Ivana Strahinic

List of Publications by Year in descending order

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430874 552781 27 972 18 26 citations h-index g-index papers 27 27 27 1740 all docs docs citations times ranked citing authors

#	Article	IF	Citations
1	Probiotic-mediated p38 MAPK immune signaling prolongs the survival of Caenorhabditis elegans exposed to pathogenic bacteria. Scientific Reports, 2021, 11, 21258.	3.3	11
2	Diversity of non-starter lactic acid bacteria in autochthonous dairy products from Western Balkan Countries - Technological and probiotic properties. Food Research International, 2020, 136, 109494.	6.2	48
3	Probiotic potential of Lactobacillus fermentum G-4 originating from the meconium of newborns. Journal of the Serbian Chemical Society, 2019, 84, 365-376.	0.8	O
4	In vitro and in vivo antagonistic activity of new probiotic culture against Clostridium difficile and Clostridium perfringens. BMC Microbiology, 2017, 17, 108.	3.3	27
5	Probiotics or proâ€healers: the role of beneficial bacteria in tissue repair. Wound Repair and Regeneration, 2017, 25, 912-922.	3.0	93
6	Lactobacillus fermentum Postbiotic-induced Autophagy as Potential Approach for Treatment of Acetaminophen Hepatotoxicity. Frontiers in Microbiology, 2017, 8, 594.	3.5	58
7	Lactobacilli hydrolysis of cows' milk proteins abrogates their humoral immunoreactivity in patients with immune-mediated diseases. International Dairy Journal, 2016, 63, 1-7.	3.0	6
8	AggLb Is the Largest Cell-Aggregation Factor from Lactobacillus paracasei Subsp. paracasei BGNJ1-64, Functions in Collagen Adhesion, and Pathogen Exclusion In Vitro. PLoS ONE, 2015, 10, e0126387.	2.5	37
9	Exopolysaccharide Production and Ropy Phenotype Are Determined by Two Gene Clusters in Putative Probiotic Strain Lactobacillus paraplantarum BGCG11. Applied and Environmental Microbiology, 2015, 81, 1387-1396.	3.1	39
10	Proteinase PrtP impairs lactococcin LcnB activity in Lactococcus lactis BGMN1-501: new insights into bacteriocin regulation. Frontiers in Microbiology, 2015, 6, 92.	3.5	18
11	Evaluation of autochthonous lactic acid bacteria as starter cultures for production of white pickled and fresh soft cheeses. LWT - Food Science and Technology, 2015, 63, 298-306.	5.2	27
12	Aggregation Factor as an Inhibitor of Bacterial Binding to Gut Mucosa. Microbial Ecology, 2014, 68, 633-644.	2.8	22
13	Interaction of Lactobacillus fermentum BGHI14 with Rat Colonic Mucosa: Implications for Colitis Induction. Applied and Environmental Microbiology, 2013, 79, 5735-5744.	3.1	41
14	Technological and probiotic potential of BGRA43 a natural isolate of Lactobacillus helveticus. Frontiers in Microbiology, 2013, 4, 2.	3.5	24
15	Different Roles for Lactococcal Aggregation Factor and Mucin Binding Protein in Adhesion to Gastrointestinal Mucosa. Applied and Environmental Microbiology, 2012, 78, 7993-8000.	3.1	34
16	Characterisation of the exopolysaccharide (EPS)-producing Lactobacillus paraplantarum BGCG11 and its non-EPS producing derivative strains as potential probiotics. International Journal of Food Microbiology, 2012, 158, 155-162.	4.7	113
17	Molecular diversity among natural populations of Lactobacillus paracasei and Lactobacillus plantarum/paraplantarum strains isolated from autochthonous dairy products. European Food Research and Technology, 2012, 234, 627-638.	3.3	10
18	Probiotic features of two oral Lactobacillus isolates. Brazilian Journal of Microbiology, 2012, 43, 418-28.	2.0	15

#	ARTICLE	IF	CITATIONS
19	Comparative analysis of \hat{l}^2 -casein proteolysis by PrtP proteinase from Lactobacillus paracasei subsp. paracasei BGHN14, PrtR proteinase from Lactobacillus rhamnosus BGT10 and PrtH proteinase from Lactobacillus helveticus BGRA43. International Dairy Journal, 2011, 21, 863-868.	3.0	34
20	Cloning and expression of a novel lactococcal aggregation factor from Lactococcus lactis subsp. lactis BGKP1. BMC Microbiology, 2011, 11, 265.	3.3	34
21	Construction of a new shuttle vector and its use for cloning and expression of two plasmid-encoded bacteriocins from Lactobacillus paracasei subsp. paracasei BGSJ2–8. International Journal of Food Microbiology, 2010, 140, 117-124.	4.7	19
22	A successful use of a new shuttle cloning vector pA13 for the cloning of the bacteriocins BacSJ and acidocin 8912. Archives of Biological Sciences, 2010, 62, 231-243.	0.5	1
23	Comparative analysis of antimicrobial and proteolytic activity of lactic acid bacteria isolated from Zlatar cheese. Genetika, 2007, 39, 125-138.	0.4	9
24	Plasmid content and bacteriocin production by five strains ofLactococcus lactisisolated from semi-hard homemade cheese. Canadian Journal of Microbiology, 2006, 52, 1110-1120.	1.7	48
25	Potential of lactic acid bacteria isolated from specific natural niches in food production and preservation. International Journal of Food Microbiology, 2006, 112, 230-235.	4.7	100
26	Proteinase PI and lactococcin A genes are located on the largest plasmid inLactococcus lactissubsp.lactisbv. diacetylactis S50. Canadian Journal of Microbiology, 2005, 51, 305-314.	1.7	34
27	Characterization and Antimicrobial Activity of Bacteriocin 217 Produced by Natural Isolate Lactobacillus paracasei subsp. paracasei BGBUK2-16. Journal of Food Protection, 2004, 67, 2727-2734.	1.7	70