

# Luca Laghi

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

115  
papers

4,425  
citations

36  
h-index

63  
g-index

124  
ext. papers

5,502  
ext. citations

5.8  
avg. IF

5.48  
L-index

#	Paper	IF	Citations
115	Vaginal metabolites in postmenopausal women with or without vulvo-vaginal atrophy at baseline and after ospemifeme and systemic hormone treatment.. <i>Maturitas</i> , <b>2022</b> , 159, 7-14	5	0
114	Differences in the serum metabolome profile of dairy cows according to the BHB concentration revealed by proton nuclear magnetic resonance spectroscopy (H-NMR).. <i>Scientific Reports</i> , <b>2022</b> , 12, 25254-9	4.9	1
113	A multi-omics approach to elucidate the mechanisms of action of a dietary muramidase administered to broiler chickens.. <i>Scientific Reports</i> , <b>2022</b> , 12, 5559	4.9	1
112	First-Void Urine Microbiome in Women with Chlamydia trachomatis Infection. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23, 5625	6.3	
111	Biofilms Influence Anti- Activity. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 750368	5.7	4
110	Vaginal metabolic profiles during pregnancy: Changes between first and second trimester. <i>PLoS ONE</i> , <b>2021</b> , 16, e0249925	3.7	1
109	New Insights into Vaginal Environment During Pregnancy. <i>Frontiers in Molecular Biosciences</i> , <b>2021</b> , 8, 656844	5.6	7
108	Pre-Pregnancy Diet and Vaginal Environment in Caucasian Pregnant Women: An Exploratory Study. <i>Frontiers in Molecular Biosciences</i> , <b>2021</b> , 8, 702370	5.6	2
107	The role of histidine dipeptides on postmortem acidification of broiler muscles with different energy metabolism. <i>Poultry Science</i> , <b>2021</b> , 100, 1299-1307	3.9	3
106	Influence of non-phosphate and low-sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. <i>Journal of Food Science</i> , <b>2021</b> , 86, 319-326	3.4	1
105	An Untargeted Metabolomics Investigation of Milk from Dairy Cows with Clinical Mastitis by H-NMR. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
104	Are Fecal Metabolome and Microbiota Profiles Correlated with Autism Severity? A Cross-Sectional Study on ASD Preschoolers. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	1
103	Insights into the mode of action of tannin-based feed additives in broiler chickens: looking for connections with the plasma metabolome and caecal microbiota. <i>Italian Journal of Animal Science</i> , <b>2020</b> , 19, 1349-1362	2.2	2
102	Non-invasive Assessment of Fecal Stress Biomarkers in Hunting Dogs During Exercise and at Rest. <i>Frontiers in Veterinary Science</i> , <b>2020</b> , 7, 126	3.1	4
101	Metabolism of Chr82 in the Presence of Different Amounts of Fermentable Sugars. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
100	Respiratory metabolites in bronchoalveolar lavage fluid (BALF) and exhaled breath condensate (EBC) can differentiate horses affected by severe equine asthma from healthy horses. <i>BMC Veterinary Research</i> , <b>2020</b> , 16, 233	2.7	1
99	A Combined Proteomics, Metabolomics and In Vivo Analysis Approach for the Characterization of Probiotics in Large-Scale Production. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	9

98	First Steps toward the Giant Panda Metabolome Database: Untargeted Metabolomics of Feces, Urine, Serum, and Saliva by H NMR. <i>Journal of Proteome Research</i> , <b>2020</b> , 19, 1052-1059	5.6	5
97	Effects of Alternative Administration Programs of a Synbiotic Supplement on Broiler Performance, Foot Pad Dermatitis, Caecal Microbiota, and Blood Metabolites. <i>Animals</i> , <b>2020</b> , 10,	3.1	3
96	First Insights into the Urinary Metabolome of Captive Giraffes by Proton Nuclear Magnetic Resonance Spectroscopy. <i>Metabolites</i> , <b>2020</b> , 10,	5.6	2
95	An Untargeted Metabolomics Investigation of Jiulong Yak (牦牛) Meat by H-NMR. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
94	Modulation of Phenylalanine and Tyrosine Metabolism in HIV-1 Infected Patients with Neurocognitive Impairment: Results from a Clinical Trial. <i>Metabolites</i> , <b>2020</b> , 10,	5.6	1
93	Exercise Induced Changes in Salivary and Serum Metabolome in Trained Standardbred, Assessed by H-NMR. <i>Metabolites</i> , <b>2020</b> , 10,	5.6	2
92	Metabolic profiling of Candida clinical isolates of different species and infection sources. <i>Scientific Reports</i> , <b>2020</b> , 10, 16716	4.9	8
91	Water status in meat from pig breeds strongly differing in growth performances. <i>Food Chemistry</i> , <b>2020</b> , 305, 125445	8.5	1
90	Effect of broiler breast abnormality and freezing on meat quality and metabolites assessed by 1H-NMR spectroscopy. <i>Poultry Science</i> , <b>2019</b> , 98, 7139-7150	3.9	17
89	Diversity of vaginal microbiome and metabolome during genital infections. <i>Scientific Reports</i> , <b>2019</b> , 9, 14095	4.9	88
88	Univariate Statistical Analysis as a Guide to <sup>1</sup> H-NMR Spectra Signal Assignment by Visual Inspection. <i>Metabolites</i> , <b>2019</b> , 9,	5.6	6
87	Investigation of water state during induced crystallization of honey. <i>Food Chemistry</i> , <b>2019</b> , 294, 260-266	8.5	7
86	Metabolic Characterization of Supernatants Produced by spp. With Anti- Activity. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1403	5.7	15
85	<sup>1</sup> H NMR Spectroscopy Characterization of Porcine Vitreous Humor in Physiological and Photoreceptor Degeneration Conditions <b>2019</b> , 60, 741-747		2
84	Characterization of Yak Common Biofluids Metabolome by Means of Proton Nuclear Magnetic Resonance Spectroscopy. <i>Metabolites</i> , <b>2019</b> , 9,	5.6	12
83	Water state and sugars in cranberry fruits subjected to combined treatments: Cutting, blanching and sonication. <i>Food Chemistry</i> , <b>2019</b> , 299, 125122	8.5	12
82	Infected chronic ischemic wound topically treated with a multi-strain probiotic formulation: a novel tailored treatment strategy. <i>Journal of Translational Medicine</i> , <b>2019</b> , 17, 364	8.5	6
81	Rectal Microbiota Associated With and Infections in Men Having Sex With Other Men. <i>Frontiers in Cellular and Infection Microbiology</i> , <b>2019</b> , 9, 358	5.9	7

80	Extracellular vesicles from symbiotic vaginal lactobacilli inhibit HIV-1 infection of human tissues. <i>Nature Communications</i> , <b>2019</b> , 10, 5656	17.4	45
79	Comparison of quality traits among breast meat affected by current muscle abnormalities. <i>Food Research International</i> , <b>2019</b> , 115, 369-376	7	42
78	A probiotic modulates the microbiome and immunity in multiple sclerosis. <i>Annals of Neurology</i> , <b>2018</b> , 83, 1147-1161	9.4	97
77	Pulsed electric fields processing of apple tissue: Spatial distribution of electroporation by means of magnetic resonance imaging and computer vision system. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 120-126	6.8	12
76	Effect of white striping on turkey breast meat quality. <i>Animal</i> , <b>2018</b> , 12, 2198-2204	3.1	19
75	Lifelong calorie restriction affects indicators of colonic health in aging C57Bl/6J mice. <i>Journal of Nutritional Biochemistry</i> , <b>2018</b> , 56, 152-164	6.3	14
74	A first step towards a consensus static in vitro model for simulating full-term infant digestion. <i>Food Chemistry</i> , <b>2018</b> , 240, 338-345	8.5	87
73	Characterization of trotter horses urine metabolome by means of proton nuclear magnetic resonance spectroscopy. <i>Metabolomics</i> , <b>2018</b> , 14, 106	4.7	14
72	Insights Into Vaginal Bacterial Communities and Metabolic Profiles of Infection: Positioning Between Eubiosis and Dysbiosis. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 600	5.7	32
71	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. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	36
70	Urine metabolome in women with Chlamydia trachomatis infection. <i>PLoS ONE</i> , <b>2018</b> , 13, e0194827	3.7	21
69	Implications of white striping and spaghetti meat abnormalities on meat quality and histological features in broilers. <i>Animal</i> , <b>2018</b> , 12, 164-173	3.1	79
68	In Vivo Effects of Einkorn Wheat ( <i>Triticum monococcum</i> ) Bread on the Intestinal Microbiota, Metabolome, and on the Glycemic and Insulinemic Response in the Pig Model. <i>Nutrients</i> , <b>2018</b> , 11,	6.7	9
67	Impact of meropenem on <i>Klebsiella pneumoniae</i> metabolism. <i>PLoS ONE</i> , <b>2018</b> , 13, e0207478	3.7	4
66	Effect of dietary arginine to lysine ratios on productive performance, meat quality, plasma and muscle metabolomics profile in fast-growing broiler chickens. <i>Journal of Animal Science and Biotechnology</i> , <b>2018</b> , 9, 79	6	25
65	Characterization of alkali bonded expanded perlite. <i>Construction and Building Materials</i> , <b>2018</b> , 191, 1139-1147	6.7	13
64	Metabolomics of tracheal wash samples and exhaled breath condensates in healthy horses and horses affected by equine asthma. <i>Journal of Breath Research</i> , <b>2018</b> , 12, 046015	3.1	14
63	Probiotic supplementation in trained trotter horses: effect on blood clinical pathology data and urine metabolomic assessed in field. <i>Journal of Applied Physiology</i> , <b>2018</b> , 125, 654-660	3.7	15

62	Metabolomic studies after high pressure homogenization processed low pulp mandarin juice with trehalose addition. Functional and technological properties. <i>Journal of Food Engineering</i> , <b>2017</b> , 200, 22-28	6	18
61	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , <b>2017</b> , 236, 87-93	8.5	18
60	The impact of pulsed electric fields and ultrasound on water distribution and loss in mushrooms stalks. <i>Food Chemistry</i> , <b>2017</b> , 236, 94-100	8.5	18
59	Gut microbiota, metabolome and immune signatures in patients with uncomplicated diverticular disease. <i>Gut</i> , <b>2017</b> , 66, 1252-1261	19.2	104
58	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. <i>Journal of Food Engineering</i> , <b>2017</b> , 213, 2-9	6	48
57	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 41, 259-266	6.8	13
56	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. <i>Food Chemistry</i> , <b>2017</b> , 236, 134-141	8.5	29
55	Water diffusion to assess meat microstructure. <i>Food Chemistry</i> , <b>2017</b> , 236, 15-20	8.5	7
54	Novel approaches for the taxonomic and metabolic characterization of lactobacilli: Integration of 16S rRNA gene sequencing with MALDI-TOF MS and 1H-NMR. <i>PLoS ONE</i> , <b>2017</b> , 12, e0172483	3.7	35
53	Modulation of Tryptophan/Serotonin Pathway by Probiotic Supplementation in Human Immunodeficiency Virus-Positive Patients: Preliminary Results of a New Study Approach. <i>International Journal of Tryptophan Research</i> , <b>2017</b> , 10, 1178646917710668	5.6	20
52	Metabolic Variability of a Multispecies Probiotic Preparation Impacts on the Anti-inflammatory Activity. <i>Frontiers in Pharmacology</i> , <b>2017</b> , 8, 505	5.6	42
51	Bioavailability of Microencapsulated Iron from Fortified Bread Assessed Using Piglet Model. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	8
50	Efficacy and Safety of a Multistrain Probiotic Formulation Depends from Manufacturing. <i>Frontiers in Immunology</i> , <b>2017</b> , 8, 1474	8.4	36
49	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. <i>Food Chemistry</i> , <b>2016</b> , 195, 71-8	8.5	11
48	Unusual sub-genus associations of faecal Prevotella and Bacteroides with specific dietary patterns. <i>Microbiome</i> , <b>2016</b> , 4, 57	16.6	76
47	Time domain nuclear magnetic resonance to monitor mass transfer mechanisms in apple tissue promoted by osmotic dehydration combined with pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 37, 345-351	6.8	33
46	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. <i>Food Research International</i> , <b>2016</b> , 88, 293-301	7	14
45	Calcium and ascorbic acid affect cellular structure and water mobility in apple tissue during osmotic dehydration in sucrose solutions. <i>Food Chemistry</i> , <b>2016</b> , 195, 19-28	8.5	35

44	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , <b>2016</b> , 65, 1812-1821	19.2	711
43	Effect of Pulsed Electric Fields on Water Distribution in Apple Tissue as Monitored by NMR Relaxometry. <i>IFMBE Proceedings</i> , <b>2016</b> , 355-358	0.2	1
42	Age-Related 1H NMR Characterization of Cerebrospinal Fluid in Newborn and Young Healthy Piglets. <i>PLoS ONE</i> , <b>2016</b> , 11, e0157623	3.7	21
41	Metabolic response of fresh-cut apples induced by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 38, 356-364	6.8	28
40	Lactobacillus crispatus inhibits the infectivity of Chlamydia trachomatis elementary bodies, in vitro study. <i>Scientific Reports</i> , <b>2016</b> , 6, 29024	4.9	70
39	Functional property issues in broiler breast meat related to emerging muscle abnormalities. <i>Food Research International</i> , <b>2016</b> , 89, 1071-1076	7	66
38	Physico-chemical and metabolomic characterization of KAMUT <sup>®</sup> Khorasan and durum wheat fermented dough. <i>Food Chemistry</i> , <b>2015</b> , 187, 451-9	8.5	21
37	Definition of food quality by NMR-based foodomics. <i>Current Opinion in Food Science</i> , <b>2015</b> , 4, 99-104	9.8	50
36	Vaginal microbiome and metabolome highlight specific signatures of bacterial vaginosis. <i>European Journal of Clinical Microbiology and Infectious Diseases</i> , <b>2015</b> , 34, 2367-76	5.3	79
35	Enrichment of convenience seafood with omega-3 and seaweed extracts: Effect on lipid oxidation. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 746-752	5.4	18
34	Different analytical approaches for the study of water features in green and roasted coffee beans. <i>Journal of Food Engineering</i> , <b>2015</b> , 146, 28-35	6	24
33	Isolation of Vaginal Lactobacilli and Characterization of Anti-Candida Activity. <i>PLoS ONE</i> , <b>2015</b> , 10, e0131220	3.7	114
32	Bioaccessibility of the Bioactive Peptide Carnosine during in Vitro Digestion of Cured Beef Meat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4973-8	5.7	39
31	Progress in authentication, typification and traceability of grapes and wines by chemometric approaches. <i>Food Research International</i> , <b>2014</b> , 60, 2-18	7	167
30	Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. <i>Food Chemistry</i> , <b>2014</b> , 144, 36-43	8.5	10
29	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. <i>Food Chemistry</i> , <b>2014</b> , 144, 18-25	8.5	127
28	The foodomics approach for the evaluation of protein bioaccessibility in processed meat upon in vitro digestion. <i>Electrophoresis</i> , <b>2014</b> , 35, 1607-14	3.6	30
27	Rifaximin modulates the vaginal microbiome and metabolome in women affected by bacterial vaginosis. <i>Antimicrobial Agents and Chemotherapy</i> , <b>2014</b> , 58, 3411-20	5.9	36

26	Role of Kamut® brand khorasan wheat in the counteraction of non-celiac wheat sensitivity and oxidative damage. <i>Food Research International</i> , <b>2014</b> , 63, 218-226	7	28
25	Nuclear magnetic resonance for foodomics beyond food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2014</b> , 59, 93-102	14.6	85
24	Chicken Breast Meat Marinated with Increasing Levels of Sodium Bicarbonate. <i>Journal of Poultry Science</i> , <b>2014</b> , 51, 206-212	1.6	17
23	The same microbiota and a potentially discriminant metabolome in the saliva of omnivore, ovo-lacto-vegetarian and Vegan individuals. <i>PLoS ONE</i> , <b>2014</b> , 9, e112373	3.7	86
22	Metabonomic Investigation by 1H-NMR to Discriminate between Red Wines from Organic and Biodynamic Grapes. <i>Food and Nutrition Sciences (Print)</i> , <b>2014</b> , 05, 52-59	0.4	26
21	Modification of Transverse NMR Relaxation Times and Water Diffusion Coefficients of Kiwifruit Pericarp Tissue Subjected to Osmotic Dehydration. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1434-1443	5.1	41
20	Evaluation of the effect of carvacrol on the Escherichia coli 555 metabolome by using 1H-NMR spectroscopy. <i>Food Chemistry</i> , <b>2013</b> , 141, 4367-74	8.5	43
19	Effect of lactose on gut microbiota and metabolome of infants with cow's milk allergy. <i>Pediatric Allergy and Immunology</i> , <b>2012</b> , 23, 420-7	4.2	99
18	Effect of osmotic dehydration on Actinidia deliciosa kiwifruit: A combined NMR and ultrastructural study. <i>Food Chemistry</i> , <b>2012</b> , 132, 1706-1712	8.5	53
17	The use of sodium bicarbonate for marination of broiler breast meat. <i>Poultry Science</i> , <b>2012</b> , 91, 526-34	3.9	45
16	Changes in the amino acid composition of Bogue (Boops boops) fish during storage at different temperatures by 1H-NMR spectroscopy. <i>Nutrients</i> , <b>2012</b> , 4, 542-53	6.7	27
15	Demetalation of Fe, Mn, and Cu chelates and complexes: application to the NMR analysis of micronutrient fertilizers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 13110-6	5.7	7
14	FTIR Spectroscopy and Direct Orthogonal Signal Correction Preprocessing Applied to Selected Phenolic Compounds in Red Wines. <i>Food Analytical Methods</i> , <b>2011</b> , 4, 619-625	3.4	33
13	NMR and DSC Water Study During Osmotic Dehydration of Actinidia deliciosa and Actinidia chinensis Kiwifruit. <i>Food Biophysics</i> , <b>2011</b> , 6, 327-333	3.2	46
12	Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. <i>BMC Microbiology</i> , <b>2011</b> , 11, 219	4.5	195
11	NMR comparison of in vitro digestion of Parmigiano Reggiano cheese aged 15 and 30 months. <i>Magnetic Resonance in Chemistry</i> , <b>2011</b> , 49 Suppl 1, S61-70	2.1	41
10	Prediction of colloidal stability in white wines using infrared spectroscopy. <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 239-245	6	12
9	Monitoring of microbial metabolites and bacterial diversity in beef stored under different packaging conditions. <i>Applied and Environmental Microbiology</i> , <b>2011</b> , 77, 7372-81	4.8	196

8	Rifaximin modulates the colonic microbiota of patients with Crohn's disease: an in vitro approach using a continuous culture colonic model system. <i>Journal of Antimicrobial Chemotherapy</i> , <b>2010</b> , 65, 2556-65	5.1	120
7	Fingerprint of enological tannins by multiple techniques approach. <i>Food Chemistry</i> , <b>2010</b> , 121, 783-788	8.5	48
6	Effect of a synbiotic food consumption on human gut metabolic profiles evaluated by <sup>1</sup> H Nuclear Magnetic Resonance spectroscopy. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 134, 147-53	5.8	53
5	Facile deferration of commercial fertilizers containing iron chelates for their NMR analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5143-7	5.7	6
4	The supramolecular helical architecture of 8-oxoinosine and 8-oxoguanosine derivatives. <i>Chemistry - A European Journal</i> , <b>2007</b> , 13, 3441-9	4.8	23
3	A proton NMR relaxation study of hen egg quality. <i>Magnetic Resonance Imaging</i> , <b>2005</b> , 23, 501-10	3.3	40
2	Investigation of commercial lecithin by <sup>31</sup> P NMR in a ternary CUBO solvent. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 786-790	4.3	17
1	Influence of the season on the relationships between NMR transverse relaxation data and water-holding capacity of turkey breast meat. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 1535-1540	4.3	31