

# Jeroen Hugenholtz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3963263/publications.pdf>

Version: 2024-02-01

83  
papers

7,393  
citations

46984

47  
h-index

60583

81  
g-index

85  
all docs

85  
docs citations

85  
times ranked

5405  
citing authors

#	ARTICLE	IF	CITATIONS
1	Transcriptome Analysis of a Spray Drying-Resistant Subpopulation Reveals a Zinc-Dependent Mechanism for Robustness in <i>L. lactis</i> SK11. <i>Frontiers in Microbiology</i> , 2018, 9, 2418.	1.5	8
2	Strain-Dependent Transcriptome Signatures for Robustness in <i>Lactococcus lactis</i> . <i>PLoS ONE</i> , 2016, 11, e0167944.	1.1	22
3	Genome-scale reconstruction of the <i>Streptococcus pyogenes</i> M49 metabolic network reveals growth requirements and indicates potential drug targets. <i>Journal of Biotechnology</i> , 2016, 232, 25-37.	1.9	33
4	Using a Genome-Scale Metabolic Model of <i>Enterococcus faecalis</i> V583 To Assess Amino Acid Uptake and Its Impact on Central Metabolism. <i>Applied and Environmental Microbiology</i> , 2015, 81, 1622-1633.	1.4	36
5	Fermentation-induced variation in heat and oxidative stress phenotypes of <i>Lactococcus lactis</i> MG1363 reveals transcriptome signatures for robustness. <i>Microbial Cell Factories</i> , 2014, 13, 148.	1.9	27
6	Diversity in Robustness of <i>Lactococcus lactis</i> Strains during Heat Stress, Oxidative Stress, and Spray Drying Stress. <i>Applied and Environmental Microbiology</i> , 2014, 80, 603-611.	1.4	43
7	Use of non-growing <i>Lactococcus lactis</i> cell suspensions for production of volatile metabolites with direct relevance for flavour formation during dairy fermentations. <i>Microbial Cell Factories</i> , 2014, 13, 176.	1.9	25
8	Food biotechnology. <i>Current Opinion in Biotechnology</i> , 2013, 24, 121-123.	3.3	2
9	Traditional biotechnology for new foods and beverages. <i>Current Opinion in Biotechnology</i> , 2013, 24, 155-159.	3.3	90
10	Role of phosphate in the central metabolism of two lactic acid bacteria – a comparative systems biology approach. <i>FEBS Journal</i> , 2012, 279, 1274-1290.	2.2	52
11	Characterization of Three Lactic Acid Bacteria and Their Isogenic <i>ldh</i> Deletion Mutants Shows Optimization for $Y_{ATP}$ (Cell Mass Produced per Mole of ATP) at Their Physiological pHs. <i>Applied and Environmental Microbiology</i> , 2011, 77, 612-617.	1.4	25
12	Understanding the physiology of <i>Lactobacillus plantarum</i> at zero growth. <i>Molecular Systems Biology</i> , 2010, 6, 413.	3.2	60
13	High-Level Expression of <i>Lactobacillus</i> $\beta$ -Galactosidases in <i>Lactococcus lactis</i> Using the Food-Grade, Nisin-Controlled Expression System NICE. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2279-2287.	2.4	33
14	Risk Assessment of Genetically Modified Lactic Acid Bacteria Using the Concept of Substantial Equivalence. <i>Current Microbiology</i> , 2010, 61, 590-595.	1.0	22
15	Supplementation with engineered <i>Lactococcus lactis</i> improves the folate status in deficient rats. <i>Nutrition</i> , 2010, 26, 835-841.	1.1	33
16	Genome-Scale Model of <i>Streptococcus thermophilus</i> LMG18311 for Metabolic Comparison of Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2009, 75, 3627-3633.	1.4	148
17	Effect of Amino Acid Availability on Vitamin B <sub>12</sub> Production in <i>Lactobacillus reuteri</i> . <i>Applied and Environmental Microbiology</i> , 2009, 75, 3930-3936.	1.4	26
18	Genomics and high-throughput screening approaches for optimal flavour production in dairy fermentation. <i>International Dairy Journal</i> , 2008, 18, 781-789.	1.5	26

#	ARTICLE	IF	CITATIONS
19	The lactic acid bacterium as a cell factory for food ingredient production. International Dairy Journal, 2008, 18, 466-475.	1.5	65
20	Folate biofortification in food plants. Trends in Plant Science, 2008, 13, 28-35.	4.3	112
21	High-Level Folate Production in Fermented Foods by the B <sub>12</sub> Producer <i>Lactobacillus reuteri</i> JCM1112. Applied and Environmental Microbiology, 2008, 74, 3291-3294.	1.4	131
22	9th International Symposium on Lactic Acid Bacteria. Applied and Environmental Microbiology, 2008, 74, 4589-4589.	1.4	1
23	Unraveling Microbial Interactions in Food Fermentations: from Classical to Genomics Approaches. Applied and Environmental Microbiology, 2008, 74, 4997-5007.	1.4	255
24	Diversity Analysis of Dairy and Nondairy <i>Lactococcus lactis</i> Isolates, Using a Novel Multilocus Sequence Analysis Scheme and (GTG) <sub>5</sub> -PCR Fingerprinting. Applied and Environmental Microbiology, 2007, 73, 7128-7137.	1.4	95
25	Glutathione Protects <i>Lactococcus lactis</i> against Acid Stress. Applied and Environmental Microbiology, 2007, 73, 5268-5275.	1.4	83
26	Lytr, a phage-derived amidase is most effective in induced lysis of <i>Lactococcus lactis</i> compared with other lactococcal amidases and glucosaminidases. International Dairy Journal, 2007, 17, 926-936.	1.5	14
27	Pseudovitamin is the corrinoid produced by <i>Lactobacillus reuteri</i> CRL1098 under anaerobic conditions. FEBS Letters, 2007, 581, 4865-4870.	1.3	72
28	High-Level Production of the Low-Calorie Sugar Sorbitol by <i>Lactobacillus plantarum</i> through Metabolic Engineering. Applied and Environmental Microbiology, 2007, 73, 1864-1872.	1.4	108
29	Introducing glutathione biosynthetic capability into <i>Lactococcus lactis</i> subsp. <i>cremoris</i> NZ9000 improves the oxidative-stress resistance of the host. Metabolic Engineering, 2006, 8, 662-671.	3.6	31
30	Functional ingredient production: application of global metabolic models. Current Opinion in Biotechnology, 2005, 16, 190-197.	3.3	35
31	Using <i>Lactococcus lactis</i> for glutathione overproduction. Applied Microbiology and Biotechnology, 2005, 67, 83-90.	1.7	45
32	Overproduction of Heterologous Mannitol 1-Phosphatase: a Key Factor for Engineering Mannitol Production by <i>Lactococcus lactis</i> . Applied and Environmental Microbiology, 2005, 71, 1507-1514.	1.4	57
33	A Nudix Enzyme Removes Pyrophosphate from Dihydroneopterin Triphosphate in the Folate Synthesis Pathway of Bacteria and Plants. Journal of Biological Chemistry, 2005, 280, 5274-5280.	1.6	96
34	Transformation of Folate-Consuming <i>Lactobacillus gasseri</i> into a Folate Producer. Applied and Environmental Microbiology, 2004, 70, 3146-3148.	1.4	64
35	Metabolic Engineering of Mannitol Production in <i>Lactococcus lactis</i> : Influence of Overexpression of Mannitol 1-Phosphate Dehydrogenase in Different Genetic Backgrounds. Applied and Environmental Microbiology, 2004, 70, 4286-4292.	1.4	36
36	Engineering metabolic highways in Lactococci and other lactic acid bacteria. Trends in Biotechnology, 2004, 22, 72-79.	4.9	126

#	ARTICLE	IF	CITATIONS
37	Enhancement of trehalose production in dairy propionibacteria through manipulation of environmental conditions. <i>International Journal of Food Microbiology</i> , 2004, 91, 195-204.	2.1	53
38	Multivitamin production in <i>Lactococcus lactis</i> using metabolic engineering. <i>Metabolic Engineering</i> , 2004, 6, 109-115.	3.6	117
39	Riboflavin Production in <i>Lactococcus lactis</i> : Potential for In Situ Production of Vitamin-Enriched Foods. <i>Applied and Environmental Microbiology</i> , 2004, 70, 5769-5777.	1.4	209
40	Metabolic pathway engineering in lactic acid bacteria. <i>Current Opinion in Biotechnology</i> , 2003, 14, 232-237.	3.3	138
41	Effects of Cultivation Conditions on Folate Production by Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2003, 69, 4542-4548.	1.4	188
42	Increased Production of Folate by Metabolic Engineering of <i>Lactococcus lactis</i> . <i>Applied and Environmental Microbiology</i> , 2003, 69, 3069-3076.	1.4	169
43	Glutathione Protects <i>Lactococcus lactis</i> against Oxidative Stress. <i>Applied and Environmental Microbiology</i> , 2003, 69, 5739-5745.	1.4	139
44	Controlled Modulation of Folate Polyglutamyl Tail Length by Metabolic Engineering of <i>Lactococcus lactis</i> . <i>Applied and Environmental Microbiology</i> , 2003, 69, 7101-7107.	1.4	42
45	<i>Lactobacillus reuteri</i> CRL1098 Produces Cobalamin. <i>Journal of Bacteriology</i> , 2003, 185, 5643-5647.	1.0	180
46	IS 981 -Mediated Adaptive Evolution Recovers Lactate Production by <i>ldhB</i> Transcription Activation in a Lactate Dehydrogenase-Deficient Strain of <i>Lactococcus lactis</i> . <i>Journal of Bacteriology</i> , 2003, 185, 4499-4507.	1.0	68
47	Effect of Different NADH Oxidase Levels on Glucose Metabolism by <i>Lactococcus lactis</i> : Kinetics of Intracellular Metabolite Pools Determined by In Vivo Nuclear Magnetic Resonance. <i>Applied and Environmental Microbiology</i> , 2002, 68, 6332-6342.	1.4	82
48	Metabolic engineering of <i>Lactococcus lactis</i> : the impact of genomics and metabolic modelling. <i>Journal of Biotechnology</i> , 2002, 98, 199-213.	1.9	28
49	Microbes from raw milk for fermented dairy products. <i>International Dairy Journal</i> , 2002, 12, 91-109.	1.5	425
50	An overview of the functionality of exopolysaccharides produced by lactic acid bacteria. <i>International Dairy Journal</i> , 2002, 12, 163-171.	1.5	498
51	Nutraceutical production with food-grade microorganisms. <i>Current Opinion in Biotechnology</i> , 2002, 13, 497-507.	3.3	142
52	Biotechnology: Paper Alert. <i>Current Opinion in Biotechnology</i> , 2002, 13, 523-530.	3.3	0
53	Nutraceutical production by propionibacteria. <i>Dairy Science and Technology</i> , 2002, 82, 103-112.	0.9	90
54	Sugar catabolism and its impact on the biosynthesis and engineering of exopolysaccharide production in lactic acid bacteria. <i>International Dairy Journal</i> , 2001, 11, 723-732.	1.5	117

#	ARTICLE	IF	CITATIONS
55	Physiological function of exopolysaccharides produced by <i>Lactococcus lactis</i> . <i>International Journal of Food Microbiology</i> , 2001, 64, 71-80.	2.1	171
56	Spontaneous Formation of a Mannitol-Producing Variant of <i>Leuconostoc pseudomesenteroides</i> Grown in the Presence of Fructose. <i>Applied and Environmental Microbiology</i> , 2001, 67, 2867-2870.	1.4	50
57	Fluorescent Method for Monitoring Cheese Starter Permeabilization and Lysis. <i>Applied and Environmental Microbiology</i> , 2001, 67, 4264-4271.	1.4	103
58	Lactic acid bacteria as a cell factory: rerouting of carbon metabolism in <i>Lactococcus lactis</i> by metabolic engineering. <i>Enzyme and Microbial Technology</i> , 2000, 26, 840-848.	1.6	90
59	Changes in Glycolytic Activity of <i>Lactococcus lactis</i> Induced by Low Temperature. <i>Applied and Environmental Microbiology</i> , 2000, 66, 3686-3691.	1.4	74
60	<i>Lactococcus lactis</i> as a Cell Factory for High-Level Diacetyl Production. <i>Applied and Environmental Microbiology</i> , 2000, 66, 4112-4114.	1.4	168
61	Analysis of sugar metabolism in an EPS producing <i>Lactococcus lactis</i> by 31P NMR. <i>Journal of Biotechnology</i> , 2000, 77, 17-23.	1.9	12
62	Pyruvate flux distribution in NADH-oxidase-overproducing <i>Lactococcus lactis</i> strain as a function of culture conditions. <i>FEMS Microbiology Letters</i> , 1999, 179, 461-466.	0.7	21
63	Conversion of <i>Lactococcus lactis</i> from homolactic to homoalanine fermentation through metabolic engineering. <i>Nature Biotechnology</i> , 1999, 17, 588-592.	9.4	174
64	In vivo nuclear magnetic resonance studies of glycolytic kinetics in <i>Lactococcus lactis</i> . , 1999, 64, 200-212.		107
65	Regulation of Exopolysaccharide Production by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> by the Sugar Source. <i>Applied and Environmental Microbiology</i> , 1999, 65, 5003-5008.	1.4	122
66	Acetate Utilization in <i>Lactococcus lactis</i> Deficient in Lactate Dehydrogenase: a Rescue Pathway for Maintaining Redox Balance. <i>Journal of Bacteriology</i> , 1999, 181, 5521-5526.	1.0	48
67	Making More of Milk Sugar by Engineering Lactic Acid Bacteria. <i>International Dairy Journal</i> , 1998, 8, 227-233.	1.5	21
68	Thermoinducible Lysis in <i>Lactococcus lactis</i> subsp. <i>cremoris</i> SK110: Implications for Cheese Ripening. <i>International Dairy Journal</i> , 1998, 8, 275-280.	1.5	26
69	Redistribution mÃ©tabolique chez une souche de <i>Lactobacillus plantarum</i> dÃ©ficiente en lactate deshydrogÃ©nase. <i>Dairy Science and Technology</i> , 1998, 78, 107-116.	0.9	6
70	Lysis of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> SK110 and Its Nisin-Immune Transconjugant in Relation to Flavor Development in Cheese. <i>Applied and Environmental Microbiology</i> , 1998, 64, 1950-1953.	1.4	28
71	Cofactor Engineering: a Novel Approach to Metabolic Engineering in <i>Lactococcus lactis</i> by Controlled Expression of NADH Oxidase. <i>Journal of Bacteriology</i> , 1998, 180, 3804-3808.	1.0	217
72	Mode of Action of Nisin Z against <i>Listeria monocytogenes</i> Scott A Grown at High and Low Temperatures. <i>Applied and Environmental Microbiology</i> , 1994, 60, 1962-1968.	1.4	157

#	ARTICLE	IF	CITATIONS
73	The physiology of <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar. <i>diacetylactis</i> immobilized in hollow-fibre bioreactors: glucose, lactose and citrate metabolism at high cell densities. <i>Applied Microbiology and Biotechnology</i> , 1993, 39, 94-98.	1.7	7
74	Citrate metabolism in lactic acid bacteria. <i>FEMS Microbiology Reviews</i> , 1993, 12, 165-178.	3.9	346
75	Growth and Energy Generation by <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> during Citrate Metabolism. <i>Applied and Environmental Microbiology</i> , 1993, 59, 4216-4222.	1.4	62
76	Diacetyl production by different strains of <i>Lactococcus lactis</i> subsp. <i>lactis</i> var. <i>diacetylactis</i> and <i>Leuconostoc</i> spp.. <i>Applied Microbiology and Biotechnology</i> , 1992, 38, 17.	1.7	97
77	The stability of the lactose and citrate plasmids in <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar. <i>diacetylactis</i> . <i>FEMS Microbiology Letters</i> , 1992, 96, 7-11.	0.7	21
78	Citrate Fermentation by <i>Lactococcus</i> and <i>Leuconostoc</i> spp. <i>Applied and Environmental Microbiology</i> , 1991, 57, 3535-3540.	1.4	181
79	Amino acid transport in membrane vesicles of <i>Clostridium thermoautotrophicum</i> . <i>FEMS Microbiology Letters</i> , 1990, 69, 117-121.	0.7	17
80	Detection of Specific Strains and Variants of <i>Streptococcus cremoris</i> in Mixed Cultures by Immunofluorescence. <i>Applied and Environmental Microbiology</i> , 1987, 53, 149-155.	1.4	38
81	Selection of Protease-Positive and Protease-Negative Variants of <i>Streptococcus cremoris</i> . <i>Applied and Environmental Microbiology</i> , 1987, 53, 309-314.	1.4	51
82	Cell Wall-Associated Proteases of <i>Streptococcus cremoris</i> Wg2. <i>Applied and Environmental Microbiology</i> , 1987, 53, 853-859.	1.4	62
83	The Proteolytic Systems of <i>Streptococcus cremoris</i> : an Immunological Analysis. <i>Applied and Environmental Microbiology</i> , 1984, 48, 1105-1110.	1.4	94