

Antonio Maldonado

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Garvicins AG1 and AG2: Two Novel Class IId Bacteriocins of <i>Lactococcus garvieae</i> Lg-Granada. <i>International Journal of Molecular Sciences</i> , 2022, 23, 4685.	4.1	6
2	Phenotypic and Molecular Characterization of Commensal, Community-Acquired and Nosocomial <i>Klebsiella</i> spp.. <i>Microorganisms</i> , 2021, 9, 2344.	3.6	11
3	The cost and benefit of quorum sensing-controlled bacteriocin production in <i>Lactobacillus plantarum</i> . <i>Journal of Evolutionary Biology</i> , 2020, 33, 101-111.	1.7	33
4	Purification and genetic characterization of gassericin E, a novel co-culture inducible bacteriocin from <i>Lactobacillus gasseri</i> EV1461 isolated from the vagina of a healthy woman. <i>BMC Microbiology</i> , 2016, 16, 37.	3.3	81
5	<i>Vibrio olivae</i> sp. nov., isolated from Spanish-style green-olive fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015, 65, 1895-1901.	1.7	10
6	PCR-DGGE assessment of the bacterial diversity in Spanish-style green table-olive fermentations. <i>International Journal of Food Microbiology</i> , 2015, 205, 47-53.	4.7	34
7	Genetic diversity and dynamics of bacterial and yeast strains associated to Spanish-style green table-olive fermentations in large manufacturing companies. <i>International Journal of Food Microbiology</i> , 2014, 190, 72-78.	4.7	17
8	<i>Enterococcus olivae</i> sp. nov., isolated from Spanish-style green-olive fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 2534-2539.	1.7	16
9	Microbial diversity and dynamics of Spanish-style green table-olive fermentations in large manufacturing companies through culture-dependent techniques. <i>Food Microbiology</i> , 2014, 42, 154-165.	4.2	59
10	<i>Propionibacterium olivae</i> sp. nov. and <i>Propionibacterium damnosum</i> sp. nov., isolated from spoiled packaged Spanish-style green olives. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 2980-2985.	1.7	23
11	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.	3.3	58
12	Induction of bacteriocin production by coculture is widespread among plantaricin-producing <i>Lactobacillus plantarum</i> strains with different regulatory operons. <i>Food Microbiology</i> , 2013, 33, 40-47.	4.2	79
13	High-salt brines compromise autoinducer-mediated bacteriocinogenic <i>Lactobacillus plantarum</i> survival in Spanish-style green olive fermentations. <i>Food Microbiology</i> , 2013, 33, 90-96.	4.2	4
14	The human milk microbiota: Origin and potential roles in health and disease. <i>Pharmacological Research</i> , 2013, 69, 1-10.	7.1	648
15	Garvicin A, a Novel Class IId Bacteriocin from <i>Lactococcus garvieae</i> That Inhibits Septum Formation in <i>L. garvieae</i> Strains. <i>Applied and Environmental Microbiology</i> , 2013, 79, 4336-4346.	3.1	51
16	Genome Sequence of <i>Lactobacillus gastricus</i> PS3, a Strain Isolated from Human Milk. <i>Genome Announcements</i> , 2013, 1, .	0.8	5
17	Breast Milk and Gut Microbiota in African Mothers and Infants from an Area of High HIV Prevalence. <i>PLoS ONE</i> , 2013, 8, e80299.	2.5	84
18	Complete Genome Sequence of <i>Streptococcus salivarius</i> PS4, a Strain Isolated from Human Milk. <i>Journal of Bacteriology</i> , 2012, 194, 4466-4467.	2.2	12

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19	Sharing of Bacterial Strains Between Breast Milk and Infant Feces. <i>Journal of Human Lactation</i> , 2012, 28, 36-44.	1.6	269
20	Characterization of <i>Lactobacillus salivarius</i> CECT 5713, a strain isolated from human milk: from genotype to phenotype. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 1279-1287.	3.6	52
21	<i>Streptococcus lactarius</i> sp. nov., isolated from breast milk of healthy women. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011, 61, 1048-1052.	1.7	43
22	Genome Sequence of <i>Lactobacillus pentosus</i> IG1, a Strain Isolated from Spanish-Style Green Olive Fermentations. <i>Journal of Bacteriology</i> , 2011, 193, 5605-5605.	2.2	28
23	Coculture with specific bacteria enhances survival of <i>Lactobacillus plantarum</i> NC8, an autoinducer-regulated bacteriocin producer, in olive fermentations. <i>Food Microbiology</i> , 2010, 27, 413-417.	4.2	49
24	Carotenoid production in <i>Lactobacillus plantarum</i> . <i>International Journal of Food Microbiology</i> , 2010, 140, 34-39.	4.7	56
25	Complete Genome Sequence of <i>Lactobacillus salivarius</i> CECT 5713, a Probiotic Strain Isolated from Human Milk and Infant Feces. <i>Journal of Bacteriology</i> , 2010, 192, 5266-5267.	2.2	56
26	Inhibition of Human Immunodeficiency Virus Type 1 by Lactic Acid Bacteria from Human Breastmilk. <i>Breastfeeding Medicine</i> , 2010, 5, 153-158.	1.7	56
27	Treatment of Infectious Mastitis during Lactation: Antibiotics versus Oral Administration of Lactobacilli Isolated from Breast Milk. <i>Clinical Infectious Diseases</i> , 2010, 50, 1551-1558.	5.8	315
28	Knockout of three-component regulatory systems reveals that the apparently constitutive plantaricin-production phenotype shown by <i>Lactobacillus plantarum</i> on solid medium is regulated via quorum sensing. <i>International Journal of Food Microbiology</i> , 2009, 130, 35-42.	4.7	39
29	Enterocin C, a class IIb bacteriocin produced by <i>E. faecalis</i> C901, a strain isolated from human colostrum. <i>International Journal of Food Microbiology</i> , 2009, 133, 105-112.	4.7	35
30	Assessment of the bacterial diversity of breast milk of healthy women by quantitative real-time PCR. <i>Letters in Applied Microbiology</i> , 2009, 48, 523-528.	2.2	208
31	Isolation of lactobacilli from sow milk and evaluation of their probiotic potential. <i>Journal of Dairy Research</i> , 2009, 76, 418-425.	1.4	48
32	The Bacteriocin Nisin, an Effective Agent for the Treatment of Staphylococcal Mastitis During Lactation. <i>Journal of Human Lactation</i> , 2008, 24, 311-316.	1.6	92
33	<i>Staphylococcus epidermidis</i> : A differential trait of the fecal microbiota of breast-fed infants. <i>BMC Microbiology</i> , 2008, 8, 143.	3.3	131
34	Oral Administration of <i>Lactobacillus</i> Strains Isolated from Breast Milk as an Alternative for the Treatment of Infectious Mastitis during Lactation. <i>Applied and Environmental Microbiology</i> , 2008, 74, 4650-4655.	3.1	203
35	Molecular analysis of the 21-kb bacteriocin-encoding plasmid pEF1 from <i>Enterococcus faecium</i> 6T1a. <i>Plasmid</i> , 2007, 57, 175-181.	1.4	16
36	Small-scale total DNA extraction from bacteria and yeast for PCR applications. <i>Analytical Biochemistry</i> , 2005, 347, 333-335.	2.4	90

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37	Production of plantaricin NC8 by <i>Lactobacillus plantarum</i> NC8 is induced in the presence of different types of gram-positive bacteria. <i>Archives of Microbiology</i> , 2004, 181, 8-16.	2.2	88
38	Induction of Plantaricin Production in <i>Lactobacillus plantarum</i> NC8 after Coculture with Specific Gram-Positive Bacteria Is Mediated by an Autoinduction Mechanism. <i>Journal of Bacteriology</i> , 2004, 186, 1556-1564.	2.2	130
39	Purification and Genetic Characterization of Plantaricin NC8, a Novel Coculture-Inducible Two-Peptide Bacteriocin from <i>Lactobacillus plantarum</i> NC8. <i>Applied and Environmental Microbiology</i> , 2003, 69, 383-389.	3.1	156
40	Optimization of Bacteriocin Production by Batch Fermentation of <i>Lactobacillus plantarum</i> LPCO10. <i>Applied and Environmental Microbiology</i> , 2002, 68, 4465-4471.	3.1	104
41	The locus responsible for production of plantaricin S, a class IIb bacteriocin produced by <i>Lactobacillus plantarum</i> LPCO10, is widely distributed among wild-type <i>Lact. plantarum</i> strains isolated from olive fermentations. <i>International Journal of Food Microbiology</i> , 2002, 77, 117-124.	4.7	34