Valentina Taverniti

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9321051/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	A mix of chlorogenic and caffeic acid reduces C/EBPß and PPAR-γ1 levels and counteracts lipid accumulation in macrophages. European Journal of Nutrition, 2022, 61, 1003-1014.	1.8	7
2	Higher bacterial DNAemia can affect the impact of a polyphenol-rich dietary pattern on biomarkers of intestinal permeability and cardiovascular risk in older subjects. European Journal of Nutrition, 2022, 61, 1209-1220.	1.8	5
3	Combination of different probiotics and berry-derived (poly)phenols can modulate immune response in dendritic cells. Journal of Functional Foods, 2022, 94, 105121.	1.6	0
4	Effects of Dietary Fibers on Short-Chain Fatty Acids and Gut Microbiota Composition in Healthy Adults: A Systematic Review. Nutrients, 2022, 14, 2559.	1.7	31
5	Bacterial DNAemia is associated with serum zonulin levels in older subjects. Scientific Reports, 2021, 11, 11054.	1.6	14
6	Postbiotics — when simplification fails to clarify. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 825-826.	8.2	63
7	Probiotics Modulate Mouse Gut Microbiota and Influence Intestinal Immune and Serotonergic Gene Expression in a Site-Specific Fashion. Frontiers in Microbiology, 2021, 12, 706135.	1.5	18
8	Urinary TMAO Levels Are Associated with the Taxonomic Composition of the Gut Microbiota and with the Choline TMA-Lyase Gene (cutC) Harbored by Enterobacteriaceae. Nutrients, 2020, 12, 62.	1.7	37
9	Effect of oral consumption of capsules containing Lactobacillus paracasei LPC-S01 on the vaginal microbiota of healthy adult women: a randomized, placebo-controlled, double-blind crossover study. FEMS Microbiology Ecology, 2020, 96, .	1.3	16
10	Cutaneous barrier leakage and gut inflammation drive skin disease in Omenn syndrome. Journal of Allergy and Clinical Immunology, 2020, 146, 1165-1179.e11.	1.5	13
11	Impact of a Multistrain Probiotic Formulation with High Bifidobacterial Content on the Fecal Bacterial Community and Short-Chain Fatty Acid Levels of Healthy Adults. Microorganisms, 2020, 8, 492.	1.6	7
12	Surface Layer of Lactobacillus helveticus MIMLh5 Promotes Endocytosis by Dendritic Cells. Applied and Environmental Microbiology, 2019, 85, .	1.4	4
13	Effect of Cell Concentration on the Persistence in the Human Intestine of Four Probiotic Strains Administered through a Multispecies Formulation. Nutrients, 2019, 11, 285.	1.7	23
14	Mannan Enhances IL-12 Production by Increasing Bacterial Uptake and Endosomal Degradation in L. acidophilus and S. aureus Stimulated Dendritic Cells. Frontiers in Immunology, 2019, 10, 2646.	2.2	13
15	Evidence of dysbiosis in the intestinal microbial ecosystem of children and adolescents with primary hyperlipidemia and the potential role of regular hazelnut intake. FEMS Microbiology Ecology, 2018, 94, .	1.3	27
16	Effect of <i>Lactobacillus paracasei</i> CNCM lâ€1572 on symptoms, gut microbiota, short chain fatty acids, and immune activation in patients with irritable bowel syndrome: A pilot randomized clinical trial. United European Gastroenterology Journal, 2018, 6, 604-613.	1.6	77
17	Therapeutic faecal microbiota transplantation controls intestinal inflammation through IL10 secretion by immune cells. Nature Communications, 2018, 9, 5184.	5.8	190
18	Fecal Clostridiales distribution and shortâ€chain fatty acids reflect bowel habits in irritable bowel syndrome. Environmental Microbiology, 2018, 20, 3201-3213.	1.8	59

VALENTINA TAVERNITI

#	Article	IF	CITATIONS
19	Quantitative Recovery of Viable Lactobacillus paracasei CNCM I-1572 (L. casei DG®) After Gastrointestinal Passage in Healthy Adults. Frontiers in Microbiology, 2018, 9, 1720.	1.5	21
20	A Novel Rhamnose-Rich Hetero-exopolysaccharide Isolated from Lactobacillus paracasei DG Activates THP-1 Human Monocytic Cells. Applied and Environmental Microbiology, 2017, 83, .	1.4	111
21	Heme-oxygenase-1 Production by Intestinal CX3CR1+ Macrophages Helps to Resolve Inflammation and Prevents Carcinogenesis. Cancer Research, 2017, 77, 4472-4485.	0.4	32
22	In vitro assessment of the ability of probiotics, blueberry and food carbohydrates to prevent S. pyogenes adhesion on pharyngeal epithelium and modulate immune responses. Food and Function, 2017, 8, 3601-3609.	2.1	8
23	Consumption of a Bifidobacterium bifidum Strain for 4 Weeks Modulates Dominant Intestinal Bacterial Taxa and Fecal Butyrate in Healthy Adults. Applied and Environmental Microbiology, 2016, 82, 5850-5859.	1.4	50
24	Intestinal microbiota sustains inflammation and autoimmunity induced by hypomorphic <i>RAG</i> defects. Journal of Experimental Medicine, 2016, 213, 355-375.	4.2	61
25	Myeloid cell expressed proprotein convertase FURIN attenuates inflammation. Oncotarget, 2016, 7, 54392-54404.	0.8	30
26	The vaginal isolate Lactobacillus paracasei LPC-S01 (DSM 26760) is suitable for oral administration. Frontiers in Microbiology, 2015, 6, 952.	1.5	26
27	Melting curve analysis of a groEL PCR fragment for the rapid genotyping of strains belonging to the Lactobacillus casei group of species. Microbiological Research, 2015, 173, 50-58.	2.5	10
28	Modulation of Fecal Clostridiales Bacteria and Butyrate by Probiotic Intervention with Lactobacillus paracasei DG Varies among Healthy Adults. Journal of Nutrition, 2014, 144, 1787-1796.	1.3	169
29	Bifidobacterium bifidum PRL2010 Modulates the Host Innate Immune Response. Applied and Environmental Microbiology, 2014, 80, 730-740.	1.4	67
30	Isolation and molecular characterization of lactobacilli from traditional fermented Dahi produced at different altitudes in Nepal. Dairy Science and Technology, 2014, 94, 397-408.	2.2	10
31	Lactobacillus helveticus MIMLh5-Specific Antibodies for Detection of S-Layer Protein in Grana Padano Protected-Designation-of-Origin Cheese. Applied and Environmental Microbiology, 2014, 80, 694-703.	1.4	7
32	Immunomodulatory Effect of a Wild Blueberry Anthocyanin-Rich Extract in Human Caco-2 Intestinal Cells. Journal of Agricultural and Food Chemistry, 2014, 62, 8346-8351.	2.4	66
33	TgaA, a VirB1-Like Component Belonging to a Putative Type IV Secretion System of Bifidobacterium bifidum MIMBb75. Applied and Environmental Microbiology, 2014, 80, 5161-5169.	1.4	13
34	Murein Lytic Enzyme TgaA of Bifidobacterium bifidum MIMBb75 Modulates Dendritic Cell Maturation through Its Cysteine- and Histidine-Dependent Amidohydrolase/Peptidase (CHAP) Amidase Domain. Applied and Environmental Microbiology, 2014, 80, 5170-5177.	1.4	27
35	Short-term daily intake of 6 billion live probiotic cells can be insufficient in healthy adults to modulate the intestinal bifidobacteria and lactobacilli. Journal of Functional Foods, 2014, 6, 482-491.	1.6	14
36	Methodological issues in the study of intestinal microbiota in irritable bowel syndrome. World Journal of Gastroenterology, 2014, 20, 8821-36.	1.4	33

VALENTINA TAVERNITI

#	Article	IF	CITATIONS
37	Differential Modulation of Human Intestinal Bifidobacterium Populations after Consumption of a Wild Blueberry (Vaccinium angustifolium) Drink. Journal of Agricultural and Food Chemistry, 2013, 61, 8134-8140.	2.4	100
38	Role of sortase-dependent pili of <i>Bifidobacterium bifidum</i> PRL2010 in modulating bacterium–host interactions. Proceedings of the National Academy of Sciences of the United States of America, 2013, 110, 11151-11156.	3.3	217
39	Luteibacter rhizovicinus MIMR1 promotes root development in barley (Hordeum vulgare L.) under laboratory conditions. World Journal of Microbiology and Biotechnology, 2013, 29, 2025-2032.	1.7	28
40	S-Layer Protein Mediates the Stimulatory Effect of Lactobacillus helveticus MIMLh5 on Innate Immunity. Applied and Environmental Microbiology, 2013, 79, 1221-1231.	1.4	105
41	<i>In Vitro</i> Functional and Immunomodulatory Properties of the Lactobacillus helveticus MIMLh5-Streptococcus salivarius ST3 Association That Are Relevant to the Development of a Pharyngeal Probiotic Product. Applied and Environmental Microbiology, 2012, 78, 4209-4216.	1.4	30
42	Health-Promoting Properties of Lactobacillus helveticus. Frontiers in Microbiology, 2012, 3, 392.	1.5	92
48	The immunomodulatory properties of probiotic microorganisms beyond their viability (ghost) Tj ETQq1 1 0.784	4314.rgBT /	Overlock 10
44	Oral Bacteria as Potential Probiotics for the Pharyngeal Mucosa. Applied and Environmental Microbiology, 2010, 76, 3948-3958.	1.4	82
45	A Dairy Bacterium Displays <i>I n V itro</i> Probiotic Properties for the Pharyngeal Mucosa by Antagonizing Group A Streptococci and Modulating the Immune Response. Infection and Immunity, 2010, 78, 4734-4743.	1.0	34