Luca Laghi

List of Publications by Year
in descending order

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123 papers	6,377 citations	76322 40 h-index	74160 75 g-index
124 all docs	124 docs citations	124 times ranked	9279 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	Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. BMC Microbiology, 2011, 11, 219.	3.3	251
3	Monitoring of Microbial Metabolites and Bacterial Diversity in Beef Stored under Different Packaging Conditions. Applied and Environmental Microbiology, 2011, 77, 7372-7381.	3.1	224
4	Diversity of vaginal microbiome and metabolome during genital infections. Scientific Reports, 2019, 9, 14095.	3.3	210
5	Progress in authentication, typification and traceability of grapes and wines by chemometric approaches. Food Research International, 2014, 60, 2-18.	6.2	193
6	Isolation of Vaginal Lactobacilli and Characterization of Anti-Candida Activity. PLoS ONE, 2015, 10, e0131220.	2.5	163
7	A probiotic modulates the microbiome and immunity in multiple sclerosis. Annals of Neurology, 2018, 83, 1147-1161.	5.3	158
8	Rifaximin modulates the colonic microbiota of patients with Crohn's disease: an in vitro approach using a continuous culture colonic model system. Journal of Antimicrobial Chemotherapy, 2010, 65, 2556-2565.	3.0	156
9	A first step towards a consensus static in vitro model for simulating full-term infant digestion. Food Chemistry, 2018, 240, 338-345.	8.2	154
10	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. Food Chemistry, 2014, 144, 18-25.	8.2	151
11	Gut microbiota, metabolome and immune signatures in patients with uncomplicated diverticular disease. Gut, 2017, 66, 1252-1261.	12.1	138
12	Implications of white striping and spaghetti meat abnormalities on meat quality and histological features in broilers. Animal, 2018, 12, 164-173.	3.3	133
13	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
14	Vaginal microbiome and metabolome highlight specific signatures of bacterial vaginosis. European Journal of Clinical Microbiology and Infectious Diseases, 2015, 34, 2367-2376.	2.9	116
15	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
16	Nuclear magnetic resonance for foodomics beyond food analysis. TrAC - Trends in Analytical Chemistry, 2014, 59, 93-102.	11.4	107
17	Functional property issues in broiler breast meat related to emerging muscle abnormalities. Food Research International, 2016, 89, 1071-1076.	6.2	103
18	Unusual sub-genus associations of faecal Prevotella and Bacteroides with specific dietary patterns. Microbiome, 2016, 4, 57.	11.1	101

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19	Lactobacillus crispatus inhibits the infectivity of Chlamydia trachomatis elementary bodies, in vitro study. Scientific Reports, 2016, 6, 29024.	3.3	98
20	Extracellular vesicles from symbiotic vaginal lactobacilli inhibit HIV-1 infection of human tissues. Nature Communications, 2019, 10, 5656.	12.8	81
21	Comparison of quality traits among breast meat affected by current muscle abnormalities. Food Research International, 2019, 115, 369-376.	6.2	69
22	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. Journal of Food Engineering, 2017, 213, 2-9.	5.2	67
23	Definition of food quality by NMR-based foodomics. Current Opinion in Food Science, 2015, 4, 99-104.	8.0	62
24	Effect of osmotic dehydration on Actinidia deliciosa kiwifruit: A combined NMR and ultrastructural study. Food Chemistry, 2012, 132, 1706-1712.	8.2	59
25	Effect of a synbiotic food consumption on human gut metabolic profiles evaluated by 1H Nuclear Magnetic Resonance spectroscopy. International Journal of Food Microbiology, 2009, 134, 147-153.	4.7	58
26	Fingerprint of enological tannins by multiple techniques approach. Food Chemistry, 2010, 121, 783-788.	8.2	57
27	Evaluation of the effect of carvacrol on the Escherichia coli 555 metabolome by using 1H-NMR spectroscopy. Food Chemistry, 2013, 141, 4367-4374.	8.2	56
28	The use of sodium bicarbonate for marination of broiler breast meat. Poultry Science, 2012, 91, 526-534.	3.4	54
29	NMR and DSC Water Study During Osmotic Dehydration of Actinidia deliciosa and Actinidia chinensis Kiwifruit. Food Biophysics, 2011, 6, 327-333.	3.0	53
30	A proton NMR relaxation study of hen egg quality. Magnetic Resonance Imaging, 2005, 23, 501-510.	1.8	51
31	Calcium and ascorbic acid affect cellular structure and water mobility in apple tissue during osmotic dehydration in sucrose solutions. Food Chemistry, 2016, 195, 19-28.	8.2	51
32	NMR comparison of in vitro digestion of Parmigiano Reggiano cheese aged 15 and 30â€‰months. Magnetic Resonance in Chemistry, 2011, 49, S61-70.	1.9	50
33	Insights Into Vaginal Bacterial Communities and Metabolic Profiles of Chlamydia trachomatis Infection: Positioning Between Eubiosis and Dysbiosis. Frontiers in Microbiology, 2018, 9, 600.	3.5	50
34	Metabolic Variability of a Multispecies Probiotic Preparation Impacts on the Anti-inflammatory Activity. Frontiers in Pharmacology, 2017, 8, 505.	3.5	49
35	Effect of dietary arginine to lysine ratios on productive performance, meat quality, plasma and muscle metabolomics profile in fast-growing broiler chickens. Journal of Animal Science and Biotechnology, 2018, 9, 79.	5.3	48
36	Effectiveness and Safety of a Probiotic-Mixture for the Treatment of Infantile Colic: A Double-Blind, Randomized, Placebo-Controlled Clinical Trial with Fecal Real-Time PCR and NMR-Based Metabolomics Analysis. Nutrients, 2018, 10, 195.	4.1	48

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37	Bioaccessibility of the Bioactive Peptide Carnosine during in Vitro Digestion of Cured Beef Meat. Journal of Agricultural and Food Chemistry, 2015, 63, 4973-4978.	5.2	47
38	Novel approaches for the taxonomic and metabolic characterization of lactobacilli: Integration of 16S rRNA gene sequencing with MALDI-TOF MS and 1H-NMR. PLoS ONE, 2017, 12, e0172483.	2.5	46
39	Time domain nuclear magnetic resonance to monitor mass transfer mechanisms in apple tissue promoted by osmotic dehydration combined with pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 37, 345-351.	5.6	45
40	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. Food Chemistry, 2017, 236, 134-141.	8.2	42
41	Modification of Transverse NMR Relaxation Times and Water Diffusion Coefficients of Kiwifruit Pericarp Tissue Subjected to Osmotic Dehydration. Food and Bioprocess Technology, 2013, 6, 1434-1443.	4.7	41
42	Metabolic response of fresh-cut apples induced by pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 38, 356-364.	5.6	41
43	Rifaximin Modulates the Vaginal Microbiome and Metabolome in Women Affected by Bacterial Vaginosis. Antimicrobial Agents and Chemotherapy, 2014, 58, 3411-3420.	3.2	40
44	Efficacy and Safety of a Multistrain Probiotic Formulation Depends from Manufacturing. Frontiers in Immunology, 2017, 8, 1474.	4.8	40
45	Changes in the Amino Acid Composition of Bogue (Boops boops) Fish during Storage at Different Temperatures by 1H-NMR Spectroscopy. Nutrients, 2012, 4, 542-553.	4.1	38
46	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon in vitro digestion. Electrophoresis, 2014, 35, 1607-1614.	2.4	38
47	Influence of the season on the relationships between NMR transverse relaxation data and water-holding capacity of turkey breast meat. Journal of the Science of Food and Agriculture, 2004, 84, 1535-1540.	3.5	37
48	FTIR Spectroscopy and Direct Orthogonal Signal Correction Preprocessing Applied to Selected Phenolic Compounds in Red Wines. Food Analytical Methods, 2011, 4, 619-625.	2.6	36
49	Effect of broiler breast abnormality and freezing on meat quality and metabolites assessed by 1 H-NMR spectroscopy. Poultry Science, 2019, 98, 7139-7150.	3.4	35
50	Different analytical approaches for the study of water features in green and roasted coffee beans. Journal of Food Engineering, 2015, 146, 28-35.	5.2	32
51	Urine metabolome in women with Chlamydia trachomatis infection. PLoS ONE, 2018, 13, e0194827.	2.5	32
52	Metabolic Characterization of Supernatants Produced by Lactobacillus spp. With in vitro Anti-Legionella Activity. Frontiers in Microbiology, 2019, 10, 1403.	3.5	30
53	Metabonomic Investigation by 1H-NMR to Discriminate between Red Wines from Organic and Biodynamic Grapes. Food and Nutrition Sciences (Print), 2014, 05, 52-59.	0.4	30
54	Effect of white striping on turkey breast meat quality. Animal, 2018, 12, 2198-2204.	3.3	29

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55	Role of KamutÂ® brand khorasan wheat in the counteraction of non-celiac wheat sensitivity and oxidative damage. Food Research International, 2014, 63, 218-226.	6.2	28
56	The impact of pulsed electric fields and ultrasound on water distribution and loss in mushrooms stalks. Food Chemistry, 2017, 236, 94-100.	8.2	28
57	Characterization of alkali bonded expanded perlite. Construction and Building Materials, 2018, 191, 1139-1147.	7.2	28
58	Age-Related 1H NMR Characterization of Cerebrospinal Fluid in Newborn and Young Healthy Piglets. PLoS ONE, 2016, 11, e0157623.	2.5	27
59	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. Food Chemistry, 2017, 236, 87-93.	8.2	26
60	Physico-chemical and metabolomic characterization of KAMUTÂ® Khorasan and durum wheat fermented dough. Food Chemistry, 2015, 187, 451-459.	8.2	25
61	Enrichment of convenience seafood with omega-3 and seaweed extracts: Effect on lipid oxidation. LWT - Food Science and Technology, 2015, 62, 746-752.	5.2	25
62	Chicken Breast Meat Marinated with Increasing Levels of Sodium Bicarbonate. Journal of Poultry Science, 2014, 51, 206-212.	1.6	24
63	Lifelong calorie restriction affects indicators of colonic health in aging C57Bl/6J mice. Journal of Nutritional Biochemistry, 2018, 56, 152-164.	4.2	24
64	The Supramolecular Helical Architecture of 8-Oxoinosine and 8-Oxoguanosine Derivatives. Chemistry - A European Journal, 2007, 13, 3441-3449.	3.3	23
65	Metabolomic studies after high pressure homogenization processed low pulp mandarin juice with trehalose addition. Functional and technological properties. Journal of Food Engineering, 2017, 200, 22-28.	5.2	23
66	Modulation of Tryptophan/Serotonin Pathway by Probiotic Supplementation in Human Immunodeficiency Virusâ€“Positive Patients: Preliminary Results of a New Study Approach. International Journal of Tryptophan Research, 2017, 10, 117864691771066.	2.3	22
67	Metabolic profiling of Candida clinical isolates of different species and infection sources. Scientific Reports, 2020, 10, 16716.	3.3	22
68	Investigation of commercial lecithin by31P NMR in a ternary CUBO solvent. Journal of the Science of Food and Agriculture, 2004, 84, 786-790.	3.5	21
69	Metabolomics of tracheal wash samples and exhaled breath condensates in healthy horses and horses affected by equine asthma. Journal of Breath Research, 2018, 12, 046015.	3.0	20
70	Probiotic supplementation in trained trotter horses: effect on blood clinical pathology data and urine metabolomic assessed in field. Journal of Applied Physiology, 2018, 125, 654-660.	2.5	20
71	Water state and sugars in cranberry fruits subjected to combined treatments: Cutting, blanching and sonication. Food Chemistry, 2019, 299, 125122.	8.2	20
72	Infected chronic ischemic wound topically treated with a multi-strain probiotic formulation: a novel tailored treatment strategy. Journal of Translational Medicine, 2019, 17, 364.	4.4	20

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73	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. Food Research International, 2016, 88, 293-301.	6.2	19
74	New Insights into Vaginal Environment During Pregnancy. Frontiers in Molecular Biosciences, 2021, 8, 656844.	3.5	19
75	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. Innovative Food Science and Emerging Technologies, 2017, 41, 259-266.	5.6	18
76	Pulsed electric fields processing of apple tissue: Spatial distribution of electroporation by means of magnetic resonance imaging and computer vision system. Innovative Food Science and Emerging Technologies, 2018, 47, 120-126.	5.6	18
77	Lactobacillus Biofilms Influence Anti-Candida Activity. Frontiers in Microbiology, 2021, 12, 750368.	3.5	18
78	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. Food Chemistry, 2016, 195, 71-78.	8.2	17
79	Characterization of Yak Common Biofluids Metabolome by Means of Proton Nuclear Magnetic Resonance Spectroscopy. Metabolites, 2019, 9, 41.	2.9	17
80	In Vivo Effects of Einkorn Wheat (Triticum monococcum) Bread on the Intestinal Microbiota, Metabolome, and on the Glycemic and Insulinemic Response in the Pig Model. Nutrients, 2019, 11, 16.	4.1	17
81	Characterization of trotter horses urine metabolome by means of proton nuclear magnetic resonance spectroscopy. Metabolomics, 2018, 14, 106.	3.0	16
82	An Untargeted Metabolomics Investigation of Jiulong Yak (Bos grunniens) Meat by 1H-NMR. Foods, 2020, 9, 481.	4.3	16
83	Differences in the serum metabolome profile of dairy cows according to the BHB concentration revealed by proton nuclear magnetic resonance spectroscopy (1H-NMR). Scientific Reports, 2022, 12, 2525.	3.3	16
84	Impact of meropenem on Klebsiella pneumoniae metabolism. PLoS ONE, 2018, 13, e0207478.	2.5	15
85	A Combined Proteomics, Metabolomics and In Vivo Analysis Approach for the Characterization of Probiotics in Large-Scale Production. Biomolecules, 2020, 10, 157.	4.0	14
86	An Untargeted Metabolomics Investigation of Milk from Dairy Cows with Clinical Mastitis by 1H-NMR. Foods, 2021, 10, 1707.	4.3	14
87	Prediction of colloidal stability in white wines using infrared spectroscopy. Journal of Food Engineering, 2011, 104, 239-245.	5.2	13
88	Non-invasive Assessment of Fecal Stress Biomarkers in Hunting Dogs During Exercise and at Rest. Frontiers in Veterinary Science, 2020, 7, 126.	2.2	13
89	Metabolism of Lactobacillus sakei Chr82 in the Presence of Different Amounts of Fermentable Sugars. Foods, 2020, 9, 720.	4.3	13
90	First Steps toward the Giant Panda Metabolome Database: Untargeted Metabolomics of Feces, Urine, Serum, and Saliva by ¹H NMR. Journal of Proteome Research, 2020, 19, 1052-1059.	3.7	13

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91	A multi-omics approach to elucidate the mechanisms of action of a dietary muramidase administered to broiler chickens. Scientific Reports, 2022, 12, 5559.	3.3	13
92	Bioavailability of Microencapsulated Iron from Fortified Bread Assessed Using Piglet Model. Nutrients, 2017, 9, 272.	4.1	12
93	Rectal Microbiota Associated With Chlamydia trachomatis and Neisseria gonorrhoeae Infections in Men Having Sex With Other Men. Frontiers in Cellular and Infection Microbiology, 2019, 9, 358.	3.9	12
94	Investigation of water state during induced crystallization of honey. Food Chemistry, 2019, 294, 260-266.	8.2	12
95	Demetalation of Fe, Mn, and Cu Chelates and Complexes: Application to the NMR Analysis of Micronutrient Fertilizers. Journal of Agricultural and Food Chemistry, 2011, 59, 13110-13116.	5.2	11
96	Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. Food Chemistry, 2014, 144, 36-43.	8.2	11
97	Univariate Statistical Analysis as a Guide to 1H-NMR Spectra Signal Assignment by Visual Inspection. Metabolites, 2019, 9, 15.	2.9	11
98	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. Frontiers in Molecular Biosciences, 2021, 8, 702370.	3.5	11
99	A Deep Look at the Vaginal Environment During Pregnancy and Puerperium. Frontiers in Cellular and Infection Microbiology, 2022, 12, .	3.9	10
100	Water diffusion to assess meat microstructure. Food Chemistry, 2017, 236, 15-20.	8.2	9
101	The role of histidine dipeptides on postmortem acidification of broiler muscles with different energy metabolism. Poultry Science, 2021, 100, 1299-1307.	3.4	9
102	Vaginal metabolic profiles during pregnancy: Changes between first and second trimester. PLoS ONE, 2021, 16, e0249925.	2.5	9
103	Modulation of Phenylalanine and Tyrosine Metabolism in HIV-1 Infected Patients with Neurocognitive Impairment: Results from a Clinical Trial. Metabolites, 2020, 10, 274.	2.9	7
104	Insights into the mode of action of tannin-based feed additives in broiler chickens: looking for connections with the plasma metabolome and caecal microbiota. Italian Journal of Animal Science, 2020, 19, 1349-1362.	1.9	7
105	Respiratory metabolites in bronchoalveolar lavage fluid (BALF) and exhaled breath condensate (EBC) can differentiate horses affected by severe equine asthma from healthy horses. BMC Veterinary Research, 2020, 16, 233.	1.9	7
106	Effects of Alternative Administration Programs of a Synbiotic Supplement on Broiler Performance, Foot Pad Dermatitis, Caecal Microbiota, and Blood Metabolites. Animals, 2020, 10, 522.	2.3	7
107	Multi-Analytical Approach to Study Fresh-Cut Apples Vacuum Impregnated with Different Solutions. Foods, 2022, 11, 488.	4.3	7
108	Dominant Components of the Giant Panda Seminal Plasma Metabolome, Characterized by 1H-NMR Spectroscopy. Animals, 2022, 12, 1536.	2.3	7

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109	Facile Deferration of Commercial Fertilizers Containing Iron Chelates for Their NMR Analysis. Journal of Agricultural and Food Chemistry, 2009, 57, 5143-5147.	5.2	6
110	Exercise Induced Changes in Salivary and Serum Metabolome in Trained Standardbred, Assessed by 1H-NMR. Metabolites, 2020, 10, 298.	2.9	6
111	First Insights into the Urinary Metabolome of Captive Giraffes by Proton Nuclear Magnetic Resonance Spectroscopy. Metabolites, 2020, 10, 157.	2.9	6
112	Influence of nonâ€phosphate and lowâ€sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. Journal of Food Science, 2021, 86, 319-326.	3.1	6
113	Are Fecal Metabolome and Microbiota Profiles Correlated with Autism Severity? A Cross-Sectional Study on ASD Preschoolers. Metabolites, 2021, 11, 654.	2.9	6
114	Insights into the Metabolomic Diversity of Latilactobacillus sakei. Foods, 2022, 11, 477.	4.3	6
115	1H NMR Spectroscopy Characterization of Porcine Vitreous Humor in Physiological and Photoreceptor Degeneration Conditions. , 2019, 60, 741.		5
116	The effect of probiotic administration on metabolomics and glucose metabolism in CF patients. Pediatric Pulmonology, 2022, 57, 2335-2343.	2.0	4
117	Water status in meat from pig breeds strongly differing in growth performances. Food Chemistry, 2020, 305, 125445.	8.2	3
118	Vaginal metabolites in postmenopausal women with or without vulvo-vaginal atrophy at baseline and after ospemifeme and systemic hormone treatment. Maturitas, 2022, 159, 7-14.	2.4	3
119	Lysine Depletion during Different Feeding Phases: Effects on Growth Performances and Meat Quality of Broiler Chickens. Animals, 2021, 11, 1499.	2.3	2
120	Study of Water Distribution, Textural and Colour Properties of Cold Formulated and Air-Dried Apple Snacks. Foods, 2022, 11, 731.	4.3	2
121	Time Domain Measurements and High Resolution Spectroscopy are Powerful Nuclear Magnetic Resonance Approaches Suitable to Evaluate the In Vitro Digestion of Protein-rich Food Products. Special Publication - Royal Society of Chemistry, 2013, , 201-212.	0.0	1
122	First-Void Urine Microbiome in Women with Chlamydia trachomatis Infection. International Journal of Molecular Sciences, 2022, 23, 5625.	4.1	1
123	P1.13â€...Vaginal microbiome signatures inchlamydia trachomatisinfected women. , 2017, , .		0