Maria De Angelis

List of Publications by Year
in descending order

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	Pasta Filata Cheeses: Traditional Pasta Filata Cheese. , 2022, , 274-280.		0
2	Lactobacillus spp. and Related Genera: General Characteristics. , 2022, , 293-304.		0
3	Gut Microbiota and Short Chain Fatty Acids: Implications in Glucose Homeostasis. International Journal of Molecular Sciences, 2022, 23, 1105.	1.8	215
4	Nutritional Improvement of Gluten-Free Breadsticks by Olive Cake Addition and Sourdough Fermentation: How Texture, Sensory, and Aromatic Profile Were Affected?. Frontiers in Nutrition, 2022, 9, 830932.	1.6	13
5	Intestinal Barrier and Permeability in Health, Obesity and NAFLD. Biomedicines, 2022, 10, 83.	1.4	71
6	The establishment of the gut microbiota in 1-year-aged infants: from birth to family food. European Journal of Nutrition, 2022, 61, 2517-2530.	1.8	9
7	Unraveling the beneficial effects of herbal Lebanese mixture â€œZaâ€™atarâ€• History, studies, and properties of a potential healthy food ingredient. Journal of Functional Foods, 2022, 90, 104993.	1.6	15
8	Effects of Grape Pomace Polyphenols and In Vitro Gastrointestinal Digestion on Antimicrobial Activity: Recovery of Bioactive Compounds. Antioxidants, 2022, 11, 567.	2.2	29
9	Metaproteomics Approach and Pathway Modulation in Obesity and Diabetes: A Narrative Review. Nutrients, 2022, 14, 47.	1.7	7
10	A Low Glycemic Index Mediterranean Diet Combined with Aerobic Physical Activity Rearranges the Gut Microbiota Signature in NAFLD Patients. Nutrients, 2022, 14, 1773.	1.7	24
11	HDHL-INTIMIC: A European Knowledge Platform on Food, Diet, Intestinal Microbiomics, and Human Health. Nutrients, 2022, 14, 1881.	1.7	4
12	Effects of Dietary Fibers on Short-Chain Fatty Acids and Gut Microbiota Composition in Healthy Adults: A Systematic Review. Nutrients, 2022, 14, 2559.	1.7	31
13	Clinical and Metabolomic Effects of LactiplantibacillusÂplantarum and Pediococcus acidilactici in Fructose Intolerant Patients. Nutrients, 2022, 14, 2488.	1.7	4
14	Phenotyping of Fecal Microbiota of Winnie, a Rodent Model of Spontaneous Chronic Colitis, Reveals Specific Metabolic, Genotoxic, and Pro-inflammatory Properties. Inflammation, 2022, 45, 2477-2497.	1.7	1
15	High levels of gut-homing immunoglobulin A+ B lymphocytes support the pathogenic role of intestinal mucosal hyperresponsiveness in immunoglobulin A nephropathy patients. Nephrology Dialysis Transplantation, 2021, 36, 452-464.	0.4	30
16	Adjunct Culture of Non-Starter Lactic Acid Bacteria for the Production of Provola Dei Nebrodi PDO Cheese: In Vitro Screening and Pilot-Scale Cheese-Making. Microorganisms, 2021, 9, 179.	1.6	19
17	How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome. Environmental Microbiology, 2021, 23, 1702-1716.	1.8	13
18	Ketoanalogsâ€™ Effects on Intestinal Microbiota Modulation and Uremic Toxins Serum Levels in Chronic Kidney Disease (Medika2 Study). Journal of Clinical Medicine, 2021, 10, 840.	1.0	17

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19	Selection of Gut-Resistant Bacteria and Construction of Microbial Consortia for Improving Gluten Digestion under Simulated Gastrointestinal Conditions. Nutrients, 2021, 13, 992.	1.7	16
20	Early Life Microbiota Colonization at Six Months of Age: A Transitional Time Point. Frontiers in Cellular and Infection Microbiology, 2021, 11, 590202.	1.8	12
21	Probiotic and Metabolic Characterization of Vaginal Lactobacilli for a Potential Use in Functional Foods. Microorganisms, 2021, 9, 833.	1.6	10
22	WHOLE-meal ancient wheat-based diet: Effect on metabolic parameters and microbiota. Digestive and Liver Disease, 2021, 53, 1412-1421.	0.4	8
23	An Innovative Synbiotic Formulation Decreases Free Serum Indoxyl Sulfate, Small Intestine Permeability and Ameliorates Gastrointestinal Symptoms in a Randomized Pilot Trial in Stage IIIb-IV CKD Patients. Toxins, 2021, 13, 334.	1.5	28
24	In Vitro Selection of Probiotics, Prebiotics, and Antioxidants to Develop an Innovative Synbiotic (NatuREN G) and Testing Its Effect in Reducing Uremic Toxins in Fecal Batches from CKD Patients. Microorganisms, 2021, 9, 1316.	1.6	15
25	Bioprocessing of Barley and Lentil Grains to Obtain In Situ Synthesis of Exopolysaccharides and Composite Wheat Bread with Improved Texture and Health Properties. Foods, 2021, 10, 1489.	1.9	12
26	Polyphenol Enriched Diet Administration During Pregnancy and Lactation Prevents Dysbiosis in Ulcerative Colitis Predisposed Littermates. Frontiers in Cellular and Infection Microbiology, 2021, 11, 622327.	1.8	10
27	Colonization Ability and Impact on Human Gut Microbiota of Foodborne Microbes From Traditional or Probiotic-Added Fermented Foods: A Systematic Review. Frontiers in Nutrition, 2021, 8, 689084.	1.6	30
28	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. Food Chemistry, 2021, 355, 129638.	4.2	44
29	Identification and Characterization of Human Observational Studies in Nutritional Epidemiology on Gut Microbiomics for Joint Data Analysis. Nutrients, 2021, 13, 3292.	1.7	6
30	Dysbiosis Triggers ACF Development in Genetically Predisposed Subjects. Cancers, 2021, 13, 283.	1.7	7
31	Regulation of Cholesterol Metabolism by Bioactive Components of Soy Proteins: Novel Translational Evidence. International Journal of Molecular Sciences, 2021, 22, 227.	1.8	27
32	Fecal Microbiota Transplantation Modulates Renal Phenotype in the Humanized Mouse Model of IgA Nephropathy. Frontiers in Immunology, 2021, 12, 694787.	2.2	28
33	Comparative Genomics and In Vitro Plant Growth Promotion and Biocontrol Traits of Lactic Acid Bacteria from the Wheat Rhizosphere. Microorganisms, 2021, 9, 78.	1.6	24
34	The sourdough fermentation is the powerful process to exploit the potential of legumes, pseudo-cereals and milling by-products in baking industry. Critical Reviews in Food Science and Nutrition, 2020, 60, 2158-2173.	5.4	67
35	A Specific Mutation in Muc2 Determines Early Dysbiosis in Colitis-Prone Winnie Mice. Inflammatory Bowel Diseases, 2020, 26, 546-556.	0.9	35
36	Bile Acids and GPBAR-1: Dynamic Interaction Involving Genes, Environment and Gut Microbiome. Nutrients, 2020, 12, 3709.	1.7	28

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37	Gluten-free diet and gut microbiome. Journal of Cereal Science, 2020, 95, 103058.	1.8	9
38	FoodOmics as a new frontier to reveal microbial community and metabolic processes occurring on table olives fermentation. Food Microbiology, 2020, 92, 103606.	2.1	25
39	Genomic Analysis of Three Cheese-Borne Pseudomonas lactis with Biofilm and Spoilage-Associated Behavior. Microorganisms, 2020, 8, 1208.	1.6	14
40	Liver Steatosis, Gut-Liver Axis, Microbiome and Environmental Factors. A Never-Ending Bidirectional Cross-Talk. Journal of Clinical Medicine, 2020, 9, 2648.	1.0	93
41	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. Nutrients, 2020, 12, 3824.	1.7	5
42	Effects of Different Stress Parameters on Growth and on Oleuropein-Degrading Abilities of Lactiplantibacillus plantarum Strains Selected as Tailored Starter Cultures for Naturally Table Olives. Microorganisms, 2020, 8, 1607.	1.6	13
43	Use of Exopolysaccharide-Synthesizing Lactic Acid Bacteria and Fat Replacers for Manufacturing Reduced-Fat Burrata Cheese: Microbiological Aspects and Sensory Evaluation. Microorganisms, 2020, 8, 1618.	1.6	9
44	Conventional and unconventional recovery of inulin rich extracts for food use from the roots of globe artichoke. Food Hydrocolloids, 2020, 107, 105975.	5.6	12
45	Diet influences the functions of the human intestinal microbiome. Scientific Reports, 2020, 10, 4247.	1.6	115
46	Chemical Characterization, Gastrointestinal Motility and Sensory Evaluation of Dark Chocolate: A Nutraceutical Boosting Consumersâ€™ Health. Nutrients, 2020, 12, 939.	1.7	12
47	Advances in understanding the potential therapeutic applications of gut microbiota and probiotic mediated therapies in celiac disease. Expert Review of Gastroenterology and Hepatology, 2020, 14, 323-333.	1.4	25
48	Increased Colonic Permeability and Lifestyles as Contributing Factors to Obesity and Liver Steatosis. Nutrients, 2020, 12, 564.	1.7	32
49	Use of Autochthonous Lactobacilli to Increase the Safety of Zgougou. Microorganisms, 2020, 8, 29.	1.6	15
50	Effects of Bifidobacterium longum BB536 and Lactobacillus rhamnosus HN001 in IBS patients. European Journal of Clinical Investigation, 2020, 50, e13201.	1.7	64
51	Sprouting process affects the lactic acid bacteria and yeasts of cereal, pseudocereal and legume flours. LWT - Food Science and Technology, 2020, 126, 109314.	2.5	12
52	The Controversial Role of Human Gut Lachnospiraceae. Microorganisms, 2020, 8, 573.	1.6	777
53	Attenuated Lactococcus lactis and Surface Bacteria as Tools for Conditioning the Microbiota and Driving the Ripening of Semisoft Caciotta Cheese. Applied and Environmental Microbiology, 2020, 86, .	1.4	13
54	Prenatal and postnatal determinants in shaping offspringâ€™s microbiome in the first 1000 days: study protocol and preliminary results at one month of life. Italian Journal of Pediatrics, 2020, 46, 45.	1.0	22

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55	Selection of non-Lactobacillus strains to be used as starters for sourdough fermentation. Food Microbiology, 2020, 90, 103491.	2.1	27
56	Probiotics in Psychosocial Stress and Anxiety. A Systematic Review. Journal of Gastrointestinal and Liver Diseases, 2020, 29, 77-83.	0.5	11
57	Novel insights on the functional/nutritional features of the sourdough fermentation. International Journal of Food Microbiology, 2019, 302, 103-113.	2.1	225
58	Piacentinu Ennese PDO Cheese as Reservoir of Promising Probiotic Bacteria. Microorganisms, 2019, 7, 254.	1.6	30
59	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
60	A Comprehensive Peptidomic Approach to Characterize the Protein Profile of Selected Durum Wheat Genotypes: Implication for Coeliac Disease and Wheat Allergy. Nutrients, 2019, 11, 2321.	1.7	24
61	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). Journal of Clinical Medicine, 2019, 8, 1424.	1.0	81
62	Tap water is one of the drivers that establish and assembly the lactic acid bacterium biota during sourdough preparation. Scientific Reports, 2019, 9, 570.	1.6	15
63	Effects of Bifidobacterium longum and Lactobacillus rhamnosus on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. Nutrients, 2019, 11, 886.	1.7	79
64	How Listeria monocytogenes Shapes Its Proteome in Response to Natural Antimicrobial Compounds. Frontiers in Microbiology, 2019, 10, 437.	1.5	11
65	Distinct Genetic and Functional Traits of Human Intestinal Prevotella copri Strains Are Associated with Different Habitual Diets. Cell Host and Microbe, 2019, 25, 444-453.e3.	5.1	229
66	Beneficial Plant Microorganisms Affect the Endophytic Bacterial Communities of Durum Wheat Roots as Detected by Different Molecular Approaches. Frontiers in Microbiology, 2019, 10, 2500.	1.5	20
67	Sourdough Fermented Breads are More Digestible than Those Started with Bakerâ€™s Yeast Alone: An In Vivo Challenge Dissecting Distinct Gastrointestinal Responses. Nutrients, 2019, 11, 2954.	1.7	68
68	Wholemeal wheat flours drive the microbiome and functional features of wheat sourdoughs. International Journal of Food Microbiology, 2019, 302, 35-46.	2.1	36
69	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
70	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
71	Clinical and Microbiological Effect of a Multispecies Probiotic Supplementation in Celiac Patients With Persistent IBS-type Symptoms. Journal of Clinical Gastroenterology, 2019, 53, e117-e125.	1.1	91
72	The Food-gut Human Axis: The Effects of Diet on Gut Microbiota and Metabolome. Current Medicinal Chemistry, 2019, 26, 3567-3583.	1.2	74

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73	Weighing the Impact of Diet and Lifestyle on Female Reproductive Function. Current Medicinal Chemistry, 2019, 26, 3584-3592.	1.2	27
74	The Role of Diet in the Pathogenesis of Cholesterol Gallstones. Current Medicinal Chemistry, 2019, 26, 3620-3638.	1.2	66
75	Joint Data Analysis in Nutritional Epidemiology: Identification of Observational Studies and Minimal Requirements. Journal of Nutrition, 2018, 148, 285-297.	1.3	13
76	Use of starter cultures for table olives fermentation as possibility to improve the quality of thermally stabilized olive-based paste. LWT - Food Science and Technology, 2018, 90, 381-388.	2.5	13
77	How to improve the gluten-free diet: The state of the art from a food science perspective. Food Research International, 2018, 110, 22-32.	2.9	74
78	Wheat endophytic lactobacilli drive the microbial and biochemical features of sourdoughs. Food Microbiology, 2018, 70, 162-171.	2.1	45
79	Probiotics in Celiac Disease. Nutrients, 2018, 10, 1824.	1.7	49
80	A Bronze-Tomato Enriched Diet Affects the Intestinal Microbiome under Homeostatic and Inflammatory Conditions. Nutrients, 2018, 10, 1862.	1.7	39
81	New Protocol for Production of Reduced-Gluten Wheat Bread and Pasta and Clinical Effect in Patients with Irritable Bowel Syndrome: A randomised, Double-Blind, Cross-Over Study. Nutrients, 2018, 10, 1873.	1.7	16
82	Proteome Response of Staphylococcus xylosus DSM 20266T to Anaerobiosis and Nitrite Exposure. Frontiers in Microbiology, 2018, 9, 2275.	1.5	6
83	Lactic Acid Bacterium Population Dynamics in Artisan Sourdoughs Over One Year of Daily Propagations Is Mainly Driven by Flour Microbiota and Nutrients. Frontiers in Microbiology, 2018, 9, 1984.	1.5	14
84	Gene expression responses of Listeria monocytogenes Scott A exposed to sub-lethal concentrations of natural antimicrobials. International Journal of Food Microbiology, 2018, 286, 170-178.	2.1	25
85	Drivers that establish and assembly the lactic acid bacteria biota in cheeses. Trends in Food Science and Technology, 2018, 78, 244-254.	7.8	114
86	Fermentation of Nocellara Etnea Table Olives by Functional Starter Cultures at Different Low Salt Concentrations. Frontiers in Microbiology, 2018, 9, 1125.	1.5	40
87	How Lactobacillus plantarum shapes its transcriptome in response to contrasting habitats. Environmental Microbiology, 2018, 20, 3700-3716.	1.8	33
88	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
89	Selected Probiotic Lactobacilli Have the Capacity To Hydrolyze Gluten Peptides during Simulated Gastrointestinal Digestion. Applied and Environmental Microbiology, 2017, 83, .	1.4	46
90	Combined effects of a natural Allium spp. extract and modified atmospheres packaging on shelf life extension of oliveâ€based paste. International Journal of Food Science and Technology, 2017, 52, 1164-1175.	1.3	10

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91	Microbial cell-free extracts affect the biochemical characteristics and sensorial quality of sourdough bread. Food Chemistry, 2017, 237, 159-168.	4.2	38
92	Sourdough authentication: quantitative PCR to detect the lactic acid bacterial microbiota in breads. Scientific Reports, 2017, 7, 624.	1.6	24
93	Dietary Fibers and Protective Lactobacilli Drive Burrata Cheese Microbiome. Applied and Environmental Microbiology, 2017, 83, .	1.4	14
94	Perspective: Essential Study Quality Descriptors for Data from Nutritional Epidemiologic Research. Advances in Nutrition, 2017, 8, 639-651.	2.9	12
95	Effects of the Exclusive Enteral Nutrition on the Microbiota Profile of Patients with Crohnâ€™s Disease: A Systematic Review. Nutrients, 2017, 9, 832.	1.7	49
96	A Few Pseudomonas Oligotypes Dominate in the Meat and Dairy Processing Environment. Frontiers in Microbiology, 2017, 8, 264.	1.5	64
97	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. Frontiers in Microbiology, 2017, 8, 2461.	1.5	36
98	Beta-Glucans Supplementation Associates with Reduction in P-Cresyl Sulfate Levels and Improved Endothelial Vascular Reactivity in Healthy Individuals. PLoS ONE, 2017, 12, e0169635.	1.1	54
99	Combined Dietary Anthocyanins, Flavonols, and Stilbenoids Alleviate Inflammatory Bowel Disease Symptoms in Mice. Frontiers in Nutrition, 2017, 4, 75.	1.6	89
100	Lactic Acid Fermentation of Cactus Cladodes (Opuntia ficus-indica L.) Generates Flavonoid Derivatives with Antioxidant and Anti-Inflammatory Properties. PLoS ONE, 2016, 11, e0152575.	1.1	66
101	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
102	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. Scientific Reports, 2016, 5, 18571.	1.6	31
103	Transcriptional reprogramming and phenotypic switching associated with the adaptation of Lactobacillus plantarum C2 to plant niches. Scientific Reports, 2016, 6, 27392.	1.6	34
104	Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. International Journal of Food Microbiology, 2016, 239, 3-18.	2.1	131
105	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. International Journal of Food Microbiology, 2016, 239, 125-132.	2.1	30
106	Stress Physiology of Lactic Acid Bacteria. Microbiology and Molecular Biology Reviews, 2016, 80, 837-890.	2.9	487
107	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-I sourdough. Food Microbiology, 2016, 60, 112-123.	2.1	48
108	Cloning, expression and characterization of a Î²-d-xylosidase from Lactobacillus rossiae DSM 15814T. Microbial Cell Factories, 2016, 15, 72.	1.9	24

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109	Functional proteomics within the genus Lactobacillus. Proteomics, 2016, 16, 946-962.	1.3	64
110	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. International Journal of Food Microbiology, 2016, 219, 28-37.	2.1	65
111	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. Food Microbiology, 2016, 54, 115-126.	2.1	86
112	Spatial Distribution of the Metabolically Active Microbiota within Italian PDO Ewes' Milk Cheeses. PLoS ONE, 2016, 11, e0153213.	1.1	48
113	Organic Cultivation of Triticum turgidum subsp. durum Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. Applied and Environmental Microbiology, 2015, 81, 3192-3204.	1.4	68
114	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
115	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. PLoS ONE, 2015, 10, e0128669.	1.1	78
116	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. Trends in Food Science and Technology, 2015, 45, 167-178.	7.8	160
117	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. Applied and Environmental Microbiology, 2015, 81, 6736-6748.	1.4	106
118	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. Food Microbiology, 2015, 52, 66-76.	2.1	125
119	Microbiota and metabolome of un-started and started Greek-type fermentation of Bella di Cerignola table olives. Food Microbiology, 2015, 52, 18-30.	2.1	91
120	Salivary Microbiota Associated with Immunoglobulin A Nephropathy. Microbial Ecology, 2015, 70, 557-565.	1.4	47
121	Comparative proteomic analysis of biofilm and planktonic cells of Lactobacillus plantarum DB200. Proteomics, 2015, 15, 2244-2257.	1.3	45
122	Autism spectrum disorders and intestinal microbiota. Gut Microbes, 2015, 6, 207-213.	4.3	231
123	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. Applied and Environmental Microbiology, 2015, 81, 7945-7956.	1.4	120
124	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. International Journal of Food Microbiology, 2015, 215, 161-170.	2.1	115
125	Improved 1,3-Propanediol Synthesis from Glycerol by the Robust Lactobacillus reuteri Strain DSM 20016. Journal of Microbiology and Biotechnology, 2015, 25, 893-902.	0.9	42
126	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). PLoS ONE, 2014, 9, e99006.	1.1	185

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127	Hydroxycinnamic Acids Used as External Acceptors of Electrons: an Energetic Advantage for Strictly Heterofermentative Lactic Acid Bacteria. Applied and Environmental Microbiology, 2014, 80, 7574-7582.	1.4	98
128	The urinary metabolomics profile of an Italian autistic children population and their unaffected siblings. Journal of Maternal-Fetal and Neonatal Medicine, 2014, 27, 46-52.	0.7	98
129	What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please!. Kidney and Blood Pressure Research, 2014, 39, 114-123.	0.9	77
130	Salivary Microbiota and Metabolome Associated with Celiac Disease. Applied and Environmental Microbiology, 2014, 80, 3416-3425.	1.4	93
131	Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation. Applied and Environmental Microbiology, 2014, 80, 3161-3172.	1.4	84
132	Fermentation and proteome profiles of Lactobacillus plantarum strains during growth under food-like conditions. Journal of Proteomics, 2014, 96, 366-380.	1.2	82
133	Ecological parameters influencing microbial diversity and stability of traditional sourdough. International Journal of Food Microbiology, 2014, 171, 136-146.	2.1	227
134	Microbial Ecology Dynamics Reveal a Succession in the Core Microbiota Involved in the Ripening of Pasta Filata Caciocavallo Pugliese Cheese. Applied and Environmental Microbiology, 2014, 80, 6243-6255.	1.4	69
135	Causal Relationship between Microbial Ecology Dynamics and Proteolysis during Manufacture and Ripening of Protected Designation of Origin (PDO) Cheese Canestrato Pugliese. Applied and Environmental Microbiology, 2014, 80, 4085-4094.	1.4	47
136	Use of sourdough fermentation and mixture of wheat, chickpea, lentil and bean flours for enhancing the nutritional, texture and sensory characteristics of white bread. International Journal of Food Microbiology, 2014, 180, 78-87.	2.1	142
137	How the sourdough may affect the functional features of leavened baked goods. Food Microbiology, 2014, 37, 30-40.	2.1	291
138	Lactobacillus rossiae, a Vitamin B12 Producer, Represents a Metabolically Versatile Species within the Genus Lactobacillus. PLoS ONE, 2014, 9, e107232.	1.1	74
139	The lactic acid bacteria and yeast microbiota of eighteen sourdoughs used for the manufacture of traditional Italian sweet leavened baked goods. International Journal of Food Microbiology, 2013, 163, 71-79.	2.1	134
140	Exploitation of vegetables and fruits through lactic acid fermentation. Food Microbiology, 2013, 33, 1-10.	2.1	471
141	Effects of the Peptide Pheromone Plantaricin A and Cocultivation with Lactobacillus sanfranciscensis DPPMA174 on the Exoproteome and the Adhesion Capacity of Lactobacillus plantarum DC400. Applied and Environmental Microbiology, 2013, 79, 2657-2669.	1.4	30
142	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. PLoS ONE, 2013, 8, e76993.	1.1	640
143	Draft Genome Sequence of Lactobacillus rossiae DSM 15814 ^T. Journal of Bacteriology, 2012, 194, 5460-5461.	1.0	5
144	Lactic Acid Bacterium and Yeast Microbiotas of 19 Sourdoughs Used for Traditional/Typical Italian Breads: Interactions between Ingredients and Microbial Species Diversity. Applied and Environmental Microbiology, 2012, 78, 1251-1264.	1.4	182

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145	Metabolic and proteomic adaptation of <scp>L</scp>actobacillus rhamnosus strains during growth under cheeseâ€like environmental conditions compared to de <scp>M</scp>an, <scp>R</scp>ogosa, and <scp>S</scp>harpe medium. Proteomics, 2012, 12, 3206-3218.	1.3	54
146	Influence of Artisan Bakery- or Laboratory-Propagated Sourdoughs on the Diversity of Lactic Acid Bacterium and Yeast Microbiotas. Applied and Environmental Microbiology, 2012, 78, 5328-5340.	1.4	120
147	Effect of lactose on gut microbiota and metabolome of infants with cowâ€™s milk allergy. Pediatric Allergy and Immunology, 2012, 23, 420-427.	1.1	130
148	The antimicrobial peptide pheromone <scp>P</scp>lantaricin <scp>A</scp> increases antioxidant defenses of human keratinocytes and modulates the expression of filaggrin, involucrin, Î²â€defensin 2 and tumor necrosis factorâ€Î± genes. Experimental Dermatology, 2012, 21, 665-671.	1.4	21
149	Safety for Patients With Celiac Disease of Baked Goods Made of Wheat Flour Hydrolyzed During Food Processing. Clinical Gastroenterology and Hepatology, 2011, 9, 24-29.	2.4	103
150	Disruption of the gene encoding glutamate dehydrogenase affects growth, amino acids catabolism and survival of Lactobacillus plantarum UC1001. International Dairy Journal, 2011, 21, 59-68.	1.5	9
151	Manufacture of Italian Caciotta-type cheeses with adjuncts and attenuated adjuncts of selected non-starter lactobacilli. International Dairy Journal, 2011, 21, 254-260.	1.5	30
152	Plantaricin A synthesized by Lactobacillus plantarum induces in vitro proliferation and migration of human keratinocytes and increases the expression of TGF-Î²1, FGF7, VEGF-A and IL-8 genes. Peptides, 2011, 32, 1815-1824.	1.2	36
153	Scouting the application of sourdough to frozen dough bread technology. Journal of Cereal Science, 2011, 54, 296-304.	1.8	31
154	Effect of lactic acid fermentation on antioxidant, texture, color and sensory properties of red and green smoothies. Food Microbiology, 2011, 28, 1062-1071.	2.1	128
155	Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. BMC Microbiology, 2011, 11, 219.	1.3	251
156	Proteomics of the bacterial cross-talk by quorum sensing. Journal of Proteomics, 2011, 74, 19-34.	1.2	73
157	Glutenâ€free Sourdough Wheat Baked Goods Appear Safe for Young Celiac Patients: A Pilot Study. Journal of Pediatric Gastroenterology and Nutrition, 2010, 51, 777-783.	0.9	82
158	Synthesis of Î³-aminobutyric acid (GABA) by Lactobacillus plantarum DSM19463: functional grape must beverage and dermatological applications. Applied Microbiology and Biotechnology, 2010, 86, 731-741.	1.7	140
159	Robustness of Lactobacillus plantarum starters during daily propagation of wheat flour sourdough type I. Food Microbiology, 2010, 27, 897-908.	2.1	123
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