Catherine Stanton

List of Publications by Year in descending order

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Version: 2024-02-01

501 papers

52,947 citations

105 h-index 208 g-index

524 all docs 524 docs citations

times ranked

524

47198 citing authors

#	Article	IF	CITATIONS
1	Investigating the potential of fish oil as a nutraceutical in an animal model of early life stress. Nutritional Neuroscience, 2022, 25, 356-378.	3.1	20
2	Vertical transfer of antibiotics and antibiotic resistant strains across the mother/baby axis. Trends in Microbiology, 2022, 30, 47-56.	7.7	33
3	Samantha Thimmaya v Lancashire NHS Foundation Trust v Mr Firas Jamil. Medical Law Review, 2022, 30, 150-157.	0.5	0
4	Human Milk. , 2022, , 557-572.		0
5	Dietary Milk Phospholipids Attenuate Chronic Stressâ€Induced Changes in Behavior and Endocrine Responses across the Lifespan. Molecular Nutrition and Food Research, 2022, 66, e2100665.	3.3	2
6	Altered stress responses in adults born by Caesarean section. Neurobiology of Stress, 2022, 16, 100425.	4.0	10
7	Impact of antibiotics on the human microbiome and consequences for host health. MicrobiologyOpen, 2022, 11, e1260.	3.0	169
8	Animal Models for Assessing Impact of C-Section Delivery on Biological Systems. Neuroscience and Biobehavioral Reviews, 2022, , 104555.	6.1	2
9	miRNA signatures associated with vulnerability to food addiction in mice and humans. Journal of Clinical Investigation, 2022, 132 , .	8.2	10
10	The human milk microbiome aligns with lactation stage and not birth mode. Scientific Reports, 2022, 12, 5598.	3.3	16
11	Fermented Foods, Health and the Gut Microbiome. Nutrients, 2022, 14, 1527.	4.1	75
12	Protection of candidate probiotic lactobacilli by Cheddar cheese matrix during simulated gastrointestinal digestion. Journal of Functional Foods, 2022, 92, 105042.	3 . 4	13
13	Clinical implications of preterm infant gut microbiome development. Nature Microbiology, 2022, 7, 22-33.	13.3	50
14	Characterization of CRISPR-Cas systems in Bifidobacterium breve. Microbial Genomics, 2022, 8, .	2.0	1
15	Decreased Tissue Omega-6/Omega-3 Fatty Acid Ratio Prevents Chemotherapy-Induced Gastrointestinal Toxicity Associated with Alterations of Gut Microbiome. International Journal of Molecular Sciences, 2022, 23, 5332.	4.1	6
16	The road not taken: host genetics in shaping intergenerational microbiomes. Trends in Genetics, 2022, 38, 1180-1192.	6.7	5
17	The microbiome modulating potential of superheated steam (SHS) treatment of dietary fibres. Innovative Food Science and Emerging Technologies, 2022, , 103082.	5.6	4
18	Alleviation effects of Bifidobacterium breve on DSS-induced colitis depends on intestinal tract barrier maintenance and gut microbiota modulation. European Journal of Nutrition, 2021, 60, 369-387.	3.9	51

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19	Dietary vitamin A supplementation prevents early obesogenic diet-induced microbiota, neuronal and cognitive alterations. International Journal of Obesity, 2021, 45, 588-598.	3.4	18
20	Volatility as a Concept to Understand the Impact of Stress on the Microbiome. Psychoneuroendocrinology, 2021, 124, 105047.	2.7	54
21	Bifidobacterium longum counters the effects of obesity: Partial successful translation from rodent to human. EBioMedicine, 2021, 63, 103176.	6.1	64
22	Improvements in sleep indices during exam stress due to consumption of a Bifidobacterium longum. Brain, Behavior, & Immunity - Health, 2021, 10, 100174.	2.5	25
23	A specific dietary fibre supplementation improves cognitive performance—an exploratory randomised, placebo-controlled, crossover study. Psychopharmacology, 2021, 238, 149-163.	3.1	46
24	Measuring Conjugated Linoleic Acid (CLA) Production by Bifidobacteria. Methods in Molecular Biology, 2021, 2278, 87-100.	0.9	2
25	Fatty acid concentration of plasma, muscle, adipose and liver from beef heifers fed an encapsulated n-3 polyunsaturated fatty acid supplement. Animal, 2021, 15, 100039.	3.3	5
26	Development of gut microbiota and bifidobacterial communities of neonates in the first 6 weeks and their inheritance from mother. Gut Microbes, 2021, 13, 1-13.	9.8	15
27	Priming for Life: Early Life Nutrition and the Microbiota-Gut-Brain Axis. Nutrients, 2021, 13, 423.	4.1	83
28	Metagenomic analysis of mother-infant gut microbiome reveals global distinct and shared microbial signatures. Gut Microbes, 2021, 13, 1-24.	9.8	18
29	Effects of the short-term administration of <i>Pediococcus pentosaceus</i> on physiological characteristics, inflammation, and intestinal microecology in mice. Food and Function, 2021, 12, 1695-1707.	4.6	6
30	Short communication: Genotype-phenotype association analysis revealed different utilization ability of 2'-fucosyllactose in Bifidobacterium genus. Journal of Dairy Science, 2021, 104, 1518-1523.	3.4	7
31	Influence of pasture feeding on milk and meat products in terms of human health and product quality. Irish Journal of Agricultural and Food Research, 2021, 59, .	0.4	2
32	A multicentre analysis of Clostridium difficile in persons with Cystic Fibrosis demonstrates that carriage may be transient and highly variable with respect to strain and level. Journal of Infection, 2021, 82, 363-370.	3.3	4
33	Diet and the Microbiota–Gut–Brain Axis: Sowing the Seeds of Good Mental Health. Advances in Nutrition, 2021, 12, 1239-1285.	6.4	125
34	A New Argument for No-Fault Compensation in Health Care: The Introduction of Artificial Intelligence Systems. Health Care Analysis, 2021, 29, 171-188.	2.2	13
35	The gut microbiome influences the bioavailability of olanzapine in rats. EBioMedicine, 2021, 66, 103307.	6.1	38
36	Extraction and characterisation of arabinoxylan from brewers spent grain and investigation of microbiome modulation potential. European Journal of Nutrition, 2021, 60, 4393-4411.	3.9	24

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37	Lactobacillus casei CCFM1074 Alleviates Collagen-Induced Arthritis in Rats via Balancing Treg/Th17 and Modulating the Metabolites and Gut Microbiota. Frontiers in Immunology, 2021, 12, 680073.	4.8	37
38	Linoleic acid induces different metabolic modes in two Bifidobacterium breve strains with different conjugated linoleic acid-producing abilities. LWT - Food Science and Technology, 2021, 142, 110974.	5.2	5
39	Carotenoids in Milk and the Potential for Dairy Based Functional Foods. Foods, 2021, 10, 1263.	4.3	20
40	Lactobacillus ruminis Alleviates DSS-Induced Colitis by Inflammatory Cytokines and Gut Microbiota Modulation. Foods, 2021, 10, 1349.	4.3	27
41	Exploring the Gut Microbiota and Cardiovascular Disease. Metabolites, 2021, 11, 493.	2.9	22
42	The forgotten role of food cultures. FEMS Microbiology Letters, 2021, 368, .	1.8	22
43	Linoleate Isomerase Complex Contributes to Metabolism and Remission of DSS-Induced Colitis in Mice of <i>Lactobacillus plantarum</i> ZS2058. Journal of Agricultural and Food Chemistry, 2021, 69, 8160-8171.	5.2	1
44	Crosstalk between slgA-Coated Bacteria in Infant Gut and Early-Life Health. Trends in Microbiology, 2021, 29, 725-735.	7.7	22
45	Comparative Genomics Analyses Reveal the Differences between B. longum subsp. infantis and B. longum subsp. longum in Carbohydrate Utilisation, CRISPR-Cas Systems and Bacteriocin Operons. Microorganisms, 2021, 9, 1713.	3.6	8
46	The potential of non-starter lactic acid bacteria from Cheddar cheese to colonise the gut. Journal of Functional Foods, 2021, 83, 104425.	3.4	10
47	Adjuvant Effect of Orally Applied Preparations Containing Non-Digestible Polysaccharides on Influenza Vaccination in Healthy Seniors: A Double-Blind, Randomised, Controlled Pilot Trial. Nutrients, 2021, 13, 2683.	4.1	9
48	Pain after upper limb surgery under peripheral nerve block is associated with gut microbiome composition and diversity. Neurobiology of Pain (Cambridge, Mass), 2021, 10, 100072.	2.5	5
49	Comparative Genomics and Specific Functional Characteristics Analysis of Lactobacillus acidophilus. Microorganisms, 2021, 9, 1992.	3.6	22
50	A randomized, double blind, parallel, placeboâ€controlled study to investigate the efficacy of <i>Lactobacillus paracasei</i> N1115 in gut development of young children. Food Science and Nutrition, 2021, 9, 6020-6030.	3.4	5
51	Lactobacillus reuteri FYNLJ109L1 Attenuating Metabolic Syndrome in Mice via Gut Microbiota Modulation and Alleviating Inflammation. Foods, 2021, 10, 2081.	4.3	17
52	Propionate restores disturbed gut microbiota induced by methotrexate in Rheumatoid Arthritis: From clinic to experiments. Journal of King Saud University - Science, 2021, 33, 101545.	3.5	10
53	Honeybee Exposure to Veterinary Drugs: How Is the Gut Microbiota Affected?. Microbiology Spectrum, 2021, 9, e0017621.	3.0	14
54	The Species-Level Composition of the Fecal Bifidobacterium and Lactobacillus Genera in Indonesian Children Differs from That of Their Mothers. Microorganisms, 2021, 9, 1995.	3.6	8

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55	Probiotics, Prebiotics, and Synbiotics for the Prevention of Necrotizing Enterocolitis. Frontiers in Nutrition, 2021, 8, 667188.	3.7	26
56	High-fat diet alters stress behavior, inflammatory parameters and gut microbiota in Tg APP mice in a sex-specific manner. Neurobiology of Disease, 2021, 159, 105495.	4.4	14
57	The Sporobiota of the Human Gut. Gut Microbes, 2021, 13, 1-17.	9.8	34
58	<i>Bifidobacterium pseudocatenulatum</i> Ameliorates DSS-Induced Colitis by Maintaining Intestinal Mechanical Barrier, Blocking Proinflammatory Cytokines, Inhibiting TLR4/NF-κB Signaling, and Altering Gut Microbiota. Journal of Agricultural and Food Chemistry, 2021, 69, 1496-1512.	5.2	70
59	Long-term dietary intake from infancy to late adolescence is associated with gut microbiota composition in young adulthood. American Journal of Clinical Nutrition, 2021, 113, 647-656.	4.7	12
60	Effect of storage, temperature, and extraction kit on the phylogenetic composition detected in the human milk microbiota. MicrobiologyOpen, 2021, 10, e1127.	3.0	14
61	The contrasting human gut microbiota in early and late life and implications for host health and disease. Nutrition and Healthy Aging, 2021, 6, 157-178.	1.1	5
62	Oleate Hydratase in Lactobacillus delbrueckii subsp. <i>bulgaricus</i> LBP UFSC 2230 Catalyzes the Reversible Conversion between Linoleic Acid and Ricinoleic Acid. Microbiology Spectrum, 2021, 9, e0117921.	3.0	1
63	Lactobacillus plantarum CCFM1143 Alleviates Chronic Diarrhea via Inflammation Regulation and Gut Microbiota Modulation: A Double-Blind, Randomized, Placebo-Controlled Study. Frontiers in Immunology, 2021, 12, 746585.	4.8	27
64	<i>Bifidobacterium longum</i> Ameliorates Dextran Sulfate Sodium-Induced Colitis by Producing Conjugated Linoleic Acid, Protecting Intestinal Mechanical Barrier, Restoring Unbalanced Gut Microbiota, and Regulating the Toll-Like Receptor-4/Nuclear Factor-κB Signaling Pathway. Journal of Agricultural and Food Chemistry, 2021, 69, 14593-14608.	5.2	29
65	Effects of a polysaccharide-rich extract derived from Irish-sourced Laminaria digitata on the composition and metabolic activity of the human gut microbiota using an in vitro colonic model. European Journal of Nutrition, 2020, 59, 309-325.	3.9	22
66	Mid-life microbiota crises: middle age is associated with pervasive neuroimmune alterations that are reversed by targeting the gut microbiome. Molecular Psychiatry, 2020, 25, 2567-2583.	7.9	102
67	Metformin and Dipeptidyl Peptidase-4 Inhibitor Differentially Modulate the Intestinal Microbiota and Plasma Metabolome of Metabolically Dysfunctional Mice. Canadian Journal of Diabetes, 2020, 44, 146-155.e2.	0.8	41
68	The enduring effects of earlyâ€ife stress on the microbiota–gut–brain axis are buffered by dietary supplementation with milk fat globule membrane and a prebiotic blend. European Journal of Neuroscience, 2020, 51, 1042-1058.	2.6	44
69	Dietary Patterns Are Associated with Serum Metabolite Patterns and Their Association Is Influenced by Gut Bacteria among Older German Adults. Journal of Nutrition, 2020, 150, 149-158.	2.9	14
70	Microbiota-Gut-Brain Axis: New Therapeutic Opportunities. Annual Review of Pharmacology and Toxicology, 2020, 60, 477-502.	9.4	227
71	Maternal Vertical Transmission Affecting Early-life Microbiota Development. Trends in Microbiology, 2020, 28, 28-45.	7.7	121
72	EAACI position paper on diet diversity in pregnancy, infancy and childhood: Novel concepts and implications for studies in allergy and asthma. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 497-523.	5.7	101

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73	Dietary phospholipids: Role in cognitive processes across the lifespan. Neuroscience and Biobehavioral Reviews, 2020, 111, 183-193.	6.1	43
74	Comparative Genomics Analysis of Lactobacillus ruminis from Different Niches. Genes, 2020, 11, 70.	2.4	27
75	Manipulating the rumen microbiome to address challenges facing Australasian dairy farming. Animal Production Science, 2020, 60, 36.	1.3	4
76	Characteristics of bifidobacterial conjugated fatty acid and hydroxy fatty acid production and its potential application in fermented milk. LWT - Food Science and Technology, 2020, 120, 108940.	5.2	13
77	Bifidobacterium longum subsp. longum YS108R fermented milk alleviates DSS induced colitis via anti-inflammation, mucosal barrier maintenance and gut microbiota modulation. Journal of Functional Foods, 2020, 73, 104153.	3.4	32
78	Helminth-Induced and Th2-Dependent Alterations of the Gut Microbiota Attenuate Obesity Caused by High-Fat Diet. Cellular and Molecular Gastroenterology and Hepatology, 2020, 10, 763-778.	4.5	27
79	Dose-response efficacy and mechanisms of orally administered CLA-producing Bifidobacterium breve CCFM683 on DSS-induced colitis in mice. Journal of Functional Foods, 2020, 75, 104245.	3.4	19
80	<i>Lactobacillus plantarum</i> relieves diarrhea caused by enterotoxin-producing <i>Escherichia coli</i> through inflammation modulation and gut microbiota regulation. Food and Function, 2020, 11, 10362-10374.	4.6	56
81	P.233 A psychobiotic diet decreases stress and depressive mood in healthy volunteers. European Neuropsychopharmacology, 2020, 40, S132.	0.7	0
82	Enduring neurobehavioral effects induced by microbiota depletion during the adolescent period. Translational Psychiatry, 2020, 10, 382.	4.8	38
83	Diversity of Gut Microbiota and Bifidobacterial Community of Chinese Subjects of Different Ages and from Different Regions. Microorganisms, 2020, 8, 1108.	3.6	15
84	The public health rationale for increasing dietary fibre: Health benefits with a focus on gut microbiota. Nutrition Bulletin, 2020, 45, 294-308.	1.8	14
85	A good start in life is importantâ€"perinatal factors dictate early microbiota development and longer term maturation. FEMS Microbiology Reviews, 2020, 44, 763-781.	8.6	39
86	Diet induces parallel changes to the gut microbiota and problem solving performance in a wild bird. Scientific Reports, 2020, 10, 20783.	3.3	34
87	The Role of the Microbiome in Oral Squamous Cell Carcinoma with Insight into the Microbiome–Treatment Axis. International Journal of Molecular Sciences, 2020, 21, 8061.	4.1	50
88	Enduring Behavioral Effects Induced by Birth by Caesarean Section in the Mouse. Current Biology, 2020, 30, 3761-3774.e6.	3.9	65
89	Protective effects of (i) Bifidobacterium adolescentis (i) on collagen-induced arthritis in rats depend on timing of administration. Food and Function, 2020, 11, 4499-4511.	4.6	30
90	Glucagon-Like Peptide-1 Secreting L-Cells Coupled to Sensory Nerves Translate Microbial Signals to the Host Rat Nervous System. Frontiers in Cellular Neuroscience, 2020, 14, 95.	3.7	29

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91	Recipe for a Healthy Gut: Intake of Unpasteurised Milk Is Associated with Increased Lactobacillus Abundance in the Human Gut Microbiome. Nutrients, 2020, 12, 1468.	4.1	29
92	Histamine and cholesterol lowering abilities of lactic acid bacteria isolated from artisanal Pico cheese. Journal of Applied Microbiology, 2020, 129, 1428-1440.	3.1	14
93	Diverse Bacteriocins Produced by Strains From the Human Milk Microbiota. Frontiers in Microbiology, 2020, 11, 788.	3.5	23
94	Comparative Genomics of Pediococcus pentosaceus Isolated From Different Niches Reveals Genetic Diversity in Carbohydrate Metabolism and Immune System. Frontiers in Microbiology, 2020, 11, 253.	3.5	36
95	Replacing fishmeal with plant protein in Atlantic salmon (Salmo salar) diets by supplementation with fish protein hydrolysate. Scientific Reports, 2020, 10, 4194.	3.3	101
96	The prophylactic effects of different Lactobacilli on collagen-induced arthritis in rats. Food and Function, 2020, 11, 3681-3694.	4.6	21
97	Antiproliferation Activity and Mechanism of c9, t11, c15-CLNA and t9, t11, c15-CLNA from Lactobacillus plantarum ZS2058 on Colon Cancer Cells. Molecules, 2020, 25, 1225.	3.8	10
98	c9, t11, c15-CLNA and t9, t11, c15-CLNA from <i>Lactobacillus plantarum</i> ZS2058 Ameliorate Dextran Sodium Sulfate-Induced Colitis in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 3758-3769.	5.2	20
99	Comparative genomic analyses of Lactobacillus rhamnosus isolated from Chinese subjects. Food Bioscience, 2020, 36, 100659.	4.4	13
100	Gut microbiome of a porcine model of metabolic syndrome and HF-pEF. American Journal of Physiology - Heart and Circulatory Physiology, 2020, 318, H590-H603.	3.2	16
101	Adolescent dietary manipulations differentially affect gut microbiota composition and amygdala neuroimmune gene expression in male mice in adulthood. Brain, Behavior, and Immunity, 2020, 87, 666-678.	4.1	23
102	Comparative Genomics Analysis of Lactobacillus mucosae from Different Niches. Genes, 2020, 11, 95.	2.4	15
103	Comparative analysis of Lactobacillus gasseri from Chinese subjects reveals a new species-level taxa. BMC Genomics, 2020, 21, 119.	2.8	28
104	Next-generation multiparameter flow cytometry assay improves the assessment of oxidative stress in probiotics. Food Microbiology, 2020, 91, 103501.	4.2	8
105	Polyphenols selectively reverse early-life stress-induced behavioural, neurochemical and microbiota changes in the rat. Psychoneuroendocrinology, 2020, 116, 104673.	2.7	49
106	<i>Actinomyces</i> Produces Defensin-Like Bacteriocins (Actifensins) with a Highly Degenerate Structure and Broad Antimicrobial Activity. Journal of Bacteriology, 2020, 202, .	2.2	27
107	Breast Milk, a Source of Beneficial Microbes and Associated Benefits for Infant Health. Nutrients, 2020, 12, 1039.	4.1	267
108	Comparative genomics and gene-trait matching analysis of Bifidobacterium breve from Chinese children. Food Bioscience, 2020, 36, 100631.	4.4	9

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109	<i>Lactobacillus rhamnosus</i> GG soluble mediators ameliorate early life stress-induced visceral hypersensitivity and changes in spinal cord gene expression. Neuronal Signaling, 2020, 4, NS20200007.	3.2	15
110	The proximate composition of three marine pelagic fish: blue whiting (Micromesistius poutassou), boarfish (Capros aper) and Atlantic herring (Clupea harengus). Irish Journal of Agricultural and Food Research, 2020, 59, .	0.4	3
111	Conjugated Linoleic Acid: Biosynthesis and Nutritional Significance. , 2020, , 67-106.		1
112	Dose-interval study of a dual probiotic in preterm infants. Archives of Disease in Childhood: Fetal and Neonatal Edition, 2019, 104, F159-F164.	2.8	15
113	Programming Bugs: Microbiota and the Developmental Origins of Brain Health and Disease. Biological Psychiatry, 2019, 85, 150-163.	1.3	146
114	The microbiota of the mother at birth and its influence on the emerging infant oral microbiota from birth to 1 year of age: a cohort study. Journal of Oral Microbiology, 2019, 11, 1599652.	2.7	23
115	Bifidobacterium and Lactobacillus Composition at Species Level and Gut Microbiota Diversity in Infants before 6 Weeks. International Journal of Molecular Sciences, 2019, 20, 3306.	4.1	61
116	Precision Nutrition and the Microbiome Part II: Potential Opportunities and Pathways to Commercialisation. Nutrients, 2019, 11, 1468.	4.1	50
117	Gamma-aminobutyric acid-producing lactobacilli positively affect metabolism and depressive-like behaviour in a mouse model of metabolic syndrome. Scientific Reports, 2019, 9, 16323.	3.3	100
118	Orally Administered CLA Ameliorates DSS-Induced Colitis in Mice via Intestinal Barrier Improvement, Oxidative Stress Reduction, and Inflammatory Cytokine and Gut Microbiota Modulation. Journal of Agricultural and Food Chemistry, 2019, 67, 13282-13298.	5.2	111
119	Metabolome and microbiome profiling of a stress-sensitive rat model of gut-brain axis dysfunction. Scientific Reports, 2019, 9, 14026.	3.3	23
120	Use of Lactic Acid Bacteria to Reduce Methane Production in Ruminants, a Critical Review. Frontiers in Microbiology, 2019, 10, 2207.	3.5	53
121	Shortâ €c hain fatty acids and microbiota metabolites attenuate ghrelin receptor signaling. FASEB Journal, 2019, 33, 13546-13559.	0.5	93
122	Retention of Microbiota Diversity by Lactose-Free Milk in a Mouse Model of Elderly Gut Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 2098-2112.	5.2	11
123	Microbiota and Neurodevelopmental Trajectories: Role of Maternal and Early-Life Nutrition. Annals of Nutrition and Metabolism, 2019, 74, 16-27.	1.9	47
124	Role of 10-hydroxy-cis-12-octadecenic acid in transforming linoleic acid into conjugated linoleic acid by bifidobacteria. Applied Microbiology and Biotechnology, 2019, 103, 7151-7160.	3.6	14
125	Prebiotics from Seaweeds: An Ocean of Opportunity?. Marine Drugs, 2019, 17, 327.	4.6	77
126	Paediatrician's perspective of infant gut microbiome research: current status and challenges. Archives of Disease in Childhood, 2019, 104, 701-705.	1.9	3

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127	Preventing adolescent stress-induced cognitive and microbiome changes by diet. Proceedings of the National Academy of Sciences of the United States of America, 2019, 116, 9644-9651.	7.1	79
128	EAACI position paper: Influence of dietary fatty acids on asthma, food allergy, and atopic dermatitis. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 1429-1444.	5.7	103
129	Precision Nutrition and the Microbiome, Part I: Current State of the Science. Nutrients, 2019, 11, 923.	4.1	220
130	Manipulation of gut microbiota blunts the ventilatory response to hypercapnia in adult rats. EBioMedicine, 2019, 44, 618-638.	6.1	37
131	Advances in Infant Formula Science. Annual Review of Food Science and Technology, 2019, 10, 75-102.	9.9	56
132	Perinatal factors affect the gut microbiota up to four years after birth. Nature Communications, 2019, 10, 1517.	12.8	176
133	P.2.07 Differential effects of psychotropic drugs on microbiome composition. European Neuropsychopharmacology, 2019, 29, S659-S660.	0.7	1
134	Lactobacillus mucosae DPC 6426 as a bile-modifying and immunomodulatory microbe. BMC Microbiology, 2019, 19, 33.	3.3	27
135	A ropy exopolysaccharide producing strain <i>Bifidobacterium longum</i> subsp. <i>longum</i> YS108R alleviates DSS-induced colitis by maintenance of the mucosal barrier and gut microbiota modulation. Food and Function, 2019, 10, 1595-1608.	4.6	98
136	P22â \in The effects of storage method, temperature and extraction kits on the human milk microbiota. , 2019, , .		0
137	Choosing Healthy Eating for Infant Health (CHErlsH) study: protocol for a feasibility study. BMJ Open, 2019, 9, e029607.	1.9	2
138	P.585 Differential effects of psychotropic drugs on microbiome composition. European Neuropsychopharmacology, 2019, 29, S406-S407.	0.7	0
139	Naturally Derived Polyphenols Protect Against Corticosterone-Induced Changes in Primary Cortical Neurons. International Journal of Neuropsychopharmacology, 2019, 22, 765-777.	2.1	16
140	Transcriptional control of central carbon metabolic flux in Bifidobacteria by two functionally similar, yet distinct LacI-type regulators. Scientific Reports, 2019, 9, 17851.	3.3	13
141	Differential effects of psychotropic drugs on microbiome composition and gastrointestinal function. Psychopharmacology, 2019, 236, 1671-1685.	3.1	170
142	Effect of dietary n-3 polyunsaturated fatty acid supplementation and post-insemination plane of nutrition on systemic concentrations of metabolic analytes, progesterone, hepatic gene expression and embryo development and survival in beef heifers. Theriogenology, 2019, 127, 102-113.	2.1	6
143	Dietary fat, the gut microbiota, and metabolic health $\hat{a}\in$ A systematic review conducted within the MyNewGut project. Clinical Nutrition, 2019, 38, 2504-2520.	5.0	175
144	Feeding melancholic microbes: MyNewGut recommendations on diet and mood. Clinical Nutrition, 2019, 38, 1995-2001.	5.0	58

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145	Comparison of the salivary and dentinal microbiome of children with severe-early childhood caries to the salivary microbiome of caries-free children. BMC Oral Health, 2019, 19, 13.	2.3	86
146	Potentially modifiable determinants of malnutrition in older adults: AÂsystematic review. Clinical Nutrition, 2019, 38, 2477-2498.	5.0	127
147	Ropy exopolysaccharideâ€producing <i>Bifidobacterium longum</i> YS108R as a starter culture for fermented milk. International Journal of Food Science and Technology, 2019, 54, 240-248.	2.7	7
148	Nutritional Aspects of Raw Milk. , 2019, , 127-148.		10
149	Nutraceuticals to promote neuronal plasticity in response to corticosterone-induced stress in human neuroblastoma cells. Nutritional Neuroscience, 2019, 22, 551-568.	3.1	25
150	Tryptophan metabolic profile in term and preterm breast milk: implications for health. Journal of Nutritional Science, 2018, 7, e13.	1.9	30
151	The viability of probiotics in water, breast milk, and infant formula. European Journal of Pediatrics, 2018, 177, 867-870.	2.7	13
152	Impact of beneficial bacteria supplementation on the gut microbiota, colony development and productivity of Apis mellifera L Beneficial Microbes, 2018, 9, 269-278.	2.4	56
153	The intestinal protist Blastocystis is not a common member of the healthy infant gut microbiota in a Westernized country (Ireland). Parasitology, 2018, 145, 1274-1278.	1.5	13
154	The microbiology and treatment of human mastitis. Medical Microbiology and Immunology, 2018, 207, 83-94.	4.8	92
155	Investigation of the neurotrophic effect of dairy phospholipids on cortical neuron outgrowth and stimulation. Journal of Functional Foods, 2018, 40, 60-67.	3.4	5
156	Conjugated linoleic acid production and probiotic assessment of Lactobacillus plantarum isolated from Pico cheese. LWT - Food Science and Technology, 2018, 90, 403-411.	5.2	36
157	Patient Information: To Share or Not to Share?. Medical Law Review, 2018, 26, 328-345.	0.5	2
158	Characterization of protein hydrolysates from blue whiting (Micromesistius poutassou) and their application in beverage fortification. Food Chemistry, 2018, 245, 698-706.	8.2	77
159	Effect of different forage types on the volatile and sensory properties of bovine milk. Journal of Dairy Science, 2018, 101, 1034-1047.	3.4	71
160	Gut Microbes and Brain Development Have Black Box Connectivity. Biological Psychiatry, 2018, 83, 97-99.	1.3	25
161	Chronic intermittent hypoxia disrupts cardiorespiratory homeostasis and gut microbiota composition in adult male guinea-pigs. EBioMedicine, 2018, 38, 191-205.	6.1	61
162	Estrogen-mediated gut microbiome alterations influence sexual dimorphism in metabolic syndrome in mice. Microbiome, 2018, 6, 205.	11.1	145

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163	Development and implementation of multilocus sequence typing to study the diversity of the yeast Kluyveromyces marxianus in Italian cheeses. Microbial Genomics, 2018, 4, .	2.0	38
164	Isolation and characterization of an exopolysaccharideâ€producing <i>Leuconostoc citreum</i> strain from artisanal cheese. Letters in Applied Microbiology, 2018, 67, 570-578.	2.2	17
165	Gut microbiome correlates with altered striatal dopamine receptor expression in a model of compulsive alcohol seeking. Neuropharmacology, 2018, 141, 249-259.	4.1	76
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