

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	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
2	Occurrence and Identification of Yeasts in Production of White-Brined Cheese. <i>Microorganisms</i> , 2022, 10, 1079.	1.6	12
3	Spoilage Potential of Contaminating Yeast Species <i>Kluyveromyces marxianus</i> , <i>Pichia kudriavzevii</i> and <i>Torulaspota delbrueckii</i> during Cold Storage of Skyr. <i>Foods</i> , 2022, 11, 1776.	1.9	4
4	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
5	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
6	In-vitro study of <i>Limosilactobacillus fermentum</i> PCC adhesion to and integrity of the Caco-2 cell monolayers as affected by pectins. <i>Journal of Functional Foods</i> , 2021, 79, 104395.	1.6	3
7	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
8	<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
9	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
10	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
11	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
12	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
13	Microbial Safety of Milk Production and Fermented Dairy Products in Africa. <i>Microorganisms</i> , 2020, 8, 752.	1.6	56
14	Diversity in NaCl tolerance of <i>Lactococcus lactis</i> strains from dl-starter cultures for production of semi-hard cheeses. <i>International Dairy Journal</i> , 2020, 105, 104673.	1.5	5
15	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
16	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
17	PREDOMINANCE OF BACILLUS SPP. DURING THE PRODUCTION OF MANTCHOUA, A TRADITIONAL KAPOK SEED FERMENTED CONDIMENT FROM BURKINA FASO. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 1009-1015.	0.4	4
18	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

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19	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
20	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
21	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
22	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
23	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
24	Potential of Pectins to Beneficially Modulate the Gut Microbiota Depends on Their Structural Properties. <i>Frontiers in Microbiology</i> , 2019, 10, 223.	1.5	171
25	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
26	Improving food value chains for cereal doughs in West Africa: case study of mawa in Benin. <i>Food Chain</i> , 2019, 8, 18-38.	0.4	5
27	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
28	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
29	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
30	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
31	Occurrence of lactic acid bacteria and yeasts at species and strain level during spontaneous fermentation of mawa, a cereal dough produced in West Africa. <i>Food Microbiology</i> , 2018, 76, 267-278.	2.1	26
32	Impact of quorum sensing on the quality of fermented foods. <i>Current Opinion in Food Science</i> , 2017, 13, 16-25.	4.1	37
33	Prevalence, virulence factor genes and antibiotic resistance of <i>Bacillus cereus</i> sensu lato isolated from dairy farms and traditional dairy products. <i>BMC Microbiology</i> , 2017, 17, 65.	1.3	129
34	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
35	Nunu, A West African Fermented Yogurt-Like Milk Product. , 2017, , 275-283.		5
36	<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

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37	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
38	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
39	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
40	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
41	Fluorescent labelling negatively affects the physiology of <i>Lactococcus lactis</i> . <i>International Dairy Journal</i> , 2015, 49, 130-138.	1.5	5
42	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
43	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
44	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
45	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
46	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
47	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
48	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
49	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
50	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
51	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
52	<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
53	Yeast Modulation of Human Dendritic Cell Cytokine Secretion: An In Vitro Study. <i>PLoS ONE</i> , 2014, 9, e96595.	1.1	25
54	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

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55	Assessment of interplay between UV wavelengths, material surfaces and food residues in open surface hygiene validation. <i>Journal of Food Science and Technology</i> , 2014, 51, 3977-3983.	1.4	3
56	Characterization of <i>Bacillus</i> spp. strains for use as probiotic additives in pig feed. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 1105-1118.	1.7	105
57	170. <i>Cytokine</i> , 2014, 70, 69.	1.4	0
58	Effect of the gastrointestinal environment on pH homeostasis of <i>Lactobacillus plantarum</i> and <i>Lactobacillus brevis</i> cells as measured by real-time fluorescence ratio-imaging microscopy. <i>Research in Microbiology</i> , 2014, 165, 215-225.	1.0	5
59	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
60	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
61	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
62	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
63	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
64	<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
65	Strain-specific probiotics properties of <i>Lactobacillus fermentum</i> , <i>Lactobacillus plantarum</i> and <i>Lactobacillus brevis</i> isolates from Brazilian food products. <i>Food Microbiology</i> , 2013, 36, 22-29.	2.1	267
66	Taxonomic and molecular characterization of lactic acid bacteria and yeasts in nunu, a Ghanaian fermented milk product. <i>Food Microbiology</i> , 2013, 34, 277-283.	2.1	109
67	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
68	Determination of yeast diversity in ogi, mawã, gowã and tchoukoutou by using culture-dependent and -independent methods. <i>International Journal of Food Microbiology</i> , 2013, 165, 84-88.	2.1	58
69	The Microbiology of Cocoa Fermentation. , 2013, , 39-60.		10
70	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
71	Comparative fermentation of insoluble carbohydrates in an in vitro human feces model spiked with <i>Lactobacillus acidophilus</i> NCFM. <i>Starch/Staerke</i> , 2013, 65, 346-353.	1.1	6
72	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

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73	Identification of lactic acid bacteria isolated during traditional fura processing in Ghana. <i>Food Microbiology</i> , 2012, 32, 72-78.	2.1	45
74	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
75	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
76	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
77	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
78	<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
79	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
80	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
81	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
82	The Effect of Selected Synbiotics on Microbial Composition and Short-Chain Fatty Acid Production in a Model System of the Human Colon. <i>PLoS ONE</i> , 2012, 7, e47212.	1.1	90
83	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
84	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
85	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
86	Phytase-active yeasts from grain-based food and beer. <i>Journal of Applied Microbiology</i> , 2011, 110, 1370-1380.	1.4	34
87	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
88	The quorum sensing <i>luxS</i> 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
89	Occurrence and Identification of Yeast Species in Fermented Liquid Feed for Piglets. <i>Microbial Ecology</i> , 2011, 61, 146-153.	1.4	16
90	Production of Bread, Cheese and Meat. , 2011, , 3-27.		4

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91	Application of Molecular Biology and Genomics of Probiotics for Enteric Cytoprotection. , 2011, , 133-153.		0
92	Beneficial Effects of Probiotic and Food Borne Yeasts on Human Health. <i>Nutrients</i> , 2010, 2, 449-473.	1.7	179
93	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
94	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
95	<i>Lactobacillus acidophilus</i> induces virus immune defence genes in murine dendritic cells by a TollÃ¢ke receptorÃ¢dependent mechanism. <i>Immunology</i> , 2010, 131, 268-281.	2.0	138
96	<i>Candida halmiae</i> sp. nov., <i>Geotrichum ghanense</i> sp. nov. and <i>Candida awuaili</i> sp. nov., isolated from Ghanaian cocoa fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 1460-1465.	0.8	19
97	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
98	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
99	A comparative study of the anti-listerial activity of smear bacteria. <i>International Dairy Journal</i> , 2010, 20, 555-559.	1.5	4
100	Microbiological and biochemical characterization of fermented liquid feed samples from 40 Danish farms. <i>Livestock Science</i> , 2010, 134, 158-161.	0.6	6
101	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
102	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
103	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
104	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
105	Occurrence and growth of yeasts in processed meat products Ã¢ Implications for potential spoilage. <i>Meat Science</i> , 2008, 80, 919-926.	2.7	59
106	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
107	Lactic acid bacteria and yeasts associated with gowÃ©production from sorghum in BÃ©nin. <i>Journal of Applied Microbiology</i> , 2007, 103, 342-349.	1.4	84
108	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

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109	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
110	Proteomic changes in <i>Debaryomyces hansenii</i> upon exposure to NaCl stress. <i>FEMS Yeast Research</i> , 2007, 7, 293-303.	1.1	24
111	Yeast diversity in rice-cassava fermentations produced by the indigenous Tapirap people of Brazil. <i>FEMS Yeast Research</i> , 2007, 7, 966-972.	1.1	35
112	Surface binding of aflatoxin B1 by <i>Saccharomyces cerevisiae</i> strains with potential decontaminating abilities in indigenous fermented foods. <i>International Journal of Food Microbiology</i> , 2007, 113, 41-46.	2.1	175
113	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
114	<i>Saccharomyces cerevisiae</i> and lactic acid bacteria as potential mycotoxin decontaminating agents. <i>Trends in Food Science and Technology</i> , 2006, 17, 48-55.	7.8	324
115	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, 061120055200065-???	1.4	57
116	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
117	Pectin degrading enzymes in yeasts involved in fermentation of <i>Coffea arabica</i> in East Africa. <i>International Journal of Food Microbiology</i> , 2006, 110, 291-296.	2.1	99
118	Taxonomic and Ecological Diversity of Food and Beverage Yeasts. , 2006, , 13-53.		51
119	<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
120	Occurrence and diversity of yeasts involved in fermentation of West African cocoa beans. <i>FEMS Yeast Research</i> , 2005, 5, 441-453.	1.1	184
121	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
122	In vitro screening of probiotic properties of <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> and food-borne <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2005, 101, 29-39.	2.1	158
123	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
124	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
125	Yeast populations associated with Ghanaian cocoa fermentations analysed using denaturing gradient gel electrophoresis (DGGE). <i>Yeast</i> , 2005, 22, 271-284.	0.8	107
126	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

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127	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
128	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
129	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
130	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
131	Yeast involved in fermentation of <i>Coffea arabica</i> in East Africa determined by genotyping and by direct denaturing gradient gel electrophoresis. <i>Yeast</i> , 2004, 21, 549-556.	0.8	160
132	Starter Cultures and Fermented Products. , 2004, , .		4
133	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
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