Reynolds Paul Ross

List of Publications by Year
in descending order

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705 papers	69,440 citations	527 127 h-index	1310 224 g-index
708 all docs	708 docs citations	708 times ranked	53310 citing authors

#	Article	IF	Citations
1	Gut microbiota composition correlates with diet and health in the elderly. Nature, 2012, 488, 178-184.	13.7	2,618
2	Bacteriocins: developing innate immunity for food. Nature Reviews Microbiology, 2005, 3, 777-788.	13.6	1,884
3	Composition, variability, and temporal stability of the intestinal microbiota of the elderly. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 4586-4591.	3.3	1,418
4	Bacteriocins â€" a viable alternative to antibiotics?. Nature Reviews Microbiology, 2013, 11, 95-105.	13.6	1,312
5	Transferring the blues: Depression-associated gut microbiota induces neurobehavioural changes in the rat. Journal of Psychiatric Research, 2016, 82, 109-118.	1.5	1,130
6	Exercise and associated dietary extremes impact on gut microbial diversity. Gut, 2014, 63, 1913-1920.	6.1	987
7	Fatty acids from fish: the anti-inflammatory potential of long-chain omega-3 fatty acids. Nutrition Reviews, 2010, 68, 280-289.	2.6	898
8	Î³-Aminobutyric acid production by culturable bacteria from the human intestine. Journal of Applied Microbiology, 2012, 113, 411-417.	1.4	871
9	Composition and energy harvesting capacity of the gut microbiota: relationship to diet, obesity and time in mouse models. Gut, 2010, 59, 1635-1642.	6.1	808
10	Comparison of two next-generation sequencing technologies for resolving highly complex microbiota composition using tandem variable 16S rRNA gene regions. Nucleic Acids Research, 2010, 38, e200-e200.	6.5	808
11	The composition of the gut microbiota throughout life, with an emphasis on early life. Microbial Ecology in Health and Disease, 2015, 26, 26050.	3.8	766
12	Comparative Analysis of Pyrosequencing and a Phylogenetic Microarray for Exploring Microbial Community Structures in the Human Distal Intestine. PLoS ONE, 2009, 4, e6669.	1.1	719
13	Preservation and fermentation: past, present and future. International Journal of Food Microbiology, 2002, 79, 3-16.	2.1	675
14	The Gut Microbiota of Marine Fish. Frontiers in Microbiology, 2018, 9, 873.	1.5	613
15	Health Implications of High Dietary Omega-6 Polyunsaturated Fatty Acids. Journal of Nutrition and Metabolism, 2012, 2012, 1-16.	0.7	600
16	The complex microbiota of raw milk. FEMS Microbiology Reviews, 2013, 37, 664-698.	3.9	591
17	Marine Bioactives as Functional Food Ingredients: Potential to Reduce the Incidence of Chronic Diseases. Marine Drugs, 2011, 9, 1056-1100.	2.2	564
18	Bacteriocins: Biological tools for bio-preservation and shelf-life extension. International Dairy Journal, 2006, 16, 1058-1071.	1.5	539

#	Article	IF	Citations
19	Lantibiotics: structure, biosynthesis and mode of action. FEMS Microbiology Reviews, 2001, 25, 285-308.	3.9	528
20	Bacteriocin Production: a Probiotic Trait?. Applied and Environmental Microbiology, 2012, 78, 1-6.	1.4	505
21	Expanding the biotechnology potential of lactobacilli through comparative genomics of 213 strains and associated genera. Nature Communications, 2015, 6, 8322.	5.8	488
22	Stress Physiology of Lactic Acid Bacteria. Microbiology and Molecular Biology Reviews, 2016, 80, 837-890.	2.9	487
23	The Human Gut Virome Is Highly Diverse, Stable, and Individual Specific. Cell Host and Microbe, 2019, 26, 527-541.e5.	5.1	449
24	Thuricin CD, a posttranslationally modified bacteriocin with a narrow spectrum of activity against Clostridium difficile. Proceedings of the National Academy of Sciences of the United States of America, 2010, 107, 9352-9357.	3.3	434
25	Gut Bifidobacteria Populations in Human Health and Aging. Frontiers in Microbiology, 2016, 7, 1204.	1.5	409
26	Survival of Probiotic Lactobacilli in Acidic Environments Is Enhanced in the Presence of Metabolizable Sugars. Applied and Environmental Microbiology, 2005, 71, 3060-3067.	1.4	407
27	High-Throughput Sequencing Reveals the Incomplete, Short-Term Recovery of Infant Gut Microbiota following Parenteral Antibiotic Treatment with Ampicillin and Gentamicin. Antimicrobial Agents and Chemotherapy, 2012, 56, 5811-5820.	1.4	404
28	Evolution of gut microbiota composition from birth to 24 weeks in the INFANTMET Cohort. Microbiome, 2017, 5, 4.	4.9	390
29	Evaluation of a Cocktail of Three Bacteriophages for Biocontrol of Escherichia coli O157:H7. Applied and Environmental Microbiology, 2004, 70, 3417-3424.	1.4	388
30	The gut microbiota and its relationship to diet and obesity. Gut Microbes, 2012, 3, 186-202.	4.3	382
31	Bioactive Peptides from Muscle Sources: Meat and Fish. Nutrients, 2011, 3, 765-791.	1.7	381
32	Gut microbiota, obesity and diabetes. Postgraduate Medical Journal, 2016, 92, 286-300.	0.9	377
33	Fermented functional foods based on probiotics and their biogenic metabolites. Current Opinion in Biotechnology, 2005, 16, 198-203.	3.3	375
34	Comparative Survival Rates of Human-Derived Probiotic Lactobacillus paracasei and L. salivarius Strains during Heat Treatment and Spray Drying. Applied and Environmental Microbiology, 2000, 66, 2605-2612.	1.4	371
35	Intestinal microbiota, diet and health. British Journal of Nutrition, 2014, 111, 387-402.	1.2	371
36	Potential of bacteriocin-producing lactic acid bacteria for improvements in food safety and quality. Biochimie, 2002, 84, 593-604.	1.3	333

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37	The Î±-amylase and Î±-glucosidase inhibitory effects of Irish seaweed extracts. Food Chemistry, 2013, 141, 2170-2176.	4.2	332
38	Comparative survival of probiotic lactobacilli spray-dried in the presence of prebiotic substances. Journal of Applied Microbiology, 2004, 96, 1024-1039.	1.4	331
39	Effect of broad- and narrow-spectrum antimicrobials on Clostridium difficile and microbial diversity in a model of the distal colon. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 4639-4644.	3.3	313
40	Sequence-based analysis of the bacterial and fungal compositions of multiple kombucha (tea fungus) samples. Food Microbiology, 2014, 38, 171-178.	2.1	303
41	Whole-Virome Analysis Sheds Light on Viral Dark Matter in Inflammatory Bowel Disease. Cell Host and Microbe, 2019, 26, 764-778.e5.	5.1	287
42	Fermented beverages with health-promoting potential: Past and future perspectives. Trends in Food Science and Technology, 2014, 38, 113-124.	7.8	285
43	The Composition of Human Milk and Infant Faecal Microbiota Over the First Three Months of Life: A Pilot Study. Scientific Reports, 2017, 7, 40597.	1.6	279
44	Conjugated linoleic acid biosynthesis by human-derived Bifidobacterium species. Journal of Applied Microbiology, 2003, 94, 138-145.	1.4	270
45	Recommendations for the viability assessment of probiotics as concentrated cultures and in food matrices. International Journal of Food Microbiology, 2011, 149, 185-193.	2.1	268
46	Breast Milk, a Source of Beneficial Microbes and Associated Benefits for Infant Health. Nutrients, 2020, 12, 1039.	1.7	267
47	Improved survival of Lactobacillus paracasei NFBC 338 in spray-dried powders containing gum acacia. Journal of Applied Microbiology, 2002, 93, 1003-1011.	1.4	259
48	Programming infant gut microbiota: influence of dietary and environmental factors. Current Opinion in Biotechnology, 2010, 21, 149-156.	3.3	256
49	Anhydrobiotics: The challenges of drying probiotic cultures. Food Chemistry, 2008, 106, 1406-1416.	4.2	254
50	Phage Therapy in the Food Industry. Annual Review of Food Science and Technology, 2014, 5, 327-349.	5.1	253
51	Production of bioactive substances by intestinal bacteria as a basis for explaining probiotic mechanisms: Bacteriocins and conjugated linoleic acid. International Journal of Food Microbiology, 2012, 152, 189-205.	2.1	252
52	Overcoming the technological hurdles in the development of probiotic foods. Journal of Applied Microbiology, 2005, 98, 1410-1417.	1.4	246
53	Bacterial Neuroactive Compounds Produced by Psychobiotics. Advances in Experimental Medicine and Biology, 2014, 817, 221-239.	0.8	245
54	Î¦CrAss001 represents the most abundant bacteriophage family in the human gut and infects Bacteroides intestinalis. Nature Communications, 2018, 9, 4781.	5.8	244

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55	The Effects of Freezing on Faecal Microbiota as Determined Using MiSeq Sequencing and Culture-Based Investigations. PLoS ONE, 2015, 10, e0119355.	1.1	241
56	Gut microbes from the phylogenetically diverse genusEubacteriumand their various contributions to gut health. Gut Microbes, 2020, 12, 1802866.	4.3	238
57	Bacterial Lantibiotics: Strategies to Improve Therapeutic Potential. Current Protein and Peptide Science, 2005, 6, 61-75.	0.7	237
58	High-Throughput Sequencing for Detection of Subpopulations of Bacteria Not Previously Associated with Artisanal Cheeses. Applied and Environmental Microbiology, 2012, 78, 5717-5723.	1.4	236
59	Movers and shakers. Gut Microbes, 2013, 4, 4-16.	4.3	236
60	Divergent metabolic outcomes arising from targeted manipulation of the gut microbiota in diet-induced obesity. Gut, 2013, 62, 220-226.	6.1	235
61	Assessing the acid tolerance and the technological robustness of probiotic cultures for fortification in fruit juices. Innovative Food Science and Emerging Technologies, 2007, 8, 279-284.	2.7	234
62	Milk intelligence: Mining milk for bioactive substances associated with human health. International Dairy Journal, 2011, 21, 377-401.	1.5	233
63	Biology and Taxonomy of crAss-like Bacteriophages, the Most Abundant Virus in the Human Gut. Cell Host and Microbe, 2018, 24, 653-664.e6.	5.1	233
64	Development of bioactive food packaging materials using immobilised bacteriocins Lacticin 3147 and NisaplinÂ®. International Journal of Food Microbiology, 2000, 60, 241-249.	2.1	230
65	Spatial variation of the colonic microbiota in patients with ulcerative colitis and control volunteers. Gut, 2015, 64, 1553-1561.	6.1	226
66	Identification of a Novel Two-Peptide Lantibiotic, Lichenicidin, following Rational Genome Mining for LanM Proteins. Applied and Environmental Microbiology, 2009, 75, 5451-5460.	1.4	224
67	Precision Nutrition and the Microbiome, Part I: Current State of the Science. Nutrients, 2019, 11, 923.	1.7	220
68	Casein-Derived Antimicrobial Peptides Generated by Lactobacillus acidophilus DPC6026. Applied and Environmental Microbiology, 2006, 72, 2260-2264.	1.4	218
69	Bacteriophages Ï•MR299-2 and Ï•NH-4 Can Eliminate Pseudomonas aeruginosa in the Murine Lung and on Cystic Fibrosis Lung Airway Cells. MBio, 2012, 3, e00029-12.	1.8	218
70	Bacteriophage and their lysins for elimination of infectious bacteria. FEMS Microbiology Reviews, 2009, 33, 801-819.	3.9	213
71	Metabolic activities and probiotic potential of bifidobacteria. International Journal of Food Microbiology, 2011, 149, 88-105.	2.1	213
72	Lactic Acid Bacteria and Bifidobacteria with Potential to Design Natural Biofunctional Health-Promoting Dairy Foods. Frontiers in Microbiology, 2017, 8, 846.	1.5	211

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73	The Prevalence and Control of Bacillus and Related Spore-Forming Bacteria in the Dairy Industry. Frontiers in Microbiology, 2015, 6, 1418.	1.5	210
74	Genome Sequence of Lactobacillus helveticus , an Organism Distinguished by Selective Gene Loss and Insertion Sequence Element Expansion. Journal of Bacteriology, 2008, 190, 727-735.	1.0	208
75	The generation of nisin variants with enhanced activity against specific Gramâ€positive pathogens. Molecular Microbiology, 2008, 69, 218-230.	1.2	206
76	Molecular approaches to analysing the microbial composition of raw milk and raw milk cheese. International Journal of Food Microbiology, 2011, 150, 81-94.	2.1	205
77	The Recombinant Phage Lysin LysK Has a Broad Spectrum of Lytic Activity against Clinically Relevant Staphylococci, Including Methicillin-Resistant Staphylococcus aureus. Journal of Bacteriology, 2005, 187, 7161-7164.	1.0	204
78	Generation of restriction map of Enterococcus faecalis OG1 and investigation of growth requirements and regions encoding biosynthetic function. Journal of Bacteriology, 1993, 175, 5216-5223.	1.0	202
79	The mode of action of the lantibiotic lacticin 3147 - a complex mechanism involving specific interaction of two peptides and the cell wall precursor lipid II. Molecular Microbiology, 2006, 61, 285-296.	1.2	202
80	Potential of the Polyvalent Anti- Staphylococcus Bacteriophage K for Control of Antibiotic-Resistant Staphylococci from Hospitals. Applied and Environmental Microbiology, 2005, 71, 1836-1842.	1.4	201
81	Listeriolysin S, a Novel Peptide Haemolysin Associated with a Subset of Lineage I Listeria monocytogenes. PLoS Pathogens, 2008, 4, e1000144.	2.1	201
82	Genome of Staphylococcal Phage K: a New Lineage of Myoviridae Infecting Gram-Positive Bacteria with a Low G+C Content. Journal of Bacteriology, 2004, 186, 2862-2871.	1.0	199
83	Composition of the early intestinal microbiota. Gut Microbes, 2012, 3, 203-220.	4.3	195
84	Omega-3 polyunsaturated fatty acids critically regulate behaviour and gut microbiota development in adolescence and adulthood. Brain, Behavior, and Immunity, 2017, 59, 21-37.	2.0	195
85	A Five-Strain Probiotic Combination Reduces Pathogen Shedding and Alleviates Disease Signs in Pigs Challenged with Salmonella enterica Serovar Typhimurium. Applied and Environmental Microbiology, 2007, 73, 1858-1863.	1.4	190
86	Genus-Wide Assessment of Antibiotic Resistance in Lactobacillus spp. Applied and Environmental Microbiology, 2019, 85, .	1.4	190
87	Recombinant bacteriophage lysins as antibacterials. Bioengineered Bugs, 2010, 1, 9-16.	2.0	188
88	Improved Stress Tolerance of GroESL-Overproducing Lactococcus lactis and Probiotic Lactobacillus paracasei NFBC 338. Applied and Environmental Microbiology, 2004, 70, 5929-5936.	1.4	185
89	Review of the roles of conjugated linoleic acid in health and disease. Journal of Functional Foods, 2015, 15, 314-325.	1.6	185
90	Clostridium difficile Carriage in Elderly Subjects and Associated Changes in the Intestinal Microbiota. Journal of Clinical Microbiology, 2012, 50, 867-875.	1.8	184

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91	Intrinsic tolerance of Bifidobacterium species to heat and oxygen and survival following spray drying and storage. Journal of Applied Microbiology, 2005, 99, 493-501.	1.4	182
92	The Vexed Relationship Between Clostridium Difficile and Inflammatory Bowel Disease: An Assessment of Carriage in an Outpatient Setting Among Patients in Remission. American Journal of Gastroenterology, 2009, 104, 1162-1169.	0.2	177
93	Probiotic Cheese. International Dairy Journal, 1998, 8, 491-496.	1.5	176
94	Perinatal factors affect the gut microbiota up to four years after birth. Nature Communications, 2019, 10, 1517.	5.8	176
95	Lacticin 3147, a Broad-Spectrum Bacteriocin Which Selectively Dissipates the Membrane Potential. Applied and Environmental Microbiology, 1998, 64, 439-445.	1.4	176
96	Sugar-coated: exopolysaccharide producing lactic acid bacteria for food and human health applications. Food and Function, 2015, 6, 679-693.	2.1	175
97	Direct In Situ Viability Assessment of Bacteria in Probiotic Dairy Products Using Viability Staining in Conjunction with Confocal Scanning Laser Microscopy. Applied and Environmental Microbiology, 2001, 67, 420-425.	1.4	174
98	Potential for enriching next-generation health-promoting gut bacteria through prebiotics and other dietary components. Gut Microbes, 2020, 11, 1-20.	4.3	174
99	The Lactobacillus casei Group: History and Health Related Applications. Frontiers in Microbiology, 2018, 9, 2107.	1.5	173
100	Sequence and analysis of the 60â€ƒkb conjugative, bacteriocin-producing plasmid pMRC01 fromLactococcus lactisDPC3147. Molecular Microbiology, 1998, 29, 1029-1038.	1.2	171
101	Bacteriophages as biocontrol agents of food pathogens. Current Opinion in Biotechnology, 2011, 22, 157-163.	3.3	169
102	Sequencing-Based Analysis of the Bacterial and Fungal Composition of Kefir Grains and Milks from Multiple Sources. PLoS ONE, 2013, 8, e69371.	1.1	169
103	Impact of antibiotics on the human microbiome and consequences for host health. MicrobiologyOpen, 2022, 11, e1260.	1.2	169
104	Environmental adaptation of probiotic lactobacilli towards improvement of performance during spray drying. International Dairy Journal, 2001, 11, 801-808.	1.5	168
105	Isolation and Analysis of Bacteria with Antimicrobial Activities from the Marine Sponge Haliclona simulans Collected from Irish Waters. Marine Biotechnology, 2009, 11, 384-396.	1.1	168
106	Development and characterisation of whey protein micro-beads as potential matrices for probiotic protection. Food Hydrocolloids, 2011, 25, 1604-1617.	5.6	168
107	Antimicrobial activity of lacticin 3147 against clinical Clostridium difficile strains. Journal of Medical Microbiology, 2007, 56, 940-946.	0.7	167
108	Bioengineered Nisin A Derivatives with Enhanced Activity against Both Gram Positive and Gram Negative Pathogens. PLoS ONE, 2012, 7, e46884.	1.1	167

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109	Life Under Stress: The Probiotic Stress Response and How it may be Manipulated. Current Pharmaceutical Design, 2008, 14, 1382-1399.	0.9	166
110	Metabolic activity of the enteric microbiota influences the fatty acid composition of murine and porcine liver and adipose tissues. American Journal of Clinical Nutrition, 2009, 89, 1393-1401.	2.2	162
111	Reproducible protocols for metagenomic analysis of human faecal phageomes. Microbiome, 2018, 6, 68.	4.9	162
112	Revisiting Metchnikoff: Age-related alterations in microbiota-gut-brain axis in the mouse. Brain, Behavior, and Immunity, 2017, 65, 20-32.	2.0	158
113	Fighting biofilms with lantibiotics and other groups of bacteriocins. Npj Biofilms and Microbiomes, 2018, 4, 9.	2.9	154
114	Impact of dietary fatty acids on metabolic activity and host intestinal microbiota composition in C57BL/6J mice. British Journal of Nutrition, 2014, 111, 1905-1917.	1.2	152
115	Structural Characterization of Lacticin 3147, a Two-Peptide Lantibiotic with Synergistic Activityâ€. Biochemistry, 2004, 43, 3049-3056.	1.2	150
116	Putting microbes to work: Dairy fermentation, cell factories and bioactive peptides. Part II: Bioactive peptide functions. Biotechnology Journal, 2007, 2, 435-449.	1.8	150
117	A comparison of the activities of lacticin 3147 and nisin against drug-resistant Staphylococcus aureus and Enterococcus species. Journal of Antimicrobial Chemotherapy, 2009, 64, 546-551.	1.3	147
118	Exploiting gut bacteriophages for human health. Trends in Microbiology, 2014, 22, 399-405.	3.5	146
119	Lantibiotics produced by lactic acid bacteria: structure, function and applications. Antonie Van Leeuwenhoek, 2002, 82, 165-185.	0.7	143
120	Lantibiotic Resistance. Microbiology and Molecular Biology Reviews, 2015, 79, 171-191.	2.9	143
121	Effect of pasture versus indoor feeding systems on raw milk composition and quality over an entire lactation. Journal of Dairy Science, 2016, 99, 9424-9440.	1.4	142
122	Streptolysin S-like virulence factors: the continuing sagA. Nature Reviews Microbiology, 2011, 9, 670-681.	13.6	140
123	The Anti-Inflammatory Effect of Algae-Derived Lipid Extracts on Lipopolysaccharide (LPS)-Stimulated Human THP-1 Macrophages. Marine Drugs, 2015, 13, 5402-5424.	2.2	140
124	Bacteriocin-Antimicrobial Synergy: A Medical and Food Perspective. Frontiers in Microbiology, 2017, 8, 1205.	1.5	140
125	The ABC Transporter AnrAB Contributes to the Innate Resistance of Listeria monocytogenes to Nisin, Bacitracin, and Various Î²-Lactam Antibiotics. Antimicrobial Agents and Chemotherapy, 2010, 54, 4416-4423.	1.4	139
126	Evaluation of Cheddar Cheese as a Food Carrier for Delivery of a Probiotic Strain to the Gastrointestinal Tract. Journal of Dairy Science, 1999, 82, 1379-1387.	1.4	138

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127	Effect of Lactobacillus salivarius Bacteriocin Abp118 on the Mouse and Pig Intestinal Microbiota. PLoS ONE, 2012, 7, e31113.	1.1	136
128	Complete alanine scanning of the twoâ€component lantibiotic lacticin 3147: generating a blueprint for rational drug design. Molecular Microbiology, 2006, 62, 735-747.	1.2	135
129	The Health Promoting Properties of the Conjugated Isomers of Î±â€Linolenic Acid. Lipids, 2011, 46, 105-119.	0.7	135
130	Targeting the Microbiota to Address Diet-Induced Obesity: A Time Dependent Challenge. PLoS ONE, 2013, 8, e65790.	1.1	132
131	Genetic diversity, safety and technological characterization of lactic acid bacteria isolated from artisanal Pico cheese. Food Microbiology, 2017, 63, 178-190.	2.1	132
132	Inhibition ofListeria monocytogenesin cottage cheese manufactured with a lacticin 3147â€producing starter culture. Journal of Applied Microbiology, 1999, 86, 251-256.	1.4	130
133	Antimicrobials for food and feed; a bacteriocin perspective. Current Opinion in Biotechnology, 2020, 61, 160-167.	3.3	130
134	Gut microbiota, the pharmabiotics they produce and host health. Proceedings of the Nutrition Society, 2014, 73, 477-489.	0.4	126
135	Casein Fermentate of Lactobacillus animalis DPC6134 Contains a Range of Novel Propeptide Angiotensin-Converting Enzyme Inhibitors. Applied and Environmental Microbiology, 2007, 73, 4658-4667.	1.4	125
136	Association of Beta-Glucan Endogenous Production with Increased Stress Tolerance of Intestinal Lactobacilli. Applied and Environmental Microbiology, 2010, 76, 500-507.	1.4	125
137	Enhancing the stress responses of probiotics for a lifestyle from gut to product and back again. Microbial Cell Factories, 2011, 10, S19.	1.9	125
138	The human intestinal microbiome at extreme ages of life. Dietary intervention as a way to counteract alterations. Frontiers in Genetics, 2014, 5, 406.	1.1	124
139	Comparative genomics of lactic acid bacteria reveals a niche-specific gene set. BMC Microbiology, 2009, 9, 50.	1.3	122
140	The microbial content of raw and pasteurized cow milk as determined by molecular approaches. Journal of Dairy Science, 2013, 96, 4928-4937.	1.4	122
141	Maternal Vertical Transmission Affecting Early-life Microbiota Development. Trends in Microbiology, 2020, 28, 28-45.	3.5	121
142	Invited review: Lactobacillus helveticusâ€"A thermophilic dairy starter related to gut bacteria. Journal of Dairy Science, 2010, 93, 4435-4454.	1.4	120
143	High-throughput sequence-based analysis of the bacterial composition of kefir and an associated kefir grain. FEMS Microbiology Letters, 2011, 320, 56-62.	0.7	120
144	Bioengineering Lantibiotics for Therapeutic Success. Frontiers in Microbiology, 2015, 6, 1363.	1.5	120

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145	Phage Lysin LysK Can Be Truncated to Its CHAP Domain and Retain Lytic Activity against Live Antibiotic-Resistant Staphylococci. Applied and Environmental Microbiology, 2009, 75, 872-874.	1.4	118
146	New Developments and Applications of Bacteriocins and Peptides in Foods. Annual Review of Food Science and Technology, 2011, 2, 299-329.	5.1	118
147	A spray-dried culture for probiotic Cheddar cheese manufacture. International Dairy Journal, 2002, 12, 749-756.	1.5	117
148	Posttranslational conversion of L-serines to D-alanines is vital for optimal production and activity of the lantibiotic lacticin 3147. Proceedings of the National Academy of Sciences of the United States of America, 2005, 102, 18584-18589.	3.3	116
149	Long-term colonisation with donor bacteriophages following successful faecal microbial transplantation. Microbiome, 2018, 6, 220.	4.9	116
150	Growth of probiotic lactobacilli in the presence of oleic acid enhances subsequent survival in gastric juice. Microbiology (United Kingdom), 2007, 153, 291-299.	0.7	114
151	Comparison of the principal proteins in bovine, caprine, buffalo, equine and camel milk. Journal of Dairy Research, 2012, 79, 185-191.	0.7	114
152	Microbial Composition of Human Appendices from Patients following Appendectomy. MBio, 2013, 4, .	1.8	114
153	Extensive Post-translational Modification, Including Serine to d-Alanine Conversion, in the Two-component Lantibiotic, Lacticin 3147. Journal of Biological Chemistry, 1999, 274, 37544-37550.	1.6	113
154	Bifidobacterium psychraerophilum sp. nov. and Aeriscardovia aeriphila gen. nov., sp. nov., isolated from a porcine caecum. International Journal of Systematic and Evolutionary Microbiology, 2004, 54, 401-406.	0.8	113
155	In silico identification of bacteriocin gene clusters in the gastrointestinal tract, based on the Human Microbiome Projectâ€™s reference genome database. BMC Microbiology, 2015, 15, 183.	1.3	112
156	Expansion of known ssRNA phage genomes: From tens to over a thousand. Science Advances, 2020, 6, eaay5981.	4.7	112
157	Inhibition of bacteriophage K proliferation on Staphylococcus aureus in raw bovine milk. Letters in Applied Microbiology, 2005, 41, 274-279.	1.0	111
158	Orally Administered CLA Ameliorates DSS-Induced Colitis in Mice via Intestinal Barrier Improvement, Oxidative Stress Reduction, and Inflammatory Cytokine and Gut Microbiota Modulation. Journal of Agricultural and Food Chemistry, 2019, 67, 13282-13298.	2.4	111
159	Contrasting effects of Bifidobacterium breve NCIMB 702258 and Bifidobacterium breve DPC 6330 on the composition of murine brain fatty acids and gut microbiota. American Journal of Clinical Nutrition, 2012, 95, 1278-1287.	2.2	109
160	Molecular cloning and analysis of the gene encoding the NADH oxidase from Streptococcus faecalis 10C1. Journal of Molecular Biology, 1992, 227, 658-671.	2.0	107
161	Microbial solutions to microbial problems; lactococcal bacteriocins for the control of undesirable biota in food. Journal of Applied Microbiology, 2005, 98, 1316-1325.	1.4	107
162	Developing applications for lactococcal bacteriocins. Antonie Van Leeuwenhoek, 1999, 76, 337-346.	0.7	106

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163	Isolation and characterization of anti-Salmonella lactic acid bacteria from the porcine gastrointestinal tract. Letters in Applied Microbiology, 2004, 39, 431-438.	1.0	106
164	Sequential Actions of the Two Component Peptides of the Lantibiotic Lacticin 3147 Explain Its Antimicrobial Activity at Nanomolar Concentrations. Antimicrobial Agents and Chemotherapy, 2005, 49, 2606-2611.	1.4	106
165	Looking Beyond the Terrestrial: The Potential of Seaweed Derived Bioactives to Treat Non-Communicable Diseases. Marine Drugs, 2016, 14, 60.	2.2	106
166	Choice of assembly software has a critical impact on virome characterisation. Microbiome, 2019, 7, 12.	4.9	106
167	The individual-specific and diverse nature of the preterm infant microbiota. Archives of Disease in Childhood: Fetal and Neonatal Edition, 2013, 98, F334-F340.	1.4	105
168	Anaerobic sporeformers and their significance with respect to milk and dairy products. International Journal of Food Microbiology, 2015, 197, 77-87.	2.1	105
169	Bacteriocins: Novel Solutions to Age Old Spore-Related Problems?. Frontiers in Microbiology, 2016, 7, 461.	1.5	105
170	Viromes of one year old infants reveal the impact of birth mode on microbiome diversity. PeerJ, 2018, 6, e4694.	0.9	103
171	The RofA Binding Site in Streptococcus pyogenes Is Utilized in Multiple Transcriptional Pathways. Journal of Bacteriology, 2000, 182, 1529-1540.	1.0	102
172	Bacteriophage-resistance systems in dairy starter strains: molecular analysis to application. Antonie Van Leeuwenhoek, 2002, 82, 303-321.	0.7	101
173	Replacing fishmeal with plant protein in Atlantic salmon (Salmo salar) diets by supplementation with fish protein hydrolysate. Scientific Reports, 2020, 10, 4194.	1.6	101
174	Increasing Starter Cell Lysis in Cheddar Cheese Using a Bacteriocin-Producing Adjunct. Journal of Dairy Science, 1997, 80, 1-10.	1.4	100
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