

# Emmanuel Coton

## List of Publications by Year in descending order

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96  
papers

4,467  
citations

125106

35  
h-index

134545

62  
g-index

99  
all docs

99  
docs citations

99  
times ranked

4930  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of abiotic factors and culture media on the growth of cheese-associated Nectriaceae species. International Journal of Food Microbiology, 2022, 364, 109509.	2.1	5
2	Impact of temperature application and concentration of commercial sanitizers on inactivation of food-plant fungal spores. International Journal of Food Microbiology, 2022, 366, 109560.	2.1	2
3	Bacterial diversity of traditional fermented milks from Cameroon and safety and antifungal activity assessment for selected lactic acid bacteria. LWT - Food Science and Technology, 2021, 138, 110635.	2.5	8
4	Tailor-made microbial consortium for Kombucha fermentation: Microbiota-induced biochemical changes and biofilm formation. Food Research International, 2021, 147, 110549.	2.9	28
5	Impact of the physiological state of fungal spores on their inactivation by active chlorine and hydrogen peroxide. Food Microbiology, 2021, 100, 103850.	2.1	6
6	Effects of disinfectants on inactivation of mold spores relevant to the food industry: a review. Fungal Biology Reviews, 2021, 38, 44-66.	1.9	16
7	Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. Frontiers in Microbiology, 2021, 12, 737140.	1.5	7
8	Production and migration of patulin in <i>Penicillium expansum</i> molded apples during cold and ambient storage. International Journal of Food Microbiology, 2020, 313, 108377.	2.1	20
9	Domestication of the Emblematic White Cheese-Making Fungus <i>Penicillium camemberti</i> and Its Diversification into Two Varieties. Current Biology, 2020, 30, 4441-4453.e4.	1.8	58
10	Impact of intraspecific variability and physiological state on <i>Penicillium commune</i> inactivation by 70% ethanol. International Journal of Food Microbiology, 2020, 332, 108782.	2.1	5
11	Highlighting the Crude Oil Bioremediation Potential of Marine Fungi Isolated from the Port of Oran (Algeria). Diversity, 2020, 12, 196.	0.7	35
12	Antifungal activity of fermented dairy ingredients: Identification of antifungal compounds. International Journal of Food Microbiology, 2020, 322, 108574.	2.1	36
13	Comparative genomics applied to <i>Mucor</i> species with different lifestyles. BMC Genomics, 2020, 21, 135.	1.2	23
14	Independent domestication events in the blue cheese fungus <i>Penicillium roqueforti</i> . Molecular Ecology, 2020, 29, 2639-2660.	2.0	45
15	<i>Penicillium roqueforti</i> : an overview of its genetics, physiology, metabolism and biotechnological applications. Fungal Biology Reviews, 2020, 34, 59-73.	1.9	30
16	Identification and quantification of natural compounds produced by antifungal bioprotective cultures in dairy products. Food Chemistry, 2019, 301, 125260.	4.2	35
17	Expanding the biodiversity of <i>Oenococcus oeni</i> through comparative genomics of apple cider and kombucha strains. BMC Genomics, 2019, 20, 330.	1.2	16
18	Production and migration of ochratoxin A and citrinin in Comté cheese by an isolate of <i>Penicillium verrucosum</i> selected among <i>Penicillium</i> spp. mycotoxin producers in YES medium. Food Microbiology, 2019, 82, 551-559.	2.1	25

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19	Comparative analysis of five <i>Mucor</i> species transcriptomes. <i>Genomics</i> , 2019, 111, 1306-1314.	1.3	14
20	Development of antifungal ingredients for dairy products: From in vitro screening to pilot scale application. <i>Food Microbiology</i> , 2019, 81, 97-107.	2.1	35
21	Selection of Algerian lactic acid bacteria for use as antifungal bioprotective cultures and application in dairy and bakery products. <i>Food Microbiology</i> , 2019, 82, 160-170.	2.1	41
22	<i>Brettanomyces bruxellensis</i> population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , 2018, 8, 4136.	1.6	91
23	Technical note: High-throughput method for antifungal activity screening in a cheese-mimicking model. <i>Journal of Dairy Science</i> , 2018, 101, 4971-4976.	1.4	20
24	Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 638-646.	1.9	25
25	Effects of fusariotoxin co-exposure on THP-1 human immune cells. <i>Cell Biology and Toxicology</i> , 2018, 34, 191-205.	2.4	12
26	In vitro co-culture models to evaluate acute cytotoxicity of individual and combined mycotoxin exposures on Caco-2, THP-1 and HepaRG human cell lines. <i>Chemico-Biological Interactions</i> , 2018, 281, 51-59.	1.7	31
27	Differential impacts of individual and combined exposures of deoxynivalenol and zearalenone on the HepaRG human hepatic cell proteome. <i>Journal of Proteomics</i> , 2018, 173, 89-98.	1.2	10
28	Effect of <i>Penicillium roqueforti</i> mycotoxins on Caco-2 cells: Acute and chronic exposure. <i>Toxicology in Vitro</i> , 2018, 48, 188-194.	1.1	11
29	Antifungal Activity of Lactic Acid Bacteria Combinations in Dairy Mimicking Models and Their Potential as Bioprotective Cultures in Pilot Scale Applications. <i>Frontiers in Microbiology</i> , 2018, 9, 1787.	1.5	51
30	Biogenic amine and antibiotic resistance profiles determined for lactic acid bacteria and a propionibacterium prior to use as antifungal bioprotective cultures. <i>International Dairy Journal</i> , 2018, 85, 21-26.	1.5	22
31	<i>Mucor</i> : A Janus-faced fungal genus with human health impact and industrial applications. <i>Fungal Biology Reviews</i> , 2017, 31, 12-32.	1.9	61
32	Action mechanisms involved in the bioprotective effect of <i>Lactobacillus harbinensis</i> K.V9.3.1.Np against <i>Yarrowia lipolytica</i> in fermented milk. <i>International Journal of Food Microbiology</i> , 2017, 248, 47-55.	2.1	28
33	Dataset of differentially accumulated proteins in <i>Mucor</i> strains representative of four species grown on synthetic potato dextrose agar medium and a cheese mimicking medium. <i>Data in Brief</i> , 2017, 11, 214-220.	0.5	8
34	Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. <i>FEMS Microbiology Ecology</i> , 2017, 93, .	1.3	193
35	<i>Penicillium roqueforti</i> PR toxin gene cluster characterization. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2043-2056.	1.7	21
36	Proteomic analysis of the adaptative response of <i>Mucor</i> spp. to cheese environment. <i>Journal of Proteomics</i> , 2017, 154, 30-39.	1.2	9

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37	Hepatotoxicity of fusariotoxins, alone and in combination, towards the HepaRG human hepatocyte cell line. <i>Food and Chemical Toxicology</i> , 2017, 109, 439-451.	1.8	34
38	Individual and combined toxicological effects of deoxynivalenol and zearalenone on human hepatocytes in in vitro chronic exposure conditions. <i>Toxicology Letters</i> , 2017, 280, 238-246.	0.4	13
39	Diversity of spoilage fungi associated with various French dairy products. <i>International Journal of Food Microbiology</i> , 2017, 241, 191-197.	2.1	98
40	Genetic basis for mycophenolic acid production and strain-dependent production variability in <i>Penicillium roqueforti</i> . <i>Food Microbiology</i> , 2017, 62, 239-250.	2.1	21
41	Functional diversity within the <i>Penicillium roqueforti</i> species. <i>International Journal of Food Microbiology</i> , 2017, 241, 141-150.	2.1	40
42	Effect of PR toxin on THP1 and Caco-2 cells: an in vitro study. <i>World Mycotoxin Journal</i> , 2017, 10, 375-386.	0.8	8
43	Antifungal Microbial Agents for Food Biopreservation—A Review. <i>Microorganisms</i> , 2017, 5, 37.	1.6	217
44	Diversity within Italian Cheesemaking Brine-Associated Bacterial Communities Evidenced by Massive Parallel 16S rRNA Gene Tag Sequencing. <i>Frontiers in Microbiology</i> , 2017, 8, 2119.	1.5	25
45	Natural Co-Occurrence of Mycotoxins in Foods and Feeds and Their in vitro Combined Toxicological Effects. <i>Toxins</i> , 2016, 8, 94.	1.5	392
46	Individual and combined effects of roquefortine C and mycophenolic acid on human monocytic and intestinal cells. <i>World Mycotoxin Journal</i> , 2016, 9, 51-62.	0.8	12
47	Identification and quantification of antifungal compounds produced by lactic acid bacteria and propionibacteria. <i>International Journal of Food Microbiology</i> , 2016, 239, 79-85.	2.1	96
48	Microsatellite analysis of <i>Saccharomyces uvarum</i> diversity. <i>FEMS Yeast Research</i> , 2016, 16, fow002.	1.1	26
49	Effect of temperature, pH, and water activity on <i>Mucor</i> spp. growth on synthetic medium, cheese analog and cheese. <i>Food Microbiology</i> , 2016, 56, 69-79.	2.1	37
50	1-Octanol, a self-inhibitor of spore germination in <i>Penicillium camemberti</i> . <i>Food Microbiology</i> , 2016, 57, 1-7.	2.1	24
51	In vitro and in situ screening of lactic acid bacteria and propionibacteria antifungal activities against bakery product spoilage molds. <i>Food Control</i> , 2016, 60, 247-255.	2.8	79
52	Insights into the respiratory tract microbiota of patients with cystic fibrosis during early <i>Pseudomonas aeruginosa</i> colonization. <i>SpringerPlus</i> , 2015, 4, 405.	1.2	25
53	Insights into <i>Penicillium roqueforti</i> Morphological and Genetic Diversity. <i>PLoS ONE</i> , 2015, 10, e0129849.	1.1	46
54	A natural short pathway synthesizes roquefortine C but not meleagrins in three different <i>Penicillium roqueforti</i> strains. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 7601-7612.	1.7	32

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55	Phylogenomic Analysis of <i>Oenococcus oeni</i> Reveals Specific Domestication of Strains to Cider and Wines. <i>Genome Biology and Evolution</i> , 2015, 7, 1506-1518.	1.1	57
56	Influence of intraspecific variability and abiotic factors on mycotoxin production in <i>Penicillium roqueforti</i> . <i>International Journal of Food Microbiology</i> , 2015, 215, 187-193.	2.1	20
57	Occurrence of roquefortine C, mycophenolic acid and aflatoxin M1 mycotoxins in blue-veined cheeses. <i>Food Control</i> , 2015, 47, 634-640.	2.8	59
58	Induction of sexual reproduction and genetic diversity in the cheese fungus <i>Penicillium roqueforti</i> . <i>Evolutionary Applications</i> , 2014, 7, 433-441.	1.5	57
59	Two novel <i>Saccharomycopsis</i> species isolated from black olive brines and a tropical plant. Description of <i>Saccharomycopsis olivae</i> f. a., sp. nov. and <i>Saccharomycopsis guyanensis</i> f. a., sp. nov. Reassignment of <i>Candida amapae</i> to <i>Saccharomycopsis amapae</i> f. a., comb. nov., <i>Candida lassenensis</i> to <i>Saccharomycopsis lassenensis</i> f. a., comb. nov. and <i>Arthroascus babjevae</i> to <i>Saccharomycopsis babjevae</i> f. a., comb. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 2169-2175.	0.8	9
60	Cytotoxicity and immunotoxicity of cyclopiazonic acid on human cells. <i>Toxicology in Vitro</i> , 2014, 28, 940-947.	1.1	40
61	Filamentous Fungi and Mycotoxins in Cheese: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 437-456.	5.9	142
62	Biodiversity and dynamics of the bacterial community of packaged king scallop ( <i>Pecten maximus</i> ) meat during cold storage. <i>Food Microbiology</i> , 2013, 35, 99-107.	2.1	17
63	<i>Citeromyces nyonsensis</i> sp. nov., a novel yeast species isolated from black olive brine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2013, 63, 3086-3090.	0.8	5
64	Prevalent lactic acid bacteria in cider cellars and efficiency of <i>Oenococcus oeni</i> strains. <i>Food Microbiology</i> , 2012, 32, 32-37.	2.1	26
65	Ecological and aromatic impact of two Gram-negative bacteria ( <i>Psychrobacter celer</i> and <i>Hafnia alvei</i> ) inoculated as part of the whole microbial community of an experimental smear soft cheese. <i>International Journal of Food Microbiology</i> , 2012, 153, 332-338.	2.1	67
66	Diversity and assessment of potential risk factors of Gram-negative isolates associated with French cheeses. <i>Food Microbiology</i> , 2012, 29, 88-98.	2.1	100
67	Impact of Gram-negative bacteria in interaction with a complex microbial consortium on biogenic amine content and sensory characteristics of an uncooked pressed cheese. <i>Food Microbiology</i> , 2012, 30, 74-82.	2.1	40
68	Polyphasic approach for quantitative analysis of obligately heterofermentative <i>Lactobacillus</i> species in cheese. <i>Food Microbiology</i> , 2012, 31, 271-277.	2.1	17
69	Implications of <i>Lactobacillus collinoides</i> and <i>Brettanomyces/Dekkera anomala</i> in phenolic off-flavour defects of ciders. <i>International Journal of Food Microbiology</i> , 2012, 153, 159-165.	2.1	27
70	Biodiversity and characterization of aerobic spore-forming bacteria in surimi seafood products. <i>Food Microbiology</i> , 2011, 28, 252-260.	2.1	30
71	Biogenic amines content in Spanish and French natural ciders: Application of qPCR for quantitative detection of biogenic amine-producers. <i>Food Microbiology</i> , 2011, 28, 554-561.	2.1	50
72	Screening of representative cider yeasts and bacteria for volatile phenol-production ability. <i>Food Microbiology</i> , 2011, 28, 1243-1251.	2.1	26

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73	Evidence of 4-ethylcatechol as one of the main phenolic off-flavour markers in French ciders. <i>Food Chemistry</i> , 2011, 125, 542-548.	4.2	27
74	Characterization of the tyramine-producing pathway in <i>Sporolactobacillus</i> sp. P3J. <i>Microbiology (United Kingdom)</i> , 2011, 157, 1841-1849.	0.7	18
75	Occurrence of biogenic amine-forming lactic acid bacteria in wine and cider. <i>Food Microbiology</i> , 2010, 27, 1078-1085.	2.1	151
76	Biodiversity of Coagulase-Negative Staphylococci in French cheeses, dry fermented sausages, processing environments and clinical samples. <i>International Journal of Food Microbiology</i> , 2010, 137, 221-229.	2.1	114
77	Low occurrence of safety hazards in coagulase negative staphylococci isolated from fermented foodstuffs. <i>International Journal of Food Microbiology</i> , 2010, 139, 87-95.	2.1	79
78	Biodiversity analysis by polyphasic study of marine bacteria associated with biocorrosion phenomena. <i>Journal of Applied Microbiology</i> , 2010, 109, 166-179.	1.4	19
79	Evidence of Distinct Populations and Specific Subpopulations within the Species <i>Oenococcus oeni</i> . <i>Applied and Environmental Microbiology</i> , 2010, 76, 7754-7764.	1.4	64
80	Origin of the Putrescine-Producing Ability of the Coagulase-Negative Bacterium <i>Staphylococcus epidermidis</i> 2015B. <i>Applied and Environmental Microbiology</i> , 2010, 76, 5570-5576.	1.4	42
81	Population dynamics of lactic acid bacteria during spontaneous malolactic fermentation in industrial cider. <i>Food Research International</i> , 2010, 43, 2101-2107.	2.9	31
82	Evidence of horizontal transfer as origin of strain to strain variation of the tyramine production trait in <i>Lactobacillus brevis</i> . <i>Food Microbiology</i> , 2009, 26, 52-57.	2.1	74
83	Important genetic diversity revealed by inter-LTR PCR fingerprinting of <i>Kluyveromyces marxianus</i> and <i>Debaryomyces hansenii</i> strains from French traditional cheeses. <i>Dairy Science and Technology</i> , 2009, 89, 569-581.	2.2	18
84	Rapid identification of the three major species of dairy obligate heterofermenters <i>Lactobacillus brevis</i> , <i>Lactobacillus fermentum</i> and <i>Lactobacillus parabuchneri</i> by species-specific duplex PCR. <i>FEMS Microbiology Letters</i> , 2008, 284, 150-157.	0.7	30
85	Genotypic characterization of <i>Enterobacter sakazakii</i> isolates by PFGE, BOX-PCR and sequencing of the <i>flhC</i> gene. <i>Journal of Applied Microbiology</i> , 2007, 104, 070915213557008-???	1.4	30
86	Identification of <i>Geotrichum candidum</i> at the species and strain level: proposal for a standardized protocol. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2006, 33, 1019-1031.	1.4	47
87	Yeast ecology in French cider and black olive natural fermentations. <i>International Journal of Food Microbiology</i> , 2006, 108, 130-135.	2.1	137
88	Polyphasic study of <i>Zymomonas mobilis</i> strains revealing the existence of a novel subspecies <i>Z. mobilis</i> subsp. <i>francensis</i> subsp. nov., isolated from French cider. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006, 56, 121-125.	0.8	32
89	<i>Zymomonas mobilis</i> subspecies identification by amplified ribosomal DNA restriction analysis. <i>Letters in Applied Microbiology</i> , 2005, 40, 152-157.	1.0	12
90	Duplex PCR Method for Rapid Detection of <i>Zymomonas mobilis</i> in Cider. <i>Journal of the Institute of Brewing</i> , 2005, 111, 299-303.	0.8	4

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91	Multiplex PCR for colony direct detection of Gram-positive histamine- and tyramine-producing bacteria. <i>Journal of Microbiological Methods</i> , 2005, 63, 296-304.	0.7	115
92	Identification of the gene encoding a putative tyrosine decarboxylase of <i>Carnobacterium divergens</i> 508. Development of molecular tools for the detection of tyramine-producing bacteria. <i>Food Microbiology</i> , 2004, 21, 125-130.	2.1	80
93	The tyrosine decarboxylase operon of <i>Lactobacillus brevis</i> OEB 9809: characterization and conservation in tyramine-producing bacteria. <i>FEMS Microbiology Letters</i> , 2003, 229, 65-71.	0.7	99
94	Microbiological Origin of "Frambois" in French Ciders. <i>Journal of the Institute of Brewing</i> , 2003, 109, 299-304.	0.8	22
95	Histidine carboxylase of <i>Leuconostoc</i> "nos 9204: purification, kinetic properties, cloning and nucleotide sequence of the <i>hdc</i> gene. <i>Journal of Applied Microbiology</i> , 1998, 84, 143-151.	1.4	77
96	Histidine decarboxylase activity of <i>Leuconostoc oenos</i> 9204. <i>Food Microbiology</i> , 1995, 12, 455-461.	2.1	40