Jerome Mounier

List of Publications by Year in Descending Order

84 papers	2,650 citations	29 h-index	49 g-index
86 ext. papers	3,224 ext. citations	5.2 avg, IF	5.12 L-index

#	Paper	IF	Citations
84	Smear-Ripened Cheeses **2022**, 343-351		0
83	Biosurfactant-Producing Mucor Strains: Selection, Screening, and Chemical Characterization. *Applied Microbiology*, **2022**, 2, 248-259		1
82	Brine salt concentration reduction and inoculation with autochthonous consortia: Impact on Protected Designation of Origin Nyons black table olive fermentations.. *Food Research International*, **2022**, 155, 111069	7	0
81	Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. *Frontiers in Microbiology*, **2021**, 12, 737140	5.7	1
80	Mycobiota dynamics and mycotoxin detection in PGI Salame Piemonte. *Journal of Applied Microbiology*, **2021**, 131, 2336-2350	4.7	4
79	Linking Picardon artisanal goat cheese microbial communities to aroma compounds during cheese-making and ripening. *International Journal of Food Microbiology*, **2021**, 345, 109130	5.8	7
78	Use of metabarcoding and source tracking to identify desirable or spoilage autochthonous microorganism sources during black olive fermentations. *Food Research International*, **2021**, 144, 110344	7	3
77	Specific metagenomic asset drives the spontaneous fermentation of Italian sausages. *Food Research International*, **2021**, 144, 110379	7	3
76	Dairy associations for the targeted control of opportunistic Candida. *World Journal of Microbiology and Biotechnology*, **2021**, 37, 143	4.4	0
75	Tailor-made microbial consortium for Kombucha fermentation: Microbiota-induced biochemical changes and biofilm formation. *Food Research International*, **2021**, 147, 110549	7	7
74	Intraspecific variability in cardinal growth temperatures and water activities within a large diversity of Penicillium roqueforti strains. *Food Research International*, **2021**, 148, 110610	7	1
73	Antifungal activity of fermented dairy ingredients: Identification of antifungal compounds. *International Journal of Food Microbiology*, **2020**, 322, 108574	5.8	16
72	Penicillium roqueforti: an overview of its genetics, physiology, metabolism and biotechnological applications. *Fungal Biology Reviews*, **2020**, 34, 59-73	6.8	10
71	Kluyveromyces spp. **2020**, 569-569		0
70	Deciphering Microbial Community Dynamics and Biochemical Changes During Nyons Black Olive Natural Fermentations. *Frontiers in Microbiology*, **2020**, 11, 586614	5.7	9
69	Application of MALDI-TOF MS to species complex differentiation and strain typing of food related fungi: Case studies with Aspergillus section Flavi species and Penicillium roqueforti isolates. *Food Microbiology*, **2020**, 86, 103311	6	14
68	Microbiota Associated with Dromedary Camel Milk from Algerian Sahara. *Current Microbiology*, **2020**, 77, 24-31	2.4	7

67	, a potential predictive biomarker of pulmonary infection in cystic fibrosis. *BMJ Open Respiratory Research*, **2019**, 6, e000374	5.6	8
66	Identification and quantification of natural compounds produced by antifungal bioprotective cultures in dairy products. *Food Chemistry*, **2019**, 301, 125260	8.5	19
65	Selection of Algerian lactic acid bacteria for use as antifungal bioprotective cultures and application in dairy and bakery products. *Food Microbiology*, **2019**, 82, 160-170	6	21
64	Cutaneotrichosporon suis sp. nov., a lipolytic yeast species from food and food-related environment. *International Journal of Systematic and Evolutionary Microbiology*, **2019**, 69, 2367-2371	2.2	3
63	Monascus spp. used in wheat kernel solid-state fermentations: growth, extrolite production and citrinin cytotoxicity. *World Mycotoxin Journal*, **2019**, 12, 223-232	2.5	0
62	New insights into the haemo- and coelo-microbiota with antimicrobial activities from Echinodermata and Mollusca. *Journal of Applied Microbiology*, **2019**, 126, 1023-1031	4.7	14
61	Development of antifungal ingredients for dairy products: From in vitro screening to pilot scale application. *Food Microbiology*, **2019**, 81, 97-107	6	18
60	Protective Efficacy of a Pseudoalteromonas Strain in European Abalone, Haliotis tuberculata, Infected with Vibrio harveyi ORM4. *Probiotics and Antimicrobial Proteins*, **2019**, 11, 239-247	5.5	17
59	Development and application of MALDI-TOF MS for identification of food spoilage fungi. *Food Microbiology*, **2019**, 81, 76-88	6	20
58	Technical note: High-throughput method for antifungal activity screening in a cheese-mimicking model. *Journal of Dairy Science*, **2018**, 101, 4971-4976	4	14
57	High-throughput screening of Mucoromycota fungi for production of low- and high-value lipids. *Biotechnology for Biofuels*, **2018**, 11, 66	7.8	42
56	Effect of Penicillium roqueforti mycotoxins on Caco-2 cells: Acute and chronic exposure. *Toxicology in Vitro*, **2018**, 48, 188-194	3.6	9
55	Antifungal Activity of Lactic Acid Bacteria Combinations in Dairy Mimicking Models and Their Potential as Bioprotective Cultures in Pilot Scale Applications. *Frontiers in Microbiology*, **2018**, 9, 1787	5.7	34
54	Biogenic amine and antibiotic resistance profiles determined for lactic acid bacteria and a propionibacterium prior to use as antifungal bioprotective cultures. *International Dairy Journal*, **2018**, 85, 21-26	3.5	16
53	Novel Antifungal Compounds, Spermine-Like and Short Cyclic Polylactates, Produced by in Yogurt. *Frontiers in Microbiology*, **2018**, 9, 2252	5.7	13
52	Action mechanisms involved in the bioprotective effect of Lactobacillus harbinensis K.V9.3.1.Np against Yarrowia lipolytica in fermented milk. *International Journal of Food Microbiology*, **2017**, 248, 47-55	5.8	24
51	Assessment of the antifungal activity of Lactobacillus and Pediococcus spp. for use as bioprotective cultures in dairy products. *World Journal of Microbiology and Biotechnology*, **2017**, 33, 188	4.4	13
50	Smear-Ripened Cheeses **2017**, 955-996		6

49	Modelling the effect of water activity reduction by sodium chloride or glycerol on conidial germination and radial growth of filamentous fungi encountered in dairy foods. *Food Microbiology*, **2017**, 68, 7-15	6	18
48	Microtiter plate cultivation of oleaginous fungi and monitoring of lipogenesis by high-throughput FTIR spectroscopy. *Microbial Cell Factories*, **2017**, 16, 101	6.4	47
47	Temperature, water activity and pH during conidia production affect the physiological state and germination time of Penicillium species. *International Journal of Food Microbiology*, **2017**, 241, 151-160	5.8	36
46	Diversity of spoilage fungi associated with various French dairy products. *International Journal of Food Microbiology*, **2017**, 241, 191-197	5.8	70
45	Determination of stocking density limits for Crassostrea gigas larvae reared in flow-through and recirculating aquaculture systems and interaction between larval density and biofilm formation. *Aquatic Living Resources*, **2017**, 30, 29	1.5	7
44	Antifungal Microbial Agents for Food Biopreservation-A Review. *Microorganisms*, **2017**, 5,	4.9	128
43	Diversity and Control of Spoilage Fungi in Dairy Products: An Update. *Microorganisms*, **2017**, 5,	4.9	99
42	Modeling the Effect of Modified Atmospheres on Conidial Germination of Fungi from Dairy Foods. *Frontiers in Microbiology*, **2017**, 8, 2109	5.7	8
41	Diversity within Italian Cheesemaking Brine-Associated Bacterial Communities Evidenced by Massive Parallel 16S rRNA Gene Tag Sequencing. *Frontiers in Microbiology*, **2017**, 8, 2119	5.7	18
40	In´vitro and in situ screening of lactic acid bacteria and propionibacteria antifungal activities against bakery product spoilage molds. *Food Control*, **2016**, 60, 247-255	6.2	56
39	Establishment of microbiota in larval culture of Pacific oyster, Crassostrea gigas. *Aquaculture*, **2016**, 464, 434-444	4.4	22
38	Individual and combined effects of roquefortine C and mycophenolic acid on human monocytic and intestinal cells. *World Mycotoxin Journal*, **2016**, 9, 51-62	2.5	9
37	Identification and quantification of antifungal compounds produced by lactic acid bacteria and propionibacteria. *International Journal of Food Microbiology*, **2016**, 239, 79-85	5.8	59
36	1-Octanol, a self-inhibitor of spore germination in Penicillium camemberti. *Food Microbiology*, **2016**, 57, 1-7	6	13
35	Spotlight on Antimicrobial Metabolites from the Marine Bacteria Pseudoalteromonas: Chemodiversity and Ecological Significance. *Marine Drugs*, **2016**, 14,	6	93
34	Cladosporium lebrasiae, a new fungal species isolated from milk bread rolls in France. *Fungal Biology*, **2016**, 120, 1017-1029	2.8	8
33	Influence of intraspecific variability and abiotic factors on mycotoxin production in Penicillium roqueforti. *International Journal of Food Microbiology*, **2015**, 215, 187-93	5.8	14
32	Assessing the discrimination potential of linear and non-linear supervised chemometric methods on a filamentous fungi FTIR spectral database. *Analytical Methods*, **2015**, 7, 766-778	3.2	4

31	Characterization of the antifungal activity of Lactobacillus harbinensis K.V9.3.1Np and Lactobacillus rhamnosus K.C8.3.1I in yogurt. *Food Microbiology*, **2015**, 45, 10-7	6	33
30	Implementation of an FTIR spectral library of 486 filamentous fungi strains for rapid identification of molds. *Food Microbiology*, **2015**, 45, 126-34	6	28
29	Occurrence of roquefortine C, mycophenolic acid and aflatoxin M1 mycotoxins in blue-veined cheeses. *Food Control*, **2015**, 47, 634-640	6.2	49
28	Insights into the respiratory tract microbiota of patients with cystic fibrosis during early Pseudomonas aeruginosa colonization. *SpringerPlus*, **2015**, 4, 405		23
27	Impact of the CFTR-potentiator ivacaftor on airway microbiota in cystic fibrosis patients carrying a G551D mutation. *PLoS ONE*, **2015**, 10, e0124124	3.7	49
26	Microbial Interactions in Smear-Ripened Cheeses **2015**, 155-166		2
25	Use of denaturing high-performance liquid chromatography (DHPLC) to characterize the bacterial and fungal airway microbiota of cystic fibrosis patients. *Journal of Microbiology*, **2014**, 52, 307-14	3	14
24	Application of capillary electrophoresis single-stranded conformation polymorphism (CE-SSCP) analysis for identification of fungal communities in cheese. *Food Microbiology*, **2014**, 41, 82-90	6	14
23	Differentiation and identification of filamentous fungi by high-throughput FTIR spectroscopic analysis of mycelia. *International Journal of Food Microbiology*, **2014**, 168-169, 32-41	5.8	34
22	Filamentous Fungi and Mycotoxins in Cheese: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 437-456	16.4	108
21	Biodiversity of the Surface Microbial Consortia from Limburger, Reblochon, Livarot, Tilsit, and Gubbeen Cheeses. *Microbiology Spectrum*, **2014**, 2, CM-0010-2012	8.9	31
20	Biodiversity of the Surface Microbial Consortia from Limburger, Reblochon, Livarot, Tilsit, and Gubbeen Cheeses **2014**, 219-250		2
19	Characterization of antifungal organic acids produced by Lactobacillus harbinensis K.V9.3.1Np immobilized in gellan□anthan beads during batch fermentation. *Food Control*, **2014**, 36, 205-211	6.2	19
18	Assessment of lactobacilli strains as yogurt bioprotective cultures. *Food Control*, **2013**, 30, 206-213	6.2	70
17	Molecular systematics in the genus Mucor with special regards to species encountered in cheese. *Fungal Biology*, **2012**, 116, 692-705	2.8	59
16	Biodiversity of antifungal lactic acid bacteria isolated from raw milk samples from cow, ewe and goat over one-year period. *International Journal of Food Microbiology*, **2012**, 155, 185-90	5.8	51
15	Fungal diversity in cow, goat and ewe milk. *International Journal of Food Microbiology*, **2011**, 151, 247-51	5.8	63
14	Application of denaturing high-performance liquid chromatography (DHPLC) for yeasts identification in red smear cheese surfaces. *Letters in Applied Microbiology*, **2010**, 51, 18-23	2.9	13

13	Quantification of Penicillium camemberti and P. roqueforti mycelium by real-time PCR to assess their growth dynamics during ripening cheese. *International Journal of Food Microbiology*, **2010**, 138, 100-7	5.8	40
12	Identification of brevibacteriaceae by multilocus sequence typing and comparative genomic hybridization analyses. *Applied and Environmental Microbiology*, **2009**, 75, 6406-9	4.8	10
11	Assessment of the microbial diversity at the surface of Livarot cheese using culture-dependent and independent approaches. *International Journal of Food Microbiology*, **2009**, 133, 31-7	5.8	74
10	Effects of Proteus vulgaris growth on the establishment of a cheese microbial community and on the production of volatile aroma compounds in a model cheese. *Journal of Applied Microbiology*, **2009**, 107, 1404-13	4.7	24
9	Microbial interactions in cheese: implications for cheese quality and safety. *Current Opinion in Biotechnology*, **2009**, 20, 142-8	11.4	128
8	Microbial interactions within a cheese microbial community. *Applied and Environmental Microbiology*, **2008**, 74, 172-81	4.8	170
7	Commercial ripening starter microorganisms inoculated into cheese milk do not successfully establish themselves in the resident microbial ripening consortia of a South german red smear cheese. *Applied and Environmental Microbiology*, **2008**, 74, 2210-7	4.8	84
6	Growth characteristics of Brevibacterium, Corynebacterium, Microbacterium, and Staphylococcus spp. isolated from surface-ripened cheese. *Applied and Environmental Microbiology*, **2007**, 73, 7732-9	4.8	47
5	Stability of the biodiversity of the surface consortia of Gubbeen, a red-smear cheese. *Journal of Dairy Science*, **2007**, 90, 2200-10	4	72
4	Growth and colour development of some surface ripening bacteria with Debaryomyces hansenii on aseptic cheese curd. *Journal of Dairy Research*, **2006**, 73, 441-8	1.6	19
3	Survival of surface ripening cultures during storage and monitoring their development on cheese. *Letters in Applied Microbiology*, **2006**, 42, 425-31	2.9	5
2	Sources of the adventitious microflora of a smear-ripened cheese. *Journal of Applied Microbiology*, **2006**, 101, 668-81	4.7	94
1	Surface microflora of four smear-ripened cheeses. *Applied and Environmental Microbiology*, **2005**, 71, 6489-500	4.8	136