

ChristÃle Humblot

List of Publications by Year in descending order

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Version: 2024-02-01

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	Folate content of a staple food increased by fermentation of a cereal using selected folate-producing microorganisms. <i>Heliyon</i> , 2022, 8, e09526.	3.2	6
2	Iron homeostasis in host and gut bacteria – a complex interrelationship. <i>Gut Microbes</i> , 2021, 13, 1-19.	9.8	81
3	Metabolomics of Rice Bran Differentially Impacted by Fermentation With Six Probiotics Demonstrates Key Nutrient Changes for Enhancing Gut Health. <i>Frontiers in Nutrition</i> , 2021, 8, 795334.	3.7	5
4	Folate Status of Women and Children in Africa – Current Situation and Improvement Strategies. <i>Food Reviews International</i> , 2020, 36, 1-14.	8.4	14
5	Total folate in West African cereal-based fermented foods: Bioaccessibility and influence of processing. <i>Journal of Food Composition and Analysis</i> , 2020, 85, 103309.	3.9	20
6	Probiotic Fermentation of Rice Bran with Six Genetically Diverse Strains Effects Nutrient and Phytochemical Composition; a Non-Targeted Metabolomics Approach. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa062_010.	0.3	2
7	Quantification of folate in the main steps of traditional processing of tef injera, a cereal based fermented staple food. <i>Journal of Cereal Science</i> , 2019, 87, 225-230.	3.7	26
8	Improved processing for the production of cereal-based fermented porridge enriched in folate using selected lactic acid bacteria and a back slopping process. <i>LWT - Food Science and Technology</i> , 2019, 106, 172-178.	5.2	14
9	Iron deficiency and anemia in adolescent girls consuming predominantly plant-based diets in rural Ethiopia. <i>Scientific Reports</i> , 2019, 9, 17244.	3.3	12
10	<i>Lactobacillus plantarum</i> P2R3FA Isolated from Traditional Cereal-Based Fermented Food Increase Folate Status in Deficient Rats. <i>Nutrients</i> , 2019, 11, 2819.	4.1	22
11	The genomic and transcriptomic basis of the potential of <i>Lactobacillus plantarum</i> A6 to improve the nutritional quality of a cereal based fermented food. <i>International Journal of Food Microbiology</i> , 2018, 266, 346-354.	4.7	10
12	Influence of fermentation and other processing steps on the folate content of a traditional African cereal-based fermented food. <i>International Journal of Food Microbiology</i> , 2018, 266, 79-86.	4.7	29
13	Lactic acid fermentation as a tool for increasing the folate content of foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3894-3910.	10.3	85
14	PCR screening of an African fermented pearl-millet porridge metagenome to investigate the nutritional potential of its microbiota. <i>International Journal of Food Microbiology</i> , 2017, 244, 103-110.	4.7	12
15	Ability of lactobacilli isolated from traditional cereal-based fermented food to produce folate in culture media under different growth conditions. <i>LWT - Food Science and Technology</i> , 2017, 86, 277-284.	5.2	26
16	Potential probiotic <i>Pichia kudriavzevii</i> strains and their ability to enhance folate content of traditional cereal-based African fermented food. <i>Food Microbiology</i> , 2017, 62, 169-177.	4.2	91
17	PCR of crtNM combined with analytical biochemistry: An efficient way to identify carotenoid producing lactic acid bacteria. <i>Systematic and Applied Microbiology</i> , 2016, 39, 115-121.	2.8	15
18	Influence of cofermentation by amylolytic <i>Lactobacillus</i> strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber. <i>Food Research International</i> , 2014, 57, 104-113.	6.2	43

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19	Determination of expression and activity of genes involved in starch metabolism in <i>Lactobacillus plantarum</i> A6 during fermentation of a cereal-based gruel. <i>International Journal of Food Microbiology</i> , 2014, 185, 103-111.	4.7	22
20	Behavior of <i>Lactobacilli</i> Isolated from Fermented Slurry (ben-saalga) in Gnotobiotic Rats. <i>PLoS ONE</i> , 2013, 8, e57711.	2.5	15
21	Prevalence and Fate of <i>Bacillus cereus</i> in African Traditional Cereal-Based Foods Used as Infant Foods. <i>Journal of Food Protection</i> , 2012, 75, 1642-1645.	1.7	6
22	<i>Lactobacillaceae</i> and Cell Adhesion: Genomic and Functional Screening. <i>PLoS ONE</i> , 2012, 7, e38034.	2.5	99
23	Genetic Screening of Functional Properties of Lactic Acid Bacteria in a Fermented Pearl Millet Slurry and in the Metagenome of Fermented Starchy Foods. <i>Applied and Environmental Microbiology</i> , 2011, 77, 8722-8734.	3.1	129
24	<i>Lactobacilli</i> as multifaceted probiotics with poorly disclosed molecular mechanisms. <i>International Journal of Food Microbiology</i> , 2010, 143, 87-102.	4.7	91
25	Ability of Selected Lactic Acid Bacteria to Ferment a Pearl Millet/Soybean Slurry to Produce Gruels for Complementary Foods for Young Children. <i>Journal of Food Science</i> , 2010, 75, M261-9.	3.1	50
26	Pyrosequencing of Tagged 16S rRNA Gene Amplicons for Rapid Deciphering of the Microbiomes of Fermented Foods Such as Pearl Millet Slurries. <i>Applied and Environmental Microbiology</i> , 2009, 75, 4354-4361.	3.1	147
27	Enzyme activities of lactic acid bacteria from a pearl millet fermented gruel (ben-saalga) of functional interest in nutrition. <i>International Journal of Food Microbiology</i> , 2008, 128, 395-400.	4.7	86
28	β -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. <i>Carcinogenesis</i> , 2007, 28, 2419-2425.	2.8	90
29	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, <i>Lactobacillus</i> and <i>Bifidobacterium</i> 16S rRNA gene primers. <i>British Journal of Nutrition</i> , 2005, 93, 677-684.	2.3	25
30	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. <i>Applied and Environmental Microbiology</i> , 2005, 71, 5116-5123.	3.1	25
31	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. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 802, 231-237.	2.3	37
32	Development and application of test methods for the detection of dietary constituents which protect against heterocyclic aromatic amines. <i>Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis</i> , 2003, 523-524, 183-192.	1.0	26
33	Metabolism of sinigrin (2-propenyl glucosinolate) by the human colonic microflora in a dynamic in vitro large-intestinal model. <i>Carcinogenesis</i> , 2002, 23, 1009-1016.	2.8	139