Svetoslav Todorov

List of Publications by Year
in descending order

168 papers	7,136 citations	41344 49 h-index	79698 73 g-index
170 all docs	170 docs citations	170 times ranked	4776 citing authors

#	Article	IF	Citations
1	Diversity of the bacteriocins, their classification and potential applications in combat of antibiotic resistant and clinically relevant pathogens. Critical Reviews in Microbiology, 2023, 49, 578-597.	6.1	15
2	Fermentation of Gluten by Lactococcus lactis LLGKC18 Reduces its Antigenicity and Allergenicity. Probiotics and Antimicrobial Proteins, 2022, 14, 779-791.	3.9	12
3	Antimicrobial properties of Pediococcus acidilactici and Pediococcus pentosaceus isolated from silage. Journal of Applied Microbiology, 2022, 132, 311-330.	3.1	22
4	Characterization and safety evaluation of two beneficial, enterocin-producing Enterococcus faecium strains isolated from kimchi, a Korean fermented cabbage. Food Microbiology, 2022, 102, 103886.	4.2	23
5	Bacillus spore-forming probiotics: benefits with concerns?. Critical Reviews in Microbiology, 2022, 48, 513-530.	6.1	12
6	Safety evaluation and identification of key genes from nisin operon in bacteriocinogenic strains isolated from goat milk. LWT - Food Science and Technology, 2022, 154, 112621.	5.2	1
7	Selection of Beneficial Bacterial Strains With Potential as Oral Probiotic Candidates. Probiotics and Antimicrobial Proteins, 2022, 14, 1077-1093.	3.9	7
8	Genomic and functional characterization of bacteriocinogenic lactic acid bacteria isolated from Boza, a traditional cereal-based beverage. Scientific Reports, 2022, 12, 1460.	3.3	8
9	Combined Action of Antibiotics and Bacteriocins against Vancomycin-Resistant Enterococci. Microorganisms, 2022, 10, 1423.	3.6	6
10	Modulation of the Gut Microbiome and Obesity Biomarkers by Lactobacillus Plantarum KC28 in a Diet-Induced Obesity Murine Model. Probiotics and Antimicrobial Proteins, 2021, 13, 677-697.	3.9	8
11	Formation of Free Amino Acids and Bioactive Peptides During the Ripening of Bulgarian White Brined Cheeses. Probiotics and Antimicrobial Proteins, 2021, 13, 261-272.	3.9	19
12	Safety Evaluation and In vivo Strain-Specific Functionality of Bacillus Strains Isolated from Korean Traditional Fermented Foods. Probiotics and Antimicrobial Proteins, 2021, 13, 60-71.	3.9	13
13	Safety evaluation and bacteriocinogenic potential of Pediococcus acidilactici strains isolated from artisanal cheeses. LWT - Food Science and Technology, 2021, 139, 110550.	5.2	7
14	Bacteriocin production by Leuconostoc citreum ST110LD isolated from organic farm soil, a promising biopreservative. Journal of Applied Microbiology, 2021, 131, 1226-1239.	3.1	14
15	Bacteriocinogenic Potential of Bacillus amyloliquefaciens Isolated from Kimchi, a Traditional Korean Fermented Cabbage. Probiotics and Antimicrobial Proteins, 2021, 13, 1195-1212.	3.9	9
16	Bacteriocinogenic Bacillus spp. Isolated from Korean Fermented Cabbage (Kimchi)â€"Beneficial or Hazardous?. Fermentation, 2021, 7, 56.	3.0	10
17	Assessment of the safety and antiâ€inflammatory effects of three Bacillus strains in the respiratory tract. Environmental Microbiology, 2021, 23, 3077-3098.	3.8	14
18	Characterization of Partially Purified Bacteriocins Produced by Enterococcus faecium Strains Isolated from Soybean Paste Active Against Listeria spp. and Vancomycin-Resistant Enterococci. Microorganisms, 2021, 9, 1085.	3.6	16

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19	Rehydration before Application Improves Functional Properties of Lyophilized Lactiplantibacillus plantarum HAC03. Microorganisms, 2021, 9, 1013.	3.6	8
20	Artisanal Brazilian Cheesesâ€"History, Marketing, Technological and Microbiological Aspects. Foods, 2021, 10, 1562.	4.3	14
21	Could Probiotics and Postbiotics Function as â€œSilver Bulletâ€•in the Post-COVID-19 Era?. Probiotics and Antimicrobial Proteins, 2021, 13, 1499-1507.	3.9	12
22	Safety and beneficial properties of bacteriocinogenic Pediococcus acidilactici and Pediococcus pentosaceus isolated from silage. Letters in Applied Microbiology, 2021, 73, 725-734.	2.2	6
23	Pediocin PA-1 production by Pediococcus pentosaceus ET34 using non-detoxified hemicellulose hydrolysate obtained from hydrothermal pretreatment of sugarcane bagasse. Bioresource Technology, 2021, 338, 125565.	9.6	12
24	Role of the lactobacilli in food bio-decontamination: Friends with benefits. Enzyme and Microbial Technology, 2021, 150, 109861.	3.2	18
25	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
26	Selection of Bacteriocinogenic Bacillus spp. from Traditional Fermented Korean Food Products with Additional Beneficial Properties. Fermentation, 2021, 7, 271.	3.0	3
27	Expression of coagulin A with low cytotoxic activity by Pediococcus pentosaceus ST65ACC isolated from raw milk cheese. Journal of Applied Microbiology, 2020, 128, 458-472.	3.1	15
28	Inhibition of Listeria monocytogenes in fresh sausage by bacteriocinogenic Lactobacillus curvatus UFV-NPAC1 and its semi-purified bacteriocin. LWT - Food Science and Technology, 2020, 118, 108757.	5.2	15
29	Exploring Beneficial Properties of the Bacteriocinogenic Enterococcus faecium ST10Bz Strain Isolated from Boza, a Bulgarian Cereal-Based Beverage. Microorganisms, 2020, 8, 1474.	3.6	16
30	Bacteriocins From LAB and Other Alternative Approaches for the Control of Clostridium and Clostridiodes Related Gastrointestinal Colitis. Frontiers in Bioengineering and Biotechnology, 2020, 8, 581778.	4.1	19
31	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. Foods, 2020, 9, 1229.	4.3	15
32	Amelioration of Alcohol Induced Gastric Ulcers Through the Administration of Lactobacillus plantarum APSulloc 331261 Isolated From Green Tea. Frontiers in Microbiology, 2020, 11, 420.	3.5	33
33	Allergenicity of Fermented Foods: Emphasis on Seeds Protein-Based Products. Foods, 2020, 9, 792.	4.3	29
34	Safety profiles of beneficial lactic acid bacteria isolated from dairy systems. Brazilian Journal of Microbiology, 2020, 51, 787-795.	2.0	31
35	Exploring Beneficial/Virulence Properties of Two Dairy-Related Strains of Streptococcus infantarius subsp. infantarius. Probiotics and Antimicrobial Proteins, 2020, 12, 1524-1541.	3.9	36
36	Unsatisfactory microbiological aspects of UHT goat milk, soymilk and dairy beverage of goat milk and soy protein: A public health issue. Food Science and Technology, 2020, 40, 349-354.	1.7	4

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37	Potential Control of Listeria monocytogenes by Bacteriocinogenic Enterococcus hirae ST57ACC and Pediococcus pentosaceus ST65ACC Strains Isolated From Artisanal Cheese. Probiotics and Antimicrobial Proteins, 2019, 11, 696-704.	3.9	25
38	Molecular screening of beneficial and safety determinants from bacteriocinogenic lactic acid bacteria isolated from Brazilian artisanal calabresa. Letters in Applied Microbiology, 2019, 69, 204-211.	2.2	7
39	Evaluation of the microbiological safety and sensory quality of a sliced cured-smoked pork product with protective cultures addition and modified atmosphere packaging. Food Science and Technology International, 2019, 25, 327-336.	2.2	2
40	Nisin Production by Enterococcus hirae DF105Mi Isolated from Brazilian Goat Milk. Probiotics and Antimicrobial Proteins, 2019, 11, 1391-1402.	3.9	19
41	Lactobacillus curvatus UFV-NPAC1 and other lactic acid bacteria isolated from calabresa, a fermented meat product, present high bacteriocinogenic activity against Listeria monocytogenes. BMC Microbiology, 2019, 19, 63.	3.3	34
42	Physiological and molecular insights of bacteriocin production by Enterococcus hirae ST57ACC from Brazilian artisanal cheese. Brazilian Journal of Microbiology, 2019, 50, 369-377.	2.0	6
43	Bacteriocins of Gram-positive bacteria having activity spectra extending beyond closely-related species. Beneficial Microbes, 2019, 10, 315-328.	2.4	63
44	Probiotic potential and safety of enterococci strains. Annals of Microbiology, 2019, 69, 241-252.	2.6	29
45	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
46	Effect of proteins, glucose and NaCl on growth, biosynthesis and functionality of bacteriocins of Lactobacillus sakei subsp. sakei 2a in foods during storage at 4â€¯Â°C: Tests in food models. LWT - Food Science and Technology, 2018, 95, 167-171.	5.2	9
47	Inhibition of herpes simplex virus 1 (HSV-1) and poliovirus (PV-1) by bacteriocins from lactococcus lactis subsp. lactis and enterococcus durans strains isolated from goat milk. International Journal of Antimicrobial Agents, 2018, 51, 33-37.	2.5	28
48	Combined effect of bacteriocin produced by Lactobacillus plantarum ST8SH and vancomycin, propolis or EDTA for controlling biofilm development by Listeria monocytogenes. Revista Argentina De Microbiologia, 2018, 50, 48-55.	0.7	29
49	The potential use of probiotic and beneficial bacteria in the Brazilian dairy industry. Journal of Dairy Research, 2018, 85, 487-496.	1.4	20
50	Beneficial properties of lactic acid bacteria naturally present in dairy production. BMC Microbiology, 2018, 18, 219.	3.3	72
51	In vitro evaluation of the safety and probiotic and technological potential of Pediococcus pentosaceus isolated from sheep milk. Semina:Ciencias Agrarias, 2018, 39, 113.	0.3	3
52	Characterization of bacteriocins produced by strains of Pediococcus pentosaceus isolated from Minas cheese. Annals of Microbiology, 2018, 68, 383-398.	2.6	31
53	Lactic Acid Bacteria (LAB) and Their Bacteriocins as Alternative Biotechnological Tools to Control Listeria monocytogenes Biofilms in Food Processing Facilities. Molecular Biotechnology, 2018, 60, 712-726.	2.4	43
54	Safety of Lactobacillus plantarum ST8Sh and Its Bacteriocin. Probiotics and Antimicrobial Proteins, 2017, 9, 334-344.	3.9	24

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55	In vitro assessment of safety and probiotic potential characteristics of Lactobacillus strains isolated from water buffalo mozzarella cheese. Annals of Microbiology, 2017, 67, 289-301.	2.6	74
56	Novel bacteriocinogenic Enterococcus hirae and Pediococcus pentosaceus strains with antilisterial activity isolated from Brazilian artisanal cheese. Journal of Dairy Science, 2017, 100, 2526-2535.	3.4	50
57	Technology and safety assessment for lactic acid bacteria isolated from traditional Bulgarian fermented meat product â€œlukankaâ€. Brazilian Journal of Microbiology, 2017, 48, 576-586.	2.0	54
58	Lactobacillus plantarum isolated from cheese: production and partial characterization of bacteriocin B391. Annals of Microbiology, 2017, 67, 433-442.	2.6	18
59	Beneficial and Safety Properties of a Corynebacterium vitaeruminis Strain Isolated from the Cow Rumen. Probiotics and Antimicrobial Proteins, 2017, 9, 157-162.	3.9	7
60	Listeria spp. contamination in a butcher shop environment and Listeria monocytogenes adhesion ability and sensitivity to foodâ€contact surface sanitizers. Journal of Food Safety, 2017, 37, e12313.	2.3	8
61	In Vitro Evaluation of Beneficial Properties of Bacteriocinogenic Lactobacillus plantarum ST8Sh. Probiotics and Antimicrobial Proteins, 2017, 9, 194-203.	3.9	13
62	Functional Properties of Lactobacillus mucosae Strains Isolated from Brazilian Goat Milk. Probiotics and Antimicrobial Proteins, 2017, 9, 235-245.	3.9	50
63	Bacteriocinogenic LAB Strains for Fermented Meat Preservation: Perspectives, Challenges, and Limitations. Probiotics and Antimicrobial Proteins, 2017, 9, 444-458.	3.9	40
64	Proteolytic activity of Enterococcus faecalis VB63F for reduction of allergenicity of bovine milk proteins. Journal of Dairy Science, 2016, 99, 5144-5154.	3.4	21
65	Investigation of genes involved in nisin production in Enterococcus spp. strains isolated from raw goat milk. Antonie Van Leeuwenhoek, 2016, 109, 1271-1280.	1.7	9
66	In Vitro Evaluation of Bacteriocins Activity Against Listeria monocytogenes Biofilm Formation. Applied Biochemistry and Biotechnology, 2016, 178, 1239-1251.	2.9	43
67	Characterization of a novel bacteriocin produced by Lactobacillus plantarum ST8SH and some aspects of its mode of action. Annals of Microbiology, 2016, 66, 949-962.	2.6	28
68	Characterization of a two-peptide plantaricin produced by Lactobacillus plantarum MBSa4 isolated from Brazilian salami. Food Control, 2016, 60, 103-112.	5.5	53
69	Effect of different matrices on probiotic resistance to inÂvitro simulated gastrointestinal conditions. International Journal of Dairy Technology, 2015, 68, 595-601.	2.8	13
70	Bacteriocinogenic Lactococcus lactis subsp. lactis DF04Mi isolated from goat milk: Application in the control of Listeria monocytogenes in fresh Minas-type goat cheese. Brazilian Journal of Microbiology, 2015, 46, 201-206.	2.0	20
71	Safety, beneficial and technological properties of Enterococcus faecium isolated from Brazilian cheeses. Brazilian Journal of Microbiology, 2015, 46, 237-249.	2.0	46
72	Optimization of growth and bacteriocin production by Lactobacillus sakei subsp. sakei 2a. Brazilian Journal of Microbiology, 2015, 46, 825-34.	2.0	31

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73	The Two Faces ofLeuconostoc mesenteroidesin Food Systems. Food Reviews International, 2015, 31, 147-171.	8.4	27
74	Leuconostoc mesenteroides SJRP55: a potential probiotic strain isolated from Brazilian water buffalo mozzarella cheese. Annals of Microbiology, 2015, 65, 899-910.	2.6	40
75	Genetic Diversity and Some Aspects of Antimicrobial Activity of Lactic Acid Bacteria Isolated from Goat Milk. Applied Biochemistry and Biotechnology, 2015, 175, 2806-2822.	2.9	9
76	Effect of inulin on growth and bacteriocin production by Lactobacillus plantarum in stationary and shaken cultures. International Journal of Food Science and Technology, 2015, 50, 864-870.	2.7	26
77	Bacteriocin production and inhibition of Listeria monocytogenes by Lactobacillus sakei subsp. sakei 2a in a potentially synbiotic cheese spread. Food Microbiology, 2015, 48, 143-152.	4.2	72
78	Traditional cereal fermented foods as sources of functional microorganisms. , 2015, , 123-153.		25
79	Artisanal Coalho cheeses as source of beneficial Lactobacillus plantarum and Lactobacillus rhamnosus strains. Dairy Science and Technology, 2015, 95, 209-230.	2.2	48
80	Bacteriocinogenic LAB from cheeses â€“ Application in biopreservation?. Trends in Food Science and Technology, 2015, 41, 37-48.	15.1	110
81	Bacteriocin production by Lactobacillus curvatus MBSa2 entrapped in calcium alginate during ripening of salami for control of Listeria monocytogenes. Food Control, 2015, 47, 147-153.	5.5	38
82	Improving safety of salami by application of bacteriocins produced by an autochthonous Lactobacillus curvatus isolate. Food Microbiology, 2015, 46, 254-262.	4.2	80
83	Bacteriocinogenic Lactococcus lactis subsp: lactis DF04Mi isolated from goat milk: Evaluation of the probiotic potential. Brazilian Journal of Microbiology, 2014, 45, 1047-1054.	2.0	18
84	Bacteriocinogenic Lactococcus lactis subsp. lactis DF04Mi isolated from goat milk: characterization of the bacteriocin. Brazilian Journal of Microbiology, 2014, 45, 1541-1550.	2.0	26
85	Comparison of bacteriocins production from Enterococcus faecium strains in cheese whey and optimised commercial MRS medium. Annals of Microbiology, 2014, 64, 321-331.	2.6	40
86	Lactobacillus pentosus B231 Isolated from a Portuguese PDO Cheese: Production and Partial Characterization of Its Bacteriocin. Probiotics and Antimicrobial Proteins, 2014, 6, 95-104.	3.9	12
87	Brazilian artisanal cheeses as a source of beneficial Enterococcus faecium strains: characterization of the bacteriocinogenic potential. Annals of Microbiology, 2014, 64, 1463-1471.	2.6	16
88	Purification and characterization of the bacteriocin produced by Lactobacillus sakei MBSa1 isolated from Brazilian salami. Journal of Applied Microbiology, 2014, 116, 1195-1208.	3.1	36
89	Technological properties of bacteriocin-producing lactic acid bacteria isolated from Pico cheese an artisanal cow's milk cheese. Journal of Applied Microbiology, 2014, 116, 573-585.	3.1	65
90	In vitro study of beneficial properties and safety of lactic acid bacteria isolated from Portuguese fermented meat products. Beneficial Microbes, 2014, 5, 351-366.	2.4	29

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91	Probiotic Properties of Lactic Acid Bacteria Isolated from Water-Buffalo Mozzarella Cheese. Probiotics and Antimicrobial Proteins, 2014, 6, 141-156.	3.9	47
92	Virulence, antibiotic resistance and biogenic amines of bacteriocinogenic lactococci and enterococci isolated from goat milk. International Journal of Food Microbiology, 2014, 185, 121-126.	4.7	88
93	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.	4.2	18
94	Leuconostoc mesenteroides SJRP55: A Bacteriocinogenic Strain Isolated from Brazilian Water Buffalo Mozzarella Cheese. Probiotics and Antimicrobial Proteins, 2014, 6, 186-197.	3.9	23
95	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
96	Isolation of bacteriocinogenic strain of Lactococcus lactis subsp. lactis from rocket salad (Eruca) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5 Food Control, 2013, 33, 467-476.	5.5	34
97	Antimicrobial and antifungal activities of Lactobacillus curvatus strain isolated from homemade Azerbaijani cheese. Anaerobe, 2013, 20, 42-49.	2.1	49
98	Partial characterization of bacteriocins produced by three strains of Lactobacillus sakei, isolated from salpicao, a fermented meat product from North-West of Portugal. Food Control, 2013, 30, 111-121.	5.5	54
99	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
100	Novel biotechnological applications of bacteriocins: A review. Food Control, 2013, 32, 134-142.	5.5	282
101	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.	5.5	77
102	Biochemical, antimicrobial and molecular characterization of a noncytotoxic bacteriocin produced by Lactobacillus plantarum ST71KS. Food Microbiology, 2013, 34, 376-381.	4.2	54
103	Isolation and identification of bacteriocinogenic strain ofLactobacillus plantarumwith potential beneficial properties from donkey milk. Journal of Applied Microbiology, 2013, 114, 1793-1809.	3.1	29
104	Enterococcus faecium 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
105	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
106	Sardinian goatâ€™s milk as source of bacteriocinogenic potential protective cultures. Food Control, 2012, 25, 309-320.	5.5	53
107	Bacteriocinogenic and virulence potential of Enterococcus isolates obtained from raw milk and cheese. Journal of Applied Microbiology, 2012, 113, 318-328.	3.1	64
108	Evaluation of the probiotic potential and effect of encapsulation on survival for Lactobacillus plantarum ST16Pa isolated from papaya. World Journal of Microbiology and Biotechnology, 2012, 28, 973-984.	3.6	60

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109	Bacteriocinogenic Lactobacillus plantarum ST16Pa isolated from papaya (Carica papaya) â€" From isolation to application: Characterization of a bacteriocin. Food Research International, 2011, 44, 1351-1363.	6.2	76
110	Potential beneficial properties of bacteriocin-producing lactic acid bacteria isolated from smoked salmon. Journal of Applied Microbiology, 2011, 110, 971-986.	3.1	72
111	Characterization of a bacteriocin produced by Lactobacillus sakei R1333 isolated from smoked salmon. Anaerobe, 2011, 17, 23-31.	2.1	56
112	Lactobacillus Plantarum: Characterization of the Species and Application in Food Production. Food Reviews International, 2010, 26, 205-229.	8.4	71
113	Characterisation of an antiviral pediocin-like bacteriocin produced by Enterococcus faecium. Food Microbiology, 2010, 27, 869-879.	4.2	144
114	Bacteriocins: exploring alternatives to antibiotics in mastitis treatment. Brazilian Journal of Microbiology, 2010, 41, 542-562.	2.0	53
115	Characterization of bacteriocins produced by two strains of Lactobacillus plantarum isolated from Beloura and ChouriÃ§o, traditional pork products from Portugal. Meat Science, 2010, 84, 334-343.	5.5	82
116	Diversity of bacteriocinogenic lactic acid bacteria isolated from boza, a cereal-based fermented beverage from Bulgaria. Food Control, 2010, 21, 1011-1021.	5.5	67
117	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
118	Bacteriocins from Lactobacillus plantarum production, genetic organization and mode of action: produÃ§Ã£o, organizaÃ§Ã£o genÃ©tica e modo de aÃ§Ã£o. Brazilian Journal of Microbiology, 2009, 40, 209-221.	2.0	145
119	Effect of modified MRS medium on production and purification of antimicrobial peptide ST4SA produced by Enterococcus mundtii. Anaerobe, 2009, 15, 65-73.	2.1	27
120	Bacteriocin production by Pediococcus pentosaceus isolated from marula (Scerocarya birrea). International Journal of Food Microbiology, 2009, 132, 117-126.	4.7	77
121	Evaluation of the role of environmental factors in the human gastrointestinal tract on the behaviour of probiotic cultures ofLactobacillus casei Shirota andLactobacillus casei LC01 by the use of a semi-dynamicin vitro model. Annals of Microbiology, 2009, 59, 439-445.	2.6	19
122	Phenotypic and genetic heterogeneity of lactic acid bacteria isolated from â€œAlheiraâ€; a traditional fermented sausage produced in Portugal. Meat Science, 2009, 82, 389-398.	5.5	58
123	Partial Characterization of Nine Bacteriocins Produced by Lactic Acid Bacteria Isolated from Cold-Smoked Salmon with Activity againstListeria monocytogenes. Food Biotechnology, 2009, 23, 50-73.	1.5	24
124	Goat Milk and Cheeses May be a Good Source for Antilisterial Bacteriocin-Producing Lactic Acid Bacteria. Biotechnology and Biotechnological Equipment, 2009, 23, 775-778.	1.3	5
125	Microbial Interactions. , 2009, , 335-347.		3
126	Evaluation of lactic acid bacteria from kefir, molasses and olive brine as possible probiotics based on physiological properties. Annals of Microbiology, 2008, 58, 661-670.	2.6	52

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127	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
128	A class IIa peptide from Enterococcus mundtii inhibits bacteria associated with otitis media. International Journal of Antimicrobial Agents, 2008, 31, 228-234.	2.5	35
129	Bacteriocin ST91KM, produced by Streptococcus gallolyticus subsp. macedonicus ST91KM, is a narrow-spectrum peptide active against bacteria associated with mastitis in dairy cattle. Canadian Journal of Microbiology, 2008, 54, 525-531.	1.7	17
130	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
131	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, 178-87.	2.0	26
132	Partial characterization of bacteriocin AMA-K, produced by Lactobacillus plantarum AMA-K isolated from naturally fermented milk from Zimbabwe. Food Control, 2007, 18, 656-664.	5.5	79
133	Production of salami from beef, horse, mutton, Blesbok (Damaliscus dorcas phillipsi) and Springbok (Antidorcas marsupialis) with bacteriocinogenic strains of Lactobacillus plantarum and Lactobacillus curvatus. Meat Science, 2007, 77, 405-412.	5.5	36
134	Characterization of bacteriocin ST8KF produced by a kefir isolate Lactobacillus plantarum ST8KF. International Dairy Journal, 2007, 17, 190-198.	3.0	120
135	Bacteriocin production by Lactobacillus pentosus ST712BZ isolated from boza. Brazilian Journal of Microbiology, 2007, 38, 166-172.	2.0	56
136	Identification of lactic acid bacteria and yeast from boza. Process Biochemistry, 2007, 42, 267-270.	3.7	80
137	Probiotic properties of Lactococcus lactis ssp. lactis HV219, isolated from human vaginal secretions. Journal of Applied Microbiology, 2007, 103, 629-639.	3.1	61
138	Boza, a natural source of probiotic lactic acid bacteria. Journal of Applied Microbiology, 2007, 104, 071008041820005-???.	3.1	130
139	Factors affecting the adsorption of Lactobacillus plantarum bacteriocin bacST8KF to Enterococcus faecalis and Listeria innocua. International Journal of Dairy Technology, 2007, 60, 221-227.	2.8	17
140	Characterization of two bacteriocins produced by Pediococcus acidilactici isolated from â€œAlheiraâ€, a fermented sausage traditionally produced in Portugal. International Journal of Food Microbiology, 2007, 116, 239-247.	4.7	133
141	Pre-treatment of growth medium with AmberliteÂ® XAD-1180 produces higher levels of bacteriocin plantaricin 423. Open Life Sciences, 2007, 2, 588-596.	1.4	2
142	Partial characterisation of two bacteriocins produced byLactobacillus paracasei subsp.paracasei ST242BZ and ST284BZ and the effect of medium components on their production. Annals of Microbiology, 2007, 57, .	2.6	7
143	Increased production of bacteriocin ST4SA byEnterococcus mundtii ST4SA in modified corn steep liquor. Annals of Microbiology, 2007, 57, 617-622.	2.6	7
144	Factors Affecting the Adsorption of Bacteriocins to Lactobacillus sakei and Enterococcus sp.. Applied Biochemistry and Biotechnology, 2007, 142, 209-220.	2.9	11

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145	Factors affecting the adsorption of bacteriocins ST194BZ and ST23LD to Lactobacillus sakei and Enterococcus sp.. Journal of General and Applied Microbiology, 2006, 52, 159-167.	0.7	12
146	PRESERVATION OF FISH SPREAD WITH ENTEROCINS 1071A AND 1071B, TWO ANTIMICROBIAL PEPTIDES PRODUCED BY ENTEROCOCCUS FAECALIS BFE 1071. Journal of Food Safety, 2006, 26, 173-183.	2.3	9
147	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. Journal of Applied Microbiology, 2006, 100, 813-820.	3.1	72
148	Parameters affecting the adsorption of plantaricin 423, a bacteriocin produced byLactobacillus plantarum 423 isolated from sorghum beer. Biotechnology Journal, 2006, 1, 405-409.	3.5	37
149	Medium components effecting bacteriocin production by two strains of Lactobacillus plantarum ST414BZ and ST664BZ isolated from boza. Biologia (Poland), 2006, 61, 269-274.	1.5	19
150	Comparison of Bacteriocins Produced by Lactic-Acid Bacteria Isolated from Boza, a Cereal-Based Fermented Beverage from the Balkan Peninsula. Current Microbiology, 2006, 53, 209-216.	2.2	55
151	Screening for bacteriocin-producing lactic acid bacteria from boza, a traditional cereal beverage from Bulgaria. Process Biochemistry, 2006, 41, 11-19.	3.7	124
152	Effect of medium components on bacteriocin production by Lactobacillus plantarum strains ST23LD and ST341LD, isolated from spoiled olive brine. Microbiological Research, 2006, 161, 102-108.	5.3	50
153	Characterization of bacteriocin HV219, produced byLactococcus lactis subsp.lactis HV219 isolated from human vaginal secretions. Journal of Basic Microbiology, 2006, 46, 226-238.	3.3	37
154	Growth inhibition ofEnterococcus mundtiiin Kefir by in situ production of bacteriocin ST8KF. Dairy Science and Technology, 2006, 86, 401-405.	0.9	8
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