Patricia Ruas-Madiedo

List of Publications by Year in Descending Order

145 papers	7,558 citations	47 h-index	83 g-index
149 ext. papers	9,173 ext. citations	5 avg, IF	6.11 L-index

#	Paper	IF	Citations
145	Novel methods of microbiome analysis in the food industry. *International Microbiology*, **2021**, 24, 593-605		0
144	Engineering a lysin with intrinsic antibacterial activity (LysMK34) with cecropin A enhances its antibacterial properties against. *Applied and Environmental Microbiology*, **2021**, AEM0151521	4.8	3
143	Protective Effect of an Exopolysaccharide Produced by BGAN8 Against Cadmium-Induced Toxicity in Caco-2 Cells. *Frontiers in Microbiology*, **2021**, 12, 759378	5.7	3
142	Effect of inulin-type fructans and galactooligosaccharides on cultures of strains isolated in Algeria from camel's milk and human colostrum. *Food Science and Technology International*, **2021**, 27, 223-233	2.6	0
141	The role of dextran production in the metabolic context of Leuconostoc and Weissella Tunisian strains. *Carbohydrate Polymers*, **2021**, 253, 117254	10.3	10
140	Impact of Extreme Obesity and Diet-Induced Weight Loss on the Fecal Metabolome and Gut Microbiota. *Molecular Nutrition and Food Research*, **2021**, 65, e2000030	5.9	8
139	Detection, Isolation, and Purification of Bifidobacterial Exopolysaccharides. *Methods in Molecular Biology*, **2021**, 2278, 101-115	1.4	
138	Selection of Probiotics for Microbiota Modulation in Normal-Weight and Severely Obese Individuals: Focus on Gas Production and Interaction With Intestinal Epithelial Cells. *Frontiers in Microbiology*, **2021**, 12, 630572	5.7	1
137	"Masato de Yuca" and "Chicha de Siete Semillas" Two Traditional Vegetable Fermented Beverages from Peru as Source for the Isolation of Potential Probiotic Bacteria. *Probiotics and Antimicrobial Proteins*, **2021**, 1	5.5	
136	Design and Selection of Engineered Lytic Proteins With Decolonizing Activity. *Frontiers in Microbiology*, **2021**, 12, 723834	5.7	2
135	Mechanisms of Gut Microbiota Modulation by Food, Probiotics, Prebiotics and More **2021**, 84-84		0
134	Exopolysaccharide Producing subsp. Strains Modify the Intestinal Microbiota and the Plasmatic Cytokine Levels of BALB/c Mice According to the Type of Polymer Synthesized. *Frontiers in Microbiology*, **2020**, 11, 601233	5.7	1
133	subsp. CECT7210 (IM-1) Displays In Vitro Activity against Some Intestinal Pathogens. *Nutrients*, **2020**, 12,	6.7	7
132	Revisiting the Metabolic Capabilities of susbp. and subsp. from a Glycoside Hydrolase Perspective. *Microorganisms*, **2020**, 8,	4.9	3
131	Genotypic and Phenotypic Characterization of Fecal Isolates Suggests Plasticity to Adapt to Different Human Body Sites. *Frontiers in Microbiology*, **2020**, 11, 688	5.7	8
130	In Vitro Evaluation of Different Prebiotics on the Modulation of Gut Microbiota Composition and Function in Morbid Obese and Normal-Weight Subjects. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	16
129	Molecules Produced by Probiotics and Intestinal Microorganisms with Immunomodulatory Activity. *Nutrients*, **2020**, 12,	6.7	39

128	Lysin LysMK34 of Bacteriophage PMK34 Has a Turgor Pressure-Dependent Intrinsic Antibacterial Activity and Reverts Colistin Resistance. *Applied and Environmental Microbiology*, **2020**, 86,	4.8	9
127	Selection of Exopolysaccharide-Producing () Isolated from Algerian Fermented Foods for the Manufacture of Skim-Milk Fermented Products. *Microorganisms*, **2020**, 8,	4.9	7
126	Valorization of Vegetable Food Waste and By-Products Through Fermentation Processes. *Frontiers in Microbiology*, **2020**, 11, 581997	5.7	23
125	Bifidobacterium adolescentis as a key member of the human gut microbiota in the production of GABA. *Scientific Reports*, **2020**, 10, 14112	4.9	42
124	Proteomic profile of extracellular vesicles released by Lactiplantibacillus plantarum BGAN8 and their internalization by non-polarized HT29 cell line. *Scientific Reports*, **2020**, 10, 21829	4.9	9
123	A structurally unique Fusobacterium nucleatum tannase provides detoxicant activity against gallotannins and pathogen resistance. *Microbial Biotechnology*, **2020**,	6.3	2
122	Functional Effects of EPS-Producing Administration on Energy Metabolic Alterations of Diet-Induced Obese Mice. *Frontiers in Microbiology*, **2019**, 10, 1809	5.7	19
121	The biogenic amines putrescine and cadaverine show in vitro cytotoxicity at concentrations that can be found in foods. *Scientific Reports*, **2019**, 9, 120	4.9	53
120	Exopolysaccharide-producing lactic acid bacteria isolated from traditional Algerian dairy products and their application for skim-milk fermentations. *LWT - Food Science and Technology*, **2019**, 107, 117-124	5.4	14
119	Exopolysaccharides synthesized by Bifidobacterium animalis subsp. lactis interact with TLR4 in intestinal epithelial cells. *Anaerobe*, **2019**, 56, 98-101	2.8	12
118	In-vitro characterization of potentially probiotic Lactobacillus strains isolated from human microbiota: interaction with pathogenic bacteria and the enteric cell line HT29. *Annals of Microbiology*, **2019**, 69, 61-72	3.2	20
117	Characterization of dextrans produced by Lactobacillus mali CUPV271 and Leuconostoc carnosum CUPV411. *Food Hydrocolloids*, **2019**, 89, 613-622	10.6	14
116	Probiotics for Prevention and Treatment of Clostridium difficile Infection. *Advances in Experimental Medicine and Biology*, **2018**, 1050, 161-176	3.6	17
115	Biological Activities and Applications of Bifidobacterial Exopolysaccharides: From the Bacteria and Host Perspective **2018**, 177-193		4
114	Evidence of the In Vitro and In Vivo Immunological Relevance of Bifidobacteria **2018**, 295-305		
113	Bioactive compounds from regular diet and faecal microbial metabolites. *European Journal of Nutrition*, **2018**, 57, 487-497	5.2	11
112	Spermine and spermidine are cytotoxic towards intestinal cell cultures, but are they a health hazard at concentrations found in foods?. *Food Chemistry*, **2018**, 269, 321-326	8.5	20
111	Interactions of Surface Exopolysaccharides From and Within the Intestinal Environment. *Frontiers in Microbiology*, **2018**, 9, 2426	5.7	99

110	Bifidobacteria and Their Health-Promoting Effects **2018**, 73-98		11
109	Non-starter bacteria functional cultures **2017**, 64-78		2
108	New trends in dairy microbiology **2017**, 299-323		0
107	Complete Genome Sequence of W11 (LMG P-21586), Used as a Probiotic Strain. *Genome Announcements*, **2017**, 5,		2
106	Bifidobacteria and Their Health-Promoting Effects. *Microbiology Spectrum*, **2017**, 5,	8.9	126
105	Chemical and biological properties of the novel exopolysaccharide produced by a probiotic strain of Bifidobacterium longum. *Carbohydrate Polymers*, **2017**, 174, 1172-1180	10.3	43
104	Bacterial diversity of the Colombian fermented milk "Suero Costeño" assessed by culturing and high-throughput sequencing and DGGE analysis of 16S rRNA gene amplicons. *Food Microbiology*, **2017**, 68, 129-136	6	39
103	Rheology and bioactivity of high molecular weight dextrans synthesised by lactic acid bacteria. *Carbohydrate Polymers*, **2017**, 174, 646-657	10.3	38
102	In vitro fermentation of different fructo-oligosaccharides by Bifidobacterium strains for the selection of synbiotic combinations. *International Journal of Food Microbiology*, **2017**, 242, 19-23	5.8	38
101	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. *Food Chemistry*, **2017**, 218, 249-255	8.5	71
100	Gene Replacement and Fluorescent Labeling to Study the Functional Role of Exopolysaccharides in subsp.. *Frontiers in Microbiology*, **2017**, 8, 1405	5.7	18
99	Real-Time Assessment of Biofilm Disruption by Phage-Derived Proteins. *Frontiers in Microbiology*, **2017**, 8, 1632	5.7	23
98	Bifidobacteria and Their Molecular Communication with the Immune System. *Frontiers in Microbiology*, **2017**, 8, 2345	5.7	125
97	Susceptibility of lactic acid bacteria, bifidobacteria and other bacteria of intestinal origin to chemotherapeutic agents. *International Journal of Antimicrobial Agents*, **2016**, 48, 547-550	14.3	19
96	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 1440-53	11.5	97
95	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. *Food Chemistry*, **2016**, 197, 658-63	8.5	106
94	Modulation of the eps-ome transcription of bifidobacteria through simulation of human intestinal environment. *FEMS Microbiology Ecology*, **2016**, 92, fiw056	4.3	33
93	Intestinal Short Chain Fatty Acids and their Link with Diet and Human Health. *Frontiers in Microbiology*, **2016**, 7, 185	5.7	934

92	EPS-SJ Exopolisaccharide Produced by the Strain Lactobacillus paracasei subsp. paracasei BGSJ2-8 Is Involved in Adhesion to Epithelial Intestinal Cells and Decrease on E. coli Association to Caco-2 Cells. *Frontiers in Microbiology*, **2016**, 7, 286	5.7	44
91	Screening of Bifidobacteria and Lactobacilli Able to Antagonize the Cytotoxic Effect of Clostridium difficile upon Intestinal Epithelial HT29 Monolayer. *Frontiers in Microbiology*, **2016**, 7, 577	5.7	31
90	Effect of Bifidobacterium upon Clostridium difficile Growth and Toxicity When Co-cultured in Different Prebiotic Substrates. *Frontiers in Microbiology*, **2016**, 7, 738	5.7	45
89	Effect of a Ropy Exopolysaccharide-Producing Bifidobacterium animalis subsp. lactis Strain Orally Administered on DSS-Induced Colitis Mice Model. *Frontiers in Microbiology*, **2016**, 7, 868	5.7	25
88	Proteinaceous Molecules Mediating Bifidobacterium-Host Interactions. *Frontiers in Microbiology*, **2016**, 7, 1193	5.7	26
87	Bacteroides fragilis metabolises exopolysaccharides produced by bifidobacteria. *BMC Microbiology*, **2016**, 16, 150	4.5	29
86	Monitoring in Real Time the Formation and Removal of Biofilms from Clinical Related Pathogens Using an Impedance-Based Technology. *PLoS ONE*, **2016**, 11, e0163966	3.7	51
85	Exopolysaccharide production and ropy phenotype are determined by two gene clusters in putative probiotic strain Lactobacillus paraplantarum BGCG11. *Applied and Environmental Microbiology*, **2015**, 81, 1387-96	4.8	20
84	The relationship between phenolic compounds from diet and microbiota: impact on human health. *Food and Function*, **2015**, 6, 2424-39	6.1	140
83	Red wine consumption is associated with fecal microbiota and malondialdehyde in a human population. *Journal of the American College of Nutrition*, **2015**, 34, 135-41	3.5	24
82	Probiotic potential of selected lactic acid bacteria strains isolated from Brazilian kefir grains. *Journal of Dairy Science*, **2015**, 98, 3622-32	4	111
81	A single mutation in the gene responsible for the mucoid phenotype of Bifidobacterium animalis subsp. lactis confers surface and functional characteristics. *Applied and Environmental Microbiology*, **2015**, 81, 7960-8	4.8	33
80	Monitoring in real time the cytotoxic effect of Clostridium difficile upon the intestinal epithelial cell line HT29. *Journal of Microbiological Methods*, **2015**, 119, 66-73	2.8	15
79	Potentially probiotic and bioprotective lactic acid bacteria starter cultures antagonise the Listeria monocytogenes adhesion to HT29 colonocyte-like cells. *Beneficial Microbes*, **2015**, 6, 337-43	4.9	27
78	The effects of Bifidobacterium breve on immune mediators and proteome of HT29 cells monolayers. *BioMed Research International*, **2015**, 2015, 479140	3	19
77	Capability of exopolysaccharide-producing Lactobacillus paraplantarum BGCG11 and its non-producing isogenic strain NB1, to counteract the effect of enteropathogens upon the epithelial cell line HT29-MTX. *Food Research International*, **2015**, 74, 199-207	7	22
76	Degenerate PCR primers for detecting putative priming glycosyltransferase genes in Bifidobacterium strains. *Beneficial Microbes*, **2015**, 6, 553-62	4.9	5
75	Probiotic and technological properties of Lactobacillus spp. strains from the human stomach in the search for potential candidates against gastric microbial dysbiosis. *Frontiers in Microbiology*, **2014**, 5, 766	5.7	45

74	Exopolysaccharide-producing Bifidobacterium animalis subsp. lactis strains and their polymers elicit different responses on immune cells from blood and gut associated lymphoid tissue. *Anaerobe*, **2014**, 26, 24-30	2.8	47
73	Bifidobacterium bifidum PRL2010 modulates the host innate immune response. *Applied and Environmental Microbiology*, **2014**, 80, 730-40	4.8	51
72	Kefir fermented milk and kefiran promote growth of Bifidobacterium bifidum PRL2010 and modulate its gene expression. *International Journal of Food Microbiology*, **2014**, 178, 50-9	5.8	50
71	Genomic overview and biological functions of exopolysaccharide biosynthesis in Bifidobacterium spp. *Applied and Environmental Microbiology*, **2014**, 80, 9-18	4.8	126
70	Pilot study of diet and microbiota: interactive associations of fibers and polyphenols with human intestinal bacteria. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5330-6	5.7	62
69	Effect of bacteria used in food industry on the proliferation and cytokine production of epithelial intestinal cellular lines. *Journal of Functional Foods*, **2014**, 6, 348-355	5.1	10
68	Effective removal of staphylococcal biofilms by the endolysin LysH5. *PLoS ONE*, **2014**, 9, e107307	3.7	124
67	Intestinal microbiota in health and disease: role of bifidobacteria in gut homeostasis. *World Journal of Gastroenterology*, **2014**, 20, 15163-76	5.6	282
66	Biosynthesis and Bioactivity of Exopolysaccharides Produced by Probiotic Bacteria **2014**, 118-133		5
65	Immune modulating capability of two exopolysaccharide-producing Bifidobacterium strains in a Wistar rat model. *BioMed Research International*, **2014**, 2014, 106290	3	23
64	Interactions between Bifidobacterium and Bacteroides species in cofermentations are affected by carbon sources, including exopolysaccharides produced by bifidobacteria. *Applied and Environmental Microbiology*, **2013**, 79, 7518-24	4.8	66
63	Fiber from a regular diet is directly associated with fecal short-chain fatty acid concentrations in the elderly. *Nutrition Research*, **2013**, 33, 811-6	4	54
62	Adaptation of bifidobacteria to the gastrointestinal tract and functional consequences. *Pharmacological Research*, **2013**, 69, 127-36	10.2	43
61	Co-culture affects protein profile and heat tolerance of Lactobacillus delbrueckii subsp. lactis and Bifidobacterium longum. *Food Research International*, **2013**, 54, 1080-1083	7	4
60	Evaluation of adhesion properties and antibacterial activities of the infant gut commensal Bifidobacterium bifidum PRL2010. *Anaerobe*, **2013**, 21, 9-17	2.8	41
59	Microbial targets for the development of functional foods accordingly with nutritional and immune parameters altered in the elderly. *Journal of the American College of Nutrition*, **2013**, 32, 399-406	3.5	52
58	Insights into the ropy phenotype of the exopolysaccharide-producing strain Bifidobacterium animalis subsp. lactis A1dOxR. *Applied and Environmental Microbiology*, **2013**, 79, 3870-4	4.8	18
57	Population Dynamics of Some Relevant Intestinal Microbial Groups in Human Fecal Batch Cultures with Added Fermentable Xylooligosaccharides Obtained from Rice Husks. *BioResources*, **2013**, 8,	1.3	5

56	Immune Modulation Capability of Exopolysaccharides Synthesised by Lactic Acid Bacteria and Bifidobacteria. *Probiotics and Antimicrobial Proteins*, **2012**, 4, 227-37	5.5	122
55	Characterisation of the exopolysaccharide (EPS)-producing Lactobacillus paraplantarum BGCG11 and its non-EPS producing derivative strains as potential probiotics. *International Journal of Food Microbiology*, **2012**, 158, 155-62	5.8	99
54	Exopolysaccharide-producing Bifidobacterium strains elicit different in vitro responses upon interaction with human cells. *Food Research International*, **2012**, 46, 99-107	7	86
53	Toward improving technological and functional properties of probiotics in foods. *Trends in Food Science and Technology*, **2012**, 26, 56-63	15.3	34
52	Characterization of exopolysaccharides produced by Bifidobacterium longum NB667 and its cholate-resistant derivative strain IPLA B667dCo. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1028-35	5.7	22
51	Effects of xylitol on xylitol-sensitive versus xylitol-resistant Streptococcus mutans strains in a three-species in vitro biofilm. *Current Microbiology*, **2012**, 65, 237-43	2.4	19
50	Development of probiotic products for nutritional requirements of specific human populations. *Engineering in Life Sciences*, **2012**, 12, 368-376	3.4	14
49	Molecular clues to understand the aerotolerance phenotype of Bifidobacterium animalis subsp. lactis. *Applied and Environmental Microbiology*, **2012**, 78, 644-50	4.8	31
48	Complete genome sequence of Streptococcus salivarius PS4, a strain isolated from human milk. *Journal of Bacteriology*, **2012**, 194, 4466-7	3.5	12
47	Role of extracellular transaldolase from Bifidobacterium bifidum in mucin adhesion and aggregation. *Applied and Environmental Microbiology*, **2012**, 78, 3992-8	4.8	76
46	Interaction of Bifidobacterium bifidum LMG13195 with HT29 cells influences regulatory-T-cell-associated chemokine receptor expression. *Applied and Environmental Microbiology*, **2012**, 78, 2850-7	4.8	46
45	Technological characterization and survival of the exopolysaccharide-producing strain Lactobacillus delbrueckii subsp. lactis 193 and its bile-resistant derivative 193+ in simulated gastric and intestinal juices. *Journal of Dairy Research*, **2011**, 78, 357-64	1.6	15
44	Adhesion of bile-adapted Bifidobacterium strains to the HT29-MTX cell line is modified after sequential gastrointestinal challenge simulated in vitro using human gastric and duodenal juices. *Research in Microbiology*, **2011**, 162, 514-9	4	36
43	Safety and intestinal microbiota modulation by the exopolysaccharide-producing strains Bifidobacterium animalis IPLA R1 and Bifidobacterium longum IPLA E44 orally administered to Wistar rats. *International Journal of Food Microbiology*, **2011**, 144, 342-51	5.8	55
42	Characterization and in vitro properties of potentially probiotic Bifidobacterium strains isolated from breast-milk. *International Journal of Food Microbiology*, **2011**, 149, 28-36	5.8	92
41	Evaluation of the functional potential of Weissella and Lactobacillus isolates obtained from Nigerian traditional fermented foods and cow's intestine. *International Journal of Food Microbiology* , **2011**, 147, 97-104	5.8	87
40	Structure of the high molecular weight exopolysaccharide produced by Bifidobacterium animalis subsp. lactis IPLA-R1 and sequence analysis of its putative eps cluster. *Carbohydrate Research*, **2011**, 346, 2710-7	2.9	50
39	How do bifidobacteria counteract environmental challenges? Mechanisms involved and physiological consequences. *Genes and Nutrition*, **2011**, 6, 307-18	4.3	76

38	Lactobacillus plantarum extracellular chitin-binding protein and its role in the interaction between chitin, Caco-2 cells, and mucin. *Applied and Environmental Microbiology*, **2011**, 77, 1123-6	4.8	31
37	Exopolysaccharides produced by Lactobacillus and Bifidobacterium strains abrogate in vitro the cytotoxic effect of bacterial toxins on eukaryotic cells. *Journal of Applied Microbiology*, **2010**, 109, 2079-86	4.7	84
36	Exopolysaccharides produced by lactic acid bacteria in food and probiotic applications **2010**, 885-902		7
35	Technological and probiotic selection criteria of a bile-adapted Bifidobacterium animalis subsp. lactis strain. *International Dairy Journal*, **2010**, 20, 800-805	3.5	41
34	Inside the adaptation process of Lactobacillus delbrueckii subsp. lactis to bile. *International Journal of Food Microbiology*, **2010**, 142, 132-41	5.8	62
33	Production of human growth hormone by Lactococcus lactis. *Journal of Bioscience and Bioengineering*, **2010**, 109, 322-4	3.3	4
32	Bile affects the synthesis of exopolysaccharides by Bifidobacterium animalis. *Applied and Environmental Microbiology*, **2009**, 75, 1204-7	4.8	81
31	Exopolysaccharides produced by Bifidobacterium longum IPLA E44 and Bifidobacterium animalis subsp. lactis IPLA R1 modify the composition and metabolic activity of human faecal microbiota in pH-controlled batch cultures. *International Journal of Food Microbiology*, **2009**, 135, 260-7	5.8	118
30	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. *Journal of Dairy Research*, **2009**, 76, 317-25	1.6	46
29	Production of exopolysaccharides by Lactobacillus and Bifidobacterium strains of human origin, and metabolic activity of the producing bacteria in milk. *Journal of Dairy Science*, **2009**, 92, 4158-68	4	94
28	Probiotic Microorganisms **2008**, 1-176		0
27	Mucin degradation by Bifidobacterium strains isolated from the human intestinal microbiota. *Applied and Environmental Microbiology*, **2008**, 74, 1936-40	4.8	159
26	Exopolysaccharides produced by intestinal Bifidobacterium strains act as fermentable substrates for human intestinal bacteria. *Applied and Environmental Microbiology*, **2008**, 74, 4737-45	4.8	153
25	Cell envelope changes in Bifidobacterium animalis ssp. lactis as a response to bile. *FEMS Microbiology Letters*, **2007**, 274, 316-22	2.9	68
24	Adaptation and response of Bifidobacterium animalis subsp. lactis to bile: a proteomic and physiological approach. *Applied and Environmental Microbiology*, **2007**, 73, 6757-67	4.8	101
23	Screening of exopolysaccharide-producing Lactobacillus and Bifidobacterium strains isolated from the human intestinal microbiota. *Applied and Environmental Microbiology*, **2007**, 73, 4385-8	4.8	68
22	Microbial, chemical and sensorial variables of the Spanish traditional blue-veined Cabrales cheese, as affected by inoculation with commercial Penicillium roqueforti spores. *European Food Research and Technology*, **2006**, 222, 250-257	3.4	16
21	Short communication: effect of exopolysaccharide isolated from "viili" on the adhesion of probiotics and pathogens to intestinal mucus. *Journal of Dairy Science*, **2006**, 89, 2355-8	4	42

20	Exopolysaccharides produced by probiotic strains modify the adhesion of probiotics and enteropathogens to human intestinal mucus. *Journal of Food Protection*, **2006**, 69, 2011-5	2.5	169
19	Interindividual differences in microbial counts and biochemical-associated variables in the feces of healthy Spanish adults. *Digestive Diseases and Sciences*, **2006**, 51, 737-43	4	24
18	Invited review: methods for the screening, isolation, and characterization of exopolysaccharides produced by lactic acid bacteria. *Journal of Dairy Science*, **2005**, 88, 843-56	4	255
17	Effect of exopolysaccharides and proteolytic activity of Lactococcus lactis subsp. cremoris strains on the viscosity and structure of fermented milks. *International Dairy Journal*, **2005**, 15, 155-164	3.5	27
16	A bile salt-resistant derivative of Bifidobacterium animalis has an altered fermentation pattern when grown on glucose and maltose. *Applied and Environmental Microbiology*, **2005**, 71, 6564-70	4.8	53
15	Effect of acquired resistance to bile salts on enzymatic activities involved in the utilisation of carbohydrates by bifidobacteria. An overview. *Dairy Science and Technology*, **2005**, 85, 113-123		7
14	Viability and diversity of probiotic Lactobacillus and Bifidobacterium populations included in commercial fermented milks. *Food Research International*, **2004**, 37, 839-850	7	158
13	Acquired resistance to bile increases fructose-6-phosphate phosphoketolase activity inBifidobacterium. *FEMS Microbiology Letters*, **2004**, 235, 35-41	2.9	30
12	Acquired resistance to bile increases fructose-6-phosphate phosphoketolase activity in Bifidobacterium. *FEMS Microbiology Letters*, **2004**, 235, 35-41	2.9	10
11	Proteolysis in rennet-coagulated spanish hard cheeses made from milk preserved by refrigeration and addition of carbon dioxide. *Journal of Dairy Research*, **2003**, 70, 115-22	1.6	4
10	Effect of exopolysaccharide-producing Lactococcus lactis strains and temperature on the permeability of skim milk gels.. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2003**, 213, 245-253	5.1	26
9	Manufacture of Spanish hard cheeses from CO2-treated milk. *Food Research International*, **2002**, 35, 681-690	7	11
8	An overview of the functionality of exopolysaccharides produced by lactic acid bacteria. *International Dairy Journal*, **2002**, 12, 163-171	3.5	427
7	Role of exopolysaccharides produced by Lactococcus lactis subsp. cremoris on the viscosity of fermented milks. *International Dairy Journal*, **2002**, 12, 689-695	3.5	122
6	Growth and metabolic activity of a cheese starter in CO2-acidified and non-acidified refrigerated milk. *European Food Research and Technology*, **1998**, 206, 179-183		8
5	Afuega□Pitu Cheese Quality: Carbon Dioxide Addition to Refrigerated Milk in Acid-coagulated Cheesemaking. *International Dairy Journal*, **1998**, 8, 951-958	3.5	16
4	Influence of Carbon Dioxide Addition to Raw Milk on Microbial Levels and Some Fat-Soluble Vitamin Contents of Raw and Pasteurized Milk. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 1552-1555	5.7	22
3	Preservation of the Microbiological and Biochemical Quality of Raw Milk by Carbon Dioxide Addition: A Pilot-Scale Study. *Journal of Food Protection*, **1996**, 59, 502-508	2.5	47

2	Impact of engineered Streptococcus thermophilus trains overexpressing glyA gene on folic acid and acetaldehyde production in fermented milk. *Brazilian Journal of Microbiology*,34, 114-117	2.2	6
1	Improving Probiotics for Functional Foods351-368		1