Eddy J Smid

List of Publications by Year in descending order

126 papers	7,684 citations	41 h-index	83 g-index
132 all docs	132 docs citations	132 times ranked	8510 citing authors

71102

56724

#	Article	IF	Citations
1	Characterization of the Action of Selected Essential Oil Components on Gram-Negative Bacteria. Journal of Agricultural and Food Chemistry, 1998, 46, 3590-3595.	5.2	1,260
2	Health benefits of fermented foods: microbiota and beyond. Current Opinion in Biotechnology, 2017, 44, 94-102.	6.6	855
3	Analysis of Growth of Lactobacillus plantarum WCFS1 on a Complex Medium Using a Genome-scale Metabolic Model. Journal of Biological Chemistry, 2006, 281, 40041-40048.	3.4	261
4	Adaptation of the food-borne pathogen Bacillus cereus to carvacrol. Archives of Microbiology, 2000, 174, 233-238.	2.2	235
5	Microbeâ€“microbe interactions in mixed culture food fermentations. Current Opinion in Biotechnology, 2013, 24, 148-154.	6.6	227
6	Gram-Positive Bacterial Extracellular Vesicles and Their Impact on Health and Disease. Frontiers in Microbiology, 2018, 9, 1502.	3.5	191
7	In Silico Reconstruction of the Metabolic Pathways of Lactobacillus plantarum : Comparing Predictions of Nutrient Requirements with Those from Growth Experiments. Applied and Environmental Microbiology, 2005, 71, 7253-7262.	3.1	176
8	Multifactorial diversity sustains microbial community stability. ISME Journal, 2013, 7, 2126-2136.	9.8	176
9	Influence of different proteolytic strains of Streptococcus thermophilus in co-culture with Lactobacillus delbrueckii subsp. bulgaricus on the metabolite profile of set-yoghurt. International Journal of Food Microbiology, 2014, 177, 29-36.	4.7	167
10	Nutraceutical production with food-grade microorganisms. Current Opinion in Biotechnology, 2002, 13, 497-507.	6.6	142
11	Bacterial vitamin B2, B11 and B12 overproduction: An overview. International Journal of Food Microbiology, 2009, 133, 1-7.	4.7	140
12	High-Level Folate Production in Fermented Foods by the B ₁₂ Producer <i>Lactobacillus reuteri</i> JCM1112. Applied and Environmental Microbiology, 2008, 74, 3291-3294.	3.1	131
13	Modelling strategies for the industrial exploitation of lactic acid bacteria. Nature Reviews Microbiology, 2006, 4, 46-56.	28.6	126
14	Diversity of human small intestinal<i>Streptococcus</i>and<i>Veillonella</i>populations. FEMS Microbiology Ecology, 2013, 85, 376-388.	2.7	121
15	A general method for selection of riboflavin-overproducing food grade micro-organisms. Microbial Cell Factories, 2006, 5, 24.	4.0	119
16	Understanding the Adaptive Growth Strategy of Lactobacillus plantarum by In Silico Optimisation. PLoS Computational Biology, 2009, 5, e1000410.	3.2	119
17	Characterization of the Role of para-Aminobenzoic Acid Biosynthesis in Folate Production by Lactococcus lactis. Applied and Environmental Microbiology, 2007, 73, 2673-2681.	3.1	110
18	High-Level Production of the Low-Calorie Sugar Sorbitol by Lactobacillus plantarum through Metabolic Engineering. Applied and Environmental Microbiology, 2007, 73, 1864-1872.	3.1	108

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19	Pulsed-Electric Field Treatment Enhances the Bactericidal Action of Nisin against <i>Bacillus cereus</i>. Applied and Environmental Microbiology, 2000, 66, 428-430.	3.1	105
20	Microbiota dynamics related to environmental conditions during the fermentative production of Fen-Daqu, a Chinese industrial fermentation starter. International Journal of Food Microbiology, 2014, 182-183, 57-62.	4.7	98
21	Characterization of the microbial community in different types of Daqu samples as revealed by 16S rRNA and 26S rRNA gene clone libraries. World Journal of Microbiology and Biotechnology, 2015, 31, 199-208.	3.6	98
22	Resistance of Gram-positive bacteria to nisin is not determined by Lipid II levels. FEMS Microbiology Letters, 2004, 239, 157-161.	1.8	95
23	Functional implications of the microbial community structure of undefined mesophilic starter cultures. Microbial Cell Factories, 2014, 13, S2.	4.0	93
24	Influence of Food Matrix on Inactivation of Bacillus cereus by Combinations of Nisin, Pulsed Electric Field Treatment, and Carvacrol. Journal of Food Protection, 2001, 64, 1012-1018.	1.7	82
25	Mutually stimulating interactions between lactic acid bacteria and Saccharomyces cerevisiae in sourdough fermentation. LWT - Food Science and Technology, 2018, 90, 201-206.	5.2	79
26	Microbiology of minimally processed, modified-atmosphere packaged chicory endive. Postharvest Biology and Technology, 1996, 9, 209-221.	6.0	75
27	Sensitivities of Germinating Spores and Carvacrol-Adapted Vegetative Cells and Spores of Bacillus cereus to Nisin and Pulsed-Electric-Field Treatment. Applied and Environmental Microbiology, 2001, 67, 1693-1699.	3.1	71
28	A novel dairy product fermented with Propionibacterium freudenreichii improves the riboflavin status of deficient rats. Nutrition, 2006, 22, 645-651.	2.4	70
29	Enhanced nutritional value of chickpea protein concentrate by dry separation and solid state fermentation. Innovative Food Science and Emerging Technologies, 2020, 59, 102269.	5.6	67
30	Characterisation of biofilms formed by Lactobacillus plantarum WCFS1 and food spoilage isolates. International Journal of Food Microbiology, 2015, 207, 23-29.	4.7	66
31	Performance of nonâ€conventional yeasts in coâ€culture with brewersâ€™ yeast for steering ethanol and aroma production. Microbial Biotechnology, 2017, 10, 1591-1602.	4.2	63
32	Comparative Genomics Analysis of Streptococcus Isolates from the Human Small Intestine Reveals their Adaptation to a Highly Dynamic Ecosystem. PLoS ONE, 2013, 8, e83418.	2.5	57
33	Antioxidative properties ofLactobacillus sakeupon exposure to elevated oxygen concentrations. FEMS Microbiology Letters, 2001, 203, 87-94.	1.8	53
34	Enhancing vitamin B12 in lupin tempeh by in situ fortification. LWT - Food Science and Technology, 2018, 96, 513-518.	5.2	51
35	Fermentation characteristics of yeasts isolated from traditionally fermented masau (Ziziphus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	4.7	50
36	Transcriptome-Based Characterization of Interactions between Saccharomyces cerevisiae and Lactobacillus delbrueckii subsp. bulgaricus in Lactose-Grown Chemostat Cocultures. Applied and Environmental Microbiology, 2013, 79, 5949-5961.	3.1	50

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37	Use of propidium monoazide for selective profiling of viable microbial cells during Gouda cheese ripening. International Journal of Food Microbiology, 2016, 228, 1-9.	4.7	50
38	Secondary plant metabolites as control agents of postharvest Penicillium rot on tulip bulbs. Postharvest Biology and Technology, 1995, 6, 303-312.	6.0	49
39	Improvement of <i>Lactobacillus plantarum</i> Aerobic Growth as Directed by Comprehensive Transcriptome Analysis. Applied and Environmental Microbiology, 2008, 74, 4776-4778.	3.1	49
40	The impact of selected strains of probiotic bacteria on metabolite formation in set yoghurt. International Dairy Journal, 2014, 38, 1-10.	3.0	45
41	Influence of Lactobacillus plantarum WCFS1 on post-acidification, metabolite formation and survival of starter bacteria in set-yoghurt. Food Microbiology, 2016, 59, 14-22.	4.2	45
42	Nutritive value of masau (Ziziphus mauritiana) fruits from Zambezi Valley in Zimbabwe. Food Chemistry, 2013, 138, 168-172.	8.2	43
43	Physiological and Transcriptional Responses of Different Industrial Microbes at Near-Zero Specific Growth Rates. Applied and Environmental Microbiology, 2015, 81, 5662-5670.	3.1	42
44	Spontaneously induced prophages are abundant in a naturally evolved bacterial starter culture and deliver competitive advantage to the host. BMC Microbiology, 2018, 18, 120.	3.3	42
45	Large plasmidome of dairy Lactococcus lactis subsp. lactis biovar diacetylactis FM03P encodes technological functions and appears highly unstable. BMC Genomics, 2018, 19, 620.	2.8	40
46	Effect of sublethal preculturing on the survival of probiotics and metabolite formation in set-yoghurt. Food Microbiology, 2015, 49, 104-115.	4.2	39
47	Bacterial folate biosynthesis and colorectal cancer risk: more than just a gut feeling. Critical Reviews in Food Science and Nutrition, 2020, 60, 244-256.	10.3	39
48	Quantitative physiology and aroma formation of a dairy Lactococcus lactis at near-zero growth rates. Food Microbiology, 2018, 73, 216-226.	4.2	38
49	Superoxide dismutase plays an important role in the survival of Lactobacillus sake upon exposure to elevated oxygen. Archives of Microbiology, 2001, 176, 79-88.	2.2	35
50	Functional ingredient production: application of global metabolic models. Current Opinion in Biotechnology, 2005, 16, 190-197.	6.6	35
51	Fermented cereal-based Munkoyo beverage: Processing practices, microbial diversity and aroma compounds. PLoS ONE, 2019, 14, e0223501.	2.5	35
52	Monoclonal Antibodies to the Cell-Wall-Associated Proteinase of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> Wg2. Applied and Environmental Microbiology, 1988, 54, 2250-2256.	3.1	32
53	Long-chain vitamin K2 production in Lactococcus lactis is influenced by temperature, carbon source, aeration and mode of energy metabolism. Microbial Cell Factories, 2019, 18, 129.	4.0	31
54	Lifestyle, metabolism and environmental adaptation in<i>Lactococcus lactis</i>. FEMS Microbiology Reviews, 2020, 44, 804-820.	8.6	29

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55	Metabolic engineering of lactic acid bacteria for the production of nutraceuticals. Antonie Van Leeuwenhoek, 2002, 82, 217-35.	1.7	29
56	The art of mabisi production: A traditional fermented milk. PLoS ONE, 2019, 14, e0213541.	2.5	28
57	Development of a locally sustainable functional food based on mutandabota, a traditional food in southern Africa. Journal of Dairy Science, 2014, 97, 2591-2599.	3.4	26
58	Strain diversity and phage resistance in complex dairy starter cultures. Journal of Dairy Science, 2015, 98, 5173-5182.	3.4	26
59	Inactivation of bacterial pathogens in yoba mutandabota, a dairy product fermented with the probiotic Lactobacillus rhamnosus yoba. International Journal of Food Microbiology, 2016, 217, 42-48.	4.7	26
60	Aroma formation during cheese ripening is best resembled by Lactococcus lactis retentostat cultures. Microbial Cell Factories, 2018, 17, 104.	4.0	26
61	Visualizing the invisible: class excursions to ignite childrenâ€™s enthusiasm for microbes. Microbial Biotechnology, 2020, 13, 844-887.	4.2	26
62	Contribution of Eat1 and Other Alcohol Acyltransferases to Ester Production in Saccharomyces cerevisiae. Frontiers in Microbiology, 2018, 9, 3202.	3.5	25
63	Diversity in Secondary Metabolites Including Mycotoxins from Strains of Aspergillus Section Nigri Isolated from Raw Cashew Nuts from Benin, West Africa. PLoS ONE, 2016, 11, e0164310.	2.5	25
64	Bioenergetic consequences of nisin combined with carvacrol towards Bacillus cereus. Innovative Food Science and Emerging Technologies, 2002, 3, 55-61.	5.6	24
65	Comparative Analysis of Lactobacillus plantarum WCFS1 Transcriptomes by Using DNA Microarray and Next-Generation Sequencing Technologies. Applied and Environmental Microbiology, 2012, 78, 4141-4148.	3.1	24
66	Citrate, low pH and amino acid limitation induce citrate utilization in <i>Lactococcus lactis</i> biovar diacetylactis. Microbial Biotechnology, 2018, 11, 369-380.	4.2	24
67	Influence of fermentation temperature on microbial community composition and physicochemical properties of mabisi, a traditionally fermented milk. LWT - Food Science and Technology, 2021, 136, 110350.	5.2	23
68	Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization Stimulates Anaerobic Growth of Listeria monocytogenes EGDe. Frontiers in Microbiology, 2019, 10, 2660.	3.5	22
69	High-Resolution Amplified Fragment Length Polymorphism Typing of Lactococcus lactis Strains Enables Identification of Genetic Markers for Subspecies-Related Phenotypes. Applied and Environmental Microbiology, 2011, 77, 5192-5198.	3.1	21
70	Anaerobic Nitrate Respiration by Erwinia carotovora subsp. atroseptica during Potato Tuber Invasion. Applied and Environmental Microbiology, 1993, 59, 3648-3653.	3.1	21
71	Composition and Diversity of Natural Bacterial Communities in Mabisi, a Traditionally Fermented Milk. Frontiers in Microbiology, 2020, 11, 1816.	3.5	20
72	Contribution of traditional fermented foods to food systems transformation: value addition and inclusive entrepreneurship. Food Security, 2021, 13, 1163-1177.	5.3	20

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73	Tiny but mighty: bacterial membrane vesicles in food biotechnological applications. Current Opinion in Biotechnology, 2018, 49, 179-184.	6.6	20
74	Physiological responses to folate overproduction in Lactobacillus plantarum WCFS1. Microbial Cell Factories, 2010, 9, 100.	4.0	19
75	Genome-Wide Transcriptional Responses to Carbon Starvation in Nongrowing Lactococcus lactis. Applied and Environmental Microbiology, 2015, 81, 2554-2561.	3.1	19
76	Aroma formation in retentostat co-cultures of Lactococcus lactis and Leuconostoc mesenteroides. Food Microbiology, 2019, 82, 151-159.	4.2	19
77	Quantitative physiology of <i><scp>L</scp>actococcus lactis</i> at extreme lowâ€growth rates. Environmental Microbiology, 2013, 15, 2319-2332.	3.8	18
78	Molecular and Metabolic Adaptations of Lactococcus lactis at Near-Zero Growth Rates. Applied and Environmental Microbiology, 2015, 81, 320-331.	3.1	18
79	Development of A Low-Alcoholic Fermented Beverage Employing Cashew Apple Juice and Non-Conventional Yeasts. Fermentation, 2019, 5, 71.	3.0	18
80	Bacterial Microcompartments Coupled with Extracellular Electron Transfer Drive the Anaerobic Utilization of Ethanolamine in Listeria monocytogenes. MSystems, 2021, 6, .	3.8	18
81	CRISPR-Cas genome engineering of esterase activity in Saccharomyces cerevisiae steers aroma formation. BMC Research Notes, 2018, 11, 682.	1.4	17
82	Extracellular vesicle formation in <i>Lactococcus lactis</i> is stimulated by prophageâ€encoded holinâ€"lysin system. Microbial Biotechnology, 2022, 15, 1281-1295.	4.2	17
83	Folate overproduction in<i>Lactobacillus plantarum</i>WCFS1 causes methotrexate resistance. FEMS Microbiology Letters, 2009, 297, 261-265.	1.8	15
84	Mutandabota, a Food Product from Zimbabwe: Processing, Composition, and Socioeconomic Aspects. Ecology of Food and Nutrition, 2014, 53, 24-41.	1.6	15
85	Acetate-ester hydrolase activity for screening of the variation in acetate ester yield of Cyberlindnera fabianii, Pichia kudriavzevii and Saccharomyces cerevisiae. LWT - Food Science and Technology, 2019, 104, 8-15.	5.2	15
86	Occurrence of Aspergillus section Flavi and section Nigri and aflatoxins in raw cashew kernels (Anacardium occidentale L.) from Benin. LWT - Food Science and Technology, 2016, 70, 71-77.	5.2	14
87	Microbial population dynamics during traditional production of Mabisi, a spontaneous fermented milk product from Zambia: a field trial. World Journal of Microbiology and Biotechnology, 2020, 36, 184.	3.6	14
88	Metabolic flux sampling predicts strain-dependent differences related to aroma production among commercial wine yeasts. Microbial Cell Factories, 2021, 20, 204.	4.0	14
89	Yeasts preservation: alternatives for lyophilisation. World Journal of Microbiology and Biotechnology, 2012, 28, 3239-3244.	3.6	13
90	Isolation and characterization of Lactobacillus helveticus DSM 20075 variants with improved autolytic capacity. International Journal of Food Microbiology, 2017, 241, 173-180.	4.7	13

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91	Curation and Analysis of a Saccharomyces cerevisiae Genome-Scale Metabolic Model for Predicting Production of Sensory Impact Molecules under Enological Conditions. Processes, 2020, 8, 1195.	2.8	13
92	The cross-over fermentation concept and its application in a novel food product: The dairy miso case study. LWT - Food Science and Technology, 2021, 142, 111041.	5.2	13
93	Chronic Release of Tailless Phage Particles from Lactococcus lactis. Applied and Environmental Microbiology, 2022, 88, AEM0148321.	3.1	13
94	Delivery of genome editing tools by bacterial extracellular vesicles. Microbial Biotechnology, 2019, 12, 71-73.	4.2	12
95	Bacterial community dynamics in lait caillÃ©, a traditional product of spontaneous fermentation from Senegal. PLoS ONE, 2019, 14, e0215658.	2.5	12
96	<i>Propionibacterium freudenreichii</i> thrives in microaerobic conditions by complete oxidation of lactate to <scp>CO₂</scp>. Environmental Microbiology, 2021, 23, 3116-3129.	3.8	12
97	Nutrient limitation leads to penetrative growth into agar and affects aroma formation in<i>Pichia fabianii</i>,<i>Pichia kudriavzevii</i>and<i>Saccharomyces cerevisiae</i>. Yeast, 2014, 32, n/a-n/a.	1.7	11
98	Editorial: Lactic acid bacteriaâ€"a continuing journey in science and application. FEMS Microbiology Reviews, 2017, 41, S1-S2.	8.6	11
99	Role of cell surface composition and lysis in static biofilm formation by Lactobacillus plantarum WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23.	4.7	11
100	Nitrogenous Compound Utilization and Production of Volatile Organic Compounds among Commercial Wine Yeasts Highlight Strain-Specific Metabolic Diversity. Microbiology Spectrum, 2021, 9, e0048521.	3.0	11
101	How processing methods affect the microbial community composition in a cereal-based fermented beverage. LWT - Food Science and Technology, 2020, 128, 109451.	5.2	10
102	Cyclic di-AMP Oversight of Counter-Ion Osmolyte Pools Impacts Intrinsic Cefuroxime Resistance in Lactococcus lactis. MBio, 2021, 12, .	4.1	10
103	Genome Sequences of Cyberlindnera fabianii 65, Pichia kudriavzevii 129, and Saccharomyces cerevisiae 131 Isolated from Fermented Masau Fruits in Zimbabwe. Genome Announcements, 2017, 5, .	0.8	9
104	Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization of Propionibacterium freudenreichii. Frontiers in Microbiology, 2021, 12, 679827.	3.5	9
105	Lactococcus lactis Mutants Obtained From Laboratory Evolution Showed Elevated Vitamin K2 Content and Enhanced Resistance to Oxidative Stress. Frontiers in Microbiology, 2021, 12, 746770.	3.5	9
106	Dynamic modelling of brewersâ€™ yeast and Cyberlindnera fabianii co-culture behaviour for steering fermentation performance. Food Microbiology, 2019, 83, 113-121.	4.2	8
107	Eco-Evolutionary Dynamics in Microbial Communities from Spontaneous Fermented Foods. International Journal of Environmental Research and Public Health, 2021, 18, 10093.	2.6	8
108	Quantitative assessment of viable cells of Lactobacillus plantarum strains in single, dual and multi-strain biofilms. International Journal of Food Microbiology, 2017, 244, 43-51.	4.7	7

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109	Metabolomics as an Emerging Strategy for the Investigation of Yogurt Components. , 2017, , 427-449.		6
110	Genomics of tailless bacteriophages in a complex lactic acid bacteria starter culture. International Dairy Journal, 2021, 114, 104900.	3.0	6
111	Complete Genome Sequences of Lactococcus lactis subsp. <i>lactis</i> bv. diacetylactis FM03 and Leuconostoc mesenteroides FM06 Isolated from Cheese. Genome Announcements, 2017, 5, .	0.8	6
112	Pivotal role of cheese salting method for the production of 3â€methylbutanal by <i>Lactococcus lactis</i>. International Journal of Dairy Technology, 2022, 75, 421-430.	2.8	6
113	The growthâ€survival tradeâ€off is hardâ€wired in the <i>Lactococcus lactis</i> gene regulation network. Environmental Microbiology Reports, 2022, 14, 632-636.	2.4	6
114	Application of a partial cell recycling chemostat for continuous production of aroma compounds at near-zero growth rates. BMC Research Notes, 2019, 12, 173.	1.4	5
115	Anaerobic Growth of <i>Listeria monocytogenes</i> on Rhamnose Is Stimulated by Vitamin B ₁₂ and Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization. MSphere, 2021, 6, e0043421.	2.9	5
116	Physiological Roles of Short-Chain and Long-Chain Menaquinones (Vitamin K2) in Lactococcus cremoris. Frontiers in Microbiology, 2022, 13, 823623.	3.5	5
117	Bacterial microcompartments in food-related microbes. Current Opinion in Food Science, 2022, 43, 128-135.	8.0	4
118	Towards valorisation of indigenous traditional fermented milk: mabisi as a model. Current Opinion in Food Science, 2022, 46, 100835.	8.0	4
119	Dynamics in Copy Numbers of Five Plasmids of a Dairy Lactococcus lactis Strain under Dairy-Related Conditions Including Near-Zero Growth Rates. Applied and Environmental Microbiology, 2018, 84, .	3.1	2
120	Robust sampling and preservation of DNA for microbial community profiling in field experiments. BMC Research Notes, 2019, 12, 159.	1.4	2
121	Signal-based optical map alignment. PLoS ONE, 2021, 16, e0253102.	2.5	1
122	Getting high (OD) on heme. Nature Reviews Microbiology, 2006, 4, 318-318.	28.6	0
123	Title is missing!. , 2019, 14, e0223501.		0
124	Title is missing!. , 2019, 14, e0223501.		0
125	Title is missing!. , 2019, 14, e0223501.		0
126	Title is missing!. , 2019, 14, e0223501.		0