Nuria Salazar

List of Publications by Year
in descending order

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110 papers	9,690 citations	31902 53 h-index	38300 95 g-index
111 all docs	111 docs citations	111 times ranked	12049 citing authors

#	Article	IF	Citations
1	Daily ingestion of Akkermansia muciniphila for oneÂmonth promotes healthy aging and increases lifespan in old female mice. Biogerontology, 2022, 23, 35-52.	2.0	19
2	In Vitro Probiotic Modulation of the Intestinal Microbiota and 2â€²Fucosyllactose Consumption in Fecal Cultures from Infants at Two Months of Age. Microorganisms, 2022, 10, 318.	1.6	7
3	New players in the relationship between diet and microbiota: the role of macromolecular antioxidant polyphenols. European Journal of Nutrition, 2021, 60, 1403-1413.	1.8	10
4	Impact of Extreme Obesity and Dietâ€Induced Weight Loss on the Fecal Metabolome and Gut Microbiota. Molecular Nutrition and Food Research, 2021, 65, e2000030.	1.5	19
5	Intestinal microbiota alterations by dietary exposure to chemicals from food cooking and processing. Application of data science for risk prediction. Computational and Structural Biotechnology Journal, 2021, 19, 1081-1091.	1.9	4
6	Diet and Microbiota in the Elderly. , 2021, , 55-55.		0
7	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. Frontiers in Microbiology, 2021, 12, 630572.	1.5	8
8	Early-Life Development of the Bifidobacterial Community in the Infant Gut. International Journal of Molecular Sciences, 2021, 22, 3382.	1.8	28
9	Influence of 2â€²-Fucosyllactose on the Microbiota Composition and Metabolic Activity of Fecal Cultures from Breastfed and Formula-Fed Infants at Two Months of Age. Microorganisms, 2021, 9, 1478.	1.6	15
10	Levels of Predominant Intestinal Microorganisms in 1 Month-Old Full-Term Babies and Weight Gain during the First Year of Life. Nutrients, 2021, 13, 2412.	1.7	10
11	Effect of Intrapartum Antibiotics Prophylaxis on the Bifidobacterial Establishment within the Neonatal Gut. Microorganisms, 2021, 9, 1867.	1.6	8
12	Role of Bifidobacteria on Infant Health. Microorganisms, 2021, 9, 2415.	1.6	40
13	Use of Fecal Slurry Cultures to Study In Vitro Effects of Bacteriocins on the Gut Bacterial Populations of Infants. Probiotics and Antimicrobial Proteins, 2020, 12, 1218-1225.	1.9	4
14	Comparison of Different Dietary Indices as Predictors of Inflammation, Oxidative Stress and Intestinal Microbiota in Middle-Aged and Elderly Subjects. Nutrients, 2020, 12, 3828.	1.7	24
15	Long-Term Coffee Consumption is Associated with Fecal Microbial Composition in Humans. Nutrients, 2020, 12, 1287.	1.7	53
16	An Overview on Fecal Branched Short-Chain Fatty Acids Along Human Life and as Related With Body Mass Index: Associated Dietary and Anthropometric Factors. Frontiers in Microbiology, 2020, 11, 973.	1.5	126
17	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
18	Microbiome: Effects of Ageing and Diet. Current Issues in Molecular Biology, 2020, 36, 33-62.	1.0	42

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19	Donated Human Milk as a Determinant Factor for the Gut Bifidobacterial Ecology in Premature Babies. Microorganisms, 2020, 8, 760.	1.6	13
20	Age-Associated Changes in Gut Microbiota and Dietary Components Related with the Immune System in Adulthood and Old Age: A Cross-Sectional Study. Nutrients, 2019, 11, 1765.	1.7	113
21	Healthspan and lifespan extension by fecal microbiota transplantation into progeroid mice. Nature Medicine, 2019, 25, 1234-1242.	15.2	352
22	Functional Effects of EPS-Producing Bifidobacterium Administration on Energy Metabolic Alterations of Diet-Induced Obese Mice. Frontiers in Microbiology, 2019, 10, 1809.	1.5	35
23	Intestinal Immunomodulation and Shifts on the Gut Microbiota of BALB/c Mice Promoted by TwoBifidobacteriumandLactobacillusStrains Isolated from Human Samples. BioMed Research International, 2019, 2019, 1-8.	0.9	3
24	Fermented Dairy Foods: Impact on Intestinal Microbiota and Health-Linked Biomarkers. Frontiers in Microbiology, 2019, 10, 1046.	1.5	79
25	Impact of probiotics on development and behaviour in Drosophila melanogaster â€“ a potential in vivo model to assess probiotics. Beneficial Microbes, 2019, 10, 179-188.	1.0	5
26	Exploring the interactions between serum free fatty acids and fecal microbiota in obesity through a machine learning algorithm. Food Research International, 2019, 121, 533-541.	2.9	25
27	Supplementation with grape pomace in healthy women: Changes in biochemical parameters, gut microbiota and related metabolic biomarkers. Journal of Functional Foods, 2018, 45, 34-46.	1.6	29
28	Bifidobacterium breveIPLA20005 affects in vitro the expression ofhlyandluxSgenes, related to the virulence ofListeria monocytogenesLm23. Canadian Journal of Microbiology, 2018, 64, 215-221.	0.8	12
29	Bioactive compounds from regular diet and faecal microbial metabolites. European Journal of Nutrition, 2018, 57, 487-497.	1.8	18
30	Early microbiota, antibiotics and health. Cellular and Molecular Life Sciences, 2018, 75, 83-91.	2.4	76
31	Fecal microbiota profile in a group of myasthenia gravis patients. Scientific Reports, 2018, 8, 14384.	1.6	45
32	Could Fecal Phenylacetic and Phenylpropionic Acids Be Used as Indicators of Health Status?. Journal of Agricultural and Food Chemistry, 2018, 66, 10438-10446.	2.4	25
33	The DPP-4 inhibitor vildagliptin impacts the gut microbiota and prevents disruption of intestinal homeostasis induced by a Western diet in mice. Diabetologia, 2018, 61, 1838-1848.	2.9	76
34	Real-time monitoring of HT29 epithelial cells as an in vitro model for assessing functional differences among intestinal microbiotas from different human population groups. Journal of Microbiological Methods, 2018, 152, 210-216.	0.7	6
35	Selection of potential probiotic bifidobacteria and prebiotics for elderly by using in vitro faecal batch cultures. European Food Research and Technology, 2017, 243, 157-165.	1.6	17
36	Resistant starch can improve insulin sensitivity independently of the gut microbiota. Microbiome, 2017, 5, 12.	4.9	113

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37	Adherence to a Mediterranean Diet Influences the Fecal Metabolic Profile of Microbial-Derived Phenolics in a Spanish Cohort of Middle-Age and Older People. Journal of Agricultural and Food Chemistry, 2017, 65, 586-595.	2.4	63
38	Nutrition and the gut microbiome in the elderly. Gut Microbes, 2017, 8, 82-97.	4.3	191
39	Intestinal Dysbiosis Is Associated with Altered Short-Chain Fatty Acids and Serum-Free Fatty Acids in Systemic Lupus Erythematosus. Frontiers in Immunology, 2017, 8, 23.	2.2	95
40	Free Fatty Acids Profiles Are Related to Gut Microbiota Signatures and Short-Chain Fatty Acids. Frontiers in Immunology, 2017, 8, 823.	2.2	75
41	Intestinal Microbiota and Weight-Gain in Preterm Neonates. Frontiers in Microbiology, 2017, 8, 183.	1.5	35
42	Shaping the Metabolism of Intestinal Bacteroides Population through Diet to Improve Human Health. Frontiers in Microbiology, 2017, 8, 376.	1.5	140
43	Different Intestinal Microbial Profile in Over-Weight and Obese Subjects Consuming a Diet with Low Content of Fiber and Antioxidants. Nutrients, 2017, 9, 551.	1.7	36
44	Impact of intrapartum antimicrobial prophylaxis upon the intestinal microbiota and the prevalence of antibiotic resistance genes in vaginally delivered full-term neonates. Microbiome, 2017, 5, 93.	4.9	165
45	Intestinal Short Chain Fatty Acids and their Link with Diet and Human Health. Frontiers in Microbiology, 2016, 7, 185.	1.5	1,443
46	Editorial: Insights into Microbeâ€"Microbe Interactions in Human Microbial Ecosystems: Strategies to Be Competitive. Frontiers in Microbiology, 2016, 7, 1508.	1.5	9
47	Impact of Prematurity and Perinatal Antibiotics on the Developing Intestinal Microbiota: A Functional Inference Study. International Journal of Molecular Sciences, 2016, 17, 649.	1.8	109
48	Bacteroides fragilis metabolises exopolysaccharides produced by bifidobacteria. BMC Microbiology, 2016, 16, 150.	1.3	48
49	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. Critical Reviews in Food Science and Nutrition, 2016, 56, 1440-1453.	5.4	139
50	A proteomic approach towards understanding the cross talk between Bacteroides fragilis and Bifidobacterium longum in coculture. Canadian Journal of Microbiology, 2016, 62, 623-628.	0.8	8
51	Different metabolic features of Bacteroides fragilis growing in the presence of glucose and exopolysaccharides of bifidobacteria. Frontiers in Microbiology, 2015, 6, 825.	1.5	44
52	Impact on Human Health of Microorganisms Present in Fermented Dairy Products: An Overview. BioMed Research International, 2015, 2015, 1-13.	0.9	107
53	Intestinal Microbiota Development in Preterm Neonates and EffectÂofÂPerinatal Antibiotics. Journal of Pediatrics, 2015, 166, 538-544.	0.9	329
54	The establishment of the infant intestinal microbiome is not affected by rotavirus vaccination. Scientific Reports, 2015, 4, 7417.	1.6	15

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55	The relationship between phenolic compounds from diet and microbiota: impact on human health. Food and Function, 2015, 6, 2424-2439.	2.1	180
56	Ezetimibe and simvastatin modulate gut microbiota and expression of genes related to cholesterol metabolism. Life Sciences, 2015, 132, 77-84.	2.0	43
57	Red Wine Consumption Is Associated with Fecal Microbiota and Malondialdehyde in a Human Population. Journal of the American College of Nutrition, 2015, 34, 135-141.	1.1	26
58	Enhanced butyrate formation by cross-feeding betweenFaecalibacterium prausnitziiandBifidobacterium adolescentis. FEMS Microbiology Letters, 2015, 362, fnv176.	0.7	250
59	Inulin-type fructans modulate intestinal Bifidobacterium species populations and decrease fecal short-chain fatty acids in obese women. Clinical Nutrition, 2015, 34, 501-507.	2.3	220
60	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. PLoS ONE, 2015, 10, e0131009.	1.1	109
61	Intestinal microbiota in health and disease: Role of bifidobacteria in gut homeostasis. World Journal of Gastroenterology, 2014, 20, 15163.	1.4	390
62	Immune Modulating Capability of Two Exopolysaccharide-ProducingBifidobacteriumStrains in a Wistar Rat Model. BioMed Research International, 2014, 2014, 1-9.	0.9	32
63	The human intestinal microbiome at extreme ages of life. Dietary intervention as a way to counteract alterations. Frontiers in Genetics, 2014, 5, 406.	1.1	124
64	Positive interaction between prebiotics and thiazolidinedione treatment on adiposity in dietâ€induced obese mice. Obesity, 2014, 22, 1653-1661.	1.5	9
65	Modulation of the Gut Microbiota by Nutrients with Prebiotic and Probiotic Properties. Advances in Nutrition, 2014, 5, 624S-633S.	2.9	92
66	Pilot Study of Diet and Microbiota: Interactive Associations of Fibers and Polyphenols with Human Intestinal Bacteria. Journal of Agricultural and Food Chemistry, 2014, 62, 5330-5336.	2.4	75
67	In vitro evaluation of the impact of human background microbiota on the response to Bifidobacterium strains and fructo-oligosaccharides. British Journal of Nutrition, 2013, 110, 2030-2036.	1.2	25
68	Interactions between Bifidobacterium and Bacteroides Species in Cofermentations Are Affected by Carbon Sources, Including Exopolysaccharides Produced by Bifidobacteria. Applied and Environmental Microbiology, 2013, 79, 7518-7524.	1.4	82
69	Fiber from a regular diet is directly associated with fecal short-chain fatty acid concentrations in the elderly. Nutrition Research, 2013, 33, 811-816.	1.3	70
70	Assessment of intestinal microbiota modulation ability of Bifidobacterium strains in inÂvitro fecal batch cultures from preterm neonates. Anaerobe, 2013, 19, 9-16.	1.0	45
71	Co-culture affects protein profile and heat tolerance of Lactobacillus delbrueckii subsp. lactis and Bifidobacterium longum. Food Research International, 2013, 54, 1080-1083.	2.9	5
72	Microbial Targets for the Development of Functional Foods Accordingly with Nutritional and Immune Parameters Altered in the Elderly. Journal of the American College of Nutrition, 2013, 32, 399-406.	1.1	65

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73	Insights into the Ropy Phenotype of the Exopolysaccharide-Producing Strain Bifidobacterium animalis subsp. lactis A1dOxR. Applied and Environmental Microbiology, 2013, 79, 3870-3874.	1.4	19
74	Population Dynamics of Some Relevant Intestinal Microbial Groups in Human Fecal Batch Cultures with Added Fermentable Xylooligosaccharides Obtained from Rice Husks. BioResources, 2013, 8, .	0.5	5
75	Fatty acids intake and immune parameters in the elderly. Nutricion Hospitalaria, 2013, 28, 474-8.	0.2	8
76	Facultative to strict anaerobes ratio in the preterm infant microbiota. Gut Microbes, 2012, 3, 583-588.	4.3	73
77	Immune Modulation Capability of Exopolysaccharides Synthesised by Lactic Acid Bacteria and Bifidobacteria. Probiotics and Antimicrobial Proteins, 2012, 4, 227-237.	1.9	156
78	Exopolysaccharide-producing Bifidobacterium strains elicit different in vitro responses upon interaction with human cells. Food Research International, 2012, 46, 99-107.	2.9	102
79	Characterization of Exopolysaccharides Produced by Bifidobacterium longum NB667 and Its Cholate-Resistant Derivative Strain IPLA B667dCo. Journal of Agricultural and Food Chemistry, 2012, 60, 1028-1035.	2.4	26
80	Development of probiotic products for nutritional requirements of specific human populations. Engineering in Life Sciences, 2012, 12, 368-376.	2.0	16
81	Establishment and development of intestinal microbiota in preterm neonates. FEMS Microbiology Ecology, 2012, 79, 763-772.	1.3	365
82	Deep 16S rRNA metagenomics and quantitative PCR analyses of the premature infant fecal microbiota. Anaerobe, 2012, 18, 378-380.	1.0	60
83	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. Journal of Dairy Research, 2011, 78, 357-364.	0.7	18
84	Adhesion of bile-adapted Bifidobacterium strains to the HT29-MTX cell line is modified after sequential gastrointestinal challenge simulated in vitro using human gastric and duodenal juices. Research in Microbiology, 2011, 162, 514-519.	1.0	40
85	Assessment of intestinal microbiota of full-term breast-fed infants from two different geographical locations. Early Human Development, 2011, 87, 511-513.	0.8	47
86	Safety and intestinal microbiota modulation by the exopolysaccharide-producing strains Bifidobacterium animalis IPLA R1 and Bifidobacterium longum IPLA E44 orally administered to Wistar rats. International Journal of Food Microbiology, 2011, 144, 342-351.	2.1	66
87	Characterization and in vitro properties of potentially probiotic Bifidobacterium strains isolated from breast-milk. International Journal of Food Microbiology, 2011, 149, 28-36.	2.1	109
88	How do bifidobacteria counteract environmental challenges? Mechanisms involved and physiological consequences. Genes and Nutrition, 2011, 6, 307-318.	1.2	94
89	Exopolysaccharides produced by Lactobacillus and Bifidobacterium strains abrogate in vitro the cytotoxic effect of bacterial toxins on eukaryotic cells. Journal of Applied Microbiology, 2010, 109, 2079-2086.	1.4	89
90	Genetic Basis of Tetracycline Resistance in Bifidobacterium animalis subsp. lactis. Applied and Environmental Microbiology, 2010, 76, 3364-3369.	1.4	61

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91	Exopolysaccharides produced by lactic acid bacteria in food and probiotic applications. , 2010, , 885-902.		13
92	Bile Affects the Synthesis of Exopolysaccharides by Bifidobacterium animalis. Applied and Environmental Microbiology, 2009, 75, 1204-1207.	1.4	100
93	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. International Journal of Food Microbiology, 2009, 135, 260-267.	2.1	143
94	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. Journal of Dairy Research, 2009, 76, 317-325.	0.7	53
95	Production of exopolysaccharides by Lactobacillus and Bifidobacterium strains of human origin, and metabolic activity of the producing bacteria in milk. Journal of Dairy Science, 2009, 92, 4158-4168.	1.4	113
96	Molecular Characterization of Intrinsic and Acquired Antibiotic Resistance in Lactic Acid Bacteria and Bifidobacteria. Journal of Molecular Microbiology and Biotechnology, 2008, 14, 6-15.	1.0	137
97	Mycelium Differentiation and Antibiotic Production in Submerged Cultures ofStreptomyces coelicolor. Applied and Environmental Microbiology, 2008, 74, 3877-3886.	1.4	152
98	Assessment on the Fermentability of Xylooligosaccharides from Rice Husks by Probiotic Bacteria. Journal of Agricultural and Food Chemistry, 2008, 56, 7482-7487.	2.4	119
99	Exopolysaccharides Produced by Intestinal Bifidobacterium Strains Act as Fermentable Substrates for Human Intestinal Bacteria. Applied and Environmental Microbiology, 2008, 74, 4737-4745.	1.4	197
100	Proteomics of stress response in Bifidobacterium. Frontiers in Bioscience - Landmark, 2008, Volume, 6905.	3.0	45
101	Screening of Exopolysaccharide-Producing Lactobacillus and Bifidobacterium Strains Isolated from the Human Intestinal Microbiota. Applied and Environmental Microbiology, 2007, 73, 4385-4388.	1.4	75
102	Competitive exclusion of enteropathogens from human intestinal mucus by Bifidobacterium strains with acquired resistance to bile â€" A preliminary study. International Journal of Food Microbiology, 2007, 113, 228-232.	2.1	71
103	Induction of Î±-l-arabinofuranosidase activity by monomeric carbohydrates in Bifidobacterium longum and ubiquity of encoding genes. Archives of Microbiology, 2007, 187, 145-153.	1.0	24
104	Exopolysaccharides Produced by Probiotic Strains Modify the Adhesion of Probiotics and Enteropathogens to Human Intestinal Mucus. Journal of Food Protection, 2006, 69, 2011-2015.	0.8	201
105	Ability of Bifidobacterium strains with acquired resistance to bile to adhere to human intestinal mucus. International Journal of Food Microbiology, 2005, 101, 341-346.	2.1	60
106	Acquisition of Bile Salt Resistance Promotes Antibiotic Susceptibility Changes in Bifidobacterium. Journal of Food Protection, 2005, 68, 1916-1919.	0.8	18
107	Self-Triggered Functional Electrical Stimulation During Swallowing. Journal of Neurophysiology, 2005, 94, 4011-4018.	0.9	52
108	A Bile Salt-Resistant Derivative of Bifidobacterium animalis Has an Altered Fermentation Pattern When Grown on Glucose and Maltose. Applied and Environmental Microbiology, 2005, 71, 6564-6570.	1.4	65

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109	Effect of the adaptation to high bile salts concentrations on glycosidic activity, survival at low PH and cross-resistance to bile salts in Bifidobacterium. International Journal of Food Microbiology, 2004, 94, 79-86.	2.1	125
110	Viability and diversity of probiotic Lactobacillus and Bifidobacterium populations included in commercial fermented milks. Food Research International, 2004, 37, 839-850.	2.9	192