

Tom Van de Wiele

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.

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	Lentils and Yeast Fibers: A New Strategy to Mitigate Enterotoxigenic Escherichia coli (ETEC) Strain H10407 Virulence?. <i>Nutrients</i> , 2022 , 14, 2146	6.7	
256	Gut microbiota metabolize arsenolipids in a donor dependent way. <i>Ecotoxicology and Environmental Safety</i> , 2022 , 239, 113662	7	0
255	Starch Microspheres Entrapped with Chitosan Delay Fecal Fermentation and Regulate Human Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12323-12332	5.7	3
254	Versatile human in vitro triple coculture model coincubated with adhered gut microbes reproducibly mimics pro-inflammatory host-microbe interactions in the colon. <i>FASEB Journal</i> , 2021 , 35, e21992	0.9	1
253	Low microbial biomass within the reproductive tract of mid-lactation dairy cows: A study approach. <i>Journal of Dairy Science</i> , 2021 , 104, 6159-6174	4	2
252	Weaning-associated feed deprivation stress causes microbiota disruptions in a novel mucin-containing in vitro model of the piglet colon (MPigut-IVM). <i>Journal of Animal Science and Biotechnology</i> , 2021 , 12, 75	6	1
251	Tripartite relationship between gut microbiota, intestinal mucus and dietary fibers: towards preventive strategies against enteric infections. <i>FEMS Microbiology Reviews</i> , 2021 , 45,	15.1	13
250	Assessment of bioaccessible and dialyzable fractions of nickel in food products and their impact on the chronic exposure of Belgian population to nickel. <i>Food Chemistry</i> , 2021 , 342, 128210	8.5	2
249	In vitro models of gut digestion across childhood: current developments, challenges and future trends. <i>Biotechnology Advances</i> , 2021 , 107796	17.8	3
248	Pathogen Challenge and Dietary Shift Alter Microbiota Composition and Activity in a Mucin-Associated Model of the Piglet Colon (MPigut-IVM) Simulating Weaning Transition. <i>Frontiers in Microbiology</i> , 2021 , 12, 703421	5.7	0
247	Ultra-high Pressure Treatment Controls Fecal Fermentation Rate of Insoluble Dietary Fiber from Tratt Pomace and Induces Butyrogenic Shifts in Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10638-10647	5.7	2
246	Aberrant gut-microbiota-immune-brain axis development in premature neonates with brain damage. <i>Cell Host and Microbe</i> , 2021 , 29, 1558-1572.e6	23.4	17
245	Evaluation of Dietary Fiber Anti-Infectious Properties against Food-Borne Enterotoxigenic. <i>Nutrients</i> , 2021 , 13,	6.7	1
244	Gut microbiota as a driver of the interindividual variability of cardiometabolic effects from tea polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27	11.5	3
243	Efficacy and safety of spore-forming probiotics in the treatment of functional dyspepsia: a pilot randomised, double-blind, placebo-controlled trial. <i>The Lancet Gastroenterology and Hepatology</i> , 2021 , 6, 784-792	18.8	15
242	Multi-targeted properties of the probiotic CNCM I-3856 against enterotoxigenic (ETEC) H10407 pathogenesis across human gut models. <i>Gut Microbes</i> , 2021 , 13, 1953246	8.8	1
241	Oral and Gut Microbial Carbohydrate-Active Enzymes Landscape in Health and Disease.. <i>Frontiers in Microbiology</i> , 2021 , 12, 653448	5.7	2

240	Exploration of isoxanthohumol bioconversion from spent hops into 8-prenylnaringenin using resting cells of <i>Eubacterium limosum</i> . <i>AMB Express</i> , 2020 , 10, 79	4.1	2
239	Dietary Emulsifiers Alter Composition and Activity of the Human Gut Microbiota, Irrespective of Chemical or Natural Emulsifier Origin. <i>Frontiers in Microbiology</i> , 2020 , 11, 577474	5.7	8
238	Dose-Dependent Effects of Dietary Xylooligosaccharides Supplementation on Microbiota, Fermentation and Metabolism in Healthy Adult Cats. <i>Molecules</i> , 2020 , 25,	4.8	1
237	Lactobacilli Have a Niche in the Human Nose. <i>Cell Reports</i> , 2020 , 31, 107674	10.6	30
236	A prebiotic-enhanced lipid-based nutrient supplement (LNSp) increases <i>Bifidobacterium</i> relative abundance and enhances short-chain fatty acid production in simulated colonic microbiota from undernourished infants. <i>FEMS Microbiology Ecology</i> , 2020 , 96,	4.3	2
235	Oral Microbiota Display Profound Differential Metabolic Kinetics and Community Shifts upon Incubation with Sucrose, Trehalose, Kojibiose, and Xylitol. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	3
234	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
233	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
232	Short-term supplementation of celecoxib-shifted butyrate production on a simulated model of the gut microbial ecosystem and ameliorated in vitro inflammation. <i>Npj Biofilms and Microbiomes</i> , 2020 , 6, 9	8.2	13
231	Supplementation of a propionate-producing consortium improves markers of insulin resistance in an in vitro model of gut-liver axis. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2020 , 318, E742-E749	6	13
230	Why interindividual variation in response to consumption of plant food bioactives matters for future personalised nutrition. <i>Proceedings of the Nutrition Society</i> , 2020 , 79, 225-235	2.9	16
229	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. <i>MSphere</i> , 2020 , 5,	5	10
228	Microbiome Metabolic Potency Towards Plant Bioactives and Consequences for Health Effects 2020 , 447-456		1
227	Microbial succession during wheat bran fermentation and colonisation by human faecal microbiota as a result of niche diversification. <i>ISME Journal</i> , 2020 , 14, 584-596	11.9	18
226	Gap analysis of nickel bioaccessibility and bioavailability in different food matrices and its impact on the nickel exposure assessment. <i>Food Research International</i> , 2020 , 129, 108866	7	10
225	Development and validation of the Simulator of the Canine Intestinal Microbial Ecosystem (SCIME)1. <i>Journal of Animal Science</i> , 2020 , 98,	0.7	8
224	Spatial and temporal modulation of enterotoxigenic <i>E. coli</i> H10407 pathogenesis and interplay with microbiota in human gut models. <i>BMC Biology</i> , 2020 , 18, 141	7.3	6
223	Past, Present, and Future of Gastrointestinal Microbiota Research in Cats. <i>Frontiers in Microbiology</i> , 2020 , 11, 1661	5.7	16

222	Lactocaseibacillus casei AMBR2 modulates the epithelial barrier function and immune response in a donor-derived nasal microbiota manner. <i>Scientific Reports</i> , 2020 , 10, 16939	4.9	7
221	Food processing, gut microbiota and the globesity problem. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1769-1782	11.5	19
220	Mucin as a Functional Niche is a More Important Driver of Gut Microbiota Composition and Functionality than Supplementation of. <i>Applied and Environmental Microbiology</i> , 2020 ,	4.8	3
219	Cell line-dependent increase in cellular quercetin accumulation upon stress induced by valinomycin and lipopolysaccharide, but not by TNF- α <i>Food Research International</i> , 2019 , 125, 108596	7	3
218	Commensal E. coli 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
217	Modification of wheat bran particle size and tissue composition affects colonisation and metabolism by human faecal microbiota. <i>Food and Function</i> , 2019 , 10, 379-396	6.1	16
216	Ranking soccer teams on the basis of their current strength: A comparison of maximum likelihood approaches. <i>Statistical Modelling</i> , 2019 , 19, 55-73	0.7	16
215	The response of five intestinal cell lines to anoxic conditions in vitro. <i>Biology of the Cell</i> , 2019 , 111, 232-244	3.4	4
214	Experimental models to study intestinal microbes-mucus interactions in health and disease. <i>FEMS Microbiology Reviews</i> , 2019 , 43, 457-489	15.1	58
213	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
212	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
211	The Safety and Tolerability of a Potential Alginate-Based Iron Chelator; Results of A Healthy Participant Study. <i>Nutrients</i> , 2019 , 11,	6.7	2
210	Wheat bran thermal treatment in a hot air oven does not affect the fermentation and colonisation process by human faecal microbiota. <i>Journal of Functional Foods</i> , 2019 , 60, 103440	5.1	1
209	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. <i>European Journal of Nutrition</i> , 2019 , 58, 65-73	5.2	6
208	Future prospects for dissecting inter-individual variability in the absorption, distribution and elimination of plant bioactives of relevance for cardiometabolic endpoints. <i>European Journal of Nutrition</i> , 2019 , 58, 21-36	5.2	19
207	A Listeria monocytogenes Bacteriocin Can Target the Commensal Prevotella copri and Modulate Intestinal Infection. <i>Cell Host and Microbe</i> , 2019 , 26, 691-701.e5	23.4	37
206	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019 , 11,	6.7	17
205	Effects of Olive and Pomegranate By-Products on Human Microbiota: A Study Using the SHIME in Vitro Simulator. <i>Molecules</i> , 2019 , 24,	4.8	11

204	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. <i>PeerJ</i> , 2019 , 7, e6293	3.1	7
203	Microbiome Metabolic Potency Towards Plant Bioactives and Consequences for Health Effects 2019 , 1-10		
202	Development of a host-microbiome model of the small intestine. <i>FASEB Journal</i> , 2019 , 33, 3985-3996	0.9	13
201	Impact of Cross-Contamination Concentrations of Doxycycline Hyclate on the Microbial Ecosystem in an Ex Vivo Model of the Pig Cecum. <i>Microbial Drug Resistance</i> , 2019 , 25, 304-315	2.9	1
200	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
199	Oral microbiota reduce wound healing capacity of epithelial monolayers, irrespective of the presence of 5-fluorouracil. <i>Experimental Biology and Medicine</i> , 2018 , 243, 350-360	3.7	7
198	Particle size determines the anti-inflammatory effect of wheat bran in a model of fructose over-consumption: Implication of the gut microbiota. <i>Journal of Functional Foods</i> , 2018 , 41, 155-162	5.1	19
197	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
196	Assessing the Viability of a Synthetic Bacterial Consortium on the In Vitro Gut Host-microbe Interface. <i>Journal of Visualized Experiments</i> , 2018 ,	1.6	2
195	Modelling upper respiratory tract diseases: getting grips on host-microbe interactions in chronic rhinosinusitis using in vitro technologies. <i>Microbiome</i> , 2018 , 6, 75	16.6	13
194	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
193	Biopolymer-Based Minimal Formulations Boost Viability and Metabolic Functionality of Probiotics Lactobacillus rhamnosus GG through Gastrointestinal Passage. <i>Langmuir</i> , 2018 , 34, 11167-11175	4	12
192	Characterization of Cefotaxime- and Ciprofloxacin-Resistant Commensal Escherichia coli Originating from Belgian Farm Animals Indicates High Antibiotic Resistance Transfer Rates. <i>Microbial Drug Resistance</i> , 2018 , 24, 707-717	2.9	14
191	Impact of breed on the rumen microbial community composition and methane emission of Holstein Friesian and Belgian Blue heifers. <i>Livestock Science</i> , 2018 , 207, 38-44	1.7	15
190	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
189	Cow responses and evolution of the rumen bacterial and methanogen community following a complete rumen content transfer. <i>Journal of Agricultural Science</i> , 2018 , 156, 1047-1058	1	2
188	Resolving host-microbe interactions in the gut: the promise of in vitro models to complement in vivo research. <i>Current Opinion in Microbiology</i> , 2018 , 44, 28-33	7.9	11
187	Comparison of conventional plating, PMA-qPCR, and flow cytometry for the determination of viable enterotoxigenic Escherichia coli along a gastrointestinal in vitro model. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 9793-9802	5.7	11

186	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
185	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, e1800667	5.9	23
184	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
183	Chronic rhinosinusitis with nasal polyps is characterized by dysbacteriosis of the nasal microbiota. <i>Scientific Reports</i> , 2018 , 8, 7926	4.9	40
182	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
181	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
180	Long chain arabinoxylans shift the mucosa-associated microbiota in the proximal colon of the simulator of the human intestinal microbial ecosystem (M-SHIME). <i>Journal of Functional Foods</i> , 2017 , 32, 226-237	5.1	18
179	Arsenic Release from Foodstuffs upon Food Preparation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2443-2453	5.7	22
178	Towards a bacterial treatment for armpit malodour. <i>Experimental Dermatology</i> , 2017 , 26, 388-391	4	26
177	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
176	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
175	Gut Microbiota Dysbiosis in Postweaning Piglets: Understanding the Keys to Health. <i>Trends in Microbiology</i> , 2017 , 25, 851-873	12.4	285
174	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
173	Foodborne enterotoxigenic <i>Escherichia coli</i> : from gut pathogenesis to new preventive strategies involving probiotics. <i>Future Microbiology</i> , 2017 , 12, 73-93	2.9	15
172	The response of canine faecal microbiota to increased dietary protein is influenced by body condition. <i>BMC Veterinary Research</i> , 2017 , 13, 374	2.7	16
171	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
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	Original behavior of <i>L. rhamnosus</i> GG encapsulated in freeze-dried alginate-silica microparticles revealed under simulated gastrointestinal conditions. <i>Journal of Materials Chemistry B</i> , 2017 , 5, 7839-7847	7.7	8

168	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
167	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
166	High-fiber and high-protein diets shape different gut microbial communities, which ecologically behave similarly under stress conditions, as shown in a gastrointestinal simulator. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600150	5.9	21
165	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
164	Mucosa-associated biohydrogenating microbes protect the simulated colon microbiome from stress associated with high concentrations of poly-unsaturated fat. <i>Environmental Microbiology</i> , 2017 , 19, 722-739	5.2	15
163	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
162	5-Fluorouracil and irinotecan (SN-38) have limited impact on colon microbial functionality and composition. <i>PeerJ</i> , 2017 , 5, e4017	3.1	10
161	Exploring the methanogen and bacterial communities of rumen environments: solid adherent, fluid and epimural. <i>FEMS Microbiology Ecology</i> , 2017 , 93,	4.3	34
160	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
159	Low-dose irradiation affects the functional behavior of oral microbiota in the context of mucositis. <i>Experimental Biology and Medicine</i> , 2016 , 241, 60-70	3.7	17
158	Increased EHEC survival and virulence gene expression indicate an enhanced pathogenicity upon simulated pediatric gastrointestinal conditions. <i>Pediatric Research</i> , 2016 , 80, 734-743	3.2	20
157	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
156	FRT - FONDATION RENE TOURAINE: An International Foundation For Dermatology. <i>Experimental Dermatology</i> , 2016 , 25, 917-932	4	
155	Does canine inflammatory bowel disease influence gut microbial profile and host metabolism?. <i>BMC Veterinary Research</i> , 2016 , 12, 114	2.7	28
154	How the microbiota shapes rheumatic diseases. <i>Nature Reviews Rheumatology</i> , 2016 , 12, 398-411	8.1	88
153	Flow Cytometric Method for the Detection of Flavonoids in Cell Lines. <i>Journal of Biomolecular Screening</i> , 2016 , 21, 858-65		10
152	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
151	Bacillus cereus NVH 0500/00 Can Adhere to Mucin but Cannot Produce Enterotoxins during Gastrointestinal Simulation. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 289-96	4.8	9

150	5-Fluorouracil sensitivity varies among oral micro-organisms. <i>Journal of Medical Microbiology</i> , 2016 , 65, 775-783	3.2	17
149	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
148	Quercetin mitigates valinomycin-induced cellular stress via stress-induced metabolism and cell uptake. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 972-80	5.9	9
147	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
146	An Advanced In Vitro Technology Platform to Study the Mechanism of Action of Prebiotics and Probiotics in the Gastrointestinal Tract. <i>Journal of Clinical Gastroenterology</i> , 2016 , 50 Suppl 2, Proceedings from t, S124-S125	3	12
145	Impact of Encapsulated <i>Lactobacillus casei</i> 01 Along with Pasteurized Purple-Rice Drinks on Modulating Colon Microbiome using a Digestive Model. <i>International Journal of Food Engineering</i> , 2016 , 12, 637-646	1.9	1
144	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
143	Improved in vitro assay for determining the mucin adherence of bacteria sensitive to Triton X-100 treatment. <i>Folia Microbiologica</i> , 2015 , 60, 435-42	2.8	4
142	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
141	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
140	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. <i>Food Chemistry</i> , 2015 , 183, 273-82	8.5	50
139	Microbiota and their role in the pathogenesis of oral mucositis. <i>Oral Diseases</i> , 2015 , 21, 17-30	3.5	62
138	A novel hypromellose capsule, with acid resistance properties, permits the targeted delivery of acid-sensitive products to the intestine. <i>LWT - Food Science and Technology</i> , 2015 , 60, 544-551	5.4	16
137	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
136	<i>Bifidobacterium longum</i> D2 enhances microbial degradation of long-chain arabinoxylans in an in vitro model of the proximal colon. <i>Beneficial Microbes</i> , 2015 , 6, 849-60	4.9	9
135	Microbial inhibition of oral epithelial wound recovery: potential role for quorum sensing molecules?. <i>AMB Express</i> , 2015 , 5, 27	4.1	12
134	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
133	<i>Bacillus cereus</i> Adhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. <i>Foodborne Pathogens and Disease</i> , 2015 , 12, 904-13	3.8	8

132	Arsenic from food: biotransformations and risk assessment. <i>Current Opinion in Food Science</i> , 2015 , 6, 1-6	9.8	3
131	Commensal microbiota influence systemic autoimmune responses. <i>EMBO Journal</i> , 2015 , 34, 466-74	13	79
130	The Simulator of the Human Intestinal Microbial Ecosystem (SHIME) 2015 , 305-317		42
129	<i>Lactobacillus plantarum</i> 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
128	Deodorants and antiperspirants affect the axillary bacterial community. <i>Archives of Dermatological Research</i> , 2014 , 306, 701-10	3.3	46
127	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
126	<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
125	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
124	Effect of encapsulated <i>Lactobacillus casei</i> 01 along with pressurized-purple-rice drinks on colonizing the colon in the digestive model. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 5241-50	5.7	11
123	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
122	<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
121	Development of an oral mucosa model to study host-microbiome interactions during wound healing. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 6831-46	5.7	16
120	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
119	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
118	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
117	Prebiotics, Faecal Transplants and Microbial Network Units to Stimulate Biodiversity of the Human Gut Microbiome 2014 , 281-294		
116	Optimized cryopreservation of mixed microbial communities for conserved functionality and diversity. <i>PLoS ONE</i> , 2014 , 9, e99517	3.7	60
115	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

114	Synthetic microbial ecosystems: an exciting tool to understand and apply microbial communities. <i>Environmental Microbiology</i> , 2014 , 16, 1472-81	5.2	152
113	Metabolic fate of ochratoxin A as a coffee contaminant in a dynamic simulator of the human colon. <i>Food Chemistry</i> , 2013 , 141, 3291-300	8.5	18
112	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
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