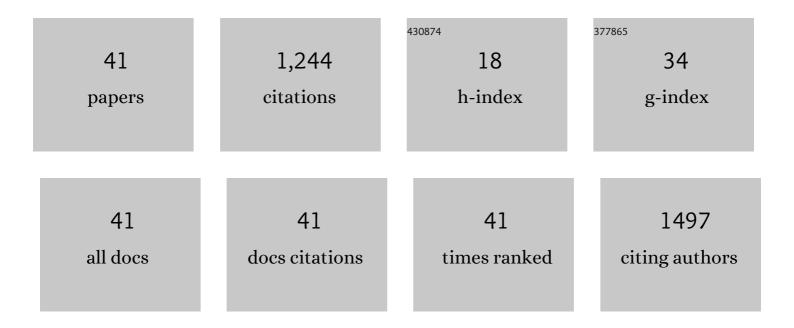
Sijmen E Schoustra

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1362015/publications.pdf Version: 2024-02-01



SUMEN E SCHOUSTRA

#	Article	IF	CITATIONS
1	In-host adaptation and acquired triazole resistance in Aspergillus fumigatus : a dilemma for clinical management. Lancet Infectious Diseases, The, 2016, 16, e251-e260.	9.1	123
2	The Properties of Adaptive Walks in Evolving Populations of Fungus. PLoS Biology, 2009, 7, e1000250.	5.6	111
3	A Novel Environmental Azole Resistance Mutation in Aspergillus fumigatus and a Possible Role of Sexual Reproduction in Its Emergence. MBio, 2017, 8, .	4.1	104
4	Mitotic Recombination Accelerates Adaptation in the Fungus Aspergillus nidulans. PLoS Genetics, 2007, 3, e68.	3.5	103
5	Environmental Hotspots for Azole Resistance Selection of <i>Aspergillus fumigatus</i> , the Netherlands. Emerging Infectious Diseases, 2019, 25, 1347-1353.	4.3	95
6	Microbial Community Structure of Three Traditional Zambian Fermented Products: Mabisi, Chibwantu and Munkoyo. PLoS ONE, 2013, 8, e63948.	2.5	70
7	The one health problem of azole resistance in Aspergillus fumigatus: current insights and future research agenda. Fungal Biology Reviews, 2020, 34, 202-214.	4.7	68
8	Fitness-Associated Sexual Reproduction in a Filamentous Fungus. Current Biology, 2010, 20, 1350-1355.	3.9	52
9	Diminishing-returns epistasis among random beneficial mutations in a multicellular fungus. Proceedings of the Royal Society B: Biological Sciences, 2016, 283, 20161376.	2.6	51
10	Evolution of cross-resistance to medical triazoles in <i>Aspergillus fumigatus</i> through selection pressure of environmental fungicides. Proceedings of the Royal Society B: Biological Sciences, 2017, 284, 20170635.	2.6	51
11	Natural variation in virulence of the entomopathogenic fungus Beauveria bassiana against malaria mosquitoes. Malaria Journal, 2014, 13, 479.	2.3	43
12	Asexual sporulation facilitates adaptation: The emergence of azole resistance in <i>Aspergillus fumigatus</i> . Evolution; International Journal of Organic Evolution, 2015, 69, 2573-2586.	2.3	35
13	Fermented cereal-based Munkoyo beverage: Processing practices, microbial diversity and aroma compounds. PLoS ONE, 2019, 14, e0223501.	2.5	35
14	The art of mabisi production: A traditional fermented milk. PLoS ONE, 2019, 14, e0213541.	2.5	28
15	Population consequences of mutational events: effects of antibiotic resistance on the r/K trade-off. Evolutionary Ecology, 2010, 24, 227-236.	1.2	25
16	Nutritional Composition and Microbial Communities of Two Non-alcoholic Traditional Fermented Beverages from Zambia: A Study of Mabisi and Munkoyo. Nutrients, 2020, 12, 1628.	4.1	23
17	Experimental evolution to increase the efficacy of the entomopathogenic fungus <i>Beauveria bassiana</i> against malaria mosquitoes: Effects on mycelial growth and virulence. Evolutionary Applications, 2017, 10, 433-443.	3.1	22
18	Antagonistic interactions peak at intermediate genetic distance in clinical and laboratory strains of Pseudomonas aeruginosa. BMC Microbiology, 2012, 12, 40.	3.3	21

SIJMEN E SCHOUSTRA

#	Article	IF	CITATIONS
19	Composition and Diversity of Natural Bacterial Communities in Mabisi, a Traditionally Fermented Milk. Frontiers in Microbiology, 2020, 11, 1816.	3.5	20
20	Dynamics of Aspergillus fumigatus in Azole Fungicide-Containing Plant Waste in the Netherlands (2016–2017). Applied and Environmental Microbiology, 2021, 87, .	3.1	20
21	Contribution of traditional fermented foods to food systems transformation: value addition and inclusive entrepreneurship. Food Security, 2021, 13, 1163-1177.	5.3	20
22	Relevance of heterokaryosis for adaptation and azole-resistance development in <i>Aspergillus fumigatus</i> . Proceedings of the Royal Society B: Biological Sciences, 2019, 286, 20182886.	2.6	15
23	Microbial population dynamics during traditional production of Mabisi, a spontaneous fermented milk product from Zambia: a field trial. World Journal of Microbiology and Biotechnology, 2020, 36, 184.	3.6	14
24	Potential contribution of cereal and milk based fermented foods to dietary nutrient intake of 1-5 years old children in Central province in Zambia. PLoS ONE, 2020, 15, e0232824.	2.5	14
25	Correlation of mycelial growth rate with other phenotypic characters in evolved genotypes of Aspergillus nidulans. Fungal Biology, 2012, 116, 630-636.	2.5	12
26	Bacterial community dynamics in lait caillé, a traditional product of spontaneous fermentation from Senegal. PLoS ONE, 2019, 14, e0215658.	2.5	12
27	Multivariate Phenotypic Divergence Due to the Fixation of Beneficial Mutations in Experimentally Evolved Lineages of a Filamentous Fungus. PLoS ONE, 2012, 7, e50305.	2.5	10
28	How processing methods affect the microbial community composition in a cereal-based fermented beverage. LWT - Food Science and Technology, 2020, 128, 109451.	5.2	10
29	Modelling colony population growth in the filamentous fungus Aspergillus nidulans. Journal of Theoretical Biology, 2013, 320, 124-130.	1.7	9
30	Eco-Evolutionary Dynamics in Microbial Communities from Spontaneous Fermented Foods. International Journal of Environmental Research and Public Health, 2021, 18, 10093.	2.6	8
31	Experimental Evolution of Interference Competition. Frontiers in Microbiology, 2021, 12, 613450.	3.5	4
32	Towards valorisation of indigenous traditional fermented milk: mabisi as a model. Current Opinion in Food Science, 2022, 46, 100835.	8.0	4
33	Genomics of Compensatory Adaptation in Experimental Populations of <i>Aspergillus nidulans</i> . G3: Genes, Genomes, Genetics, 2017, 7, 427-436.	1.8	3
34	Selective Flamingo Medium for the Isolation of Aspergillus fumigatus. Microorganisms, 2021, 9, 1155.	3.6	3
35	Robust sampling and preservation of DNA for microbial community profiling in field experiments. BMC Research Notes, 2019, 12, 159.	1.4	2
36	The Munkoyo Root: Traditional Uses, Biochemistry, Fermentation, and Potential Cultivation. ACS Symposium Series, 2020, , 81-99.	0.5	2

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#	Article	IF	CITATIONS
37	Environmental Selection Shapes Bacterial Community Composition in Traditionally Fermented Maize-Based Foods from Benin, Tanzania and Zambia. Microorganisms, 2022, 10, 1354.	3.6	2
38	Title is missing!. , 2019, 14, e0223501.		0
39	Title is missing!. , 2019, 14, e0223501.		0
40	Title is missing!. , 2019, 14, e0223501.		0
41	Title is missing!. , 2019, 14, e0223501.		0