Emmanuel Coton

List of Publications by Year
in descending order

96 papers	4,467 citations	109321 35 h-index	118850 62 g-index
99 all docs	99 docs citations	99 times ranked	4596 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.	4.7	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.	4.7	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.	5.2	8
4	Tailor-made microbial consortium for Kombucha fermentation: Microbiota-induced biochemical changes and biofilm formation. Food Research International, 2021, 147, 110549.	6.2	28
5	Impact of the physiological state of fungal spores on their inactivation by active chlorine and hydrogen peroxide. Food Microbiology, 2021, 100, 103850.	4.2	6
6	Effects of disinfectants on inactivation of mold spores relevant to the food industry: a review. Fungal Biology Reviews, 2021, 38, 44-66.	4.7	16
7	Microbial Ecology of French Dry Fermented Sausages and Mycotoxin Risk Evaluation During Storage. Frontiers in Microbiology, 2021, 12, 737140.	3.5	7
8	Production and migration of patulin in Penicillium expansum molded apples during cold and ambient storage. International Journal of Food Microbiology, 2020, 313, 108377.	4.7	20
9	Domestication of the Emblematic White Cheese-Making Fungus Penicillium camemberti and Its Diversification into Two Varieties. Current Biology, 2020, 30, 4441-4453.e4.	3.9	58
10	Impact of intraspecific variability and physiological state on Penicillium commune inactivation by 70% ethanol. International Journal of Food Microbiology, 2020, 332, 108782.	4.7	5
11	Highlighting the Crude Oil Bioremediation Potential of Marine Fungi Isolated from the Port of Oran (Algeria). Diversity, 2020, 12, 196.	1.7	35
12	Antifungal activity of fermented dairy ingredients: Identification of antifungal compounds. International Journal of Food Microbiology, 2020, 322, 108574.	4.7	36
13	Comparative genomics applied to Mucor species with different lifestyles. BMC Genomics, 2020, 21, 135.	2.8	23
14	Independent domestication events in the blueâ€cheese fungus Penicillium roqueforti. Molecular Ecology, 2020, 29, 2639-2660.	3.9	45
15	Penicillium roqueforti: an overview of its genetics, physiology, metabolism and biotechnological applications. Fungal Biology Reviews, 2020, 34, 59-73.	4.7	30
16	Identification and quantification of natural compounds produced by antifungal bioprotective cultures in dairy products. Food Chemistry, 2019, 301, 125260.	8.2	35
17	Expanding the biodiversity of Oenococcus oeni through comparative genomics of apple cider and kombucha strains. BMC Genomics, 2019, 20, 330.	2.8	16
18	Production and migration of ochratoxin A and citrinin in ComtÃ© cheese by an isolate of Penicillium verrucosum selected among Penicillium spp. mycotoxin producers in YES medium. Food Microbiology, 2019, 82, 551-559.	4.2	25

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19	Comparative analysis of five Mucor species transcriptomes. Genomics, 2019, 111, 1306-1314.	2.9	14
20	Development of antifungal ingredients for dairy products: From in vitro screening to pilot scale application. Food Microbiology, 2019, 81, 97-107.	4.2	35
21	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.	4.2	41
22	Brettanomyces bruxellensis population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. Scientific Reports, 2018, 8, 4136.	3.3	91
23	Technical note: High-throughput method for antifungal activity screening in a cheese-mimicking model. Journal of Dairy Science, 2018, 101, 4971-4976.	3.4	20
24	Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. Probiotics and Antimicrobial Proteins, 2018, 10, 638-646.	3.9	25
25	Effects of fusariotoxin co-exposure on THP-1 human immune cells. Cell Biology and Toxicology, 2018, 34, 191-205.	5.3	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. Chemico-Biological Interactions, 2018, 281, 51-59.	4.0	31
27	Differential impacts of individual and combined exposures of deoxynivalenol and zearalenone on the HepaRG human hepatic cell proteome. Journal of Proteomics, 2018, 173, 89-98.	2.4	10
28	Effect of Penicillium roqueforti mycotoxins on Caco-2 cells: Acute and chronic exposure. Toxicology in Vitro, 2018, 48, 188-194.	2.4	11
29	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.	3.5	51
30	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.	3.0	22
31	Mucor: A Janus-faced fungal genus with human health impact and industrial applications. Fungal Biology Reviews, 2017, 31, 12-32.	4.7	61
32	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.	4.7	28
33	Dataset of differentially accumulated proteins in Mucor strains representative of four species grown on synthetic potato dextrose agar medium and a cheese mimicking medium. Data in Brief, 2017, 11, 214-220.	1.0	8
34	Unraveling microbial ecology of industrial-scale Kombucha fermentations by metabarcoding and culture-based methods. FEMS Microbiology Ecology, 2017, 93, .	2.7	193
35	Penicillium roqueforti PR toxin gene cluster characterization. Applied Microbiology and Biotechnology, 2017, 101, 2043-2056.	3.6	21
36	Proteomic analysis of the adaptative response of Mucor spp. to cheese environment. Journal of Proteomics, 2017, 154, 30-39.	2.4	9

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37	Hepatotoxicity of fusariotoxins, alone and in combination, towards the HepaRG human hepatocyte cell line. Food and Chemical Toxicology, 2017, 109, 439-451.	3.6	34
38	Individual and combined toxicological effects of deoxynivalenol and zearalenone on human hepatocytes in in vitro chronic exposure conditions. Toxicology Letters, 2017, 280, 238-246.	0.8	13
39	Diversity of spoilage fungi associated with various French dairy products. International Journal of Food Microbiology, 2017, 241, 191-197.	4.7	98
40	Genetic basis for mycophenolic acid production and strain-dependent production variability in Penicillium roqueforti. Food Microbiology, 2017, 62, 239-250.	4.2	21
41	Functional diversity within the Penicillium roqueforti species. International Journal of Food Microbiology, 2017, 241, 141-150.	4.7	40
42	Effect of PR toxin on THP1 and Caco-2 cells: an in vitro study. World Mycotoxin Journal, 2017, 10, 375-386.	1.4	8
43	Antifungal Microbial Agents for Food Biopreservationâ€"A Review. Microorganisms, 2017, 5, 37.	3.6	217
44	Diversity within Italian Cheesemaking Brine-Associated Bacterial Communities Evidenced by Massive Parallel 16S rRNA Gene Tag Sequencing. Frontiers in Microbiology, 2017, 8, 2119.	3.5	25
45	Natural Co-Occurrence of Mycotoxins in Foods and Feeds and Their in vitro Combined Toxicological Effects. Toxins, 2016, 8, 94.	3.4	392
46	Individual and combined effects of roquefortine C and mycophenolic acid on human monocytic and intestinal cells. World Mycotoxin Journal, 2016, 9, 51-62.	1.4	12
47	Identification and quantification of antifungal compounds produced by lactic acid bacteria and propionibacteria. International Journal of Food Microbiology, 2016, 239, 79-85.	4.7	96
48	Microsatellite analysis ofSaccharomyces uvarumdiversity. FEMS Yeast Research, 2016, 16, fow002.	2.3	26
49	Effect of temperature, pH, and water activity on Mucor spp. growth on synthetic medium, cheese analog and cheese. Food Microbiology, 2016, 56, 69-79.	4.2	37
50	1-Octanol, a self-inhibitor of spore germination in Penicillium camemberti. Food Microbiology, 2016, 57, 1-7.	4.2	24
51	InÂvitro and in situ screening of lactic acid bacteria and propionibacteria antifungal activities against bakery product spoilage molds. Food Control, 2016, 60, 247-255.	5.5	79
52	Insights into the respiratory tract microbiota of patients with cystic fibrosis during early Pseudomonas aeruginosa colonization. SpringerPlus, 2015, 4, 405.	1.2	25
53	Insights into Penicillium roqueforti Morphological and Genetic Diversity. PLoS ONE, 2015, 10, e0129849.	2.5	46
54	A natural short pathway synthesizes roquefortine C but not meleagrin in three different Penicillium roqueforti strains. Applied Microbiology and Biotechnology, 2015, 99, 7601-7612.	3.6	32

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55	Phylogenomic Analysis of Oenococcus oeni Reveals Specific Domestication of Strains to Cider and Wines. Genome Biology and Evolution, 2015, 7, 1506-1518.	2.5	57
56	Influence of intraspecific variability and abiotic factors on mycotoxin production in Penicillium roqueforti. International Journal of Food Microbiology, 2015, 215, 187-193.	4.7	20
57	Occurrence of roquefortine C, mycophenolic acid and aflatoxin M1 mycotoxins in blue-veined cheeses. Food Control, 2015, 47, 634-640.	5.5	59
58	Induction of sexual reproduction and genetic diversity in the cheese fungus <scp>P</scp>enicillium roqueforti. Evolutionary Applications, 2014, 7, 433-441.	3.1	57
59	Two novel Saccharomycopsis species isolated from black olive brines and a tropical plant. Description of Saccharomycopsis olivae f. a., sp. nov. and Saccharomycopsis guyanensis f. a., sp. nov. Reassignment of Candida amapae to Saccharomycopsis amapae f. a., comb. nov., Candida lassenensis to Saccharomycopsis lassenensis f. a., comb. nov. and Arthroascus babjevae to Saccharomycopsis babjevae f. a., comb. nov., International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2169-2175.	1.7	9
60	Cytotoxicity and immunotoxicity of cyclopiazonic acid on human cells. Toxicology in Vitro, 2014, 28, 940-947.	2.4	40
61	Filamentous Fungi and Mycotoxins in Cheese: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 437-456.	11.7	142
62	Biodiversity and dynamics of the bacterial community of packaged king scallop (Pecten maximus) meat during cold storage. Food Microbiology, 2013, 35, 99-107.	4.2	17
63	Citeromyces nyonsensis sp. nov., a novel yeast species isolated from black olive brine. International Journal of Systematic and Evolutionary Microbiology, 2013, 63, 3086-3090.	1.7	5
64	Prevalent lactic acid bacteria in cider cellars and efficiency of Oenococcus oeni strains. Food Microbiology, 2012, 32, 32-37.	4.2	26
65	Ecological and aromatic impact of two Gram-negative bacteria (Psychrobacter celer and Hafnia alvei) inoculated as part of the whole microbial community of an experimental smear soft cheese. International Journal of Food Microbiology, 2012, 153, 332-338.	4.7	67
66	Diversity and assessment of potential risk factors of Gram-negative isolates associated with French cheeses. Food Microbiology, 2012, 29, 88-98.	4.2	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. Food Microbiology, 2012, 30, 74-82.	4.2	40
68	Polyphasic approach for quantitative analysis of obligately heterofermentative Lactobacillus species in cheese. Food Microbiology, 2012, 31, 271-277.	4.2	17
69	Implications of Lactobacillus collinoides and Brettanomyces/Dekkera anomala in phenolic off-flavour defects of ciders. International Journal of Food Microbiology, 2012, 153, 159-165.	4.7	27
70	Biodiversity and characterization of aerobic spore-forming bacteria in surimi seafood products. Food Microbiology, 2011, 28, 252-260.	4.2	30
71	Biogenic amines content in Spanish and French natural ciders: Application of qPCR for quantitative detection of biogenic amine-producers. Food Microbiology, 2011, 28, 554-561.	4.2	50
72	Screening of representative cider yeasts and bacteria for volatile phenol-production ability. Food Microbiology, 2011, 28, 1243-1251.	4.2	26

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73	Evidence of 4-ethylcatechol as one of the main phenolic off-flavour markers in French ciders. Food Chemistry, 2011, 125, 542-548.	8.2	27
74	Characterization of the tyramine-producing pathway in Sporolactobacillus sp. P3J. Microbiology (United Kingdom), 2011, 157, 1841-1849.	1.8	18
75	Occurrence of biogenic amine-forming lactic acid bacteria in wine and cider. Food Microbiology, 2010, 27, 1078-1085.	4.2	151
76	Biodiversity of Coagulase-Negative Staphylococci in French cheeses, dry fermented sausages, processing environments and clinical samples. International Journal of Food Microbiology, 2010, 137, 221-229.	4.7	114
77	Low occurrence of safety hazards in coagulase negative staphylococci isolated from fermented foodstuffs. International Journal of Food Microbiology, 2010, 139, 87-95.	4.7	79
78	Biodiversity analysis by polyphasic study of marine bacteria associated with biocorrosion phenomena. Journal of Applied Microbiology, 2010, 109, 166-179.	3.1	19
79	Evidence of Distinct Populations and Specific Subpopulations within the SpeciesOenococcus oeni. Applied and Environmental Microbiology, 2010, 76, 7754-7764.	3.1	64
80	Origin of the Putrescine-Producing Ability of the Coagulase-Negative Bacterium Staphylococcus epidermidis 2015B. Applied and Environmental Microbiology, 2010, 76, 5570-5576.	3.1	42
81	Population dynamics of lactic acid bacteria during spontaneous malolactic fermentation in industrial cider. Food Research International, 2010, 43, 2101-2107.	6.2	31
82	Evidence of horizontal transfer as origin of strain to strain variation of the tyramine production trait in Lactobacillus brevis. Food Microbiology, 2009, 26, 52-57.	4.2	74
83	Important genetic diversity revealed by inter-LTR PCR fingerprinting ofKluyveromyces marxianusandDebaryomyces hanseniistrains from French traditional cheeses. Dairy Science and Technology, 2009, 89, 569-581.	2.2	18
84	Rapid identification of the three major species of dairy obligate heterofermentersLactobacillus brevis,Lactobacillus fermentumandLactobacillus parabuchneriby species-specific duplex PCR. FEMS Microbiology Letters, 2008, 284, 150-157.	1.8	30
85	Genotypic characterization of Enterobacter sakazakii isolates by PFGE, BOX-PCR and sequencing of the fliC gene. Journal of Applied Microbiology, 2007, 104, 070915213557008-???.	3.1	30
86	Identification of Geotrichum candidum at the species and strain level: proposal for a standardized protocol. Journal of Industrial Microbiology and Biotechnology, 2006, 33, 1019-1031.	3.0	47
87	Yeast ecology in French cider and black olive natural fermentations. International Journal of Food Microbiology, 2006, 108, 130-135.	4.7	137
88	Polyphasic study of Zymomonas mobilis strains revealing the existence of a novel subspecies Z. mobilis subsp. francensis subsp. nov., isolated from French cider. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 121-125.	1.7	32
89	Zymomonas mobilis subspecies identification by amplified ribosomal DNA restriction analysis. Letters in Applied Microbiology, 2005, 40, 152-157.	2.2	12
90	Duplex PCR Method for Rapid Detection ofZymomonas mobilisin Cider. Journal of the Institute of Brewing, 2005, 111, 299-303.	2.3	4

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91	Multiplex PCR for colony direct detection of Gram-positive histamine- and tyramine-producing bacteria. Journal of Microbiological Methods, 2005, 63, 296-304.	1.6	115
92	Identification of the gene encoding a putative tyrosine decarboxylase of Carnobacterium divergens 508. Development of molecular tools for the detection of tyramine-producing bacteria. Food Microbiology, 2004, 21, 125-130.	4.2	80
93	The tyrosine decarboxylase operon ofLactobacillus brevisIOEB 9809: characterization and conservation in tyramine-producing bacteria. FEMS Microbiology Letters, 2003, 229, 65-71.	1.8	99
94	Microbiological Origin of â€œFramboisÃ©â€•in French Ciders. Journal of the Institute of Brewing, 2003, 109, 299-304.	2.3	22
95	Histidine carboxylase of Leuconostoc Å“nos 9204: purification, kinetic properties, cloning and nucleotide sequence of the hdc gene. Journal of Applied Microbiology, 1998, 84, 143-151.	3.1	77
96	Histidine decarboxylase activity of Leuconostoc oenos 9204. Food Microbiology, 1995, 12, 455-461.	4.2	40