

Nabil Benomar El Bakali

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5887945/publications.pdf>

Version: 2024-02-01

36
papers

1,616
citations

304368

22
h-index

360668

35
g-index

38
all docs

38
docs citations

38
times ranked

2167
citing authors

#	ARTICLE	IF	CITATIONS
1	Transcriptomic Profile and Probiotic Properties of <i>Lactiplantibacillus pentosus</i> Pre-adapted to Edible Oils. <i>Frontiers in Microbiology</i> , 2021, 12, 747043.	1.5	6
2	New insights into the role of plasmids from probiotic <i>Lactobacillus pentosus</i> MP-10 in Alore's table olive brine fermentation. <i>Scientific Reports</i> , 2019, 9, 10938.	1.6	13
3	New insights into the molecular effects and probiotic properties of <i>Lactobacillus pentosus</i> pre-adapted to edible oils. <i>LWT - Food Science and Technology</i> , 2019, 109, 153-162.	2.5	10
4	Changes in Gut Microbiota Linked to a Reduction in Systolic Blood Pressure in Spontaneously Hypertensive Rats Fed an Extra Virgin Olive Oil-Enriched Diet. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 1-6.	1.4	39
5	Proteomic analysis of <i>Lactobacillus pentosus</i> for the identification of potential markers involved in acid resistance and their influence on other probiotic features. <i>Food Microbiology</i> , 2018, 72, 31-38.	2.1	36
6	Deciphering Resistome and Virulome Diversity in a Porcine Slaughterhouse and Pork Products Through Its Production Chain. <i>Frontiers in Microbiology</i> , 2018, 9, 2099.	1.5	17
7	Efficacy of "a multidrug efflux-pump inhibitor" as a disinfectant against surface bacteria. <i>Environmental Research</i> , 2018, 165, 133-139.	3.7	9
8	Proteomic analysis of <i>Lactobacillus pentosus</i> for the identification of potential markers of adhesion and other probiotic features. <i>Food Research International</i> , 2018, 111, 58-66.	2.9	22
9	Opportunistic Food-Borne Pathogens. , 2018, , 269-306.		13
10	Insight into Potential Probiotic Markers Predicted in <i>Lactobacillus pentosus</i> MP-10 Genome Sequence. <i>Frontiers in Microbiology</i> , 2017, 8, 891.	1.5	47
11	In silico genomic insights into aspects of food safety and defense mechanisms of a potentially probiotic <i>Lactobacillus pentosus</i> MP-10 isolated from brines of naturally fermented Alore's green table olives. <i>PLoS ONE</i> , 2017, 12, e0176801.	1.1	23
12	Produce from Africa's Gardens: Potential for Leafy Vegetable and Fruit Fermentations. <i>Frontiers in Microbiology</i> , 2016, 7, 981.	1.5	30
13	Fermented Alore's Table Olives as a Source of Potential Probiotic <i>Lactobacillus pentosus</i> Strains. <i>Frontiers in Microbiology</i> , 2016, 7, 1583.	1.5	59
14	Complete Genome Sequence of a Potential Probiotic, <i>Lactobacillus pentosus</i> MP-10, Isolated from Fermented Alore's Table Olives. <i>Genome Announcements</i> , 2016, 4, .	0.8	11
15	Biocide tolerance, phenotypic and molecular response of lactic acid bacteria isolated from naturally-fermented Alore's table to different physico-chemical stresses. <i>Food Microbiology</i> , 2016, 60, 1-12.	2.1	21
16	Comparative proteomic analysis of a potentially probiotic <i>Lactobacillus pentosus</i> MP-10 for the identification of key proteins involved in antibiotic resistance and biocide tolerance. <i>International Journal of Food Microbiology</i> , 2016, 222, 8-15.	2.1	26
17	The controversial nature of the <i>Weissella</i> genus: technological and functional aspects versus whole genome analysis-based pathogenic potential for their application in food and health. <i>Frontiers in Microbiology</i> , 2015, 6, 1197.	1.5	93
18	Correlation between antibiotic and biocide resistance in mesophilic and psychrotrophic <i>Pseudomonas</i> spp. isolated from slaughterhouse surfaces throughout meat chain production. <i>Food Microbiology</i> , 2015, 51, 33-44.	2.1	43

#	ARTICLE	IF	CITATIONS
19	New insights in antibiotic resistance of <i>Lactobacillus</i> species from fermented foods. <i>Food Research International</i> , 2015, 78, 465-481.	2.9	119
20	Application of <i>Lactobacillus plantarum</i> Lb9 as starter culture in caper berry fermentation. <i>LWT - Food Science and Technology</i> , 2015, 60, 788-794.	2.5	26
21	Diversity, Distribution and Quantification of Antibiotic Resistance Genes in Goat and Lamb Slaughterhouse Surfaces and Meat Products. <i>PLoS ONE</i> , 2014, 9, e114252.	1.1	21
22	Antibiotic Multiresistance Analysis of Mesophilic and Psychrotrophic <i>Pseudomonas</i> spp. Isolated from Goat and Lamb Slaughterhouse Surfaces throughout the Meat Production Process. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6792-6806.	1.4	34
23	Preservation of Manzanilla Aloreña cracked green table olives by high hydrostatic pressure treatments singly or in combination with natural antimicrobials. <i>LWT - Food Science and Technology</i> , 2014, 56, 427-431.	2.5	23
24	Antibiotic resistance of <i>Lactobacillus pentosus</i> and <i>Leuconostoc pseudomesenteroides</i> isolated from naturally-fermented Aloreña table olives throughout fermentation process. <i>International Journal of Food Microbiology</i> , 2014, 172, 110-118.	2.1	81
25	African fermented foods and probiotics. <i>International Journal of Food Microbiology</i> , 2014, 190, 84-96.	2.1	180
26	Role of EfrAB efflux pump in biocide tolerance and antibiotic resistance of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> isolated from traditional fermented foods and the effect of EDTA as EfrAB inhibitor. <i>Food Microbiology</i> , 2014, 44, 249-257.	2.1	61
27	Prevalence of bacteria resistant to antibiotics and/or biocides on meat processing plant surfaces throughout meat chain production. <i>International Journal of Food Microbiology</i> , 2013, 161, 97-106.	2.1	41
28	Phenotypic and Molecular Antibiotic Resistance Profile of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> Isolated from Different Traditional Fermented Foods. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 143-149.	0.8	37
29	Biocide and Copper Tolerance in Enterococci from Different Sources. <i>Journal of Food Protection</i> , 2013, 76, 1806-1809.	0.8	16
30	Characterization of lactic acid bacteria from naturally-fermented Manzanilla Aloreña green table olives. <i>Food Microbiology</i> , 2012, 32, 308-316.	2.1	103
31	Characterization of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> from wild flowers. <i>Antonie Van Leeuwenhoek</i> , 2012, 101, 701-711.	0.7	7
32	Culture-independent study of the diversity of microbial populations in brines during fermentation of naturally-fermented Aloreña green table olives. <i>International Journal of Food Microbiology</i> , 2011, 144, 487-496.	2.1	124
33	Annotated Genome Sequence of <i>Lactobacillus pentosus</i> MP-10, Which Has Probiotic Potential, from Naturally Fermented Aloreña Green Table Olives. <i>Journal of Bacteriology</i> , 2011, 193, 4559-4560.	1.0	23
34	Genome Sequence of <i>Weissella thailandensis</i> fsh4-2. <i>Journal of Bacteriology</i> , 2011, 193, 5868-5868.	1.0	6
35	Isolation and identification of <i>Enterococcus faecium</i> from seafoods: Antimicrobial resistance and production of bacteriocin-like substances. <i>Food Microbiology</i> , 2010, 27, 955-961.	2.1	70
36	Microbial antagonists to food-borne pathogens and biocontrol. <i>Current Opinion in Biotechnology</i> , 2010, 21, 142-148.	3.3	125