

Maria Fernandez

List of Publications by Year in descending order

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94
papers

5,465
citations

76294

40
h-index

82499

72
g-index

96
all docs

96
docs citations

96
times ranked

4160
citing authors

#	ARTICLE	IF	CITATIONS
1	The biogenic amine tryptamine, unlike Î²-phenylethylamine, shows in vitro cytotoxicity at concentrations that have been found in foods. <i>Food Chemistry</i> , 2020, 331, 127303.	4.2	42
2	Aminas biogénicas en alimentos: métodos moleculares para la detección e identificación de bacterias productoras. <i>Arbor</i> , 2020, 196, 545.	0.1	0
3	Histamine production in <i>Lactobacillus vaginalis</i> improves cell survival at low pH by counteracting the acidification of the cytosol. <i>International Journal of Food Microbiology</i> , 2020, 321, 108548.	2.1	17
4	Isolation and Characterization of <i>Enterococcus faecalis</i> -Infecting Bacteriophages From Different Cheese Types. <i>Frontiers in Microbiology</i> , 2020, 11, 592172.	1.5	11
5	Magnetic immunochromatographic test for histamine detection in wine. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 6615-6624.	1.9	41
6	Construction and characterization of a double mutant of <i>Enterococcus faecalis</i> that does not produce biogenic amines. <i>Scientific Reports</i> , 2019, 9, 16881.	1.6	2
7	The biogenic amines putrescine and cadaverine show in vitro cytotoxicity at concentrations that can be found in foods. <i>Scientific Reports</i> , 2019, 9, 120.	1.6	126
8	<i>Enterococcus faecalis</i> Bacteriophage 156 Is an Effective Biotechnological Tool for Reducing the Presence of Tyramine and Putrescine in an Experimental Cheese Model. <i>Frontiers in Microbiology</i> , 2019, 10, 566.	1.5	19
9	Lactic Acid Bacteria as a Live Delivery System for the in situ Production of Nanobodies in the Human Gastrointestinal Tract. <i>Frontiers in Microbiology</i> , 2019, 9, .	1.5	21
10	<i>Lactobacillus rossiae</i> strain isolated from sourdough produces putrescine from arginine. <i>Scientific Reports</i> , 2018, 8, 3989.	1.6	27
11	<i>Lactobacillus parabuchneri</i> produces histamine in refrigerated cheese at a temperature-dependent rate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2342-2348.	1.3	19
12	Spermine and spermidine are cytotoxic towards intestinal cell cultures, but are they a health hazard at concentrations found in foods?. <i>Food Chemistry</i> , 2018, 269, 321-326.	4.2	40
13	A UHPLC method for the simultaneous analysis of biogenic amines, amino acids and ammonium ions in beer. <i>Food Chemistry</i> , 2017, 217, 117-124.	4.2	61
14	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. <i>Food Chemistry</i> , 2017, 218, 249-255.	4.2	115
15	The Relationship among Tyrosine Decarboxylase and Agmatine Deiminase Pathways in <i>Enterococcus faecalis</i> . <i>Frontiers in Microbiology</i> , 2017, 8, 2107.	1.5	16
16	Q69 (an <i>E. faecalis</i> -Infecting Bacteriophage) As a Biocontrol Agent for Reducing Tyramine in Dairy Products. <i>Frontiers in Microbiology</i> , 2016, 7, 445.	1.5	28
17	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. <i>Frontiers in Microbiology</i> , 2016, 7, 591.	1.5	39
18	Putrescine production by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666 is reduced by NaCl via a decrease in bacterial growth and the repression of the genes involved in putrescine production. <i>International Journal of Food Microbiology</i> , 2016, 232, 1-6.	2.1	16

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19	Transcriptome profiling of TDC cluster deletion mutant of <i>Enterococcus faecalis</i> V583. <i>Genomics Data</i> , 2016, 9, 67-69.	1.3	7
20	Data on recovery of 21 amino acids, 9 biogenic amines and ammonium ions after spiking four different beers with five concentrations of these analytes. <i>Data in Brief</i> , 2016, 9, 398-400.	0.5	2
21	Putrescine biosynthesis in <i>Lactococcus lactis</i> is transcriptionally activated at acidic pH and counteracts acidification of the cytosol. <i>International Journal of Food Microbiology</i> , 2016, 236, 83-89.	2.1	15
22	Nucleotide sequence alignment of <i>hdcA</i> from Gram-positive bacteria. <i>Data in Brief</i> , 2016, 6, 674-679.	0.5	5
23	Histamine-producing <i>Lactobacillus parabuchneri</i> strains isolated from grated cheese can form biofilms on stainless steel. <i>Food Microbiology</i> , 2016, 59, 85-91.	2.1	35
24	Screening sourdough samples for gliadin-degrading activity revealed <i>Lactobacillus casei</i> strains able to individually metabolize the coeliac-disease-related 33-mer peptide. <i>Canadian Journal of Microbiology</i> , 2016, 62, 422-430.	0.8	4
25	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. <i>Food Chemistry</i> , 2016, 197, 658-663.	4.2	154
26	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. <i>Food Control</i> , 2016, 63, 216-223.	2.8	55
27	Transcriptome profiling of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666 in response to agmatine. <i>Genomics Data</i> , 2016, 7, 112-114.	1.3	4
28	Mastitis Modifies the Biogenic Amines Profile in Human Milk, with Significant Changes in the Presence of Histamine, Putrescine and Spermine. <i>PLoS ONE</i> , 2016, 11, e0162426.	1.1	14
29	Transcriptomic profile of <i>aguR</i> deletion mutant of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666. <i>Genomics Data</i> , 2015, 6, 228-230.	1.3	3
30	Implementation of the agmatine-controlled expression system for inducible gene expression in <i>Lactococcus lactis</i> . <i>Microbial Cell Factories</i> , 2015, 14, 208.	1.9	19
31	Impact on Human Health of Microorganisms Present in Fermented Dairy Products: An Overview. <i>BioMed Research International</i> , 2015, 2015, 1-13.	0.9	107
32	<i>AguR</i> , a Transmembrane Transcription Activator of the Putrescine Biosynthesis Operon in <i>Lactococcus lactis</i> , Acts in Response to the Agmatine Concentration. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6145-6157.	1.4	20
33	Tyramine biosynthesis is transcriptionally induced at low pH and improves the fitness of <i>Enterococcus faecalis</i> in acidic environments. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 3547-3558.	1.7	67
34	Genetic and functional analysis of biogenic amine production capacity among starter and non-starter lactic acid bacteria isolated from artisanal cheeses. <i>European Food Research and Technology</i> , 2015, 241, 377-383.	1.6	46
35	IS ₂₅₆ abolishes gelatinase activity and biofilm formation in a mutant of the nosocomial pathogen <i>Enterococcus faecalis</i> V583. <i>Canadian Journal of Microbiology</i> , 2015, 61, 517-519.	0.8	20
36	Isolation and typification of histamine-producing <i>Lactobacillus vaginalis</i> strains from cheese. <i>International Journal of Food Microbiology</i> , 2015, 215, 117-123.	2.1	38

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37	Lactose-mediated carbon catabolite repression of putrescine production in dairy <i>Lactococcus lactis</i> is strain dependent. <i>Food Microbiology</i> , 2015, 48, 163-170.	2.1	26
38	Draft Genome Sequence of the Putrescine-Producing Strain <i>Lactococcus lactis</i> subsp. <i>lactis</i> 1AA59. <i>Genome Announcements</i> , 2015, 3, .	0.8	0
39	Putrescine production via the agmatine deiminase pathway increases the growth of <i>Lactococcus lactis</i> and causes the alkalization of the culture medium. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 897-905.	1.7	40
40	Solubilization of gliadins for use as a source of nitrogen in the selection of bacteria with gliadinase activity. <i>Food Chemistry</i> , 2015, 168, 439-444.	4.2	5
41	Genome Sequence Analysis of the Biogenic Amine-Producing Strain <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666 (Formerly GE2-14). <i>Genome Announcements</i> , 2014, 2, .	0.8	9
42	An agmatine-inducible system for the expression of recombinant proteins in <i>Enterococcus faecalis</i> . <i>Microbial Cell Factories</i> , 2014, 13, 169.	1.9	22
43	Genome Sequence Analysis of the Biogenic Amine-Degrading Strain <i>Lactobacillus casei</i> 5b. <i>Genome Announcements</i> , 2014, 2, .	0.8	8
44	Generation of food-grade recombinant <i>Lactobacillus casei</i> delivering <i>Myxococcus xanthus</i> prolyl endopeptidase. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6689-6700.	1.7	21
45	Putrescine production via the ornithine decarboxylation pathway improves the acid stress survival of <i>Lactobacillus brevis</i> and is part of a horizontally transferred acid resistance locus. <i>International Journal of Food Microbiology</i> , 2014, 175, 14-19.	2.1	63
46	A fast, reliable, ultra high performance liquid chromatography method for the simultaneous determination of amino acids, biogenic amines and ammonium ions in cheese, using diethyl ethoxymethylenemalonate as a derivatising agent. <i>Food Chemistry</i> , 2013, 139, 1029-1035.	4.2	126
47	Antibiotic resistance, virulence determinants and production of biogenic amines among enterococci from ovine, feline, canine, porcine and human milk. <i>BMC Microbiology</i> , 2013, 13, 288.	1.3	58
48	The putrescine biosynthesis pathway in <i>Lactococcus lactis</i> is transcriptionally regulated by carbon catabolic repression, mediated by CcpA. <i>International Journal of Food Microbiology</i> , 2013, 165, 43-50.	2.1	30
49	Draft Genome Sequence of the Tyramine Producer <i>Enterococcus durans</i> Strain IPLA 655. <i>Genome Announcements</i> , 2013, 1, .	0.8	11
50	Draft Genome Sequence of <i>Lactobacillus plantarum</i> Strain IPLA 88. <i>Genome Announcements</i> , 2013, 1, .	0.8	5
51	Factors Influencing Biogenic Amines Accumulation in Dairy Products. <i>Frontiers in Microbiology</i> , 2012, 3, 180.	1.5	193
52	Biogenic Amines Degradation by <i>Lactobacillus plantarum</i> : Toward a Potential Application in Wine. <i>Frontiers in Microbiology</i> , 2012, 3, 122.	1.5	135
53	Multiplex qPCR for the detection and quantification of putrescine-producing lactic acid bacteria in dairy products. <i>Food Control</i> , 2012, 27, 307-313.	2.8	58
54	Biogenic amine production by the wine <i>Lactobacillus brevis</i> IOEB 9809 in systems that partially mimic the gastrointestinal tract stress. <i>BMC Microbiology</i> , 2012, 12, 247.	1.3	27

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55	Is the production of the biogenic amines tyramine and putrescine a species-level trait in enterococci?. <i>Food Microbiology</i> , 2012, 30, 132-138.	2.1	167
56	<i>Lactobacillus casei</i> strains isolated from cheese reduce biogenic amine accumulation in an experimental model. <i>International Journal of Food Microbiology</i> , 2012, 157, 297-304.	2.1	76
57	The tyrosyl-tRNA synthetase like gene located in the tyramine biosynthesis cluster of <i>Enterococcus durans</i> transcriptionally regulated by tyrosine concentration and extracellular pH. <i>BMC Microbiology</i> , 2012, 12, 23.	1.3	17
58	Isolation of an exopolysaccharide-producing <i>Streptococcus thermophilus</i> from Algerian raw cow milk. <i>European Food Research and Technology</i> , 2012, 234, 119-125.	1.6	14
59	Sequencing and Transcriptional Analysis of the Biosynthesis Gene Cluster of Putrescine-Producing <i>Lactococcus lactis</i> . <i>Applied and Environmental Microbiology</i> , 2011, 77, 6409-6418.	1.4	74
60	Biogenic Amines in Dairy Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 691-703.	5.4	303
61	qPCR as a powerful tool for microbial food spoilage quantification: Significance for food quality. <i>Trends in Food Science and Technology</i> , 2011, 22, 367-376.	7.8	46
62	Survival of biogenic amine-producing dairy LAB strains at pasteurisation conditions. <i>International Journal of Food Science and Technology</i> , 2011, 46, 516-521.	1.3	46
63	Isolation and characterization of tyramine-producing <i>Enterococcus faecium</i> strains from red wine. <i>Food Microbiology</i> , 2011, 28, 434-439.	2.1	55
64	Biogenic amines content in Spanish and French natural ciders: Application of qPCR for quantitative detection of biogenic amine-producers. <i>Food Microbiology</i> , 2011, 28, 554-561.	2.1	50
65	Role of Tyramine Synthesis by Food-Borne <i>Enterococcus durans</i> in Adaptation to the Gastrointestinal Tract Environment. <i>Applied and Environmental Microbiology</i> , 2011, 77, 699-702.	1.4	50
66	Characterization of the tyramine-producing pathway in <i>Sporolactobacillus</i> sp. P3J. <i>Microbiology (United Kingdom)</i> , 2011, 157, 1841-1849.	0.7	18
67	Quantitative detection and identification of tyramine-producing enterococci and lactobacilli in cheese by multiplex qPCR. <i>Food Microbiology</i> , 2010, 27, 933-939.	2.1	59
68	Extraction of RNA from fermented milk products for in situ gene expression analysis. <i>Analytical Biochemistry</i> , 2010, 400, 307-309.	1.1	8
69	Biogenic amines in fermented foods. <i>European Journal of Clinical Nutrition</i> , 2010, 64, S95-S100.	1.3	348
70	Sequencing and Transcriptional Analysis of the <i>Streptococcus thermophilus</i> Histamine Biosynthesis Gene Cluster: Factors That Affect Differential <i>hdcA</i> Expression. <i>Applied and Environmental Microbiology</i> , 2010, 76, 6231-6238.	1.4	82
71	Toxicological Effects of Dietary Biogenic Amines. <i>Current Nutrition and Food Science</i> , 2010, 6, 145-156.	0.3	406
72	qPCR for quantitative detection of tyramine-producing bacteria in dairy products. <i>Food Research International</i> , 2010, 43, 289-295.	2.9	62

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73	A novel real-time polymerase chain reaction-based method for the detection and quantification of lactose-fermenting Enterobacteriaceae in the dairy and other food industries. <i>Journal of Dairy Science</i> , 2010, 93, 860-867.	1.4	21
74	Tyramine biosynthesis in <i>Enterococcus durans</i> is transcriptionally regulated by the extracellular pH and tyrosine concentration. <i>Microbial Biotechnology</i> , 2009, 2, 625-633.	2.0	48
75	Effect of post-ripening processing on the histamine and histamine-producing bacteria contents of different cheeses. <i>International Dairy Journal</i> , 2009, 19, 759-762.	1.5	50
76	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. <i>Journal of Dairy Research</i> , 2009, 76, 317-325.	0.7	53
77	Isolation and identification of tyramine-producing enterococci from human fecal samples. <i>Canadian Journal of Microbiology</i> , 2009, 55, 215-218.	0.8	21
78	Real time quantitative PCR detection of histamine-producing lactic acid bacteria in cheese: Relation with histamine content. <i>Food Research International</i> , 2008, 41, 1015-1019.	2.9	65
79	HPLC quantification of biogenic amines in cheeses: correlation with PCR-detection of tyramine-producing microorganisms. <i>Journal of Dairy Research</i> , 2007, 74, 276-282.	0.7	116
80	Acquired macrolide resistance in the human intestinal strain <i>Lactobacillus rhamnosus</i> E41 associated with a transition mutation in 23S rRNA genes. <i>International Journal of Antimicrobial Agents</i> , 2007, 30, 341-344.	1.1	18
81	Multiplex PCR for the detection and identification of dairy bacteriophages in milk. <i>Food Microbiology</i> , 2007, 24, 75-81.	2.1	72
82	Factors affecting tyramine production in <i>Enterococcus durans</i> IPLA 655. <i>Applied Microbiology and Biotechnology</i> , 2007, 73, 1400-1406.	1.7	85
83	Amino Acid Catabolic Pathways of Lactic Acid Bacteria. <i>Critical Reviews in Microbiology</i> , 2006, 32, 155-183.	2.7	346
84	Early PCR detection of tyramine-producing bacteria during cheese production. <i>Journal of Dairy Research</i> , 2006, 73, 318-321.	0.7	20
85	Molecular characterization of the CmbR activator-binding site in the metC-cysK promoter region in <i>Lactococcus lactis</i> . <i>Microbiology (United Kingdom)</i> , 2005, 151, 439-446.	0.7	31
86	Sequencing, characterization and transcriptional analysis of the histidine decarboxylase operon of <i>Lactobacillus buchneri</i> . <i>Microbiology (United Kingdom)</i> , 2005, 151, 1219-1228.	0.7	66
87	Sequencing of the Tyrosine Decarboxylase Cluster of <i>Lactococcus lactis</i> IPLA 655 and the Development of a PCR Method for Detecting Tyrosine Decarboxylating Lactic Acid Bacteria. <i>Journal of Food Protection</i> , 2004, 67, 2521-2529.	0.8	75
88	Nisin-controlled expression of Norwalk virus VP60 protein in. <i>FEMS Microbiology Letters</i> , 2004, 237, 385-391.	0.7	16
89	Metabolic Engineering of Acetaldehyde Production by <i>Streptococcus thermophilus</i> . <i>Applied and Environmental Microbiology</i> , 2002, 68, 5656-5662.	1.4	134
90	Regulation of the metC-cysK Operon, Involved in Sulfur Metabolism in <i>Lactococcus lactis</i> . <i>Journal of Bacteriology</i> , 2002, 184, 82-90.	1.0	79

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91	Duplication of the β -galactosidase gene in some <i>Lactobacillus plantarum</i> strains. <i>International Journal of Food Microbiology</i> , 1999, 48, 113-123.	2.1	20
92	ACR1, a gene encoding a protein related to mitochondrial carriers, is essential for acetyl-CoA synthetase activity in <i>Saccharomyces cerevisiae</i> . <i>Molecular Genetics and Genomics</i> , 1994, 242, 727-735.	2.4	42
93	Two structural genes are encoding malate synthase isoenzymes in <i>Saccharomyces cerevisiae</i> . <i>FEBS Letters</i> , 1993, 320, 271-275.	1.3	14
94	Transcriptional regulation of the isocitrate lyase encoding gene in <i>Saccharomyces cerevisiae</i> . <i>FEBS Letters</i> , 1993, 333, 238-242.	1.3	37