

Christophe Lacroix

List of Publications by Year in descending order

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Version: 2024-02-01

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	In vitro models of gut digestion across childhood: current developments, challenges and future trends. <i>Biotechnology Advances</i> , 2022, 54, 107796.	6.0	11
2	Optimized UV-Spectrophotometric Assay to Screen Bacterial Uricase Activity Using Whole Cell Suspension. <i>Frontiers in Microbiology</i> , 2022, 13, 853735.	1.5	0
3	Identification of Valerate as Carrying Capacity Modulator by Analyzing <i>Lactiplantibacillus plantarum</i> Colonization of Colonic Microbiota in vitro. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	1
4	Goals in Nutrition Science 2020-2025. <i>Frontiers in Nutrition</i> , 2021, 7, 606378.	1.6	20
5	Role of Dietary Micronutrients on Gut Microbial Dysbiosis and Modulation in Inflammatory Bowel Disease. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 1901271.	1.5	6
6	Intestinal inflammation alters mucosal carbohydrate foraging and monosaccharide incorporation into microbial glycans. <i>Cellular Microbiology</i> , 2021, 23, e13269.	1.1	10
7	Impact of manipulation of glycerol/diol dehydratase activity on intestinal microbiota ecology and metabolism. <i>Environmental Microbiology</i> , 2021, 23, 1765-1779.	1.8	10
8	GABA Production by Human Intestinal <i>Bacteroides</i> spp.: Prevalence, Regulation, and Role in Acid Stress Tolerance. <i>Frontiers in Microbiology</i> , 2021, 12, 656895.	1.5	86
9	<i>In Vitro</i> Gut Modeling as a Tool for Adaptive Evolutionary Engineering of <i>Lactiplantibacillus plantarum</i> . <i>MSystems</i> , 2021, 6, .	1.7	9
10	In vitro Colon Fermentation of Soluble Arabinoxylan Is Modified Through Milling and Extrusion. <i>Frontiers in Nutrition</i> , 2021, 8, 707763.	1.6	10
11	Bistable auto-aggregation phenotype in <i>Lactiplantibacillus plantarum</i> emerges after cultivation in in vitro colonic microbiota. <i>BMC Microbiology</i> , 2021, 21, 268.	1.3	13
12	In vitro Modeling of Chicken Cecal Microbiota Ecology and Metabolism Using the PolyFermS Platform. <i>Frontiers in Microbiology</i> , 2021, 12, 780092.	1.5	10
13	Initial butyrate producers during infant gut microbiota development are endospore formers. <i>Environmental Microbiology</i> , 2020, 22, 3909-3921.	1.8	49
14	Isolation and Comparative Genomic Analysis of Reuterin-Producing <i>Lactobacillus reuteri</i> From the Chicken Gastrointestinal Tract. <i>Frontiers in Microbiology</i> , 2020, 11, 1166.	1.5	18
15	Reuterin Demonstrates Potent Antimicrobial Activity Against a Broad Panel of Human and Poultry Meat <i>Campylobacter</i> spp. Isolates. <i>Microorganisms</i> , 2020, 8, 78.	1.6	37
16	Planktonic and Sessile Artificial Colonic Microbiota Harbor Distinct Composition and Reestablish Differently upon Frozen and Freeze-Dried Long-Term Storage. <i>MSystems</i> , 2020, 5, .	1.7	13
17	Purified exopolysaccharides from <i>Weissella confusa</i> 11GU-1 and <i>Propionibacterium freudenreichii</i> JS15 act synergistically on bread structure to prevent staling. <i>LWT - Food Science and Technology</i> , 2020, 127, 109375.	2.5	9
18	Detection of Biogenic Amines and Tyramine-Producing Bacteria in Fermented Sausages from Switzerland. <i>Journal of Food Protection</i> , 2020, 83, 1512-1519.	0.8	16

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19	Alleviation of Intestinal Inflammation by Oral Supplementation With 2-Fucosyllactose in Mice. <i>Frontiers in Microbiology</i> , 2019, 10, 1385.	1.5	49
20	Characterization of the Cultivable Microbiota in Fresh and Stored Mature Human Breast Milk. <i>Frontiers in Microbiology</i> , 2019, 10, 2666.	1.5	16
21	Loss of PTPN22 abrogates the beneficial effect of cohousing-mediated fecal microbiota transfer in murine colitis. <i>Mucosal Immunology</i> , 2019, 12, 1336-1347.	2.7	21
22	Lactate Metabolism Is Strongly Modulated by Fecal Inoculum, pH, and Retention Time in PolyFermS Continuous Colonic Fermentation Models Mimicking Young Infant Proximal Colon. <i>MSystems</i> , 2019, 4, .	1.7	24
23	Stepwise Development of an in vitro Continuous Fermentation Model for the Murine Caecal Microbiota. <i>Frontiers in Microbiology</i> , 2019, 10, 1166.	1.5	19
24	Gut microbial beta-glucuronidase and glycerol/diol dehydratase activity contribute to dietary heterocyclic amine biotransformation. <i>BMC Microbiology</i> , 2019, 19, 99.	1.3	42
25	<i>Cutibacterium avidum</i> is phylogenetically diverse with a subpopulation being adapted to the infant gut. <i>Systematic and Applied Microbiology</i> , 2019, 42, 506-516.	1.2	8
26	Species-specific enhancement of enterohemorrhagic <i>E. coli</i> pathogenesis mediated by microbiome metabolites. <i>Microbiome</i> , 2019, 7, 43.	4.9	102
27	In vitro Study of <i>Lactobacillus paracasei</i> CNCM I-1518 in Healthy and <i>Clostridioides difficile</i> Colonized Elderly Gut Microbiota. <i>Frontiers in Nutrition</i> , 2019, 6, 184.	1.6	12
28	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. <i>Gut</i> , 2019, 68, 645-653.	6.1	40
29	Colonization of <i>Cutibacterium avidum</i> during infant gut microbiota establishment. <i>FEMS Microbiology Ecology</i> , 2019, 95, .	1.3	15
30	High levels of butyrate and propionate in early life are associated with protection against atopy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2019, 74, 799-809.	2.7	327
31	Cumulative effect of yeast extract and fructooligosaccharide supplementation on composition and metabolic activity of elderly colonic microbiota in vitro. <i>Journal of Functional Foods</i> , 2019, 52, 43-53.	1.6	12
32	Protein tyrosine phosphatase non-receptor type 22 modulates colitis in a microbiota-dependent manner. <i>Journal of Clinical Investigation</i> , 2019, 129, 2527-2541.	3.9	15
33	Biotechnological approach to produce riboflavin enriched iru " using riboflavin overproducing <i>Bacillus subtilis</i> . <i>Access Microbiology</i> , 2019, 1, .	0.2	0
34	Effect of cryopreservation and lyophilization on viability and growth of strict anaerobic human gut microbes. <i>Microbial Biotechnology</i> , 2018, 11, 721-733.	2.0	80
35	Gut Microbial Glycerol Metabolism as an Endogenous Acrolein Source. <i>MBio</i> , 2018, 9, .	1.8	37
36	<i>Vagococcus teuberi</i> sp. nov., isolated from the Malian artisanal sour milk "n". <i>Systematic and Applied Microbiology</i> , 2018, 41, 65-72.	1.2	19

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37	Enterococci and pseudomonads as quality indicators in industrial production and storage of mozzarella cheese from raw cow milk. <i>International Dairy Journal</i> , 2018, 82, 28-34.	1.5	8
38	Understanding the prebiotic potential of different dietary fibers using an in vitro continuous adult fermentation model (PolyFermS). <i>Scientific Reports</i> , 2018, 8, 4318.	1.6	125
39	Mucin Cross-Feeding of Infant Bifidobacteria and <i>Eubacterium hallii</i> . <i>Microbial Ecology</i> , 2018, 75, 228-238.	1.4	112
40	Cryopreservation of artificial gut microbiota produced with <i>in vitro</i> fermentation technology. <i>Microbial Biotechnology</i> , 2018, 11, 163-175.	2.0	34
41	Investigating the association between African spontaneously fermented dairy products, faecal carriage of <i>Streptococcus infantarius</i> subsp. <i>infantarius</i> and colorectal adenocarcinoma in Kenya. <i>Acta Tropica</i> , 2018, 178, 10-18.	0.9	15
42	Decontamination of Minimally-Processed Fresh Lettuce Using Reuterin Produced by <i>Lactobacillus reuteri</i> . <i>Frontiers in Microbiology</i> , 2018, 9, 1421.	1.5	30
43	An approach to select <i>Lactobacillus</i> isolates as protective cultures for food fermentations. <i>Journal of Food Safety</i> , 2018, 38, e12483.	1.1	3
44	Tu1826 - Presence of an Autoimmunity-Associated Variant in PTPN22 Promotes Chronic Colitis in a Microbiota Dependent Manner. <i>Gastroenterology</i> , 2018, 154, S-1030.	0.6	0
45	Mucin Cross-feeding Shapes The Metabolic Environment In The Infant Gut. , 2018, , .		0
46	The extracellular proteome of two <i>Bifidobacterium</i> species reveals different adaptation strategies to low iron conditions. <i>BMC Genomics</i> , 2017, 18, 41.	1.2	20
47	African fermented dairy products – Overview of predominant technologically important microorganisms focusing on African <i>Streptococcus infantarius</i> variants and potential future applications for enhanced food safety and security. <i>International Journal of Food Microbiology</i> , 2017, 250, 27-36.	2.1	62
48	Complete Genome Sequences of <i>Lactobacillus curvatus</i> KG6, <i>L. curvatus</i> MRS6, and <i>Lactobacillus sakei</i> FAM18311, Isolated from Fermented Meat Products. <i>Genome Announcements</i> , 2017, 5, .	0.8	9
49	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. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 1020-1031.	2.2	61
50	Lactate-utilizing community is associated with gut microbiota dysbiosis in colicky infants. <i>Scientific Reports</i> , 2017, 7, 11176.	1.6	59
51	Enhancing oxidative stress resistance in <i>Bifidobacterium thermophilum</i> using a novel overexpression vector and transformation protocol. <i>Plasmid</i> , 2017, 92, 43-48.	0.4	5
52	Effect of dietary nucleosides and yeast extracts on composition and metabolic activity of infant gut microbiota in PolyFermS colonic fermentation models. <i>FEMS Microbiology Ecology</i> , 2017, 93, .	1.3	34
53	Prebiotic galacto-oligosaccharides mitigate the adverse effects of iron fortification on the gut microbiome: a randomised controlled study in Kenyan infants. <i>Gut</i> , 2017, 66, 1956-1967.	6.1	123
54	Gut Microbial Transformation of the Dietary Imidazoquinoline Mutagen MelQx Reduces Its Cytotoxic and Mutagenic Potency. <i>Toxicological Sciences</i> , 2017, 159, 266-276.	1.4	29

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55	Recent Development of Prebiotic Research—Statement from an Expert Workshop. <i>Nutrients</i> , 2017, 9, 1376.	1.7	24
56	Trophic Interactions of Infant Bifidobacteria and <i>Eubacterium hallii</i> during L-Fucose and Fucosyllactose Degradation. <i>Frontiers in Microbiology</i> , 2017, 8, 95.	1.5	131
57	The Common Gut Microbe <i>Eubacterium hallii</i> also Contributes to Intestinal Propionate Formation. <i>Frontiers in Microbiology</i> , 2016, 7, 713.	1.5	224
58	High Iron-Sequestering Bifidobacteria Inhibit Enteropathogen Growth and Adhesion to Intestinal Epithelial Cells In vitro. <i>Frontiers in Microbiology</i> , 2016, 7, 1480.	1.5	56
59	Early colonization of functional groups of microbes in the infant gut. <i>Environmental Microbiology</i> , 2016, 18, 2246-2258.	1.8	77
60	The strict anaerobic gut microbe <i>Eubacterium hallii</i> transforms the carcinogenic dietary heterocyclic amine 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (<sc>PhIP</sc>). <i>Environmental Microbiology Reports</i> , 2016, 8, 201-209.	1.0	48
61	Phylogenetic, epidemiological and functional analyses of the <i>Streptococcus bovis</i> / <i>Streptococcus equinus</i> complex through an overarching MLST scheme. <i>BMC Microbiology</i> , 2016, 16, 117.	1.3	32
62	Fucosyllactose and L-fucose utilization of infant <i>Bifidobacterium longum</i> and <i>Bifidobacterium kashiwanohense</i> . <i>BMC Microbiology</i> , 2016, 16, 248.	1.3	123
63	<i>Bifidobacterium thermophilum</i> RBL67 impacts on growth and virulence gene expression of <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar Typhimurium. <i>BMC Microbiology</i> , 2016, 16, 46.	1.3	33
64	Effect of the lower ligand precursors on vitamin B12 production by food-grade <i>Propionibacteria</i> . <i>LWT - Food Science and Technology</i> , 2016, 72, 117-124.	2.5	38
65	Acrolein contributes strongly to antimicrobial and heterocyclic amine transformation activities of reuterin. <i>Scientific Reports</i> , 2016, 6, 36246.	1.6	90
66	<i>Clostridium difficile</i> colonization and antibiotics response in PolyFermS continuous model mimicking elderly intestinal fermentation. <i>Gut Pathogens</i> , 2016, 8, 63.	1.6	13
67	Effect of <i>Bifidobacterium thermophilum</i> RBL67 and fructo-oligosaccharides on the gut microbiota in Göttingen minipigs. <i>British Journal of Nutrition</i> , 2015, 114, 746-755.	1.2	13
68	In-home fortification with 2.5% mg iron as <sc>NaFeEDTA</sc> does not reduce anaemia but increases weight gain: a randomised controlled trial in <sc>Kenyan</sc> infants. <i>Maternal and Child Nutrition</i> , 2015, 11, 151-162.	1.4	22
69	Design and Investigation of PolyFermS In Vitro Continuous Fermentation Models Inoculated with Immobilized Fecal Microbiota Mimicking the Elderly Colon. <i>PLoS ONE</i> , 2015, 10, e0142793.	1.1	59
70	Impact of human milk bacteria and oligosaccharides on neonatal gut microbiota establishment and gut health. <i>Nutrition Reviews</i> , 2015, 73, 426-437.	2.6	224
71	Integrated multi-scale strategies to investigate nutritional compounds and their effect on the gut microbiota. <i>Current Opinion in Biotechnology</i> , 2015, 32, 149-155.	3.3	35
72	<i>Bifidobacteria</i> strains isolated from stools of iron deficient infants can efficiently sequester iron. <i>BMC Microbiology</i> , 2015, 15, 3.	1.3	47

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73	Methanogen communities in stools of humans of different age and health status and co-occurrence with bacteria. <i>FEMS Microbiology Letters</i> , 2015, 362, fnv092.	0.7	50
74	Exopolysaccharides from co-cultures of <i>Weissella confusa</i> 11GU-1 and <i>Propionibacterium freudenreichii</i> JS15 act synergistically on wheat dough and bread texture. <i>International Journal of Food Microbiology</i> , 2015, 214, 91-101.	2.1	29
75	Genomics, evolution, and molecular epidemiology of the <i>Streptococcus bovis</i> / <i>Streptococcus equinus</i> complex (SBSEC). <i>Infection, Genetics and Evolution</i> , 2015, 33, 419-436.	1.0	91
76	Editorial overview: Food biotechnology: Microbial ecosystem management: strategies to adapt ecosystems to improve performance and health impact. <i>Current Opinion in Biotechnology</i> , 2015, 32, v-viii.	3.3	0
77	High-throughput screening assays for antibacterial and antifungal activities of <i>Lactobacillus</i> species. <i>Journal of Microbiological Methods</i> , 2015, 114, 26-29.	0.7	57
78	<i>Bifidobacterium pseudolongum</i> Strain PV8-2, Isolated from a Stool Sample of an Anemic Kenyan Infant. <i>Genome Announcements</i> , 2015, 3, .	0.8	9
79	Iron Modulates Butyrate Production by a Child Gut Microbiota <i>In Vitro</i> . <i>MBio</i> , 2015, 6, e01453-15.	1.8	92
80	Complete and Assembled Genome Sequence of <i>Bifidobacterium kashiwanohense</i> PV20-2, Isolated from the Feces of an Anemic Kenyan Infant. <i>Genome Announcements</i> , 2015, 3, .	0.8	10
81	PTPN2 controls differentiation of CD4+ T cells and limits intestinal inflammation and intestinal dysbiosis. <i>Mucosal Immunology</i> , 2015, 8, 918-929.	2.7	93
82	Effect of packaging materials, environmental factors and rRNA transcriptional activity of surface microflora on red-smear cheese defect development. <i>International Dairy Journal</i> , 2015, 41, 50-57.	1.5	9
83	Characterization of exopolysaccharide and ropy capsular polysaccharide formation by <i>Weissella</i> . <i>Food Microbiology</i> , 2015, 46, 418-427.	2.1	71
84	Iron fortification adversely affects the gut microbiome, increases pathogen abundance and induces intestinal inflammation in Kenyan infants. <i>Gut</i> , 2015, 64, 731-742.	6.1	477
85	In Vitro Continuous Fermentation Model (PolyFermS) of the Swine Proximal Colon for Simultaneous Testing on the Same Gut Microbiota. <i>PLoS ONE</i> , 2014, 9, e94123.	1.1	67
86	Synergistic effects of <i>Bifidobacterium thermophilum</i> RBL67 and selected prebiotics on inhibition of <i>Salmonella</i> colonization in the swine proximal colon PolyFermS model. <i>Gut Pathogens</i> , 2014, 6, 44.	1.6	38
87	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. <i>British Journal of Nutrition</i> , 2014, 112, 547-556.	1.2	92
88	Iron supplementation promotes gut microbiota metabolic activity but not colitis markers in human gut microbiota-associated rats. <i>British Journal of Nutrition</i> , 2014, 111, 2135-2145.	1.2	58
89	Sa1762 T Cell Specific Loss of PTPN2 Leads to Miss-Balanced T Helper Cell Differentiation Resulting in Aggravated Intestinal Inflammation. <i>Gastroenterology</i> , 2014, 146, S-290.	0.6	0
90	P019 T cell specific loss of PTPN2 results in aggravated colitis and pronounced intestinal dysbiosis as observed in Crohn's disease patients. <i>Journal of Crohn's and Colitis</i> , 2014, 8, S72.	0.6	0

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91	Vertical mother-to-neonate transfer of maternal gut bacteria via breastfeeding. <i>Environmental Microbiology</i> , 2014, 16, 2891-2904.	1.8	432
92	Probiotics tailored to the infant: a window of opportunity. <i>Current Opinion in Biotechnology</i> , 2014, 26, 141-147.	3.3	47
93	Stability of the Maternal Gut Microbiota During Late Pregnancy and Early Lactation. <i>Current Microbiology</i> , 2014, 68, 419-427.	1.0	126
94	Histamine receptor 2 is a key influence in immune responses to intestinal histamine-secreting microbes. <i>Journal of Allergy and Clinical Immunology</i> , 2014, 134, 744-746.e3.	1.5	62
95	Antimicrobial susceptibility and antibiotic resistance gene transfer analysis of foodborne, clinical, and environmental <i>Listeria</i> spp. isolates including <i>Listeria monocytogenes</i> . <i>MicrobiologyOpen</i> , 2014, 3, 118-127.	1.2	45
96	Salmonella Adhesion, Invasion and Cellular Immune Responses Are Differentially Affected by Iron Concentrations in a Combined In Vitro Gut Fermentation-Cell Model. <i>PLoS ONE</i> , 2014, 9, e93549.	1.1	44
97	Comparison of the Caco-2, HT-29 and the mucus-secreting HT29-MTX intestinal cell models to investigate Salmonella adhesion and invasion. <i>Journal of Microbiological Methods</i> , 2013, 94, 274-279.	0.7	187
98	Bisulfite as scavenger for enhanced biotechnological production of 3-hydroxypropionaldehyde by <i>Lactobacillus reuteri</i> . <i>Biochemical Engineering Journal</i> , 2013, 79, 239-245.	1.8	17
99	Prevalence and comparison of <i>Streptococcus infantarius</i> subsp. <i>infantarius</i> and <i>Streptococcus gallolyticus</i> subsp. <i>macedonicus</i> in raw and fermented dairy products from East and West Africa. <i>International Journal of Food Microbiology</i> , 2013, 167, 186-195.	2.1	55
100	pDB2011, a 7.6kb multidrug resistance plasmid from <i>Listeria innocua</i> replicating in Gram-positive and Gram-negative hosts. <i>Plasmid</i> , 2013, 70, 284-287.	0.4	21
101	Microbe-microbe interactions in mixed culture food fermentations. <i>Current Opinion in Biotechnology</i> , 2013, 24, 148-154.	3.3	227
102	Anti-infective properties of bacteriocins: an update. <i>Cellular and Molecular Life Sciences</i> , 2013, 70, 2947-2967.	2.4	123
103	Low iron availability in continuous <i>in vitro</i> colonic fermentations induces strong dysbiosis of the child gut microbial consortium and a decrease in main metabolites. <i>FEMS Microbiology Ecology</i> , 2013, 83, 161-175.	1.3	106
104	Characterization of the microflora of industrial Mexican cheeses produced without added chemical preservatives. <i>LWT - Food Science and Technology</i> , 2013, 53, 314-320.	2.5	15
105	Comparative genome analysis of <i>Streptococcus infantarius</i> subsp. <i>infantarius</i> CJ18, an African fermented camel milk isolate with adaptations to dairy environment. <i>BMC Genomics</i> , 2013, 14, 200.	1.2	61
106	Assessment of bacterial diversity in breast milk using culture-dependent and culture-independent approaches. <i>British Journal of Nutrition</i> , 2013, 110, 1253-1262.	1.2	296
107	Analysis of lactic acid bacteria communities and their seasonal variations in a spontaneously fermented dairy product (Malian fânâ) by applying a cultivation/genotype-based binary model. <i>International Dairy Journal</i> , 2013, 29, 28-35.	1.5	35
108	<i>Listeria fleischmannii</i> sp. nov., isolated from cheese. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 526-532.	0.8	90

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109	Complete Genome Sequence of the Probiotic <i>Bifidobacterium thermophilum</i> Strain RBL67. <i>Genome Announcements</i> , 2013, 1, .	0.8	12
110	Carbohydrates and the human gut microbiota. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2013, 16, 453-460.	1.3	145
111	Tn6198, a novel transposon containing the trimethoprim resistance gene <i>dhfrG</i> embedded into a Tn916 element in <i>Listeria monocytogenes</i> . <i>Journal of Antimicrobial Chemotherapy</i> , 2013, 68, 986-991.	1.3	35
112	Fast screening of <i>Bifidobacterium longum</i> sublethal stress conditions in a novel two-stage continuous culture strategy. <i>Beneficial Microbes</i> , 2013, 4, 167-178.	1.0	13
113	Novel Polyfermentor Intestinal Model (PolyFermS) for Controlled Ecological Studies: Validation and Effect of pH. <i>PLoS ONE</i> , 2013, 8, e77772.	1.1	82
114	Dietary nucleotides and yeast extract affect the composition and metabolic activities of the swine gut microbiota in a new in vitro fermentation model. <i>FASEB Journal</i> , 2013, 27, 867.1.	0.2	0
115	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.	1.1	45
116	Complete Genome Sequence of the African Dairy Isolate <i>Streptococcus infantarius</i> subsp. <i>infantarius</i> Strain CJ18. <i>Journal of Bacteriology</i> , 2012, 194, 2105-2106.	1.0	13
117	Inulin modifies the bifidobacteria population, fecal lactate concentration, and fecal pH but does not influence iron absorption in women with low iron status. <i>American Journal of Clinical Nutrition</i> , 2012, 96, 325-331.	2.2	74
118	Iron Depletion and Repletion with Ferrous Sulfate or Electrolytic Iron Modifies the Composition and Metabolic Activity of the Gut Microbiota in Rats. <i>Journal of Nutrition</i> , 2012, 142, 271-277.	1.3	166
119	Biotechnology for enhancing plant production and food quality: IBS 2010 part III. <i>Journal of Biotechnology</i> , 2012, 159, 249-250.	1.9	0
120	Lactic acid bacteria diversity of African raw and fermented camel milk products reveals a highly competitive, potentially health-threatening predominant microflora. <i>LWT - Food Science and Technology</i> , 2012, 47, 371-379.	2.5	92
121	Fructose impacts on gut microbiota and obesity response to H. C. Stevens. <i>Obesity Reviews</i> , 2012, 13, 1184-1185.	3.1	1
122	The composition and metabolic activity of child gut microbiota demonstrate differential adaptation to varied nutrient loads in an in vitro model of colonic fermentation. <i>FEMS Microbiology Ecology</i> , 2012, 80, 608-623.	1.3	48
123	Microbial composition of defect smear – A problem evolving during foil-prepacked storage of red-smear cheeses. <i>International Dairy Journal</i> , 2012, 27, 77-85.	1.5	19
124	Stability and Inhibitory Activity of Pediocin PA-1 Against <i>Listeria</i> sp. in Simulated Physiological Conditions of the Human Terminal Ileum. <i>Probiotics and Antimicrobial Proteins</i> , 2012, 4, 250-258.	1.9	14
125	Prevalence of antibiotic resistance in coagulase-negative staphylococci from spontaneously fermented meat products and safety assessment for new starters. <i>International Journal of Food Microbiology</i> , 2012, 159, 74-83.	2.1	59
126	Transcriptome analysis and physiology of <i>Bifidobacterium longum</i> NCC2705 cells under continuous culture conditions. <i>Beneficial Microbes</i> , 2012, 3, 261-272.	1.0	9

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127	New Insights in Gut Microbiota Establishment in Healthy Breast Fed Neonates. PLoS ONE, 2012, 7, e44595.	1.1	259
128	A novel multiplex PCR/RFLP assay for the identification of Streptococcus bovis/Streptococcus equinus complex members from dairy microbial communities based on the 16S rRNA gene. FEMS Microbiology Letters, 2012, 326, 144-150.	0.7	20
129	Identification of staphylococci and dominant lactic acid bacteria in spontaneously fermented Swiss meat products using PCR-RFLP. Food Microbiology, 2012, 29, 157-166.	2.1	64
130	Novel Streptococcus infantarius subsp. infantarius variants harboring lactose metabolism genes homologous to Streptococcus thermophilus. Food Microbiology, 2012, 31, 33-42.	2.1	30
131	Advances and perspectives in in vitro human gut fermentation modeling. Trends in Biotechnology, 2012, 30, 17-25.	4.9	274
132	Gut microbial adaptation to dietary consumption of fructose, artificial sweeteners and sugar alcohols: implications for host-microbe interactions contributing to obesity. Obesity Reviews, 2012, 13, 799-809.	3.1	178
133	Ampicillin resistance and extended spectrum β -lactamases in Enterobacteriaceae isolated from raw and spontaneously fermented camel milk. African Journal of Microbiology Research, 2012, 6, .	0.4	1
134	Detection, isolation and molecular characterisation of Shigatoxigenic O157 and non-O157 Escherichia coli in raw and fermented camel milk. African Journal of Microbiology Research, 2012, 6, .	0.4	0
135	New macrofossil evidence for early postglacial migration of jack pine (<i>Pinus banksiana</i>) in the James Bay region of northwestern Quebec. Ecoscience, 2011, 18, 273-278.	0.6	7
136	Monitoring horizontal antibiotic resistance gene transfer in a colonic fermentation model. FEMS Microbiology Ecology, 2011, 78, 210-219.	1.3	39
137	Protective effect of probiotics on Salmonella infectivity assessed with combined in vitro gut fermentation-cellular models. BMC Microbiology, 2011, 11, 264.	1.3	38
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