

Catherine Beal

List of Publications by Year in descending order

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32
papers

962
citations

471061

17
h-index

433756

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32
all docs

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docs citations

32
times ranked

927
citing authors

#	ARTICLE	IF	CITATIONS
1	Method of quantifying the loss of acidification activity of lactic acid starters during freezing and frozen storage. <i>Journal of Dairy Research</i> , 2000, 67, 83-90.	0.7	115
2	Operating Conditions That Affect the Resistance of Lactic Acid Bacteria to Freezing and Frozen Storage. <i>Cryobiology</i> , 2001, 43, 189-198.	0.3	96
3	Multiparametric flow cytometry allows rapid assessment and comparison of lactic acid bacteria viability after freezing and during frozen storage. <i>Cryobiology</i> , 2007, 55, 35-43.	0.3	80
4	Influence of cooling temperature and duration on cold adaptation of <i>Lactobacillus acidophilus</i> RD758. <i>Cryobiology</i> , 2005, 50, 294-307.	0.3	68
5	Fermentation pH Influences the Physiological-State Dynamics of <i>Lactobacillus bulgaricus</i> CFL1 during pH-Controlled Culture. <i>Applied and Environmental Microbiology</i> , 2009, 75, 4374-4381.	1.4	68
6	Fatty acid profile, trans-octadecenoic, $\hat{1}\pm$ -linolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. <i>Food Chemistry</i> , 2012, 135, 2207-2214.	4.2	60
7	Influence of controlled pH and temperature on the growth and acidification of pure cultures of <i>Streptococcus thermophilus</i> 404 and <i>Lactobacillus bulgaricus</i> 398. <i>Applied Microbiology and Biotechnology</i> , 1989, 32, 148-154.	1.7	55
8	Improvement of cryopreservation of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1 with additives displaying different protective effects. <i>International Dairy Journal</i> , 2003, 13, 917-926.	1.5	37
9	Acidification improves cryotolerance of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1. <i>Journal of Biotechnology</i> , 2007, 128, 659-667.	1.9	37
10	Scale-up agitation criteria for <i>Trichoderma reesei</i> fermentation. <i>Chemical Engineering Science</i> , 2017, 172, 158-168.	1.9	35
11	Membrane fatty acid composition and fluidity are involved in the resistance to freezing of <i>Lactobacillus buchneri</i> R1102 and <i>Bifidobacterium longum</i> R0175. <i>Microbial Biotechnology</i> , 2015, 8, 311-318.	2.0	30
12	Viability and Acidification Activity of Pure and Mixed Starters of <i>Streptococcus salivarius</i> ssp. <i>thermophilus</i> 404 and <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> 398 at the Different Steps of Their Production. <i>LWT - Food Science and Technology</i> , 1994, 27, 86-92.	2.5	27
13	Static and dynamic neural network models for estimating biomass concentration during thermophilic lactic acid bacteria batch cultures. <i>Journal of Bioscience and Bioengineering</i> , 1998, 85, 615-622.	0.9	27
14	Effect of Centrifugation Conditions on the Cryotolerance of <i>Lactobacillus bulgaricus</i> CFL1. <i>Food and Bioprocess Technology</i> , 2010, 3, 36-42.	2.6	24
15	Starvation induces physiological changes that act on the cryotolerance of <i>Lactobacillus acidophilus</i> RD758. <i>Biotechnology Progress</i> , 2011, 27, 342-350.	1.3	22
16	Influence of dilution rate and cell immobilization on plasmid stability during continuous cultures of recombinant strains of <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <i>Journal of Biotechnology</i> , 1994, 34, 87-95.	1.9	21
17	Dynamic analysis of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1 physiological characteristics during fermentation. <i>Applied Microbiology and Biotechnology</i> , 2008, 81, 559-570.	1.7	19
18	Comparison of growth, acidification and productivity of pure and mixed cultures of <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> 404 and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> 398. <i>Applied Microbiology and Biotechnology</i> , 1994, 41, 95-98.	1.7	17

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19	On-line estimation of biological variables during pH controlled lactic acid fermentations. <i>Biotechnology and Bioengineering</i> , 1994, 44, 1168-1176.	1.7	16
20	Cryotolerance of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1 is influenced by the physiological state during fermentation. <i>International Dairy Journal</i> , 2010, 20, 792-799.	1.5	16
21	Characterization of the Fermented Milk "Laban" with Sensory Analysis and Instrumental Measurements. <i>Journal of Food Science</i> , 2006, 71, S156.	1.5	13
22	Technological and safety properties display biodiversity among enterococci isolated from two Egyptian cheeses, "Ras" and "Domiat". <i>International Journal of Food Microbiology</i> , 2012, 153, 314-322.	2.1	13
23	Freezing of Probiotic Bacteria. , 2015, , 179-212.		13
24	Microfiltration conditions modify <i>Lactobacillus bulgaricus</i> cryotolerance in response to physiological changes. <i>Bioprocess and Biosystems Engineering</i> , 2011, 34, 197-204.	1.7	10
25	Survival of <i>Bifidobacterium</i> strains in organic fermented milk is improved as a result of membrane fatty acid composition. <i>International Dairy Journal</i> , 2016, 61, 1-9.	1.5	10
26	Survival of three <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> strains is related to trans-vaccenic and Ω -linolenic acids contents in organic fermented milks. <i>LWT - Food Science and Technology</i> , 2014, 56, 290-295.	2.5	9
27	Cryotolerance of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1 is modified by acquisition of antibiotic resistance. <i>Cryobiology</i> , 2007, 55, 19-26.	0.3	8
28	On-line indirect measurements of biological variables and their kinetics during pH controlled batch cultures of thermophilic lactic acid bacteria. <i>Journal of Food Engineering</i> , 1995, 26, 511-525.	2.7	6
29	The impact of fluid-dynamic stress in stirred tank bioreactors on the synthesis of cellulases by <i>Trichoderma reesei</i> at the intracellular and extracellular levels. <i>Chemical Engineering Science</i> , 2021, 232, 116353.	1.9	4
30	pH influences growth and plasmid stability of recombinant <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <i>Biotechnology Letters</i> , 1998, 20, 679-682.	1.1	3
31	Culture conditions affect <i>Lactobacillus reuteri</i> DSM 17938 ability to perform glycerol bioconversion into 3-hydroxypropionic acid. <i>Journal of Bioscience and Bioengineering</i> , 2021, 131, 501-508.	1.1	2
32	Draft Genome Sequence of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CFL1, a Lactic Acid Bacterium Isolated from French Handcrafted Fermented Milk. <i>Genome Announcements</i> , 2016, 4, .	0.8	1