

Health benefits of fermented foods: microbiota and bey

Current Opinion in Biotechnology

44, 94-102

DOI: [10.1016/j.copbio.2016.11.010](https://doi.org/10.1016/j.copbio.2016.11.010)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Foodomics: A novel approach for food microbiology. TrAC - Trends in Analytical Chemistry, 2017, 96, 14-21.	5.8	41
2	Proteomes of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> LBB.B5 Incubated in Milk at Optimal and Low Temperatures. MSystems, 2017, 2, .	1.7	8
3	Specific Signatures of the Gut Microbiota and Increased Levels of Butyrate in Children Treated with Fermented Cow's Milk Containing Heat-Killed <i>Lactobacillus paracasei</i> CBA L74. Applied and Environmental Microbiology, 2017, 83, .	1.4	92
4	Safety and risk assessment for the human superorganism. Human and Ecological Risk Assessment (HERA), 2017, 23, 1819-1829.	1.7	6
5	Gaskins et al. study reports on a new opportunity for breast cancer prevention. American Journal of Clinical Nutrition, 2017, 106, 706-707.	2.2	0
6	Reply to TMS Wolever. American Journal of Clinical Nutrition, 2017, 106, 705-706.	2.2	2
7	A preliminary examination of gut microbiota, sleep, and cognitive flexibility in healthy older adults. Sleep Medicine, 2017, 38, 104-107.	0.8	116
8	Should Research on the Nutritional Potential and Health Benefits of Fermented Cereals Focus More on the General Health Status of Populations in Developing Countries?. Microorganisms, 2017, 5, 40.	1.6	16
9	In Situ β -Glucan Fortification of Cereal-Based Matrices by <i>Pediococcus parvulus</i> 2.6: Technological Aspects and Prebiotic Potential. International Journal of Molecular Sciences, 2017, 18, 1588.	1.8	31
10	Secretome of Intestinal Bacilli: A Natural Guard against Pathologies. Frontiers in Microbiology, 2017, 8, 1666.	1.5	96
11	Spontaneous Food Fermentations and Potential Risks for Human Health. Fermentation, 2017, 3, 49.	1.4	130
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13	Lactic Acid Bacteria and Yeasts as Starter Cultures for Fermented Foods and Their Role in Commercialization of Fermented Foods. , 2018, , 25-52.		18
14	Carrot Juice Fermentations as Man-Made Microbial Ecosystems Dominated by Lactic Acid Bacteria. Applied and Environmental Microbiology, 2018, 84, .	1.4	62
15	Anti-inflammatory effect of multistrain probiotic formulation (<i>L. rhamnosus</i> , <i>B. lactis</i> , and <i>B. longum</i>) Tj ETQq0 0 0 rgBT /Overlo	1.1	74
16	The benefits of soluble non-bacterial fraction of kefir on blood pressure and cardiac hypertrophy in hypertensive rats are mediated by an increase in baroreflex sensitivity and decrease in angiotensin-converting enzyme activity. Nutrition, 2018, 51-52, 66-72.	1.1	34
17	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. International Journal of Food Microbiology, 2018, 274, 67-70.	2.1	23
18	β -Galactosidase activity and oligosaccharides reduction pattern of indigenous lactobacilli during fermentation of soy milk. Food Bioscience, 2018, 22, 32-37.	2.0	32

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19	A patient-specific approach to develop an exclusion diet to manage food allergy in infants and children. <i>Clinical and Experimental Allergy</i> , 2018, 48, 121-137.	1.4	43
20	A mixture of <i>Lactobacillus</i> species isolated from traditional fermented foods promote recovery from antibiotic-induced intestinal disruption in mice. <i>Journal of Applied Microbiology</i> , 2018, 124, 842-854.	1.4	45
21	Development of dried probiotic apple cubes incorporated with <i>Lactobacillus casei</i> NRRL B-442. <i>Journal of Functional Foods</i> , 2018, 41, 48-54.	1.6	27
22	Antimicrobial effects of <i>Zataria multiflora</i> essential oil and <i>Lactobacillus acidophilus</i> on <i>Escherichia coli</i> O157 stability in the Iranian probiotic white-brined cheese. <i>Journal of Food Safety</i> , 2018, 38, e12476.	1.1	18
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24	<i>Lactobacillus plantarum</i> alleviate aflatoxins (B ₁ and M ₁) induced disturbances in the intestinal genes expression and DNA fragmentation in mice. <i>Toxicon</i> , 2018, 146, 13-23.	0.8	21
25	Development of Functional Dairy Foods. <i>Reference Series in Phytochemistry</i> , 2018, , 1-19.	0.2	4
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27	Selection and use of indigenous mixed starter cultures for mustard leaves fermentation and the improvement of cuocai characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1773-1786.	1.7	6
28	Intestinal <i>Lactobacillus</i> in health and disease, a driver or just along for the ride?. <i>Current Opinion in Biotechnology</i> , 2018, 49, 140-147.	3.3	251
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35	Shared mechanisms among probiotic taxa: implications for general probiotic claims. <i>Current Opinion in Biotechnology</i> , 2018, 49, 207-216.	3.3	165
36	Assessment of dominant bacterial strains isolated from Ntoba mbodi, an indigenous African alkaline-fermented food, and their potential enzyme activities. <i>African Journal of Microbiology Research</i> , 2018, 12, 779-787.	0.4	2

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38	Introduction to the Fifth Global Summit on the Health Effects of Yogurt. Nutrition Reviews, 2018, 76, 1-3.	2.6	24
39	Occurrence and Dynamism of Lactic Acid Bacteria in Distinct Ecological Niches: A Multifaceted Functional Health Perspective. Frontiers in Microbiology, 2018, 9, 2899.	1.5	112
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52	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. Fermentation, 2018, 4, 90.	1.4	56
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121	Prebiotics from Seaweeds: An Ocean of Opportunity?. <i>Marine Drugs</i> , 2019, 17, 327.	2.2	77
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