR to detect the lactic acid bacterial microbiota in breads. Scientific Reports, 2017, 7, 624.	1.6	24
83	Hydrolysate from a mixture of legume flours with antifungal activity as an ingredient for prolonging the shelf-life of wheat bread. Food Microbiology, 2017, 64, 72-82.	2.1	49
84	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.	2.5	109
85	Lactic acid fermentation enriches the profile of biogenic compounds and enhances the functional features of common purslane (Portulaca oleracea L.). Journal of Functional Foods, 2017, 39, 175-185.	1.6	24
86	Dietary Fibers and Protective Lactobacilli Drive Burrata Cheese Microbiome. Applied and Environmental Microbiology, 2017, 83, .	1.4	14
87	Use of fermented milling by-products as functional ingredient to develop a low-glycaemic index bread. Journal of Cereal Science, 2017, 77, 235-242.	1.8	37
88	Improving the antioxidant properties of quinoa flour through fermentation with selected autochthonous lactic acid bacteria. International Journal of Food Microbiology, 2017, 241, 252-261.	2.1	117
89	Beta-Glucans Supplementation Associates with Reduction in P-Cresyl Sulfate Levels and Improved Endothelial Vascular Reactivity in Healthy Individuals. PLoS ONE, 2017, 12, e0169635.	1.1	54
90	Extra-Hard Varieties. , 2017, , 809-828.		5

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91	Lactic Acid Fermentation of Cactus Cladodes (<i>Opuntia ficus-indica</i> L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. <i>PLoS ONE</i> , 2016, 11, e0152575.	1.1	66
92	Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. <i>Frontiers in Microbiology</i> , 2016, 7, 1770.	1.5	40
93	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. <i>Scientific Reports</i> , 2016, 5, 18571.	1.6	31
94	Transcriptional reprogramming and phenotypic switching associated with the adaptation of <i>Lactobacillus plantarum</i> C2 to plant niches. <i>Scientific Reports</i> , 2016, 6, 27392.	1.6	34
95	Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. <i>International Journal of Food Microbiology</i> , 2016, 239, 3-18.	2.1	131
96	Novel Fermented Fruit and Vegetable-Based Products. <i>Food Engineering Series</i> , 2016, , 279-291.	0.3	11
97	Characterization of the Bread Made with Durum Wheat Semolina Rendered Gluten Free by Sourdough Biotechnology in Comparison with Commercial Gluten-Free Products. <i>Journal of Food Science</i> , 2016, 81, H2263-72.	1.5	21
98	Selection of Amine-Oxidizing Dairy Lactic Acid Bacteria and Identification of the Enzyme and Gene Involved in the Decrease of Biogenic Amines. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6870-6880.	1.4	75
99	Metabolism of Fructophilic Lactic Acid Bacteria Isolated from the <i>Apis mellifera</i> L. Bee Gut: Phenolic Acids as External Electron Acceptors. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6899-6911.	1.4	70
100	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. <i>International Journal of Food Microbiology</i> , 2016, 239, 125-132.	2.1	30
101	Stress Physiology of Lactic Acid Bacteria. <i>Microbiology and Molecular Biology Reviews</i> , 2016, 80, 837-890.	2.9	487
102	How organic farming of wheat may affect the sourdough and the nutritional and technological features of leavened baked goods. <i>International Journal of Food Microbiology</i> , 2016, 239, 44-53.	2.1	17
103	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. <i>Scientific Reports</i> , 2016, 6, 32452.	1.6	84
104	Ensuring safety in artisanal food microbiology. <i>Nature Microbiology</i> , 2016, 1, 16171.	5.9	21
105	Unusual sub-genus associations of faecal <i>Prevotella</i> and <i>Bacteroides</i> with specific dietary patterns. <i>Microbiome</i> , 2016, 4, 57.	4.9	101
106	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-I sourdough. <i>Food Microbiology</i> , 2016, 60, 112-123.	2.1	48
107	Cloning, expression and characterization of a β -D-xylosidase from <i>Lactobacillus rossiae</i> DSM 15814T. <i>Microbial Cell Factories</i> , 2016, 15, 72.	1.9	24
108	Functional proteomics within the genus <i>Lactobacillus</i> . <i>Proteomics</i> , 2016, 16, 946-962.	1.3	64

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109	Exploitation of <i>Leuconostoc mesenteroides</i> strains to improve shelf life, rheological, sensory and functional features of prickly pear (<i>Opuntia ficus-indica</i> L.) fruit puree. <i>Food Microbiology</i> , 2016, 59, 176-189.	2.1	50
110	Use of sourdough made with quinoa (<i>Chenopodium quinoa</i>) flour and autochthonous selected lactic acid bacteria for enhancing the nutritional, textural and sensory features of white bread. <i>Food Microbiology</i> , 2016, 56, 1-13.	2.1	163
111	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. <i>Food Microbiology</i> , 2016, 54, 115-126.	2.1	86
112	Selection of lactic acid bacteria isolated from Tunisian cereals and exploitation of the use as starters for sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2016, 225, 9-19.	2.1	40
113	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , 2016, 65, 1812-1821.	6.1	1,092
114	Spatial Distribution of the Metabolically Active Microbiota within Italian PDO Ewes' Milk Cheeses. <i>PLoS ONE</i> , 2016, 11, e0153213.	1.1	48
115	Italian legumes: effect of sourdough fermentation on lunasin-like polypeptides. <i>Microbial Cell Factories</i> , 2015, 14, 168.	1.9	36
116	Organic Cultivation of <i>Triticum turgidum</i> subsp. <i>durum</i> Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3192-3204.	1.4	68
117	Lactic acid fermentation as a tool to enhance the antioxidant properties of <i>Myrtus communis</i> berries. <i>Microbial Cell Factories</i> , 2015, 14, 67.	1.9	80
118	Phenotypic and molecular diversity of <i>Meyerozyma guilliermondii</i> strains isolated from food and other environmental niches, hints for an incipient speciation. <i>Food Microbiology</i> , 2015, 48, 206-215.	2.1	41
119	A survey of the main technology, biochemical and microbiological features influencing the concentration of biogenic amines of twenty Apulian and Sicilian (Southern Italy) cheeses. <i>International Dairy Journal</i> , 2015, 43, 61-69.	1.5	24
120	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. <i>Trends in Food Science and Technology</i> , 2015, 45, 167-178.	7.8	160
121	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6736-6748.	1.4	106
122	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. <i>Food Microbiology</i> , 2015, 52, 66-76.	2.1	125
123	Microbial cell-free extracts as sources of enzyme activities to be used for enhancement flavor development of ewe milk cheese. <i>Journal of Dairy Science</i> , 2015, 98, 5874-5889.	1.4	18
124	Long-Term Fungal Inhibition by <i>Pisum sativum</i> Flour Hydrolysate during Storage of Wheat Flour Bread. <i>Applied and Environmental Microbiology</i> , 2015, 81, 4195-4206.	1.4	27
125	Salivary Microbiota Associated with Immunoglobulin A Nephropathy. <i>Microbial Ecology</i> , 2015, 70, 557-565.	1.4	47
126	Comparative proteomic analysis of biofilm and planktonic cells of <i>Lactobacillus plantarum</i> DB200. <i>Proteomics</i> , 2015, 15, 2244-2257.	1.3	45

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127	Autism spectrum disorders and intestinal microbiota. <i>Gut Microbes</i> , 2015, 6, 207-213.	4.3	231
128	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7945-7956.	1.4	120
129	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. <i>International Journal of Food Microbiology</i> , 2015, 215, 161-170.	2.1	115
130	Iranian wheat flours from rural and industrial mills: Exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. <i>Food Microbiology</i> , 2015, 47, 99-110.	2.1	58
131	Exploitation of the nutritional and functional characteristics of traditional Italian legumes: The potential of sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2015, 196, 51-61.	2.1	123
132	Metabolism of phenolic compounds by <i>Lactobacillus</i> spp. during fermentation of cherry juice and broccoli puree. <i>Food Microbiology</i> , 2015, 46, 272-279.	2.1	211
133	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	1.1	185
134	Hydroxycinnamic Acids Used as External Acceptors of Electrons: an Energetic Advantage for Strictly Heterofermentative Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2014, 80, 7574-7582.	1.4	98
135	What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please!. <i>Kidney and Blood Pressure Research</i> , 2014, 39, 114-123.	0.9	77
136	Sourdough lactic acid bacteria: Exploration of non-wheat cereal-based fermentation. <i>Food Microbiology</i> , 2014, 37, 51-58.	2.1	122
137	Manufacture and characterization of pasta made with wheat flour rendered gluten-free using fungal proteases and selected sourdough lactic acid bacteria. <i>Journal of Cereal Science</i> , 2014, 59, 79-87.	1.8	51
138	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
139	Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3161-3172.	1.4	84
140	Use of fungal proteases and selected sourdough lactic acid bacteria for making wheat bread with an intermediate content of gluten. <i>Food Microbiology</i> , 2014, 37, 59-68.	2.1	74
141	Fermentation and proteome profiles of <i>Lactobacillus plantarum</i> strains during growth under food-like conditions. <i>Journal of Proteomics</i> , 2014, 96, 366-380.	1.2	82
142	Ecological parameters influencing microbial diversity and stability of traditional sourdough. <i>International Journal of Food Microbiology</i> , 2014, 171, 136-146.	2.1	227
143	Quorum-Sensing Regulation of Constitutive Plantaricin by <i>Lactobacillus plantarum</i> Strains under a Model System for Vegetables and Fruits. <i>Applied and Environmental Microbiology</i> , 2014, 80, 777-787.	1.4	38
144	Assessment of comparative methods for storing type-I wheat sourdough. <i>LWT - Food Science and Technology</i> , 2014, 59, 948-955.	2.5	18

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