

Riadh Hammami

List of Publications by Year in descending order

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Version: 2024-02-01

67
papers

3,032
citations

201385

27
h-index

168136

53
g-index

67
all docs

67
docs citations

67
times ranked

3849
citing authors

#	ARTICLE	IF	CITATIONS
1	The Genus <i>Enterococcus</i> : Between Probiotic Potential and Safety Concerns—An Update. <i>Frontiers in Microbiology</i> , 2018, 9, 1791.	1.5	328
2	BACTIBASE second release: a database and tool platform for bacteriocin characterization. <i>BMC Microbiology</i> , 2010, 10, 22.	1.3	291
3	Bacteriocins as a new generation of antimicrobials: toxicity aspects and regulations. <i>FEMS Microbiology Reviews</i> , 2021, 45, .	3.9	248
4	PhytAMP: a database dedicated to antimicrobial plant peptides. <i>Nucleic Acids Research</i> , 2009, 37, D963-D968.	6.5	246
5	Traditionally fermented pickles: How the microbial diversity associated with their nutritional and health benefits?. <i>Journal of Functional Foods</i> , 2020, 70, 103971.	1.6	132
6	BACTIBASE: a new web-accessible database for bacteriocin characterization. <i>BMC Microbiology</i> , 2007, 7, 89.	1.3	127
7	Anti-infective properties of bacteriocins: an update. <i>Cellular and Molecular Life Sciences</i> , 2013, 70, 2947-2967.	2.4	123
8	Purification and characterization of four antibacterial peptides from protamex hydrolysate of Atlantic mackerel (<i>Scomber scombrus</i>) by-products. <i>Biochemical and Biophysical Research Communications</i> , 2015, 462, 195-200.	1.0	92
9	MilkAMP: a comprehensive database of antimicrobial peptides of dairy origin. <i>Dairy Science and Technology</i> , 2014, 94, 181-193.	2.2	87
10	Recent insights into structure-function relationships of antimicrobial peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12546.	1.2	82
11	Collagencin, an antibacterial peptide from fish collagen: Activity, structure and interaction dynamics with membrane. <i>Biochemical and Biophysical Research Communications</i> , 2016, 473, 642-647.	1.0	77
12	Unravelling the antimicrobial action of antidepressants on gut commensal microbes. <i>Scientific Reports</i> , 2020, 10, 17878.	1.6	77
13	Isolation and identification of antimicrobial peptides derived by peptic cleavage of whey protein isolate. <i>Journal of Functional Foods</i> , 2013, 5, 706-714.	1.6	75
14	Current trends in antimicrobial agent research: chemo- and bioinformatics approaches. <i>Drug Discovery Today</i> , 2010, 15, 540-546.	3.2	66
15	Synthesis, antimicrobial activity and conformational analysis of the class IIa bacteriocin pediocin PA-1 and analogs thereof. <i>Scientific Reports</i> , 2018, 8, 9029.	1.6	65
16	Dual Coating of Liposomes as Encapsulating Matrix of Antimicrobial Peptides: Development and Characterization. <i>Frontiers in Chemistry</i> , 2017, 5, 103.	1.8	54
17	Bacteriocin-Producing <i>Enterococcus faecium</i> LCW 44: A High Potential Probiotic Candidate from Raw Camel Milk. <i>Frontiers in Microbiology</i> , 2017, 8, 865.	1.5	53
18	Inhibition of MRSA and of <i>Clostridium difficile</i> by durancin 61A: synergy with bacteriocins and antibiotics. <i>Future Microbiology</i> , 2017, 12, 205-212.	1.0	48

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19	Fate and Biological Activity of the Antimicrobial Lasso Peptide Microcin J25 Under Gastrointestinal Tract Conditions. <i>Frontiers in Microbiology</i> , 2018, 9, 1764.	1.5	47
20	A New Structure-based Classification of Gram-positive Bacteriocins. <i>Protein Journal</i> , 2010, 29, 432-439.	0.7	46
21	Antimicrobial properties of aqueous extracts from three medicinal plants growing wild in arid regions of Tunisia. <i>Pharmaceutical Biology</i> , 2009, 47, 452-457.	1.3	35
22	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 135-181.	1.5	34
23	Stability of Secondary and Tertiary Structures of Virus-Like Particles Representing Noroviruses: Effects of pH, Ionic Strength, and Temperature and Implications for Adhesion to Surfaces. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7680-7686.	1.4	32
24	How peptide physicochemical and structural characteristics affect anion-exchange membranes fouling by a tryptic whey protein hydrolysate. <i>Journal of Membrane Science</i> , 2016, 520, 914-923.	4.1	31
25	On <i>Lactococcus lactis</i> UL719 competitiveness and nisin (Nisaplin®) capacity to inhibit <i>Clostridium difficile</i> in a model of human colon. <i>Frontiers in Microbiology</i> , 2015, 6, 1020.	1.5	29
26	Editorial: Application of Protective Cultures and Bacteriocins for Food Biopreservation. <i>Frontiers in Microbiology</i> , 2019, 10, 1561.	1.5	29
27	Probiotic and Antifungal Attributes of <i>Levilactobacillus brevis</i> MYSN105, Isolated From an Indian Traditional Fermented Food Pozha. <i>Frontiers in Microbiology</i> , 2021, 12, 696267.	1.5	29
28	Formation of peptide layers and adsorption mechanisms on a negatively charged cation-exchange membrane. <i>Journal of Colloid and Interface Science</i> , 2017, 508, 488-499.	5.0	28
29	<i>Pediococcus acidilactici</i> UL5 and <i>Lactococcus lactis</i> ATCC 11454 are able to survive and express their bacteriocin genes under simulated gastrointestinal conditions. <i>Journal of Applied Microbiology</i> , 2014, 116, 677-688.	1.4	26
30	Assessment of the extractability of protein-carbohydrate concentrate from soybean meal under acidic and alkaline conditions. <i>Food Bioscience</i> , 2019, 28, 116-124.	2.0	25
31	Lasso-inspired peptides with distinct antibacterial mechanisms. <i>Amino Acids</i> , 2015, 47, 417-428.	1.2	24
32	Bacteriocinogenic properties and in vitro probiotic potential of enterococci from Tunisian dairy products. <i>Archives of Microbiology</i> , 2014, 196, 331-344.	1.0	23
33	Simultaneous Production of Formylated and Nonformylated Enterocins L50A and L50B as well as 61A, a New Glycosylated Durancin, by <i>Enterococcus durans</i> 61A, a Strain Isolated from Artisanal Fermented Milk in Tunisia. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3584-3590.	2.4	23
34	Antimicrobial Peptides of Dairy Proteins: From Fundamental to Applications. <i>Food Reviews International</i> , 2014, 30, 134-154.	4.3	21
35	Production of antibacterial fraction from Atlantic mackerel (<i>Scomber scombrus</i>) and its processing by-products using commercial enzymes. <i>Food and Bioprocess Technology</i> , 2015, 96, 145-153.	1.8	21
36	A new antimicrobial peptide isolated from <i>Oudneya africana</i> seeds. <i>Microbiology and Immunology</i> , 2009, 53, 658-666.	0.7	18

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37	SciDBMaker: new software for computer-aided design of specialized biological databases. <i>BMC Bioinformatics</i> , 2008, 9, 121.	1.2	17
38	Colistin A and colistin B among inhibitory substances of <i>Paenibacillus polymyxa</i> JB05-01-1. <i>Archives of Microbiology</i> , 2012, 194, 363-370.	1.0	17
39	Alterations of the Treatment-Naive Gut Microbiome in Newly Diagnosed Hepatitis C Virus Infection. <i>ACS Infectious Diseases</i> , 2021, 7, 1059-1068.	1.8	17
40	Bacteriocinogenic properties of <i>Escherichia coli</i> P2C isolated from pig gastrointestinal tract: purification and characterization of microcin V. <i>Archives of Microbiology</i> , 2018, 200, 771-782.	1.0	16
41	Stability and Inhibitory Activity of Pediocin PA-1 Against <i>Listeria</i> sp. in Simulated Physiological Conditions of the Human Terminal Ileum. <i>Probiotics and Antimicrobial Proteins</i> , 2012, 4, 250-258.	1.9	14
42	Gut Microbiota Extracellular Vesicles as Signaling Molecules Mediating Host-Microbiota Communications. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13166.	1.8	14
43	Influence of electro-activated solutions of weak organic acid salts on microbial quality and overall appearance of blueberries during storage. <i>Food Microbiology</i> , 2017, 64, 56-64.	2.1	12
44	Extraction of protein and carbohydrates from soybean meal using acidic and alkaline solutions produced by electro-activation. <i>Food Science and Nutrition</i> , 2020, 8, 1125-1138.	1.5	11
45	DetoxiProt: an integrated database for detoxification proteins. <i>BMC Genomics</i> , 2011, 12, S2.	1.2	10
46	Antibacterial properties and mode of action of new triaryl butene citrate compounds. <i>European Journal of Medicinal Chemistry</i> , 2014, 76, 408-413.	2.6	10
47	Production of functional beverage by using protein-carbohydrate extract obtained from soybean meal by electro-activation. <i>LWT - Food Science and Technology</i> , 2019, 113, 108259.	2.5	10
48	Dual Inhibition of <i>Salmonella enterica</i> and <i>Clostridium perfringens</i> by New Probiotic Candidates Isolated from Chicken Intestinal Mucosa. <i>Microorganisms</i> , 2021, 9, 166.	1.6	10
49	Evaluation of the Prebiotic Potential of a Commercial Synbiotic Food Ingredient on Gut Microbiota in an Ex Vivo Model of the Human Colon. <i>Nutrients</i> , 2020, 12, 2669.	1.7	9
50	Anti-Salmonella Activity and Peptidomic Profiling of Peptide Fractions Produced from Sturgeon Fish Skin Collagen (<i>Huso huso</i>) Using Commercial Enzymes. <i>Nutrients</i> , 2021, 13, 2657.	1.7	9
51	Effect of Antimicrobial Peptides Divergicin M35 and Nisin A on <i>Listeria monocytogenes</i> LSD530 Potassium Channels. <i>Current Microbiology</i> , 2008, 56, 609-612.	1.0	8
52	Antibacterial and antifungal activity of water-soluble extracts from Mozzarella, Gouda, Swiss, and Cheddar commercial cheeses produced in Canada. <i>Dairy Science and Technology</i> , 2014, 94, 427-438.	2.2	8
53	A comparative study of the functional properties and antioxidant activity of soybean meal extracts obtained by conventional extraction and electro-activated solutions. <i>Food Chemistry</i> , 2020, 307, 125547.	4.2	8
54	Bacteriocinogenic probiotics as an integrated alternative to antibiotics in chicken production - why and how?. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8744-8760.	5.4	8

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55	Nutritional and therapeutic approaches for protecting human gut microbiota from psychotropic treatments. <i>Progress in Neuro-Psychopharmacology and Biological Psychiatry</i> , 2021, 108, 110182.	2.5	7
56	Screening, characterization and growth of Î³-aminobutyric acid-producing probiotic candidates from food origin under simulated colonic conditions. <i>Journal of Applied Microbiology</i> , 2022, , .	1.4	6
57	Antimicrobial, Antitumor and Side Effects Assessment of a Newly Synthesized Tamoxifen Analog. <i>Current Topics in Medicinal Chemistry</i> , 2020, 20, 2281-2288.	1.0	4
58	The Untapped Potential of Ginsenosides and American Ginseng Berry in Promoting Mental Health via the Gut-Brain Axis. <i>Nutrients</i> , 2022, 14, 2523.	1.7	4
59	Symbiotic maple saps minimize disruption of the mice intestinal microbiota after oral antibiotic administration. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 665-671.	1.3	3
60	Detection and extraction of anti-Listerial compounds from <i>Calligonum comosum</i> , a medicinal plant from arid regions of Tunisia. <i>African Journal of Traditional Complementary and Alternative Medicines</i> , 2011, 8, 322-7.	0.2	3
61	Efficacy of a novel ferrocenyl diaryl butene citrate compound as a biocide for preventing healthcare-associated infections. <i>MedChemComm</i> , 2016, 7, 948-954.	3.5	2
62	Modeling of the full-length <i>Escherichia coli</i> SeqA protein, in complex with DNA. <i>Pathologie Et Biologie</i> , 2009, 57, e61-e66.	2.2	1
63	Use of SciDBMaker as Tool for the Design of Specialized Biological Databases. , 0, , 251-265.		1
64	An agar-based bioassay for accurate screening of the total antioxidant capacity of lactic acid bacteria cell-free supernatants. <i>Journal of Microbiological Methods</i> , 2022, 195, 106437.	0.7	1
65	CHAPTER 16. Chemistry and Function of Antimicrobial Peptides. <i>Food Chemistry, Function and Analysis</i> , 2021, , 402-425.	0.1	0
66	Design and Synthesis of Lasso-Inspired Peptides with Antibacterial Activity. , 2015, , .		0
67	Use of SciDBMaker as Tool for the Design of Specialized Biological Databases. , 0, , 1755-1768.		0