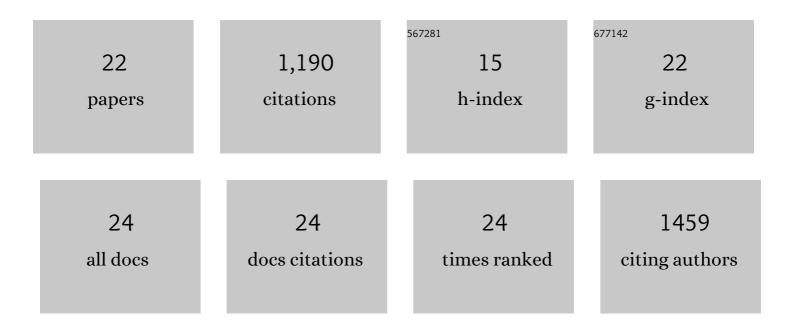
Jonathan A Lane

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Human milk oligosaccharide-sharing by a consortium of infant derived Bifidobacterium species. Scientific Reports, 2022, 12, 4143.	3.3	20
2	Xiang Study: an association of breastmilk composition with maternal body mass index and infant growth during the first 3 month of life. Nutrition Research and Practice, 2021, 15, 367.	1.9	3
3	Comparative Structural and Compositional Analyses of Cow, Buffalo, Goat and Sheep Cream. Foods, 2021, 10, 2643.	4.3	8
4	The protective effects of human milk components, 2′-fucosyllactose and osteopontin, against 2,4-dinitrochlorobenzene-induced atopic dermatitis in mice. Journal of Functional Foods, 2021, 87, 104806.	3.4	2
5	2′-fucosyllactose inhibits imiquimod-induced psoriasis in mice by regulating Th17 cell response via the STAT3 signaling pathway. International Immunopharmacology, 2020, 85, 106659.	3.8	15
6	From lab bench to formulated ingredient: Characterization, production, and commercialization of human milk oligosaccharides. Journal of Functional Foods, 2020, 72, 104052.	3.4	44
7	Human milk oligosaccharides: Shaping the infant gut microbiota and supporting health. Journal of Functional Foods, 2020, 72, 104074.	3.4	159
8	Precision Nutrition and the Microbiome Part II: Potential Opportunities and Pathways to Commercialisation. Nutrients, 2019, 11, 1468.	4.1	50
9	Oligosaccharides Isolated from MGOâ,,¢ Manuka Honey Inhibit the Adhesion of Pseudomonas aeruginosa, Escherichia Coli O157:H7 and Staphylococcus Aureus to Human HT-29 cells. Foods, 2019, 8, 446.	4.3	11
10	Bovine colostrum-driven modulation of intestinal epithelial cells for increased commensal colonisation. Applied Microbiology and Biotechnology, 2019, 103, 2745-2758.	3.6	20
11	Precision Nutrition and the Microbiome, Part I: Current State of the Science. Nutrients, 2019, 11, 923.	4.1	220
12	The Role of Oligosaccharides in Host-Microbial Interactions for Human Health. Journal of Clinical Gastroenterology, 2016, 50, S131-S132.	2.2	4
13	Temporal alterations in the bovine buttermilk glycome from parturition to milk maturation. Food Chemistry, 2016, 211, 329-338.	8.2	5
14	Defatted bovine milk fat globule membrane inhibits association of enterohaemorrhagic Escherichia coli O157:H7 with human HT-29Âcells. International Dairy Journal, 2016, 59, 36-43.	3.0	23
15	A comparative study of free oligosaccharides in the milk of domestic animals. British Journal of Nutrition, 2014, 111, 1313-1328.	2.3	195
16	In Vitro Assessment of Marine Bacillus for Use as Livestock Probiotics. Marine Drugs, 2014, 12, 2422-2445.	4.6	40
17	Transcriptional response of HT-29 intestinal epithelial cells to human and bovine milk oligosaccharides. British Journal of Nutrition, 2013, 110, 2127-2137.	2.3	53
18	Methodologies for screening of bacteria–carbohydrate interactions: Anti-adhesive milk oligosaccharides as a case study. Journal of Microbiological Methods, 2012, 90, 53-59.	1.6	24

JONATHAN A LANE

#	Article	IF	CITATIONS
19	Anti-infective bovine colostrum oligosaccharides: Campylobacter jejuni as a case study. International Journal of Food Microbiology, 2012, 157, 182-188.	4.7	53
20	Development of biosensor-based assays to identify anti-infective oligosaccharides. Analytical Biochemistry, 2011, 410, 200-205.	2.4	15
21	Method for milk oligosaccharide profiling by 2-aminobenzamide labeling and hydrophilic interaction chromatography. Glycobiology, 2011, 21, 1317-1330.	2.5	128
22	The food glycome: A source of protection against pathogen colonization in the gastrointestinal tract. International Journal of Food Microbiology, 2010, 142, 1-13.	4.7	88