Antonio Galvez

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5217058/publications.pdf

Version: 2024-02-01

221 papers	10,911 citations	32410 55 h-index	45040 94 g-index
229 all docs	229 docs citations	229 times ranked	9697 citing authors

#	Article	IF	Citations
1	Antimicrobial activity of phenolics isolated from the pruning wood residue of European plum (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.5	10
2	Staphylococcus aureus from Minas Artisanal Cheeses: Biocide Tolerance, Antibiotic Resistance and Enterotoxin Genes. Applied Sciences (Switzerland), 2022, 12, 1019.	1.3	2
3	Trace element fixation in sediments rich in organic matter from a saline lake in tropical latitude with hydrothermal inputs (Sochagota Lake, Colombia): The role of bacterial communities. Science of the Total Environment, 2021, 762, 143113.	3.9	13
4	Antimicrobial and antioxidant activities of flavonoids isolated from wood of sweet cherry tree (Prunus avium L.). Journal of Wood Chemistry and Technology, 2021, 41, 104-117.	0.9	14
5	Potentially pathogenic bacteria isolated from Paipa cheese and its susceptibility profiles to antibiotics and biocides. Brazilian Journal of Microbiology, 2021, 52, 1535-1543.	0.8	3
6	The Potential Role of S-and Fe-Cycling Bacteria on the Formation of Fe-Bearing Mineral (Pyrite and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.8	2
7	Las bacteriocinas y su efecto sinÃ©rgico con tecnologÃas emergentes en alimentos. Mutis, 2021, 12, .	0.1	1
8	Genetic Determinants for Metal Tolerance and Antimicrobial Resistance Detected in Bacteria Isolated from Soils of Olive Tree Farms. Antibiotics, 2020, 9, 476.	1.5	11
9	Changes in the Bacterial Diversity of Human Milk during Late Lactation Period (Weeks 21 to 48). Foods, 2020, 9, 1184.	1.9	7
10	Prevalence of an Intestinal ST40 Enterococcus faecalis over Other E. faecalis Strains in the Gut Environment of Mice Fed Different High Fat Diets. International Journal of Molecular Sciences, 2020, 21, 4330.	1.8	3
11	Impact of High-Hydrostatic Pressure Treatments Applied Singly or in Combination with Moderate Heat on the Microbial Load, Antimicrobial Resistance, and Bacterial Diversity of Guacamole. Microorganisms, 2020, 8, 909.	1.6	6
12	Analysis of the Bacterial Diversity of Paipa Cheese (a Traditional Raw Cowâ€™s Milk Cheese from) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	14
13	Influence of the Type of Diet on the Incidence of Pathogenic Factors and Antibiotic Resistance in Enterococci Isolated from Faeces in Mice. International Journal of Molecular Sciences, 2019, 20, 4290.	1.8	8
14	Biocide tolerance and antibiotic resistance of Enterobacter spp. isolated from an Algerian hospital environment. Journal of Global Antimicrobial Resistance, 2019, 18, 291-297.	0.9	14
15	Refined versus Extra Virgin Olive Oil High-Fat Diet Impact on Intestinal Microbiota of Mice and Its Relation to Different Physiological Variables. Microorganisms, 2019, 7, 61.	1.6	27
16	Copper tolerance and antibiotic resistance in soil bacteria from olive tree agricultural fields routinely treated with copper compounds. Journal of the Science of Food and Agriculture, 2019, 99, 4677-4685.	1.7	23
17	Effect of high hydrostatic pressure and activated film packaging on bacterial diversity of fruit puree. LWT - Food Science and Technology, 2019, 100, 227-230.	2.5	5
18	Synthesis and Evaluation of Antimicrobial and Antibiofilm Properties of A-Type Procyanidin Analogues against Resistant Bacteria in Food. Journal of Agricultural and Food Chemistry, 2018, 66, 2151-2158.	2.4	41

#	Article	IF	Citations
19	Analysis of potential risks from the bacterial communities associated with air-contact surfaces from tilapia (Oreochromis niloticus) fish farming. Environmental Research, 2018, 160, 385-390.	3.7	11
20	Changes in Gut Microbiota Linked to a Reduction in Systolic Blood Pressure in Spontaneously Hypertensive Rats Fed an Extra Virgin Olive Oil-Enriched Diet. Plant Foods for Human Nutrition, 2018, 73, 1-6.	1.4	39
21	Proteomic analysis of Lactobacillus pentosus for the identification of potential markers involved in acid resistance and their influence on other probiotic features. Food Microbiology, 2018, 72, 31-38.	2.1	36
22	Bacterial Inactivation by Using Plastic Materials Activated with Combinations of Natural Antimicrobials. Coatings, 2018, 8, 460.	1.2	2
23	Deciphering Resistome and Virulome Diversity in a Porcine Slaughterhouse and Pork Products Through Its Production Chain. Frontiers in Microbiology, 2018, 9, 2099.	1.5	17
24	Efficacy of â€œHLEâ€â€”a multidrug efflux-pump inhibitorâ€”as a disinfectant against surface bacteria. Environmental Research, 2018, 165, 133-139.	3.7	9
25	Treatment With High-Hydrostatic Pressure, Activated Film Packaging With Thymol Plus Enterocin AS-48, and Its Combination Modify the Bacterial Communities of Refrigerated Sea Bream (Sparus) Tj ETQq1 1 0.784314 rgBT /Overlock	4.5	
26	Proteomic analysis of Lactobacillus pentosus for the identification of potential markers of adhesion and other probiotic features. Food Research International, 2018, 111, 58-66.	2.9	22
27	Correlations among Resistances to Different Antimicrobial Compounds in Salmonella Strains from Hen Eggshells. Journal of Food Protection, 2018, 81, 178-185.	0.8	9
28	Influence of a diet enriched with virgin olive oil or butter on mouse gut microbiota and its correlation to physiological and biochemical parameters related to metabolic syndrome. PLoS ONE, 2018, 13, e0190368.	1.1	63
29	Adaptation to Biocides Cetrimide and Chlorhexidine in Bacteria from Organic Foods: Association with Tolerance to Other Antimicrobials and Physical Stresses. Journal of Agricultural and Food Chemistry, 2017, 65, 1758-1770.	2.4	27
30	Antimicrobial and antibiofilm activities of procyanidins extracted from laurel wood against a selection of foodborne microorganisms. International Journal of Food Science and Technology, 2017, 52, 679-686.	1.3	35
31	Effects of exposure to biocides on susceptibility to essential oils and chemical preservatives in bacteria from organic foods. Food Control, 2017, 80, 176-182.	2.8	13
32	Analysis of the microbiota of refrigerated chopped parsley after treatments with a coating containing enterocin AS-48 or by high-hydrostatic pressure. Food Research International, 2017, 99, 91-97.	2.9	6
33	Analysis of the bacterial biodiversity of peaches under refrigerated storage after treatment by high hydrostatic pressure. Food and Bioproducts Processing, 2017, 102, 55-61.	1.8	4
34	Effects of exposure to quaternary-ammonium-based biocides on antimicrobial susceptibility and tolerance to physical stresses in bacteria from organic foods. Food Microbiology, 2017, 63, 58-71.	2.1	74
35	Changes in bacterial diversity of refrigerated mango pulp before and after treatment by high hydrostatic pressure. LWT - Food Science and Technology, 2017, 78, 289-295.	2.5	14
36	Biocide Tolerance and Antibiotic Resistance in Salmonella Isolates from Hen Eggshells. Foodborne Pathogens and Disease, 2017, 14, 89-95.	0.8	28

#	Article	IF	Citations
37	Characterization of biocide-tolerant bacteria isolated from cheese and dairy small-medium enterprises. Food Microbiology, 2017, 62, 77-81.	2.1	15
38	The human gastrointestinal tract and oral microbiota in inflammatory bowel disease: a state of the science review. Apmis, 2017, 125, 3-10.	0.9	87
39	Biofilms formed by microbiota recovered from fresh produce: Bacterial biodiversity, and inactivation by benzalkonium chloride and enterocin AS-48. LWT - Food Science and Technology, 2017, 77, 80-84.	2.5	9
40	Preservation of paste obtained from Picual green olives by high hydrostatic pressure treatment. Czech Journal of Food Sciences, 2017, 35, 246-250.	0.6	1
41	Inactivation of Listeria in Foods Packed in Films Activated with Enterocin AS-48 plus Thymol Singly or in Combination with High-Hydrostatic Pressure Treatment. Coatings, 2017, 7, 204.	1.2	4
42	Insight into Potential Probiotic Markers Predicted in Lactobacillus pentosus MP-10 Genome Sequence. Frontiers in Microbiology, 2017, 8, 891.	1.5	47
43	Resistance to Antibiotics, Biocides, Preservatives and Metals in Bacteria Isolated from Seafoods: Co-Selection of Strains Resistant or Tolerant to Different Classes of Compounds. Frontiers in Microbiology, 2017, 8, 1650.	1.5	84
44	In silico genomic insights into aspects of food safety and defense mechanisms of a potentially probiotic Lactobacillus pentosus MP-10 isolated from brines of naturally fermented AloreÃ±a green table olives. PLoS ONE, 2017, 12, e0176801.	1.1	23
45	Copper and Zinc Tolerance in Bacteria Isolated from Fresh Produce. Journal of Food Protection, 2017, 80, 969-975.	0.8	7
46	Antibiotic Resistance Profile of Microbes From Traditional Fermented Foods. , 2017, , 675-704.		10
47	Effect of Activated Plastic Films on Inactivation of Foodborne Pathogens. Coatings, 2016, 6, 28.	1.2	2
48	Produce from Africaâ€™s Gardens: Potential for Leafy Vegetable and Fruit Fermentations. Frontiers in Microbiology, 2016, 7, 981.	1.5	30
49	Fermented AloreÃ±a Table Olives as a Source of Potential Probiotic Lactobacillus pentosus Strains. Frontiers in Microbiology, 2016, 7, 1583.	1.5	59
50	Microbial diversity in pitted sweet cherries (Prunus avium L.) as affected by High-Hydrostatic Pressure treatment. Food Research International, 2016, 89, 790-796.	2.9	19
51	Adaptive tolerance to phenolic biocides in bacteria from organic foods: Effects on antimicrobial susceptibility and tolerance to physical stresses. Food Research International, 2016, 85, 131-143.	2.9	24
52	Effect of different activated coatings containing enterocin AS-48 against Listeria monocytogenes on apple cubes. Innovative Food Science and Emerging Technologies, 2016, 35, 177-183.	2.7	24
53	Virulence factors and antimicrobial resistance in Escherichia coli strains isolated from hen egg shells. International Journal of Food Microbiology, 2016, 238, 89-95.	2.1	28
54	Complete Genome Sequence of a Potential Probiotic, Lactobacillus pentosus MP-10, Isolated from Fermented AloreÃ±a Table Olives. Genome Announcements, 2016, 4, .	0.8	11

#	Article	IF	Citations
55	Biocide tolerance, phenotypic and molecular response of lactic acid bacteria isolated from naturally-fermented AloreÃ±a table to different physico-chemical stresses. Food Microbiology, 2016, 60, 1-12.	2.1	21
56	Application of bacteriophages in post-harvest control of human pathogenic and food spoiling bacteria. Critical Reviews in Biotechnology, 2016, 36, 851-861.	5.1	35
57	Comparative proteomic analysis of a potentially probiotic Lactobacillus pentosus MP-10 for the identification of key proteins involved in antibiotic resistance and biocide tolerance. International Journal of Food Microbiology, 2016, 222, 8-15.	2.1	26
58	Inactivation of leuconostocs in cherimoya pulp by high hydrostatic pressure treatments applied singly or in combination with enterocin AS-48. LWT - Food Science and Technology, 2016, 65, 1054-1058.	2.5	8
59	Changes in microbial diversity of brined green asparagus upon treatment with high hydrostatic pressure. International Journal of Food Microbiology, 2016, 216, 1-8.	2.1	21
60	Inactivation of Staphylococcus aureus in Oat and Soya Drinks by Enterocin ASâ€48 in Combination with Other Antimicrobials. Journal of Food Science, 2015, 80, M2030-4.	1.5	6
61	Survival and Highâ€Hydrostatic Pressure Inactivation of Foodborne Pathogens in Salmorejo, a Traditional Readyâ€toâ€Eat Food. Journal of Food Science, 2015, 80, M2517-21.	1.5	4
62	The controversial nature of the Weissella genus: technological and functional aspects versus whole genome analysis-based pathogenic potential for their application in food and health. Frontiers in Microbiology, 2015, 6, 1197.	1.5	93
63	Biocide tolerance in Salmonella from meats in Southern Spain. Brazilian Journal of Microbiology, 2015, 46, 1177-1181.	0.8	8
64	Correlation between antibiotic and biocide resistance in mesophilic and psychrotrophic Pseudomonas spp. isolated from slaughterhouse surfaces throughout meat chain production. Food Microbiology, 2015, 51, 33-44.	2.1	43
65	New insights in antibiotic resistance of Lactobacillus species from fermented foods. Food Research International, 2015, 78, 465-481.	2.9	119
66	Analysis of the effect of high hydrostatic pressure treatment and enterocin AS-48 addition on the bacterial communities of cherimoya pulp. International Journal of Food Microbiology, 2015, 196, 62-69.	2.1	20
67	Application of Lactobacillus plantarum Lb9 as starter culture in caper berry fermentation. LWT - Food Science and Technology, 2015, 60, 788-794.	2.5	26
68	Diversity, Distribution and Quantification of Antibiotic Resistance Genes in Goat and Lamb Slaughterhouse Surfaces and Meat Products. PLoS ONE, 2014, 9, e114252.	1.1	21
69	Antibiotic Multiresistance Analysis of Mesophilic and Psychrotrophic Pseudomonas spp. Isolated from Goat and Lamb Slaughterhouse Surfaces throughout the Meat Production Process. Applied and Environmental Microbiology, 2014, 80, 6792-6806.	1.4	34
70	The Cyclic Antibacterial Peptide Enterocin AS-48: Isolation, Mode of Action, and Possible Food Applications. International Journal of Molecular Sciences, 2014, 15, 22706-22727.	1.8	110
71	Natural Antimicrobials for Food Biopreservation. SpringerBriefs in Food, Health and Nutrition, 2014, , 3-14.	0.5	16
72	Biopreservation of Meats and Meat Products. SpringerBriefs in Food, Health and Nutrition, 2014, , 23-47.	0.5	0

#	Article	IF	Citations
73	Application of Lactic Acid Bacteria and Their Bacteriocins for Food Biopreservation. SpringerBriefs in Food, Health and Nutrition, 2014, , 15-22.	0.5	7
74	Preservation of Manzanilla AloreÃ±a cracked green table olives by high hydrostatic pressure treatments singly or in combination with natural antimicrobials. LWT - Food Science and Technology, 2014, 56, 427-431.	2.5	23
75	Multilocus sequence typing and antimicrobial resistance in Enterococcus faecium isolates from fresh produce. Antonie Van Leeuwenhoek, 2014, 105, 413-421.	0.7	11
76	Antibiotic resistance of Lactobacillus pentosus and Leuconostoc pseudomesenteroides isolated from naturally-fermented AloreÃ±a table olives throughout fermentation process. International Journal of Food Microbiology, 2014, 172, 110-118.	2.1	81
77	Antimicrobial resistance determinants in antibiotic and biocide-resistant gram-negative bacteria from organic foods. Food Control, 2014, 37, 9-14.	2.8	33
78	Genetic determinants of antimicrobial resistance in Gram positive bacteria from organic foods. International Journal of Food Microbiology, 2014, 172, 49-56.	2.1	26
79	Food Biopreservation. SpringerBriefs in Food, Health and Nutrition, 2014, , .	0.5	21
80	Synergistic Activity of Biocides and Antibiotics on Resistant Bacteria from Organically Produced Foods. Microbial Drug Resistance, 2014, 20, 383-391.	0.9	1
81	African fermented foods and probiotics. International Journal of Food Microbiology, 2014, 190, 84-96.	2.1	180
82	Effect of autochthonous bacteriocin-producing Lactococcus lactis on bacterial population dynamics and growth of halotolerant bacteria in Brazilian charqui. Food Microbiology, 2014, 44, 296-301.	2.1	18
83	The impact of enterocin AS-48 on the shelf-life and safety of sardines (Sardina pilchardus) under different storage conditions. Food Microbiology, 2014, 44, 185-195.	2.1	21
84	Role of EfrAB efflux pump in biocide tolerance and antibiotic resistance of Enterococcus faecalis and Enterococcus faecium isolated from traditional fermented foods and the effect of EDTA as EfrAB inhibitor. Food Microbiology, 2014, 44, 249-257.	2.1	61
85	Effect of virgin and refined olive oil consumption on gut microbiota. Comparison to butter. Food Research International, 2014, 64, 553-559.	2.9	36
86	Biopreservation of Vegetable Foods. SpringerBriefs in Food, Health and Nutrition, 2014, , 91-112.	0.5	2
87	Biopreservation of Seafoods. SpringerBriefs in Food, Health and Nutrition, 2014, , 75-89.	0.5	0
88	Biopreservation of Milk and Dairy Products. SpringerBriefs in Food, Health and Nutrition, 2014, , 49-69.	0.5	1
89	Effect of enterocin AS-48 singly or in combination with biocides on planktonic and sessile B. cereus. Food Control, 2013, 34, 743-751.	2.8	6
90	Prevalence of bacteria resistant to antibiotics and/or biocides on meat processing plant surfaces throughout meat chain production. International Journal of Food Microbiology, 2013, 161, 97-106.	2.1	41

#	Article	IF	Citations
91	Phenotypic and Molecular Antibiotic Resistance Profile ofEnterococcus faecalisandEnterococcus faeciumIsolated from Different Traditional Fermented Foods. Foodborne Pathogens and Disease, 2013, 10, 143-149.	0.8	37
92	Inhibition of planktonic and sessile Salmonella enterica cells by combinations of enterocin AS-48, polymyxin B and biocides. Food Control, 2013, 30, 214-221.	2.8	15
93	Isolation and characterization of a nisin-like bacteriocin produced by a Lactococcus lactis strain isolated from charqui, a Brazilian fermented, salted and dried meat product. Meat Science, 2013, 93, 607-613.	2.7	77
94	Comparative proteomic analysis of Listeria monocytogenes exposed to enterocin AS-48 in planktonic and sessile states. International Journal of Food Microbiology, 2013, 167, 202-207.	2.1	19
95	Bacteriocins: Natural Weapons for Control of Food Pathogens. , 2013, , 471-494.		3
96	Combined treatments of enterocin AS-48 with biocides to improve the inactivation of methicillin-sensitive and methicillin-resistant Staphylococcus aureus planktonic and sessile cells. International Journal of Food Microbiology, 2013, 163, 96-100.	2.1	34
97	Biocide tolerance in bacteria. International Journal of Food Microbiology, 2013, 162, 13-25.	2.1	195
98	Biocide and Copper Tolerance in Enterococci from Different Sources. Journal of Food Protection, 2013, 76, 1806-1809.	0.8	16
99	Heavy metal tolerance of microorganisms isolated from wastewaters: Identification and evaluation of its potential for biosorption. Chemical Engineering Journal, 2012, 210, 325-332.	6.6	98
100	Characterization of lactic acid bacteria from naturally-fermented Manzanilla AloreÃ±a green table olives. Food Microbiology, 2012, 32, 308-316.	2.1	103
101	Inactivation of Salmonella enterica cells in Spanish potato omelette by high hydrostatic pressure treatments. Innovative Food Science and Emerging Technologies, 2012, 14, 25-30.	2.7	12
102	Prevention of spoilage by enterocin AS-48 combined with chemical preservatives, under vacuum, or modified atmosphere in a cooked ham model. Food Control, 2012, 24, 15-22.	2.8	21
103	Increasing the microbial inactivation of Staphylococcus aureus in sauces by a combination of enterocin AS-48 and 2-nitropropanol, and mild heat treatments. Food Control, 2012, 25, 740-744.	2.8	2
104	Isolation and identification of bacteria from organic foods: Sensitivity to biocides and antibiotics. Food Control, 2012, 26, 73-78.	2.8	41
105	Bactericidal effects of high hydrostatic pressure treatment singly or in combination with natural antimicrobials on Staphylococcus aureus in rice pudding. Food Control, 2012, 28, 19-24.	2.8	29
106	Characterization of Enterococcus faecalis and Enterococcus faecium from wild flowers. Antonie Van Leeuwenhoek, 2012, 101, 701-711.	0.7	7
107	Effect of enterocin AS-48 in combination with biocides on planktonic and sessile Listeria monocytogenes. Food Microbiology, 2012, 30, 51-58.	2.1	47
108	Resistance to biocides among bacteria isolated from vegetable foods. , 2012, , .		0

#	Article	IF	Citations
109	Food Applications and Regulation. , 2011, , 353-390.		9
110	Inhibition of spoilage and toxigenic Bacillus species in dough from wheat flour by the cyclic peptide enterocin AS-48. Food Control, 2011, 22, 756-761.	2.8	31
111	Diversity and applications ofBacillusbacteriocins. FEMS Microbiology Reviews, 2011, 35, 201-232.	3.9	472
112	Culture-independent study of the diversity of microbial populations in brines during fermentation of naturally-fermented AloreÃ±a green table olives. International Journal of Food Microbiology, 2011, 144, 487-496.	2.1	124
113	Enterococci as probiotics and their implications in food safety. International Journal of Food Microbiology, 2011, 151, 125-140.	2.1	592
114	Annotated Genome Sequence of Lactobacillus pentosusMP-10, Which Has Probiotic Potential, from Naturally Fermented AloreÃ±a Green Table Olives. Journal of Bacteriology, 2011, 193, 4559-4560.	1.0	23
115	Genome Sequence of Weissella thailandensis fsh4-2. Journal of Bacteriology, 2011, 193, 5868-5868.	1.0	6
116	Interactions of the cyclic peptide enterocin AS-48 with biocides. , 2011, , .		0
117	Soluble proteome analysis of male Ericerus pela Chavannes cuticle at the stage of the second instar larva. African Journal of Microbiology Research, 2011, 5, .	0.4	0
118	A Quantitative Real-time PCR Assay for Quantification of Viable Listeria Monocytogenes Cells After Bacteriocin Injury in Food-First Insights. Current Microbiology, 2010, 61, 515-519.	1.0	11
119	Effect of enterocin EJ97 against GeobacillusÂstearothermophilus vegetative cells and endospores in canned foods and beverages. European Food Research and Technology, 2010, 230, 513-519.	1.6	13
120	Potential Applications of the Cyclic Peptide Enterocin AS-48 in the Preservation of Vegetable Foods and Beverages. Probiotics and Antimicrobial Proteins, 2010, 2, 77-89.	1.9	52
121	Evaluation of an enterocin AS-48 enriched bioactive powder obtained by spray drying. Food Microbiology, 2010, 27, 58-63.	2.1	27
122	Antibacterial activity of carvacrol and 2-nitro-1-propanol against single and mixed populations of foodborne pathogenic bacteria in corn flour dough. Food Microbiology, 2010, 27, 274-279.	2.1	9
123	Isolation and identification of Enterococcus faecium from seafoods: Antimicrobial resistance and production of bacteriocin-like substances. Food Microbiology, 2010, 27, 955-961.	2.1	70
124	Microbial antagonists to food-borne pathogens and biocontrol. Current Opinion in Biotechnology, 2010, 21, 142-148.	3.3	125
125	Increased Inactivation of Exopolysaccharide-Producing Pediococcus parvulus in Apple Juice by Combined Treatment with Enterocin AS-48 and High-Intensity Pulsed Electric Field. Journal of Food Protection, 2010, 73, 39-43.	0.8	16
126	Multiple Roles of Staphylococcus aureus Enterotoxins: Pathogenicity, Superantigenic Activity, and Correlation to Antibiotic Resistance. Toxins, 2010, 2, 2117-2131.	1.5	133

#	Article	IF	Citations
127	Effect of polythene film activated with enterocin EJ97 in combination with EDTA against Bacillus coagulans. LWT - Food Science and Technology, 2010, 43, 514-518.	2.5	19
128	Combined effect of enterocin AS-48 and high hydrostatic pressure to control food-borne pathogens inoculated in low acid fermented sausages. Meat Science, 2010, 84, 594-600.	2.7	79
129	Antimicrobial activity, safety aspects, and some technological properties of bacteriocinogenic Enterococcus faecium from artisanal Tunisian fermented meat. Food Control, 2010, 21, 462-470.	2.8	88
130	Effect of combined physico-chemical treatments based on enterocin AS-48 on the control of Listeria monocytogenes and Staphylococcus aureus in a model cooked ham. Food Control, 2010, 21, 478-486.	2.8	40
131	Antibacterial Protection by Enterocin AS-48 in Sport and Energy Drinks with Less Acidic pH Values. Journal of Food Protection, 2009, 72, 881-884.	0.8	4
132	Assay of Enterocin AS-48 for Inhibition of Foodborne Pathogens in Desserts. Journal of Food Protection, 2009, 72, 1654-1659.	0.8	15
133	Response of Bacillus cereus ATCC 14579 to challenges with sublethal concentrations of enterocin AS-48. BMC Microbiology, 2009, 9, 227.	1.3	21
134	Inactivation of Geobacillus stearothermophilus in canned food and coconut milk samples by addition of enterocin AS-48. Food Microbiology, 2009, 26, 289-293.	2.1	18
135	Effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against the spoilage bacterium Lactobacillus diolivorans in apple juice. Food Microbiology, 2009, 26, 491-496.	2.1	28
136	Microbial diversity changes in soybean sprouts treated with enterocin AS-48. Food Microbiology, 2009, 26, 922-926.	2.1	12
137	Inhibition of Salmonella enterica Cells in Deli-Type Salad by Enterocin AS-48 in Combination with Other Antimicrobials. Probiotics and Antimicrobial Proteins, 2009, 1, 85-90.	1.9	19
138	Evaluation of antimicrobial and proteolytic activity of enterococci isolated from fermented products. European Food Research and Technology, 2009, 230, 63-70.	1.6	23
139	Antistaphylococcal Effect of Enterocin ASâ€48 in Bakery Ingredients of Vegetable Origin, Alone and in Combination with Selected Antimicrobials. Journal of Food Science, 2009, 74, M384-9.	1.5	18
140	Enhanced bactericidal activity of enterocin AS-48 in combination with essential oils, natural bioactive compounds and chemical preservatives against Listeria monocytogenes in ready-to-eat salad. Food and Chemical Toxicology, 2009, 47, 2216-2223.	1.8	71
141	Virulence factors, antibiotic resistance, and bacteriocins in enterococci from artisan foods of animal origin. Food Control, 2009, 20, 381-385.	2.8	96
142	Multilocus Sequence Typing ofEnterococcus faecalisfrom Vegetable Foods Reveals Two New Sequence Types. Foodborne Pathogens and Disease, 2009, 6, 321-327.	0.8	7
143	The effect of adding antimicrobial peptides to milk inoculated with Staphylococcus aureus and processed by high-intensity pulsed-electric field. Journal of Dairy Science, 2009, 92, 2514-2523.	1.4	28
144	Characterization of a bacteriocin-producing strain of Enterococcus faecalis from cowâ€™s milk used in the production of Moroccan traditional dairy foods. World Journal of Microbiology and Biotechnology, 2008, 24, 997-1001.	1.7	11

#	Article	IF	Citations
145	Inhibition of Bacillus cereus and Bacillus weihenstephanensis in raw vegetables by application of washing solutions containing enterocin AS-48 alone and in combination with other antimicrobials. Food Microbiology, 2008, 25, 762-770.	2.1	45
146	Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. International Journal of Food Microbiology, 2008, 123, 38-49.	2.1	176
147	Detection of ebp (endocarditis- and biofilm-associated pilus) genes in enterococcal isolates from clinical and non-clinical origin. International Journal of Food Microbiology, 2008, 126, 123-126.	2.1	22
148	Bacteriocin-producing Lactobacillus strains isolated from poto poto, a Congolese fermented maize product, and genetic fingerprinting of their plantaricin operons. International Journal of Food Microbiology, 2008, 127, 18-25.	2.1	50
149	Enhanced bactericidal effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against Salmonella enterica in apple juice. International Journal of Food Microbiology, 2008, 128, 244-249.	2.1	57
150	Vegetable Fermentations. , 2008, , 145-161.		6
151	Application of Bacteriocins in the Control of Foodborne Pathogenic and Spoilage Bacteria. Critical Reviews in Biotechnology, 2008, 28, 125-152.	5.1	244
152	Optimization of enterocin AS-48 production on a whey-based substrate. International Dairy Journal, 2008, 18, 923-927.	1.5	46
153	Inactivation of exopolysaccharide and 3-hydroxypropionaldehyde-producing lactic acid bacteria in apple juice and apple cider by enterocin AS-48. Food and Chemical Toxicology, 2008, 46, 1143-1151.	1.8	28
154	Risk factors in enterococci isolated from foods in Morocco: Determination of antimicrobial resistance and incidence of virulence traits. Food and Chemical Toxicology, 2008, 46, 2648-2652.	1.8	67
155	Combined physico-chemical treatments based on enterocin AS-48 for inactivation of Gram-negative bacteria in soybean sprouts. Food and Chemical Toxicology, 2008, 46, 2912-2921.	1.8	46
156	Inhibition of food poisoning and pathogenic bacteria by Lactobacillus plantarum strain 2.9 isolated from ben saalga, both in a culture medium and in food. Food Control, 2008, 19, 842-848.	2.8	23
157	Inactivation of Listeria monocytogenes in Raw Fruits by Enterocin AS-48. Journal of Food Protection, 2008, 71, 2460-2467.	0.8	47
158	Inhibition of Staphylococcus aureus in dairy products by enterocin AS-48 produced in situ and ex situ: Bactericidal synergism with heat. International Dairy Journal, 2007, 17, 760-769.	1.5	80
159	Treatment of Vegetable Sauces with Enterocin AS-48 Alone or in Combination with Phenolic Compounds To Inhibit Proliferation of Staphylococcus aureus. Journal of Food Protection, 2007, 70, 405-411.	0.8	68
160	Efficacy of Enterocin AS-48 against Bacilli in Ready-to-Eat Vegetable Soups and Purees. Journal of Food Protection, 2007, 70, 2339-2345.	0.8	43
161	Differentiation and Characterization by Molecular Techniques of Bacillus cereus Group Isolates from Poto Poto and DÃ©guÃ©, Two Traditional Cereal-Based Fermented Foods of Burkina Faso and Republic of Congo. Journal of Food Protection, 2007, 70, 1165-1173.	0.8	30
162	Characterization of lactobacilli isolated from caper berry fermentations. Journal of Applied Microbiology, 2007, 102, 583-90.	1.4	28

#	Article	IF	Citations
163	Bactericidal synergism through enterocin AS-48 and chemical preservatives against Staphylococcus aureus. Letters in Applied Microbiology, 2007, 45, 19-23.	1.0	21
164	Diversity of enterococcal bacteriocins and their grouping in a new classification scheme. FEMS Microbiology Reviews, 2007, 31, 293-310.	3.9	358
165	Bacteriocin-based strategies for food biopreservation. International Journal of Food Microbiology, 2007, 120, 51-70.	2.1	923
166	Semi-preparative scale purification of enterococcal bacteriocin enterocin EJ97, and evaluation of substrates for its production. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 779-785.	1.4	15
167	Application of the broad-spectrum bacteriocin enterocin AS-48 to inhibit Bacillus coagulans in canned fruit and vegetable foods. Food and Chemical Toxicology, 2006, 44, 1774-1781.	1.8	83
168	Safety and potential risks of enterococci isolated from traditional fermented capers. Food and Chemical Toxicology, 2006, 44, 2070-2077.	1.8	39
169	Plasmid Profile Patterns and Properties of Pediococci Isolated from Caper Fermentations. Journal of Food Protection, 2006, 69, 1178-1182.	0.8	9
170	Bacteriocin production, plasmid content and plasmid location of enterocin P structural gene in enterococci isolated from food sources. Letters in Applied Microbiology, 2006, 42, 331-337.	1.0	27
171	Inhibition of Bacillus licheniformis LMG 19409 from ropy cider by enterocin AS-48. Journal of Applied Microbiology, 2006, 101, 422-428.	1.4	41
172	Production of Antimicrobial Substances by Bacteria Isolated from Fermented Table Olives. World Journal of Microbiology and Biotechnology, 2006, 22, 765-768.	1.7	23
173	Inhibition of toxicogenic Bacillus cereus in rice-based foods by enterocin AS-48. International Journal of Food Microbiology, 2006, 106, 185-194.	2.1	106
174	Culture-independent analysis of the microbial composition of the African traditional fermented foods poto poto and dÃ©guÃ© by using three different DNA extraction methods. International Journal of Food Microbiology, 2006, 111, 228-233.	2.1	107
175	Isolation of bacteriocinogenic Lactobacillus plantarum strains from ben saalga, a traditional fermented gruel from Burkina Faso. International Journal of Food Microbiology, 2006, 112, 44-50.	2.1	69
176	Synergistic effect of enterocin AS-48 in combination with outer membrane permeabilizing treatments against Escherichia coli O157:H7. Journal of Applied Microbiology, 2005, 99, 1364-1372.	1.4	80
177	Control of Listeria monocytogenes in model sausages by enterocin AS-48. International Journal of Food Microbiology, 2005, 103, 179-190.	2.1	95
178	Control of Alicyclobacillus acidoterrestris in fruit juices by enterocin AS-48. International Journal of Food Microbiology, 2005, 104, 289-297.	2.1	93
179	Enterocin AS-48RJ: a variant of enterocin AS-48 chromosomally encoded by Enterococcus faecium RJ16 isolated from food. Systematic and Applied Microbiology, 2005, 28, 383-397.	1.2	71
180	Resistance to Antimicrobial Agents in Lactobacilli Isolated from Caper Fermentations. Antonie Van Leeuwenhoek, 2005, 88, 277-281.	0.7	18

#	Article	IF	Citations
181	Stability of Enterocin AS-48 in Fruit and Vegetable Juices. Journal of Food Protection, 2005, 68, 2085-2094.	0.8	42
182	Effect of Immersion Solutions Containing Enterocin AS-48 on Listeria monocytogenes in Vegetable Foods. Applied and Environmental Microbiology, 2005, 71, 7781-7787.	1.4	80
183	Microbiological Study of Lactic Acid Fermentation of Caper Berries by Molecular and Culture-Dependent Methods. Applied and Environmental Microbiology, 2005, 71, 7872-7879.	1.4	82
184	Quantification of Enterococcus faecalis and Enterococcus faecium in different foods using rRNA-targeted oligonucleotide probes. Journal of Microbiological Methods, 2005, 61, 187-192.	0.7	0
185	Control of Staphylococcus aureus in sausages by enterocin AS-48. Meat Science, 2005, 71, 549-556.	2.7	78
186	Biocontrol of Psychrotrophic Enterotoxigenic Bacillus cereus in a Nonfat Hard Cheese by an Enterococcal Strainâ€“Producing Enterocin AS-48. Journal of Food Protection, 2004, 67, 1517-1521.	0.8	81
187	Effect of combined physico-chemical preservatives on enterocin AS-48 activity against the enterotoxigenic Staphylococcus aureus CECT 976 strain. Journal of Applied Microbiology, 2004, 97, 48-56.	1.4	51
188	Antimicrobial activity of enterocin EJ97 against 'Bacillus macroides/Bacillus maroccanus' isolated from zucchini puree. Journal of Applied Microbiology, 2004, 97, 731-737.	1.4	28
189	Functional and Safety Aspects of Enterococci Isolated from Different Spanish Foods. Systematic and Applied Microbiology, 2004, 27, 118-130.	1.2	187
190	Inhibition of Listeria monocytogenes by enterocin EJ97 produced by Enterococcus faecalis EJ97. International Journal of Food Microbiology, 2004, 90, 161-170.	2.1	56
191	Peptide AS-48: Prototype of a New Class of Cyclic Bacteriocins. Current Protein and Peptide Science, 2004, 5, 399-416.	0.7	169
192	Antimicrobial activity of enterocin EJ97 on Bacillus coagulans CECT 12. Food Microbiology, 2003, 20, 533-536.	2.1	21
193	Analysis of pro-inflammatory cytokine production in mouse spleen cells in response to the lantibiotic nisin. International Journal of Antimicrobial Agents, 2003, 21, 601-603.	1.1	8
194	Structure of Bacteriocin AS-48: From Soluble State to Membrane Bound State. Journal of Molecular Biology, 2003, 334, 541-549.	2.0	92
195	A simple method for semi-preparative-scale production and recovery of enterocin AS-48 derived from Enterococcus faecalis subsp. liquefaciens A-48-32. Journal of Microbiological Methods, 2003, 55, 599-605.	0.7	120
196	The Genes Coding for Enterocin EJ97 Production by Enterococcus faecalis EJ97 Are Located on a Conjugative Plasmid. Applied and Environmental Microbiology, 2003, 69, 1633-1641.	1.4	48
197	Inhibition of Bacterial Growth, Enterotoxin Production, and Spore Outgrowth in Strains of Bacillus cereus by Bacteriocin AS-48. Applied and Environmental Microbiology, 2002, 68, 1473-1477.	1.4	78
198	The denaturation of circular enterocin AS-48 by urea and guanidinium hydrochloride. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2002, 1598, 98-107.	1.1	28

#	Article	IF	Citations
199	Characterisation of laccase activity produced by the hyphomycete Chalara (syn. Thielaviopsis) paradoxa CH32. Enzyme and Microbial Technology, 2002, 31, 516-522.	1.6	53
200	AS-48: a circular protein with an extremely stable globular structure. FEBS Letters, 2001, 505, 379-382.	1.3	36
201	Production, Purification, and Properties of an Endoglucanase Produced by the HyphomyceteChalara(Syn.Thielaviopsis)paradoxaCH32. Journal of Agricultural and Food Chemistry, 2001, 49, 79-85.	2.4	41
202	Influence of Physico-Chemical Factors on the Oligomerization and Biological Activity of Bacteriocin AS-48. Current Microbiology, 2001, 42, 89-95.	1.0	56
203	Monolayer Characteristics of Bacteriocin AS-48, pH Effect and Interactions with Dipalmitoyl Phosphatidic Acid at the Airâ€“Water Interface. Journal of Colloid and Interface Science, 2001, 233, 306-312.	5.0	24
204	Title is missing!. Current Microbiology, 2001, 42, 89.	1.0	16
205	Phenol-oxidase (laccase) activity in strains of the hyphomycete Chalara paradoxa isolated from olive mill wastewater disposal ponds. Enzyme and Microbial Technology, 2000, 26, 484-490.	1.6	78
206	Biomass production and detoxification of wastewaters from the olive oil industry by strains of Penicillium isolated from wastewater disposal ponds. Bioresource Technology, 2000, 74, 217-221.	4.8	74
207	Determination of natural resistance of mice fed dietary lipids to experimental infection induced by Listeria monocytogenes. FEMS Immunology and Medical Microbiology, 2000, 27, 127-133.	2.7	9
208	A study on the microbiota from olive-mill wastewater (OMW) disposal lagoons, with emphasis on filamentous fungi and their biodegradative potential. Microbiological Research, 2000, 155, 143-147.	2.5	37
209	pS86, A New Theta-Replicating Plasmid from Enterococcus faecalis. Current Microbiology, 2000, 41, 257-261.	1.0	27
210	Bacteriocin AS-48, a microbial cyclic polypeptide structurally and functionally related to mammalian NK-lysin. Proceedings of the National Academy of Sciences of the United States of America, 2000, 97, 11221-11226.	3.3	170
211	Î²-Glucosidase fromChalaraparadoxaCH32:Â Purification and Properties. Journal of Agricultural and Food Chemistry, 2000, 48, 3698-3703.	2.4	17
212	Evaluation of immunomodulatory effects of nisin-containing diets on mice. FEMS Immunology and Medical Microbiology, 1999, 24, 35-42.	2.7	11
213	Biodegradation of olive mill wastewaters (OMW) by strains ofScopulariopsisspp. isolated from OMWâ€contaminated habitats. Toxicological and Environmental Chemistry, 1999, 72, 127-134.	0.6	7
214	Isolation and characterization of enterocin EJ97, a bacteriocin produced by Enterococcus faecalis EJ97. Archives of Microbiology, 1998, 171, 59-65.	1.0	88
215	Analysis of the gene cluster involved in production and immunity of the peptide antibiotic AS-48 in Enterococcus faecalis. Molecular Microbiology, 1998, 27, 347-358.	1.2	97
216	Widespread production of ASâ€48â€like bacteriocins in strains of Enterococcus faecalis?. Molecular Microbiology, 1998, 29, 1318-1319.	1.2	11

#	Article	IF	Citations
217	Purification of amoebolytic substances from Bacillus licheniformis M-4. Archives of Microbiology, 1994, 162, 98-102.	1.0	6
218	The cyclic structure of the enterococcal peptide antibiotic AS-48. FEBS Letters, 1994, 352, 87-90.	1.3	95
219	Antagonistic Action of the Bacterium Bacillus Licheniformis M-4 Toward the Amoeba Naegleria Fowleri. Journal of Eukaryotic Microbiology, 1993, 40, 323-328.	0.8	23
220	Transfer of a plasmid determining bacteriocin Bc-48 production and immunity, and response to sexual pheromones in Enterococcus faecalis S-48. Plasmid, 1992, 28, 61-69.	0.4	11
221	Natural Antimicrobials for Biopreservation of Sprouts. , 0, , .		1