Pablo E Hernandez

List of Publications by Year in descending order

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196 papers 7,104 citations

44 h-index

57758

70 g-index

198 all docs

198
docs citations

times ranked

198

4367 citing authors

#	Article	IF	CITATIONS
1	Draft Genome Sequence of Lactococcus lactis Subsp. cremoris WA2-67: A Promising Nisin-Producing Probiotic Strain Isolated from the Rearing Environment of a Spanish Rainbow Trout (Oncorhynchus) Tj ETQq $1\ 1\ 0$.	.7 &.4 314 r	g ® T /Overl <mark>oc</mark>
2	Antimicrobial activity, molecular typing and in vitro safety assessment of Lactococcus garvieae isolates from healthy cultured rainbow trout (Oncorhynchus mykiss, Walbaum) and rearing environment. LWT - Food Science and Technology, 2022, 162, 113496.	5.2	6
3	Draft Genome Sequence of Weissella cibaria P71, a Promising Aquaculture Probiotic Strain Isolated from Common Octopus (Octopus vulgaris). Microbiology Resource Announcements, 2021, 10, e0079221.	0.6	1
4	Use of Fecal Slurry Cultures to Study In Vitro Effects of Bacteriocins on the Gut Bacterial Populations of Infants. Probiotics and Antimicrobial Proteins, 2020, 12, 1218-1225.	3.9	4
5	Biochemical, genetic and transcriptional characterization of multibacteriocin production by the anti-pneumococcal dairy strain Streptococcus infantariusÂLP90. PLoS ONE, 2020, 15, e0229417.	2.5	7
6	Biotechnological potential and in vitro safety assessment of Lactobacillus curvatus BCS35, a multibacteriocinogenic strain isolated from dry-salted cod (Gadus morhua). LWT - Food Science and Technology, 2019, 112, 108219.	5.2	3
7	CK11, a Teleost Chemokine with a Potent Antimicrobial Activity. Journal of Immunology, 2019, 202, 857-870.	0.8	40
8	Cloning and expression of synthetic genes encoding native, hybrid- and bacteriocin-derived chimeras from mature class IIa bacteriocins, by Pichia pastoris (syn. Komagataella spp.). Food Research International, 2019, 121, 888-899.	6.2	17
9	A Method to Assess Bacteriocin Effects on the Gut Microbiota of Mice. Journal of Visualized Experiments, 2017, , .	0.3	3
10	The Potential of Class II Bacteriocins to Modify Gut Microbiota to Improve Host Health. PLoS ONE, 2016, 11, e0164036.	2.5	102
11	Evaluation of bacteriocinogenic activity, safety traits and biotechnological potential of fecal lactic acid bacteria (LAB), isolated from Griffon Vultures (Gyps fulvus subsp. fulvus). BMC Microbiology, 2016, 16, 228.	3.3	12
12	Draft Genome Sequence of the Bacteriocinogenic Strain <i>Enterococcus faecalis</i> DBH18, Isolated from Mallard Ducks (<i>Anas platyrhynchos</i>). Genome Announcements, 2016, 4, .	0.8	2
13	Characterization of Pediococcus acidilactici strains isolated from rainbow trout (Oncorhynchus) Tj ETQq1 1 0.784 Organisms, 2016, 119, 129-143.	4314 rgBT 1.0	「Overlock <mark>10</mark> 29
14	Draft Genome Sequence of the Bacteriocin-Producing Strain <i>Enterococcus faecium</i> M3K31, Isolated from Griffon Vultures (<i>Gyps fulvus</i> subsp. <i>fulvus</i>). Genome Announcements, 2016, 4, .	0.8	6
15	Strategies to increase the hygienic and economic value of fresh fish: Biopreservation using lactic acid bacteria of marine origin. International Journal of Food Microbiology, 2016, 223, 41-49.	4.7	62
16	Safety assessment and molecular genetic profiling by pulsed-field gel electrophoresis (PFGE) and PCR-based techniques of Enterococcus faecium strains of food origin. LWT - Food Science and Technology, 2016, 65, 357-362.	5.2	10
17	Cloning and Expression of Synthetic Genes Encoding the Broad Antimicrobial Spectrum Bacteriocins SRCAM 602, OR-7, E-760, and L-1077, by RecombinantPichia pastoris. BioMed Research International, 2015, 2015, 1-11.	1.9	16
18	Bacteriocin production by lactic acid bacteria isolated from fish, seafood and fish products. European Food Research and Technology, 2015, 241, 341-356.	3.3	26

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19	Cloning strategies for heterologous expression of the bacteriocin enterocin A by Lactobacillus sakei Lb790, Lb. plantarum NC8 and Lb. casei CECT475. Microbial Cell Factories, 2015, 14, 166.	4.0	38
20	Evaluation of <i>Enterococcus </i> spp. from Rainbow Trout (<i>Oncorhynchus mykiss </i> , Walbaum), Feed, and Rearing Environment Against Fish Pathogens. Foodborne Pathogens and Disease, 2015, 12, 311-322.	1.8	26
21	Safety assessment, genetic relatedness and bacteriocin activity of potential probiotic Lactococcus lactis strains from rainbow trout (Oncorhynchus mykiss, Walbaum) and rearing environment. European Food Research and Technology, 2015, 241, 647-662.	3.3	12
22	Different impact of heat-inactivated and viable lactic acid bacteria of aquatic origin on turbot (Scophthalmus maximus L.) head-kidney leucocytes. Fish and Shellfish Immunology, 2015, 44, 214-223.	3.6	25
23	Nisin Z Production by Lactococcus lactis subsp. cremoris WA2-67 of Aquatic Origin as a Defense Mechanism to Protect Rainbow Trout (Oncorhynchus mykiss, Walbaum) Against Lactococcus garvieae. Marine Biotechnology, 2015, 17, 820-830.	2.4	21
24	Solution Structure of Enterocin HF, an Antilisterial Bacteriocin Produced by <i>Enterococcus faecium</i> M3K31. Journal of Agricultural and Food Chemistry, 2015, 63, 10689-10695.	5.2	17
25	Inhibition of fish pathogens by the microbiota from rainbow trout (Oncorhynchus mykiss, Walbaum) and rearing environment. Anaerobe, 2015, 32, 7-14.	2.1	42
26	Controlled enterolysin A-mediated lysis and production of angiotensin converting enzyme-inhibitory bovine skim milk hydrolysates by recombinant Lactococcus lactis. International Dairy Journal, 2014, 34, 100-103.	3.0	3
27	Use of Synthetic Genes for Cloning, Production and Functional Expression of the Bacteriocins Enterocin A and Bacteriocin E 50-52 by Pichia pastoris and Kluyveromyces lactis. Molecular Biotechnology, 2014, 56, 571-583.	2.4	18
28	InÂvitro and inÂvivo evaluation of lactic acid bacteria of aquatic origin as probiotics for turbot (Scophthalmus maximus L.) farming. Fish and Shellfish Immunology, 2014, 41, 570-580.	3.6	65
29	Genetic and Biochemical Evidence That Recombinant <i>Enterococcus</i> spp. Strains Expressing Gelatinase (GelE) Produce Bovine Milk-Derived Hydrolysates with High Angiotensin Converting Enzyme-Inhibitory Activity (ACE-IA). Journal of Agricultural and Food Chemistry, 2014, 62, 5555-5564.	5.2	11
30	Cloning, production, and functional expression of the bacteriocin sakacin A (SakA) and two SakA-derived chimeras in lactic acid bacteria (LAB) and the yeasts Pichia pastoris and Kluyveromyces lactis. Journal of Industrial Microbiology and Biotechnology, 2013, 40, 977-993.	3.0	23
31	Antimicrobial activity, antibiotic susceptibility and virulence factors of Lactic Acid Bacteria of aquatic origin intended for use as probiotics in aquaculture. BMC Microbiology, 2013, 13, 15.	3.3	168
32	Enterococcus faecalis strains from food, environmental, and clinical origin produce ACE-inhibitory peptides and other bioactive peptides during growth in bovine skim milk. International Journal of Food Microbiology, 2013, 166, 93-101.	4.7	33
33	Genome Sequence of the Bacteriocin-Producing Strain Lactococcus garvieae DCC43. Journal of Bacteriology, 2012, 194, 6976-6977.	2.2	15
34	Cloning, Production, and Functional Expression of the Bacteriocin Enterocin A, Produced by Enterococcus faecium T136, by the Yeasts Pichia pastoris, Kluyveromyces lactis, Hansenula polymorpha, and Arxula adeninivorans. Applied and Environmental Microbiology, 2012, 78, 5956-5961.	3.1	32
35	The Maltose ABC Transporter in Lactococcus lactis Facilitates High-Level Sensitivity to the Circular Bacteriocin Garvicin ML. Antimicrobial Agents and Chemotherapy, 2012, 56, 2908-2915.	3.2	72
36	Authentication of meat and commercial meat products from common pigeon (Columba livia) woodpigeon (Columba palumbus) and stock pigeon (Columba oenas) using a TaqMan® real-time PCR assay. Food Control, 2012, 23, 369-376.	5 . 5	13

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37	Natural and Heterologous Production of Bacteriocins. , 2011, , 115-143.		3
38	Application of species-specific polymerase chain reaction assays to verify the labeling of quail (Coturnix coturnix), pheasant (Phasianus colchicus) and ostrich (Struthio camelus) in pet foods. Animal Feed Science and Technology, 2011, 169, 128-133.	2.2	10
39	Application of a real-time PCR assay for the detection of ostrich (Struthio camelus) mislabelling in meat products from the retail market. Food Control, 2011, 22, 523-531.	5. 5	29
40	Protein expression vector and secretion signal peptide optimization to drive the production, secretion, and functional expression of the bacteriocin enterocin A in lactic acid bacteria. Journal of Biotechnology, 2011, 156, 76-86.	3.8	46
41	Phenotypic and genetic evaluations of biogenic amine production by lactic acid bacteria isolated from fish and fish products. International Journal of Food Microbiology, 2011, 146, 212-216.	4.7	34
42	Use of the usp45 lactococcal secretion signal sequence to drive the secretion and functional expression of enterococcal bacteriocins in Lactococcus lactis. Applied Microbiology and Biotechnology, 2011, 89, 131-143.	3.6	36
43	Development of a real-time PCR assay to control the illegal trade of meat from protected capercaillie species (Tetrao urogallus). Forensic Science International, 2011, 210, 133-138.	2.2	13
44	Target recognition, resistance, immunity and genome mining of class II bacteriocins from Gram-positive bacteria. Microbiology (United Kingdom), 2011, 157, 3256-3267.	1.8	104
45	Characterization of Garvicin ML, a Novel Circular Bacteriocin Produced by <i>Lactococcus garvieae</i> DCC43, Isolated from Mallard Ducks (<i>Anas platyrhynchos</i>). Applied and Environmental Microbiology, 2011, 77, 369-373.	3.1	98
46	Identification of Bacteriocin Genes in Enterococci Isolated from Game Animals and Saltwater Fish. Journal of Food Protection, 2011, 74, 1252-1260.	1.7	19
47	Mitochondrial and nuclear markers for the authentication of partridge meat and the specific identification of red-legged partridge meat products by polymerase chain reaction. Poultry Science, 2011, 90, 211-222.	3.4	11
48	Antimicrobial activity and occurrence of bacteriocin structural genes in Enterococcus spp. of human and animal origin isolated in Portugal. Archives of Microbiology, 2010, 192, 927-936.	2.2	28
49	Real-Time Polymerase Chain Reaction Detection of Fishmeal in Feedstuffs. Journal of AOAC INTERNATIONAL, 2010, 93, 1768-1777.	1.5	12
50	Use of the Yeast Pichia pastoris as an Expression Host for Secretion of Enterocin L50, a Leaderless Two-Peptide (L50A and L50B) Bacteriocin from Enterococcus faecium L50. Applied and Environmental Microbiology, 2010, 76, 3314-3324.	3.1	44
51	Polymerase chain reaction assay for verifying the labeling of meat and commercial meat products from game birds targeting specific sequences from the mitochondrial D-loop region. Poultry Science, 2010, 89, 1021-1032.	3.4	19
52	Novel TaqMan real-time polymerase chain reaction assay for verifying the authenticity of meat and commercial meat products from game birds. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 749-763.	2.3	76
53	Identification of raw and heat-processed meats from game bird species by polymerase chain reaction-restriction fragment length polymorphism of the mitochondrial D-loop region. Poultry Science, 2009, 88, 669-679.	3.4	17
54	Development of Bacteriocinogenic Strains of <i>Saccharomyces cerevisiae</i> Heterologously Expressing and Secreting the Leaderless Enterocin L50 Peptides L50A and L50B from <i>Enterococcus faecium</i> L50. Applied and Environmental Microbiology, 2009, 75, 2382-2392.	3.1	27

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55	Detection of horse DNA in food and feedstuffs using a polymerase chain reaction assay. Journal of the Science of Food and Agriculture, 2009, 89, 1202-1206.	3.5	2
56	A LightCycler TaqMan PCR assay for quantitative detection of chamois (<i>Rupicapra rupicapra</i>) and pyrenean ibex (<i>Capra pyrenaica</i>) in experimental meat mixtures. International Journal of Food Science and Technology, 2009, 44, 1997-2004.	2.7	14
57	Authentication of meats from quail (Coturnix coturnix), pheasant (Phasianus colchicus), partridge (Alectoris spp.), and guinea fowl (Numida meleagris) using polymerase chain reaction targeting specific sequences from the mitochondrial 12S rRNA gene. Food Control, 2009, 20, 896-902.	5.5	26
58	SYBR-Green real-time PCR approach for the detection and quantification of pig DNA in feedstuffs. Meat Science, 2009, 82, 252-259.	5 . 5	76
59	Antimicrobial activity of Enterococcus faecium L50, a strain producing enterocins L50 (L50A and L50B), P and Q, against beer-spoilage lactic acid bacteria in broth, wort (hopped and unhopped), and alcoholic and non-alcoholic lager beers. International Journal of Food Microbiology, 2008, 125, 293-307.	4.7	41
60	Molecular analysis of the replication region of the pCIZ2 plasmid from the multiple bacteriocin producer strain Enterococcus faecium L50. Plasmid, 2008, 60, 181-189.	1.4	4
61	Differentiation of European wild boar (Sus scrofa scrofa) and domestic swine (Sus scrofa domestica) meats by PCR analysis targeting the mitochondrial D-loop and the nuclear melanocortin receptor 1 (MC1R) genes. Meat Science, 2008, 78, 314-322.	5.5	71
62	Real-time PCR for detection and quantification of red deer (Cervus elaphus), fallow deer (Dama dama), and roe deer (Capreolus capreolus) in meat mixtures. Meat Science, 2008, 79, 289-298.	5.5	125
63	Cloning and Heterologous Production of Hiracin JM79, a Sec-Dependent Bacteriocin Produced by <i>Enterococcus hirae</i> DCH5, in Lactic Acid Bacteria and <i>Pichia pastoris</i> Applied and Environmental Microbiology, 2008, 74, 2471-2479.	3.1	52
64	Real-Time PCR for Quantitative Detection of Bovine Tissues in Food and Feed. Journal of Food Protection, 2008, 71, 564-572.	1.7	16
65	Polymerase Chain Reaction-Restriction Fragment Length Polymorphism Authentication of Raw Meats from Game Birds. Journal of AOAC INTERNATIONAL, 2008, 91, 1416-1422.	1.5	17
66	Quantitative detection of goats' milk in sheep's milk by real-time PCR. Food Control, 2007, 18, 1466-147	3.5.5	69
67	Species-specific PCR for the identification of ruminant species in feedstuffs. Meat Science, 2007, 75, 120-127.	5.5	43
68	Identification of meats from red deer (Cervus elaphus), fallow deer (Dama dama), and roe deer (Capreolus capreolus) using polymerase chain reaction targeting specific sequences from the mitochondrial 12S rRNA gene. Meat Science, 2007, 76, 234-240.	5.5	45
69	PCR identification of meats from chamois (Rupicapra rupicapra), pyrenean ibex (Capra pyrenaica), and mouflon (Ovis ammon) targeting specific sequences from the mitochondrial D-loop region. Meat Science, 2007, 76, 644-652.	5.5	41
70	Mitochondrial markers for the detection of four duck species and the specific identification of Muscovy duck in meat mixtures using the polymerase chain reaction. Meat Science, 2007, 76, 721-729.	5 . 5	36
71	Application of an indirect ELISA and a PCR technique for detection of cows' milk in sheep's and goats' milk cheeses. International Dairy Journal, 2007, 17, 87-93.	3.0	61
72	Real-time TaqMan PCR for quantitative detection of cows' milk in ewes' milk mixtures. International Dairy Journal, 2007, 17, 729-736.	3.0	56

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73	Technical note: Detection of chicken, turkey, duck, and goose tissues in feedstuffs using species-specific polymerase chain reaction1. Journal of Animal Science, 2007, 85, 452-458.	0.5	34
74	Technical Note: Detection of cat, dog, and rat or mouse tissues in food and animal feed using species-specific polymerase chain reaction1. Journal of Animal Science, 2007, 85, 2734-2739.	0.5	35
75	Chimeras of Mature Pediocin PA-1 Fused to the Signal Peptide of Enterocin P Permits the Cloning, Production, and Expression of Pediocin PA-1 in Lactococcus lactis. Journal of Food Protection, 2007, 70, 2792-2798.	1.7	18
76	Analysis of Mitochondrial DNA for Authentication of Meats from Chamois (Rupicapra rupicapra), Pyrenean Ibex (Capra pyrenaica), and Mouflon (Ovis ammon) by Polymerase Chain Reaction-Restriction Fragment Length Polymorphism. Journal of AOAC INTERNATIONAL, 2007, 90, 179-186.	1.5	24
77	Detection and partial characterization of soluble pig muscle proteins by immunoelectrophoresis in agarose gels. International Journal of Food Science and Technology, 2007, 19, 283-287.	2.7	3
78	Amino acid and nucleotide sequence, adjacent genes, and heterologous expression of hiracin JM79, a sec-dependent bacteriocin produced byEnterococcus hiraeDCH5, isolated from Mallard ducks (Anas) Tj ETQq0	00 ng& T/C	Overstack 10 Tf
79	Antimicrobial and safety aspects, and biotechnological potential of bacteriocinogenic enterococci isolated from mallard ducks (Anas platyrhynchos). International Journal of Food Microbiology, 2007, 117, 295-305.	4.7	46
80	Application of a polymerase chain reaction to detect adulteration of ovine cheeses with caprine milk. European Food Research and Technology, 2007, 225, 345-349.	3.3	22
81	Cloning, production and expression of the bacteriocin enterocin A produced by Enterococcus faecium PLBC21 in Lactococcus lactis. Applied Microbiology and Biotechnology, 2007, 76, 667-675.	3. 6	34
82	PCR-RFLP Authentication of Meats from Red Deer (Cervus elaphus), Fallow Deer (Dama dama),Roe Deer (Capreolus capreolus), Cattle (Bos taurus), Sheep (Ovis aries), and Goat (Capra hircus). Journal of Agricultural and Food Chemistry, 2006, 54, 1144-1150.	5.2	94
83	A Reverse Transcriptase PCR Technique for the Detection and Viability Assessment of Kluyveromyces marxianus in Yoghurt. Journal of Food Protection, 2006, 69, 2210-2216.	1.7	12
84	Genes Encoding Bacteriocins and Their Expression and Potential Virulence Factors of Enterococci Isolated from Wood Pigeons (Columba palumbus). Journal of Food Protection, 2006, 69, 520-531.	1.7	40
85	High-level heterologous production and functional expression of the sec-dependent enterocin P from Enterococcus faecium P13 in Lactococcus lactis. Applied Microbiology and Biotechnology, 2006, 72, 41-51.	3.6	44
86	Complete Sequence of the Enterocin Q-Encoding Plasmid pCIZ2 from the Multiple Bacteriocin Producer Enterococcus faecium L50 and Genetic Characterization of Enterocin Q Production and Immunity. Applied and Environmental Microbiology, 2006, 72, 6653-6666.	3.1	45
87	Immunochemical Characterization of Temperature-Regulated Production of Enterocin L50 (EntL50A) Tj ETQq1 Microbiology, 2006, 72, 7634-7643.	1 0.78431 3.1	4 rgBT /Over
88	Cloning, production and functional expression of enterocin P, a sec-dependent bacteriocin produced by Enterococcus faecium P13, in Escherichia coli. International Journal of Food Microbiology, 2005, 103, 239-250.	4.7	49
89	Detection of Kluyveromyces marxianus and other spoilage yeasts in yoghurt using a PCR-culture technique. International Journal of Food Microbiology, 2005, 105, 27-34.	4.7	40
90	Heterologous extracellular production of enterocin P fromEnterococcus faeciumP13 in the methylotrophic bacteriumMethylobacterium extorquens. FEMS Microbiology Letters, 2005, 248, 125-131.	1.8	27

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91	Production of Enterocin P, an Antilisterial Pediocin-Like Bacteriocin from Enterococcus faecium P13, in Pichia pastoris. Antimicrobial Agents and Chemotherapy, 2005, 49, 3004-3008.	3.2	43
92	Application of Polymerase Chain Reaction to Detect Adulteration of Sheep's Milk with Goats' Milk. Journal of Dairy Science, 2005, 88, 3115-3120.	3.4	35
93	PCR detection of cows' milk in water buffalo milk and mozzarella cheese. International Dairy Journal, 2005, 15, 1122-1129.	3.0	76
94	TaqMan real-time PCR for the detection and quantitation of pork in meat mixtures. Meat Science, 2005, 70, 113-120.	5.5	124
95	Development of a PCR-culture technique for rapid detection of yeast species in vacuum packed ham. Meat Science, 2005, 71, 230-237.	5.5	19
96	Enumeration of Yeasts in Dairy Products: A Comparison of Immunological and Genetic Techniques. Journal of Food Protection, 2004, 67, 357-364.	1.7	24
97	PCR Identification of Beef, Sheep, Goat, and Pork in Raw and Heat-Treated Meat Mixtures. Journal of Food Protection, 2004, 67, 172-177.	1.7	85
98	Performance and Applications of Polyclonal Antipeptide Antibodies Specific for the Enterococcal Bacteriocin Enterocin P. Journal of Agricultural and Food Chemistry, 2004, 52, 2247-2255.	5.2	24
99	PCR-ELISA for the Semiquantitative Detection of Nile Perch (Lates niloticus) in Sterilized Fish Muscle Mixtures. Journal of Agricultural and Food Chemistry, 2004, 52, 4419-4422.	5.2	18
100	Rapid Detection of Cows' Milk in Sheeps' and Goats' Milk by a Species-Specific Polymerase Chain Reaction Technique. Journal of Dairy Science, 2004, 87, 2839-2845.	3.4	68
101	Quantitation of Mule Duck in Goose Foie Gras Using TaqMan Real-Time Polymerase Chain Reaction. Journal of Agricultural and Food Chemistry, 2004, 52, 1478-1483.	5.2	39
102	Qualitative PCR for the detection of chicken and pork adulteration in goose and mule duckfoie gras. Journal of the Science of Food and Agriculture, 2003, 83, 1176-1181.	3.5	14
103	Identification of Grouper (Epinephelus guaza), Wreck Fish (Polyprion americanus), and Nile Perch (Lates niloticus) Fillets by Polyclonal Antibody-Based Enzyme-Linked Immunosorbent Assay. Journal of Agricultural and Food Chemistry, 2003, 51, 1169-1172.	5.2	34
104	Identification of Goose, Mule Duck, Chicken, Turkey, and Swine in Foie Gras by Species-Specific Polymerase Chain Reaction. Journal of Agricultural and Food Chemistry, 2003, 51, 1524-1529.	5.2	79
105	Development of a polymerase chain reaction assay for species identification of goose and mule duck in foie gras products. Meat Science, 2003, 65, 1257-1263.	5.5	17
106	Development of a Specific Monoclonal Antibody for Grouper (Epinephelus guaza) Identification by an Indirect Enzyme-Linked Immunosorbent Assay. Journal of Food Protection, 2003, 66, 886-889.	1.7	21
107	Identification of the Clam Species Ruditapes decussatus (Grooved Carpet Shell), Venerupis rhomboides (Yellow Carpet Shell) and Venerupis pullastra (Pullet Carpet Shell) by ELISA. Food and Agricultural Immunology, 2002, 14, 65-71.	1.4	19
108	Application of Random Amplified Polymorphic DNA (RAPD) Analysis for Identification of Grouper (Epinephelus guaza), Wreck Fish (Polyprion americanus), and Nile Perch (Lates niloticus) Fillets. Journal of Food Protection, 2002, 65, 432-435.	1.7	40

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109	Polymerase Chain Reaction–Restriction Fragment Length Polymorphism Analysis of a 16S rRNA Gene Fragment for Authentication of Four Clam Species. Journal of Food Protection, 2002, 65, 692-695.	1.7	15
110	Genetic differentiation between the clam speciesRuditapes decussatus(grooved carpet shell) andVenerupis pullastra(pullet carpet shell) by PCR-SSCP analysis. Journal of the Science of Food and Agriculture, 2002, 82, 881-885.	3.5	22
111	Arcobacter spp. enumeration in poultry meat using a combined PCR-ELISA assay. Meat Science, 2001, 59, 169-174.	5. 5	16
112	PCR-SSCP:Â A Simple Method for the Authentication of Grouper (Epinephelus guaza), Wreck Fish (Polyprion americanus), and Nile Perch (Lates niloticus) Fillets. Journal of Agricultural and Food Chemistry, 2001, 49, 1720-1723.	5.2	30
113	Identification of Goose (Anser anser) and Mule Duck (Anas platyrhynchos x Cairina moschata) Foie Gras by Multiplex Polymerase Chain Reaction Amplification of the 5S RDNA Gene. Journal of Agricultural and Food Chemistry, 2001, 49, 2717-2721.	5.2	24
114	Identification of Nile Perch (Lates niloticus), Grouper (Epinephelus guaza), and Wreck Fish (Polyprion) Tj ETQq0 0 777-781.	0 rgBT /O 1.5	verlock 10 Tf 31
115	Optimization of enterocin P production by batch fermentation of Enterococcus faecium P13 at constant pH. Applied Microbiology and Biotechnology, 2001, 56, 378-383.	3.6	52
116	Review: Bacteriocins of Lactic Acid Bacteria. Food Science and Technology International, 2001, 7, 281-305.	2.2	201
117	Enterococcus faecium P21: a strain occurring naturally in dry-fermented sausages producing the class II bacteriocins enterocin A and enterocin B. Food Microbiology, 2001, 18, 115-131.	4.2	63
118	Enterocin P Causes Potassium Ion Efflux from Enterococcus faecium T136 Cells. Antimicrobial Agents and Chemotherapy, 2001, 45, 901-904.	3.2	37
119	Enterocin P Selectively Dissipates the Membrane Potential of Enterococcus faecium T136. Applied and Environmental Microbiology, 2001, 67, 1689-1692.	3.1	66
120	Genetic differentiation between sole (Solea solea) and Greenland halibut (Reinhardtius) Tj ETQq0 0 0 rgBT /Overlo	ock 10 Tf 5 3.5	50 307 Td (hi 37
121	Differentiation of smoked Salmo salar , Oncorhynchus mykiss and Brama raii using the nuclear marker 5S rDNA. International Journal of Food Science and Technology, 2000, 35, 401-406.	2.7	38
122	Identification of Smoked Atlantic Salmon (Salmo salar) and Rainbow Trout (Oncorhynchus mykiss) Using PCR-Restriction Fragment Length Polymorphism of the p53 Gene. Journal of AOAC INTERNATIONAL, 2000, 83, 341-346.	1.5	29
123	Identification of Nile Perch (Lates niloticus), Grouper (Epinephelus guaza), and Wreck Fish (Polyprion) Tj ETQq1 1 Gene Fragment. Journal of Food Protection, 2000, 63, 1248-1252.	0.784314 1.7	rgBT /Overlo
124	Heterologous Coproduction of Enterocin A and Pediocin PA-1 by <i>Lactococcus lactis</i> : Detection by Specific Peptide-Directed Antibodies. Applied and Environmental Microbiology, 2000, 66, 3543-3549.	3.1	60
125	Biochemical and Genetic Evidence that Enterococcus faecium L50 Produces Enterocins L50A and L50B, the sec -Dependent Enterocin P, and a Novel Bacteriocin Secreted without an N-Terminal Extension Termed Enterocin Q. Journal of Bacteriology, 2000, 182, 6806-6814.	2.2	238
126	Identification of the Clam SpeciesRuditapesdecussatus(Grooved Carpet) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 PCR-RFLP. Journal of Agricultural and Food Chemistry, 2000, 48, 3336-3341.	Td (Shell) 5.2	,Venerupispu 33

PCR-RFLP. Journal of Agricultural and Food Chemistry, 2000, 48, 3336-3341.

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127	Indirect Enzyme-Linked Immunosorbent Assay for the Identification of Sole (Solea solea), European Plaice (Pleuronectes platessa), Flounder (Platichthys flesus), and Greenland Halibut (Reinhardtius) Tj ETQq1 10	.78 43 714 rg	gBT3 ®verlock
128	Application of Polymerase Chain Reaction–Single Strand Conformational Polymorphism (PCR–SSCP) to Identification of Flatfish Species. Journal of AOAC INTERNATIONAL, 1999, 82, 903-907.	1.5	21
129	Rapid enumeration ofEscherichia coliin oysters by a quantitative PCRâ€ELISA. Journal of Applied Microbiology, 1999, 86, 231-236.	3.1	34
130	Biochemical and Genetic Evidence of Enterocin P Production by Two Enterococcus faecium -Like Strains Isolated from Fermented Sausages. Current Microbiology, 1999, 39, 282-290.	2.2	40
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