Christophe Lacroix

List of Publications by Year
in descending order

317 papers	16,801 citations	12322 69 h-index	24961 109 g-index
327 all docs	327 docs citations	327 times ranked	15049 citing authors

#	Article	IF	Citations
1	Iron fortification adversely affects the gut microbiome, increases pathogen abundance and induces intestinal inflammation in Kenyan infants. Gut, 2015, 64, 731-742.	6.1	477
2	Encapsulation of bifidobacteria in whey protein-based microcapsules and survival in simulated gastrointestinal conditions and in yoghurt. International Dairy Journal, 2004, 14, 505-515.	1.5	435
3	Vertical motherâ€“neonate transfer of maternal gut bacteria via breastfeeding. Environmental Microbiology, 2014, 16, 2891-2904.	1.8	432
4	The effects of iron fortification on the gut microbiota in African children: a randomized controlled trial in CÃ´te d'Ivoire. American Journal of Clinical Nutrition, 2010, 92, 1406-1415.	2.2	413
5	High levels of butyrate and propionate in early life are associated with protection against atopy. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 799-809.	2.7	327
6	Assessment of bacterial diversity in breast milk using culture-dependent and culture-independent approaches. British Journal of Nutrition, 2013, 110, 1253-1262.	1.2	296
7	Advances and perspectives in in vitro human gut fermentation modeling. Trends in Biotechnology, 2012, 30, 17-25.	4.9	274
8	New Insights in Gut Microbiota Establishment in Healthy Breast Fed Neonates. PLoS ONE, 2012, 7, e44595.	1.1	259
9	Microbeâ€“microbe interactions in mixed culture food fermentations. Current Opinion in Biotechnology, 2013, 24, 148-154.	3.3	227
10	Impact of human milk bacteria and oligosaccharides on neonatal gut microbiota establishment and gut health. Nutrition Reviews, 2015, 73, 426-437.	2.6	224
11	The Common Gut Microbe Eubacterium hallii also Contributes to Intestinal Propionate Formation. Frontiers in Microbiology, 2016, 7, 713.	1.5	224
12	Inhibitory activity spectrum of reuterin produced by Lactobacillus reuteri against intestinal bacteria. BMC Microbiology, 2007, 7, 101.	1.3	202
13	3-Hydroxypropionaldehyde: applications and perspectives of biotechnological production. Applied Microbiology and Biotechnology, 2004, 64, 16-27.	1.7	195
14	Liposome encapsulated nisin Z: optimization, stability and release during milk fermentation. International Dairy Journal, 2003, 13, 325-336.	1.5	194
15	Comparison of the Caco-2, HT-29 and the mucus-secreting HT29-MTX intestinal cell models to investigate Salmonella adhesion and invasion. Journal of Microbiological Methods, 2013, 94, 274-279.	0.7	187
16	Technologies with free and immobilised cells for probiotic bifidobacteria production and protection. International Dairy Journal, 2005, 15, 973-988.	1.5	185
17	Gut microbial adaptation to dietary consumption of fructose, artificial sweeteners and sugar alcohols: implications for hostâ€“microbe interactions contributing to obesity. Obesity Reviews, 2012, 13, 799-809.	3.1	178
18	Antibiotic susceptibility patterns and resistance genes of starter cultures and probiotic bacteria used in food. Systematic and Applied Microbiology, 2006, 29, 145-155.	1.2	171

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19	Iron Depletion and Repletion with Ferrous Sulfate or Electrolytic Iron Modifies the Composition and Metabolic Activity of the Gut Microbiota in Rats3. Journal of Nutrition, 2012, 142, 271-277.	1.3	166
20	MICs of Mutacin B-Ny266, Nisin A, Vancomycin, and Oxacillin against Bacterial Pathogens. Antimicrobial Agents and Chemotherapy, 2000, 44, 24-29.	1.4	158
21	Carbohydrates and the human gut microbiota. Current Opinion in Clinical Nutrition and Metabolic Care, 2013, 16, 453-460.	1.3	145
22	Inhibition of Listeria innocua in Cheddar Cheese by Addition of Nisin Z in Liposomes or by In Situ Production in Mixed Culture. Applied and Environmental Microbiology, 2002, 68, 3683-3690.	1.4	139
23	Fermentation technologies for the production of probiotics with high viability and functionality. Current Opinion in Biotechnology, 2007, 18, 176-183.	3.3	138
24	The metabolic activity of gut microbiota in obese children is increased compared with normal-weight children and exhibits more exhaustive substrate utilization. Nutrition and Diabetes, 2011, 1, e12-e12.	1.5	137
25	Trophic Interactions of Infant Bifidobacteria and Eubacterium hallii during L-Fucose and Fucosyllactose Degradation. Frontiers in Microbiology, 2017, 8, 95.	1.5	131
26	Stability of the Maternal Gut Microbiota During Late Pregnancy and Early Lactation. Current Microbiology, 2014, 68, 419-427.	1.0	126
27	Understanding the prebiotic potential of different dietary fibers using an in vitro continuous adult fermentation model (PolyFermS). Scientific Reports, 2018, 8, 4318.	1.6	125
28	Production of antibacterial substances by bifidobacterial isolates from infant stool active against Listeria monocytogenes. Journal of Applied Microbiology, 2003, 95, 1058-1069.	1.4	123
29	Anti-infective properties of bacteriocins: an update. Cellular and Molecular Life Sciences, 2013, 70, 2947-2967.	2.4	123
30	Fucosyllactose and L-fucose utilization of infant Bifidobacterium longum and Bifidobacterium kashiwanohense. BMC Microbiology, 2016, 16, 248.	1.3	123
31	Prebiotic galacto-oligosaccharides mitigate the adverse effects of iron fortification on the gut microbiome: a randomised controlled study in Kenyan infants. Gut, 2017, 66, 1956-1967.	6.1	123
32	Immobilized Cell Technologies for the Dairy Industry. Critical Reviews in Biotechnology, 1994, 14, 109-134.	5.1	112
33	Mucin Cross-Feeding of Infant Bifidobacteria and Eubacterium hallii. Microbial Ecology, 2018, 75, 228-238.	1.4	112
34	Production of 3-hydroxypropionaldehyde using a two-step process with Lactobacillus reuteri. Applied Microbiology and Biotechnology, 2005, 68, 467-474.	1.7	108
35	Immobilized growing lactic acid bacteria with ?-carrageenan ? locust bean gum gel. Applied Microbiology and Biotechnology, 1988, 29, 11-18.	1.7	107
36	Antibacterial Activities of Nisin Z Encapsulated in Liposomes or Produced In Situ by Mixed Culture during Cheddar Cheese Ripening. Applied and Environmental Microbiology, 2002, 68, 5607-5619.	1.4	107

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37	Immobilization of Infant Fecal Microbiota and Utilization in an in vitro Colonic Fermentation Model. Microbial Ecology, 2004, 48, 128-138.	1.4	107
38	Low iron availability in continuousin vitrocolonic fermentations induces strong dysbiosis of the child gut microbial consortium and a decrease in main metabolites. FEMS Microbiology Ecology, 2013, 83, 161-175.	1.3	106
39	Glycerol induces reuterin production and decreases Escherichia coli population in an in vitro model of colonic fermentation with immobilized human feces. FEMS Microbiology Ecology, 2008, 63, 56-64.	1.3	103
40	Species-specific enhancement of enterohemorrhagic E. coli pathogenesis mediated by microbiome metabolites. Microbiome, 2019, 7, 43.	4.9	102
41	Comparison of the Functionality of Exopolysaccharides Produced In Situ or Added as Bioingredients on Yogurt Properties. Journal of Dairy Science, 2005, 88, 4146-4156.	1.4	100
42	Influence of growth conditions on production and activity of mesenterocin 5 by a strain of Leuconostoc mesenteroides. Applied Microbiology and Biotechnology, 1993, 39, 166.	1.7	94
43	In vivo study on the effectiveness of pediocin PA-1 and Pediococcus acidilactici UL5 at inhibiting Listeria monocytogenes. International Journal of Food Microbiology, 2009, 133, 225-233.	2.1	93
44	PTPN2 controls differentiation of CD4+ T cells and limits intestinal inflammation and intestinal dysbiosis. Mucosal Immunology, 2015, 8, 918-929.	2.7	93
45	Lactic acid bacteria diversity of African raw and fermented camel milk products reveals a highly competitive, potentially health-threatening predominant microflora. LWT - Food Science and Technology, 2012, 47, 371-379.	2.5	92
46	Effects of iron supplementation on dominant bacterial groups in the gut, faecal SCFA and gut inflammation: a randomised, placebo-controlled intervention trial in South African children. British Journal of Nutrition, 2014, 112, 547-556.	1.2	92
47	Iron Modulates Butyrate Production by a Child Gut Microbiota In Vitro. MBio, 2015, 6, e01453-15.	1.8	92
48	Genomics, evolution, and molecular epidemiology of the Streptococcus bovis / Streptococcus equinus complex (SBSEC). Infection, Genetics and Evolution, 2015, 33, 419-436.	1.0	91
49	Kinetic study of continuous whey permeate fermentation by immobilized Lactobacillus helveticus for lactic acid production. Enzyme and Microbial Technology, 1994, 16, 457-466.	1.6	90
50	Listeria fleischmannii sp. nov., isolated from cheese. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 526-532.	0.8	90
51	Acrolein contributes strongly to antimicrobial and heterocyclic amine transformation activities of reuterin. Scientific Reports, 2016, 6, 36246.	1.6	90
52	Inactivation of Adhesion and Invasion of Food-Borne Listeria monocytogenes by Bacteriocin-Producing Bifidobacterium Strains of Human Origin. Applied and Environmental Microbiology, 2006, 72, 6894-6901.	1.4	89
53	Lactobacillus helveticus growth and lactic acid production during pH-controlled batch cultures in whey permeate/yeast extract medium. Part I. multiple factor kinetic analysis. Enzyme and Microbial Technology, 2002, 30, 176-186.	1.6	87
54	Simple method of purification and sequencing of a bacteriocin produced by Pediococcus acidilactici UL5. Journal of Applied Bacteriology, 1994, 77, 682-688.	1.1	86

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55	Comparison of different methods for fortifying Cheddar cheese with vitamin D. International Dairy Journal, 2000, 10, 375-382.	1.5	86
56	GABA Production by Human Intestinal Bacteroides spp.: Prevalence, Regulation, and Role in Acid Stress Tolerance. Frontiers in Microbiology, 2021, 12, 656895.	1.5	86
57	Purification, characterization and amino acid sequencing of divergicin M35: a novel class IIa bacteriocin produced by Carnobacterium divergens M35. International Journal of Food Microbiology, 2004, 97, 123-136.	2.1	84
58	Characterization of Low-Molecular-Weight Antiyeast Metabolites Produced by a Food-Protective Lactobacillus-Propionibacterium Coculture. Journal of Food Protection, 2008, 71, 2481-2487.	0.8	84
59	Novel Polyfermentor Intestinal Model (PolyFermS) for Controlled Ecological Studies: Validation and Effect of pH. PLoS ONE, 2013, 8, e77772.	1.1	82
60	Purification and structure of mutacin B-Ny266: a new lantibiotic produced byStreptococcus mutans. FEBS Letters, 1997, 410, 275-279.	1.3	81
61	In vitro inhibition activity of nisin A, nisin Z, pediocin PA-1 and antibiotics against common intestinal bacteria. Letters in Applied Microbiology, 2007, 45, 252-257.	1.0	80
62	Effect of cryopreservation and lyophilization on viability and growth of strict anaerobic human gut microbes. Microbial Biotechnology, 2018, 11, 721-733.	2.0	80
63	Class I/Class IIa bacteriocin cross-resistance phenomenon in Listeria monocytogenes. Food Microbiology, 2007, 24, 718-727.	2.1	79
64	Recent developments in cheese cultures with protective and probiotic functionalities. Dairy Science and Technology, 2008, 88, 421-444.	2.2	79
65	Batch fermentation with entrapped growing cells ofLactobacillus casei. Applied Microbiology and Biotechnology, 1990, 32, 403-408.	1.7	77
66	Early colonization of functional groups of microbes in the infant gut. Environmental Microbiology, 2016, 18, 2246-2258.	1.8	77
67	New three-stage in vitro model for infant colonic fermentation with immobilized fecal microbiota. FEMS Microbiology Ecology, 2006, 57, 324-336.	1.3	76
68	Predictive Formulas for Yield of Cheese from Composition of Milk: A Review. Journal of Dairy Science, 1990, 73, 1365-1394.	1.4	75
69	High nisin Z production by Lactococcus lactis UL719 in whey permeate with aeration. World Journal of Microbiology and Biotechnology, 1998, 14, 887-894.	1.7	74
70	Inulin modifies the bifidobacteria population, fecal lactate concentration, and fecal pH but does not influence iron absorption in women with low iron status. American Journal of Clinical Nutrition, 2012, 96, 325-331.	2.2	74
71	Effect of medium supplementation on exopolysaccharide production by Lactobacillus rhamnosus RW-9595M in whey permeate. International Dairy Journal, 2002, 12, 419-426.	1.5	72
72	Characterization of exopolysaccharide and ropy capsular polysaccharide formation by Weissella. Food Microbiology, 2015, 46, 418-427.	2.1	71

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73	Increased stress tolerance of Bifidobacterium longum and Lactococcus lactis produced during continuous mixed-strain immobilized-cell fermentation. Journal of Applied Microbiology, 2004, 97, 527-539.	1.4	70
74	Comparison of different application strategies of divergicin M35 for inactivation of Listeria monocytogenes in cold-smoked wild salmon. Food Microbiology, 2009, 26, 783-793.	2.1	69
75	Cryoprotective Effects of Lactitol, Palatinit and PolydextroseÂ® on Cod Surimi Proteins during Frozen Storage. Journal of Food Science, 1990, 55, 356-360.	1.5	68
76	In Vitro Continuous Fermentation Model (PolyFermS) of the Swine Proximal Colon for Simultaneous Testing on the Same Gut Microbiota. PLoS ONE, 2014, 9, e94123.	1.1	67
77	Impact of Nisin Producing Culture and Liposome-encapsulated Nisin on Ripening of Lactobacillus added-Cheddar Cheese. Journal of Dairy Science, 2003, 86, 1895-1909.	1.4	66
78	A rapid turbidometric microplate bioassay for accurate quantification of lactic acid bacteria bacteriocins. International Journal of Food Microbiology, 2004, 90, 283-293.	2.1	66
79	Concurrent high production of natural folate and vitamin B12 using a co-culture process with Lactobacillus plantarum SM39 and Propionibacterium freudenreichii DF13. Process Biochemistry, 2011, 46, 1063-1070.	1.8	66
80	Identification of staphylococci and dominant lactic acid bacteria in spontaneously fermented Swiss meat products using PCRâ€“RFLP. Food Microbiology, 2012, 29, 157-166.	2.1	64
81	Effects of micronization on viability and thermotolerance of probiotic freeze-dried cultures. International Dairy Journal, 2003, 13, 455-462.	1.5	62
82	Unraveling the Hydroxypropionaldehyde (HPA) System: An Active Antimicrobial Agent against Human Pathogens. Journal of Agricultural and Food Chemistry, 2010, 58, 10315-10322.	2.4	62
83	Histamine receptor 2 is a key influence in immune responses to intestinal histamine-secreting microbes. Journal of Allergy and Clinical Immunology, 2014, 134, 744-746.e3.	1.5	62
84	African fermented dairy products â€“ Overview of predominant technologically important microorganisms focusing on African Streptococcus infantarius variants and potential future applications for enhanced food safety and security. International Journal of Food Microbiology, 2017, 250, 27-36.	2.1	62
85	Screening of a natural biodiversity of lactic and propionic acid bacteria for folate and vitamin B12 production in supplemented whey permeate. International Dairy Journal, 2010, 20, 852-857.	1.5	61
86	Comparative genome analysis of Streptococcus infantarius subsp. infantariusCJ18, an African fermented camel milk isolate with adaptations to dairy environment. BMC Genomics, 2013, 14, 200.	1.2	61
87	Consumption of galacto-oligosaccharides increases iron absorption from a micronutrient powder containing ferrous fumarate and sodium iron EDTA: a stable-isotope study in Kenyan infants. American Journal of Clinical Nutrition, 2017, 106, 1020-1031.	2.2	61
88	Production of Multiphase Water-Insoluble Microcapsules for Cell Microencapsulation Using an Emulsification/Spray-drying Technology. Journal of Food Science, 2003, 68, 2693-2700.	1.5	59
89	Prevalence of antibiotic resistance in coagulase-negative staphylococci from spontaneously fermented meat products and safety assessment for new starters. International Journal of Food Microbiology, 2012, 159, 74-83.	2.1	59
90	Design and Investigation of PolyFermS In Vitro Continuous Fermentation Models Inoculated with Immobilized Fecal Microbiota Mimicking the Elderly Colon. PLoS ONE, 2015, 10, e0142793.	1.1	59

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91	Lactate-utilizing community is associated with gut microbiota dysbiosis in colicky infants. Scientific Reports, 2017, 7, 11176.	1.6	59
92	Bifidobacterium longum ATCC 15707 cell production during free- and immobilized-cell cultures in MRS-whey permeate medium. Applied Microbiology and Biotechnology, 2002, 60, 168-173.	1.7	58
93	Iron supplementation promotes gut microbiota metabolic activity but not colitis markers in human gut microbiota-associated rats. British Journal of Nutrition, 2014, 111, 2135-2145.	1.2	58
94	High-throughput screening assays for antibacterial and antifungal activities of Lactobacillus species. Journal of Microbiological Methods, 2015, 114, 26-29.	0.7	57
95	High Iron-Sequestrating Bifidobacteria Inhibit Enteropathogen Growth and Adhesion to Intestinal Epithelial Cells In vitro. Frontiers in Microbiology, 2016, 7, 1480.	1.5	56
96	Study of the physicochemical and biological stability of pediocin PAâ€1 in the upper gastrointestinal tract conditions using a dynamic in vitro model. Journal of Applied Microbiology, 2010, 109, 54-64.	1.4	55
97	Prevalence and comparison of Streptococcus infantarius subsp. infantarius and Streptococcus gallolyticus subsp. macedonicus in raw and fermented dairy products from East and West Africa. International Journal of Food Microbiology, 2013, 167, 186-195.	2.1	55
98	Diffusion of lactose ink-carrageenan/locust bean gum gel beads with or without entrapped growing lactic acid bacteria. Biotechnology and Bioengineering, 1991, 38, 1041-1049.	1.7	54
99	The potential of immobilized cell technology to produce freeze-dried, phage-protected cultures of Lactococcus lactis. Food Research International, 1992, 25, 419-427.	2.9	54
100	Influence of Microfluidization of Milk on Cheddar Cheese Composition, Color, Texture, and Yield. Journal of Dairy Science, 1994, 77, 2870-2879.	1.4	53
101	Comparison of the activity spectra against pathogens of bacterial strains producing a mutacin or a lantibiotic. Canadian Journal of Microbiology, 2001, 47, 322-331.	0.8	53
102	Quantification by real-time PCR of Lactococcus lactis subsp. cremoris in milk fermented by a mixed culture. Applied Microbiology and Biotechnology, 2005, 66, 414-421.	1.7	52
103	Continuous Production of Mixed Lactic Starters Containing Probiotics Using Immobilized Cell Technology. Biotechnology Progress, 2008, 20, 145-150.	1.3	52
104	Cryoprotective Effects of Some Materials on Cod-Surimi Proteins during Frozen Storage. Journal of Food Science, 1990, 55, 1222-1227.	1.5	51
105	Continuous mixed strain mesophilic lactic starter production in supplemented whey permeate medium using immobilized cell technology. , 1997, 56, 502-516.		50
106	Growth and exopolysaccharide production during free and immobilized cell chemostat culture of Lactobacillus rhamnosus RW-9595M. Journal of Applied Microbiology, 2005, 98, 272-284.	1.4	50
107	Methanogen communities in stools of humans of different age and health status and co-occurrence with bacteria. FEMS Microbiology Letters, 2015, 362, fnv092.	0.7	50
108	Comparison of simple neural networks and nonlinear regression models for descriptive modeling of Lactobacillus helveticus growth in pH-controlled batch cultures. Enzyme and Microbial Technology, 2000, 26, 431-445.	1.6	49

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109	Alleviation of Intestinal Inflammation by Oral Supplementation With 2-Fucosyllactose in Mice. Frontiers in Microbiology, 2019, 10, 1385.	1.5	49
110	Initial butyrate producers during infant gut microbiota development are endospore formers. Environmental Microbiology, 2020, 22, 3909-3921.	1.8	49
111	Effect of chelatants on gellan gel rheological properties and setting temperature for immobilization of living bifidobacteria. Biotechnology Progress, 1993, 9, 291-297.	1.3	48
112	Effects of mixed starter composition on nisin Z production by Lactococcus lactis subsp. lactis biovar. diacetylactis UL 719 during production and ripening of Gouda cheese. International Journal of Food Microbiology, 2000, 59, 141-156.	2.1	48
113	The composition and metabolic activity of child gut microbiota demonstrate differential adaptation to varied nutrient loads in an in vitro model of colonic fermentation. FEMS Microbiology Ecology, 2012, 80, 608-623.	1.3	48
114	The strict anaerobic gut microbe Eubacterium hallii transforms the carcinogenic dietary heterocyclic amine 2â€aminoâ€1â€methylâ€6â€phenylimidazo[4,5â€b]pyridine (<scp>PhIP</scp>). Environmental Microbiology Reports, 2016, 8, 201-209.	1.0	48
115	Classification of a moderately oxygen-tolerant isolate from baby faeces as Bifidobacterium thermophilum. BMC Microbiology, 2007, 7, 79.	1.3	47
116	Probiotics tailored to the infant: a window of opportunity. Current Opinion in Biotechnology, 2014, 26, 141-147.	3.3	47
117	Bifidobacteria strains isolated from stools of iron deficient infants can efficiently sequester iron. BMC Microbiology, 2015, 15, 3.	1.3	47
118	Note : Genetic and biochemical characterization of nisin Z produced by Lactococcus lactis ssp. lactis biovar. diacetylactis UL 719. Journal of Applied Microbiology, 1997, 83, 133-138.	1.4	46
119	Effect of aeration and dilution rate on nisin Z production during continuous fermentation with free and immobilized Lactococcus lactis UL719 in supplemented whey permeate. International Dairy Journal, 2001, 11, 943-951.	1.5	46
120	Multiple characterizations of Listeria monocytogenes sensitive and insensitive variants to divergicin M35, a new pediocin-like bacteriocin. Journal of Applied Microbiology, 2006, 100, 29-39.	1.4	46
121	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
122	Antimicrobial susceptibility and antibiotic resistance gene transfer analysis of foodborne, clinical, and environmental Listeria spp. isolates including Listeria monocytogenes. MicrobiologyOpen, 2014, 3, 118-127.	1.2	45
123	New method for exopolysaccharide determination in culture broth using stirred ultrafiltration cells. Applied Microbiology and Biotechnology, 2001, 57, 401-406.	1.7	44
124	New in vitro colonic fermentation model for Salmonella infection in the child gut. FEMS Microbiology Ecology, 2009, 67, 198-207.	1.3	44
125	Population dynamics of two antilisterial cheese surface consortia revealed by temporal temperature gradient gel electrophoresis. BMC Microbiology, 2010, 10, 74.	1.3	44
126	Salmonella Adhesion, Invasion and Cellular Immune Responses Are Differentially Affected by Iron Concentrations in a Combined In Vitro Gut Fermentation-Cell Model. PLoS ONE, 2014, 9, e93549.	1.1	44

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127	Antibiotic Susceptibility Profile of Bifidobacteria as Affected by Oxgall, Acid, and Hydrogen Peroxide Stress. Antimicrobial Agents and Chemotherapy, 2007, 51, 169-174.	1.4	43
128	Sugar Utilization and Acid Production by Free and Entrapped Cells of Streptococcus salivarius subsp. thermophilus, Lactobacillus delbrueckii subsp. bulgaricus, and Lactococcus lactis subsp. lactis in a Whey Permeate Medium. Applied and Environmental Microbiology, 1989, 55, 185-189.	1.4	43
129	Comparison of the sensitivity of commercial strains and infant isolates of bifidobacteria to antibiotics and bacteriocins. International Dairy Journal, 2004, 14, 1041-1053.	1.5	42
130	Facultative anaerobic halophilic and alkaliphilic bacteria isolated from a natural smear ecosystem inhibit Listeria growth in early ripening stages. International Journal of Food Microbiology, 2011, 147, 26-32.	2.1	42
131	Gut microbial beta-glucuronidase and glycerol/diol dehydratase activity contribute to dietary heterocyclic amine biotransformation. BMC Microbiology, 2019, 19, 99.	1.3	42
132	Immunodot detection of nisin Z in milk and whey using enhanced chemiluminescence. Journal of Applied Microbiology, 1998, 84, 176-184.	1.4	40
133	Unexpected consequences of administering bacteriocinogenic probiotic strains for Salmonella populations, revealed by an in vitro colonic model of the child gut. Microbiology (United Kingdom), 2010, 156, 3342-3353.	0.7	40
134	Iron-containing micronutrient powders modify the effect of oral antibiotics on the infant gut microbiome and increase post-antibiotic diarrhoea risk: a controlled study in Kenya. Gut, 2019, 68, 645-653.	6.1	40
135	Batch fermentations with a mixed culture of lactic acid bacteria immobilized separately in ?-carrageenan locust bean gum gel beads. Applied Microbiology and Biotechnology, 1990, 32, 662-668.	1.7	39
136	Counterdiffusion of lactose and lactic acid in Îº-carrageenan/locust bean gum gel beads with or without entrapped lactic acid bacteria. Enzyme and Microbial Technology, 1992, 14, 715-724.	1.6	39
137	Exopolysaccharide production during batch cultures with free and immobilized Lactobacillus rhamnosus RW-9595M. Journal of Applied Microbiology, 2003, 95, 1049-1057.	1.4	39
138	Continuous lactic acid production in whey permeate/yeast extract medium with immobilized Lactobacillus helveticus in a two-stage process: Model and experiments. Enzyme and Microbial Technology, 2006, 38, 324-337.	1.6	39
139	Monitoring horizontal antibiotic resistance gene transfer in a colonic fermentation model. FEMS Microbiology Ecology, 2011, 78, 210-219.	1.3	39
140	Purification, properties and characterization of a highâ€molecularâ€mass bâ€galactosidase isoenzyme from Thermusaquaticus YTâ€. Biotechnology and Applied Biochemistry, 1997, 25, 29-41.	1.4	39
141	Protection of probiotic microorganisms by microencapsulation. Chemical Industry and Chemical Engineering Quarterly, 2007, 13, 169-174.	0.4	39
142	Lactobacillus helveticus growth and lactic acid production during pH-controlled batch cultures in whey permeate/yeast extract medium. Part II: kinetic modeling and model validation. Enzyme and Microbial Technology, 2002, 30, 187-194.	1.6	38
143	Protective effect of probiotics on Salmonella infectivity assessed with combined in vitro gut fermentation-cellular models. BMC Microbiology, 2011, 11, 264.	1.3	38
144	Synergistic effects of Bifidobacterium thermophilum RBL67 and selected prebiotics on inhibition of Salmonella colonization in the swine proximal colon PolyFermS model. Gut Pathogens, 2014, 6, 44.	1.6	38

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145	Effect of the lower ligand precursors on vitamin B12 production by food-grade Propionibacteria. LWT - Food Science and Technology, 2016, 72, 117-124.	2.5	38
146	Shear stress effects on growth and activity of Lactobacillus delbrueckii subsp. bulgaricus. Journal of Biotechnology, 1993, 29, 157-175.	1.9	37
147	The effects on vegetative cells and spores of three bacteriocins from lactic acid bacteria. Food Microbiology, 1999, 16, 105-114.	2.1	37
148	High nisin-Z production during repeated-cycle batch cultures in supplemented whey permeate using immobilized Lactococcus lactis UL719. International Dairy Journal, 2001, 11, 953-960.	1.5	37
149	Gut Microbial Glycerol Metabolism as an Endogenous Acrolein Source. MBio, 2018, 9, .	1.8	37
150	Reuterin Demonstrates Potent Antimicrobial Activity Against a Broad Panel of Human and Poultry Meat Campylobacter spp. Isolates. Microorganisms, 2020, 8, 78.	1.6	37
151	Comparative study of a new quantitative real-time PCR targeting the xylulose-5-phosphate/fructose-6-phosphate phosphoketolase bifidobacterial gene (xfp) in faecal samples with two fluorescence in situ hybridization methods. Journal of Applied Microbiology, 2010, 108, 181-193.	1.4	36
152	Quantitative determination of the spatial distribution of pure- and mixed-strain immobilized cells in gel beads by immunofluorescence. Applied Microbiology and Biotechnology, 2002, 59, 297-302.	1.7	35
153	Analysis of lactic acid bacteria communities and their seasonal variations in a spontaneously fermented dairy product (Malian fÃ¨nÃ¨) by applying a cultivation/genotype-based binary model. International Dairy Journal, 2013, 29, 28-35.	1.5	35
154	Tn6198, a novel transposon containing the trimethoprim resistance gene dfrG embedded into a Tn916 element in Listeria monocytogenes. Journal of Antimicrobial Chemotherapy, 2013, 68, 986-991.	1.3	35
155	Integrated multi-scale strategies to investigate nutritional compounds and their effect on the gut microbiota. Current Opinion in Biotechnology, 2015, 32, 149-155.	3.3	35
156	Set up of a newin vitromodel to study dietary fructans fermentation in formula-fed babies. British Journal of Nutrition, 2010, 103, 403-411.	1.2	34
157	Effect of dietary nucleosides and yeast extracts on composition and metabolic activity of infant gut microbiota in PolyFermS colonic fermentation models. FEMS Microbiology Ecology, 2017, 93, .	1.3	34
158	Cryopreservation of artificial gut microbiota produced with inÂvitro fermentation technology. Microbial Biotechnology, 2018, 11, 163-175.	2.0	34
159	Identification of new enzyme activities of several strains of Thermus species. Applied Microbiology and Biotechnology, 1995, 44, 81-87.	1.7	33
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