

# Ángel Alegría-a

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

1,434  
citations

623734

14  
h-index

888059

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

1912  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of four Î <sup>2</sup> -glucosidases acting on isoflavone-glycosides from <i>Bifidobacterium pseudocatenulatum</i> IPLA 36007. <i>Food Research International</i> , 2017, 100, 522-528.	6.2	24
2	Stress Physiology of Lactic Acid Bacteria. <i>Microbiology and Molecular Biology Reviews</i> , 2016, 80, 837-890.	6.6	487
3	Characterisation of the technological behaviour of mixtures of mesophilic lactic acid bacteria isolated from traditional cheeses made of raw milk without added starters. <i>International Journal of Dairy Technology</i> , 2016, 69, 507-519.	2.8	16
4	Antibiotic Susceptibility Profiles of Dairy <i>Leuconostoc</i> , Analysis of the Genetic Basis of Atypical Resistances and Transfer of Genes In Vitro and in a Food Matrix. <i>PLoS ONE</i> , 2016, 11, e0145203.	2.5	55
5	Draft Genome Sequence of Three Antibiotic-Resistant <i>Leuconostoc mesenteroides</i> Strains of Dairy Origin. <i>Genome Announcements</i> , 2015, 3, .	0.8	6
6	The genome of <i>Bifidobacterium pseudocatenulatum</i> IPLA 36007, a human intestinal strain with isoflavone-activation activity. <i>Gut Pathogens</i> , 2014, 6, 31.	3.4	11
7	Impact of Next Generation Sequencing Techniques in Food Microbiology. <i>Current Genomics</i> , 2014, 15, 293-309.	1.6	178
8	Identification, typing, and functional characterization of <i>Leuconostoc</i> spp. strains from traditional, starter-free cheeses. <i>Dairy Science and Technology</i> , 2013, 93, 657-673.	2.2	30
9	Diversity of thermophilic bacteria in raw, pasteurized and selectively-cultured milk, as assessed by culturing, PCR-DGGE and pyrosequencing. <i>Food Microbiology</i> , 2013, 36, 103-111.	4.2	86
10	Biodiversity in Oscypek, a Traditional Polish Cheese, Determined by Culture-Dependent and -Independent Approaches. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1890-1898.	3.1	120
11	Genome Sequence of <i>Lactococcus garvieae</i> IPLA 31405, a Bacteriocin-Producing, Tetracycline-Resistant Strain Isolated from a Raw-Milk Cheese. <i>Journal of Bacteriology</i> , 2012, 194, 5118-5119.	2.2	31
12	Microbial diversity of the traditional Iranian cheeses Lighvan and Koozeh, as revealed by polyphasic culturing and culture-independent approaches. <i>Dairy Science and Technology</i> , 2012, 92, 75-90.	2.2	37
13	Assessment of Microbial Populations Dynamics in a Blue Cheese by Culturing and Denaturing Gradient Gel Electrophoresis. <i>Current Microbiology</i> , 2011, 62, 888-893.	2.2	25
14	Comparative Phenotypic and Molecular Genetic Profiling of Wild <i>Lactococcus lactis</i> subsp. <i>lactis</i> Strains of the <i>L. lactis</i> subsp. <i>lactis</i> and <i>L. lactis</i> subsp. <i>cremoris</i> Genotypes, Isolated from Starter-Free Cheeses Made of Raw Milk. <i>Applied and Environmental Microbiology</i> , 2011, 77, 5324-5335.	3.1	82
15	Bacteriocins produced by wild <i>Lactococcus lactis</i> strains isolated from traditional, starter-free cheeses made of raw milk. <i>International Journal of Food Microbiology</i> , 2010, 143, 61-66.	4.7	96
16	Phenotypic, genetic and technological characterization of <i>Lactococcus garvieae</i> strains isolated from a raw milk cheese. <i>International Dairy Journal</i> , 2010, 20, 142-148.	3.0	43
17	Diversity and evolution of the microbial populations during manufacture and ripening of CasÃn, a traditional Spanish, starter-free cheese made from cow's milk. <i>International Journal of Food Microbiology</i> , 2009, 136, 44-51.	4.7	107