

Svetoslav Todorov

List of Publications by Year in descending order

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168
papers

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41344
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170
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170
docs citations

170
times ranked

4776
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#	ARTICLE	IF	CITATIONS
1	Novel biotechnological applications of bacteriocins: A review. Food Control, 2013, 32, 134-142.	5.5	282
2	Lactobacillus plantarum isolated from molasses produces bacteriocins active against Gram-negative bacteria. Enzyme and Microbial Technology, 2005, 36, 318-326.	3.2	194
3	The antimicrobial activity of copper and copper alloys against nosocomial pathogens and Mycobacterium tuberculosis isolated from healthcare facilities in the Western Cape: an in-vitro study. Journal of Hospital Infection, 2008, 68, 45-51.	2.9	176
4	Bacteriocins from Lactobacillus plantarum production, genetic organization and mode of action: produ��o, organiza��o gen�tica e modo de a��o. Brazilian Journal of Microbiology, 2009, 40, 209-221.	2.0	145
5	Characterisation of an antiviral pediocin-like bacteriocin produced by Enterococcus faecium. Food Microbiology, 2010, 27, 869-879.	4.2	144
6	Pediocin ST18, an anti-listerial bacteriocin produced by Pediococcus pentosaceus ST18 isolated from boza, a traditional cereal beverage from Bulgaria. Process Biochemistry, 2005, 40, 365-370.	3.7	133
7	Characterization of two bacteriocins produced by Pediococcus acidilactici isolated from "Alheira", a fermented sausage traditionally produced in Portugal. International Journal of Food Microbiology, 2007, 116, 239-247.	4.7	133
8	Boza, a natural source of probiotic lactic acid bacteria. Journal of Applied Microbiology, 2007, 104, 071008041820005-???	3.1	130
9	Screening for bacteriocin-producing lactic acid bacteria from boza, a traditional cereal beverage from Bulgaria. Process Biochemistry, 2006, 41, 11-19.	3.7	124
10	Characterization of bacteriocin ST8KF produced by a kefir isolate Lactobacillus plantarum ST8KF. International Dairy Journal, 2007, 17, 190-198.	3.0	120
11	An antibacterial and antiviral peptide produced by Enterococcus mundtii ST4V isolated from soya beans. International Journal of Antimicrobial Agents, 2005, 25, 508-513.	2.5	110
12	Bacteriocinogenic LAB from cheeses "Application in biopreservation?". Trends in Food Science and Technology, 2015, 41, 37-48.	15.1	110
13	Characterization of a 3944 Da bacteriocin, produced by Enterococcus mundtii ST15, with activity against Gram-positive and Gram-negative bacteria. International Journal of Food Microbiology, 2005, 105, 433-444.	4.7	102
14	Lactobacillus casei and Lactobacillus fermentum Strains Isolated from Mozzarella Cheese: Probiotic Potential, Safety, Acidifying Kinetic Parameters and Viability under Gastrointestinal Tract Conditions. Probiotics and Antimicrobial Proteins, 2019, 11, 382-396.	3.9	99
15	Evaluation of antimicrobial activity, probiotic properties and safety of wild strain Enterococcus faecium AQ71 isolated from Azerbaijani Motal cheese. Food Control, 2013, 30, 631-641.	5.5	98
16	Bacteriocinogenic potential and safety evaluation of non-starter Enterococcus faecium strains isolated from home made white brine cheese. Food Microbiology, 2014, 38, 228-239.	4.2	96
17	Application of bacteriocinogenic Enterococcus mundtii CRL35 and Enterococcus faecium ST88Ch in the control of Listeria monocytogenes in fresh Minas cheese. Food Microbiology, 2012, 32, 38-47.	4.2	94
18	Bacteriocin production by Lactobacillus plantarum AMA-K isolated from Amasi, a Zimbabwean fermented milk product and study of the adsorption of bacteriocin AMA-K to Listeria sp.. Brazilian Journal of Microbiology, 2008, 39, 178-187.	2.0	92

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19	Virulence, antibiotic resistance and biogenic amines of bacteriocinogenic lactococci and enterococci isolated from goat milk. <i>International Journal of Food Microbiology</i> , 2014, 185, 121-126.	4.7	88
20	Effect of Medium Components on Bacteriocin Production by <i>Lactobacillus Pentosus</i> ST151BR, a Strain Isolated from Beer Produced by the Fermentation of Maize, Barley and Soy Flour. <i>World Journal of Microbiology and Biotechnology</i> , 2004, 20, 643-650.	3.6	82
21	Characterization of bacteriocins produced by two strains of <i>Lactobacillus plantarum</i> isolated from Beloura and ChouriÃo, traditional pork products from Portugal. <i>Meat Science</i> , 2010, 84, 334-343.	5.5	82
22	Identification of lactic acid bacteria and yeast from boza. <i>Process Biochemistry</i> , 2007, 42, 267-270.	3.7	80
23	Improving safety of salami by application of bacteriocins produced by an autochthonous <i>Lactobacillus curvatus</i> isolate. <i>Food Microbiology</i> , 2015, 46, 254-262.	4.2	80
24	Optimization of bacteriocin production by <i>Lactobacillus plantarum</i> ST13BR, a strain isolated from barley beer. <i>Journal of General and Applied Microbiology</i> , 2004, 50, 149-157.	0.7	79
25	Partial characterization of bacteriocin AMA-K, produced by <i>Lactobacillus plantarum</i> AMA-K isolated from naturally fermented milk from Zimbabwe. <i>Food Control</i> , 2007, 18, 656-664.	5.5	79
26	Bacteriocin production by <i>Pediococcus pentosaceus</i> isolated from marula (<i>Scerocarya birrea</i>). <i>International Journal of Food Microbiology</i> , 2009, 132, 117-126.	4.7	77
27	Isolation and characterization of a nisin-like bacteriocin produced by a <i>Lactococcus lactis</i> strain isolated from charqui, a Brazilian fermented, salted and dried meat product. <i>Meat Science</i> , 2013, 93, 607-613.	5.5	77
28	Bacteriocinogenic <i>Lactobacillus plantarum</i> ST16Pa isolated from papaya (<i>Carica papaya</i>) â From isolation to application: Characterization of a bacteriocin. <i>Food Research International</i> , 2011, 44, 1351-1363.	6.2	76
29	In vitro assessment of safety and probiotic potential characteristics of <i>Lactobacillus</i> strains isolated from water buffalo mozzarella cheese. <i>Annals of Microbiology</i> , 2017, 67, 289-301.	2.6	74
30	The effect of prebiotics on production of antimicrobial compounds, resistance to growth at low pH and in the presence of bile, and adhesion of probiotic cells to intestinal mucus. <i>Journal of Applied Microbiology</i> , 2006, 100, 813-820.	3.1	72
31	Potential beneficial properties of bacteriocin-producing lactic acid bacteria isolated from smoked salmon. <i>Journal of Applied Microbiology</i> , 2011, 110, 971-986.	3.1	72
32	Bacteriocin production and inhibition of <i>Listeria monocytogenes</i> by <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a in a potentially synbiotic cheese spread. <i>Food Microbiology</i> , 2015, 48, 143-152.	4.2	72
33	Beneficial properties of lactic acid bacteria naturally present in dairy production. <i>BMC Microbiology</i> , 2018, 18, 219.	3.3	72
34	<i>Lactobacillus Plantarum</i>: Characterization of the Species and Application in Food Production. <i>Food Reviews International</i> , 2010, 26, 205-229.	8.4	71
35	Diversity of bacteriocinogenic lactic acid bacteria isolated from boza, a cereal-based fermented beverage from Bulgaria. <i>Food Control</i> , 2010, 21, 1011-1021.	5.5	67
36	Characterization of bacteriocins produced by lactic acid bacteria isolated from spoiled black olives. <i>Journal of Basic Microbiology</i> , 2005, 45, 312-322.	3.3	65

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37	Technological properties of bacteriocin-producing lactic acid bacteria isolated from Pico cheese an artisanal cow's milk cheese. <i>Journal of Applied Microbiology</i> , 2014, 116, 573-585.	3.1	65
38	Bacteriocinogenic and virulence potential of <i>Enterococcus</i> isolates obtained from raw milk and cheese. <i>Journal of Applied Microbiology</i> , 2012, 113, 318-328.	3.1	64
39	Bacteriocins of Gram-positive bacteria having activity spectra extending beyond closely-related species. <i>Beneficial Microbes</i> , 2019, 10, 315-328.	2.4	63
40	Probiotic properties of <i>Lactococcus lactis</i> ssp. <i>lactis</i> HV219, isolated from human vaginal secretions. <i>Journal of Applied Microbiology</i> , 2007, 103, 629-639.	3.1	61
41	Evaluation of the probiotic potential and effect of encapsulation on survival for <i>Lactobacillus plantarum</i> ST16Pa isolated from papaya. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 973-984.	3.6	60
42	Phenotypic and genetic heterogeneity of lactic acid bacteria isolated from "Alheira", a traditional fermented sausage produced in Portugal. <i>Meat Science</i> , 2009, 82, 389-398.	5.5	58
43	Bacteriocin production by <i>Lactobacillus pentosus</i> ST712BZ isolated from boza. <i>Brazilian Journal of Microbiology</i> , 2007, 38, 166-172.	2.0	56
44	Characterization of a bacteriocin produced by <i>Lactobacillus sakei</i> R1333 isolated from smoked salmon. <i>Anaerobe</i> , 2011, 17, 23-31.	2.1	56
45	Comparison of Bacteriocins Produced by Lactic-Acid Bacteria Isolated from Boza, a Cereal-Based Fermented Beverage from the Balkan Peninsula. <i>Current Microbiology</i> , 2006, 53, 209-216.	2.2	55
46	Partial characterization of bacteriocins produced by three strains of <i>Lactobacillus sakei</i> , isolated from salpicão, a fermented meat product from North-West of Portugal. <i>Food Control</i> , 2013, 30, 111-121.	5.5	54
47	Biochemical, antimicrobial and molecular characterization of a noncytotoxic bacteriocin produced by <i>Lactobacillus plantarum</i> ST71KS. <i>Food Microbiology</i> , 2013, 34, 376-381.	4.2	54
48	Technology and safety assessment for lactic acid bacteria isolated from traditional Bulgarian fermented meat product "lukanka". <i>Brazilian Journal of Microbiology</i> , 2017, 48, 576-586.	2.0	54
49	Characterization of mesentericin ST99, a bacteriocin produced by <i>Leuconostoc mesenteroides</i> subsp. <i>dextranicum</i> ST99 isolated from boza. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2004, 31, 323-329.	3.0	53
50	Bacteriocins: exploring alternatives to antibiotics in mastitis treatment. <i>Brazilian Journal of Microbiology</i> , 2010, 41, 542-562.	2.0	53
51	Sardinian goat's milk as source of bacteriocinogenic potential protective cultures. <i>Food Control</i> , 2012, 25, 309-320.	5.5	53
52	Characterization of a two-peptide plantaricin produced by <i>Lactobacillus plantarum</i> MBSa4 isolated from Brazilian salami. <i>Food Control</i> , 2016, 60, 103-112.	5.5	53
53	Evaluation of lactic acid bacteria from kefir, molasses and olive brine as possible probiotics based on physiological properties. <i>Annals of Microbiology</i> , 2008, 58, 661-670.	2.6	52
54	Effect of medium components on bacteriocin production by <i>Lactobacillus plantarum</i> strains ST23LD and ST341LD, isolated from spoiled olive brine. <i>Microbiological Research</i> , 2006, 161, 102-108.	5.3	50

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55	Novel bacteriocinogenic <i>Enterococcus hirae</i> and <i>Pediococcus pentosaceus</i> strains with antilisterial activity isolated from Brazilian artisanal cheese. <i>Journal of Dairy Science</i> , 2017, 100, 2526-2535.	3.4	50
56	Functional Properties of <i>Lactobacillus mucosae</i> Strains Isolated from Brazilian Goat Milk. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 235-245.	3.9	50
57	Antimicrobial and antifungal activities of <i>Lactobacillus curvatus</i> strain isolated from homemade Azerbaijani cheese. <i>Anaerobe</i> , 2013, 20, 42-49.	2.1	49
58	Artisanal Coalho cheeses as source of beneficial <i>Lactobacillus plantarum</i> and <i>Lactobacillus rhamnosus</i> strains. <i>Dairy Science and Technology</i> , 2015, 95, 209-230.	2.2	48
59	Probiotic Properties of Lactic Acid Bacteria Isolated from Water-Buffered Mozzarella Cheese. <i>Probiotics and Antimicrobial Proteins</i> , 2014, 6, 141-156.	3.9	47
60	Safety, beneficial and technological properties of <i>Enterococcus faecium</i> isolated from Brazilian cheeses. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 237-249.	2.0	46
61	In Vitro Evaluation of Bacteriocins Activity Against <i>Listeria monocytogenes</i> Biofilm Formation. <i>Applied Biochemistry and Biotechnology</i> , 2016, 178, 1239-1251.	2.9	43
62	Lactic Acid Bacteria (LAB) and Their Bacteriocins as Alternative Biotechnological Tools to Control <i>Listeria monocytogenes</i> Biofilms in Food Processing Facilities. <i>Molecular Biotechnology</i> , 2018, 60, 712-726.	2.4	43
63	Comparison of bacteriocins production from <i>Enterococcus faecium</i> strains in cheese whey and optimised commercial MRS medium. <i>Annals of Microbiology</i> , 2014, 64, 321-331.	2.6	40
64	<i>Leuconostoc mesenteroides</i> SJRP55: a potential probiotic strain isolated from Brazilian water buffalo mozzarella cheese. <i>Annals of Microbiology</i> , 2015, 65, 899-910.	2.6	40
65	Bacteriocinogenic LAB Strains for Fermented Meat Preservation: Perspectives, Challenges, and Limitations. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 444-458.	3.9	40
66	Influence of growth conditions on the production of a bacteriocin by <i>Lactococcus lactis</i> subsp. <i>lactis</i> ST34BR, a strain isolated from barley beer. <i>Journal of Basic Microbiology</i> , 2004, 44, 305-316.	3.3	39
67	Bacteriocin production by <i>Lactobacillus curvatus</i> MBSa2 entrapped in calcium alginate during ripening of salami for control of <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2015, 47, 147-153.	5.5	38
68	Comparison of two methods for purification of plantaricin ST31, a bacteriocin produced by <i>Lactobacillus plantarum</i> ST31. <i>Brazilian Journal of Microbiology</i> , 2004, 35, 157-160.	2.0	37
69	Parameters affecting the adsorption of plantaricin 423, a bacteriocin produced by <i>Lactobacillus plantarum</i> 423 isolated from sorghum beer. <i>Biotechnology Journal</i> , 2006, 1, 405-409.	3.5	37
70	Characterization of bacteriocin HV219, produced by <i>Lactococcus lactis</i> subsp. <i>lactis</i> HV219 isolated from human vaginal secretions. <i>Journal of Basic Microbiology</i> , 2006, 46, 226-238.	3.3	37
71	Optimization of bacteriocin ST311LD production by <i>Enterococcus faecium</i> ST311LD, isolated from spoiled black olives. <i>Journal of Microbiology</i> , 2005, 43, 370-4.	2.8	37
72	Production of salami from beef, horse, mutton, Blesbok (<i>Damaliscus dorcas phillipsi</i>) and Springbok (<i>Antidorcas marsupialis</i>) with bacteriocinogenic strains of <i>Lactobacillus plantarum</i> and <i>Lactobacillus curvatus</i> . <i>Meat Science</i> , 2007, 77, 405-412.	5.5	36

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73	Purification and characterization of the bacteriocin produced by <i>Lactobacillus sakei</i> MBSa1 isolated from Brazilian salami. <i>Journal of Applied Microbiology</i> , 2014, 116, 1195-1208.	3.1	36
74	Exploring Beneficial/Virulence Properties of Two Dairy-Related Strains of <i>Streptococcus infantarius</i> subsp. <i>infantarius</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1524-1541.	3.9	36
75	A class IIa peptide from <i>Enterococcus mundtii</i> inhibits bacteria associated with otitis media. <i>International Journal of Antimicrobial Agents</i> , 2008, 31, 228-234.	2.5	35
76	Isolation of bacteriocinogenic strain of <i>Lactococcus lactis</i> subsp. <i>lactis</i> from rocket salad (<i>Eruca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 Food Control, 2013, 33, 467-476.	5.5	34
77	<i>Lactobacillus curvatus</i> UFV-NPAC1 and other lactic acid bacteria isolated from calabresa, a fermented meat product, present high bacteriocinogenic activity against <i>Listeria monocytogenes</i> . <i>BMC Microbiology</i> , 2019, 19, 63.	3.3	34
78	Amelioration of Alcohol Induced Gastric Ulcers Through the Administration of <i>Lactobacillus plantarum</i> APSulloc 331261 Isolated From Green Tea. <i>Frontiers in Microbiology</i> , 2020, 11, 420.	3.5	33
79	Optimization of growth and bacteriocin production by <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 825-34.	2.0	31
80	Characterization of bacteriocins produced by strains of <i>Pediococcus pentosaceus</i> isolated from Minas cheese. <i>Annals of Microbiology</i> , 2018, 68, 383-398.	2.6	31
81	Safety profiles of beneficial lactic acid bacteria isolated from dairy systems. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 787-795.	2.0	31
82	Isolation and identification of bacteriocinogenic strain of <i>Lactobacillus plantarum</i> with potential beneficial properties from donkey milk. <i>Journal of Applied Microbiology</i> , 2013, 114, 1793-1809.	3.1	29
83	In vitro study of beneficial properties and safety of lactic acid bacteria isolated from Portuguese fermented meat products. <i>Beneficial Microbes</i> , 2014, 5, 351-366.	2.4	29
84	Combined effect of bacteriocin produced by <i>Lactobacillus plantarum</i> ST8SH and vancomycin, propolis or EDTA for controlling biofilm development by <i>Listeria monocytogenes</i> . <i>Revista Argentina De Microbiologia</i> , 2018, 50, 48-55.	0.7	29
85	Probiotic potential and safety of enterococci strains. <i>Annals of Microbiology</i> , 2019, 69, 241-252.	2.6	29
86	Allergenicity of Fermented Foods: Emphasis on Seeds Protein-Based Products. <i>Foods</i> , 2020, 9, 792.	4.3	29
87	Characterization of a novel bacteriocin produced by <i>Lactobacillus plantarum</i> ST8SH and some aspects of its mode of action. <i>Annals of Microbiology</i> , 2016, 66, 949-962.	2.6	28
88	Inhibition of herpes simplex virus 1 (HSV-1) and poliovirus (PV-1) by bacteriocins from <i>Lactococcus lactis</i> subsp. <i>lactis</i> and <i>Enterococcus durans</i> strains isolated from goat milk. <i>International Journal of Antimicrobial Agents</i> , 2018, 51, 33-37.	2.5	28
89	Screening of lactic-acid bacteria from South African barley beer for the production of bacteriocin-like compounds. <i>Folia Microbiologica</i> , 2004, 49, 406-410.	2.3	27
90	Effect of modified MRS medium on production and purification of antimicrobial peptide ST4SA produced by <i>Enterococcus mundtii</i> . <i>Anaerobe</i> , 2009, 15, 65-73.	2.1	27

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91	The Two Faces of <i>Leuconostoc mesenteroides</i> in Food Systems. Food Reviews International, 2015, 31, 147-171.	8.4	27
92	Bacteriocinogenic <i>Lactococcus lactis</i> subsp. <i>lactis</i> DF04Mi isolated from goat milk: characterization of the bacteriocin. Brazilian Journal of Microbiology, 2014, 45, 1541-1550.	2.0	26
93	Effect of inulin on growth and bacteriocin production by <i>Lactobacillus plantarum</i> in stationary and shaken cultures. International Journal of Food Science and Technology, 2015, 50, 864-870.	2.7	26
94	Bacteriocin production by <i>Lactobacillus plantarum</i> AMA-K isolated from Amasi, a Zimbabwean fermented milk product and study of the adsorption of bacteriocin AMA-K TO <i>Listeria</i> sp. Brazilian Journal of Microbiology, 2008, 39, 178-87.	2.0	26
95	Traditional cereal fermented foods as sources of functional microorganisms. , 2015, , 123-153.		25
96	Potential Control of <i>Listeria monocytogenes</i> by Bacteriocinogenic <i>Enterococcus hirae</i> ST57ACC and <i>Pediococcus pentosaceus</i> ST65ACC Strains Isolated From Artisanal Cheese. Probiotics and Antimicrobial Proteins, 2019, 11, 696-704.	3.9	25
97	Mode of action and in vitro susceptibility of mastitis pathogens to macedocin ST91KM and preparation of a teat seal containing the bacteriocin. Brazilian Journal of Microbiology, 2010, 41, 133-145.	2.0	25
98	Partial Characterization of Nine Bacteriocins Produced by Lactic Acid Bacteria Isolated from Cold-Smoked Salmon with Activity against <i>Listeria monocytogenes</i> . Food Biotechnology, 2009, 23, 50-73.	1.5	24
99	Safety of <i>Lactobacillus plantarum</i> ST8Sh and Its Bacteriocin. Probiotics and Antimicrobial Proteins, 2017, 9, 334-344.	3.9	24
100	<i>Leuconostoc mesenteroides</i> SJRP55: A Bacteriocinogenic Strain Isolated from Brazilian Water Buffalo Mozzarella Cheese. Probiotics and Antimicrobial Proteins, 2014, 6, 186-197.	3.9	23
101	Characterization and safety evaluation of two beneficial, enterocin-producing <i>Enterococcus faecium</i> strains isolated from kimchi, a Korean fermented cabbage. Food Microbiology, 2022, 102, 103886.	4.2	23
102	Antimicrobial properties of <i>Pediococcus acidilactici</i> and <i>Pediococcus pentosaceus</i> isolated from silage. Journal of Applied Microbiology, 2022, 132, 311-330.	3.1	22
103	Proteolytic activity of <i>Enterococcus faecalis</i> VB63F for reduction of allergenicity of bovine milk proteins. Journal of Dairy Science, 2016, 99, 5144-5154.	3.4	21
104	Bacteriocinogenic <i>Lactococcus lactis</i> subsp. <i>lactis</i> DF04Mi isolated from goat milk: Application in the control of <i>Listeria monocytogenes</i> in fresh Minas-type goat cheese. Brazilian Journal of Microbiology, 2015, 46, 201-206.	2.0	20
105	The potential use of probiotic and beneficial bacteria in the Brazilian dairy industry. Journal of Dairy Research, 2018, 85, 487-496.	1.4	20
106	Medium components effecting bacteriocin production by two strains of <i>Lactobacillus plantarum</i> ST414BZ and ST664BZ isolated from boza. Biologia (Poland), 2006, 61, 269-274.	1.5	19
107	Evaluation of the role of environmental factors in the human gastrointestinal tract on the behaviour of probiotic cultures of <i>Lactobacillus casei</i> Shirota and <i>Lactobacillus casei</i> LC01 by the use of a semi-dynamic in vitro model. Annals of Microbiology, 2009, 59, 439-445.	2.6	19
108	<i>Enterococcus faecium</i> isolated from Lombo, a Portuguese traditional meat product: characterisation of antibacterial compounds and factors affecting bacteriocin production. Beneficial Microbes, 2012, 3, 319-330.	2.4	19

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109	Nisin Production by <i>Enterococcus hirae</i> DF105Mi Isolated from Brazilian Goat Milk. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 1391-1402.	3.9	19
110	Bacteriocins From LAB and Other Alternative Approaches for the Control of <i>Clostridium</i> and <i>Clostridiodes</i> Related Gastrointestinal Colitis. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 581778.	4.1	19
111	Formation of Free Amino Acids and Bioactive Peptides During the Ripening of Bulgarian White Brined Cheeses. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 261-272.	3.9	19
112	Bacteriocinogenic <i>Lactococcus lactis</i> subsp: <i>lactis</i> DF04Mi isolated from goat milk: Evaluation of the probiotic potential. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 1047-1054.	2.0	18
113	Effect of autochthonous bacteriocin-producing <i>Lactococcus lactis</i> on bacterial population dynamics and growth of halotolerant bacteria in Brazilian charqui. <i>Food Microbiology</i> , 2014, 44, 296-301.	4.2	18
114	<i>Lactobacillus plantarum</i> isolated from cheese: production and partial characterization of bacteriocin B391. <i>Annals of Microbiology</i> , 2017, 67, 433-442.	2.6	18
115	Role of the lactobacilli in food bio-decontamination: Friends with benefits. <i>Enzyme and Microbial Technology</i> , 2021, 150, 109861.	3.2	18
116	Factors affecting the adsorption of <i>Lactobacillus plantarum</i> bacteriocin bacST8KF to <i>Enterococcus faecalis</i> and <i>Listeria innocua</i> . <i>International Journal of Dairy Technology</i> , 2007, 60, 221-227.	2.8	17
117	Bacteriocin ST91KM, produced by <i>Streptococcus gallolyticus</i> subsp. <i>macedonicus</i> ST91KM, is a narrow-spectrum peptide active against bacteria associated with mastitis in dairy cattle. <i>Canadian Journal of Microbiology</i> , 2008, 54, 525-531.	1.7	17
118	Brazilian artisanal cheeses as a source of beneficial <i>Enterococcus faecium</i> strains: characterization of the bacteriocinogenic potential. <i>Annals of Microbiology</i> , 2014, 64, 1463-1471.	2.6	16
119	Exploring Beneficial Properties of the Bacteriocinogenic <i>Enterococcus faecium</i> ST10Bz Strain Isolated from Boza, a Bulgarian Cereal-Based Beverage. <i>Microorganisms</i> , 2020, 8, 1474.	3.6	16
120	Characterization of Partially Purified Bacteriocins Produced by <i>Enterococcus faecium</i> Strains Isolated from Soybean Paste Active Against <i>Listeria</i> spp. and Vancomycin-Resistant <i>Enterococci</i> . <i>Microorganisms</i> , 2021, 9, 1085.	3.6	16
121	Expression of coagulin A with low cytotoxic activity by <i>Pediococcus pentosaceus</i> ST65ACC isolated from raw milk cheese. <i>Journal of Applied Microbiology</i> , 2020, 128, 458-472.	3.1	15
122	Inhibition of <i>Listeria monocytogenes</i> in fresh sausage by bacteriocinogenic <i>Lactobacillus curvatus</i> UFV-NPAC1 and its semi-purified bacteriocin. <i>LWT - Food Science and Technology</i> , 2020, 118, 108757.	5.2	15
123	Do Your Kids Get What You Paid for? Evaluation of Commercially Available Probiotic Products Intended for Children in the Republic of the Philippines and the Republic of Korea. <i>Foods</i> , 2020, 9, 1229.	4.3	15
124	Diversity of the bacteriocins, their classification and potential applications in combat of antibiotic resistant and clinically relevant pathogens. <i>Critical Reviews in Microbiology</i> , 2023, 49, 578-597.	6.1	15
125	Bacteriocin production by <i>Leuconostoc citreum</i> ST110LD isolated from organic farm soil, a promising biopreservative. <i>Journal of Applied Microbiology</i> , 2021, 131, 1226-1239.	3.1	14
126	Assessment of the safety and anti-inflammatory effects of three <i>Bacillus</i> strains in the respiratory tract. <i>Environmental Microbiology</i> , 2021, 23, 3077-3098.	3.8	14

#	ARTICLE	IF	CITATIONS
127	Artisanal Brazilian Cheesesâ€”History, Marketing, Technological and Microbiological Aspects. Foods, 2021, 10, 1562.	4.3	14
128	Probiotic potential and safety assessment of bacteriocinogenic Enterococcus faecium strains with antibacterial activity against Listeria and vancomycin-resistant enterococci. Current Research in Microbial Sciences, 2021, 2, 100070.	2.3	14
129	Effect of different matrices on probiotic resistance to <i>in vitro</i> simulated gastrointestinal conditions. International Journal of Dairy Technology, 2015, 68, 595-601.	2.8	13
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