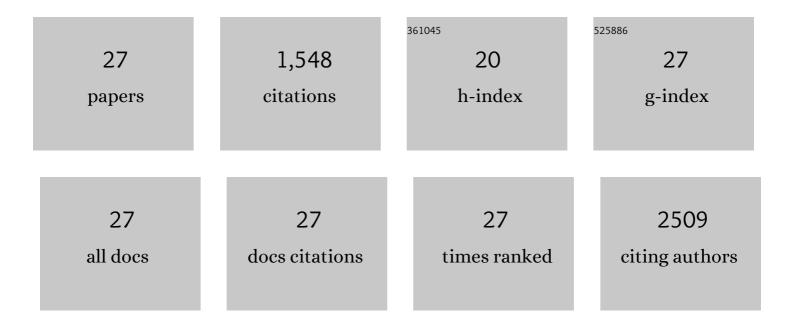
Izaskun GarcÃ-a-Mantrana

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8195134/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Intake of Natural, Unprocessed Tiger Nuts (Cyperus esculentus L.) Drink Significantly Favors Intestinal Beneficial Bacteria in a Short Period of Time. Nutrients, 2022, 14, 1709.	1.7	9
2	Maternal diet during pregnancy and intestinal markers are associated with early gut microbiota. European Journal of Nutrition, 2021, 60, 1429-1442.	1.8	35
3	Maternal Diet Shapes the Breast Milk Microbiota Composition and Diversity: Impact of Mode of Delivery and Antibiotic Exposure. Journal of Nutrition, 2021, 151, 330-340.	1.3	52
4	Association of Maternal Microbiota and Diet in Cord Blood Cytokine and Immunoglobulin Profiles. International Journal of Molecular Sciences, 2021, 22, 1778.	1.8	15
5	Increasing breast milk betaine modulates <i>Akkermansia</i> abundance in mammalian neonates and improves long-term metabolic health. Science Translational Medicine, 2021, 13, .	5.8	28
6	Naturalization of the microbiota developmental trajectory of Cesarean-born neonates after vaginal seeding. Med, 2021, 2, 951-964.e5.	2.2	37
7	Influence of Geographical Location on Maternal-Infant Microbiota: Study in Two Populations From Asia and Europe. Frontiers in Cellular and Infection Microbiology, 2021, 11, 663513.	1.8	6
8	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of <i>Gordonibacter</i> Colonization in Newly Born: The Role of Mothers' Urolithin Metabotypes. Journal of Agricultural and Food Chemistry, 2020, 68, 12606-12616.	2.4	14
9	Maternal Microbiota, Cortisol Concentration, and Post-Partum Weight Recovery Are Dependent on Mode of Delivery. Nutrients, 2020, 12, 1779.	1.7	8
10	Distinct maternal microbiota clusters are associated with diet during pregnancy: impact on neonatal microbiota and infant growth during the first 18 months of life. Gut Microbes, 2020, 11, 962-978.	4.3	75
11	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. Nutrients, 2019, 11, 2483.	1.7	46
12	Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. Nutrients, 2019, 11, 2079.	1.7	20
13	Association of Maternal Secretor Status and Human Milk Oligosaccharides With Milk Microbiota. Journal of Pediatric Gastroenterology and Nutrition, 2019, 68, 256-263.	0.9	73
14	Shaping Microbiota During the First 1000 Days of Life. Advances in Experimental Medicine and Biology, 2019, 1125, 3-24.	0.8	39
15	MAMI: a birth cohort focused on maternal-infant microbiota during early life. BMC Pediatrics, 2019, 19, 140.	0.7	26
16	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. Trends in Food Science and Technology, 2019, 88, 220-227.	7.8	109
17	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. Molecular Nutrition and Food Research, 2019, 63, e1800958.	1.5	97
18	Shifts on Gut Microbiota Associated to Mediterranean Diet Adherence and Specific Dietary Intakes on General Adult Population. Frontiers in Microbiology, 2018, 9, 890.	1.5	392

#	Article	IF	CITATIONS
19	Breast Milk Polyamines and Microbiota Interactions: Impact of Mode of Delivery and Geographical Location. Annals of Nutrition and Metabolism, 2017, 70, 184-190.	1.0	35
20	Relevance of secretor status genotype and microbiota composition in susceptibility to rotavirus and norovirus infections in humans. Scientific Reports, 2017, 7, 45559.	1.6	71
21	Obesity and overweight: Impact on maternal and milk microbiome and their role for infant health and nutrition. Molecular Nutrition and Food Research, 2016, 60, 1865-1875.	1.5	53
22	The human milk microbiome and factors influencing its composition and activity. Seminars in Fetal and Neonatal Medicine, 2016, 21, 400-405.	1.1	183
23	Perinatal nutrition: How to take care of the gut microbiota?. Clinical Nutrition Experimental, 2016, 6, 3-16.	2.0	17
24	Expression of bifidobacterial phytases in Lactobacillus casei and their application in a food model of whole-grain sourdough bread. International Journal of Food Microbiology, 2016, 216, 18-24.	2.1	39
25	Myo-inositol hexakisphosphate degradation by Bifidobacterium pseudocatenulatum ATCC 27919 improves mineral availability of high fibre rye-wheat sour bread. Food Chemistry, 2015, 178, 267-275.	4.2	22
26	Reduction of Phytate in Soy Drink by Fermentation with Lactobacillus casei Expressing Phytases From Bifidobacteria. Plant Foods for Human Nutrition, 2015, 70, 269-274.	1.4	25
27	Application of phytases from bifidobacteria in the development of cereal-based products with amaranth. European Food Research and Technology, 2014, 238, 853-862.	1.6	22