

Maria De Angelis

List of Publications by Year in descending order

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205
papers

15,807
citations

13068

68
h-index

20900

115
g-index

207
all docs

207
docs citations

207
times ranked

13719
citing authors

#	ARTICLE	IF	CITATIONS
1	The Controversial Role of Human Gut Lachnospiraceae. <i>Microorganisms</i> , 2020, 8, 573.	1.6	777
2	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. <i>PLoS ONE</i> , 2013, 8, e76993.	1.1	640
3	Stress Physiology of Lactic Acid Bacteria. <i>Microbiology and Molecular Biology Reviews</i> , 2016, 80, 837-890.	2.9	487
4	Exploitation of vegetables and fruits through lactic acid fermentation. <i>Food Microbiology</i> , 2013, 33, 1-10.	2.1	471
5	Environmental stress responses in <i>Lactobacillus</i> : A review. <i>Proteomics</i> , 2004, 4, 106-122.	1.3	353
6	How the sourdough may affect the functional features of leavened baked goods. <i>Food Microbiology</i> , 2014, 37, 30-40.	2.1	291
7	Proteolysis by Sourdough Lactic Acid Bacteria: Effects on Wheat Flour Protein Fractions and Gliadin Peptides Involved in Human Cereal Intolerance. <i>Applied and Environmental Microbiology</i> , 2002, 68, 623-633.	1.4	256
8	Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. <i>BMC Microbiology</i> , 2011, 11, 219.	1.3	251
9	Phytase activity in sourdough lactic acid bacteria: purification and characterization of a phytase from <i>Lactobacillus sanfranciscensis</i> CB1. <i>International Journal of Food Microbiology</i> , 2003, 87, 259-270.	2.1	242
10	Sourdough Bread Made from Wheat and Nontoxic Flours and Started with Selected <i>Lactobacilli</i> Is Tolerated in Celiac Sprue Patients. <i>Applied and Environmental Microbiology</i> , 2004, 70, 1088-1096.	1.4	236
11	Autism spectrum disorders and intestinal microbiota. <i>Gut Microbes</i> , 2015, 6, 207-213.	4.3	231
12	Distinct Genetic and Functional Traits of Human Intestinal <i>Prevotella copri</i> Strains Are Associated with Different Habitual Diets. <i>Cell Host and Microbe</i> , 2019, 25, 444-453.e3.	5.1	229
13	Effect of sourdough fermentation on stabilisation, and chemical and nutritional characteristics of wheat germ. <i>Food Chemistry</i> , 2010, 119, 1079-1089.	4.2	227
14	Ecological parameters influencing microbial diversity and stability of traditional sourdough. <i>International Journal of Food Microbiology</i> , 2014, 171, 136-146.	2.1	227
15	Novel insights on the functional/nutritional features of the sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2019, 302, 103-113.	2.1	225
16	Highly Efficient Gluten Degradation by <i>Lactobacilli</i> and Fungal Proteases during Food Processing: New Perspectives for Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2007, 73, 4499-4507.	1.4	217
17	Gut Microbiota and Short Chain Fatty Acids: Implications in Glucose Homeostasis. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1105.	1.8	215
18	VSL#3 probiotic preparation has the capacity to hydrolyze gliadin polypeptides responsible for Celiac Sprue probiotics and gluten intolerance. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2006, 1762, 80-93.	1.8	197

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19	Selection of potential probiotic lactobacilli from pig feces to be used as additives in pelleted feeding. <i>Research in Microbiology</i> , 2006, 157, 792-801.	1.0	187
20	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	1.1	185
21	Lactic Acid Bacterium and Yeast Microbiotas of 19 Sourdoughs Used for Traditional/Typical Italian Breads: Interactions between Ingredients and Microbial Species Diversity. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1251-1264.	1.4	182
22	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. <i>Trends in Food Science and Technology</i> , 2015, 45, 167-178.	7.8	160
23	Study of Adhesion and Survival of Lactobacilli and Bifidobacteria on Table Olives with the Aim of Formulating a New Probiotic Food. <i>Applied and Environmental Microbiology</i> , 2005, 71, 4233-4240.	1.4	159
24	Effect of autochthonous lactic acid bacteria starters on health-promoting and sensory properties of tomato juices. <i>International Journal of Food Microbiology</i> , 2009, 128, 473-483.	2.1	157
25	Use of sourdough fermentation and mixture of wheat, chickpea, lentil and bean flours for enhancing the nutritional, texture and sensory characteristics of white bread. <i>International Journal of Food Microbiology</i> , 2014, 180, 78-87.	2.1	142
26	Heat Shock Response in <i>Lactobacillus plantarum</i> . <i>Applied and Environmental Microbiology</i> , 2004, 70, 1336-1346.	1.4	141
27	Glucan and Fructan Production by Sourdough <i>Weissella cibaria</i> and <i>Lactobacillus plantarum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9873-9881.	2.4	141
28	Synthesis of $\hat{\gamma}$ -aminobutyric acid (GABA) by <i>Lactobacillus plantarum</i> DSM19463: functional grape must beverage and dermatological applications. <i>Applied Microbiology and Biotechnology</i> , 2010, 86, 731-741.	1.7	140
29	The lactic acid bacteria and yeast microbiota of eighteen sourdoughs used for the manufacture of traditional Italian sweet leavened baked goods. <i>International Journal of Food Microbiology</i> , 2013, 163, 71-79.	2.1	134
30	Different Fecal Microbiotas and Volatile Organic Compounds in Treated and Untreated Children with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2009, 75, 3963-3971.	1.4	131
31	Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. <i>International Journal of Food Microbiology</i> , 2016, 239, 3-18.	2.1	131
32	Effect of lactose on gut microbiota and metabolome of infants with cow's milk allergy. <i>Pediatric Allergy and Immunology</i> , 2012, 23, 420-427.	1.1	130
33	Effect of lactic acid fermentation on antioxidant, texture, color and sensory properties of red and green smoothies. <i>Food Microbiology</i> , 2011, 28, 1062-1071.	2.1	128
34	Sourdough lactobacilli and celiac disease. <i>Food Microbiology</i> , 2007, 24, 187-196.	2.1	125
35	Taxonomic Structure and Monitoring of the Dominant Population of Lactic Acid Bacteria during Wheat Flour Sourdough Type I Propagation Using <i>Lactobacillus sanfranciscensis</i> Starters. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1099-1109.	1.4	125
36	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. <i>Food Microbiology</i> , 2015, 52, 66-76.	2.1	125

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37	Robustness of <i>Lactobacillus plantarum</i> starters during daily propagation of wheat flour sourdough type I. <i>Food Microbiology</i> , 2010, 27, 897-908.	2.1	123
38	Influence of Artisan Bakery- or Laboratory-Propagated Sourdoughs on the Diversity of Lactic Acid Bacterium and Yeast Microbiotas. <i>Applied and Environmental Microbiology</i> , 2012, 78, 5328-5340.	1.4	120
39	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7945-7956.	1.4	120
40	The acid-stress response in <i>Lactobacillus sanfranciscensis</i> CB1. <i>Microbiology (United Kingdom)</i> , 2001, 147, 1863-1873.	0.7	119
41	Selection and use of autochthonous mixed starter for lactic acid fermentation of carrots, French beans or marrows. <i>International Journal of Food Microbiology</i> , 2008, 127, 220-228.	2.1	119
42	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. <i>International Journal of Food Microbiology</i> , 2015, 215, 161-170.	2.1	115
43	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
44	Drivers that establish and assembly the lactic acid bacteria biota in cheeses. <i>Trends in Food Science and Technology</i> , 2018, 78, 244-254.	7.8	114
45	Arginine Catabolism by Sourdough Lactic Acid Bacteria: Purification and Characterization of the Arginine Deiminase Pathway Enzymes from <i>Lactobacillus sanfranciscensis</i> CB1. <i>Applied and Environmental Microbiology</i> , 2002, 68, 6193-6201.	1.4	113
46	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6736-6748.	1.4	106
47	Safety for Patients With Celiac Disease of Baked Goods Made of Wheat Flour Hydrolyzed During Food Processing. <i>Clinical Gastroenterology and Hepatology</i> , 2011, 9, 24-29.	2.4	103
48	Hydroxycinnamic Acids Used as External Acceptors of Electrons: an Energetic Advantage for Strictly Heterofermentative Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2014, 80, 7574-7582.	1.4	98
49	The urinary metabolomics profile of an Italian autistic children population and their unaffected siblings. <i>Journal of Maternal-Fetal and Neonatal Medicine</i> , 2014, 27, 46-52.	0.7	98
50	Use of Selected Sourdough Strains of <i>Lactobacillus</i> for Removing Gluten and Enhancing the Nutritional Properties of Gluten-Free Bread. <i>Journal of Food Protection</i> , 2008, 71, 1491-1495.	0.8	93
51	Mechanism of Degradation of Immunogenic Gluten Epitopes from <i>Triticum turgidum</i> L. var. <i>durum</i> by Sourdough <i>Lactobacilli</i> and Fungal Proteases. <i>Applied and Environmental Microbiology</i> , 2010, 76, 508-518.	1.4	93
52	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
53	Liver Steatosis, Gut-Liver Axis, Microbiome and Environmental Factors. A Never-Ending Bidirectional Cross-Talk. <i>Journal of Clinical Medicine</i> , 2020, 9, 2648.	1.0	93
54	Microbiota and metabolome of un-started and started Greek-type fermentation of Bella di Cerignola table olives. <i>Food Microbiology</i> , 2015, 52, 18-30.	2.1	91

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55	Clinical and Microbiological Effect of a Multispecies Probiotic Supplementation in Celiac Patients With Persistent IBS-type Symptoms. <i>Journal of Clinical Gastroenterology</i> , 2019, 53, e117-e125.	1.1	91
56	Long-Term Fungal Inhibitory Activity of Water-Soluble Extracts of <i>Phaseolus vulgaris</i> cv. Pinto and Sourdough Lactic Acid Bacteria during Bread Storage. <i>Applied and Environmental Microbiology</i> , 2008, 74, 7391-7398.	1.4	89
57	Combined Dietary Anthocyanins, Flavonols, and Stilbenoids Alleviate Inflammatory Bowel Disease Symptoms in Mice. <i>Frontiers in Nutrition</i> , 2017, 4, 75.	1.6	89
58	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. <i>Food Microbiology</i> , 2016, 54, 115-126.	2.1	86
59	Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3161-3172.	1.4	84
60	Use of sourdough lactobacilli and oat fibre to decrease the glycaemic index of white wheat bread. <i>British Journal of Nutrition</i> , 2007, 98, 1196-1205.	1.2	83
61	Gluten-free Sourdough Wheat Baked Goods Appear Safe for Young Celiac Patients: A Pilot Study. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2010, 51, 777-783.	0.9	82
62	Fermentation and proteome profiles of <i>Lactobacillus plantarum</i> strains during growth under food-like conditions. <i>Journal of Proteomics</i> , 2014, 96, 366-380.	1.2	82
63	Nutritional Therapy Modulates Intestinal Microbiota and Reduces Serum Levels of Total and Free Indoxyl Sulfate and P-Cresyl Sulfate in Chronic Kidney Disease (Medika Study). <i>Journal of Clinical Medicine</i> , 2019, 8, 1424.	1.0	81
64	Fermentation by selected sourdough lactic acid bacteria to decrease coeliac intolerance to rye flour. <i>Journal of Cereal Science</i> , 2006, 43, 301-314.	1.8	80
65	Effects of <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2019, 11, 886.	1.7	79
66	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	1.1	78
67	What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please!. <i>Kidney and Blood Pressure Research</i> , 2014, 39, 114-123.	0.9	77
68	How to improve the gluten-free diet: The state of the art from a food science perspective. <i>Food Research International</i> , 2018, 110, 22-32.	2.9	74
69	<i>Lactobacillus rossiae</i> , a Vitamin B12 Producer, Represents a Metabolically Versatile Species within the Genus <i>Lactobacillus</i> . <i>PLoS ONE</i> , 2014, 9, e107232.	1.1	74
70	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. <i>Current Medicinal Chemistry</i> , 2019, 26, 3567-3583.	1.2	74
71	Comparison of the compositional, microbiological, biochemical and volatile profile characteristics of three Italian PDO fermented sausages. <i>Meat Science</i> , 2008, 79, 224-235.	2.7	73
72	Proteomics of the bacterial cross-talk by quorum sensing. <i>Journal of Proteomics</i> , 2011, 74, 19-34.	1.2	73

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73	Intestinal Barrier and Permeability in Health, Obesity and NAFLD. <i>Biomedicines</i> , 2022, 10, 83.	1.4	71
74	Microbial Ecology Dynamics Reveal a Succession in the Core Microbiota Involved in the Ripening of Pasta Filata Caciocavallo Pugliese Cheese. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6243-6255.	1.4	69
75	Pasta Made from Durum Wheat Semolina Fermented with Selected Lactobacilli as a Tool for a Potential Decrease of the Gluten Intolerance. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4393-4402.	2.4	68
76	Organic Cultivation of <i>Triticum turgidum</i> subsp. <i>durum</i> Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3192-3204.	1.4	68
77	Sourdough Fermented Breads are More Digestible than Those Started with Baker's Yeast Alone: An In Vivo Challenge Dissecting Distinct Gastrointestinal Responses. <i>Nutrients</i> , 2019, 11, 2954.	1.7	68
78	Quorum sensing in sourdough <i>Lactobacillus plantarum</i> DC400: Induction of plantaricin A (PlnA) under co-cultivation with other lactic acid bacteria and effect of PlnA on bacterial and Caco-2 cells. <i>Proteomics</i> , 2010, 10, 2175-2190.	1.3	67
79	The sourdough fermentation is the powerful process to exploit the potential of legumes, pseudo-cereals and milling by-products in baking industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2158-2173.	5.4	67
80	Uses of mares' milk in manufacture of fermented milks. <i>International Dairy Journal</i> , 2004, 14, 767-775.	1.5	66
81	Use of autochthonous starters to ferment red and yellow peppers (<i>Capsicum annum</i> L.) to be stored at room temperature. <i>International Journal of Food Microbiology</i> , 2009, 130, 108-116.	2.1	66
82	Lactic Acid Fermentation of Cactus Cladodes (<i>Opuntia ficus-indica</i> L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. <i>PLoS ONE</i> , 2016, 11, e0152575.	1.1	66
83	The Role of Diet in the Pathogenesis of Cholesterol Gallstones. <i>Current Medicinal Chemistry</i> , 2019, 26, 3620-3638.	1.2	66
84	Study of the effects of temperature, pH, NaCl, and <i>a_w</i> on the proteolytic and lipolytic activities of cheese-related lactic acid bacteria by quadratic response surface methodology. <i>Enzyme and Microbial Technology</i> , 1999, 25, 795-809.	1.6	65
85	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. <i>International Journal of Food Microbiology</i> , 2016, 219, 28-37.	2.1	65
86	Functional proteomics within the genus <i>Lactobacillus</i> . <i>Proteomics</i> , 2016, 16, 946-962.	1.3	64
87	A Few <i>Pseudomonas</i> Oligotypes Dominate in the Meat and Dairy Processing Environment. <i>Frontiers in Microbiology</i> , 2017, 8, 264.	1.5	64
88	Effects of <i>Bifidobacterium longum</i> BB536 and <i>Lactobacillus rhamnosus</i> HN001 in IBS patients. <i>European Journal of Clinical Investigation</i> , 2020, 50, e13201.	1.7	64
89	Molecular adaptation of sourdough <i>Lactobacillus plantarum</i> DC400 under co-cultivation with other lactobacilli. <i>Research in Microbiology</i> , 2009, 160, 358-366.	1.0	56
90	Selection and use of autochthonous multiple strain cultures for the manufacture of high-moisture traditional Mozzarella cheese. <i>International Journal of Food Microbiology</i> , 2008, 125, 123-132.	2.1	55

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91	Metabolic and proteomic adaptation of <i>Lactobacillus rhamnosus</i> strains during growth under cheese-like environmental conditions compared to de Man, Rogosa, and Sharpe medium. <i>Proteomics</i> , 2012, 12, 3206-3218.	1.3	54
92	Beta-Glucans Supplementation Associates with Reduction in P-Cresyl Sulfate Levels and Improved Endothelial Vascular Reactivity in Healthy Individuals. <i>PLoS ONE</i> , 2017, 12, e0169635.	1.1	54
93	Long-term fungal inhibitory activity of water-soluble extract from <i>Amaranthus</i> spp. seeds during storage of gluten-free and wheat flour breads. <i>International Journal of Food Microbiology</i> , 2009, 131, 189-196.	2.1	49
94	Effects of the Exclusive Enteral Nutrition on the Microbiota Profile of Patients with Crohn's Disease: A Systematic Review. <i>Nutrients</i> , 2017, 9, 832.	1.7	49
95	Probiotics in Celiac Disease. <i>Nutrients</i> , 2018, 10, 1824.	1.7	49
96	Use of selected sourdough lactic acid bacteria to hydrolyze wheat and rye proteins responsible for cereal allergy. <i>European Food Research and Technology</i> , 2006, 223, 405-411.	1.6	48
97	Response of <i>Lactobacillus helveticus</i> PR4 to Heat Stress during Propagation in Cheese Whey with a Gradient of Decreasing Temperatures. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4503-4514.	1.4	48
98	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-I sourdough. <i>Food Microbiology</i> , 2016, 60, 112-123.	2.1	48
99	Spatial Distribution of the Metabolically Active Microbiota within Italian PDO Ewes' Milk Cheeses. <i>PLoS ONE</i> , 2016, 11, e0153213.	1.1	48
100	Cell-cell communication in sourdough lactic acid bacteria: A proteomic study in <i>Lactobacillus sanfranciscensis</i> CB1. <i>Proteomics</i> , 2007, 7, 2430-2446.	1.3	47
101	Causal Relationship between Microbial Ecology Dynamics and Proteolysis during Manufacture and Ripening of Protected Designation of Origin (PDO) Cheese Canestrato Pugliese. <i>Applied and Environmental Microbiology</i> , 2014, 80, 4085-4094.	1.4	47
102	Salivary Microbiota Associated with Immunoglobulin A Nephropathy. <i>Microbial Ecology</i> , 2015, 70, 557-565.	1.4	47
103	Selected Probiotic Lactobacilli Have the Capacity To Hydrolyze Gluten Peptides during Simulated Gastrointestinal Digestion. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	46
104	Comparative proteomic analysis of biofilm and planktonic cells of <i>Lactobacillus plantarum</i> DB200. <i>Proteomics</i> , 2015, 15, 2244-2257.	1.3	45
105	Wheat endophytic lactobacilli drive the microbial and biochemical features of sourdoughs. <i>Food Microbiology</i> , 2018, 70, 162-171.	2.1	45
106	Study of the effects of temperature, pH and NaCl on the peptidase activities of non-starter lactic acid bacteria (NSLAB) by quadratic response surface methodology. <i>International Dairy Journal</i> , 1999, 9, 865-875.	1.5	44
107	Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread. <i>Food Chemistry</i> , 2021, 355, 129638.	4.2	44
108	Improved 1,3-Propanediol Synthesis from Glycerol by the Robust <i>Lactobacillus reuteri</i> Strain DSM 20016. <i>Journal of Microbiology and Biotechnology</i> , 2015, 25, 893-902.	0.9	42

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109	Lactobacillus reuteri DSM 20016: purification and characterization of a cystathionine β -lyase and use as adjunct starter in cheesemaking. Journal of Dairy Research, 2002, 69, 255-267.	0.7	41
110	Exploitation of grape marc as functional substrate for lactic acid bacteria and bifidobacteria growth and enhanced antioxidant activity. Food Microbiology, 2017, 65, 25-35.	2.1	41
111	Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. Frontiers in Microbiology, 2016, 7, 1770.	1.5	40
112	Fermentation of Nocellara Etnea Table Olives by Functional Starter Cultures at Different Low Salt Concentrations. Frontiers in Microbiology, 2018, 9, 1125.	1.5	40
113	A Bronze-Tomato Enriched Diet Affects the Intestinal Microbiome under Homeostatic and Inflammatory Conditions. Nutrients, 2018, 10, 1862.	1.7	39
114	Survival and persistence of Lactobacillus plantarum 4.1 and Lactobacillus reuteri 3S7 in the gastrointestinal tract of pigs. Veterinary Microbiology, 2007, 123, 133-144.	0.8	38
115	Microbial cell-free extracts affect the biochemical characteristics and sensorial quality of sourdough bread. Food Chemistry, 2017, 237, 159-168.	4.2	38
116	Dynamics of Enterobacteriaceae and lactobacilli in model sourdoughs are driven by pH and concentrations of sucrose and ferulic acid. LWT - Food Science and Technology, 2019, 114, 108394.	2.5	37
117	Plantaricin A synthesized by Lactobacillus plantarum induces in vitro proliferation and migration of human keratinocytes and increases the expression of TGF- β 1, FGF7, VEGF-A and IL-8 genes. Peptides, 2011, 32, 1815-1824.	1.2	36
118	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. Frontiers in Microbiology, 2017, 8, 2461.	1.5	36
119	Wholemeal wheat flours drive the microbiome and functional features of wheat sourdoughs. International Journal of Food Microbiology, 2019, 302, 35-46.	2.1	36
120	Use of autochthonous mesophilic lactic acid bacteria as starter cultures for making Pecorino Crotonese cheese: Effect on compositional, microbiological and biochemical attributes. Food Research International, 2019, 116, 1344-1356.	2.9	35
121	Effects of olive leaf extract addition on fermentative and oxidative processes of table olives and their nutritional properties. Food Research International, 2019, 116, 1306-1317.	2.9	35
122	A Specific Mutation in Muc2 Determines Early Dysbiosis in Colitis-Prone Winnie Mice. Inflammatory Bowel Diseases, 2020, 26, 546-556.	0.9	35
123	A selective medium for isolation and accurate enumeration of Lactobacillus casei-group members in probiotic milks and dairy products. International Dairy Journal, 2015, 47, 27-36.	1.5	34
124	Transcriptional reprogramming and phenotypic switching associated with the adaptation of Lactobacillus plantarum C2 to plant niches. Scientific Reports, 2016, 6, 27392.	1.6	34
125	How <i>Lactobacillus plantarum</i> shapes its transcriptome in response to contrasting habitats. Environmental Microbiology, 2018, 20, 3700-3716.	1.8	33
126	Probiotic Preparation Has the Capacity To Hydrolyze Proteins Responsible for Wheat Allergy. Journal of Food Protection, 2007, 70, 135-144.	0.8	32

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127	Proteomic Analysis by Two-Dimensional Gel Electrophoresis and Starch Characterization of <i>Triticum turgidum</i> L. var. durum Cultivars for Pasta Making. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8619-8628.	2.4	32
128	Increased Colonic Permeability and Lifestyles as Contributing Factors to Obesity and Liver Steatosis. <i>Nutrients</i> , 2020, 12, 564.	1.7	32
129	Scouting the application of sourdough to frozen dough bread technology. <i>Journal of Cereal Science</i> , 2011, 54, 296-304.	1.8	31
130	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. <i>Scientific Reports</i> , 2016, 5, 18571.	1.6	31
131	Effects of Dietary Fibers on Short-Chain Fatty Acids and Gut Microbiota Composition in Healthy Adults: A Systematic Review. <i>Nutrients</i> , 2022, 14, 2559.	1.7	31
132	Manufacture of Italian Caciotta-type cheeses with adjuncts and attenuated adjuncts of selected non-starter lactobacilli. <i>International Dairy Journal</i> , 2011, 21, 254-260.	1.5	30
133	Effects of the Peptide Pheromone Plantaricin A and Cocultivation with <i>Lactobacillus sanfranciscensis</i> DPPMA174 on the Exoproteome and the Adhesion Capacity of <i>Lactobacillus plantarum</i> DC400. <i>Applied and Environmental Microbiology</i> , 2013, 79, 2657-2669.	1.4	30
134	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. <i>International Journal of Food Microbiology</i> , 2016, 239, 125-132.	2.1	30
135	Piacentinu Ennese PDO Cheese as Reservoir of Promising Probiotic Bacteria. <i>Microorganisms</i> , 2019, 7, 254.	1.6	30
136	High levels of gut-homing immunoglobulin A+ B lymphocytes support the pathogenic role of intestinal mucosal hyperresponsiveness in immunoglobulin A nephropathy patients. <i>Nephrology Dialysis Transplantation</i> , 2021, 36, 452-464.	0.4	30
137	Colonization Ability and Impact on Human Gut Microbiota of Foodborne Microbes From Traditional or Probiotic-Added Fermented Foods: A Systematic Review. <i>Frontiers in Nutrition</i> , 2021, 8, 689084.	1.6	30
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