JosÃ© Maria Landete

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4859963/publications.pdf

Version: 2024-02-01

81 papers	3,976 citations	109137 35 h-index	123241 61 g-index
82 all docs	82 docs citations	82 times ranked	4920 citing authors

#	Article	IF	Citations
1	Food phenolics and lactic acid bacteria. International Journal of Food Microbiology, 2009, 132, 79-90.	2.1	494
2	Plant and mammalian lignans: A review of source, intake, metabolism, intestinal bacteria and health. Food Research International, 2012, 46, 410-424.	2.9	202
3	Molecular methods for the detection of biogenic amine-producing bacteria on foods. International Journal of Food Microbiology, 2007, 117, 258-269.	2.1	195
4	Biogenic Amines in Wines from Three Spanish Regions. Journal of Agricultural and Food Chemistry, 2005, 53, 1119-1124.	2.4	173
5	Dietary Intake of Natural Antioxidants: Vitamins and Polyphenols. Critical Reviews in Food Science and Nutrition, 2013, 53, 706-721.	5.4	148
6	Bioactivation of Phytoestrogens: Intestinal Bacteria and Health. Critical Reviews in Food Science and Nutrition, 2016, 56, 1826-1843.	5.4	148
7	Antimicrobial Activity of Lactic Acid Bacteria in Dairy Products and Gut: Effect on Pathogens. BioMed Research International, 2015, 2015, 1-9.	0.9	144
8	Tyramine and Phenylethylamine Biosynthesis by Food Bacteria. Critical Reviews in Food Science and Nutrition, 2012, 52, 448-467.	5.4	139
9	Metabolism of food phenolic acids by Lactobacillus plantarum CECT 748T. Food Chemistry, 2008, 107, 1393-1398.	4.2	134
10	Updated Molecular Knowledge about Histamine Biosynthesis by Bacteria. Critical Reviews in Food Science and Nutrition, 2008, 48, 697-714.	5.4	117
11	Phytoestrogen Metabolism by Adult Human Gut Microbiota. Molecules, 2016, 21, 1034.	1.7	100
12	Study of the inhibitory activity of phenolic compounds found in olive products and their degradation by Lactobacillus plantarum strains. Food Chemistry, 2008, 107, 320-326.	4.2	84
13	Characterization of the p-Coumaric Acid Decarboxylase from Lactobacillus plantarum CECT 748^T. Journal of Agricultural and Food Chemistry, 2008, 56, 3068-3072.	2.4	81
14	A Lactobacillus plantarum Esterase Active on a Broad Range of Phenolic Esters. Applied and Environmental Microbiology, 2015, 81, 3235-3242.	1.4	75
15	Bifidobacterium pseudocatenulatum INIA P815: The first bacterium able to produce urolithins A and B from ellagic acid. Journal of Functional Foods, 2018, 45, 95-99.	1.6	75
16	Aryl glycosidases from Lactobacillus plantarum increase antioxidant activity of phenolic compounds. Journal of Functional Foods, 2014, 7, 322-329.	1.6	74
17	Ability of Lactobacillus brevis strains to degrade food phenolic acids. Food Chemistry, 2010, 120, 225-229.	4.2	71
18	A review of food-grade vectors in lactic acid bacteria: from the laboratory to their application. Critical Reviews in Biotechnology, 2017, 37, 296-308.	5.1	69

#	Article	IF	Citations
19	Antimicrobial properties of probiotic strains isolated from breast-fed infants. Journal of Functional Foods, 2012, 4, 542-551.	1.6	63
20	Requirement of theLactobacillus caseiMaeKR Two-Component System for<scp>l</scp>-Malic Acid Utilization via a Malic Enzyme Pathway. Applied and Environmental Microbiology, 2010, 76, 84-95.	1.4	59
21	In situ reuterin production by Lactobacillus reuteri in dairy products. Food Control, 2013, 33, 200-206.	2.8	56
22	Gene cloning, expression, and characterization of phenolic acid decarboxylase from Lactobacillus brevis RM84. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 617-624.	1.4	55
23	Molecular Screening of Wine Lactic Acid Bacteria Degrading Hydroxycinnamic Acids. Journal of Agricultural and Food Chemistry, 2009, 57, 490-494.	2.4	54
24	Tyramine and phenylethylamine production among lactic acid bacteria isolated from wine. International Journal of Food Microbiology, 2007, 115, 364-368.	2.1	53
25	Probiotic Bacteria for Healthier Aging: Immunomodulation and Metabolism of Phytoestrogens. BioMed Research International, 2017, 2017, 1-10.	0.9	53
26	Isoflavone metabolism by a collection of lactic acid bacteria and bifidobacteria with biotechnological interest. International Journal of Food Sciences and Nutrition, 2016, 67, 117-124.	1.3	51
27	High-Added-Value Antioxidants Obtained from the Degradation of Wine Phenolics by Lactobacillus plantarum. Journal of Food Protection, 2007, 70, 2670-2675.	0.8	50
28	Malic Enzyme and Malolactic Enzyme Pathways Are Functionally Linked but Independently Regulated in Lactobacillus casei BL23. Applied and Environmental Microbiology, 2013, 79, 5509-5518.	1.4	45
29	Transformation of plant isoflavones into bioactive isoflavones by lactic acid bacteria and bifidobacteria. Journal of Functional Foods, 2017, 39, 198-205.	1.6	44
30	Use of anaerobic green fluorescent protein versus green fluorescent protein as reporter in lactic acid bacteria. Applied Microbiology and Biotechnology, 2015, 99, 6865-6877.	1.7	42
31	Distribution of CGRP-like immunoreactivity in the chick and quail brain. , 2000, 421, 515-532.		41
32	Anaerobic green fluorescent protein as a marker of Bifidobacterium strains. International Journal of Food Microbiology, 2014, 175, 6-13.	2.1	41
33	An improved method for the electrotransformation of lactic acid bacteria: A comparative survey. Journal of Microbiological Methods, 2014, 105, 130-133.	0.7	41
34	Histamine, histidine, and growth-phase mediated regulation of the histidine decarboxylase gene in lactic acid bacteria isolated from wine. FEMS Microbiology Letters, 2006, 260, 84-90.	0.7	40
35	Influence of different lignan compounds on enterolignan production by Bifidobacterium and Lactobacillus strains. International Journal of Food Microbiology, 2019, 289, 17-23.	2.1	39
36	Bacterial metabolism as responsible of beneficial effects of phytoestrogens on human health. Critical Reviews in Food Science and Nutrition, 2020, 60, 1922-1937.	5.4	37

#	Article	IF	Citations
37	Expression of plasminogen activator inhibitors type 1 and type 3 and urokinase plasminogen activator protein and mRNA in breast cancer. Thrombosis Research, 2007, 120, 753-762.	0.8	30
38	The role of two families of bacterial enzymes in putrescine synthesis from agmatine via agmatine deiminase. International Microbiology, 2010, 13, 169-77.	1.1	28
39	Characterization of a Nitroreductase with Selective Nitroreduction Properties in the Food and Intestinal Lactic Acid Bacterium Lactobacillus plantarum WCFS1. Journal of Agricultural and Food Chemistry, 2009, 57, 10457-10465.	2.4	27
40	Effect of soaking and fermentation on content of phenolic compounds of soybean (Glycine max) Tj ETQq0 0 0 rgBT /Overlock 10 and Nutrition, 2015, 66, 203-209.	1.3	27
41	A New HPLC-PAD/HPLC-ESI-MS Method for the Analysis of Phytoestrogens Produced by Bacterial Metabolism. Food Analytical Methods, 2016, 9, 537-547.	1.3	27
42	Expression of a Î²-glucosidase in bacteria with biotechnological interest confers them the ability to deglycosylate lignans and flavonoids in vegetal foods. Applied Microbiology and Biotechnology, 2020, 104, 4903-4913.	1.7	24
43	Fluorescent reporter systems for tracking probiotic lactic acid bacteria and bifidobacteria. World Journal of Microbiology and Biotechnology, 2016, 32, 119.	1.7	22
44	Phytoestrogen metabolism by lactic acid bacteria: Enterolignan production by Lactobacillus salivarius and Lactobacillus gasseri strains. Journal of Functional Foods, 2017, 37, 373-378.	1.6	22
45	Virulence and Antibiotic Resistance of Enterococci Isolated from Healthy Breastfed Infants. Microbial Drug Resistance, 2018, 24, 63-69.	0.9	22
46	Production of O-desmethylangolensin, tetrahydrodaidzein, 6â€™-hydroxy-O-desmethylangolensin and 2-(4-hydroxyphenyl)-propionic acid in fermented soy beverage by lactic acid bacteria and Bifidobacterium strains. Food Chemistry, 2020, 318, 126521.	4.2	22
47	PCR methods for the detection of biogenic amine-producing bacteria on wine. Annals of Microbiology, 2011, 61, 159-166.	1.1	21
48	Characterization of a Second Ornithine Decarboxylase Isolated from Morganella morganii. Journal of Food Protection, 2008, 71, 657-661.	0.8	20
49	Natural and engineered promoters for gene expression in Lactobacillus species. Applied Microbiology and Biotechnology, 2020, 104, 3797-3805.	1.7	19
50	Bifidobacterium adolescentis INIA P784: The first probiotic bacterium capable of producing enterodiol from lignan extracts. Journal of Functional Foods, 2017, 29, 269-274.	1.6	18
51	Distribution of calcitonin gene-related peptide-like immunoreactivity in the brain of the lizardPodarcis hispanica. Journal of Comparative Neurology, 2002, 447, 99-113.	0.9	16
52	Metabolism of flavonoids and lignans by lactobacilli and bifidobacteria strains improves the nutritional properties of flaxseed-enriched beverages. Food Research International, 2021, 147, 110488.	2.9	16
53	Characterization of a Benzyl Alcohol Dehydrogenase from Lactobacillus plantarum WCFS1. Journal of Agricultural and Food Chemistry, 2008, 56, 4497-4503.	2.4	15
54	Effector Molecules and Regulatory Proteins: Applications. Trends in Biotechnology, 2016, 34, 777-780.	4.9	14

#	Article	IF	Citations
55	Optimization of reuterin production in cheese by Lactobacillus reuteri. Journal of Food Science and Technology, 2017, 54, 1346-1349.	1.4	14
56	Genetic engineering as a powerful tool to improve probiotic strains. Biotechnology and Genetic Engineering Reviews, 2017, 33, 173-189.	2.4	14
57	Production of the bioactive isoflavone O-desmethylangolensin by Enterococcus faecium INIA P553 with high efficiency. Journal of Functional Foods, 2018, 40, 180-186.	1.6	13
58	Application of recombinant lactic acid bacteria and bifidobacteria able to enrich soy beverage in dihydrodaidzein and dihydrogenistein. Food Research International, 2020, 134, 109257.	2.9	13
59	Analysis of gene expression of bifidobacteria using as the reporter an anaerobic fluorescent protein. Biotechnology Letters, 2015, 37, 1405-1413.	1.1	12
60	Incomplete metabolism of phytoestrogens by gut microbiota from children under the age of three. International Journal of Food Sciences and Nutrition, 2018, 69, 334-343.	1.3	12
61	Heterologous production of equol by lactic acid bacteria strains in culture medium and food. International Journal of Food Microbiology, 2021, 360, 109328.	2.1	12
62	Production of flavonoid and lignan aglycones from flaxseed and soy extracts by Bifidobacterium strains. International Journal of Food Science and Technology, 2020, 55, 2122-2131.	1.3	11
63	The use ofLactobacillus plantarumesterase genes: a biotechnological strategy to increase the bioavailability of dietary phenolic compounds in lactic acid bacteria. International Journal of Food Sciences and Nutrition, 2021, 72, 1035-1045.	1.3	11
64	Degradation of phenolic compounds found in olive products by Lactobacillus plantarum strains. , 2021, , 133-144.		10
65	Effect of storage and heat treatment on the levels of bioactive flavonoids produced in fermented soy beverages. LWT - Food Science and Technology, 2022, 154, 112872.	2.5	10
66	Degradation of Phenolic Compounds Found in Olive Products by Lactobacillus plantarum Strains. , 2010, , 387-396.		8
67	Bile-induced promoters for gene expression in Lactobacillus strains. Applied Microbiology and Biotechnology, 2019, 103, 3819-3827.	1.7	8
68	Fluorescent detection of nisin by genetically modified Lactococcus lactis strains in milk and a colonic model: Application of whole-cell nisin biosensors. Journal of Bioscience and Bioengineering, 2020, 129, 435-440.	1.1	8
69	Architecture Insight of Bifidobacterial Î±-L-Fucosidases. International Journal of Molecular Sciences, 2021, 22, 8462.	1.8	7
70	Gut Catalase-Positive Bacteria Cross-Protect Adjacent Bifidobacteria from Oxidative Stress. Microbes and Environments, 2015, 30, 270-272.	0.7	6
71	Short communication: Labeling Listeria with anaerobic fluorescent protein for food safety studies. Journal of Dairy Science, 2017, 100, 113-117.	1.4	6
72	Glycerol and cobalamin metabolism in lactobacilli: relevance of the propanediol dehydrogenase pdh30. European Food Research and Technology, 2015, 241, 173-184.	1.6	4

#	Article	IF	Citations
73	Catabolite responsive elements as a strategy for the control of heterologous gene expression in lactobacilli. Applied Microbiology and Biotechnology, 2021, 105, 225-233.	1.7	4
74	Strategies to achieve significant physiological concentrations of bioactive phytoestrogens in plasma. Critical Reviews in Food Science and Nutrition, 2023, 63, 2203-2215.	5.4	4
75	Probiotic and Functional Properties of Limosilactobacillus reuteri INIA P572. Nutrients, 2021, 13, 1860.	1.7	3
76	Fluorescent Lactic Acid Bacteria and Bifidobacteria as Vehicles of DNA Microbial Biosensors. International Journal of Molecular Sciences, 2017, 18, 1728.	1.8	2
77	Evoglow-Pp1 and mCherry proteins: a dual fluorescent labeling system for lactic acid bacteria. Applied Microbiology and Biotechnology, 2021, 105, 7367-7378.	1.7	2
78	Development of soy beverages enriched in O-desmethylangolesin and 6-hydroxy-O-desmethylangolesin by engineered lactic acid bacteria. LWT - Food Science and Technology, 2022, 163, 113526.	2.5	2
79	Identification and cloning of the first O-demethylase gene of isoflavones from Bifidobacterium breve INIA P734. LWT - Food Science and Technology, 2022, 162, 113510.	2.5	2
80	Flavone, flavanone and flavonol metabolism from soybean and flaxseed extracts by the intestinal microbiota of adults and infants. Journal of the Science of Food and Agriculture, 2022, 102, 2575-2583.	1.7	1
81	Genome Sequence of the Reuterin-Producing Strain Limosilactobacillus reuteri INIA P572. Microbiology Resource Announcements, 2021, 10, e0098821.	0.3	0