

Peteris Zikmanis

List of Publications by Year in descending order

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38
papers

402
citations

687335

13
h-index

794568

19
g-index

38
all docs

38
docs citations

38
times ranked

481
citing authors

#	ARTICLE	IF	CITATIONS
1	Model-based biotechnological potential analysis of <i>Kluyveromyces marxianus</i> central metabolism. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2017, 44, 1177-1190.	3.0	38
2	Evaluation of novel lactose-positive and exopolysaccharide-producing strain of <i>Pediococcus pentosaceus</i> for fermented foods. <i>European Food Research and Technology</i> , 2008, 227, 851-856.	3.3	36
3	The effect of osmo-induced stress on product formation by <i>Zymomonas mobilis</i> on sucrose. <i>International Journal of Food Microbiology</i> , 2000, 55, 147-150.	4.7	30
4	Hydrophobicity of bacteria <i>Zymomonas mobilis</i> under varied environmental conditions. <i>Process Biochemistry</i> , 2007, 42, 745-750.	3.7	28
5	Formation of Levan from Raffinose by Levansucrase of <i>Zymomonas mobilis</i> . <i>Engineering in Life Sciences</i> , 2004, 4, 56-59.	3.6	24
6	Extracellular polysaccharides produced by bacteria of the <i>Leuconostoc</i> genus. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 161.	3.6	24
7	Relationship between the fatty acid composition of lipids and the viability of dried yeast <i>Saccharomyces cerevisiae</i> . <i>European Journal of Applied Microbiology and Biotechnology</i> , 1982, 15, 100-103.	1.3	19
8	Sucrose medium osmolality as a regulator of anabolic and catabolic parameters in <i>Zymomonas</i> culture. <i>Acta Biotechnologica</i> , 1996, 16, 321-327.	0.9	19
9	Microbial Polymers in Edible Films and Coatings of Garden Berry and Grape: Current and Prospective Use. <i>Food and Bioprocess Technology</i> , 2021, 14, 1432-1445.	4.7	18
10	Response of <i>Zymomonas mobilis</i> levansucrase activity to sodium chloride. <i>Biotechnology Letters</i> , 1998, 20, 1017-1019.	2.2	16
11	Development of <i>Bifidobacterium lactis</i> Bb 12 on α -D-(2,6)-Linked Fructan-Containing Substrate. <i>Engineering in Life Sciences</i> , 2004, 4, 433-437.	3.6	15
12	<i>Lactobacillus acidophilus</i> La5 and <i>Bifidobacterium lactis</i> Bb12 cell surface hydrophobicity and survival of the cells under adverse environmental conditions. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2013, 40, 85-93.	3.0	15
13	Production of extracellular fructans by <i>Gluconobacter naphelii</i> P1464. <i>Letters in Applied Microbiology</i> , 2016, 62, 145-152.	2.2	14
14	Influence of growth conditions on hydrophobicity of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> cells and characteristics by FT-IR spectra. <i>Spectroscopy</i> , 2010, 24, 251-255.	0.8	13
15	Relationship between the cell surface hydrophobicity and survival of bacteria <i>Zymomonas mobilis</i> after exposures to ethanol, freezing or freeze-drying. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008, 35, 1175-1180.	3.0	12
16	Interrelationships between the fatty acid composition and metabolic pathways upon dehydration-rehydration of the yeast <i>Saccharomyces cerevisiae</i> . <i>European Journal of Applied Microbiology and Biotechnology</i> , 1983, 18, 298-302.	1.3	9
17	FT-IR spectroscopic investigation of bacterial cell envelopes from <i>Zymomonas mobilis</i> which have different surface hydrophobicities. <i>Vibrational Spectroscopy</i> , 2013, 64, 51-57.	2.2	9
18	Changes of ergosterol content and resistance of population upon drying-rehydration of the yeast <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 1985, 22, 265.	3.6	7

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19	Fructan Biosynthesis by Intra- and Extracellular Zymomonas mobilis Levansucrase after Simultaneous Production of Ethanol and Levan. Acta Biotechnologica, 2003, 23, 85-93.	0.9	7
20	Molar growth yields of Zymomonas mobilis on glucose after the transition from anaerobic to aerobic continuous growth. Acta Biotechnologica, 1999, 19, 69-75.	0.9	6
21	Relationships between kinetic constants and the amino acid composition of enzymes from the yeast Saccharomyces cerevisiae glycolysis pathway. Eurasip Journal on Bioinformatics and Systems Biology, 2012, 2012, 11.	1.4	6
22	The effect of amphiphilic compounds on the secretion of levansucrase by Zymomonas mobilis. Process Biochemistry, 2005, 40, 3723-3731.	3.7	5
23	An Influence of Fructan Containing Concentrate from Jerusalem Artichoke Tubers on the Development of Probiotic Dairy Starters on Milk and Oat-based Substrates. Food Biotechnology, 2007, 21, 349-363.	1.5	5
24	Distinctive attributes for predicted secondary structures at terminal sequences of non-classically secreted proteins from proteobacteria. Open Life Sciences, 2008, 3, 320-326.	1.4	4
25	Discriminative features of type I and type III secreted proteins from Gram-negative bacteria. Open Life Sciences, 2006, 1, 124-136.	1.4	3
26	Distinguishable codon usage and amino acid composition patterns among substrates of leaderless secretory pathways from proteobacteria. Applied Microbiology and Biotechnology, 2010, 86, 285-293.	3.6	3
27	Influence of Environmental Factors on Extracellular Fructan and Oligosaccharide Production by Gluconobacter nephelii. Research Journal of Microbiology, 2017, 12, 33-41.	0.2	3
28	N ⁶ -(δ^2 -Isopentenyl) adenine inhibits the alcohol dehydrogenase activity in cell-free extracts of Zymomonas mobilis. Archives of Microbiology, 1992, 158, 203-207.	2.2	2
29	The effect of exogenous N ⁶ -(δ^2 -isopentenyl)adenine on aerobic energy generation in Zymomonas mobilis. Archives of Microbiology, 1995, 163, 387-390.	2.2	2
30	Distinctive amino acid residue periodicities in terminal sequences of type III and type I secreted proteins from proteobacteria. Open Life Sciences, 2007, 2, 192-205.	1.4	2
31	Relationship between Metabolic Fluxes and Sequence-Derived Properties of Enzymes. International Scholarly Research Notices, 2014, 2014, 1-9.	0.9	2
32	An elevation of the molar growth yield of Zymomonas mobilis during aerobic exponential growth. Archives of Microbiology, 1997, 167, 167-71.	2.2	2
33	Interrelationship between pH-dependent uptake of bromophenol blue by intact Saccharomyces cerevisiae cells and their viability after dehydration. Applied Microbiology and Biotechnology, 1989, 31, 191-193.	3.6	1
34	Interrelationships between Growth Yield, ATPase and Adenylate Kinase Activities in Zymomonas mobilis. Acta Biotechnologica, 2001, 21, 171-178.	0.9	1
35	Relationships between metabolic fluxes and enzyme amino acid composition. Open Life Sciences, 2013, 8, 107-120.	1.4	1
36	Indolylacetic acid and N ⁶ -(δ^2 -isopentenyl) adenine affect NADH binding to yeast alcohol dehydrogenase and inhibit in vitro the enzymatic oxidation of ethanol. BioFactors, 1990, 2, 237-40.	5.4	1

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37	Intensification of alcoholic fermentation upon dehydration-rehydration of the yeast <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 1988, 27, 507-509.	3.6	0
38	The effect of exogenous N ⁶ -(2-isopentenyl) adenine on aerobic energy generation in <i>Zymomonas mobilis</i> . <i>Archives of Microbiology</i> , 1995, 163, 387-390.	2.2	0