

Tom Van de Wiele

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257
papers

14,853
citations

61
h-index

114
g-index

277
ext. papers

17,681
ext. citations

5.8
avg. IF

6.53
L-index

#	Paper	IF	Citations
257	Changes in gut microbiota control inflammation in obese mice through a mechanism involving GLP-2-driven improvement of gut permeability. <i>Gut</i> , 2009 , 58, 1091-103	19.2	1643
256	Comparison of five in vitro digestion models to study the bioaccessibility of soil contaminants. <i>Environmental Science & Technology</i> , 2002 , 36, 3326-34	10.3	600
255	Prebiotic and other health-related effects of cereal-derived arabinoxylans, arabinoxylan-oligosaccharides, and xylooligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 178-94	11.5	380
254	Metabolic fate of polyphenols in the human superorganism. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2011 , 108 Suppl 1, 4531-8	11.5	376
253	Butyrate-producing Clostridium cluster XIVa species specifically colonize mucins in an in vitro gut model. <i>ISME Journal</i> , 2013 , 7, 949-61	11.9	351
252	Prebiotic effects of wheat arabinoxylan related to the increase in bifidobacteria, Roseburia and Bacteroides/Prevotella in diet-induced obese mice. <i>PLoS ONE</i> , 2011 , 6, e20944	3.7	317
251	Propionate as a health-promoting microbial metabolite in the human gut. <i>Nutrition Reviews</i> , 2011 , 69, 245-58	6.4	291
250	Gut Microbiota Dysbiosis in Postweaning Piglets: Understanding the Keys to Health. <i>Trends in Microbiology</i> , 2017 , 25, 851-873	12.4	285
249	Dietary emulsifiers directly alter human microbiota composition and gene expression ex vivo potentiating intestinal inflammation. <i>Gut</i> , 2017 , 66, 1414-1427	19.2	248
248	An inter-laboratory trial of the unified BARGE bioaccessibility method for arsenic, cadmium and lead in soil. <i>Science of the Total Environment</i> , 2011 , 409, 4016-30	10.2	222
247	Microbial community development in a dynamic gut model is reproducible, colon region specific, and selective for Bacteroidetes and Clostridium cluster IX. <i>Applied and Environmental Microbiology</i> , 2010 , 76, 5237-46	4.8	219
246	Butyrate-producing bacteria supplemented in vitro to Crohn's disease patient microbiota increased butyrate production and enhanced intestinal epithelial barrier integrity. <i>Scientific Reports</i> , 2017 , 7, 11450	4.9	203
245	Inulin-type fructans of longer degree of polymerization exert more pronounced in vitro prebiotic effects. <i>Journal of Applied Microbiology</i> , 2007 , 102, 452-60	4.7	201
244	Arabinoxylans and inulin differentially modulate the mucosal and luminal gut microbiota and mucin-degradation in humanized rats. <i>Environmental Microbiology</i> , 2011 , 13, 2667-80	5.2	183
243	The prenylflavonoid isoxanthohumol from hops (<i>Humulus lupulus</i> L.) is activated into the potent phytoestrogen 8-prenylnaringenin in vitro and in the human intestine. <i>Journal of Nutrition</i> , 2006 , 136, 1862-7	4.1	174
242	The host selects mucosal and luminal associations of coevolved gut microorganisms: a novel concept. <i>FEMS Microbiology Reviews</i> , 2011 , 35, 681-704	15.1	166
241	Arsenic metabolism by human gut microbiota upon in vitro digestion of contaminated soils. <i>Environmental Health Perspectives</i> , 2010 , 118, 1004-9	8.4	166

240	Microbial metabolism and prebiotic potency of arabinoxylan oligosaccharides in the human intestine. <i>Trends in Food Science and Technology</i> , 2007 , 18, 64-71	15.3	163
239	Incorporating a mucosal environment in a dynamic gut model results in a more representative colonization by lactobacilli. <i>Microbial Biotechnology</i> , 2012 , 5, 106-15	6.3	159
238	Impact of polyphenols from black tea and red wine/grape juice on a gut model microbiome. <i>Food Research International</i> , 2013 , 53, 659-669	7	159
237	Structurally different wheat-derived arabinoxylooligosaccharides have different prebiotic and fermentation properties in rats. <i>Journal of Nutrition</i> , 2008 , 138, 2348-55	4.1	158
236	Human colon microbiota transform polycyclic aromatic hydrocarbons to estrogenic metabolites. <i>Environmental Health Perspectives</i> , 2005 , 113, 6-10	8.4	154
235	Synthetic microbial ecosystems: an exciting tool to understand and apply microbial communities. <i>Environmental Microbiology</i> , 2014 , 16, 1472-81	5.2	152
234	Characterisation of the human uterine microbiome in non-pregnant women through deep sequencing of the V1-2 region of the 16S rRNA gene. <i>PeerJ</i> , 2016 , 4, e1602	3.1	151
233	Bacteria and chocolate: a successful combination for probiotic delivery. <i>International Journal of Food Microbiology</i> , 2010 , 141, 97-103	5.8	150
232	Gut metabolotypes govern health effects of dietary polyphenols. <i>Current Opinion in Biotechnology</i> , 2013 , 24, 220-5	11.4	145
231	Comparison of prebiotic effects of arabinoxylan oligosaccharides and inulin in a simulator of the human intestinal microbial ecosystem. <i>FEMS Microbiology Ecology</i> , 2009 , 69, 231-42	4.3	144
230	Prebiotic effects of chicory inulin in the simulator of the human intestinal microbial ecosystem. <i>FEMS Microbiology Ecology</i> , 2004 , 51, 143-53	4.3	140
229	Comparison of five in vitro digestion models to in vivo experimental results: lead bioaccessibility in the human gastrointestinal tract. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2007 , 42, 1203-11	2.3	139
228	In vitro bioconversion of polyphenols from black tea and red wine/grape juice by human intestinal microbiota displays strong interindividual variability. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10236-46	5.7	134
227	Addressing the inter-individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600557	5.9	127
226	The bacterial storage compound poly-beta-hydroxybutyrate protects <i>Artemia franciscana</i> from pathogenic <i>Vibrio campbellii</i> . <i>Environmental Microbiology</i> , 2007 , 9, 445-52	5.2	122
225	Arsenic in cooked rice: effect of chemical, enzymatic and microbial processes on bioaccessibility and speciation in the human gastrointestinal tract. <i>Environmental Pollution</i> , 2012 , 162, 241-6	9.3	121
224	Advanced water treatment with manganese oxide for the removal of 17alpha-ethynylestradiol (EE2). <i>Water Research</i> , 2004 , 38, 184-92	12.5	121
223	Arabinoxylan-oligosaccharides (AXOS) affect the protein/carbohydrate fermentation balance and microbial population dynamics of the Simulator of Human Intestinal Microbial Ecosystem. <i>Microbial Biotechnology</i> , 2009 , 2, 101-13	6.3	119

222	Human faecal microbiota display variable patterns of glycerol metabolism. <i>FEMS Microbiology Ecology</i> , 2010 , 74, 601-11	4.3	112
221	Chronic cigarette smoke exposure induces microbial and inflammatory shifts and mucin changes in the murine gut. <i>Environmental Microbiology</i> , 2016 , 18, 1352-63	5.2	107
220	The HMI module: a new tool to study the Host-Microbiota Interaction in the human gastrointestinal tract in vitro. <i>BMC Microbiology</i> , 2014 , 14, 133	4.5	103
219	Microbial and dietary factors are associated with the equol producer phenotype in healthy postmenopausal women. <i>Journal of Nutrition</i> , 2007 , 137, 2242-6	4.1	101
218	Emerging Trends in "Smart Probiotics": Functional Consideration for the Development of Novel Health and Industrial Applications. <i>Frontiers in Microbiology</i> , 2017 , 8, 1889	5.7	97
217	Microbial Resource Management: The Road To Go for Environmental Biotechnology. <i>Engineering in Life Sciences</i> , 2007 , 7, 117-126	3.4	94
216	Polycyclic aromatic hydrocarbon release from a soil matrix in the in vitro gastrointestinal tract. <i>Journal of Environmental Quality</i> , 2004 , 33, 1343-53	3.4	89
215	How the microbiota shapes rheumatic diseases. <i>Nature Reviews Rheumatology</i> , 2016 , 12, 398-411	8.1	88
214	Regulation of toxin production by <i>Bacillus cereus</i> and its food safety implications. <i>Critical Reviews in Microbiology</i> , 2011 , 37, 188-213	7.8	87
213	Dietary Inclusion of Wheat Bran Arabinoxyloligosaccharides Induces Beneficial Nutritional Effects in Chickens. <i>Cereal Chemistry</i> , 2008 , 85, 607-613	2.4	87
212	17alpha-ethinylestradiol cometabolism by bacteria degrading estrone, 17beta-estradiol and estriol. <i>Biodegradation</i> , 2008 , 19, 683-93	4.1	82
211	Microbial odor profile of polyester and cotton clothes after a fitness session. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 6611-9	4.8	81
210	Commensal microbiota influence systemic autoimmune responses. <i>EMBO Journal</i> , 2015 , 34, 466-74	13	79
209	Decreased colonization of fecal <i>Clostridium coccoides</i> / <i>Eubacterium rectale</i> species from ulcerative colitis patients in an in vitro dynamic gut model with mucin environment. <i>FEMS Microbiology Ecology</i> , 2012 , 79, 685-96	4.3	79
208	Different human gut models reveal the distinct fermentation patterns of Arabinoxylan versus inulin. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9819-27	5.7	78
207	Gastrointestinal microbes increase arsenic bioaccessibility of ingested mine tailings using the simulator of the human intestinal microbial ecosystem. <i>Environmental Science & Technology</i> , 2007 , 41, 5542-7	10.3	77
206	Polybrominated diphenyl ethers in food and associated human daily intake assessment considering bioaccessibility measured by simulated gastrointestinal digestion. <i>Chemosphere</i> , 2011 , 83, 152-60	8.4	74
205	Arsenic thiolation and the role of sulfate-reducing bacteria from the human intestinal tract. <i>Environmental Health Perspectives</i> , 2014 , 122, 817-22	8.4	73

204	Gut microbial metabolism of polyphenols from black tea and red wine/grape juice is source-specific and colon-region dependent. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11331-42	5.7	72
203	Microbial and dietary factors associated with the 8-prenylaringenin producer phenotype: a dietary intervention trial with fifty healthy post-menopausal Caucasian women. <i>British Journal of Nutrition</i> , 2007 , 98, 950-9	3.6	72
202	The intestinal environment in health and disease - recent insights on the potential of intestinal bacteria to influence human health. <i>Current Pharmaceutical Design</i> , 2009 , 15, 2051-65	3.3	68
201	Poly-beta-hydroxybutyrate-accumulating bacteria protect gnotobiotic <i>Artemia franciscana</i> from pathogenic <i>Vibrio campbellii</i> . <i>FEMS Microbiology Ecology</i> , 2007 , 60, 363-9	4.3	65
200	Comparison of batch mode and dynamic physiologically based bioaccessibility tests for PAHs in soil samples. <i>Environmental Science & Technology</i> , 2010 , 44, 2654-60	10.3	64
199	Gut microbiota generation of protein-bound uremic toxins and related metabolites is not altered at different stages of chronic kidney disease. <i>Kidney International</i> , 2020 , 97, 1230-1242	9.9	63
198	Microbiota and their role in the pathogenesis of oral mucositis. <i>Oral Diseases</i> , 2015 , 21, 17-30	3.5	62
197	Structural features and feruloylation modulate the fermentability and evolution of antioxidant properties of arabinoxylan oligosaccharides during in vitro fermentation by human gut derived microbiota. <i>Journal of Functional Foods</i> , 2014 , 10, 1-12	5.1	60
196	Optimized cryopreservation of mixed microbial communities for conserved functionality and diversity. <i>PLoS ONE</i> , 2014 , 9, e99517	3.7	60
195	Experimental models to study intestinal microbes-mucus interactions in health and disease. <i>FEMS Microbiology Reviews</i> , 2019 , 43, 457-489	15.1	58
194	<i>Butyricoccus pullicaecorum</i> , a butyrate producer with probiotic potential, is intrinsically tolerant to stomach and small intestine conditions. <i>Anaerobe</i> , 2014 , 30, 70-4	2.8	58
193	In vitro fermentation of arabinoxylan oligosaccharides and low molecular mass arabinoxylans with different structural properties from wheat (<i>Triticum aestivum</i> L.) bran and psyllium (<i>Plantago ovata</i> Forsk) seed husk. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 946-54	5.7	58
192	Selenium bioaccessibility in stomach, small intestine and colon: Comparison between pure Se compounds, Se-enriched food crops and food supplements. <i>Food Chemistry</i> , 2016 , 197, 382-7	8.5	56
191	Inter-individual differences determine the outcome of wheat bran colonization by the human gut microbiome. <i>Environmental Microbiology</i> , 2017 , 19, 3251-3267	5.2	55
190	Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (<i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2450-8	5.7	54
189	Characterization of <i>Staphylococcus</i> and <i>Corynebacterium</i> clusters in the human axillary region. <i>PLoS ONE</i> , 2013 , 8, e70538	3.7	54
188	In vitro modulation of the human gastrointestinal microbial community by plant-derived polysaccharide-rich dietary supplements. <i>International Journal of Food Microbiology</i> , 2010 , 139, 168-76	5.8	54
187	Ursodeoxycholic Acid and Its Taurine- or Glycine-Conjugated Species Reduce Colitogenic Dysbiosis and Equally Suppress Experimental Colitis in Mice. <i>Applied and Environmental Microbiology</i> , 2017 , 83,	4.8	52

186	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. <i>Food Chemistry</i> , 2015 , 183, 273-82	8.5	50
185	Reduced Mucosa-associated Butyricococcus Activity in Patients with Ulcerative Colitis Correlates with Aberrant Claudin-1 Expression. <i>Journal of Crohns and Colitis</i> , 2017 , 11, 229-236	1.5	50
184	Selected nondigestible carbohydrates and prebiotics support the growth of probiotic fish bacteria mono-cultures in vitro. <i>Journal of Applied Microbiology</i> , 2009 , 106, 932-40	4.7	50
183	Impact of tart cherries polyphenols on the human gut microbiota and phenolic metabolites in vitro and in vivo. <i>Journal of Nutritional Biochemistry</i> , 2018 , 59, 160-172	6.3	48
182	Intestinal colonization: how key microbial players become established in this dynamic process: microbial metabolic activities and the interplay between the host and microbes. <i>BioEssays</i> , 2013 , 35, 913-23	4.1	47
181	Fertilizing soil with selenium fertilizers: impact on concentration, speciation, and bioaccessibility of selenium in leek (<i>Allium ampeloprasum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10930-5	5.7	47
180	Calcium removal from industrial wastewater by bio-catalytic CaCO ₃ precipitation. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 670-677	3.5	47
179	Propionate-Producing Consortium Restores Antibiotic-Induced Dysbiosis in a Dynamic Model of the Human Intestinal Microbial Ecosystem. <i>Frontiers in Microbiology</i> , 2019 , 10, 1206	5.7	46
178	Deodorants and antiperspirants affect the axillary bacterial community. <i>Archives of Dermatological Research</i> , 2014 , 306, 701-10	3.3	46
177	HPLC-ICP-MS method development to monitor arsenic speciation changes by human gut microbiota. <i>Biomedical Chromatography</i> , 2012 , 26, 524-33	1.7	44
176	Assessment of the bioaccessibility of polybrominated diphenyl ethers in foods and the correlations of the bioaccessibility with nutrient contents. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 301-8	5.7	43
175	In vitro model to study the modulation of the mucin-adhered bacterial community. <i>Applied Microbiology and Biotechnology</i> , 2009 , 83, 349-59	5.7	43
174	Enterotoxin production by <i>Bacillus cereus</i> under gastrointestinal conditions and their immunological detection by commercially available kits. <i>Foodborne Pathogens and Disease</i> , 2012 , 9, 1130-6	3.8	43
173	Angiopoietin-like protein 4: health effects, modulating agents and structure-function relationships. <i>Expert Review of Proteomics</i> , 2012 , 9, 181-99	4.2	42
172	Microbial services and their management: Recent progresses in soil bioremediation technology. <i>Applied Soil Ecology</i> , 2010 , 46, 157-167	5	42
171	The Simulator of the Human Intestinal Microbial Ecosystem (SHIME) 2015 , 305-317		42
170	In vitro colonisation of the distal colon by <i>Akkermansia muciniphila</i> is largely mucin and pH dependent. <i>Beneficial Microbes</i> , 2017 , 8, 81-96	4.9	41
169	Chronic rhinosinusitis with nasal polyps is characterized by dysbacteriosis of the nasal microbiota. <i>Scientific Reports</i> , 2018 , 8, 7926	4.9	40

168	Artificial sweat composition to grow and sustain a mixed human axillary microbiome. <i>Journal of Microbiological Methods</i> , 2014 , 103, 6-8	2.8	39
167	Stability of milk fat globule membrane proteins toward human enzymatic gastrointestinal digestion. <i>Journal of Dairy Science</i> , 2012 , 95, 2307-18	4	39
166	Nitric oxide production by the human intestinal microbiota by dissimilatory nitrate reduction to ammonium. <i>Journal of Biomedicine and Biotechnology</i> , 2009 , 2009, 284718		39
165	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. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9380-92	5.7	38
164	Bacterial monocultures, propionate, butyrate and H ₂ O ₂ modulate the expression, secretion and structure of the fasting-induced adipose factor in gut epithelial cell lines. <i>Environmental Microbiology</i> , 2011 , 13, 1778-89	5.2	38
163	A <i>Listeria monocytogenes</i> Bacteriocin Can Target the Commensal <i>Prevotella copri</i> and Modulate Intestinal Infection. <i>Cell Host and Microbe</i> , 2019 , 26, 691-701.e5	23.4	37
162	Interindividual differences in response to treatment with butyrate-producing <i>Butyricoccus pullicaecorum</i> 25-3T studied in an in vitro gut model. <i>FEMS Microbiology Ecology</i> , 2015 , 91,	4.3	37
161	Metabolism of the food-associated carcinogen 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine by human intestinal microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3454-61	5.7	37
160	Micromanagement in the gut: microenvironmental factors govern colon mucosal biofilm structure and functionality. <i>Npj Biofilms and Microbiomes</i> , 2015 , 1, 15026	8.2	36
159	<i>Lactobacillus plantarum</i> IFPL935 favors the initial metabolism of red wine polyphenols when added to a colonic microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10163-72	5.7	35
158	Glycerol supplementation enhances <i>L. reuteri</i> 's protective effect against <i>S. Typhimurium</i> colonization in a 3-D model of colonic epithelium. <i>PLoS ONE</i> , 2012 , 7, e37116	3.7	35
157	Arsenic undergoes significant speciation changes upon incubation of contaminated rice with human colon micro biota. <i>Journal of Hazardous Materials</i> , 2013 , 262, 1237-44	12.8	34
156	Survival and germination of <i>Bacillus cereus</i> spores without outgrowth or enterotoxin production during in vitro simulation of gastrointestinal transit. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 7698-705	4.8	34
155	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. <i>Food and Chemical Toxicology</i> , 2008 , 46, 140-8	4.7	34
154	Exploring the methanogen and bacterial communities of rumen environments: solid adherent, fluid and epimural. <i>FEMS Microbiology Ecology</i> , 2017 , 93,	4.3	34
153	Bioreactor technology in marine microbiology: from design to future application. <i>Biotechnology Advances</i> , 2011 , 29, 312-21	17.8	33
152	Biotransformation of metal(loid)s by intestinal microorganisms. <i>Pure and Applied Chemistry</i> , 2010 , 82, 409-427	2.1	33
151	Reinforcement of intestinal epithelial barrier by arabinoxylans in overweight and obese subjects: A randomized controlled trial: Arabinoxylans in gut barrier. <i>Clinical Nutrition</i> , 2018 , 37, 471-480	5.9	32

150	Prebiotics, faecal transplants and microbial network units to stimulate biodiversity of the human gut microbiome. <i>Microbial Biotechnology</i> , 2013 , 6, 335-40	6.3	32
149	Biovolatilization of metal(loid)s by intestinal microorganisms in the simulator of the human intestinal microbial ecosystem. <i>Environmental Science & Technology</i> , 2009 , 43, 5249-56	10.3	32
148	Lactobacillus plantarum IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 6805-15	5.7	31
147	Application of MALDI-TOF mass spectrometry for the detection of enterotoxins produced by pathogenic strains of the Bacillus cereus group. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 1691-702	4.4	31
146	Feasibility of a multi-component additive for efficient control of activated sludge filamentous bulking. <i>Water Research</i> , 2001 , 35, 2995-3003	12.5	31
145	Lactobacilli Have a Niche in the Human Nose. <i>Cell Reports</i> , 2020 , 31, 107674	10.6	30
144	Beneficial effects of fermented vegetal beverages on human gastrointestinal microbial ecosystem in a simulator. <i>Food Research International</i> , 2014 , 64, 43-52	7	30
143	Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6030-6041	5.7	30
142	Microbiotas from UC patients display altered metabolism and reduced ability of LAB to colonize mucus. <i>Scientific Reports</i> , 2013 , 3, 1110	4.9	30
141	Mucin degradation niche as a driver of microbiome composition and Akkermansia muciniphila abundance in a dynamic gut model is donor independent. <i>FEMS Microbiology Ecology</i> , 2018 , 94,	4.3	30
140	Influence of encapsulated probiotics combined with pressurized longan juice on colon microflora and their metabolic activities on the exposure to simulated dynamic gastrointestinal tract. <i>Food Research International</i> , 2012 , 49, 133-142	7	29
139	Implication of fermentable carbohydrates targeting the gut microbiota on conjugated linoleic acid production in high-fat-fed mice. <i>British Journal of Nutrition</i> , 2013 , 110, 998-1011	3.6	29
138	Factors affecting the bioaccessibility of polybrominated diphenylethers in an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 133-9	5.7	29
137	Isolation and characterization of human intestinal bacteria capable of transforming the dietary carcinogen 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 1469-77	4.8	29
136	Westernized diets lower arsenic gastrointestinal bioaccessibility but increase microbial arsenic speciation changes in the colon. <i>Chemosphere</i> , 2015 , 119, 757-762	8.4	28
135	Does canine inflammatory bowel disease influence gut microbial profile and host metabolism?. <i>BMC Veterinary Research</i> , 2016 , 12, 114	2.7	28
134	O ⁶ -Carboxymethylguanine DNA adduct formation and lipid peroxidation upon in vitro gastrointestinal digestion of haem-rich meat. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1883-96	5.9	28
133	Oral biofilms exposure to chlorhexidine results in altered microbial composition and metabolic profile. <i>Npj Biofilms and Microbiomes</i> , 2020 , 6, 13	8.2	27

132	Arabinoxylans, inulin and 1063 repress the adherent-invasive from mucus in a mucosa-comprising gut model. <i>Npj Biofilms and Microbiomes</i> , 2016 , 2, 16016	8.2	27
131	Survival of <i>Bacillus cereus</i> vegetative cells and spores during in vitro simulation of gastric passage. <i>Journal of Food Protection</i> , 2012 , 75, 690-4	2.5	27
130	Towards a bacterial treatment for armpit malodour. <i>Experimental Dermatology</i> , 2017 , 26, 388-391	4	26
129	Quantification methods for <i>Bacillus cereus</i> vegetative cells and spores in the gastrointestinal environment. <i>Journal of Microbiological Methods</i> , 2010 , 83, 202-10	2.8	26
128	Salivary and Gut Microbiomes Play a Significant Role in in Vitro Oral Bioaccessibility, Biotransformation, and Intestinal Absorption of Arsenic from Food. <i>Environmental Science & Technology</i> , 2018 , 52, 14422-14435	10.3	26
127	Gut microbiome patterns depending on children's psychosocial stress: Reports versus biomarkers. <i>Brain, Behavior, and Immunity</i> , 2019 , 80, 751-762	16.6	25
126	Extensive grinding and pressurized extraction with water are key points for effective and species preserving extraction of arsenic from rice. <i>Analytical Methods</i> , 2012 , 4, 1237	3.2	25
125	Distribution and isolation of milk fat globule membrane proteins during dairy processing as revealed by proteomic analysis. <i>International Dairy Journal</i> , 2013 , 32, 110-120	3.5	25
124	Commensal <i>E. coli</i> rapidly transfer antibiotic resistance genes to human intestinal microbiota in the Mucosal Simulator of the Human Intestinal Microbial Ecosystem (M-SHIME). <i>International Journal of Food Microbiology</i> , 2019 , 311, 108357	5.8	24
123	Dietary supplement based on stilbenes: a focus on gut microbial metabolism by the in vitro simulator M-SHIME. <i>Food and Function</i> , 2016 , 7, 4564-4575	6.1	24
122	Anti-infectious properties of the probiotic <i>Saccharomyces cerevisiae</i> CNCM I-3856 on enterotoxigenic <i>E. coli</i> (ETEC) strain H10407. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 6175-6189	5.7	24
121	Chronic Psychosocial Stress and Gut Health in Children: Associations With Calprotectin and Fecal Short-Chain Fatty Acids. <i>Psychosomatic Medicine</i> , 2017 , 79, 927-935	3.7	23
120	Hydrodynamic chronoamperometry for probing kinetics of anaerobic microbial metabolism--case study of <i>Faecalibacterium prausnitzii</i> . <i>Scientific Reports</i> , 2015 , 5, 11484	4.9	23
119	Aronia (<i>Aronia melanocarpa</i>) Polyphenols Modulate the Microbial Community in a Simulator of the Human Intestinal Microbial Ecosystem (SHIME) and Decrease Secretion of Proinflammatory Markers in a Caco-2/endothelial Cell Coculture Model. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800167	5.9	23
118	Bioaccessibility of selenium from cooked rice as determined in a simulator of the human intestinal tract (SHIME). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3540-3545	4.3	22
117	Arsenic Release from Foodstuffs upon Food Preparation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2443-2453	5.7	22
116	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. <i>Environmental Microbiology</i> , 2018 , 20, 3406-3426	5.2	22
115	<i>Bacillus</i> sp. LT3 improves the survival of gnotobiotic brine shrimp (<i>Artemia franciscana</i>) larvae challenged with <i>Vibrio campbellii</i> by enhancing the innate immune response and by decreasing the activity of shrimp-associated vibrios. <i>Veterinary Microbiology</i> , 2014 , 173, 279-88	3.3	22

114	Microbial community of predatory bugs of the genus <i>Macrolophus</i> (Hemiptera: Miridae). <i>BMC Microbiology</i> , 2012 , 12 Suppl 1, S9	4.5	22
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