Yolanda Sanz

List of Publications by Year
in descending order

220	17,590	9264 74	17105 122
papers	citations	h-index	g-index

226	226	226	18442
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Calling for a systems approach in microbiome research and innovation. Current Opinion in Biotechnology, 2022, 73, 171-178.	6.6	18
2	The Allium Derivate Propyl Propane Thiosulfinate Exerts Anti-Obesogenic Effects in a Murine Model of Diet-Induced Obesity. Nutrients, 2022, 14, 440.	4.1	4
3	Gut bless you: The microbiota-gut-brain axis in irritable bowel syndrome. World Journal of Gastroenterology, 2022, 28, 412-431.	3.3	37
4	Tiny contributors to severe obesity inside the gut. Gut, 2022, 71, 2376-2378.	12.1	2
5	Prevalence, Abundance, and Virulence of Adherent-Invasive Escherichia coli in Ulcerative Colitis, Colorectal Cancer, and Coeliac Disease. Frontiers in Immunology, 2022, 13, 748839.	4.8	12
6	Species- and strain-level assessment using <i>rrn</i> long-amplicons suggests donorâ€™s influence on gut microbial transference via fecal transplants in metabolic syndrome subjects. Gut Microbes, 2022, 14, .	9.8	8
7	<i>Bacteroides uniformis</i> combined with fiber amplifies metabolic and immune benefits in obese mice. Gut Microbes, 2021, 13, 1-20.	9.8	81
8	Sex, Food, and the Gut Microbiota: Disparate Response to Caloric Restriction Diet with Fiber Supplementation in Women and Men. Molecular Nutrition and Food Research, 2021, 65, e2000996.	3.3	27
9	The gut microbiota as a versatile immunomodulator in obesity and associated metabolic disorders. Best Practice and Research in Clinical Endocrinology and Metabolism, 2021, 35, 101542.	4.7	21
10	The Microbiota and the Gutâ€“Brain Axis in Controlling Food Intake and Energy Homeostasis. International Journal of Molecular Sciences, 2021, 22, 5830.	4.1	37
11	Bacteroides uniformis CECT 7771 alleviates inflammation within the gut-adipose tissue axis involving TLR5 signaling in obese mice. Scientific Reports, 2021, 11, 11788.	3.3	33
12	<i>Holdemanella biformis</i> improves glucose tolerance and regulates GLPâ€1 signaling in obese mice. FASEB Journal, 2021, 35, e21734.	0.5	18
13	Bacteroides uniformis CECT 7771 Modulates the Brain Reward Response to Reduce Binge Eating and Anxiety-Like Behavior in Rat. Molecular Neurobiology, 2021, 58, 4959-4979.	4.0	20
14	Computational strategies for the discovery of biological functions of health foods, nutraceuticals and cosmeceuticals: a review. Molecular Diversity, 2021, 25, 1425-1438.	3.9	7
15	Microbiota intestinal y salud. GastroenterologÃa Y HepatologÃa, 2021, 44, 519-535.	0.5	21
16	Gut microbes and health. GastroenterologÃa Y HepatologÃa (English Edition), 2021, 44, 519-535.	0.1	8
17	Complete Genome Sequence of Phascolarctobacterium faecium G 104, Isolated from the Stools of a Healthy Lean Donor. Microbiology Resource Announcements, 2021, 10, .	0.6	5
18	Gut microbiota in the etiopathogenesis of celiac disease. , 2021, , 45-64.		1

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19	Nutritional interest of dietary fiber and prebiotics in obesity: Lessons from the MyNewGut consortium. Clinical Nutrition, 2020, 39, 414-424.	5.0	77
20	Arabinoxylan oligosaccharides and polyunsaturated fatty acid effects on gut microbiota and metabolic markers in overweight individuals with signs of metabolic syndrome: A randomized cross-over trial. Clinical Nutrition, 2020, 39, 67-79.	5.0	68
21	Infusion of donor feces affects the gutâ€"brain axis in humans with metabolic syndrome. Molecular Metabolism, 2020, 42, 101076.	6.5	50
22	Bifidobacterium pseudocatenulatum CECT 7765 reverses the adverse effects of diet-induced obesity through the gut-bone axis. Bone, 2020, 141, 115580.	2.9	28
23	Editorial: Exploring the need to include microbiomes into EFSA's scientific assessments. EFSA Journal, 2020, 18, e18061.	1.8	17
24	Microbial enterotypes beyond genus level: <i>Bacteroides</i> species as a predictive biomarker for weight change upon controlled intervention with arabinoxylan oligosaccharides in overweight subjects. Gut Microbes, 2020, 12, 1847627.	9.8	28
25	Breast-Milk Microbiota Linked to Celiac Disease Development in Children: A Pilot Study From the PreventCD Cohort. Frontiers in Microbiology, 2020, 11, 1335.	3.5	24
26	Safety Assessment of Bacteroides Uniformis CECT 7771, a Symbiont of the Gut Microbiota in Infants. Nutrients, 2020, 12, 551.	4.1	27
27	Depletion of <i>Blautia</i> Species in the Microbiota of Obese Children Relates to Intestinal Inflammation and Metabolic Phenotype Worsening. MSystems, 2020, 5, .	3.8	185
28	Improved hemodynamic and liver function in portal hypertensive cirrhotic rats after administration of B. pseudocatenulatum CECT 7765. European Journal of Nutrition, 2019, 58, 1647-1658.	3.9	13
29	Cactus pear (<i>Opuntia ficus-indica</i>) juice fermented with autochthonous <i>Lactobacillus plantarum</i> S-811. Food and Function, 2019, 10, 1085-1097.	4.6	53
30	A Multi-omics Approach to Unraveling the Microbiome-Mediated Effects of Arabinoxylan Oligosaccharides in Overweight Humans. MSystems, 2019, 4, .	3.8	61
31	Safety of heatâ€killed Mycobacterium setense manresensis as a novel food pursuant to Regulation (EU) 2015/2283. EFSA Journal, 2019, 17, e05824.	1.8	4
32	Dietary fat, the gut microbiota, and metabolic health â€" A systematic review conducted within the MyNewGut project. Clinical Nutrition, 2019, 38, 2504-2520.	5.0	175
33	Feeding melancholic microbes: MyNewGut recommendations on diet and mood. Clinical Nutrition, 2019, 38, 1995-2001.	5.0	58
34	High-protein diets for weight management: Interactions with the intestinal microbiota and consequences for gut health. A position paper by the my new gut study group. Clinical Nutrition, 2019, 38, 1012-1022.	5.0	82
35	Grape seed proanthocyanidins influence gut microbiota and enteroendocrine secretions in female rats. Food and Function, 2018, 9, 1672-1682.	4.6	87
36	Increased prevalence of pathogenic bacteria in the gut microbiota of infants at risk of developing celiac disease: The PROFICEL study. Gut Microbes, 2018, 9, 1-8.	9.8	58

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37	The impact of human activities and lifestyles on the interlinked microbiota and health of humans and of ecosystems. Science of the Total Environment, 2018, 627, 1018-1038.	8.0	244
38	Microbiota in obesity: interactions with enteroendocrine, immune and central nervous systems. Obesity Reviews, 2018, 19, 435-451.	6.5	77
39	Gut microbiota trajectory in early life may predict development of celiac disease. Microbiome, 2018, 6, 36.	11.1	107
40	Plant sterols and human gut microbiota relationship: An in vitro colonic fermentation study. Journal of Functional Foods, 2018, 44, 322-329.	3.4	27
41	Bifidobacterium pseudocatenulatum CECT 7765 Ameliorates Neuroendocrine Alterations Associated with an Exaggerated Stress Response and Anhedonia in Obese Mice. Molecular Neurobiology, 2018, 55, 5337-5352.	4.0	61
42	Drugâ€related deaths in hospital inpatients: A retrospective cohort study. British Journal of Clinical Pharmacology, 2018, 84, 542-552.	2.4	48
43	Pre-obese childrenâ€™s dysbiotic gut microbiome and unhealthy diets may predict the development of obesity. Communications Biology, 2018, 1, 222.	4.4	65
44	Bifidobacterium pseudocatenulatum CECT 7765 supplementation improves inflammatory status in insulin-resistant obese children. European Journal of Nutrition, 2018, 58, 2789-2800.	3.9	35
45	Interplay Between the Gut-Brain Axis, Obesity and Cognitive Function. Frontiers in Neuroscience, 2018, 12, 155.	2.8	185
46	Unpurified Gelidium-extracted carbohydrate-rich fractions improve probiotic protection during storage. LWT - Food Science and Technology, 2018, 96, 694-703.	5.2	19
47	Towards microbiome-informed dietary recommendations for promoting metabolic and mental health: Opinion papers of the MyNewGut project. Clinical Nutrition, 2018, 37, 2191-2197.	5.0	29
48	The Potential Role of the Dipeptidyl Peptidase-4-Like Activity From the Gut Microbiota on the Host Health. Frontiers in Microbiology, 2018, 9, 1900.	3.5	47
49	The Role of the Microbial Metabolites Including Tryptophan Catabolites and Short Chain Fatty Acids in the Pathophysiology of Immune-Inflammatory and Neuroimmune Disease. Molecular Neurobiology, 2017, 54, 4432-4451.	4.0	191
50	Gut microbiota, diet, and obesityâ€related disordersâ€"The good, the bad, and the future challenges. Molecular Nutrition and Food Research, 2017, 61, 1600252.	3.3	143
51	Bifidobacterium CECT 7765 modulates early stress-induced immune, neuroendocrine and behavioral alterations in mice. Brain, Behavior, and Immunity, 2017, 65, 43-56.	4.1	124
52	Multi-locus and long amplicon sequencing approach to study microbial diversity at species level using the MinIONâ„¢ portable nanopore sequencer. GigaScience, 2017, 6, 1-12.	6.4	83
53	Gut microbiota and attention deficit hyperactivity disorder: new perspectives for a challenging condition. European Child and Adolescent Psychiatry, 2017, 26, 1081-1092.	4.7	108
54	Quantity and source of dietary protein influence metabolite production by gut microbiota and rectal mucosa gene expression: a randomized, parallel, double-blind trial in overweight humans. American Journal of Clinical Nutrition, 2017, 106, 1005-1019.	4.7	168

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55	Innovation in microbiome-based strategies for promoting metabolic health. Current Opinion in Clinical Nutrition and Metabolic Care, 2017, 20, 484-491.	2.5	32
56	Immune-modulating effects in mouse dendritic cells of lactobacilli and bifidobacteria isolated from individuals following omnivorous, vegetarian and vegan diets. Cytokine, 2017, 97, 141-148.	3.2	17
57	The Glycolytic Versatility of Bacteroides uniformis CECT 7771 and Its Genome Response to Oligo and Polysaccharides. Frontiers in Cellular and Infection Microbiology, 2017, 7, 383.	3.9	47
58	From Bacterial Genomics to Human Health. , 2017, , 159-172.		0
59	<i>Bifidobacterium pseudocatenulatum</i> CECT 7765 supplementation restores altered vascular function in an experimental model of obese mice. International Journal of Medical Sciences, 2017, 14, 444-451.	2.5	14
60	Influence of gut microbiota on neuropsychiatric disorders. World Journal of Gastroenterology, 2017, 23, 5486.	3.3	286
61	Pilot, double-blind, randomized, placebo-controlled clinical trial of the supplement food Nyaditum resaeÂ® in adults with or without latent TB infection: Safety and immunogenicity. PLoS ONE, 2017, 12, e0171294.	2.5	14
62	Genome Structure of the Symbiont Bifidobacterium pseudocatenulatum CECT 7765 and Gene Expression Profiling in Response to Lactulose-Derived Oligosaccharides. Frontiers in Microbiology, 2016, 7, 624.	3.5	12
63	Safety Assessment of Bacteroides uniformis CECT 7771 Isolated from Stools of Healthy Breast-Fed Infants. PLoS ONE, 2016, 11, e0145503.	2.5	39
64	Infant feeding and risk of developing celiac disease: a systematic review. BMJ Open, 2016, 6, e009163.	1.9	50
65	Impact of dietary fiber and fat on gut microbiota re-modeling and metabolic health. Trends in Food Science and Technology, 2016, 57, 201-212.	15.1	48
66	Gut microbiota role in dietary protein metabolism and health-related outcomes: The two sides of the coin. Trends in Food Science and Technology, 2016, 57, 213-232.	15.1	237
67	Gut Microbiota and Risk of Developing Celiac Disease. Journal of Clinical Gastroenterology, 2016, 50, S148-S152.	2.2	22
68	Species-level resolution of 16S rRNA gene amplicons sequenced through the MinIONâ„¢ portable nanopore sequencer. GigaScience, 2016, 5, 4.	6.4	176
69	Bifidobacterium pseudocatenulatum CECT7765 promotes a TLR2-dependent anti-inflammatory response in intestinal lymphocytes from mice with cirrhosis. European Journal of Nutrition, 2016, 55, 197-206.	3.9	23
70	Bifidobacterium pseudocatenulatum CECT7765 induces an M2 anti-inflammatory transition in macrophages from patients with cirrhosis. Journal of Hepatology, 2016, 64, 135-145.	3.7	31
71	The Role of Microbiota and Intestinal Permeability in the Pathophysiology of Autoimmune and Neuroimmune Processes with an Emphasis on Inflammatory Bowel Disease Type 1 Diabetes and Chronic Fatigue Syndrome. Current Pharmaceutical Design, 2016, 22, 6058-6075.	1.9	47
72	Intestinal Dysbiosis, Gut Hyperpermeability and Bacterial Translocation: Missing Links Between Depression, Obesity and Type 2 Diabetes. Current Pharmaceutical Design, 2016, 22, 6087-6106.	1.9	77

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73	Microbiome and Gluten. Annals of Nutrition and Metabolism, 2015, 67, 27-42.	1.9	43
74	Intestinal Microbiota and Celiac Disease: Cause, Consequence or Co-Evolution?. Nutrients, 2015, 7, 6900-6923.	4.1	151
75	Bifidobacterium pseudocatenulatum CECT 7765 Reduces Obesity-Associated Inflammation by Restoring the Lymphocyte-Macrophage Balance and Gut Microbiota Structure in High-Fat Diet-Fed Mice. PLoS ONE, 2015, 10, e0126976.	2.5	179
76	Microbiota and host determinants of behavioural phenotype in maternally separated mice. Nature Communications, 2015, 6, 7735.	12.8	372
77	Intestinal Microbiota Modulates Gluten-Induced Immunopathology in Humanized Mice. American Journal of Pathology, 2015, 185, 2969-2982.	3.8	106
78	Human milk composition differs in healthy mothers and mothers with celiac disease. European Journal of Nutrition, 2015, 54, 119-128.	3.9	101
79	The HLA-DQ2 genotype selects for early intestinal microbiota composition in infants at high risk of developing coeliac disease. Gut, 2015, 64, 406-417.	12.1	254
80	Understanding the role of gut microbiome in metabolic disease risk. Pediatric Research, 2015, 77, 236-244.	2.3	123
81	Intestinal Microbiota and Celiac Disease. , 2015, , 193-221.		0
82	Microbiota, Inflammation and Obesity. Advances in Experimental Medicine and Biology, 2014, 817, 291-317.	1.6	104
83	Double-blind, randomised, placebo-controlled intervention trial to evaluate the effects of <i>Bifidobacterium longum</i> CECT 7347 in children with newly diagnosed coeliac disease. British Journal of Nutrition, 2014, 112, 30-40.	2.3	121
84	Role of Gut Microbes in Celiac Disease Risk and Pathogenesis. Clinical Gastroenterology, 2014, , 81-94.	0.0	0
85	Protective effect of <i>Bifidobacterium pseudocatenulatum </i><scp>CECT</scp>7765 against induced bacterial antigen translocation in experimental cirrhosis. Liver International, 2014, 34, 850-858.	3.9	41
86	Hepatic molecular responses to Bifidobacterium pseudocatenulatum CECT 7765 in a mouse model ofÂdiet-induced obesity. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 57-64.	2.6	31
87	Impaired responses to gliadin and gut microbes of immune cells from mice with altered stress-related behavior and premature immune senescence. Journal of Neuroimmunology, 2014, 276, 47-57.	2.3	3
88	High-protein diet modifies colonic microbiota and luminal environment but not colonocyte metabolism in the rat model: the increased luminal bulk connection. American Journal of Physiology - Renal Physiology, 2014, 307, G459-G470.	3.4	82
89	Antibiotic exposure in pregnancy and risk of coeliac disease in offspring: a cohort study. BMC Gastroenterology, 2014, 14, 75.	2.0	33
90	Role of interleukin 10 in norfloxacin prevention of luminal free endotoxin translocation in mice with cirrhosis. Journal of Hepatology, 2014, 61, 799-808.	3.7	15

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91	Gut microbiota-related complications in cirrhosis. World Journal of Gastroenterology, 2014, 20, 15624.	3.3	46
92	Intestinal Microbiota and Celiac Disease. , 2014, , 477-494.		1
93	Influence of breastfeeding versus formula feeding on lymphocyte subsets in infants at risk of coeliac disease: the PROFICEL study. European Journal of Nutrition, 2013, 52, 637-646.	3.9	16
94	Duodenal-Mucosal Bacteria Associated with Celiac Disease in Children. Applied and Environmental Microbiology, 2013, 79, 5472-5479.	3.1	141
95	Understanding the role of gut microbes and probiotics in obesity: How far are we?. Pharmacological Research, 2013, 69, 144-155.	7.1	81
96	<i>Bifidobacterium</i>CECT 7765 improves metabolic and immunological alterations associated with obesity in high-fat diet-fed mice. Obesity, 2013, 21, 2310-2321.	3.0	170
97	Re-print of â€œIntestinal luminal nitrogen metabolism: Role of the gut microbiota and consequences for the hostâ€ Pharmacological Research, 2013, 69, 114-126.	7.1	175
98	Neoglycoconjugates of caseinomacropeptide and galactooligosaccharides modify adhesion of intestinal pathogens and inflammatory response(s) of intestinal (Caco-2) cells. Food Research International, 2013, 54, 1096-1102.	6.2	18
99	Intestinal luminal nitrogen metabolism: Role of the gut microbiota and consequences for the host. Pharmacological Research, 2013, 68, 95-107.	7.1	349
100	Host genotype, intestinal microbiota and inflammatory disorders. British Journal of Nutrition, 2013, 109, S76-S80.	2.3	27
101	Probiotics and clinical effects: is the number what counts?. Journal of Chemotherapy, 2013, 25, 193-212.	1.5	58
102	Oral administration of<i>Bifidobacterium longum</i>CECT 7347 ameliorates gliadin-induced alterations in liver iron mobilisation. British Journal of Nutrition, 2013, 110, 1828-1836.	2.3	19
103	Future for probiotic science in functional food and dietary supplement development. Current Opinion in Clinical Nutrition and Metabolic Care, 2013, 16, 679-687.	2.5	75
104	Intestinal bacteria and probiotics: effects on the immune system and impacts on human health. , 2013, , 267-291.		5
105	Influence of early environmental factors on lymphocyte subsets and gut microbiota in infants at risk of celiac disease; the PROFICEL study. Nutricion Hospitalaria, 2013, 28, 464-73.	0.3	24
106	Immune Development and Intestinal Microbiota in Celiac Disease. Clinical and Developmental Immunology, 2012, 2012, 1-12.	3.3	61
107	Bacteroides uniformis CECT 7771 Ameliorates Metabolic and Immunological Dysfunction in Mice with High-Fat-Diet Induced Obesity. PLoS ONE, 2012, 7, e41079.	2.5	311
108	Modulation of phenotypic and functional maturation of dendritic cells by intestinal bacteria and gliadin: relevance for celiac disease. Journal of Leukocyte Biology, 2012, 92, 1043-1054.	3.3	51

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109	Intestinal<i>Staphylococcus spp.</i>and virulent features associated with coeliac disease. Journal of Clinical Pathology, 2012, 65, 830-834.	2.0	56
110	Oral administration of Bifidobacterium longum CECT 7347 modulates jejunal proteome in an in vivo gliadin-induced enteropathy animal model. Journal of Proteomics, 2012, 77, 310-320.	2.4	27
111	Influence of Added Enzymes and Bran Particle Size on Bread Quality and Iron Availability. Cereal Chemistry, 2012, 89, 223-229.	2.2	14
112	Discerning the Role of Bacteroides fragilis in Celiac Disease Pathogenesis. Applied and Environmental Microbiology, 2012, 78, 6507-6515.	3.1	93
113	Assessment of Iron Bioavailability in Whole Wheat Bread by Addition of Phytase-Producing Bifidobacteria. Journal of Agricultural and Food Chemistry, 2012, 60, 3190-3195.	5.2	31
114	Health Claims in Europe: Probiotics and Prebiotics as Case Examples. Annual Review of Food Science and Technology, 2012, 3, 247-261.	9.9	75
115	Bifidobacterium longum CECT 7347 Modulates Immune Responses in a Gliadin-Induced Enteropathy Animal Model. PLoS ONE, 2012, 7, e30744.	2.5	122
116	Influence of Milk-Feeding Type and Genetic Risk of Developing Coeliac Disease on Intestinal Microbiota of Infants: The PROFICEL Study. PLoS ONE, 2012, 7, e30791.	2.5	122
117	Commensal and Probiotic Bacteria Influence Intestinal Barrier Function and Susceptibility to Colitis in Nod1âˆ’/âˆ’;Nod2âˆ’/âˆ’ Mice. Inflammatory Bowel Diseases, 2012, 18, 1434-1446.	1.9	114
118	Bread Supplemented with Amaranth (Amaranthus cruentus): Effect of Phytates on In Vitro Iron Absorption. Plant Foods for Human Nutrition, 2012, 67, 50-56.	3.2	49
119	Electrospinning as a useful technique for the encapsulation of living bifidobacteria in food hydrocolloids. Food Hydrocolloids, 2012, 28, 159-167.	10.7	202
120	Increased Bacterial Translocation in Gluten-Sensitive Mice Is Independent of Small Intestinal Paracellular Permeability Defect. Digestive Diseases and Sciences, 2012, 57, 38-47.	2.3	25
121	Probiotics as Drugs Against Human Gastrointestinal Pathogens. , 2012, , 107-123.		0
122	Influence of Bifidobacterium longum CECT 7347 and Gliadin Peptides on Intestinal Epithelial Cell Proteome. Journal of Agricultural and Food Chemistry, 2011, 59, 7666-7671.	5.2	36
123	Gut microbiota and probiotics in maternal and infant health. American Journal of Clinical Nutrition, 2011, 94, S2000-S2005.	4.7	90
124	Unraveling the Ties between Celiac Disease and Intestinal Microbiota. International Reviews of Immunology, 2011, 30, 207-218.	3.3	132
125	Prebiotic potential of a refined product containing pectic oligosaccharides. LWT - Food Science and Technology, 2011, 44, 1687-1696.	5.2	82
126	Gut Microbiota Dysbiosis Is Associated with Inflammation and Bacterial Translocation in Mice with CCl4-Induced Fibrosis. PLoS ONE, 2011, 6, e23037.	2.5	111

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127	Maillard-type glycoconjugates from dairy proteins inhibit adhesion of Escherichia coli to mucin. Food Chemistry, 2011, 129, 1435-1443.	8.2	17
128	Influence of Environmental and Genetic Factors Linked to Celiac Disease Risk on Infant Gut Colonization by Bacteroides Species. Applied and Environmental Microbiology, 2011, 77, 5316-5323.	3.1	117
129	Immunostimulatory effect of faecal<i>Bifidobacterium</i>species of breast-fed and formula-fed infants in a peripheral blood mononuclear cell/Caco-2 co-culture system. British Journal of Nutrition, 2011, 106, 1216-1223.	2.3	38
130	Role of Intestinal Bacteria in Gliadin-Induced Changes in Intestinal Mucosa: Study in Germ-Free Rats. PLoS ONE, 2011, 6, e16169.	2.5	118
131	Bifidobacteria inhibit the inflammatory response induced by gliadins in intestinal epithelial cells via modifications of toxic peptide generation during digestion. Journal of Cellular Biochemistry, 2010, 109, 801-807.	2.6	103
132	Dietary strategies of immunomodulation in infants at risk for celiac disease. Proceedings of the Nutrition Society, 2010, 69, 347-353.	1.0	10
133	Intestinal dysbiosis and reduced immunoglobulin-coated bacteria associated with coeliac disease in children. BMC Microbiology, 2010, 10, 63.	3.3	282
134	Probiotics and Prebiotics in Metabolic Disorders and Obesity. , 2010, , 237-258.		3
135	Effects of a gluten-free diet on gut microbiota and immune function in healthy adult humans. Gut Microbes, 2010, 1, 135-137.	9.8	93
136	Gut microbiota composition is associated with body weight, weight gain and biochemical parameters in pregnant women. British Journal of Nutrition, 2010, 104, 83-92.	2.3	710
137	Intestinal Bacteroides species associated with coeliac disease. Journal of Clinical Pathology, 2010, 63, 1105-1111.	2.0	82
138	Dietary glycosaminoglycans interfere in bacterial adhesion and gliadin-induced pro-inflammatory response in intestinal epithelial (Caco-2) cells. International Journal of Biological Macromolecules, 2010, 47, 458-464.	7.5	13
139	Interactions of gut microbiota with functional food components and nutraceuticals. Pharmacological Research, 2010, 61, 219-225.	7.1	543
140	Gut microbiota in obesity and metabolic disorders. Proceedings of the Nutrition Society, 2010, 69, 434-441.	1.0	221
141	Host Responses to Intestinal Microbial Antigens in Gluten-Sensitive Mice. PLoS ONE, 2009, 4, e6472.	2.5	63
142	2â€ÐE and MS analysis of key proteins in the adhesion of <i>Lactobacillus plantarum</i>, a first step toward early selection of probiotics based on bacterial biomarkers. Electrophoresis, 2009, 30, 949-956.	2.4	97
143	Shifts in clostridia, bacteroides and immunoglobulin-coating fecal bacteria associated with weight loss in obese adolescents. International Journal of Obesity, 2009, 33, 758-767.	3.4	295
144	Interplay Between Weight Loss and Gut Microbiota Composition in Overweight Adolescents. Obesity, 2009, 17, 1906-1915.	3.0	392

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145	Comparison of<i>in vitro</i>models to study bacterial adhesion to the intestinal epithelium. Letters in Applied Microbiology, 2009, 49, 695-701.	2.2	156
146	Gut Microbiota and Probiotics in Modulation of Epithelium and Gut-Associated Lymphoid Tissue Function. International Reviews of Immunology, 2009, 28, 397-413.	3.3	62
147	Phytate Reduction in Bran-Enriched Bread by Phytase-Producing Bifidobacteria. Journal of Agricultural and Food Chemistry, 2009, 57, 10239-10244.	5.2	51
148	Encapsulation of Living Bifidobacteria in Ultrathin PVOH Electrospun Fibers. Biomacromolecules, 2009, 10, 2823-2829.	5.4	163
149	Is it true that coeliacs do not digest gliadin? Degradation pattern of gliadin in coeliac disease small intestinal mucosa. Gut, 2009, 58, 886-887.	12.1	35
150	Effects of a gluten-free diet on gut microbiota and immune function in healthy adult human subjects. British Journal of Nutrition, 2009, 102, 1154-1160.	2.3	271
151	Specific duodenal and faecal bacterial groups associated with paediatric coeliac disease. Journal of Clinical Pathology, 2009, 62, 264-269.	2.0	298
152	The Impact of Probiotic on Gut Health. Current Drug Metabolism, 2009, 10, 68-78.	1.2	190
153	Pivotal Advance: Bifidobacteria and Gram-negative bacteria differentially influence immune responses in the proinflammatory milieu of celiac disease. Journal of Leukocyte Biology, 2009, 87, 765-778.	3.3	76
154	Novel Perspectives in Celiac Disease Therapy. Mini-Reviews in Medicinal Chemistry, 2009, 9, 359-367.	2.4	16
155	Applying Reinforcement Learning to Multi-robot System Behavior Coordination. Lecture Notes in Computer Science, 2009, , 413-420.	1.3	0
156	Phytate degradation by Bifidobacterium on whole wheat fermentation. European Food Research and Technology, 2008, 226, 825-831.	3.3	18
157	Resistance to Simulated Gastrointestinal Conditions and Adhesion to Mucus as Probiotic Criteria for Bifidobacterium longum Strains. Current Microbiology, 2008, 56, 613-618.	2.2	64
158	Reduced diversity and increased virulence-gene carriage in intestinal enterobacteria of coeliac children. BMC Gastroenterology, 2008, 8, 50.	2.0	70
159	Bifidobacterium strains suppress in vitro the pro-inflammatory milieu triggered by the large intestinal microbiota of coeliac patients. Journal of Inflammation, 2008, 5, 19.	3.4	96
160	Imbalances in faecal and duodenal Bifidobacterium species composition in active and non-active coeliac disease. BMC Microbiology, 2008, 8, 232.	3.3	172
161	Selection of phytate-degrading human bifidobacteria and application in whole wheat dough fermentation. Food Microbiology, 2008, 25, 169-176.	4.2	43
162	Purification and characterisation of Proteases A and D from Debaryomyces hansenii. International Journal of Food Microbiology, 2008, 124, 135-141.	4.7	25

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163	Applying Reinforcement Learning to Multi-robot Team Coordination. Lecture Notes in Computer Science, 2008, , 625-632.	1.3	3
164	Selection of lactic acid bacteria with high phytate degrading activity for application in whole wheat breadmaking. LWT - Food Science and Technology, 2008, 41, 82-92.	5.2	65
165	Imbalance in the composition of the duodenal microbiota of children with coeliac disease. Journal of Medical Microbiology, 2008, 57, 401-401.	1.8	0
166	Insights into the Roles of Gut Microbes in Obesity. Interdisciplinary Perspectives on Infectious Diseases, 2008, 2008, 1-9.	1.4	34
167	Imbalance in the composition of the duodenal microbiota of children with coeliac disease. Journal of Medical Microbiology, 2007, 56, 1669-1674.	1.8	351
168	Aminopeptidases. , 2007, , 243-260.		11
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