

# Hikmate Abriouel

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

126  
papers

6,152  
citations

41  
h-index

75  
g-index

128  
ext. papers

7,000  
ext. citations

5.1  
avg, IF

5.58  
L-index

#	Paper	IF	Citations
126	Bacteriocin-based strategies for food biopreservation. <i>International Journal of Food Microbiology</i> , <b>2007</b> , 120, 51-70	5.8	765
125	Enterococci as probiotics and their implications in food safety. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 151, 125-40	5.8	423
124	Diversity and applications of Bacillus bacteriocins. <i>FEMS Microbiology Reviews</i> , <b>2011</b> , 35, 201-32	15.1	323
123	Diversity of enterococcal bacteriocins and their grouping in a new classification scheme. <i>FEMS Microbiology Reviews</i> , <b>2007</b> , 31, 293-310	15.1	280
122	Application of bacteriocins in the control of foodborne pathogenic and spoilage bacteria. <i>Critical Reviews in Biotechnology</i> , <b>2008</b> , 28, 125-52	9.4	200
121	Functional and safety aspects of Enterococci isolated from different Spanish foods. <i>Systematic and Applied Microbiology</i> , <b>2004</b> , 27, 118-30	4.2	159
120	Biocide tolerance in bacteria. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 162, 13-25	5.8	145
119	Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 123, 38-49	5.8	141
118	African fermented foods and probiotics. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 190, 84-96	5.8	140
117	A simple method for semi-preparative-scale production and recovery of enterocin AS-48 derived from <i>Enterococcus faecalis</i> subsp. <i>liquefaciens</i> A-48-32. <i>Journal of Microbiological Methods</i> , <b>2003</b> , 55, 599-605	2.8	108
116	Culture-independent study of the diversity of microbial populations in brines during fermentation of naturally-fermented Aloreñ green table olives. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 144, 487-96	5.8	106
115	Multiple roles of <i>Staphylococcus aureus</i> enterotoxins: pathogenicity, superantigenic activity, and correlation to antibiotic resistance. <i>Toxins</i> , <b>2010</b> , 2, 2117-31	4.9	106
114	Microbial antagonists to food-borne pathogens and biocontrol. <i>Current Opinion in Biotechnology</i> , <b>2010</b> , 21, 142-8	11.4	106
113	Inhibition of toxicogenic <i>Bacillus cereus</i> in rice-based foods by enterocin AS-48. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 106, 185-94	5.8	92
112	Culture-independent analysis of the microbial composition of the African traditional fermented foods poto poto and dju by using three different DNA extraction methods. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 111, 228-33	5.8	91
111	Isolation and characterization of enterocin EJ97, a bacteriocin produced by <i>Enterococcus faecalis</i> EJ97. <i>Archives of Microbiology</i> , <b>1998</b> , 171, 59-65	3	83
110	Antibiotic resistance in foodborne bacteria. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 84, 41-44	15.3	81

109	Virulence factors, antibiotic resistance, and bacteriocins in enterococci from artisan foods of animal origin. <i>Food Control</i> , <b>2009</b> , 20, 381-385	6.2	80
108	Characterization of lactic acid bacteria from naturally-fermented Manzanilla Aloreñ green table olives. <i>Food Microbiology</i> , <b>2012</b> , 32, 308-16	6	78
107	Antimicrobial activity, safety aspects, and some technological properties of bacteriocinogenic <i>Enterococcus faecium</i> from artisanal Tunisian fermented meat. <i>Food Control</i> , <b>2010</b> , 21, 462-470	6.2	73
106	Microbiological study of lactic acid fermentation of Caper berries by molecular and culture-dependent methods. <i>Applied and Environmental Microbiology</i> , <b>2005</b> , 71, 7872-9	4.8	72
105	Effect of immersion solutions containing enterocin AS-48 on <i>Listeria monocytogenes</i> in vegetable foods. <i>Applied and Environmental Microbiology</i> , <b>2005</b> , 71, 7781-7	4.8	71
104	Inhibition of bacterial growth, enterotoxin production, and spore outgrowth in strains of <i>Bacillus cereus</i> by bacteriocin AS-48. <i>Applied and Environmental Microbiology</i> , <b>2002</b> , 68, 1473-7	4.8	71
103	New insights in antibiotic resistance of <i>Lactobacillus</i> species from fermented foods. <i>Food Research International</i> , <b>2015</b> , 78, 465-481	7	70
102	Biodiversity of the microbial community in a Spanish farmhouse cheese as revealed by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 127, 200-8	5.8	69
101	Enterocin AS-48RJ: a variant of enterocin AS-48 chromosomally encoded by <i>Enterococcus faecium</i> RJ16 isolated from food. <i>Systematic and Applied Microbiology</i> , <b>2005</b> , 28, 383-97	4.2	68
100	Antibiotic resistance of <i>Lactobacillus pentosus</i> and <i>Leuconostoc pseudomesenteroides</i> isolated from naturally-fermented Aloreñ table olives throughout fermentation process. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 172, 110-8	5.8	60
99	Risk factors in enterococci isolated from foods in Morocco: determination of antimicrobial resistance and incidence of virulence traits. <i>Food and Chemical Toxicology</i> , <b>2008</b> , 46, 2648-52	4.7	60
98	Isolation of bacteriocinogenic <i>Lactobacillus plantarum</i> strains from ben saalga, a traditional fermented gruel from Burkina Faso. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 112, 44-50	5.8	60
97	Isolation and identification of <i>Enterococcus faecium</i> from seafoods: antimicrobial resistance and production of bacteriocin-like substances. <i>Food Microbiology</i> , <b>2010</b> , 27, 955-61	6	59
96	Enhanced bactericidal activity of enterocin AS-48 in combination with essential oils, natural bioactive compounds and chemical preservatives against <i>Listeria monocytogenes</i> in ready-to-eat salad. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 2216-23	4.7	58
95	Treatment of vegetable sauces with enterocin AS-48 alone or in combination with phenolic compounds to inhibit proliferation of <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , <b>2007</b> , 70, 405-11	5.5	57
94	The controversial nature of the <i>Weissella</i> genus: technological and functional aspects versus whole genome analysis-based pathogenic potential for their application in food and health. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 1197	5.7	56
93	Influence of physico-chemical factors on the oligomerization and biological activity of bacteriocin AS-48. <i>Current Microbiology</i> , <b>2001</b> , 42, 89-95	2.4	54
92	Influence of a diet enriched with virgin olive oil or butter on mouse gut microbiota and its correlation to physiological and biochemical parameters related to metabolic syndrome. <i>PLoS ONE</i> , <b>2018</b> , 13, e0190368	3.7	48

91	Enhanced bactericidal effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against <i>Salmonella enterica</i> in apple juice. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 128, 244-9	5.8	46
90	Potential Applications of the Cyclic Peptide Enterocin AS-48 in the Preservation of Vegetable Foods and Beverages. <i>Probiotics and Antimicrobial Proteins</i> , <b>2010</b> , 2, 77-89	5.5	43
89	Role of EfrAB efflux pump in biocide tolerance and antibiotic resistance of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> isolated from traditional fermented foods and the effect of EDTA as EfrAB inhibitor. <i>Food Microbiology</i> , <b>2014</b> , 44, 249-57	6	42
88	Cloning and heterologous expression of hematin-dependent catalase produced by <i>Lactobacillus plantarum</i> CNRZ 1228. <i>Applied and Environmental Microbiology</i> , <b>2004</b> , 70, 603-6	4.8	42
87	Biochemical and genetic characterization of the two-peptide bacteriocin enterocin 1071 produced by <i>Enterococcus faecalis</i> FAIR-E 309. <i>Applied and Environmental Microbiology</i> , <b>2002</b> , 68, 2550-4	4.8	42
86	Fermented Aloreë Table Olives as a Source of Potential Probiotic Strains. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 1583	5.7	42
85	The genes coding for enterocin EJ97 production by <i>Enterococcus faecalis</i> EJ97 are located on a conjugative plasmid. <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 1633-41	4.8	41
84	Effect of enterocin AS-48 in combination with biocides on planktonic and sessile <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , <b>2012</b> , 30, 51-8	6	40
83	Combined physico-chemical treatments based on enterocin AS-48 for inactivation of Gram-negative bacteria in soybean sprouts. <i>Food and Chemical Toxicology</i> , <b>2008</b> , 46, 2912-21	4.7	40
82	Bacteriocin-producing <i>Lactobacillus</i> strains isolated from poto poto, a Congolese fermented maize product, and genetic fingerprinting of their plantaricin operons. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 127, 18-25	5.8	37
81	Inactivation of <i>Listeria monocytogenes</i> in raw fruits by enterocin AS-48. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2460-7	2.5	37
80	Efficacy of enterocin AS-48 against bacilli in ready-to-eat vegetable soups and purees. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2339-45	2.5	37
79	Inhibition of <i>Bacillus cereus</i> and <i>Bacillus weihenstephanensis</i> in raw vegetables by application of washing solutions containing enterocin AS-48 alone and in combination with other antimicrobials. <i>Food Microbiology</i> , <b>2008</b> , 25, 762-70	6	36
78	Stability of enterocin AS-48 in fruit and vegetable juices. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 2085-94	2.5	36
77	Prevalence of bacteria resistant to antibiotics and/or biocides on meat processing plant surfaces throughout meat chain production. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 161, 97-106	5.8	34
76	Isolation and identification of bacteria from organic foods: Sensitivity to biocides and antibiotics. <i>Food Control</i> , <b>2012</b> , 26, 73-78	6.2	34
75	Correlation between antibiotic and biocide resistance in mesophilic and psychrotrophic <i>Pseudomonas</i> spp. isolated from slaughterhouse surfaces throughout meat chain production. <i>Food Microbiology</i> , <b>2015</b> , 51, 33-44	6	33
74	Phenotypic and molecular antibiotic resistance profile of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> isolated from different traditional fermented foods. <i>Foodborne Pathogens and Disease</i> , <b>2013</b> , 10, 143-9	3.8	31

73	Cloning of the bile salt hydrolase (bsh) gene from <i>Enterococcus faecium</i> FAIR-E 345 and chromosomal location of bsh genes in food enterococci. <i>Journal of Food Protection</i> , <b>2004</b> , 67, 2772-8	2.5	30
72	Antimicrobial resistance determinants in antibiotic and biocide-resistant gram-negative bacteria from organic foods. <i>Food Control</i> , <b>2014</b> , 37, 9-14	6.2	29
71	Inactivation of exopolysaccharide and 3-hydroxypropionaldehyde-producing lactic acid bacteria in apple juice and apple cider by enterocin AS-48. <i>Food and Chemical Toxicology</i> , <b>2008</b> , 46, 1143-51	4.7	27
70	Differentiation and characterization by molecular techniques of <i>Bacillus cereus</i> group isolates from poto poto and dgu two traditional cereal-based fermented foods of Burkina Faso and Republic of Congo. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 1165-73	2.5	27
69	Insight into Potential Probiotic Markers Predicted in MP-10 Genome Sequence. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 891	5.7	26
68	Inhibition of spoilage and toxigenic <i>Bacillus</i> species in dough from wheat flour by the cyclic peptide enterocin AS-48. <i>Food Control</i> , <b>2011</b> , 22, 756-761	6.2	25
67	Changes in Gut Microbiota Linked to a Reduction in Systolic Blood Pressure in Spontaneously Hypertensive Rats Fed an Extra Virgin Olive Oil-Enriched Diet. <i>Plant Foods for Human Nutrition</i> , <b>2018</b> , 73, 1-6	3.9	25
66	Combined treatments of enterocin AS-48 with biocides to improve the inactivation of methicillin-sensitive and methicillin-resistant <i>Staphylococcus aureus</i> planktonic and sessile cells. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 163, 96-100	5.8	24
65	Effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against the spoilage bacterium <i>Lactobacillus diolivorans</i> in apple juice. <i>Food Microbiology</i> , <b>2009</b> , 26, 491-6	6	24
64	Antibiotic multiresistance analysis of mesophilic and psychrotrophic <i>Pseudomonas</i> spp. isolated from goat and lamb slaughterhouse surfaces throughout the meat production process. <i>Applied and Environmental Microbiology</i> , <b>2014</b> , 80, 6792-806	4.8	23
63	The life and times of yeasts in traditional food fermentations. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3103-3132	11.5	23
62	Monolayer Characteristics of Bacteriocin AS-48, pH Effect and Interactions with Dipalmitoyl Phosphatidic Acid at the Air-Water Interface. <i>Journal of Colloid and Interface Science</i> , <b>2001</b> , 233, 306-312	9.3	22
61	Genetic determinants of antimicrobial resistance in Gram positive bacteria from organic foods. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 172, 49-56	5.8	21
60	Annotated genome sequence of <i>Lactobacillus pentosus</i> MP-10, which has probiotic potential, from naturally fermented Alore green table olives. <i>Journal of Bacteriology</i> , <b>2011</b> , 193, 4559-60	3.5	21
59	Production of Antimicrobial Substances by Bacteria Isolated from Fermented Table Olives. <i>World Journal of Microbiology and Biotechnology</i> , <b>2006</b> , 22, 765-768	4.4	21
58	Application of <i>Lactobacillus plantarum</i> Lb9 as starter culture in caper berry fermentation. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 788-794	5.4	20
57	Effects of Colistin and Bacteriocins Combinations on the In Vitro Growth of <i>Escherichia coli</i> Strains from Swine Origin. <i>Probiotics and Antimicrobial Proteins</i> , <b>2016</b> , 8, 183-190	5.5	20
56	Comparative proteomic analysis of a potentially probiotic <i>Lactobacillus pentosus</i> MP-10 for the identification of key proteins involved in antibiotic resistance and biocide tolerance. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 222, 8-15	5.8	20

55	Produce from Africa's Gardens: Potential for Leafy Vegetable and Fruit Fermentations. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 981	5.7	20
54	Proteomic analysis of <i>Lactobacillus pentosus</i> for the identification of potential markers involved in acid resistance and their influence on other probiotic features. <i>Food Microbiology</i> , <b>2018</b> , 72, 31-38	6	20
53	Comparative proteomic analysis of <i>Listeria monocytogenes</i> exposed to enterocin AS-48 in planktonic and sessile states. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 167, 202-7	5.8	18
52	Preservation of Manzanilla Aloreñ cracked green table olives by high hydrostatic pressure treatments singly or in combination with natural antimicrobials. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 56, 427-431	5.4	18
51	Response of <i>Bacillus cereus</i> ATCC 14579 to challenges with sublethal concentrations of enterocin AS-48. <i>BMC Microbiology</i> , <b>2009</b> , 9, 227	4.5	18
50	Proteomic analysis of <i>Lactobacillus pentosus</i> for the identification of potential markers of adhesion and other probiotic features. <i>Food Research International</i> , <b>2018</b> , 111, 58-66	7	17
49	Inactivation of <i>Geobacillus stearothermophilus</i> in canned food and coconut milk samples by addition of enterocin AS-48. <i>Food Microbiology</i> , <b>2009</b> , 26, 289-93	6	17
48	Inhibition of food poisoning and pathogenic bacteria by <i>Lactobacillus plantarum</i> strain 2.9 isolated from ben saalga, both in a culture medium and in food. <i>Food Control</i> , <b>2008</b> , 19, 842-848	6.2	17
47	Biocide tolerance, phenotypic and molecular response of lactic acid bacteria isolated from naturally-fermented Aloreñ table to different physico-chemical stresses. <i>Food Microbiology</i> , <b>2016</b> , 60, 1-12	6	16
46	Effect of polythene film activated with enterocin EJ97 in combination with EDTA against <i>Bacillus coagulans</i> . <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 514-518	5.4	16
45	Antistaphylococcal effect of enterocin AS-48 in bakery ingredients of vegetable origin, alone and in combination with selected antimicrobials. <i>Journal of Food Science</i> , <b>2009</b> , 74, M384-9	3.4	16
44	Detection of <i>ebp</i> (endocarditis- and biofilm-associated pilus) genes in enterococcal isolates from clinical and non-clinical origin. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 126, 123-6	5.8	16
43	. <i>Current Microbiology</i> , <b>2001</b> , 42, 89	2.4	16
42	Increased inactivation of exopolysaccharide-producing <i>Pediococcus parvulus</i> in apple juice by combined treatment with enterocin AS-48 and high-intensity pulsed electric field. <i>Journal of Food Protection</i> , <b>2010</b> , 73, 39-43	2.5	15
41	Inhibition of <i>Salmonella enterica</i> Cells in Deli-Type Salad by Enterocin AS-48 in Combination with Other Antimicrobials. <i>Probiotics and Antimicrobial Proteins</i> , <b>2009</b> , 1, 85-90	5.5	15
40	Biocide and copper tolerance in enterococci from different sources. <i>Journal of Food Protection</i> , <b>2013</b> , 76, 1806-9	2.5	14
39	Evaluation of antimicrobial and proteolytic activity of enterococci isolated from fermented products. <i>European Food Research and Technology</i> , <b>2009</b> , 230, 63-70	3.4	14
38	Resistance to antimicrobial agents in lactobacilli isolated from caper fermentations. <i>Antonie Van Leeuwenhoek</i> , <b>2005</b> , 88, 277-81	2.1	14

37	In silico genomic insights into aspects of food safety and defense mechanisms of a potentially probiotic <i>Lactobacillus pentosus</i> MP-10 isolated from brines of naturally fermented Aloreñ green table olives. <i>PLoS ONE</i> , <b>2017</b> , 12, e0176801	3.7	13
36	Assay of enterocin AS-48 for inhibition of foodborne pathogens in desserts. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 1654-9	2.5	13
35	Diversity, distribution and quantification of antibiotic resistance genes in goat and lamb slaughterhouse surfaces and meat products. <i>PLoS ONE</i> , <b>2014</b> , 9, e114252	3.7	12
34	Effect of enterocin EJ97 against <i>Geobacillus stearothermophilus</i> vegetative cells and endospores in canned foods and beverages. <i>European Food Research and Technology</i> , <b>2010</b> , 230, 513-519	3.4	12
33	Effect of autochthonous bacteriocin-producing <i>Lactococcus lactis</i> on bacterial population dynamics and growth of halotolerant bacteria in Brazilian charqui. <i>Food Microbiology</i> , <b>2014</b> , 44, 296-301	6	11
32	Microbial diversity changes in soybean sprouts treated with enterocin AS-48. <i>Food Microbiology</i> , <b>2009</b> , 26, 922-6	6	11
31	A quantitative real-time PCR assay for quantification of viable <i>Listeria monocytogenes</i> cells after bacteriocin injury in food-first insights. <i>Current Microbiology</i> , <b>2010</b> , 61, 515-9	2.4	11
30	Semi-preparative scale purification of enterococcal bacteriocin enterocin EJ97, and evaluation of substrates for its production. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2007</b> , 34, 779-85	4.2	10
29	Characterization of a bacteriocin-producing strain of <i>Enterococcus faecalis</i> from cow's milk used in the production of Moroccan traditional dairy foods. <i>World Journal of Microbiology and Biotechnology</i> , <b>2008</b> , 24, 997-1001	4.4	10
28	Deciphering Resistome and Virulome Diversity in a Porcine Slaughterhouse and Pork Products Through Its Production Chain. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2099	5.7	10
27	New insights into the molecular effects and probiotic properties of <i>Lactobacillus pentosus</i> pre-adapted to edible oils. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 109, 153-162	5.4	8
26	The genus <i>Pediococcus</i> <b>2014</b> , 359-376		8
25	Antibacterial activity of carvacrol and 2-nitro-1-propanol against single and mixed populations of foodborne pathogenic bacteria in corn flour dough. <i>Food Microbiology</i> , <b>2010</b> , 27, 274-9	6	8
24	Complete Genome Sequence of a Potential Probiotic, <i>Lactobacillus pentosus</i> MP-10, Isolated from Fermented Aloreñ Table Olives. <i>Genome Announcements</i> , <b>2016</b> , 4,		7
23	Food Applications and Regulation <b>2011</b> , 353-390		7
22	Multilocus sequence typing of <i>Enterococcus faecalis</i> from vegetable foods reveals two new sequence types. <i>Foodborne Pathogens and Disease</i> , <b>2009</b> , 6, 321-7	3.8	7
21	Plasmid profile patterns and properties of pediococci isolated from caper fermentations. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1178-82	2.5	7
20	Inactivation of <i>Salmonella enterica</i> cells in Spanish potato omelette by high hydrostatic pressure treatments. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 14, 25-30	6.8	6

19	Characterization of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> from wild flowers. <i>Antonie Van Leeuwenhoek</i> , <b>2012</b> , 101, 701-11	2.1	6
18	New insights into the role of plasmids from probiotic <i>Lactobacillus pentosus</i> MP-10 in Aloreñ table olive brine fermentation. <i>Scientific Reports</i> , <b>2019</b> , 9, 10938	4.9	5
17	Effect of enterocin AS-48 singly or in combination with biocides on planktonic and sessile <i>B. cereus</i> . <i>Food Control</i> , <b>2013</b> , 34, 743-751	6.2	5
16	Genome sequence of <i>Weissella thailandensis</i> fsh4-2. <i>Journal of Bacteriology</i> , <b>2011</b> , 193, 5868	3.5	5
15	Vegetable Fermentations <b>2008</b> , 145-161		5
14	Opportunistic Food-Borne Pathogens <b>2018</b> , 269-306		4
13	Antibacterial protection by enterocin AS-48 in sport and energy drinks with less acidic pH values. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 881-4	2.5	4
12	Efficacy of "HLE"-a multidrug efflux-pump inhibitor-as a disinfectant against surface bacteria. <i>Environmental Research</i> , <b>2018</b> , 165, 133-139	7.9	4
11	Molecular identification and antibiotic resistance of bacteriocinogenic lactic acid bacteria isolated from table olives. <i>Archives of Microbiology</i> , <b>2021</b> , 203, 597-607	3	3
10	Bacteriocins: Natural Weapons for Control of Food Pathogens <b>2013</b> , 471-494		2
9	Increasing the microbial inactivation of <i>Staphylococcus aureus</i> in sauces by a combination of enterocin AS-48 and 2-nitropropanol, and mild heat treatments. <i>Food Control</i> , <b>2012</b> , 25, 740-744	6.2	2
8	Synergistic activity of biocides and antibiotics on resistant bacteria from organically produced foods. <i>Microbial Drug Resistance</i> , <b>2014</b> , 20, 383-91	2.9	1
7	Fermentation of Caper Products <b>2012</b> , 201-208		1
6	Bacteriocins <b>2012</b> , 317-332		1
5	In silico mapping of microbial communities and stress responses in a porcine slaughterhouse and pork products through its production chain, and the efficacy of HLE disinfectant. <i>Food Research International</i> , <b>2020</b> , 136, 109486	7	1
4	Transcriptomic Profile and Probiotic Properties of Pre-adapted to Edible Oils. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 747043	5.7	0
3	The genera <i>Bacillus</i> , <i>Geobacillus</i> and <i>Halobacillus</i> <b>2014</b> , 555-570		
2	Quantification of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> in different foods using rRNA-targeted oligonucleotide probes. <i>Journal of Microbiological Methods</i> , <b>2005</b> , 61, 187-92	2.8	



1 Protective Cultures 297-316