

# Teresa Requena

## List of Publications by Year in descending order

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128  
papers

5,975  
citations

66315

42  
h-index

85498

71  
g-index

133  
all docs

133  
docs citations

133  
times ranked

6907  
citing authors

#	ARTICLE	IF	CITATIONS
1	Immunological Activity and Gut Microbiota Modulation of Pectin from Kiwano ( <i>Cucumis metuliferus</i> ) Peels. <i>Foods</i> , 2022, 11, 1632.	1.9	8
2	The human microbiome in sickness and in health. <i>Revista Clínica Española</i> , 2021, 221, 233-240.	0.3	8
3	Microbioma humano en la salud y la enfermedad. <i>Revista Clínica Española</i> , 2021, 221, 233-240.	0.2	19
4	Modulation and metabolism of obesity-associated microbiota in a dynamic simulator of the human gut microbiota. <i>LWT - Food Science and Technology</i> , 2021, 141, 110921.	2.5	5
5	Probiotics, prebiotics, and synbiotics added to dairy products: Uses and applications to manage type 2 diabetes. <i>Food Research International</i> , 2021, 142, 110208.	2.9	40
6	Taxonomic Characterization and Short-Chain Fatty Acids Production of the Obese Microbiota. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 598093.	1.8	30
7	Modulation of Gilthead Sea Bream Gut Microbiota by a Bioactive Egg White Hydrolysate: Interactions Between Bacteria and Host Lipid Metabolism. <i>Frontiers in Marine Science</i> , 2021, 8, .	1.2	9
8	Fate of Methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) under simulated acidic conditions of the human stomach. <i>Food Science and Nutrition</i> , 2020, 8, 4739-4745.	1.5	7
9	Prebiotic galactooligosaccharides production from lactose and lactulose by <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL450. <i>Food and Function</i> , 2020, 11, 5875-5886.	2.1	23
10	Structural Features of Three Hetero-Galacturonans from <i>Passiflora foetida</i> Fruits and Their in Vitro Immunomodulatory Effects. <i>Polymers</i> , 2020, 12, 615.	2.0	12
11	Unraveling the drivers and consequences of gut microbiota disruption in Fabry disease: the lyso-Gb3 link. <i>Future Microbiology</i> , 2020, 15, 227-231.	1.0	7
12	Lyso-Gb3 modulates the gut microbiota and decreases butyrate production. <i>Scientific Reports</i> , 2019, 9, 12010.	1.6	21
13	Real-Time Detection of Riboflavin Production by <i>Lactobacillus plantarum</i> Strains and Tracking of Their Gastrointestinal Survival and Functionality in vitro and in vivo Using mCherry Labeling. <i>Frontiers in Microbiology</i> , 2019, 10, 1748.	1.5	32
14	<i>Lactobacillus</i> for Gastroenteritis in Children. <i>New England Journal of Medicine</i> , 2019, 380, e36.	13.9	6
15	Expression of amino acid converting enzymes and production of volatile compounds by <i>Lactococcus lactis</i> IFPL953. <i>International Dairy Journal</i> , 2019, 96, 29-35.	1.5	12
16	Emerging prebiotics obtained from lemon and sugar beet byproducts: Evaluation of their in vitro fermentability by probiotic bacteria. <i>LWT - Food Science and Technology</i> , 2019, 109, 17-25.	2.5	37
17	Probiotic Yogurt for the Prevention of Antibiotic-associated Diarrhea in Adults. <i>Journal of Clinical Gastroenterology</i> , 2019, 53, 717-723.	1.1	12
18	Peptide-based immunotherapy enhances vitamin A metabolism and induces ROR $\gamma$ <sup>t</sup> regulatory T cells. <i>Journal of Allergy and Clinical Immunology</i> , 2019, 143, AB245.	1.5	0

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19	Laboratory Simulators of the Colon Microbiome. , 2019, , 61-67.		0
20	Synthesis of prebiotic galactooligosaccharides from lactose and lactulose by dairy propionibacteria. Food Microbiology, 2019, 77, 93-105.	2.1	21
21	Egg white peptide-based immunotherapy enhances vitamin A metabolism and induces ROR $\gamma$ <sup>3</sup> t <sup>+</sup> regulatory T cells. Journal of Functional Foods, 2019, 52, 204-211.	1.6	11
22	Fermented Dairy Products. , 2019, , 35-55.		0
23	Diet and microbiota linked in health and disease. Food and Function, 2018, 9, 688-704.	2.1	148
24	Identification and characterization of glutamate dehydrogenase activity in wild Lactococcus lactis isolated from raw milk cheeses. European Food Research and Technology, 2018, 244, 603-609.	1.6	1
25	Pepsin egg white hydrolysate modulates gut microbiota in Zucker obese rats. Food and Function, 2017, 8, 437-443.	2.1	35
26	Rapid detection of Lactococcus lactis isolates producing the lantibiotics nisin, lacticin 481 and lacticin 3147 using MALDI-TOF MS. Journal of Microbiological Methods, 2017, 139, 138-142.	0.7	10
27	International Symposium on Immunonutrition 2017, Madrid, 17th-19th July, 2017, 10th Anniversary: Abstracts. Annals of Nutrition and Metabolism, 2017, 71, 31-79.	1.0	1
28	Phylogenetic profile of gut microbiota in healthy adults after moderate intake of red wine. Molecular Nutrition and Food Research, 2017, 61, 1600620.	1.5	43
29	Effect of lactulose-derived oligosaccharides on intestinal microbiota during the shift between media with different energy contents. Food Research International, 2016, 89, 302-308.	2.9	17
30	The Impact of Food Bioactives on Health. , 2015, , .		208
31	Susceptibility and Tolerance of Human Gut Culturable Aerobic Microbiota to Wine Polyphenols. Microbial Drug Resistance, 2015, 21, 17-24.	0.9	6
32	Construction and validation of a mCherry protein vector for promoter analysis in Lactobacillus acidophilus. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 247-253.	1.4	24
33	Yeasts in foods and beverages: InÂvitro characterisation of probiotic traits. LWT - Food Science and Technology, 2015, 64, 1156-1162.	2.5	83
34	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. Food Chemistry, 2015, 183, 273-282.	4.2	72
35	Stability of saliva microbiota during moderate consumption of red wine. Archives of Oral Biology, 2015, 60, 1763-1768.	0.8	16
36	Development of human colonic microbiota in the computer-controlled dynamic SIMulator of the Gastrointestinal tract SIMGI. LWT - Food Science and Technology, 2015, 61, 283-289.	2.5	85

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37	Production of Conjugated Linoleic and Conjugated $\omega$ -Linolenic Acid in a Reconstituted Skim Milk-Based Medium by Bifidobacterial Strains Isolated from Human Breast Milk. <i>BioMed Research International</i> , 2014, 2014, 1-6.	0.9	21
38	Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. <i>International Dairy Journal</i> , 2014, 38, 11-15.	1.5	44
39	Competition mechanisms of lactic acid bacteria and bifidobacteria: Fermentative metabolism and colonization. <i>LWT - Food Science and Technology</i> , 2014, 55, 680-684.	2.5	31
40	<i>Lactobacillus plantarum</i> IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6805-6815.	1.7	44
41	<i>In Vitro</i> Models for Studying Secondary Plant Metabolite Digestion and Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 413-436.	5.9	260
42	Assessment of probiotic properties in lactic acid bacteria isolated from wine. <i>Food Microbiology</i> , 2014, 44, 220-225.	2.1	196
43	Adhesion abilities of dairy <i>Lactobacillus plantarum</i> strains showing an aggregation phenotype. <i>Food Research International</i> , 2014, 57, 44-50.	2.9	173
44	Methionine Metabolism: Major Pathways and Enzymes Involved and Strategies for Control and Diversification of Volatile Sulfur Compounds in Cheese. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 366-385.	5.4	42
45	Interactions between gut microbiota, food and the obese host. <i>Trends in Food Science and Technology</i> , 2013, 34, 44-53.	7.8	21
46	Genetic diversity of <i>Oenococcus oeni</i> isolated from wines treated with phenolic extracts as antimicrobial agents. <i>Food Microbiology</i> , 2013, 36, 267-274.	2.1	12
47	Antimicrobial activity of lactacin 3147 against oenological lactic acid bacteria. Combined effect with other antimicrobial agents. <i>Food Control</i> , 2013, 32, 477-483.	2.8	15
48	<i>Lactobacillus plantarum</i> IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10163-10172.	2.4	38
49	Inactivation of the <i>panE</i> Gene in <i>Lactococcus lactis</i> Enhances Formation of Cheese Aroma Compounds. <i>Applied and Environmental Microbiology</i> , 2013, 79, 3503-3506.	1.4	18
50	Complete Genome Sequence of <i>Bifidobacterium breve</i> CECT 7263, a Strain Isolated from Human Milk. <i>Journal of Bacteriology</i> , 2012, 194, 3762-3763.	1.0	13
51	Effects on intestinal microbiota of probiotic fermented milk used for prevention of antibiotic-associated diarrhoea. <i>European Food Research and Technology</i> , 2012, 235, 1199-1206.	1.6	4
52	Expression in <i>Lactococcus lactis</i> of functional genes related to amino acid catabolism and cheese aroma formation is influenced by branched chain amino acids. <i>International Journal of Food Microbiology</i> , 2012, 159, 207-213.	2.1	18
53	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. <i>Letters in Applied Microbiology</i> , 2012, 54, 557-563.	1.0	68
54	Effect of Flavan-3-ols on the Adhesion of Potential Probiotic <i>Lactobacilli</i> to Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9082-9088.	2.4	71

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55	Capability of <i>Lactobacillus plantarum</i> IFPL935 To Catabolize Flavan-3-ol Compounds and Complex Phenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7142-7151.	2.4	55
56	Fluorescent protein vectors for promoter analysis in lactic acid bacteria and <i>Escherichia coli</i> . <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 171-181.	1.7	37
57	Effect of milk protein glycation and gastrointestinal digestion on the growth of bifidobacteria and lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2012, 153, 420-427.	2.1	54
58	Effect of grape polyphenols on lactic acid bacteria and bifidobacteria growth: Resistance and metabolism. <i>Food Microbiology</i> , 2011, 28, 1345-1352.	2.1	195
59	Volatile sulphur compounds-forming abilities of lactic acid bacteria: C-S lyase activities. <i>International Journal of Food Microbiology</i> , 2011, 148, 121-127.	2.1	18
60	Galactooligosaccharides derived from lactose and lactulose: Influence of structure on <i>Lactobacillus</i> , <i>Streptococcus</i> and <i>Bifidobacterium</i> growth. <i>International Journal of Food Microbiology</i> , 2011, 149, 81-87.	2.1	115
61	Control of late blowing in cheese by adding lactacin 3147-producing <i>Lactococcus lactis</i> IFPL 3593 to the starter. <i>International Dairy Journal</i> , 2010, 20, 18-24.	1.5	45
62	Perspectives of the potential implications of wine polyphenols on human oral and gut microbiota. <i>Trends in Food Science and Technology</i> , 2010, 21, 332-344.	7.8	90
63	Antimicrobial activity of phenolic acids against commensal, probiotic and pathogenic bacteria. <i>Research in Microbiology</i> , 2010, 161, 372-382.	1.0	389
64	Consensus statements from the Workshop "Probiotics and Health: Scientific evidence". <i>Nutricion Hospitalaria</i> , 2010, 25, 700-4.	0.2	15
65	Physiological and biochemical characterization of the two $\alpha$ -L-rhamnosidases of <i>Lactobacillus plantarum</i> NCC245. <i>Microbiology (United Kingdom)</i> , 2009, 155, 2739-2749.	0.7	81
66	Regulation of $\alpha$ -Ketoisovalerate Decarboxylase Expression in <i>Lactococcus lactis</i> IFPL730. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2009, 17, 96-100.	1.0	8
67	Heterologous Production of Methionine- $\beta$ -Lyase from <i>Brevibacterium linens</i> in <i>Lactococcus lactis</i> and Formation of Volatile Sulfur Compounds. <i>Applied and Environmental Microbiology</i> , 2009, 75, 2326-2332.	1.4	27
68	<i>Lactobacillus acidophilus</i> La-5 increases lactacin B production when it senses live target bacteria. <i>International Journal of Food Microbiology</i> , 2009, 132, 109-116.	2.1	71
69	Key enzymes involved in methionine catabolism by cheese lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2009, 135, 223-230.	2.1	27
70	Inhibition of uropathogens by lactic acid bacteria isolated from dairy foods and cow's intestine in western Nigeria. <i>Archives of Microbiology</i> , 2009, 191, 639-648.	1.0	36
71	Bioconversion of anthocyanin glycosides by Bifidobacteria and <i>Lactobacillus</i> . <i>Food Research International</i> , 2009, 42, 1453-1461.	2.9	160
72	Simultaneous detection and enumeration of viable lactic acid bacteria and bifidobacteria in fermented milk by using propidium monoazide and real-time PCR. <i>International Dairy Journal</i> , 2009, 19, 405-409.	1.5	71

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73	Probiotic strains: survival under simulated gastrointestinal conditions, in vitro adhesion to Caco-2 cells and effect on cytokine secretion. <i>European Food Research and Technology</i> , 2008, 227, 1475-1484.	1.6	86
74	Selective enumeration and identification of mixed cultures of <i>Streptococcus thermophilus</i> , <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> , <i>L. acidophilus</i> , <i>L. paracasei</i> subsp. <i>paracasei</i> and <i>Bifidobacterium lactis</i> in fermented milk. <i>International Dairy Journal</i> , 2007, 17, 1107-1114.	1.5	128
75	Effect of a hygienized rennet paste and a defined strain starter on proteolysis, texture and sensory properties of semi-hard goat cheese. <i>Food Chemistry</i> , 2007, 102, 917-924.	4.2	33
76	Occurrence and persistence of <i>Listeria</i> spp. in the environment of ewe and cow's milk cheese dairies in Portugal unveiled by an integrated analysis of identification, typing and spatial-temporal mapping along production cycle. <i>International Journal of Food Microbiology</i> , 2007, 116, 52-63.	2.1	67
77	Discrepancies between the phenotypic and genotypic characterization of <i>Lactococcus lactis</i> cheese isolates. <i>Letters in Applied Microbiology</i> , 2006, 43, 637-644.	1.0	17
78	The effect of supplementing goats milk with whey protein concentrate on textural properties of set-type yoghurt. <i>International Journal of Food Science and Technology</i> , 2006, 41, 87-92.	1.3	42
79	Diversity of amino acid converting enzymes in wild lactic acid bacteria. <i>Enzyme and Microbial Technology</i> , 2006, 38, 88-93.	1.6	29
80	Cooperation between wild lactococcal strains for cheese aroma formation. <i>Food Chemistry</i> , 2006, 94, 240-246.	4.2	30
81	Permeabilization and lysis induced by bacteriocins and its effect on aldehyde formation by <i>Lactococcus lactis</i> . <i>Biotechnology Letters</i> , 2006, 28, 1573-1580.	1.1	9
82	Cell membrane damage induced by lacticin 3147 enhances aldehyde formation in <i>Lactococcus lactis</i> IFPL730. <i>International Journal of Food Microbiology</i> , 2006, 109, 198-204.	2.1	15
83	YtjE from <i>Lactococcus lactis</i> IL1403 is a C-S Lyase with $\beta$ -Elimination Activity toward Methionine. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4878-4884.	1.4	35
84	Enzymatic Ability of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> To Hydrolyze Milk Proteins: Identification and Characterization of Endopeptidase O. <i>Applied and Environmental Microbiology</i> , 2005, 71, 8460-8465.	1.4	52
85	Exploiting the potential of bacteria in the cheese ecosystem. <i>International Dairy Journal</i> , 2005, 15, 831-844.	1.5	45
86	THE EFFECT OF CASEINOMACROPEPTIDE AND WHEY PROTEIN CONCENTRATE ON <i>STREPTOCOCCUS MUTANS</i> ADHESION TO POLYSTYRENE SURFACES AND CELL AGGREGATION. <i>Journal of Food Quality</i> , 2004, 27, 233-238.	1.4	6
87	Biochemical and molecular characterization of $\alpha$ -ketoisovalerate decarboxylase, an enzyme involved in the formation of aldehydes from amino acids by <i>Lactococcus lactis</i> . <i>FEMS Microbiology Letters</i> , 2004, 238, 367-374.	0.7	104
88	Hydrolysis of Oligofructoses by the Recombinant $\beta$ -Fructofuranosidase from <i>Bifidobacterium lactis</i> . <i>Systematic and Applied Microbiology</i> , 2004, 27, 279-285.	1.2	57
89	Enhancement of 2-methylbutanal formation in cheese by using a fluorescently tagged Lacticin 3147 producing <i>Lactococcus lactis</i> strain. <i>International Journal of Food Microbiology</i> , 2004, 93, 335-347.	2.1	55
90	Determination of l-lactic acid in yoghurt by a bienzyme amperometric graphite-Teflon composite biosensor. <i>European Food Research and Technology</i> , 2004, 219, 557-560.	1.6	24

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91	Effects of milk fat replacement by PUFA enriched fats onn-3 fatty acids, conjugated dienes and volatile compounds of fermented milks. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 417-423.	1.0	17
92	Effect of milk fat replacement by polyunsaturated fatty acids on the microbiological, rheological and sensorial properties of fermented milks. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1599-1605.	1.7	21
93	Caseinomacropetide and whey protein concentrate enhance <i>Bifidobacterium lactis</i> growth in milk. <i>Food Chemistry</i> , 2004, 86, 263-267.	4.2	99
94	Biochemical and molecular characterization of $\beta$ -ketoisovalerate decarboxylase, an enzyme involved in the formation of aldehydes from amino acids by. <i>FEMS Microbiology Letters</i> , 2004, 238, 367-374.	0.7	94
95	Lacticin 3147 favours isoleucine transamination by <i>Lactococcus lactis</i> IFPL359 in a cheese-model system. <i>Biotechnology Letters</i> , 2003, 25, 599-602.	1.1	4
96	Development of a fermented goat's milk containing probiotic bacteria. <i>International Dairy Journal</i> , 2003, 13, 827-833.	1.5	127
97	Identification, Detection, and Enumeration of Human <i>Bifidobacterium</i> Species by PCR Targeting the Transaldolase Gene. <i>Applied and Environmental Microbiology</i> , 2002, 68, 2420-2427.	1.4	166
98	Formation of methional by <i>Lactococcus lactis</i> IFPL730 under cheese model conditions. <i>European Food Research and Technology</i> , 2002, 214, 58-62.	1.6	13
99	Effect of bacteriocin-induced cell damage on the branched-chain amino acid transamination by <i>Lactococcus lactis</i> . <i>FEMS Microbiology Letters</i> , 2002, 217, 109-113.	0.7	16
100	Enzymatic ability of <i>Lactobacillus casei</i> subsp. <i>casei</i> IFPL731 for flavour development in cheese. <i>International Dairy Journal</i> , 2001, 11, 577-585.	1.5	35
101	<i>Lactobacillus casei</i> and <i>Lactobacillus plantarum</i> initiate catabolism of methionine by transamination. <i>Journal of Applied Microbiology</i> , 2001, 90, 971-978.	1.4	54
102	Conversion of methionine to methional by <i>Lactococcus lactis</i> . <i>FEMS Microbiology Letters</i> , 2001, 204, 189-195.	0.7	62
103	Use of a bacteriocin-producing transconjugant as starter in acceleration of cheese ripening. <i>International Journal of Food Microbiology</i> , 2001, 70, 79-88.	2.1	44
104	Biological and molecular characterization of a two-peptide lantibiotic produced by <i>Lactococcus lactis</i> IFPL105. <i>Journal of Applied Microbiology</i> , 2000, 89, 249-260.	1.4	27
105	The aminopeptidase C (PepC) from <i>Lactobacillus helveticus</i> CNRZ32. A comparative study of PepC from lactic acid bacteria. <i>European Food Research and Technology</i> , 2000, 212, 89-94.	1.6	10
106	Requirement of Autolytic Activity for Bacteriocin-Induced Lysis. <i>Applied and Environmental Microbiology</i> , 2000, 66, 3174-3179.	1.4	56
107	Isolation and characterization of an intracellular esterase from <i>Lactobacillus casei</i> subsp. <i>casei</i> IFPL731. <i>Journal of Applied Microbiology</i> , 1999, 86, 653-659.	1.4	45
108	Hydrolysis of $\beta$ -casein (193-209) Fragment by Whole Cells and Fractions of <i>Lactobacillus casei</i> and <i>Lactococcus lactis</i> . <i>Journal of Food Science</i> , 1999, 64, 899-902.	1.5	10

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109	Effect of Different Membrane Separation Technologies (Ultrafiltration and Microfiltration) on the Texture and Microstructure of Semihard Low-Fat Cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 558-565.	2.4	25
110	Enhancement of Proteolysis by a <i>Lactococcus lactis</i> Bacteriocin Producer in a Cheese Model System. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3863-3867.	2.4	35
111	Salt Balance and Rennet Clotting Properties of Cow's, Ewe's, and Goat's Milks Preserved with Carbon Dioxide. <i>Journal of Food Protection</i> , 1998, 61, 66-72.	0.8	8
112	Process for Low-fat Cheese from Ultrafiltered Milk. <i>Journal of Food Science</i> , 1998, 63, 665-667.	1.5	3
113	Salt Balance in Ewe's and Goat's Milk during Storage at Chilling and Freezing Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 82-88.	2.4	20
114	Autolysis of <i>Lactococcus lactis</i> ssp. <i>lactis</i> and <i>Lactobacillus casei</i> ssp. <i>casei</i> . Cell lysis induced by a crude bacteriocin. <i>International Journal of Food Microbiology</i> , 1997, 38, 125-131.	2.1	24
115	Proteolysis and volatile components of reduced-fat cheeses made from ultrafiltered milk and different starters supplemented with lactobacilli and Lac-Prt-lactococci. <i>Dairy Science and Technology</i> , 1997, 77, 717-728.	0.9	12
116	The accelerating effect of a <i>Lactococcus lactis</i> subsp. <i>lactis</i> lactose-utilization/proteinase-deficient strain on proteolysis and flavour development. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 203, 77-81.	0.7	5
117	Affinity chromatography of proteinases using bacitracin immobilized to porous glass beads. <i>Letters in Applied Microbiology</i> , 1996, 22, 371-374.	1.0	4
118	Proteolytic activity of lactobacilli in a model goats' milk curd system. <i>Letters in Applied Microbiology</i> , 1996, 23, 375-378.	1.0	22
119	Antimicrobial activity of lactic acid bacteria isolated from goat's milk and artisanal cheeses: characteristics of a bacteriocin produced by <i>Lactobacillus curvatus</i> IFPL105. <i>Journal of Applied Bacteriology</i> , 1996, 81, 35-41.	1.1	76
120	Accelerated ripening of reduced fat semi-hard cheese from a mixture of cow's, goat's and ewe's ultrafiltered milk by using a Lac- Prt- strain of lactococci. <i>Dairy Science and Technology</i> , 1996, 76, 513-522.	0.9	18
121	Release and partial characterization of cell-envelope proteinases from <i>Lactococcus lactis</i> subsp. <i>lactis</i> IFPL 359 and <i>Lactobacillus casei</i> subsp. <i>casei</i> IFPL 731 isolated from raw goat's-milk cheese. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 201, 87-90.	0.7	12
122	Lactococcin A overexpression in a <i>Lactococcus lactis</i> subsp. <i>lactis</i> transformant containing a Tn5 insertion in the <i>lcnD</i> gene. <i>Applied Microbiology and Biotechnology</i> , 1995, 44, 413-418.	1.7	2
123	Cloning and characterization of the abortive infection genetic determinant <i>abiD</i> isolated from pBF61 of <i>Lactococcus lactis</i> subsp. <i>lactis</i> KR5. <i>Applied and Environmental Microbiology</i> , 1995, 61, 2023-2026.	1.4	45
124	Lactococcin A overexpression in a <i>Lactococcus lactis</i> subsp. <i>lactis</i> transformant containing a Tn 5 insertion in the <i>lcnD</i> gene. <i>Applied Microbiology and Biotechnology</i> , 1995, 44, 413-418.	1.7	0
125	Peptidase and proteinase activity of <i>Lactococcus lactis</i> , <i>Lactobacillus casei</i> and <i>Lactobacillus plantarum</i> . <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 351-355.	0.7	38
126	Evaluation of a specific starter for the production of semi-hard goat's milk cheese. <i>Dairy Science and Technology</i> , 1992, 72, 437-448.	0.9	44



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127	Characterization of lactococci and lactobacilli isolated from semihard goats' cheese. Journal of Dairy Research, 1991, 58, 137-145.	0.7	48
128	Biochemical and Microbiological Characteristics of Artisanal Hard Goat's Cheese. Journal of Dairy Science, 1990, 73, 1150-1157.	1.4	138