Tom Van de Wiele

List of Publications by Year
in descending order

268	19,959	11639	13365
papers	citations	70 h-index	130 g-index

277	277	277	22912
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Changes in gut microbiota control inflammation in obese mice through a mechanism involving GLP-2-driven improvement of gut permeability. Gut, 2009, 58, 1091-1103.	6.1	2,061
2	Comparison of Five In Vitro Digestion Models To Study the Bioaccessibility of Soil Contaminants. Environmental Science & Technology, 2002, 36, 3326-3334.	4.6	678
3	Gut Microbiota Dysbiosis in Postweaning Piglets: Understanding the Keys to Health. Trends in Microbiology, 2017, 25, 851-873.	3.5	591
4	Butyrate-producing Clostridium cluster XIVa species specifically colonize mucins in an in vitro gut model. ISME Journal, 2013, 7, 949-961.	4.4	501
5	Prebiotic and Other Health-Related Effects of Cereal-Derived Arabinoxylans, Arabinoxylan-Oligosaccharides, and Xylooligosaccharides. Critical Reviews in Food Science and Nutrition, 2011, 51, 178-194.	5.4	458
6	Metabolic fate of polyphenols in the human superorganism. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 4531-4538.	3.3	448
7	Propionate as a health-promoting microbial metabolite in the human gut. Nutrition Reviews, 2011, 69, 245-258.	2.6	426
8	Prebiotic Effects of Wheat Arabinoxylan Related to the Increase in Bifidobacteria, Roseburia and Bacteroides/Prevotella in Diet-Induced Obese Mice. PLoS ONE, 2011, 6, e20944.	1.1	383
9	Dietary emulsifiers directly alter human microbiota composition and gene expression ex vivo potentiating intestinal inflammation. Gut, 2017, 66, 1414-1427.	6.1	380
10	Butyrate-producing bacteria supplemented in vitro to Crohnâ€™s disease patient microbiota increased butyrate production and enhanced intestinal epithelial barrier integrity. Scientific Reports, 2017, 7, 11450.	1.6	324
11	Microbial Community Development in a Dynamic Gut Model Is Reproducible, Colon Region Specific, and Selective for Bacteroidetes and Clostridium Cluster IX. Applied and Environmental Microbiology, 2010, 76, 5237-5246.	1.4	272
12	An inter-laboratory trial of the unified BARGE bioaccessibility method for arsenic, cadmium and lead in soil. Science of the Total Environment, 2011, 409, 4016-30.	3.9	255
13	Inulin-type fructans of longer degree of polymerization exert more pronounced in vitro prebiotic effects. Journal of Applied Microbiology, 2007, 102, 452-60.	1.4	251
14	The host selects mucosal and luminal associations of coevolved gut microorganisms: a novel concept. FEMS Microbiology Reviews, 2011, 35, 681-704.	3.9	232
15	Synthetic microbial ecosystems: an exciting tool to understand and apply microbial communities. Environmental Microbiology, 2014, 16, 1472-1481.	1.8	222
16	Characterisation of the human uterine microbiome in non-pregnant women through deep sequencing of the V1-2 region of the 16S rRNA gene. PeerJ, 2016, 4, e1602.	0.9	217
17	Arabinoxylans and inulin differentially modulate the mucosal and luminal gut microbiota and mucinâ€degradation in humanized rats. Environmental Microbiology, 2011, 13, 2667-2680.	1.8	215
18	The Prenylflavonoid Isoxanthohumol from Hops (Humulus lupulus L.) Is Activated into the Potent Phytoestrogen 8-Prenylnaringenin In Vitro and in the Human Intestine. Journal of Nutrition, 2006, 136, 1862-1867.	1.3	211

#	Article	IF	Citations
19	Incorporating a mucosal environment in a dynamic gut model results in a more representative colonization by lactobacilli. Microbial Biotechnology, 2012, 5, 106-115.	2.0	207
20	Arsenic Metabolism by Human Gut Microbiota upon in Vitro Digestion of Contaminated Soils. Environmental Health Perspectives, 2010, 118, 1004-1009.	2.8	200
21	Human Colon Microbiota Transform Polycyclic Aromatic Hydrocarbons to Estrogenic Metabolites. Environmental Health Perspectives, 2005, 113, 6-10.	2.8	195
22	Impact of polyphenols from black tea and red wine/grape juice on a gut model microbiome. Food Research International, 2013, 53, 659-669.	2.9	189
23	Microbial metabolism and prebiotic potency of arabinoxylan oligosaccharides in the human intestine. Trends in Food Science and Technology, 2007, 18, 64-71.	7.8	187
24	Addressing the interâ€individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. Molecular Nutrition and Food Research, 2017, 61, 1600557.	1.5	179
25	Structurally Different Wheat-Derived Arabinoxylooligosaccharides Have Different Prebiotic and Fermentation Properties in Rats1,. Journal of Nutrition, 2008, 138, 2348-2355.	1.3	176
26	Bacteria and chocolate: A successful combination for probiotic delivery. International Journal of Food Microbiology, 2010, 141, 97-103.	2.1	172
27	Gut metabotypes govern health effects of dietary polyphenols. Current Opinion in Biotechnology, 2013, 24, 220-225.	3.3	170
28	Comparison of prebiotic effects of arabinoxylan oligosaccharides and inulin in a simulator of the human intestinal microbial ecosystem. FEMS Microbiology Ecology, 2009, 69, 231-242.	1.3	166
29	Prebiotic effects of chicory inulin in the simulator of the human intestinal microbial ecosystem. FEMS Microbiology Ecology, 2004, 51, 143-153.	1.3	165
30	Butyric acid-producing anaerobic bacteria as a novel probiotic treatment approach for inflammatory bowel disease. Journal of Medical Microbiology, 2010, 59, 141-143.	0.7	164
31	Comparison of five in vitro digestion models to in vivo experimental results: Lead bioaccessibility in the human gastrointestinal tract. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2007, 42, 1203-1211.	0.9	154
32	In Vitro Bioconversion of Polyphenols from Black Tea and Red Wine/Grape Juice by Human Intestinal Microbiota Displays Strong Interindividual Variability. Journal of Agricultural and Food Chemistry, 2010, 58, 10236-10246.	2.4	152
33	The bacterial storage compound poly-?-hydroxybutyrate protects Artemia franciscana from pathogenic Vibrio campbellii. Environmental Microbiology, 2007, 9, 445-452.	1.8	150
34	Human faecal microbiota display variable patterns of glycerol metabolism. FEMS Microbiology Ecology, 2010, 74, 601-611.	1.3	150
35	Chronic cigarette smoke exposure induces microbial and inflammatory shifts and mucin changes in the murine gut. Environmental Microbiology, 2016, 18, 1352-1363.	1.8	149
36	The HMIâ„¢ module: a new tool to study the Host-Microbiota Interaction in the human gastrointestinal tract in vitro. BMC Microbiology, 2014, 14, 133.	1.3	147

#	Article	IF	Citations
37	Arabinoxylanâ€oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. Microbial Biotechnology, 2009, 2, 101-113.	2.0	144
38	Advanced water treatment with manganese oxide for the removal of 17Î±-ethynylestradiol (EE2). Water Research, 2004, 38, 184-192.	5.3	136
39	Emerging Trends in â€œSmart Probioticsâ€• Functional Consideration for the Development of Novel Health and Industrial Applications. Frontiers in Microbiology, 2017, 8, 1889.	1.5	134
40	Arsenic in cooked rice: Effect of chemical, enzymatic and microbial processes on bioaccessibility and speciation in the human gastrointestinal tract. Environmental Pollution, 2012, 162, 241-246.	3.7	133
41	Butyricicoccus pullicaecorum, a butyrate producer with probiotic potential, is intrinsically tolerant to stomach and small intestine conditions. Anaerobe, 2014, 30, 70-74.	1.0	131
42	Microbial Resource Management: The Road To Go for Environmental Biotechnology. Engineering in Life Sciences, 2007, 7, 117-126.	2.0	125
43	Gut microbiota generation of protein-bound uremic toxins and related metabolites is not altered at different stages of chronic kidney disease. Kidney International, 2020, 97, 1230-1242.	2.6	125
44	Microbial and Dietary Factors Are Associated with the Equol Producer Phenotype in Healthy Postmenopausal Women , ,3. Journal of Nutrition, 2007, 137, 2242-2246.	1.3	122
45	How the microbiota shapes rheumatic diseases. Nature Reviews Rheumatology, 2016, 12, 398-411.	3.5	122
46	Experimental models to study intestinal microbesâ€“mucus interactions in health and disease. FEMS Microbiology Reviews, 2019, 43, 457-489.	3.9	114
47	Decreased colonization of fecal Clostridium coccoides/Eubacterium rectale species from ulcerative colitis patients in an in vitro dynamic gut model with mucin environment. FEMS Microbiology Ecology, 2012, 79, 685-696.	1.3	111
48	Reduced Mucosa-associated Butyricicoccus Activity in Patients with Ulcerative Colitis Correlates with Aberrant Claudin-1 Expression. Journal of Crohn's and Colitis, 2017, 11, 229-236.	0.6	109
49	Dietary Inclusion of Wheat Bran Arabinoxylooligosaccharides Induces Beneficial Nutritional Effects in Chickens. Cereal Chemistry, 2008, 85, 607-613.	1.1	108
50	Regulation of toxin production by Bacillus cereus and its food safety implications. Critical Reviews in Microbiology, 2011, 37, 188-213.	2.7	104
51	Microbial Odor Profile of Polyester and Cotton Clothes after a Fitness Session. Applied and Environmental Microbiology, 2014, 80, 6611-6619.	1.4	102
52	17Î±-ethinylestradiol cometabolism by bacteria degrading estrone, 17Î²-estradiol and estriol. Biodegradation, 2008, 19, 683-693.	1.5	99
53	Polycyclic Aromatic Hydrocarbon Release from a Soil Matrix in the In Vitro Gastrointestinal Tract. Journal of Environmental Quality, 2004, 33, 1343-1353.	1.0	97
54	Different Human Gut Models Reveal the Distinct Fermentation Patterns of Arabinoxylan versus Inulin. Journal of Agricultural and Food Chemistry, 2013, 61, 9819-9827.	2.4	97

#	Article	IF	Citations
55	Ursodeoxycholic Acid and Its Taurine- or Glycine-Conjugated Species Reduce Colitogenic Dysbiosis and Equally Suppress Experimental Colitis in Mice. Applied and Environmental Microbiology, 2017, 83, .	1.4	96
56	Commensal microbiota influence systemic autoimmune responses. EMBO Journal, 2015, 34, 466-474.	3.5	93
57	Arsenic Thiolation and the Role of Sulfate-Reducing Bacteria from the Human Intestinal Tract. Environmental Health Perspectives, 2014, 122, 817-822.	2.8	91
58	Poly-ÃŽÂ²-hydroxybutyrate-accumulating bacteria protect gnotobiotic Artemia franciscana from pathogenic Vibrio campbellii. FEMS Microbiology Ecology, 2007, 60, 363-369.	1.3	88
59	Interâ€individual differences determine the outcome of wheat bran colonization by the human gut microbiome. Environmental Microbiology, 2017, 19, 3251-3267.	1.8	88
60	Microbiota and their role in the pathogenesis of oral mucositis. Oral Diseases, 2015, 21, 17-30.	1.5	87
61	Propionate-Producing Consortium Restores Antibiotic-Induced Dysbiosis in a Dynamic in vitro Model of the Human Intestinal Microbial Ecosystem. Frontiers in Microbiology, 2019, 10, 1206.	1.5	84
62	Gastrointestinal Microbes Increase Arsenic Bioaccessibility of Ingested Mine Tailings Using the Simulator of the Human Intestinal Microbial Ecosystem. Environmental Science & Technology, 2007, 41, 5542-5547.	4.6	83
63	Exploring the methanogen and bacterial communities of rumen environments: solid adherent, fluid and epimural. FEMS Microbiology Ecology, 2017, 93, fiw251.	1.3	83
64	The Simulator of the Human Intestinal Microbial Ecosystem (SHIMEÂ®). , 2015, , 305-317.		82
65	Microbial and dietary factors associated with the 8-prenylnaringenin producer phenotype: a dietary intervention trial with fifty healthy post-menopausal Caucasian women. British Journal of Nutrition, 2007, 98, 950-959.	1.2	80
66	In vitro colonisation of the distal colon by Akkermansia muciniphila is largely mucin and pH dependent. Beneficial Microbes, 2017, 8, 81-96.	1.0	80
67	Impact of tart cherries polyphenols on the human gut microbiota and phenolic metabolites in vitro and in vivo. Journal of Nutritional Biochemistry, 2018, 59, 160-172.	1.9	80
68	Aberrant gut-microbiota-immune-brain axis development in premature neonates with brain damage. Cell Host and Microbe, 2021, 29, 1558-1572.e6.	5.1	80
69	Polybrominated diphenyl ethers in food and associated human daily intake assessment considering bioaccessibility measured by simulated gastrointestinal digestion. Chemosphere, 2011, 83, 152-160.	4.2	79
70	Gut Microbial Metabolism of Polyphenols from Black Tea and Red Wine/Grape Juice Is Source-Specific and Colon-Region Dependent. Journal of Agricultural and Food Chemistry, 2012, 60, 11331-11342.	2.4	78
71	The Intestinal Environment in Health and Disease â€“ Recent Insights on the Potential of Intestinal Bacteria to Influence Human Health. Current Pharmaceutical Design, 2009, 15, 2051-2065.	0.9	76
72	Lactobacilli Have a Niche in the Human Nose. Cell Reports, 2020, 31, 107674.	2.9	75

#	Article	IF	Citations
73	Characterization of Staphylococcus and Corynebacterium Clusters in the Human Axillary Region. PLoS ONE, 2013, 8, e70538.	1.1	74
74	Optimized Cryopreservation of Mixed Microbial Communities for Conserved Functionality and Diversity. PLoS ONE, 2014, 9, e99517.	1.1	74
75	Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylanoligosaccharides during in vitro fermentation by human gut derived microbiota. Journal of Functional Foods, 2014, 10, 1-12.	1.6	73
76	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. Food Chemistry, 2015, 183, 273-282.	4.2	72
77	Selenium bioaccessibility in stomach, small intestine and colon: Comparison between pure Se compounds, Se-enriched food crops and food supplements. Food Chemistry, 2016, 197, 382-387.	4.2	72
78	In Vitro Fermentation of Arabinoxylan Oligosaccharides and Low Molecular Mass Arabinoxylans with Different Structural Properties from Wheat (Triticum aestivum L.) Bran and Psyllium (Plantago ovata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.4	71
79	Comparison of Batch Mode and Dynamic Physiologically Based Bioaccessibility Tests for PAHs in Soil Samples. Environmental Science & Technology, 2010, 44, 2654-2660.	4.6	70
80	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (Daucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	2.4	70
81	In vitro modulation of the human gastrointestinal microbial community by plant-derived polysaccharide-rich dietary supplements. International Journal of Food Microbiology, 2010, 139, 168-176.	2.1	68
82	Chronic rhinosinusitis with nasal polyps is characterized by dysbacteriosis of the nasal microbiota. Scientific Reports, 2018, 8, 7926.	1.6	67
83	A Listeria monocytogenes Bacteriocin Can Target the Commensal Prevotella copri and Modulate Intestinal Infection. Cell Host and Microbe, 2019, 26, 691-701.e5.	5.1	66
84	Gut microbiome patterns depending on childrenâ€™s psychosocial stress: Reports versus biomarkers. Brain, Behavior, and Immunity, 2019, 80, 751-762.	2.0	64
85	Calcium removal from industrial wastewater by bio-catalytic CaCO3 precipitation. Journal of Chemical Technology and Biotechnology, 2003, 78, 670-677.	1.6	61
86	Selected nondigestible carbohydrates and prebiotics support the growth of probiotic fish bacteria mono-culturesin vitro. Journal of Applied Microbiology, 2009, 106, 932-940.	1.4	61
87	Intestinal colonization: How key microbial players become established in this dynamic process. BioEssays, 2013, 35, 913-923.	1.2	61
88	Fertilizing Soil with Selenium Fertilizers: Impact on Concentration, Speciation, and Bioaccessibility of Selenium in Leek (Allium ampeloprasum). Journal of Agricultural and Food Chemistry, 2012, 60, 10930-10935.	2.4	60
89	Artificial sweat composition to grow and sustain a mixed human axillary microbiome. Journal of Microbiological Methods, 2014, 103, 6-8.	0.7	60
90	Deodorants and antiperspirants affect the axillary bacterial community. Archives of Dermatological Research, 2014, 306, 701-710.	1.1	56

#	Article	IF	Citations
91	Stability of milk fat globule membrane proteins toward human enzymatic gastrointestinal digestion. Journal of Dairy Science, 2012, 95, 2307-2318.	1.4	55
92	Assessment of the Bioaccessibility of Polybrominated Diphenyl Ethers in Foods and the Correlations of the Bioaccessibility with Nutrient Contents. Journal of Agricultural and Food Chemistry, 2010, 58, 301-308.	2.4	54
93	Micromanagement in the gut: microenvironmental factors govern colon mucosal biofilm structure and functionality. Npj Biofilms and Microbiomes, 2015, 1, 15026.	2.9	54
94	Bacterial monocultures, propionate, butyrate and H₂O₂ modulate the expression, secretion and structure of the fastingâ€induced adipose factor in gut epithelial cell lines. Environmental Microbiology, 2011, 13, 1778-1789.	1.8	52
95	In vitro model to study the modulation of the mucin-adhered bacterial community. Applied Microbiology and Biotechnology, 2009, 83, 349-359.	1.7	51
96	Angiopoietin-like protein 4: health effects, modulating agents and structureâ€“function relationships. Expert Review of Proteomics, 2012, 9, 181-199.	1.3	51
97	Mucin degradation niche as a driver of microbiome composition and Akkermansia muciniphila abundance in a dynamic gut model is donor independent. FEMS Microbiology Ecology, 2018, 94, .	1.3	51
98	Food processing, gut microbiota and the globesity problem. Critical Reviews in Food Science and Nutrition, 2020, 60, 1769-1782.	5.4	51
99	Interindividual differences in response to treatment with butyrate-producing Butyricicoccus pullicaecorum 25â€“3T studied in an in vitro gut model. FEMS Microbiology Ecology, 2015, 91, .	1.3	50
100	Oral biofilms exposure to chlorhexidine results in altered microbial composition and metabolic profile. Npj Biofilms and Microbiomes, 2020, 6, 13.	2.9	50
101	Enterotoxin Production byBacillus cereusUnder Gastrointestinal Conditions and Their Immunological Detection by Commercially Available Kits. Foodborne Pathogens and Disease, 2012, 9, 1130-1136.	0.8	49
102	A Dried Yeast Fermentate Selectively Modulates both the Luminal and Mucosal Gut Microbiota and Protects against Inflammation, As Studied in an Integrated in Vitro Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 9380-9392.	2.4	49
103	HPLCâ€ICPâ€MS method development to monitor arsenic speciation changes by human gut microbiota. Biomedical Chromatography, 2012, 26, 524-533.	0.8	48
104	Reinforcement of intestinal epithelial barrier by arabinoxylans in overweight and obese subjects: A randomized controlled trial. Clinical Nutrition, 2018, 37, 471-480.	2.3	48
105	Efficacy and safety of spore-forming probiotics in the treatment of functional dyspepsia: a pilot randomised, double-blind, placebo-controlled trial. The Lancet Gastroenterology and Hepatology, 2021, 6, 784-792.	3.7	48
106	Microbial services and their management: Recent progresses in soil bioremediation technology. Applied Soil Ecology, 2010, 46, 157-167.	2.1	47
107	Nitric Oxide Production by the Human Intestinal Microbiota by Dissimilatory Nitrate Reduction to Ammonium. Journal of Biomedicine and Biotechnology, 2009, 2009, 1-10.	3.0	45
108	Glycerol Supplementation Enhances L. reuteriâ€™s Protective Effect against S. Typhimurium Colonization in a 3-D Model of Colonic Epithelium. PLoS ONE, 2012, 7, e37116.	1.1	45

#	Article	IF	Citations
109	Lactobacillus plantarum IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. Applied Microbiology and Biotechnology, 2014, 98, 6805-6815.	1.7	44
110	Metabolism of the Food-Associated Carcinogen 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine by Human Intestinal Microbiota. Journal of Agricultural and Food Chemistry, 2006, 54, 3454-3461.	2.4	42
111	Intestinal bacteria metabolize the dietary carcinogen 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine following consumption of a single cooked chicken meal in humans. Food and Chemical Toxicology, 2008, 46, 140-148.	1.8	42
112	Feasibility of a multi-component additive for efficient control of activated sludge filamentous bulking. Water Research, 2001, 35, 2995-3003.	5.3	41
113	Survival and Germination of Bacillus cereus Spores without Outgrowth or Enterotoxin Production during In Vitro Simulation of Gastrointestinal Transit. Applied and Environmental Microbiology, 2012, 78, 7698-7705.	1.4	41
114	Beneficial effects of fermented vegetal beverages on human gastrointestinal microbial ecosystem in a simulator. Food Research International, 2014, 64, 43-52.	2.9	41
115	Chronic Psychosocial Stress and Gut Health in Children: Associations With Calprotectin and Fecal Short-Chain Fatty Acids. Psychosomatic Medicine, 2017, 79, 927-935.	1.3	41
116	Anti-infectious properties of the probiotic Saccharomyces cerevisiae CNCM I-3856 on enterotoxigenic E. coli (ETEC) strain H10407. Applied Microbiology and Biotechnology, 2018, 102, 6175-6189.	1.7	41
117	Commensal E. coli rapidly transfer antibiotic resistance genes to human intestinal microbiota in the Mucosal Simulator of the Human Intestinal Microbial Ecosystem (M-SHIME). International Journal of Food Microbiology, 2019, 311, 108357.	2.1	41
118	Implication of fermentable carbohydrates targeting the gut microbiota on conjugated linoleic acid production in high-fat-fed mice. British Journal of Nutrition, 2013, 110, 998-1011.	1.2	40
119	Towards a bacterial treatment for armpit malodour. Experimental Dermatology, 2017, 26, 388-391.	1.4	40
120	Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing. Journal of Agricultural and Food Chemistry, 2017, 65, 6030-6041.	2.4	40
121	Biovolatilization of Metal(loid)s by Intestinal Microorganisms in the Simulator of the Human Intestinal Microbial Ecosystem. Environmental Science & Technology, 2009, 43, 5249-5256.	4.6	39
122	Biotransformation of metal(loid)s by intestinal microorganisms. Pure and Applied Chemistry, 2010, 82, 409-427.	0.9	39
123	Bioreactor technology in marine microbiology: From design to future application. Biotechnology Advances, 2011, 29, 312-321.	6.0	39
124	Prebiotics, faecal transplants and microbial network units to stimulate biodiversity of the human gut microbiome. Microbial Biotechnology, 2013, 6, 335-340.	2.0	39
125	Does canine inflammatory bowel disease influence gut microbial profile and host metabolism?. BMC Veterinary Research, 2016, 12, 114.	0.7	39
126	Aronia (Aronia melanocarpa) Polyphenols Modulate the Microbial Community in a Simulator of the Human Intestinal Microbial Ecosystem (SHIME) and Decrease Secretion of Proinflammatory Markers in a Caco2/endothelial Cell Coculture Model. Molecular Nutrition and Food Research, 2018, 62, e1800607.	1.5	39

#	Article	IF	Citations
127	Influence of encapsulated probiotics combined with pressurized longan juice on colon microflora and their metabolic activities on the exposure to simulated dynamic gastrointestinal tract. Food Research International, 2012, 49, 133-142.	2.9	38
128	Lactobacillus plantarum IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 10163-10172.	2.4	38
129	Arabinoxylans, inulin and Lactobacillus reuteri 1063 repress the adherent-invasive Escherichia coli from mucus in a mucosa-comprising gut model. Npj Biofilms and Microbiomes, 2016, 2, 16016.	2.9	37
130	Salivary and Gut Microbiomes Play a Significant Role in in Vitro Oral Bioaccessibility, Biotransformation, and Intestinal Absorption of Arsenic from Food. Environmental Science & Technology, 2018, 52, 14422-14435.	4.6	36
131	Why interindividual variation in response to consumption of plant food bioactives matters for future personalised nutrition. Proceedings of the Nutrition Society, 2020, 79, 225-235.	0.4	36
132	Application of MALDI-TOF mass spectrometry for the detection of enterotoxins produced by pathogenic strains of the Bacillus cereus group. Analytical and Bioanalytical Chemistry, 2012, 404, 1691-1702.	1.9	35
133	Arsenic undergoes significant speciation changes upon incubation of contaminated rice with human colon micro biota. Journal of Hazardous Materials, 2013, 262, 1237-1244.	6.5	35
134	Dietary supplement based on stilbenes: a focus on gut microbial metabolism by the in vitro simulator M-SHIMEÂ®. Food and Function, 2016, 7, 4564-4575.	2.1	35
135	Introducing insoluble wheat bran as a gut microbiota niche in an in vitro dynamic gut model stimulates propionate and butyrate production and induces colon region specific shifts in the luminal and mucosal microbial community. Environmental Microbiology, 2018, 20, 3406-3426.	1.8	35
136	Isolation and Characterization of Human Intestinal Bacteria Capable of Transforming the Dietary Carcinogen 2-Amino-1-Methyl-6-Phenylimidazo[4,5- b]Pyridine. Applied and Environmental Microbiology, 2008, 74, 1469-1477.	1.4	34
137	Microbiotas from UC patients display altered metabolism and reduced ability of LAB to colonize mucus. Scientific Reports, 2013, 3, 1110.	1.6	34
138	Arsenic Release from Foodstuffs upon Food Preparation. Journal of Agricultural and Food Chemistry, 2017, 65, 2443-2453.	2.4	34
139	Future prospects for dissecting inter-individual variability in the absorption, distribution and elimination of plant bioactives of relevance for cardiometabolic endpoints. European Journal of Nutrition, 2019, 58, 21-36.	1.8	34
140	Factors Affecting the Bioaccessibility of Polybrominated Diphenylethers in an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2009, 57, 133-139.	2.4	33
141	Westernized diets lower arsenic gastrointestinal bioaccessibility but increase microbial arsenic speciation changes in the colon. Chemosphere, 2015, 119, 757-762.	4.2	33
142	Highâ€fiber and highâ€protein diets shape different gut microbial communities, which ecologically behave similarly under stress conditions, as shown in a gastrointestinal simulator. Molecular Nutrition and Food Research, 2017, 61, 1600150.	1.5	33
143	Dietary Emulsifiers Alter Composition and Activity of the Human Gut Microbiota in vitro, Irrespective of Chemical or Natural Emulsifier Origin. Frontiers in Microbiology, 2020, 11, 577474.	1.5	33
144	The response of canine faecal microbiota to increased dietary protein is influenced by body condition. BMC Veterinary Research, 2017, 13, 374.	0.7	31

#	Article	IF	Citations
145	Bacillus sp. LT3 improves the survival of gnotobiotic brine shrimp (Artemia franciscana) larvae challenged with Vibrio campbellii by enhancing the innate immune response and by decreasing the activity of shrimp-associated vibrios. Veterinary Microbiology, 2014, 173, 279-288.	0.8	30
146	O⁶â€carboxymethylguanine DNA adduct formation and lipid peroxidation upon in vitro gastrointestinal digestion of haemâ€rich meat. Molecular Nutrition and Food Research, 2014, 58, 1883-1896.	1.5	30
147	Microbial succession during wheat bran fermentation and colonisation by human faecal microbiota as a result of niche diversification. ISME Journal, 2020, 14, 584-596.	4.4	30
148	Survival of Bacillus cereus Vegetative Cells and Spores during In Vitro Simulation of Gastric Passage. Journal of Food Protection, 2012, 75, 690-694.	0.8	29
149	Microbial community of predatory bugs of the genus Macrolophus(Hemiptera: Miridae). BMC Microbiology, 2012, 12, S9.	1.3	29
150	Hydrodynamic chronoamperometry for probing kinetics of anaerobic microbial metabolism â€“ case study of Faecalibacterium prausnitzii. Scientific Reports, 2015, 5, 11484.	1.6	29
151	Bioaccessibility of selenium from cooked rice as determined in a simulator of the human intestinal tract (SHIME). Journal of the Science of Food and Agriculture, 2017, 97, 3540-3545.	1.7	29
152	Quantification methods for Bacillus cereus vegetative cells and spores in the gastrointestinal environment. Journal of Microbiological Methods, 2010, 83, 202-210.	0.7	28
153	Assessment of mutualism between Bombus terrestris and its microbiota by use of microcolonies. Apidologie, 2013, 44, 708-719.	0.9	28
154	Distribution and isolation of milk fat globule membrane proteins during dairy processing as revealed by proteomic analysis. International Dairy Journal, 2013, 32, 110-120.	1.5	28
155	Ranking soccer teams on the basis of their current strength: A comparison of maximum likelihood approaches. Statistical Modelling, 2019, 19, 55-73.	0.5	28
156	Development of a hostâ€microbiome model of the small intestine. FASEB Journal, 2019, 33, 3985-3996.	0.2	28
157	Extensive grinding and pressurized extraction with water are key points for effective and species preserving extraction of arsenic from rice. Analytical Methods, 2012, 4, 1237.	1.3	27
158	Tripartite relationship between gut microbiota, intestinal mucus and dietary fibers: towards preventive strategies against enteric infections. FEMS Microbiology Reviews, 2021, 45, .	3.9	27
159	Increased EHEC survival and virulence gene expression indicate an enhanced pathogenicity upon simulated pediatric gastrointestinal conditions. Pediatric Research, 2016, 80, 734-743.	1.1	25
160	Supplementation of a propionate-producing consortium improves markers of insulin resistance in an in vitro model of gut-liver axis. American Journal of Physiology - Endocrinology and Metabolism, 2020, 318, E742-E749.	1.8	25
161	Liquid chromatographyâ€“mass spectrometry analysis of hydroxylated polycyclic aromatic hydrocarbons, formed in a simulator of the human gastrointestinal tract. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 806, 245-253.	1.2	24
162	Particle size determines the anti-inflammatory effect of wheat bran in a model of fructose over-consumption: Implication of the gut microbiota. Journal of Functional Foods, 2018, 41, 155-162.	1.6	24

#	Article	IF	Citations
163	Short-term supplementation of celecoxib-shifted butyrate production on a simulated model of the gut microbial ecosystem and ameliorated in vitro inflammation. Npj Biofilms and Microbiomes, 2020, 6, 9.	2.9	24
164	Studying the host-microbiota interaction in the human gastrointestinal tract: basic concepts and in vitro approaches. Annals of Microbiology, 2011, 61, 709-715.	1.1	23
165	Impact of intestinal microbiota and gastrointestinal conditions on the in vitro survival and growth of Bacillus cereus. International Journal of Food Microbiology, 2012, 155, 241-246.	2.1	23
166	Low-dose irradiation affects the functional behavior of oral microbiota in the context of mucositis. Experimental Biology and Medicine, 2016, 241, 60-70.	1.1	23
167	Long chain arabinoxylans shift the mucosa-associated microbiota in the proximal colon of the simulator of the human intestinal microbial ecosystem (M-SHIME). Journal of Functional Foods, 2017, 32, 226-237.	1.6	23
168	Impact of breed on the rumen microbial community composition and methane emission of Holstein Friesian and Belgian Blue heifers. Livestock Science, 2018, 207, 38-44.	0.6	23
169	Biopolymer-Based Minimal Formulations Boost Viability and Metabolic Functionality of Probiotics Lactobacillus rhamnosus GG through Gastrointestinal Passage. Langmuir, 2018, 34, 11167-11175.	1.6	23
170	Gap analysis of nickel bioaccessibility and bioavailability in different food matrices and its impact on the nickel exposure assessment. Food Research International, 2020, 129, 108866.	2.9	23
171	Sulfideâ€•and nitriteâ€dependent nitric oxide production in the intestinal tract. Microbial Biotechnology, 2012, 5, 379-387.	2.0	22
172	Metabolic fate of ochratoxin A as a coffee contaminant in a dynamic simulator of the human colon. Food Chemistry, 2013, 141, 3291-3300.	4.2	22
173	Milk fat globule membrane glycoproteins prevent adhesion of the colonic microbiota and result in increased bacterial butyrate production. International Dairy Journal, 2013, 32, 99-109.	1.5	22
174	A novel hypromellose capsule, with acid resistance properties, permits the targeted delivery of acid-sensitive products to the intestine. LWT - Food Science and Technology, 2015, 60, 544-551.	2.5	22
175	Characterization of Cefotaxime- and Ciprofloxacin-Resistant CommensalEscherichia coliOriginating from Belgian Farm Animals Indicates High Antibiotic Resistance Transfer Rates. Microbial Drug Resistance, 2018, 24, 707-717.	0.9	22
176	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. Nutrients, 2019, 11, 2634.	1.7	22
177	Effects of Olive and Pomegranate By-Products on Human Microbiota: A Study Using the SHIMEÂ® in Vitro Simulator. Molecules, 2019, 24, 3791.	1.7	22
178	Modification of wheat bran particle size and tissue composition affects colonisation and metabolism by human faecal microbiota. Food and Function, 2019, 10, 379-396.	2.1	22
179	Past, Present, and Future of Gastrointestinal Microbiota Research in Cats. Frontiers in Microbiology, 2020, 11, 1661.	1.5	22
180	A simulated mucus layer protects Lactobacillus reuteri from the inhibitory effects of linoleic acid. Beneficial Microbes, 2013, 4, 299-312.	1.0	21

#	Article	IF	Citations
181	Development of an oral mucosa model to study host-microbiome interactions during wound healing. Applied Microbiology and Biotechnology, 2014, 98, 6831-6846.	1.7	21
182	5-Fluorouracil sensitivity varies among oral micro-organisms. Journal of Medical Microbiology, 2016, 65, 775-783.	0.7	21
183	Starch Microspheres Entrapped with Chitosan Delay In Vitro Fecal Fermentation and Regulate Human Gut Microbiota Composition. Journal of Agricultural and Food Chemistry, 2021, 69, 12323-12332.	2.4	21
184	Inactivation of Bacillus cereus vegetative cells by gastric acid and bile during in vitro gastrointestinal transit. Gut Pathogens, 2012, 4, 11.	1.6	19
185	Barcoded pyrosequencing analysis of the microbial community in a simulator of the human gastrointestinal tract showed a colon region-specific microbiota modulation for two plant-derived polysaccharide blends. Antonie Van Leeuwenhoek, 2013, 103, 409-420.	0.7	19
186	Modelling upper respiratory tract diseases: getting grips on host-microbe interactions in chronic rhinosinusitis using in vitro technologies. Microbiome, 2018, 6, 75.	4.9	19
187	Spatial and temporal modulation of enterotoxigenic E. coli H10407 pathogenesis and interplay with microbiota in human gut models. BMC Biology, 2020, 18, 141.	1.7	19
188	Validity and Reproducibility of a Self-Administered Semi-Quantitative Food-Frequency Questionnaire for Estimating Usual Daily Fat, Fibre, Alcohol, Caffeine and Theobromine Intakes among Belgian Post-Menopausal Women. International Journal of Environmental Research and Public Health, 2009, 6, 121-150.	1.2	18
189	Foodborne enterotoxigenic Escherichia coli: from gut pathogenesis to new preventive strategies involving probiotics. Future Microbiology, 2017, 12, 73-93.	1.0	18
190	Mucosaâ€associated biohydrogenating microbes protect the simulated colon microbiome from stress associated with high concentrations of polyâ€unsaturated fat. Environmental Microbiology, 2017, 19, 722-739.	1.8	18
191	Comparison of conventional plating, PMA-qPCR, and flow cytometry for the determination of viable enterotoxigenic Escherichia coli along a gastrointestinal in vitro model. Applied Microbiology and Biotechnology, 2018, 102, 9793-9802.	1.7	18
192	Microbial inhibition of oral epithelial wound recovery: potential role for quorum sensing molecules?. AMB Express, 2015, 5, 27.	1.4	17
193	Resolving hostâ€“microbe interactions in the gut: the promise of in vitro models to complement in vivo research. Current Opinion in Microbiology, 2018, 44, 28-33.	2.3	17
194	Bifidobacterium longum D2 enhances microbial degradation of long-chain arabinoxylans in an in vitro model of the proximal colon. Beneficial Microbes, 2015, 6, 849-860.	1.0	15
195	Oral microbiota reduce wound healing capacity of epithelial monolayers, irrespective of the presence of 5-fluorouracil. Experimental Biology and Medicine, 2018, 243, 350-360.	1.1	15
196	Lacticaseibacillus casei AMBR2 modulates the epithelial barrier function and immune response in a donor-derived nasal microbiota manner. Scientific Reports, 2020, 10, 16939.	1.6	15
197	Flow Cytometric Method for the Detection of Flavonoids in Cell Lines. Journal of Biomolecular Screening, 2016, 21, 858-865.	2.6	14
198	Original behavior of L. rhamnosus GG encapsulated in freeze-dried alginateâ€“silica microparticles revealed under simulated gastrointestinal conditions. Journal of Materials Chemistry B, 2017, 5, 7839-7847.	2.9	14

#	Article	IF	Citations
199	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. European Journal of Nutrition, 2019, 58, 65-73.	1.8	14
200	Development and validation of the Simulator of the Canine Intestinal Microbial Ecosystem (SCIME)1. Journal of Animal Science, 2020, 98, .	0.2	14
201	Mucin as a Functional Niche Is a More Important Driver of In Vitro Gut Microbiota Composition and Functionality than Akkermansia muciniphila Supplementation. Applied and Environmental Microbiology, 2021, 87, .	1.4	14
202	Preliminary Assessment of a Unified Bioaccessibility Method for Potentially Harmful Elements in Soils. Epidemiology, 2006, 17, S39.	1.2	14
203	Dual and Triple Epithelial Coculture Model Systems with Donor-Derived Microbiota and THP-1 Macrophages To Mimic Host-Microbe Interactions in the Human Sinonasal Cavities. MSphere, 2020, 5, .	1.3	14
204	Electrolytic reduction improves treatability of humic acids containing water streams. Journal of Chemical Technology and Biotechnology, 2007, 82, 730-737.	1.6	13
205	An Advanced In Vitro Technology Platform to Study the Mechanism of Action of Prebiotics and Probiotics in the Gastrointestinal Tract. Journal of Clinical Gastroenterology, 2016, 50, S124-S125.	1.1	13
206	Gut microbiota as a driver of the interindividual variability of cardiometabolic effects from tea polyphenols. Critical Reviews in Food Science and Nutrition, 2023, 63, 1500-1526.	5.4	13
207	Prebiotics to manage the microbial control of energy homeostasis. Beneficial Microbes, 2011, 2, 305-318.	1.0	12
208	Effect of encapsulated Lactobacillus casei 01 along with pressurized-purple-rice drinks on colonizing the colon in the digestive model. Applied Microbiology and Biotechnology, 2014, 98, 5241-50.	1.7	12
209	Bacillus cereus NVH 0500/00 Can Adhere to Mucin but Cannot Produce Enterotoxins during Gastrointestinal Simulation. Applied and Environmental Microbiology, 2016, 82, 289-296.	1.4	12
210	Multi-targeted properties of the probiotic saccharomyces cerevisiae CNCM I-3856 against enterotoxigenic escherichia coli (ETEC) H10407 pathogenesis across human gut models. Gut Microbes, 2021, 13, 1953246.	4.3	12
211	Chemopreventive effects from prebiotic inulin towards microbial 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine bioactivation. Journal of Applied Microbiology, 2009, 106, 474-485.	1.4	11
212	Adherence and viability of intestinal bacteria to differentiated Caco-2 cells quantified by flow cytometry. Journal of Microbiological Methods, 2011, 86, 33-41.	0.7	11
213	The response of five intestinal cell lines to anoxic conditionsin vitro. Biology of the Cell, 2019, 111, 232-244.	0.7	11
214	Oral Microbiota Display Profound Differential Metabolic Kinetics and Community Shifts upon Incubation with Sucrose, Trehalose, Kojibiose, and Xylitol. Applied and Environmental Microbiology, 2020, 86, .	1.4	11
215	In vitro models of gut digestion across childhood: current developments, challenges and future trends. Biotechnology Advances, 2022, 54, 107796.	6.0	11
216	Bacterial Dynamics of Biofilm Development During Toluene Degradation by Burkholderia vietnamiensis G4 in a Gas Phase Membrane Bioreactor. Journal of Microbiology and Biotechnology, 2009, 19, 1028-1033.	0.9	11

#	Article	IF	Citations
217	5-Fluorouracil and irinotecan (SN-38) have limited impact on colon microbial functionality and composition. PeerJ, 2017, 5, e4017.	0.9	11
218	Oral and Gut Microbial Carbohydrate-Active Enzymes Landscape in Health and Disease. Frontiers in Microbiology, 2021, 12, 653448.	1.5	11
219	In Vitro Microbial Metabolism of (+)-Catechin Reveals Fast and Slow Converters with Individual-Specific Microbial and Metabolite Markers. Journal of Agricultural and Food Chemistry, 2022, 70, 10405-10416.	2.4	11
220	Bacillus cereusAdhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. Foodborne Pathogens and Disease, 2015, 12, 904-913.	0.8	10
221	Improved in vitro assay for determining the mucin adherence of bacteria sensitive to Triton X-100 treatment. Folia Microbiologica, 2015, 60, 435-442.	1.1	10
222	A prebiotic-enhanced lipid-based nutrient supplement (LNSp) increases Bifidobacterium relative abundance and enhances short-chain fatty acid production in simulated colonic microbiota from undernourished infants. FEMS Microbiology Ecology, 2020, 96, .	1.3	10
223	Ultra-high Pressure Treatment Controls In Vitro Fecal Fermentation Rate of Insoluble Dietary Fiber from Rosa Roxburghii Tratt Pomace and Induces Butyrogenic Shifts in Microbiota Composition. Journal of Agricultural and Food Chemistry, 2021, 69, 10638-10647.	2.4	10
224	Quercetin mitigates valinomycinâ€induced cellular stress via stressâ€induced metabolism and cell uptake. Molecular Nutrition and Food Research, 2016, 60, 972-980.	1.5	9
225	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. PeerJ, 2019, 7, e6293.	0.9	9
226	The Donor-Dependent and Colon-Region-Dependent Metabolism of (+)-Catechin by Colonic Microbiota in the Simulator of the Human Intestinal Microbial Ecosystem. Molecules, 2022, 27, 73.	1.7	9
227	Pathogen Challenge and Dietary Shift Alter Microbiota Composition and Activity in a Mucin-Associated in vitro Model of the Piglet Colon (MPigut-IVM) Simulating Weaning Transition. Frontiers in Microbiology, 2021, 12, 703421.	1.5	8
228	Versatile human in vitro triple coculture model coincubated with adhered gut microbes reproducibly mimics proâ€inflammatory hostâ€microbe interactions in the colon. FASEB Journal, 2021, 35, e21992.	0.2	8
229	Carbon isotope effects of DDTs in carrot during the digestion process using an in vitro test. Rapid Communications in Mass Spectrometry, 2008, 22, 2803-2808.	0.7	7
230	Incubation of selected fermentable fibres with feline faecal inoculum: correlations betweenin vitrofermentation characteristics and end products. Archives of Animal Nutrition, 2013, 67, 416-431.	0.9	7
231	Trace Metals Accumulation in Bacopa monnieri and Their Bioaccessibility. Planta Medica, 2013, 79, 1081-1083.	0.7	7
232	Exploration of isoxanthohumol bioconversion from spent hops into 8-prenylnaringenin using resting cells of Eubacterium limosum. AMB Express, 2020, 10, 79.	1.4	7
233	Weaning-associated feed deprivation stress causes microbiota disruptions in a novel mucin-containing in vitro model of the piglet colon (MPigut-IVM). Journal of Animal Science and Biotechnology, 2021, 12, 75.	2.1	7
234	Nutrient load acts as a driver of gut microbiota load, community composition and metabolic functionality in the simulator of the human intestinal microbial ecosystem. FEMS Microbiology Ecology, 2021, 97, .	1.3	7

#	Article	IF	Citations
235	Estrogenicity of Beer: The Role of Intestinal Bacteria in the Activation of the Beer Flavonoid Isoxanthohumol. , 2009, , 523-539.		6
236	Low microbial biomass within the reproductive tract of mid-lactation dairy cows: A study approach. Journal of Dairy Science, 2021, 104, 6159-6174.	1.4	6
237	ARYL HYDROCARBON BIOACCESSIBILITY TO SMALL MAMMALS FROM ARCTIC PLANTS USING IN VITRO TECHNIQUES. Environmental Toxicology and Chemistry, 2007, 26, 491.	2.2	5
238	Xylanases from microbial origin induce syrup formation in dough. Journal of Cereal Science, 2008, 47, 18-28.	1.8	5
239	Cow responses and evolution of the rumen bacterial and methanogen community following a complete rumen content transfer. Journal of Agricultural Science, 2018, 156, 1047-1058.	0.6	5
240	The Safety and Tolerability of a Potential Alginate-Based Iron Chelator; Results of A Healthy Participant Study. Nutrients, 2019, 11, 674.	1.7	5
241	In Vitro Evaluation of Dietary Fiber Anti-Infectious Properties against Food-Borne Enterotoxigenic Escherichia coli. Nutrients, 2021, 13, 3188.	1.7	5
242	Intrarectal Nitric Oxide Administration Prevents Cellular Infiltration but Not Colonic Injury During Dextran Sodium Sulfate Colitis. Digestive Diseases and Sciences, 2012, 57, 1832-1837.	1.1	4
243	Arsenic from food: biotransformations and risk assessment. Current Opinion in Food Science, 2015, 6, 1-6.	4.1	4
244	Cell line-dependent increase in cellular quercetin accumulation upon stress induced by valinomycin and lipopolysaccharide, but not by TNF-Î±. Food Research International, 2019, 125, 108596.	2.9	4
245	Dose-Dependent Effects of Dietary Xylooligosaccharides Supplementation on Microbiota, Fermentation and Metabolism in Healthy Adult Cats. Molecules, 2020, 25, 5030.	1.7	4
246	Transfer of Antibiotic Resistance Plasmid from Commensal E. coli towards Human Intestinal Microbiota in the M-SHIME: Effect of E. coli dosis, Human Individual and Antibiotic Use. Life, 2021, 11, 192.	1.1	4
247	Full-Scale Evaluation of a Multi-Component Additive for Efficient Control of Activated Sludge Filamentous Bulking. Environmental Technology (United Kingdom), 2002, 23, 67-72.	1.2	3
248	Assessing the Viability of a Synthetic Bacterial Consortium on the In Vitro Gut Host-microbe Interface. Journal of Visualized Experiments, 2018, , .	0.2	3
249	Wheat bran thermal treatment in a hot air oven does not affect the fermentation and colonisation process by human faecal microbiota. Journal of Functional Foods, 2019, 60, 103440.	1.6	3
250	Assessment of bioaccessible and dialyzable fractions of nickel in food products and their impact on the chronic exposure of Belgian population to nickel. Food Chemistry, 2021, 342, 128210.	4.2	3
251	Gut microbiota metabolize arsenolipids in a donor dependent way. Ecotoxicology and Environmental Safety, 2022, 239, 113662.	2.9	3
252	Editorial preface. Microbial Biotechnology, 2012, 5, 305-306.	2.0	2

#	Article	IF	Citations
253	Impact of Encapsulated Lactobacillus casei 01 Along with Pasteurized Purple-Rice Drinks on Modulating Colon Microbiome using a Digestive Model. International Journal of Food Engineering, 2016, 12, 637-646.	0.7	2
254	Enterotoxigenic and Enterohemorrhagic Escherichia coli: Survival and Modulation of Virulence in the Human Gastrointestinal Tract. , 2017, , .		2
255	Impact of Cross-Contamination Concentrations of Doxycycline Hyclate on the Microbial Ecosystem in anEx VivoModel of the Pig's Cecum. Microbial Drug Resistance, 2019, 25, 304-315.	0.9	2
256	Probabilistic chronic dietary exposure assessment adjusted for bioaccessible fraction to metals by consumption of seaweed and derived foods. Food Chemistry, 2022, 395, 133588.	4.2	2
257	The Gut Microbiota as Target for Innovative Drug Development: Perspectives and a Case Study of Inflammatory Bowel Diseases. , 0, , .		1
258	Microbiome Metabolic Potency Towards Plant Bioactives and Consequences for Health Effects. , 2020, , 447-456.		1
259	In vitro triple coculture with gut microbiota from spondyloarthritis patients is characterized by inter-individual differences in inflammatory responses. Scientific Reports, 2022, 12, .	1.6	1
260	88 Dietary Emulsifiers Directly Impact the Human Gut Microbiota Increasing Its Pro-Inflammatory Potential. Gastroenterology, 2016, 150, S22.	0.6	0
261	FRT - FONDATION RENE TOURAINE. Experimental Dermatology, 2016, 25, 917-932.	1.4	0
262	Ursodeoxycholic Acid and its Taurine/Glycine Conjugated Species Reduc E.Coli Togenic Dysbiosis and Equally Suppress Experimental Colitis in Mice. Gastroenterology, 2017, 152, S992.	0.6	0
263	Microbiome Metabolic Potency Towards Plant Bioactives and Consequences for Health Effects. , 2019, , 1-10.		0
264	Microbiota Interactions With Processed Foods, Food Additives and Metabolic Disorders. , 2021, , .		0
265	Saccharomyces Cerevisiae Var Boulardii CNCM Iâ€“1079 Reduces Expression of Genes Involved in Inflammatory Response in Porcine Cells Challenged by Enterotoxigenic E. Coli and Influences Bacterial Communities in an In Vitro Model of the Weaning Piglet Colon. Antibiotics, 2021, 10, 1101.	1.5	0
266	Evaluation of the Bioaccessibility of Metals and Metalloids in Eastern Canadian Mine Tailings Using an in Vitro Gastrointestinal Model, the Simulator of the Human Intestinal Microbial Ecology (Shime). Epidemiology, 2006, 17, S40.	1.2	0
267	Oral exposure to PAH: bioactivation processes in the human gut. Communications in Agricultural and Applied Biological Sciences, 2003, 68, 3-6.	0.0	0
268	Lentils and Yeast Fibers: A New Strategy to Mitigate Enterotoxigenic Escherichia coli (ETEC) Strain H10407 Virulence?. Nutrients, 2022, 14, 2146.	1.7	0