ChristÃ¨le Humblot

List of Publications by Year
in descending order

33 papers	1,500 citations	361413 20 h-index	395702 33 g-index
33 all docs	33 docs citations	33 times ranked	1895 citing authors

#	Article	IF	Citations
1	Pyrosequencing of Tagged 16S rRNA Gene Amplicons for Rapid Deciphering of the Microbiomes of Fermented Foods Such as Pearl Millet Slurries. Applied and Environmental Microbiology, 2009, 75, 4354-4361.	3.1	147
2	Metabolism of sinigrin (2-propenyl glucosinolate) by the human colonic microflora in a dynamic in vitro large-intestinal model. Carcinogenesis, 2002, 23, 1009-1016.	2.8	139
3	Genetic Screening of Functional Properties of Lactic Acid Bacteria in a Fermented Pearl Millet Slurry and in the Metagenome of Fermented Starchy Foods. Applied and Environmental Microbiology, 2011, 77, 8722-8734.	3.1	129
4	Lactobacillaceae and Cell Adhesion: Genomic and Functional Screening. PLoS ONE, 2012, 7, e38034.	2.5	99
5	Lactobacilli as multifaceted probiotics with poorly disclosed molecular mechanisms. International Journal of Food Microbiology, 2010, 143, 87-102.	4.7	91
6	Potential probiotic Pichia kudriavzevii strains and their ability to enhance folate content of traditional cereal-based African fermented food. Food Microbiology, 2017, 62, 169-177.	4.2	91
7	Â-Glucuronidase in human intestinal microbiota is necessary for the colonic genotoxicity of the food-borne carcinogen 2-amino-3-methylimidazo[4,5-f]quinoline in rats. Carcinogenesis, 2007, 28, 2419-2425.	2.8	90
8	Enzyme activities of lactic acid bacteria from a pearl millet fermented gruel (ben-saalga) of functional interest in nutrition. International Journal of Food Microbiology, 2008, 128, 395-400.	4.7	86
9	Lactic acid fermentation as a tool for increasing the folate content of foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 3894-3910.	10.3	85
10	Iron homeostasis in host and gut bacteria â€" a complex interrelationship. Gut Microbes, 2021, 13, 1-19.	9.8	81
11	Ability of Selected Lactic Acid Bacteria to Ferment a Pearl Milletâ€"Soybean Slurry to Produce Gruels for Complementary Foods for Young Children. Journal of Food Science, 2010, 75, M261-9.	3.1	50
12	Influence of cofermentation by amylolytic Lactobacillus strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber. Food Research International, 2014, 57, 104-113.	6.2	43
13	Protective effects of Brussels sprouts, oligosaccharides and fermented milk towards 2-amino-3-methylimidazo[4,5-f]quinoline (IQ)-induced genotoxicity in the human flora associated F344 rat: role of xenobiotic metabolising enzymes and intestinal microflora. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 802, 231-237.	2.3	37
14	Influence of fermentation and other processing steps on the folate content of a traditional African cereal-based fermented food. International Journal of Food Microbiology, 2018, 266, 79-86.	4.7	29
15	Development and application of test methods for the detection of dietary constituents which protect against heterocyclic aromatic amines. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2003, 523-524, 183-192.	1.0	26
16	Ability of lactobacilli isolated from traditional cereal-based fermented food to produce folate in culture media under different growth conditions. LWT - Food Science and Technology, 2017, 86, 277-284.	5.2	26
17	Quantification of folate in the main steps of traditional processing of tef injera, a cereal based fermented staple food. Journal of Cereal Science, 2019, 87, 225-230.	3.7	26
18	Brussels sprouts, inulin and fermented milk alter the faecal microbiota of human microbiota-associated rats as shown by PCR-temporal temperature gradient gel electrophoresis using universal,Lactobacillus and Bifidobacterium16S rRNA gene primers. British Journal of Nutrition, 2005, 93, 677-684.	2.3	25

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19	1 H Nuclear Magnetic Resonance Spectroscopy-Based Studies of the Metabolism of Food-Borne Carcinogen 2-Amino-3-Methylimidazo[4,5- f]Quinoline by Human Intestinal Microbiota. Applied and Environmental Microbiology, 2005, 71, 5116-5123.	3.1	25
20	Determination of expression and activity of genes involved in starch metabolism in Lactobacillus plantarum A6 during fermentation of a cereal-based gruel. International Journal of Food Microbiology, 2014, 185, 103-111.	4.7	22
21	Lactobacillus plantarum P2R3FA Isolated from Traditional Cereal-Based Fermented Food Increase Folate Status in Deficient Rats. Nutrients, 2019, 11, 2819.	4.1	22
22	Total folate in West African cereal-based fermented foods: Bioaccessibility and influence of processing. Journal of Food Composition and Analysis, 2020, 85, 103309.	3.9	20
23	PCR of crtNM combined with analytical biochemistry: An efficient way to identify carotenoid producing lactic acid bacteria. Systematic and Applied Microbiology, 2016, 39, 115-121.	2.8	15
24	Behavior of Lactobacilli Isolated from Fermented Slurry (ben-saalga) in Gnotobiotic Rats. PLoS ONE, 2013, 8, e57711.	2.5	15
25	Improved processing for the production of cereal-based fermented porridge enriched in folate using selected lactic acid bacteria and a back slopping process. LWT - Food Science and Technology, 2019, 106, 172-178.	5.2	14
26	Folate Status of Women and Children in Africa â€" Current Situation and Improvement Strategies. Food Reviews International, 2020, 36, 1-14.	8.4	14
27	PCR screening of an African fermented pearl-millet porridge metagenome to investigate the nutritional potential of its microbiota. International Journal of Food Microbiology, 2017, 244, 103-110.	4.7	12
28	Iron deficiency and anemia in adolescent girls consuming predominantly plant-based diets in rural Ethiopia. Scientific Reports, 2019, 9, 17244.	3.3	12
29	The genomic and transcriptomic basis of the potential of Lactobacillus plantarum A6 to improve the nutritional quality of a cereal based fermented food. International Journal of Food Microbiology, 2018, 266, 346-354.	4.7	10
30	Prevalence and Fate of Bacillus cereus in African Traditional Cereal-Based Foods Used as Infant Foods. Journal of Food Protection, 2012, 75, 1642-1645.	1.7	6
31	Folate content of a staple food increased by fermentation of a cereal using selected folate-producing microorganisms. Heliyon, 2022, 8, e09526.	3.2	6
32	Metabolomics of Rice Bran Differentially Impacted by Fermentation With Six Probiotics Demonstrates Key Nutrient Changes for Enhancing Gut Health. Frontiers in Nutrition, 2021, 8, 795334.	3.7	5
33	Probiotic Fermentation of Rice Bran with Six Genetically Diverse Strains Effects Nutrient and Phytochemical Composition; a Non-Targeted Metabolomics Approach. Current Developments in Nutrition, 2020, 4, nzaa062_010.	0.3	2