

Lene Jespersen

List of Publications by Year in descending order

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149
papers

6,782
citations

50244

46
h-index

76872

74
g-index

150
all docs

150
docs citations

150
times ranked

6770
citing authors

#	ARTICLE	IF	CITATIONS
1	Saccharomyces cerevisiae and lactic acid bacteria as potential mycotoxin decontaminating agents. Trends in Food Science and Technology, 2006, 17, 48-55.	7.8	324
2	Strain-specific probiotics properties of Lactobacillus fermentum, Lactobacillus plantarum and Lactobacillus brevis isolates from Brazilian food products. Food Microbiology, 2013, 36, 22-29.	2.1	267
3	Occurrence and diversity of yeasts involved in fermentation of West African cocoa beans. FEMS Yeast Research, 2005, 5, 441-453.	1.1	184
4	Beneficial Effects of Probiotic and Food Borne Yeasts on Human Health. Nutrients, 2010, 2, 449-473.	1.7	179
5	Surface binding of aflatoxin B1 by Saccharomyces cerevisiae strains with potential decontaminating abilities in indigenous fermented foods. International Journal of Food Microbiology, 2007, 113, 41-46.	2.1	175
6	Potential of Pectins to Beneficially Modulate the Gut Microbiota Depends on Their Structural Properties. Frontiers in Microbiology, 2019, 10, 223.	1.5	171
7	Occurrence and taxonomic characteristics of strains of predominant in African indigenous fermented foods and beverages. FEMS Yeast Research, 2003, 3, 191-200.	1.1	162
8	Yeast involved in fermentation of Coffea arabica in East Africa determined by genotyping and by direct denaturing gradient gel electrophoresis. Yeast, 2004, 21, 549-556.	0.8	160
9	In vitro screening of probiotic properties of Saccharomyces cerevisiae var. boulardii and food-borne Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2005, 101, 29-39.	2.1	158
10	Specific spoilage organisms in breweries and laboratory media for their detection. International Journal of Food Microbiology, 1996, 33, 139-155.	2.1	151
11	<i>Lactobacillus acidophilus</i> induces virus immune defence genes in murine dendritic cells by a Toll-like receptor-dependent mechanism. Immunology, 2010, 131, 268-281.	2.0	138
12	Prevalence, virulence factor genes and antibiotic resistance of Bacillus cereus sensu lato isolated from dairy farms and traditional dairy products. BMC Microbiology, 2017, 17, 65.	1.3	129
13	Taxonomic and molecular characterization of lactic acid bacteria and yeasts in nunu, a Ghanaian fermented milk product. Food Microbiology, 2013, 34, 277-283.	2.1	109
14	Yeast populations associated with Ghanaian cocoa fermentations analysed using denaturing gradient gel electrophoresis (DGGE). Yeast, 2005, 22, 271-284.	0.8	107
15	Characterization of Bacillus spp. strains for use as probiotic additives in pig feed. Applied Microbiology and Biotechnology, 2014, 98, 1105-1118.	1.7	105
16	Significance of yeasts and moulds occurring in maize dough fermentation for kenkey™ production. International Journal of Food Microbiology, 1994, 24, 239-248.	2.1	104
17	Pectin degrading enzymes in yeasts involved in fermentation of Coffea arabica in East Africa. International Journal of Food Microbiology, 2006, 110, 291-296.	2.1	99
18	The Effect of Selected Synbiotics on Microbial Composition and Short-Chain Fatty Acid Production in a Model System of the Human Colon. PLoS ONE, 2012, 7, e47212.	1.1	90

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19	Antimicrobial Susceptibility of <i>Bacillus</i> Strains Isolated from Primary Starters for African Traditional Bread Production and Characterization of the Bacitracin Operon and Bacitracin Biosynthesis. <i>Applied and Environmental Microbiology</i> , 2012, 78, 7903-7914.	1.4	89
20	Lactic acid bacteria and yeasts associated with <i>gowa</i> production from sorghum in <i>Burkina Faso</i> . <i>Journal of Applied Microbiology</i> , 2007, 103, 342-349.	1.4	84
21	Gene Transcription and Virulence Potential of <i>Listeria monocytogenes</i> Strains After Exposure to Acidic and NaCl Stress. <i>Foodborne Pathogens and Disease</i> , 2009, 6, 669-680.	0.8	82
22	Inhibition of ochratoxigenic moulds by <i>Debaryomyces hansenii</i> strains for biopreservation of dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2014, 170, 70-77.	2.1	82
23	Individual cells of <i>Saccharomyces cerevisiae</i> and <i>Zygosaccharomyces bailii</i> exhibit different short-term intracellular pH responses to acetic acid. <i>Archives of Microbiology</i> , 2000, 174, 125-128.	1.0	74
24	A Flow-Cytometric Gram-Staining Technique for Milk-Associated Bacteria. <i>Applied and Environmental Microbiology</i> , 2003, 69, 2857-2863.	1.4	72
25	The Taxonomic Position of <i>Saccharomyces boulardii</i> as Evaluated by Sequence Analysis of the D1/D2 Domain of 26S rDNA, the ITS1-5.8S rDNA-ITS2 Region and the Mitochondrial Cytochrome-c Oxidase II Gene. <i>Systematic and Applied Microbiology</i> , 2003, 26, 564-571.	1.2	71
26	Biodiversity and probiotic potential of yeasts isolated from Fura, a West African spontaneously fermented cereal. <i>International Journal of Food Microbiology</i> , 2012, 159, 144-151.	2.1	71
27	Genotypic characterization and safety assessment of lactic acid bacteria from indigenous African fermented food products. <i>BMC Microbiology</i> , 2012, 12, 75.	1.3	69
28	Alcohol-based quorum sensing plays a role in adhesion and sliding motility of the yeast <i>Debaryomyces hansenii</i> . <i>FEMS Yeast Research</i> , 2011, 11, 643-652.	1.1	68
29	Isolation and Identification of the Microbiota of Danish Farmhouse and Industrially Produced Surface-Ripened Cheeses. <i>Microbial Ecology</i> , 2013, 65, 602-615.	1.4	68
30	AI-2 signalling is induced by acidic shock in probiotic strains of <i>Lactobacillus</i> spp.. <i>International Journal of Food Microbiology</i> , 2009, 135, 295-302.	2.1	67
31	Technological properties and probiotic potential of <i>Lactobacillus fermentum</i> strains isolated from West African fermented millet dough. <i>BMC Microbiology</i> , 2015, 15, 261.	1.3	67
32	Lactic acid tolerance determined by measurement of intracellular pH of single cells of <i>Candida krusei</i> and <i>Saccharomyces cerevisiae</i> isolated from fermented maize dough. <i>International Journal of Food Microbiology</i> , 2004, 94, 97-103.	2.1	66
33	Multiple β -Glucoside Transporter Genes in Brewer's Yeast. <i>Applied and Environmental Microbiology</i> , 1999, 65, 450-456.	1.4	65
34	Occurrence and growth of yeasts in processed meat products – Implications for potential spoilage. <i>Meat Science</i> , 2008, 80, 919-926.	2.7	59
35	Determination of yeast diversity in <i>ogi</i> , <i>mawa</i> and <i>tchoukoutou</i> by using culture-dependent and -independent methods. <i>International Journal of Food Microbiology</i> , 2013, 165, 84-88.	2.1	58
36	Antimicrobial activity of <i>Bacillus subtilis</i> and <i>Bacillus pumilus</i> during the fermentation of African locust bean (<i>Parkia biglobosa</i>) for Soubala production. <i>Journal of Applied Microbiology</i> , 2006, 102, 06112005200065-???	1.4	57

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37	Ammonia Production and Its Possible Role as a Mediator of Communication for <i>Debaryomyces hansenii</i> and Other Cheese-Relevant Yeast Species. <i>Journal of Dairy Science</i> , 2007, 90, 5032-5041.	1.4	57
38	Comparison of <i>Saccharomyces cerevisiae</i> strains of clinical and nonclinical origin by molecular typing and determination of putative virulence traits. <i>FEMS Yeast Research</i> , 2008, 8, 631-640.	1.1	57
39	Flavour compound production by <i>Yarrowia lipolytica</i> , <i>Saccharomyces cerevisiae</i> and <i>Debaryomyces hansenii</i> in a cheese-surface model. <i>International Dairy Journal</i> , 2011, 21, 970-978.	1.5	57
40	Microbial Safety of Milk Production and Fermented Dairy Products in Africa. <i>Microorganisms</i> , 2020, 8, 752.	1.6	56
41	The effect of pectins on survival of probiotic <i>Lactobacillus</i> spp. in gastrointestinal juices is related to their structure and physical properties. <i>Food Microbiology</i> , 2018, 74, 11-20.	2.1	55
42	Modulation of gut microbiota from obese individuals by in vitro fermentation of citrus pectin in combination with <i>Bifidobacterium longum</i> BB-46. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 8827-8840.	1.7	55
43	Detection and identification of wild yeasts in lager breweries. <i>International Journal of Food Microbiology</i> , 1998, 43, 205-213.	2.1	51
44	Molecular genetic identification of sensu stricto strains from African sorghum beer. <i>FEMS Yeast Research</i> , 2003, 3, 177-184.	1.1	51
45	Genetic diversity of the species <i>Debaryomyces hansenii</i> and the use of chromosome polymorphism for typing of strains isolated from surface-ripened cheeses. <i>Journal of Applied Microbiology</i> , 2004, 97, 205-213.	1.4	51
46	Taxonomic and Ecological Diversity of Food and Beverage Yeasts. , 2006, , 13-53.		51
47	Relative transcription of <i>Listeria monocytogenes</i> virulence genes in liver pÃ¢tÃ©s with varying NaCl content. <i>International Journal of Food Microbiology</i> , 2010, 141, S60-S68.	2.1	50
48	Effects of electrospun chitosan wrapping for dry-ageing of beef, as studied by microbiological, physicochemical and low-field nuclear magnetic resonance analysis. <i>Food Chemistry</i> , 2015, 184, 167-175.	4.2	50
49	Characterization of <i>Saccharomyces cerevisiae</i> strains from spontaneously fermented maize dough by profiles of assimilation, chromosome polymorphism, PCR and MAL genotyping. <i>Journal of Applied Microbiology</i> , 1999, 86, 284-294.	1.4	48
50	The Use of Lactic Acid Bacteria Starter Culture in the Production of <i>Nunu</i> , a Spontaneously Fermented Milk Product in Ghana. <i>International Journal of Food Science</i> , 2014, 2014, 1-11.	0.9	48
51	Occurrence and Importance of Yeasts in Indigenous Fermented Food and Beverages Produced in Sub-Saharan Africa. <i>Frontiers in Microbiology</i> , 2019, 10, 1789.	1.5	48
52	DNA typing methods for differentiation of <i>Debaryomyces hansenii</i> strains and other yeasts related to surface ripened cheeses. <i>International Journal of Food Microbiology</i> , 2001, 69, 11-24.	2.1	47
53	Identification of lactic acid bacteria isolated during traditional fura processing in Ghana. <i>Food Microbiology</i> , 2012, 32, 72-78.	2.1	45
54	Phenotypic and genetic diversity of <i>Saccharomyces</i> contaminants isolated from lager breweries and their phylogenetic relationship with brewing yeasts. <i>International Journal of Food Microbiology</i> , 2000, 60, 43-53.	2.1	43

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55	A flow cytometric technique for quantification and differentiation of bacteria in bulk tank milk. <i>Journal of Applied Microbiology</i> , 2004, 97, 935-941.	1.4	43
56	Identification of genes and proteins induced during the lag and early exponential phase of lager brewing yeasts. <i>Journal of Applied Microbiology</i> , 2005, 98, 261-271.	1.4	43
57	Yeast dynamics during spontaneous fermentation of mawã and tchoukoutou, two traditional products from Benin. <i>International Journal of Food Microbiology</i> , 2013, 165, 200-207.	2.1	43
58	Cheese brines from Danish dairies reveal a complex microbiota comprising several halotolerant bacteria and yeasts. <i>International Journal of Food Microbiology</i> , 2018, 285, 173-187.	2.1	43
59	Protein expression during lag phase and growth initiation in <i>Saccharomyces cerevisiae</i> . <i>International Journal of Food Microbiology</i> , 2002, 75, 27-38.	2.1	42
60	Synbiotic <i>Lactobacillus acidophilus</i> NCFM and cellobiose does not affect human gut bacterial diversity but increases abundance of lactobacilli, bifidobacteria and branched-chain fatty acids: a randomized, double-blinded cross-over trial. <i>FEMS Microbiology Ecology</i> , 2014, 90, 225-236.	1.3	40
61	<i>Debaryomyces hansenii</i> strains differ in their production of flavor compounds in a cheese surface model. <i>MicrobiologyOpen</i> , 2012, 1, 161-168.	1.2	38
62	Phytase-producing capacity of yeasts isolated from traditional African fermented food products and PHYPK gene expression of <i>Pichia kudriavzevii</i> strains. <i>International Journal of Food Microbiology</i> , 2015, 205, 81-89.	2.1	37
63	Impact of quorum sensing on the quality of fermented foods. <i>Current Opinion in Food Science</i> , 2017, 13, 16-25.	4.1	37
64	The quorum sensing luxS gene is induced in <i>Lactobacillus acidophilus</i> NCFM in response to <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2011, 149, 269-273.	2.1	36
65	Yeast diversity in rice-cassava fermentations produced by the indigenous Tapirapã people of Brazil. <i>FEMS Yeast Research</i> , 2007, 7, 966-972.	1.1	35
66	Biodiversity of <i>Saccharomyces cerevisiae</i> isolated from a survey of pito production sites in various parts of Ghana. <i>Systematic and Applied Microbiology</i> , 2005, 28, 755-761.	1.2	34
67	Transcriptional Analysis of Genes Associated with Stress and Adhesion in <i>Lactobacillus acidophilus</i> NCFM during the Passage through an in vitro Gastrointestinal Tract Model. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2010, 18, 206-214.	1.0	34
68	Phytase-active yeasts from grain-based food and beer. <i>Journal of Applied Microbiology</i> , 2011, 110, 1370-1380.	1.4	34
69	In vitro investigation of <i>Debaryomyces hansenii</i> strains for potential probiotic properties. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 141.	1.7	34
70	Genome-wide transcriptional changes during the lag phase of <i>Saccharomyces cerevisiae</i> . <i>Archives of Microbiology</i> , 2003, 179, 278-294.	1.0	33
71	Flow cytometric detection of wild yeast in lager breweries. <i>International Journal of Food Microbiology</i> , 1993, 17, 321-328.	2.1	31
72	<i>Debaryomyces hansenii</i> strains with different cell sizes and surface physicochemical properties adhere differently to a solid agarose surface. <i>FEMS Microbiology Letters</i> , 2005, 249, 165-170.	0.7	29

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73	Microbial diversity and dynamics throughout manufacturing and ripening of surface ripened semi-hard Danish Danbo cheeses investigated by culture-independent techniques. <i>International Journal of Food Microbiology</i> , 2015, 215, 124-130.	2.1	29
74	Prevalence and Characteristics of <i>Listeria monocytogenes</i> Isolates in Raw Milk, Heated Milk and Nunu, a Spontaneously Fermented Milk Beverage, in Ghana. <i>Beverages</i> , 2018, 4, 40.	1.3	29
75	Expression of the GPD1 and GPP2 orthologues and glycerol retention during growth of <i>Debaryomyces hansenii</i> at high NaCl concentrations. <i>Yeast</i> , 2005, 22, 1213-1222.	0.8	28
76	Understanding the behavior of foodborne pathogens in the food chain: New information for risk assessment analysis. <i>Trends in Food Science and Technology</i> , 2011, 22, S21-S29.	7.8	28
77	<i>Lactobacillus delbrueckii</i> subsp. <i>jakobsenii</i> subsp. nov., isolated from dolo wort, an alcoholic fermented beverage in Burkina Faso. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 3720-3726.	0.8	28
78	Characteristics and phylogeny of <i>Bacillus cereus</i> strains isolated from Maari, a traditional West African food condiment. <i>International Journal of Food Microbiology</i> , 2015, 196, 70-78.	2.1	28
79	In vitro modulation of human gut microbiota composition and metabolites by <i>Bifidobacterium longum</i> BB-46 and a citric pectin. <i>Food Research International</i> , 2019, 120, 595-602.	2.9	28
80	<i>Hanseniaspora jakobsenii</i> sp. nov., a yeast isolated from Bandji, a traditional palm wine of Borassus akeassii. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015, 65, 3576-3579.	0.8	28
81	Relative gene transcription and pathogenicity of enterohemorrhagic <i>Escherichia coli</i> after long-term adaptation to acid and salt stress. <i>International Journal of Food Microbiology</i> , 2010, 141, 248-253.	2.1	27
82	Influence of extracellular pH on growth, viability, cell size, acidification activity, and intracellular pH of <i>Lactococcus lactis</i> in batch fermentations. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 5965-5976.	1.7	27
83	Occurrence of lactic acid bacteria and yeasts at species and strain level during spontaneous fermentation of mawÄ, a cereal dough produced in West Africa. <i>Food Microbiology</i> , 2018, 76, 267-278.	2.1	26
84	Yeast Modulation of Human Dendritic Cell Cytokine Secretion: An In Vitro Study. <i>PLoS ONE</i> , 2014, 9, e96595.	1.1	25
85	Effect of potato fiber on survival of <i>Lactobacillus</i> species at simulated gastric conditions and composition of the gut microbiota in vitro. <i>Food Research International</i> , 2019, 125, 108644.	2.9	25
86	Occurrence of Yeasts in White-Brined Cheeses: Methodologies for Identification, Spoilage Potential and Good Manufacturing Practices. <i>Frontiers in Microbiology</i> , 2020, 11, 582778.	1.5	25
87	Proteomic changes in <i>Debaryomyces hansenii</i> upon exposure to NaCl stress. <i>FEMS Yeast Research</i> , 2007, 7, 293-303.	1.1	24
88	Non-Saccharomyces yeasts protect against epithelial cell barrier disruption induced by <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar Typhimurium. <i>Letters in Applied Microbiology</i> , 2015, 61, 491-497.	1.0	24
89	Attachment behaviour of <i>Escherichia coli</i> K12 and <i>Salmonella Typhimurium</i> P6 on food contact surfaces for food transportation. <i>Food Microbiology</i> , 2012, 31, 139-147.	2.1	23
90	Intracellular pH homeostasis plays a role in the NaCl tolerance of <i>Debaryomyces hansenii</i> strains. <i>Applied Microbiology and Biotechnology</i> , 2006, 71, 713-719.	1.7	22

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91	Environmental heterogeneity of <i>Staphylococcus</i> species from alkaline fermented foods and associated toxins and antimicrobial resistance genetic elements. <i>International Journal of Food Microbiology</i> , 2019, 311, 108356.	2.1	22
92	Survival of <i>Listeria monocytogenes</i> in Simulated Gastrointestinal System and Transcriptional Profiling of Stress- and Adhesion-Related Genes. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 267-274.	0.8	21
93	Clinical <i>Saccharomyces cerevisiae</i> isolates cannot cross the epithelial barrier in vitro. <i>International Journal of Food Microbiology</i> , 2012, 157, 59-64.	2.1	21
94	Effect of dissolved oxygen on redox potential and milk acidification by lactic acid bacteria isolated from a DL-starter culture. <i>Journal of Dairy Science</i> , 2015, 98, 1640-1651.	1.4	21
95	Identification of amino acids involved in the Flo11p-mediated adhesion of <i>Saccharomyces cerevisiae</i> to a polystyrene surface using phage display with competitive elution. <i>Journal of Applied Microbiology</i> , 2007, 103, 1041-1047.	1.4	20
96	Technologically relevant <i>Bacillus</i> species and microbial safety of West African traditional alkaline fermented seed condiments. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 871-888.	5.4	20
97	<i>Candida halmiae</i> sp. nov., <i>Geotrichum ghanense</i> sp. nov. and <i>Candida awuui</i> sp. nov., isolated from Ghanaian cocoa fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 1460-1465.	0.8	19
98	Differentiation of the virulence potential of <i>Campylobacter jejuni</i> strains by use of gene transcription analysis and a Caco-2 assay. <i>International Journal of Food Microbiology</i> , 2012, 155, 60-68.	2.1	19
99	<i>Kluyveromyces marxianus</i> and <i>Saccharomyces boulardii</i> Induce Distinct Levels of Dendritic Cell Cytokine Secretion and Significantly Different T Cell Responses In Vitro. <i>PLoS ONE</i> , 2016, 11, e0167410.	1.1	19
100	Transcriptional responses in <i>Lactococcus lactis</i> subsp. <i>cremoris</i> to the changes in oxygen and redox potential during milk acidification. <i>Letters in Applied Microbiology</i> , 2016, 63, 117-123.	1.0	18
101	Identification of the predominant microbiota during production of lait caillé, a spontaneously fermented milk product made in Burkina Faso. <i>World Journal of Microbiology and Biotechnology</i> , 2019, 35, 100.	1.7	17
102	Oxygen- and light-barrier properties of thermoformed packaging materials used for modified atmosphere packaging. evaluation of performance under realistic storage conditions. <i>Packaging Technology and Science</i> , 2005, 18, 265-272.	1.3	16
103	Occurrence and Identification of Yeast Species in Fermented Liquid Feed for Piglets. <i>Microbial Ecology</i> , 2011, 61, 146-153.	1.4	16
104	Transcriptome analysis of <i>Lactococcus lactis</i> subsp. <i>lactis</i> during milk acidification as affected by dissolved oxygen and the redox potential. <i>International Journal of Food Microbiology</i> , 2016, 226, 5-12.	2.1	16
105	Interaction between sodium chloride and texture in semi-hard Danish cheese as affected by brining time, DL-starter culture, chymosin type and cheese ripening. <i>International Dairy Journal</i> , 2017, 70, 34-45.	1.5	16
106	The quorum-sensing molecule 2-phenylethanol impaired conidial germination, hyphal membrane integrity and growth of <i>Penicillium expansum</i> and <i>Penicillium nordicum</i> . <i>Journal of Applied Microbiology</i> , 2020, 129, 278-286.	1.4	16
107	Autoinducer-2 activity produced by bacteria found in smear of surface ripened cheeses. <i>International Dairy Journal</i> , 2011, 21, 48-53.	1.5	15
108	Transcriptomics in human blood incubation reveals the importance of oxidative stress response in <i>Saccharomyces cerevisiae</i> clinical strains. <i>BMC Genomics</i> , 2012, 13, 419.	1.2	15

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109	Impact of NaCl reduction in Danish semi-hard Samsøe cheeses on proliferation and autolysis of DL-starter cultures. <i>International Journal of Food Microbiology</i> , 2015, 213, 59-70.	2.1	15
110	In vitro properties of potential probiotic lactic acid bacteria originating from Ghanaian indigenous fermented milk products. <i>World Journal of Microbiology and Biotechnology</i> , 2021, 37, 52.	1.7	15
111	Detection of resistance of lactic acid bacteria to a mixture of the hop analogue compounds tetrahydroiso-alpha-acids by noninvasive measurement of intracellular pH. <i>Journal of Applied Microbiology</i> , 2004, 96, 1324-1332.	1.4	14
112	Sustainable Production of African Traditional Beers With Focus on Dolo, a West African Sorghum-Based Alcoholic Beverage. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	14
113	USE OF FLOW CYTOMETRY FOR RAPID ESTIMATION OF INTRACELLULAR EVENTS IN BREWING YEASTS. <i>Journal of the Institute of Brewing</i> , 1994, 100, 399-403.	0.8	13
114	Probiotic potential of <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces marxianus</i> isolated from West African spontaneously fermented cereal and milk products. <i>Yeast</i> , 2020, 37, 403-412.	0.8	13
115	Production of autoinducer-2 by aerobic endospore-forming bacteria isolated from the West African fermented foods. <i>FEMS Microbiology Letters</i> , 2015, 362, fnv186.	0.7	12
116	Occurrence and Identification of Yeasts in Production of White-Brined Cheese. <i>Microorganisms</i> , 2022, 10, 1079.	1.6	12
117	Expression of Virulence-Related Genes in <i>Listeria monocytogenes</i> Grown on Danish Hard Cheese as Affected by NaCl Content. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 536-544.	0.8	11
118	Variations of internal pH in typical Italian sourdough yeasts during co-fermentation with lactobacilli. <i>LWT - Food Science and Technology</i> , 2008, 41, 1610-1615.	2.5	10
119	The Microbiology of Cocoa Fermentation. , 2013, , 39-60.		10
120	Effects of intrinsic microbial stress factors on viability and physiological condition of yeasts isolated from spontaneously fermented cereal doughs. <i>International Journal of Food Microbiology</i> , 2019, 304, 75-88.	2.1	10
121	<i>Debaryomyces hansenii</i> Strains Isolated From Danish Cheese Brines Act as Biocontrol Agents to Inhibit Germination and Growth of Contaminating Molds. <i>Frontiers in Microbiology</i> , 2021, 12, 662785.	1.5	10
122	Identification of <i>Bacillus</i> species occurring in Kantong, an acid fermented seed condiment produced in Ghana. <i>International Journal of Food Microbiology</i> , 2014, 180, 1-6.	2.1	9
123	Reducing the atypical odour of dawadawa: Effect of modification of fermentation conditions and post-fermentation treatment on the development of the atypical odour of dawadawa. <i>Food Control</i> , 2014, 42, 335-342.	2.8	9
124	The utilisation of amino acids by <i>Debaryomyces hansenii</i> and <i>Yamadazyma triangularis</i> associated with cheese. <i>International Dairy Journal</i> , 2021, 121, 105135.	1.5	9
125	Relationship between growth and pH gradients of individual cells of <i>Debaryomyces hansenii</i> as influenced by NaCl and solid substrate. <i>Letters in Applied Microbiology</i> , 2007, 44, 279-285.	1.0	8
126	Multifunctional properties and safety evaluation of lactic acid bacteria and yeasts associated with fermented cereal doughs. <i>World Journal of Microbiology and Biotechnology</i> , 2021, 37, 34.	1.7	8

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127	The Flo11p-deficient <i>Saccharomyces cerevisiae</i> strain background S288c can adhere to plastic surfaces. <i>Colloids and Surfaces B: Biointerfaces</i> , 2007, 60, 131-134.	2.5	7
128	Partial Characterization of Bacteriocins Produced by <i>Lactobacillus reuteri</i> 2-20B and <i>Pediococcus acidilactici</i> O-11A Isolated from Fura, a Millet-Based Fermented Food in Ghana. <i>Journal of Food Research</i> , 2012, 2, 50.	0.1	7
129	Draft Whole-Genome Sequence of <i>Bacillus sonorensis</i> Strain L12, a Source of Nonribosomal Lipopeptides. <i>Genome Announcements</i> , 2013, 1, e0009713.	0.8	7
130	Impact of botanical fermented foods on metabolic biomarkers and gut microbiota in adults with metabolic syndrome and type 2 diabetes: a systematic review protocol. <i>BMJ Open</i> , 2019, 9, e029242.	0.8	7
131	The Effects of NaCl and Temperature on Growth and Survival of Yeast Strains Isolated from Danish Cheese Brines. <i>Current Microbiology</i> , 2020, 77, 3377-3384.	1.0	7
132	Technological properties of indigenous <i>Lactococcus lactis</i> strains isolated from Lait caillé, a spontaneous fermented milk from Burkina Faso. <i>Journal of Dairy Research</i> , 2020, 87, 110-116.	0.7	7
133	RELATIONSHIP BETWEEN YEAST CELL PROLIFERATION AND INTRACELLULAR ESTERASE ACTIVITY DURING BREWING FERMENTATIONS. <i>Journal of the Institute of Brewing</i> , 1998, 104, 333-338.	0.8	6
134	Microbiological and biochemical characterization of fermented liquid feed samples from 40 Danish farms. <i>Livestock Science</i> , 2010, 134, 158-161.	0.6	6
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