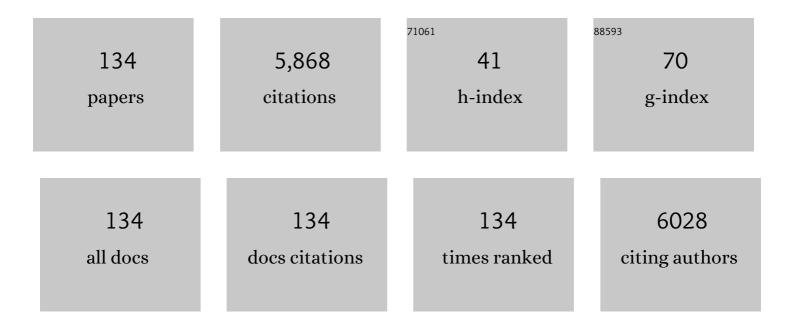
Blanca de las Rivas

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Molecular Responses of Lactobacilli to Plant Phenolic Compounds: A Comparative Review of the Mechanisms Involved. Antioxidants, 2022, 11, 18.	2.2	7
2	Biosynthesis of Nondigestible Galactose-Containing Hetero-oligosaccharides by <i>Lactobacillus plantarum</i> WCFS1 MelA α-Galactosidase. Journal of Agricultural and Food Chemistry, 2021, 69, 955-965.	2.4	7
3	Pd-Oxazolone complexes conjugated to an engineered enzyme: improving fluorescence and catalytic properties. Organic and Biomolecular Chemistry, 2021, 19, 2773-2783.	1.5	10
4	Degradation of phenolic compounds found in olive products by Lactobacillus plantarum strains. , 2021, , 133-144.		10
5	The commensal bacterium <i>Lactiplantibacillus plantarum</i> imprints innate memory-like responses in mononuclear phagocytes. Gut Microbes, 2021, 13, 1939598.	4.3	8
6	The use of <i>Lactobacillus plantarum</i> esterase genes: a biotechnological strategy to increase the bioavailability of dietary phenolic compounds in lactic acid bacteria. International Journal of Food Sciences and Nutrition, 2021, 72, 1035-1045.	1.3	11
7	Geranyl Functionalized Materials for Site-Specific Co-Immobilization of Proteins. Molecules, 2021, 26, 3028.	1.7	0
8	Production of α-rhamnosidases from Lactobacillus plantarum WCFS1 and their role in deglycosylation of dietary flavonoids naringin and rutin. International Journal of Biological Macromolecules, 2021, 193, 1093-1102.	3.6	15
9	Unravelling the carbohydrate specificity of MelA from Lactobacillus plantarum WCFS1: An α-galactosidase displaying regioselective transgalactosylation. International Journal of Biological Macromolecules, 2020, 153, 1070-1079.	3.6	9
10	A structurally unique Fusobacterium nucleatum tannase provides detoxicant activity against gallotannins and pathogen resistance. Microbial Biotechnology, 2020, , .	2.0	3
11	Hydrolysis of Lactose and Transglycosylation of Selected Sugar Alcohols by LacA β-Galactosidase from <i>Lactobacillus plantarum</i> WCFS1. Journal of Agricultural and Food Chemistry, 2020, 68, 7040-7050.	2.4	14
12	Transcriptomic Evidence of Molecular Mechanisms Underlying the Response of Lactobacillus plantarum WCFS1 to Hydroxytyrosol. Antioxidants, 2020, 9, 442.	2.2	8
13	Oleuropein Transcriptionally Primes Lactobacillus plantarum to Interact With Plant Hosts. Frontiers in Microbiology, 2019, 10, 2177.	1.5	8
14	Unravelling the diversity of glycoside hydrolase family 13 α-amylases from Lactobacillus plantarum WCFS1. Microbial Cell Factories, 2019, 18, 183.	1.9	24
15	Chemical Modification of Novel Glycosidases from Lactobacillus plantarum Using Hyaluronic Acid: Effects on High Specificity against 6-Phosphate Glucopyranoside. Coatings, 2019, 9, 311.	1.2	5
16	Bacterial tannases: classification and biochemical properties. Applied Microbiology and Biotechnology, 2019, 103, 603-623.	1.7	39
17	Transcriptomeâ€Based Analysis in <i>Lactobacillus plantarum</i> WCFS1 Reveals New Insights into Resveratrol Effects at System Level. Molecular Nutrition and Food Research, 2018, 62, e1700992.	1.5	11
18	ldentification of a highly active tannase enzyme from the oral pathogen Fusobacterium nucleatum subsp. polymorphum. Microbial Cell Factories, 2018, 17, 33.	1.9	17

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19	Effect of Siteâ€Specific Peptideâ€Tag Labeling on the Biocatalytic Properties of Thermoalkalophilic Lipase from <i>Geobacillus thermocatenulatus</i> . ChemBioChem, 2018, 19, 369-378.	1.3	10
20	Ultra-Small Pd(0) Nanoparticles into a Designed Semisynthetic Lipase: An Efficient and Recyclable Heterogeneous Biohybrid Catalyst for the Heck Reaction under Mild Conditions. Molecules, 2018, 23, 2358.	1.7	14
21	Unravelling the Reduction Pathway as an Alternative Metabolic Route to Hydroxycinnamate Decarboxylation in Lactobacillus plantarum. Applied and Environmental Microbiology, 2018, 84, .	1.4	35
22	Ethylphenol Formation by Lactobacillus plantarum: Identification of the Enzyme Involved in the Reduction of Vinylphenols. Applied and Environmental Microbiology, 2018, 84, .	1.4	47
23	A Diverse Range of Human Gut Bacteria Have the Potential To Metabolize the Dietary Component Gallic Acid. Applied and Environmental Microbiology, 2018, 84, .	1.4	20
24	Differential Gene Expression by Lactobacillus plantarum WCFS1 in Response to Phenolic Compounds Reveals New Genes Involved in Tannin Degradation. Applied and Environmental Microbiology, 2017, 83, .	1.4	35
25	Structural basis of the substrate specificity and instability in solution of a glycosidase from Lactobacillus plantarum. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2017, 1865, 1227-1236.	1.1	6
26	Enzymatic Synthesis and Structural Characterization of Theanderose through Transfructosylation Reaction Catalyzed by Levansucrase from <i>Bacillus subtilis</i> CECT 39. Journal of Agricultural and Food Chemistry, 2017, 65, 10505-10513.	2.4	10
27	Biotransformation of Phenolics by Lactobacillus plantarum in Fermented Foods. , 2017, , 63-83.		14
28	Transcriptional Reprogramming at Genome-Scale of Lactobacillus plantarum WCFS1 in Response to Olive Oil Challenge. Frontiers in Microbiology, 2017, 8, 244.	1.5	12
29	The Lp_3561 and Lp_3562 Enzymes Support a Functional Divergence Process in the Lipase/Esterase Toolkit from Lactobacillus plantarum. Frontiers in Microbiology, 2016, 7, 1118.	1.5	22
30	Synthesis and structural characterization of raffinosyl-oligofructosides upon transfructosylation by Lactobacillus gasseri DSM 20604 inulosucrase. Applied Microbiology and Biotechnology, 2016, 100, 6251-6263.	1.7	17
31	Bioactivation of Phytoestrogens: Intestinal Bacteria and Health. Critical Reviews in Food Science and Nutrition, 2016, 56, 1826-1843.	5.4	148
32	Molecular adaptation of Lactobacillus plantarum WCFS1 to gallic acid revealed by genome-scale transcriptomic signature and physiological analysis. Microbial Cell Factories, 2015, 14, 160.	1.9	28
33	Improving Properties of a Novel β-Galactosidase from Lactobacillus plantarum by Covalent Immobilization. Molecules, 2015, 20, 7874-7889.	1.7	19
34	Valorization of Cheese and Tofu Whey through Enzymatic Synthesis of Lactosucrose. PLoS ONE, 2015, 10, e0139035.	1.1	17
35	Enantioselective oxidation of galactitol 1-phosphate by galactitol-1-phosphate 5-dehydrogenase from <i>Escherichia coli</i> . Acta Crystallographica Section D: Biological Crystallography, 2015, 71, 1540-1554.	2.5	6
36	A Lactobacillus plantarum Esterase Active on a Broad Range of Phenolic Esters. Applied and Environmental Microbiology, 2015, 81, 3235-3242.	1.4	75

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	Effect of soaking and fermentation on content of phenolic compounds of soybean (<i>Glycine max</i>) Tj ETQq1		
37	and Nutrition, 2015, 66, 203-209.	1.3	27
38	Synthesis of a heterogeneous artificial metallolipase with chimeric catalytic activity. Chemical Communications, 2015, 51, 9324-9327.	2.2	39
39	Synthesis of potentially-bioactive lactosyl-oligofructosides by a novel bi-enzymatic system using bacterial fructansucrases. Food Research International, 2015, 78, 258-265.	2.9	9
40	Characterization of a halotolerant lipase from the lactic acid bacteria Lactobacillus plantarum useful in food fermentations. LWT - Food Science and Technology, 2015, 60, 246-252.	2.5	56
41	Esterase LpEst1 from Lactobacillus plantarum: A Novel and Atypical Member of the αβ Hydrolase Superfamily of Enzymes. PLoS ONE, 2014, 9, e92257.	1.1	23
42	Bioactive compounds produced by gut microbial tannase: implications for colorectal cancer development. Frontiers in Microbiology, 2014, 5, 684.	1.5	29
43	Production and characterization of a tributyrin esterase from Lactobacillus plantarum suitable for cheese lipolysis. Journal of Dairy Science, 2014, 97, 6737-6744.	1.4	23
44	Genetic and biochemical approaches towards unravelling the degradation of gallotannins by Streptococcus gallolyticus. Microbial Cell Factories, 2014, 13, 154.	1.9	15
45	Characterization of a bacterial tannase from Streptococcus gallolyticus UCN34 suitable for tannin biodegradation. Applied Microbiology and Biotechnology, 2014, 98, 6329-37.	1.7	20
46	Tannin Degradation by a Novel Tannase Enzyme Present in Some Lactobacillus plantarum Strains. Applied and Environmental Microbiology, 2014, 80, 2991-2997.	1.4	97
47	Characterisation of a cold-active and salt-tolerant esterase from Lactobacillus plantarum with potential application during cheese ripening. International Dairy Journal, 2014, 39, 312-315.	1.5	19
48	Characterization of a Versatile Arylesterase from <i>Lactobacillus plantarum</i> Active on Wine Esters. Journal of Agricultural and Food Chemistry, 2014, 62, 5118-5125.	2.4	19
49	Low ionic liquid concentration in water: a green and simple approach to improve activity and selectivity of lipases. RSC Advances, 2014, 4, 49115-49122.	1.7	10
50	Sequencing, Characterization, and Gene Expression Analysis of the Histidine Decarboxylase Gene Cluster of Morganella morganii. Current Microbiology, 2014, 68, 404-411.	1.0	17
51	Contribution of a tannase from Atopobium parvulum DSM 20469T in the oral processing of food tannins. Food Research International, 2014, 62, 397-402.	2.9	9
52	Characterization of a Cold-Active Esterase from <i>Lactobacillus plantarum</i> Suitable for Food Fermentations. Journal of Agricultural and Food Chemistry, 2014, 62, 5126-5132.	2.4	36
53	Bioproduction of 4-vinylphenol from corn cob alkaline hydrolyzate in two-phase extractive fermentation using free or immobilized recombinant E. coli expressing pad gene. Enzyme and Microbial Technology, 2014, 58-59, 22-28.	1.6	27
54	Site-directing an intense multipoint covalent attachment (MCA) of mutants of the Geobacillus thermocatenulatus lipase 2 (BTL2): Genetic and chemical amination plus immobilization on a tailor-made support. Process Biochemistry, 2014, 49, 1324-1331.	1.8	18

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55	Aryl glycosidases from Lactobacillus plantarum increase antioxidant activity of phenolic compounds. Journal of Functional Foods, 2014, 7, 322-329.	1.6	74
56	Integrated Amperometric Affinity Biosensors Using Co ²⁺ –Tetradentate Nitrilotriacetic Acid Modified Disposable Carbon Electrodes: Application to the Determination of β-Lactam Antibiotics. Analytical Chemistry, 2013, 85, 3246-3254.	3.2	22
57	Characterization of a Feruloyl Esterase from Lactobacillus plantarum. Applied and Environmental Microbiology, 2013, 79, 5130-5136.	1.4	120
58	Technological and safety properties of lactic acid bacteria isolated from Spanish dry-cured sausages. Meat Science, 2013, 95, 272-280.	2.7	75
59	An amperometric affinity penicillin-binding protein magnetosensor for the detection of β-lactam antibiotics in milk. Analyst, The, 2013, 138, 2013.	1.7	33
60	Characterization of coagulase-negative staphylococci isolated from Spanish dry cured meat products. Meat Science, 2013, 93, 387-396.	2.7	58
61	Changes on enantioselectivity of a genetically modified thermophilic lipase by site-directed oriented immobilization. Journal of Molecular Catalysis B: Enzymatic, 2013, 87, 121-127.	1.8	22
62	Enzymatic Synthesis and Characterization of Fructooligosaccharides and Novel Maltosylfructosides by Inulosucrase from Lactobacillus gasseri DSM 20604. Applied and Environmental Microbiology, 2013, 79, 4129-4140.	1.4	42
63	Uncovering the Lactobacillus plantarum WCFS1 Gallate Decarboxylase Involved in Tannin Degradation. Applied and Environmental Microbiology, 2013, 79, 4253-4263.	1.4	72
64	Structure, biochemical characterization and analysis of the pleomorphism of carboxylesterase Cest-2923 from <i>LactobacillusÂplantarum</i> WCFS1. FEBS Journal, 2013, 280, 6658-6671.	2.2	32
65	Tannic Acid-Dependent Modulation of Selected Lactobacillus plantarum Traits Linked to Gastrointestinal Survival. PLoS ONE, 2013, 8, e66473.	1.1	28
66	Tyramine and Phenylethylamine Biosynthesis by Food Bacteria. Critical Reviews in Food Science and Nutrition, 2012, 52, 448-467.	5.4	139
67	Genomeâ€wide transcriptomic responses of a human isolate of <i><scp>L</scp>actobacillus plantarum</i> exposed to <i>p</i> â€coumaric acid stress. Molecular Nutrition and Food Research, 2012, 56, 1848-1859.	1.5	42
68	The crystal structure of galactitolâ€1â€phosphate 5â€dehydrogenase from <i>Escherichia coli</i> K12 provides insights into its anomalous behavior on IMAC processes. FEBS Letters, 2012, 586, 3127-3133.	1.3	7
69	Semisynthetic peptide–lipase conjugates for improved biotransformations. Chemical Communications, 2012, 48, 9053.	2.2	31
70	Biogenic amine production by bacteria isolated from ice-preserved sardine and mackerel. Food Control, 2012, 25, 89-95.	2.8	38
71	Rational Coâ€Immobilization of Biâ€Enzyme Cascades on Porous Supports and their Applications in Bioâ€Redox Reactions with Inâ€Situ Recycling of Soluble Cofactors. ChemCatChem, 2012, 4, 1279-1288.	1.8	123
72	Production of vinyl derivatives from alkaline hydrolysates of corn cobs by recombinant Escherichia coli containing the phenolic acid decarboxylase from Lactobacillus plantarum CECT 748T. Bioresource Technology, 2012, 117, 274-285.	4.8	21

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73	Glyoxyl-Disulfide Agarose: A Tailor-Made Support for Site-Directed Rigidification of Proteins. Biomacromolecules, 2011, 12, 1800-1809.	2.6	41
74	Degradation of Ochratoxin A by <i>Brevibacterium</i> Species. Journal of Agricultural and Food Chemistry, 2011, 59, 10755-10760.	2.4	53
75	Production of biogenic amines by lactic acid bacteria and enterobacteria isolated from fresh pork sausages packaged in different atmospheres and kept under refrigeration. Meat Science, 2011, 88, 368-373.	2.7	53
76	The pURI family of expression vectors: A versatile set of ligation independent cloning plasmids for producing recombinant His-fusion proteins. Protein Expression and Purification, 2011, 76, 44-53.	0.6	45
77	Medium engineering on modified Geobacillus thermocatenulatus lipase to prepare highly active catalysts. Journal of Molecular Catalysis B: Enzymatic, 2011, 70, 144-148.	1.8	19
78	Use of recA gene sequence analysis for the identification of Staphylococcus equorum strains predominant on dry-cured hams. Food Microbiology, 2011, 28, 1205-1210.	2.1	14
79	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.	2.1	34
80	PCR methods for the detection of biogenic amine-producing bacteria on wine. Annals of Microbiology, 2011, 61, 159-166.	1.1	21
81	Preliminary X-ray analysis of twinned crystals of the Q88Y25_Lacpl esterase from <i>Lactobacillus plantarum</i> WCFS1. Acta Crystallographica Section F: Structural Biology Communications, 2011, 67, 1436-1439.	0.7	3
82	Response of a <i>Lactobacillus plantarum</i> human isolate to tannic acid challenge assessed by proteomic analyses. Molecular Nutrition and Food Research, 2011, 55, 1454-1465.	1.5	24
83	Purification, immobilization, and characterization of a specific lipase from <i>Staphylococcus warneri</i> EX17 by enzyme fractionating via adsorption on different hydrophobic supports. Biotechnology Progress, 2011, 27, 717-723.	1.3	12
84	Reactivation of a thermostable lipase by solid phase unfolding/refolding. Enzyme and Microbial Technology, 2011, 49, 388-394.	1.6	14
85	Synthesis of propyl gallate by transesterification of tannic acid in aqueous media catalysed by immobilised derivatives of tannase from Lactobacillus plantarum. Food Chemistry, 2011, 128, 214-217.	4.2	26
86	Lactic Acid Bacteria. , 2011, , 191-226.		5
87	High-resolution structural insights on the sugar-recognition and fusion tag properties of a versatile β-trefoil lectin domain from the mushroom Laetiporus sulphureus. Glycobiology, 2011, 21, 1349-1361.	1.3	34
88	Gene cloning, expression, and characterization of phenolic acid decarboxylase from Lactobacillus brevis RM84. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 617-624.	1.4	55
89	Enhanced activity of an immobilized lipase promoted by site-directed chemical modification with polymers. Process Biochemistry, 2010, 45, 534-541.	1.8	41
90	Ability of Lactobacillus brevis strains to degrade food phenolic acids. Food Chemistry, 2010, 120, 225-229.	4.2	71

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91	<i>p</i> â€Coumaric acid decarboxylase from <i>Lactobacillus plantarum</i> : Structural insights into the active site and decarboxylation catalytic mechanism. Proteins: Structure, Function and Bioinformatics, 2010, 78, 1662-1676.	1.5	52
92	Degradation of Phenolic Compounds Found in Olive Products by Lactobacillus plantarum Strains. , 2010, , 387-396.		8
93	Hydrolysis of Tannic Acid Catalyzed by Immobilizedâ~'Stabilized Derivatives of Tannase from Lactobacillus plantarum. Journal of Agricultural and Food Chemistry, 2010, 58, 6403-6409.	2.4	33
94	Activation of Bacterial Thermoalkalophilic Lipases Is Spurred by Dramatic Structural Rearrangements. Journal of Biological Chemistry, 2009, 284, 4365-4372.	1.6	196
95	Food phenolics and lactic acid bacteria. International Journal of Food Microbiology, 2009, 132, 79-90.	2.1	494
96	Cloning, production, purification and preliminary crystallographic analysis of a glycosidase from the food lactic acid bacterium Lactobacillus plantarum CECT 748T. Protein Expression and Purification, 2009, 68, 177-182.	0.6	22
97	Crystal Structure of the Hexameric Catabolic Ornithine Transcarbamylase from Lactobacillus hilgardii: Structural Insights into the Oligomeric Assembly and Metal Binding. Journal of Molecular Biology, 2009, 393, 425-434.	2.0	17
98	Molecular Screening of Wine Lactic Acid Bacteria Degrading Hydroxycinnamic Acids. Journal of Agricultural and Food Chemistry, 2009, 57, 490-494.	2.4	54
99	Production and Physicochemical Properties of Recombinant <i>Lactobacillus plantarum</i> Tannase. Journal of Agricultural and Food Chemistry, 2009, 57, 6224-6230.	2.4	79
100	Crystallization and preliminary X-ray diffraction studies of the BTL2 lipase from the extremophilic microorganism <i>Bacillus thermocatenulatus</i> . Acta Crystallographica Section F: Structural Biology Communications, 2008, 64, 1043-1045.	0.7	7
101	Study of the inhibitory activity of phenolic compounds found in olive products and their degradation by Lactobacillus plantarum strains. Food Chemistry, 2008, 107, 320-326.	4.2	84
102	Degradation of tannic acid by cell-free extracts of Lactobacillus plantarum. Food Chemistry, 2008, 107, 664-670.	4.2	94
103	Metabolism of food phenolic acids by Lactobacillus plantarum CECT 748T. Food Chemistry, 2008, 107, 1393-1398.	4.2	134
104	Expression Vectors for Enzyme Restriction- and Ligation-Independent Cloning for Producing Recombinant His-Fusion Proteins. Biotechnology Progress, 2008, 23, 680-686.	1.3	23
105	Evaluation of Exopolysaccharide Production by Leuconostoc mesenteroides Strains Isolated from Wine. Journal of Food Science, 2008, 73, M196-M199.	1.5	26
106	Characterization of tannase activity in cell-free extracts of Lactobacillus plantarum CECT 748T. International Journal of Food Microbiology, 2008, 121, 92-98.	2.1	74
107	Solid-Phase Chemical Amination of a Lipase from Bacillus thermocatenulatus To Improve Its Stabilization via Covalent Immobilization on Highly Activated Glyoxyl-Agarose. Biomacromolecules, 2008, 9, 2553-2561.	2.6	98
108	Biogenic amine production by Gram-positive bacteria isolated from Spanish dry-cured "chorizo― sausage treated with high pressure and kept in chilled storage. Meat Science, 2008, 80, 272-277.	2.7	32

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109	Updated Molecular Knowledge about Histamine Biosynthesis by Bacteria. Critical Reviews in Food Science and Nutrition, 2008, 48, 697-714.	5.4	117
110	Characterization of the <i>p</i> -Coumaric Acid Decarboxylase from Lactobacillus plantarum CECT 748 ^T . Journal of Agricultural and Food Chemistry, 2008, 56, 3068-3072.	2.4	81
111	Characterization of a Benzyl Alcohol Dehydrogenase from Lactobacillus plantarum WCFS1. Journal of Agricultural and Food Chemistry, 2008, 56, 4497-4503.	2.4	15
112	Characterization of a Second Ornithine Decarboxylase Isolated from Morganella morganii. Journal of Food Protection, 2008, 71, 657-661.	0.8	20
113	Screening of biogenic amine production by coagulase-negative staphylococci isolated during industrial Spanish dry-cured ham processes. Meat Science, 2007, 77, 556-561.	2.7	41
114	High-Added-Value Antioxidants Obtained from the Degradation of Wine Phenolics by Lactobacillus plantarum. Journal of Food Protection, 2007, 70, 2670-2675.	0.8	50
115	In Vitro Removal of Ochratoxin A by Wine Lactic Acid Bacteria. Journal of Food Protection, 2007, 70, 2155-2160.	0.8	77
116	Overexpression, purification, crystallization and preliminary structural studies ofp-coumaric acid decarboxylase fromLactobacillus plantarum. Acta Crystallographica Section F: Structural Biology Communications, 2007, 63, 300-303.	0.7	8
117	Overexpression, purification, crystallization and preliminary structural studies of catabolic ornithine transcarbamylase fromLactobacillus hilgardii. Acta Crystallographica Section F: Structural Biology Communications, 2007, 63, 563-567.	0.7	3
118	Gene organization of the ornithine decarboxylase-encoding region in Morganella morganii. Journal of Applied Microbiology, 2007, 102, 1551-1560.	1.4	14
119	Molecular cloning and functional characterization of a histidine decarboxylase from Staphylococcus capitis. Journal of Applied Microbiology, 2007, 104, 071003000434006-???.	1.4	22
120	Efficacy of recA gene sequence analysis in the identification and discrimination of Lactobacillus hilgardii strains isolated from stuck wine fermentations. International Journal of Food Microbiology, 2007, 115, 70-78.	2.1	16
121	Molecular methods for the detection of biogenic amine-producing bacteria on foods. International Journal of Food Microbiology, 2007, 117, 258-269.	2.1	195
122	PCR Detection of Foodborne Bacteria Producing the Biogenic Amines Histamine, Tyramine, Putrescine, and Cadaverine. Journal of Food Protection, 2006, 69, 2509-2514.	0.8	112
123	First genetic characterization of a bacterial β-phenylethylamine biosynthetic enzyme in Enterococcus faecium RM58. FEMS Microbiology Letters, 2006, 258, 144-149.	0.7	77
124	Development of a multilocus sequence typing method for analysis of Lactobacillus plantarum strains. Microbiology (United Kingdom), 2006, 152, 85-93.	0.7	100
125	Evidence for Horizontal Gene Transfer as Origin of Putrescine Production in Oenococcus oeni RM83. Applied and Environmental Microbiology, 2006, 72, 7954-7958.	1.4	59
126	Improved multiplex-PCR method for the simultaneous detection of food bacteria producing biogenic amines. FEMS Microbiology Letters, 2005, 244, 367-372.	0.7	92

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127	Multiplex PCR Method for the Simultaneous Detection of Histamine-, Tyramine-, and Putrescine-Producing Lactic Acid Bacteria in Foods. Journal of Food Protection, 2005, 68, 874-878.	0.8	80
128	Characterization of ISLpl4, a functional insertion sequence in Lactobacillus plantarum. Gene, 2005, 363, 202-210.	1.0	8
129	Allelic Diversity and Population Structure in Oenococcus oeni as Determined from Sequence Analysis of Housekeeping Genes. Applied and Environmental Microbiology, 2004, 70, 7210-7219.	1.4	101
130	Complete nucleotide sequence and structural organization of pPB1, a small Lactobacillus plantarum cryptic plasmid that originated by modular exchange. Plasmid, 2004, 52, 203-211.	0.4	26
131	The Tyrosine Decarboxylation Test Does Not Differentiate Enterococcus faecalis from Enterococcus faecium. Systematic and Applied Microbiology, 2004, 27, 423-426.	1.2	21
132	Identification of the ornithine decarboxylase gene in the putrescine-producerOenococcus oeniBIFI-83. FEMS Microbiology Letters, 2004, 239, 213-220.	0.7	88
133	Purification and Polar Localization of Pneumococcal LytB, a Putative Endo-β- N -Acetylglucosaminidase: the Chain-Dispersing Murein Hydrolase. Journal of Bacteriology, 2002, 184, 4988-5000.	1.0	111
134	Molecular Characterization of the Pneumococcal Teichoic Acid Phosphorylcholine Esterase. Microbial Drug Resistance, 2001, 7, 213-222.	0.9	29