

Luc De Vuyst

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

195
papers

12,102
citations

60
h-index

105
g-index

199
ext. papers

14,629
ext. citations

5
avg, IF

6.81
L-index

#	Paper	IF	Citations
195	Lemon juice and apple juice used as source of citrate and malate, respectively, enhance the formation of buttery aroma compounds and/or organic acids during Type 2 and Type 3 sourdough productions performed with <i>Companilactobacillus crustorum</i> LMG 23699. <i>International Journal of Food Microbiology</i> , 2021 , 339, 109020	5.8	3
194	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021 , 18, 196-208	24.2	90
193	The Type and Concentration of Inoculum and Substrate as Well as the Presence of Oxygen Impact the Water Kefir Fermentation Process. <i>Frontiers in Microbiology</i> , 2021 , 12, 628599	5.7	5
192	A Combined Metagenomics and Metatranscriptomics Approach to Unravel Costa Rican Cocoa Box Fermentation Processes Reveals Yet Unreported Microbial Species and Functionalities. <i>Frontiers in Microbiology</i> , 2021 , 12, 641185	5.7	7
191	Technological and Environmental Features Determine the Uniqueness of the Lambic Beer Microbiota and Production Process. <i>Applied and Environmental Microbiology</i> , 2021 , 87, e0061221	4.8	5
190	High-throughput amplicon sequencing to assess the impact of processing factors on the development of microbial communities during spontaneous meat fermentation. <i>International Journal of Food Microbiology</i> , 2021 , 354, 109322	5.8	2
189	Sourdough production: fermentation strategies, microbial ecology, and use of non-flour ingredients. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-33	11.5	6
188	Functional role of yeasts, lactic acid bacteria and acetic acid bacteria in cocoa fermentation processes. <i>FEMS Microbiology Reviews</i> , 2020 , 44, 432-453	15.1	26
187	Amplicon-Based High-Throughput Sequencing Method Capable of Species-Level Identification of Coagulase-Negative Staphylococci in Diverse Communities. <i>Microorganisms</i> , 2020 , 8,	4.9	7
186	Roasting-induced changes in cocoa beans with respect to the mood pyramid. <i>Food Chemistry</i> , 2020 , 332, 127467	8.5	10
185	Temporal shotgun metagenomics of an Ecuadorian coffee fermentation process highlights the predominance of lactic acid bacteria. <i>Current Research in Biotechnology</i> , 2020 , 2, 1-15	4.8	15
184	Raw meat quality and salt levels affect the bacterial species diversity and community dynamics during the fermentation of pork mince. <i>Food Microbiology</i> , 2020 , 89, 103434	6	10
183	Comparative genomics of <i>Lactobacillus fermentum</i> suggests a free-living lifestyle of this lactic acid bacterial species. <i>Food Microbiology</i> , 2020 , 89, 103448	6	11
182	Novel acetic acid bacteria from cider fermentations: sp. nov. and sp. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020 , 70, 6163-6171	2.2	2
181	The metagenome-assembled genome of <i>Candidatus Oenococcus aquikefiri</i> from water kefir represents the species <i>Oenococcus sicerae</i> . <i>Food Microbiology</i> , 2020 , 88, 103402	6	12
180	Application of a High-Throughput Amplicon Sequencing Method to Chart the Bacterial Communities that Are Associated with European Fermented Meats from Different Origins. <i>Foods</i> , 2020 , 9,	4.9	4
179	The Use of Less Conventional Meats or Meat with High pH Can Lead to the Growth of Undesirable Microorganisms during Natural Meat Fermentation. <i>Foods</i> , 2020 , 9,	4.9	4

178	Potential of Bacteria from Alternative Fermented Foods as Starter Cultures for the Production of Wheat Sourdoughs. <i>Microorganisms</i> , 2020 , 8,	4.9	6
177	Diverse Microbial Composition of Sourdoughs From Different Origins. <i>Frontiers in Microbiology</i> , 2020 , 11, 1212	5.7	17
176	Temporal Shotgun Metagenomics Revealed the Potential Metabolic Capabilities of Specific Microorganisms During Lambic Beer Production. <i>Frontiers in Microbiology</i> , 2020 , 11, 1692	5.7	7
175	Genome-scale metabolic modeling of <i>Acetobacter pasteurianus</i> 386B reveals its metabolic adaptation to cocoa fermentation conditions. <i>Food Microbiology</i> , 2020 , 92, 103597	6	3
174	Curing of Cocoa Beans: Fine-Scale Monitoring of the Starter Cultures Applied and Metabolomics of the Fermentation and Drying Steps. <i>Frontiers in Microbiology</i> , 2020 , 11, 616875	5.7	5
173	Monitoring of volatile production in cooked poultry products using selected ion flow tube-mass spectrometry. <i>Food Research International</i> , 2019 , 119, 196-206	7	7
172	Following Coffee Production from Cherries to Cup: Microbiological and Metabolomic Analysis of Wet Processing of <i>Coffea arabica</i> . <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	32
171	The application of selected ion flow tube-mass spectrometry to follow volatile formation in modified-atmosphere-packaged cooked ham. <i>Food Research International</i> , 2019 , 123, 601-611	7	1
170	Diversity and Functional Properties of Lactic Acid Bacteria Isolated From Wild Fruits and Flowers Present in Northern Argentina. <i>Frontiers in Microbiology</i> , 2019 , 10, 1091	5.7	61
169	Shotgun Metagenomics of a Water Kefir Fermentation Ecosystem Reveals a Novel Species. <i>Frontiers in Microbiology</i> , 2019 , 10, 479	5.7	41
168	Omics approaches to understand sourdough fermentation processes. <i>International Journal of Food Microbiology</i> , 2019 , 302, 90-102	5.8	25
167	Exploring the Link Between the Geographical Origin of European Fermented Foods and the Diversity of Their Bacterial Communities: The Case of Fermented Meats. <i>Frontiers in Microbiology</i> , 2019 , 10, 2302	5.7	20
166	Comparative genome analysis of , an understudied member of the group. <i>Microbial Genomics</i> , 2019 , 5,	4.4	3
165	Genome-Scale Metabolic Reconstruction of 386B, a Candidate Functional Starter Culture for Cocoa Bean Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 2801	5.7	12
164	The Buffer Capacity and Calcium Concentration of Water Influence the Microbial Species Diversity, Grain Growth, and Metabolite Production During Water Kefir Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 2876	5.7	9
163	Influence of Various Processing Parameters on the Microbial Community Dynamics, Metabolomic Profiles, and Cup Quality During Wet Coffee Processing. <i>Frontiers in Microbiology</i> , 2019 , 10, 2621	5.7	15
162	The addition of citrate stimulates the production of acetoin and diacetyl by a citrate-positive <i>Lactobacillus crustorum</i> strain during wheat sourdough fermentation. <i>International Journal of Food Microbiology</i> , 2019 , 289, 88-105	5.8	18
161	Microbial acidification, alcoholization, and aroma production during spontaneous lambic beer production. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 25-38	4.3	28

160	Mapping the dominant microbial species diversity at expiration date of raw meat and processed meats from equine origin, an underexplored meat ecosystem, in the Belgian retail. <i>International Journal of Food Microbiology</i> , 2019 , 289, 189-199	5.8	5
159	Oxygen and diverse nutrients influence the water kefir fermentation process. <i>Food Microbiology</i> , 2018 , 73, 351-361	6	27
158	Complementary Mechanisms for Degradation of Inulin-Type Fructans and Arabinoxylan Oligosaccharides among Bifidobacterial Strains Suggest Bacterial Cooperation. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	41
157	The narrowing down of inoculated communities of coagulase-negative staphylococci in fermented meat models is modulated by temperature and pH. <i>International Journal of Food Microbiology</i> , 2018 , 274, 52-59	5.8	10
156	Carrot Juice Fermentations as Man-Made Microbial Ecosystems Dominated by Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	37
155	Variability within the dominant microbiota of sliced cooked poultry products at expiration date in the Belgian retail. <i>Food Microbiology</i> , 2018 , 73, 209-215	6	12
154	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. <i>International Journal of Food Microbiology</i> , 2018 , 274, 67-70	5.8	19
153	Impact of starter culture, ingredients, and flour type on sourdough bread volatiles as monitored by selected ion flow tube-mass spectrometry. <i>Food Research International</i> , 2018 , 106, 254-262	7	16
152	Monitoring of starter culture-initiated liquid wheat and teff sourdough fermentations by selected ion flow tube-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3501-3512	4.3	11
151	Pervasiveness of <i>Staphylococcus carnosus</i> over <i>Staphylococcus xylosum</i> is affected by the level of acidification within a conventional meat starter culture set-up. <i>International Journal of Food Microbiology</i> , 2018 , 274, 60-66	5.8	14
150	Acetic acid bacteria in fermented foods and beverages. <i>Current Opinion in Biotechnology</i> , 2018 , 49, 115-119	11.4	115
149	Impact of process conditions on the microbial community dynamics and metabolite production kinetics of teff sourdough fermentations under bakery and laboratory conditions. <i>Food Science and Nutrition</i> , 2018 , 6, 1438-1455	3.2	9
148	Integrated culturing, modeling and transcriptomics uncovers complex interactions and emergent behavior in a three-species synthetic gut community. <i>ELife</i> , 2018 , 7,	8.9	34
147	Author response: Integrated culturing, modeling and transcriptomics uncovers complex interactions and emergent behavior in a three-species synthetic gut community 2018 ,		3
146	Wort Substrate Consumption and Metabolite Production During Lambic Beer Fermentation and Maturation Explain the Successive Growth of Specific Bacterial and Yeast Species. <i>Frontiers in Microbiology</i> , 2018 , 9, 2763	5.7	16
145	Species Pervasiveness Within the Group of Coagulase-Negative Staphylococci Associated With Meat Fermentation Is Modulated by pH. <i>Frontiers in Microbiology</i> , 2018 , 9, 2232	5.7	9
144	Effect of temperature and pH on the community dynamics of coagulase-negative staphylococci during spontaneous meat fermentation in a model system. <i>Food Microbiology</i> , 2018 , 76, 180-188	6	15
143	Complete and Annotated Genome Sequence of the Sourdough Lactic Acid Bacterium <i>Lactobacillus fermentum</i> IMDO 130101. <i>Genome Announcements</i> , 2018 , 6,		4

142	Investigation of the instability and low water kefir grain growth during an industrial water kefir fermentation process. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 2811-2819	5.7	14
141	Effects of glucose and oxygen on arginine metabolism by coagulase-negative staphylococci. <i>Food Microbiology</i> , 2017 , 65, 170-178	6	7
140	Identification of acetic acid bacteria through matrix-assisted laser desorption/ionization time-of-flight mass spectrometry and report of <i>Gluconobacter nephelii</i> Kommanee et al. 2011 and <i>Gluconobacter uchimurae</i> Tanasupawat et al. 2012 as later heterotypic synonyms of <i>Gluconobacter japonicus</i> Malimas et al. 2009 and <i>Gluconobacter oxydans</i> (Henneberg 1897) De Ley 1961	4.2	9
139	Diversity of the dominant bacterial species on sliced cooked pork products at expiration date in the Belgian retail. <i>Food Microbiology</i> , 2017 , 65, 236-243	6	21
138	Microbial Ecology and Process Technology of Sourdough Fermentation. <i>Advances in Applied Microbiology</i> , 2017 , 100, 49-160	4.9	56
137	Sourdoughs as a function of their species diversity and process conditions, a meta-analysis. <i>Trends in Food Science and Technology</i> , 2017 , 68, 152-159	15.3	57
136	Enhanced mannitol biosynthesis by the fruit origin strain <i>Fructobacillus tropaeoli</i> CRL 2034. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 6165-6177	5.7	13
135	Exploring the Impacts of Postharvest Processing on the Microbiota and Metabolite Profiles during Green Coffee Bean Production. <i>Applied and Environmental Microbiology</i> , 2017 , 83,	4.8	87
134	Lactate- and acetate-based cross-feeding interactions between selected strains of lactobacilli, bifidobacteria and colon bacteria in the presence of inulin-type fructans. <i>International Journal of Food Microbiology</i> , 2017 , 241, 225-236	5.8	78
133	Systemic availability and metabolism of colonic-derived short-chain fatty acids in healthy subjects: a stable isotope study. <i>Journal of Physiology</i> , 2017 , 595, 541-555	3.9	140
132	Microbial Ecology of Traditional Beer Fermentations 2017 ,		6
131	The environmental and intrinsic yeast diversity of Cuban cocoa bean heap fermentations. <i>International Journal of Food Microbiology</i> , 2016 , 233, 34-43	5.8	24
130	Yeast diversity of sourdoughs and associated metabolic properties and functionalities. <i>International Journal of Food Microbiology</i> , 2016 , 239, 26-34	5.8	132
129	A low pH does not determine the community dynamics of spontaneously developed backslopped liquid wheat sourdoughs but does influence their metabolite kinetics. <i>International Journal of Food Microbiology</i> , 2016 , 239, 54-64	5.8	20
128	Acetic Acid Bacteria in Fermented Food and Beverage Ecosystems 2016 , 73-99		6
127	Bifidobacterial inulin-type fructan degradation capacity determines cross-feeding interactions between bifidobacteria and <i>Faecalibacterium prausnitzii</i> . <i>International Journal of Food Microbiology</i> , 2016 , 231, 76-85	5.8	69
126	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. <i>Journal of Dairy Science</i> , 2016 , 99, 3229-3238	4	50
125	Microbial diversity and metabolite composition of Belgian red-brown acidic ales. <i>International Journal of Food Microbiology</i> , 2016 , 221, 1-11	5.8	24

124	Whole-Genome Sequence Analysis of <i>Bombella intestini</i> LMG 28161T, a Novel Acetic Acid Bacterium Isolated from the Crop of a Red-Tailed Bumble Bee, <i>Bombus lapidarius</i> . <i>PLoS ONE</i> , 2016 , 11, e0165611	3.7	5
123	sp. nov., isolated from water kefir. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016 , 66, 1281-1286	2.2	35
122	Bifidobacteria and Butyrate-Producing Colon Bacteria: Importance and Strategies for Their Stimulation in the Human Gut. <i>Frontiers in Microbiology</i> , 2016 , 7, 979	5.7	684
121	Assessment of the contribution of cocoa-derived strains of <i>Acetobacter ghanensis</i> and <i>Acetobacter senegalensis</i> to the cocoa bean fermentation process through a genomic approach. <i>Food Microbiology</i> , 2016 , 58, 68-78	6	12
120	Inulin-type fructan fermentation by bifidobacteria depends on the strain rather than the species and region in the human intestine. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 4097-107	5.7	35
119	Community dynamics and metabolite target analysis of spontaneous, backslopped barley sourdough fermentations under laboratory and bakery conditions. <i>International Journal of Food Microbiology</i> , 2016 , 228, 22-32	5.8	38
118	Amino acid conversions by coagulase-negative staphylococci in a rich medium: Assessment of inter- and intraspecies heterogeneity. <i>International Journal of Food Microbiology</i> , 2015 , 212, 34-40	5.8	23
117	Comparative genome analysis of <i>Pediococcus damnosus</i> LMG 28219, a strain well-adapted to the beer environment. <i>BMC Genomics</i> , 2015 , 16, 267	4.5	17
116	Applying meta-pathway analyses through metagenomics to identify the functional properties of the major bacterial communities of a single spontaneous cocoa bean fermentation process sample. <i>Food Microbiology</i> , 2015 , 50, 54-63	6	61
115	Short communication: Subtyping of <i>Staphylococcus haemolyticus</i> isolates from milk and corresponding teat apices to verify the potential teat-skin origin of intramammary infections in dairy cows. <i>Journal of Dairy Science</i> , 2015 , 98, 7893-8	4	8
114	Mutual Cross-Feeding Interactions between <i>Bifidobacterium longum</i> subsp. <i>longum</i> NCC2705 and <i>Eubacterium rectale</i> ATCC 33656 Explain the Bifidogenic and Butyrogenic Effects of Arabinoxylan Oligosaccharides. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 7767-81	4.8	106
113	Microbiota and metabolites of aged bottled gueuze beers converge to the same composition. <i>Food Microbiology</i> , 2015 , 47, 1-11	6	17
112	Microbial communities involved in Kaŕr cheese ripening. <i>Food Microbiology</i> , 2015 , 46, 587-595	6	18
111	The Functional Role of Lactic Acid Bacteria in Cocoa Bean Fermentation 2015 , 248-278		2
110	Comparative genome analysis of the candidate functional starter culture strains <i>Lactobacillus fermentum</i> 222 and <i>Lactobacillus plantarum</i> 80 for controlled cocoa bean fermentation processes. <i>BMC Genomics</i> , 2015 , 16, 766	4.5	28
109	<i>Leuconostoc rapi</i> sp. nov., isolated from sous-vide-cooked rutabaga. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015 , 65, 2586-2590	2.2	6
108	<i>Bombella intestini</i> gen. nov., sp. nov., an acetic acid bacterium isolated from bumble bee crop. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015 , 65, 267-273	2.2	31
107	Selected ion flow tube-mass spectrometry for online monitoring of submerged fermentations: a case study of sourdough fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 829-35	5.7	10

106	The microbial diversity of an industrially produced lambic beer shares members of a traditionally produced one and reveals a core microbiota for lambic beer fermentation. <i>Food Microbiology</i> , 2015 , 49, 23-32	6	54
105	Microbial species diversity, community dynamics, and metabolite kinetics of water kefir fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 2564-72	4.8	104
104	Oxidation of metabolites highlights the microbial interactions and role of <i>Acetobacter pasteurianus</i> during cocoa bean fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 1848-54.8	4.8	77
103	<i>Acetobacter sicerae</i> sp. nov., isolated from cider and kefir, and identification of species of the genus <i>Acetobacter</i> by dnaK, groEL and rpoB sequence analysis. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 2407-2415	2.2	28
102	The microbial diversity of traditional spontaneously fermented lambic beer. <i>PLoS ONE</i> , 2014 , 9, e95384	3.7	142
101	<i>Gluconobacter cerevisiae</i> sp. nov., isolated from the brewery environment. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 1134-1141	2.2	26
100	<i>Acetobacter lambici</i> sp. nov., isolated from fermenting lambic beer. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 1083-1089	2.2	36
99	Bacterial community dynamics, lactic acid bacteria species diversity and metabolite kinetics of traditional Romanian vegetable fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 749-60	4.3	44
98	<i>Hanseniaspora opuntiae</i> , <i>Saccharomyces cerevisiae</i> , <i>Lactobacillus fermentum</i> , and <i>Acetobacter pasteurianus</i> predominate during well-performed Malaysian cocoa bean box fermentations, underlining the importance of these microbial species for a successful cocoa bean fermentation process. <i>Food Microbiology</i> , 2013 , 35, 73-85	6	77
97	Isolation of novel homopolysaccharide-producing lactic acid bacteria from Romanian raw milk and fermented dairy products. <i>European Food Research and Technology</i> , 2013 , 237, 609-615	3.4	9
96	A putative transport protein is involved in citrulline excretion and re-uptake during arginine deiminase pathway activity by <i>Lactobacillus sakei</i> . <i>Research in Microbiology</i> , 2013 , 164, 216-25	4	13
95	Characterization of strains of <i>Weissella fabalis</i> sp. nov. and <i>Fructobacillus tropaeoli</i> from spontaneous cocoa bean fermentations. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013 , 63, 1709-1716	2.2	46
94	Complete genome sequence and comparative analysis of <i>Acetobacter pasteurianus</i> 386B, a strain well-adapted to the cocoa bean fermentation ecosystem. <i>BMC Genomics</i> , 2013 , 14, 526	4.5	69
93	Taxonomy and Biodiversity of Sourdough Yeasts and Lactic Acid Bacteria 2013 , 105-154		17
92	Applicability of <i>Lactobacillus plantarum</i> IMDO 788 as a starter culture to control vegetable fermentations. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3352-61	4.3	30
91	<i>Lactobacillus porcinae</i> sp. nov., isolated from traditional Vietnamese nem chua. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013 , 63, 1754-1759	2.2	13
90	<i>Carnobacterium iners</i> sp. nov., a psychrophilic, lactic acid-producing bacterium from the littoral zone of an Antarctic pond. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013 , 63, 1370-1375	2.2	17
89	Culture-independent exploration of the teat apex microbiota of dairy cows reveals a wide bacterial species diversity. <i>Veterinary Microbiology</i> , 2012 , 157, 383-90	3.3	62

88	Phylogenetic analysis of a spontaneous cocoa bean fermentation metagenome reveals new insights into its bacterial and fungal community diversity. <i>PLoS ONE</i> , 2012 , 7, e38040	3.7	82
87	Microbial production of conjugated linoleic and linolenic acids in fermented foods: Technological bottlenecks. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 486-491	3	17
86	On-farm implementation of a starter culture for improved cocoa bean fermentation and its influence on the flavour of chocolates produced thereof. <i>Food Microbiology</i> , 2012 , 30, 379-92	6	91
85	New insights into the citrate metabolism of <i>Enterococcus faecium</i> FAIR-E 198 and its possible impact on the production of fermented dairy products. <i>International Dairy Journal</i> , 2011 , 21, 580-585	3.5	8
84	New insights into the exopolysaccharide production of <i>Streptococcus thermophilus</i> . <i>International Dairy Journal</i> , 2011 , 21, 586-591	3.5	29
83	The effect of heteropolysaccharide-producing strains of <i>Streptococcus thermophilus</i> on the texture and organoleptic properties of low-fat yoghurt. <i>International Journal of Dairy Technology</i> , 2011 , 64, 536-543	3.7	4
82	Assessment of the yeast species composition of cocoa bean fermentations in different cocoa-producing regions using denaturing gradient gel electrophoresis. <i>FEMS Yeast Research</i> , 2011 , 11, 564-74	3.1	50
81	Comparison of the bacterial species diversity of spontaneous cocoa bean fermentations carried out at selected farms in Ivory Coast and Brazil. <i>Food Microbiology</i> , 2011 , 28, 964-73	6	73
80	Prevalence and impact of single-strain starter cultures of lactic acid bacteria on metabolite formation in sourdough. <i>Food Microbiology</i> , 2011 , 28, 1129-39	6	65
79	Spontaneous organic cocoa bean box fermentations in Brazil are characterized by a restricted species diversity of lactic acid bacteria and acetic acid bacteria. <i>Food Microbiology</i> , 2011 , 28, 1326-38	6	115
78	Cross-feeding between bifidobacteria and butyrate-producing colon bacteria explains bifidobacterial competitiveness, butyrate production, and gas production. <i>International Journal of Food Microbiology</i> , 2011 , 149, 73-80	5.8	210
77	<i>Wickerhamomyces anomalus</i> in the sourdough microbial ecosystem. <i>Antonie Van Leeuwenhoek</i> , 2011 , 99, 63-73	2.1	37
76	Species diversity, community dynamics, and metabolite kinetics of the microbiota associated with traditional ecuadorian spontaneous cocoa bean fermentations. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 7698-714	4.8	98
75	Metatranscriptome analysis for insight into whole-ecosystem gene expression during spontaneous wheat and spelt sourdough fermentations. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 618-26	4.8	30
74	Influence of temperature and backslopping time on the microbiota of a type I propagated laboratory wheat sourdough fermentation. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2716-26	4.8	63
73	Yeast species composition differs between artisan bakery and spontaneous laboratory sourdoughs. <i>FEMS Yeast Research</i> , 2010 , 10, 471-81	3.1	72
72	Community dynamics of bacteria in sourdough fermentations as revealed by their metatranscriptome. <i>Applied and Environmental Microbiology</i> , 2010 , 76, 5402-8	4.8	58
71	Phylogeny and differentiation of species of the genus <i>Gluconacetobacter</i> and related taxa based on multilocus sequence analyses of housekeeping genes and reclassification of <i>Acetobacter xylinus</i> subsp. <i>sucrofermentans</i> as <i>Gluconacetobacter sucrofermentans</i> (Toyosaki et al. 1996) sp. nov., comb. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010 , 60, 2277-2283	2.2	61

70	Weissella fabaria sp. nov., from a Ghanaian cocoa fermentation. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010 , 60, 1999-2005	2.2	54
69	Peptide Extracts from Cultures of Certain Lactobacilli Inhibit Helicobacter pylori. <i>Probiotics and Antimicrobial Proteins</i> , 2010 , 2, 26-36	5.5	4
68	Lactic acid bacteria community dynamics and metabolite production of rye sourdough fermentations share characteristics of wheat and spelt sourdough fermentations. <i>Food Microbiology</i> , 2010 , 27, 1000-8	6	78
67	Differentiation of species of the family Acetobacteraceae by AFLP DNA fingerprinting: Gluconacetobacter kombuchae is a later heterotypic synonym of Gluconacetobacter hansenii. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2009 , 59, 1771-86	2.2	48
66	Yeast diversity of Ghanaian cocoa bean heap fermentations. <i>FEMS Yeast Research</i> , 2009 , 9, 774-83	3.1	120
65	Fermentation and Acidification Ingredients 2009 , 227-252		1
64	Validation of the (GTG) ₅ -rep-PCR fingerprinting technique for rapid classification and identification of acetic acid bacteria, with a focus on isolates from Ghanaian fermented cocoa beans. <i>International Journal of Food Microbiology</i> , 2008 , 125, 79-90	5.8	82
63	In vitro kinetic analysis of carbohydrate and aromatic amino acid metabolism of different members of the human colon. <i>International Journal of Food Microbiology</i> , 2008 , 124, 27-33	5.8	19
62	Probiotics in fermented sausages. <i>Meat Science</i> , 2008 , 80, 75-8	6.4	116
61	Influence of turning and environmental contamination on the dynamics of populations of lactic acid and acetic acid bacteria involved in spontaneous cocoa bean heap fermentation in Ghana. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 86-98	4.8	107
60	Taxonomic structure and stability of the bacterial community in belgian sourdough ecosystems as assessed by culture and population fingerprinting. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 2414-23	4.8	90
59	Pediococcus argentinicus sp. nov. from Argentinean fermented wheat flour and identification of Pediococcus species by pheS, rpoA and atpA sequence analysis. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008 , 58, 2909-16	2.2	38
58	Competitiveness and antibacterial potential of bacteriocin-producing starter cultures in different types of fermented sausages. <i>Journal of Food Protection</i> , 2008 , 71, 1817-27	2.5	49
57	Fermentation of cocoa beans: influence of microbial activities and polyphenol concentrations on the flavour of chocolate. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2288-2297	4.3	143
56	Acetobacter ghanensis sp. nov., a novel acetic acid bacterium isolated from traditional heap fermentations of Ghanaian cocoa beans. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007 , 57, 1647-1652	2.2	61
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