Michael G. GÃ¤nzle

List of Publications by Year
in descending order

325 papers	22,171 citations	8755 75 h-index	12946 131 g-index
332 all docs	332 docs citations	332 times ranked	16195 citing authors

#	Article	IF	Citations
1	A taxonomic note on the genus Lactobacillus: Description of 23 novel genera, emended description of the genus Lactobacillus Beijerinck 1901, and union of Lactobacillaceae and Leuconostocaceae. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 2782-2858.	1.7	2,775
2	Health benefits of fermented foods: microbiota and beyond. Current Opinion in Biotechnology, 2017, 44, 94-102.	6.6	855
3	Lactic metabolism revisited: metabolism of lactic acid bacteria in food fermentations and food spoilage. Current Opinion in Food Science, 2015, 2, 106-117.	8.0	454
4	Formation of taste-active amino acids, amino acid derivatives and peptides in food fermentations â€“ A review. Food Research International, 2016, 89, 39-47.	6.2	408
5	Lifestyles in transition: evolution and natural history of the genus Lactobacillus. FEMS Microbiology Reviews, 2017, 41, S27-S48.	8.6	400
6	Metabolism of Oligosaccharides and Starch in Lactobacilli: A Review. Frontiers in Microbiology, 2012, 3, 340.	3.5	334
7	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 196-208.	17.8	316
8	Carbohydrate, peptide and lipid metabolism of lactic acid bacteria in sourdough. Food Microbiology, 2007, 24, 128-138.	4.2	300
9	Enzymatic and bacterial conversions during sourdough fermentation. Food Microbiology, 2014, 37, 2-10.	4.2	295
10	Contribution of Sourdough Lactobacilli, Yeast, and Cereal Enzymes to the Generation of Amino Acids in Dough Relevant for Bread Flavor. Cereal Chemistry, 2002, 79, 45-51.	2.2	292
11	Structure-function relationships of the antibacterial activity of phenolic acids and their metabolism by lactic acid bacteria. Journal of Applied Microbiology, 2011, 111, 1176-1184.	3.1	291
12	Proteolysis in sourdough fermentations: mechanisms and potential for improved bread quality. Trends in Food Science and Technology, 2008, 19, 513-521.	15.1	281
13	Lactose: Crystallization, hydrolysis and value-added derivatives. International Dairy Journal, 2008, 18, 685-694.	3.0	245
14	Phenolic Acids and Flavonoids in Nonfermented and Fermented Red Sorghum (Sorghum bicolor (L.)) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	230
15	Metabolism of phenolic compounds by Lactobacillus spp. during fermentation of cherry juice and broccoli puree. Food Microbiology, 2015, 46, 272-279.	4.2	211
16	Environmental Particulate Matter Induces Murine Intestinal Inflammatory Responses and Alters the Gut Microbiome. PLoS ONE, 2013, 8, e62220.	2.5	210
17	Metabolism by bifidobacteria and lactic acid bacteria of polysaccharides from wheat and rye, and exopolysaccharides produced by Lactobacillus sanfranciscensis. Journal of Applied Microbiology, 2002, 92, 958-965.	3.1	204
18	In Situ Production of Exopolysaccharides during Sourdough Fermentation by Cereal and Intestinal Isolates of Lactic Acid Bacteria. Applied and Environmental Microbiology, 2003, 69, 945-952.	3.1	198

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19	High-Pressure-Mediated Survival of Clostridium botulinum and Bacillus amyloliquefaciens Endospores at High Temperature. Applied and Environmental Microbiology, 2006, 72, 3476-3481.	3.1	198
20	A Genomic View of Lactobacilli and Pediococci Demonstrates that Phylogeny Matches Ecology and Physiology. Applied and Environmental Microbiology, 2015, 81, 7233-7243.	3.1	195
21	Exopolysaccharide-Forming <i>Weissella</i> Strains as Starter Cultures for Sorghum and Wheat Sourdoughs. Journal of Agricultural and Food Chemistry, 2010, 58, 5834-5841.	5.2	191
22	Characterization of Reutericyclin Produced by Lactobacillus reuteri LTH2584. Applied and Environmental Microbiology, 2000, 66, 4325-4333.	3.1	182
23	Effect of ecological factors on the inhibitory spectrum and activity of bacteriocins. International Journal of Food Microbiology, 1999, 46, 207-217.	4.7	164
24	Protective Effect of Sucrose and Sodium Chloride for Lactococcus lactis during Sublethal and Lethal High-Pressure Treatments. Applied and Environmental Microbiology, 2004, 70, 2013-2020.	3.1	160
25	Influence of in-situ synthesized exopolysaccharides on the quality of gluten-free sorghum sourdough bread. International Journal of Food Microbiology, 2012, 155, 105-112.	4.7	157
26	Influence of the soluble fibres inulin and oat Î^{2}-glucan on quality of dough and bread. European Food Research and Technology, 2011, 232, 405-413.	3.3	156
27	Fractionation and characterization of antioxidant peptides derived from barley glutelin by enzymatic hydrolysis. Food Chemistry, 2012, 134, 1509-1518.	8.2	154
28	Non-dairy lactic fermentations: the cereal world*. Antonie Van Leeuwenhoek, 1999, 76, 403-411.	1.7	150
29	Exopolysaccharides from cereal-associated lactobacilli. Trends in Food Science and Technology, 2005, 16, 79-84.	15.1	142
30	Glucan and Fructan Production by Sourdough <i>Weissella cibaria</i> and <i>Lactobacillus plantarum</i>. Journal of Agricultural and Food Chemistry, 2006, 54, 9873-9881.	5.2	141
31	Pressure Inactivation of Bacillus Endospores. Applied and Environmental Microbiology, 2004, 70, 7321-7328.	3.1	136
32	Composition and function of sourdough microbiota: From ecological theory to bread quality. International Journal of Food Microbiology, 2016, 239, 19-25.	4.7	134
33	Gluten Hydrolysis and Depolymerization during Sourdough Fermentation. Journal of Agricultural and Food Chemistry, 2004, 52, 1307-1314.	5.2	133
34	Comparison of Pressure and Heat Resistance of Clostridium botulinum and Other Endospores in Mashed Carrots. Journal of Food Protection, 2004, 67, 2530-2538.	1.7	131
35	Antimicrobial Activity of Gallotannins Isolated from Mango (Mangifera indica L.) Kernels. Journal of Agricultural and Food Chemistry, 2009, 57, 7712-7718.	5.2	131
36	Sucrose Metabolism and Exopolysaccharide Production in Wheat and Rye Sourdoughs byLactobacillus sanfranciscensis. Journal of Agricultural and Food Chemistry, 2001, 49, 5194-5200.	5.2	130

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37	Glucosyltransferase A (GtfA) and inulosucrase (Inu) of Lactobacillus reuteri TMW1.106 contribute to cell aggregation, in vitro biofilm formation, and colonization of the mouse gastrointestinal tract. Microbiology (United Kingdom), 2008, 154, 72-80.	1.8	130
38	The First Low Molecular Weight Antibiotic from Lactic Acid Bacteria: Reutericyclin, a New Tetramic Acid. Angewandte Chemie - International Edition, 2000, 39, 2766-2768.	13.8	128
39	Effects of High Pressure on Survival and Metabolic Activity of Lactobacillus plantarum TMW1.460. Applied and Environmental Microbiology, 2000, 66, 3966-3973.	3.1	125
40	Antifungal Hydroxy Fatty Acids Produced during Sourdough Fermentation: Microbial and Enzymatic Pathways, and Antifungal Activity in Bread. Applied and Environmental Microbiology, 2013, 79, 1866-1873.	3.1	124
41	Influence of oligosaccharides on the viability and membrane properties of Lactobacillus reuteri TMW1.106 during freeze-drying. Cryobiology, 2007, 55, 108-114.	0.7	122
42	Enzymatic synthesis of galacto-oligosaccharides and other lactose derivatives (hetero-oligosaccharides) from lactose. International Dairy Journal, 2012, 22, 116-122.	3.0	120
43	Nonstarch Polysaccharides Modulate Bacterial Microbiota, Pathways for Butyrate Production, and Abundance of Pathogenic <i>Escherichia coli</i> in the Pig Gastrointestinal Tract. Applied and Environmental Microbiology, 2010, 76, 3692-3701.	3.1	116
44	Irinotecan (CPT-11) Chemotherapy Alters Intestinal Microbiota in Tumour Bearing Rats. PLoS ONE, 2012, 7, e39764.	2.5	115
45	Inulin-type fructans improve active ulcerative colitis associated with microbiota changes and increased short-chain fatty acids levels. Gut Microbes, 2019, 10, 334-357.	9.8	114
46	Exopolysaccharide and Kestose Production by Lactobacillus sanfranciscensis LTH2590. Applied and Environmental Microbiology, 2003, 69, 2073-2079.	3.1	113
47	Reutericyclin: biological activity, mode of action, and potential applications. Applied Microbiology and Biotechnology, 2004, 64, 326-332.	3.6	112
48	Characterization of phenolic compounds in jocote (Spondias purpurea L.) peels by ultra high-performance liquid chromatography/electrospray ionization mass spectrometry. Food Research International, 2012, 46, 557-562.	6.2	112
49	Formation of Oligosaccharides and Polysaccharides by <i>Lactobacillus reuteri</i> LTH5448 and <i>Weissella cibaria</i> 10M in Sorghum Sourdoughs. Cereal Chemistry, 2008, 85, 679-684.	2.2	110
50	Sinapic acid derivatives in defatted Oriental mustard (Brassica juncea L.) seed meal extracts using UHPLC-DAD-ESI-MS n and identification of compounds with antibacterial activity. European Food Research and Technology, 2012, 234, 535-542.	3.3	110
51	Contribution of reutericyclin production to the stable persistence of Lactobacillus reuteri in an industrial sourdough fermentation. International Journal of Food Microbiology, 2003, 80, 31-45.	4.7	109
52	Influence of Peptide Supply and Cosubstrates on Phenylalanine Metabolism ofLactobacillus sanfranciscensisDSM20451TandLactobacillus plantarumTMW1.468. Journal of Agricultural and Food Chemistry, 2006, 54, 3832-3839.	5.2	109
53	Evaluation of exopolysaccharide producing Weissella cibaria MG1 strain for the production of sourdough from various flours. Food Microbiology, 2014, 37, 44-50.	4.2	107
54	Effects of pulsed electric fields on inactivation and metabolic activity of Lactobacillus plantarum in model beer. Journal of Applied Microbiology, 2002, 93, 326-335.	3.1	106

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55	Diversity and dynamics of bacteriocins from human microbiome. Environmental Microbiology, 2015, 17, 2133-2143.	3.8	106
56	Effects of Pressure-Induced Membrane Phase Transitions on Inactivation of HorA, an ATP-Dependent Multidrug Resistance Transporter, in Lactobacillus plantarum. Applied and Environmental Microbiology, 2002, 68, 1088-1095.	3.1	105
57	Genetic determinants of heat resistance in Escherichia coli. Frontiers in Microbiology, 2015, 6, 932.	3.5	105
58	Lifestyles of sourdough lactobacilli â€" Do they matter for microbial ecology and bread quality?. International Journal of Food Microbiology, 2019, 302, 15-23.	4.7	105
59	Lactic acid bacteria fermentation of human milk oligosaccharide components, human milk oligosaccharides and galactooligosaccharides. FEMS Microbiology Letters, 2011, 315, 141-148.	1.8	104
60	Metabolic and Functional Properties of Lactic Acid Bacteria in the Gastro-intestinal Ecosystem: A comparative in vitro Studybetween Bacteria of Intestinal and Fermented Food Origin. Systematic and Applied Microbiology, 2001, 24, 218-226.	2.8	103
61	Molecular and functional characterization of a levansucrase from the sourdough isolate Lactobacillus sanfranciscensis TMW 1.392. Applied Microbiology and Biotechnology, 2005, 66, 655-663.	3.6	103
62	Inhibitory Spectra and Modes of Antimicrobial Action of Gallotannins from Mango Kernels (<i>Mangifera indica</i>L.). Applied and Environmental Microbiology, 2011, 77, 2215-2223.	3.1	102
63	Starch with High Amylose Content and Low In Vitro Digestibility Increases Intestinal Nutrient Flow and Microbial Fermentation and Selectively Promotes Bifidobacteria in Pigs. Journal of Nutrition, 2011, 141, 1273-1280.	2.9	102
64	In Situ Determination of the Intracellular pH of Lactococcus lactis and Lactobacillus plantarum during Pressure Treatment. Applied and Environmental Microbiology, 2002, 68, 4399-4406.	3.1	101
65	Glutathione Reductase from Lactobacillus sanfranciscensis DSM20451 T : Contribution to Oxygen Tolerance and Thiol Exchange Reactions in Wheat Sourdoughs. Applied and Environmental Microbiology, 2007, 73, 4469-4476.	3.1	98
66	Glutamine, glutamate, and arginine-based acid resistance in Lactobacillus reuteri. Food Microbiology, 2014, 42, 172-180.	4.2	97
67	Metagenomic reconstructions of gut microbial metabolism in weanling pigs. Microbiome, 2019, 7, 48.	11.1	97
68	Contribution of glutamate decarboxylase in Lactobacillus reuteri to acid resistance and persistence in sourdough fermentation. Microbial Cell Factories, 2011, 10, S8.	4.0	95
69	Inulin and fructo-oligosaccharides have divergent effects on colitis and commensal microbiota in HLA-B27 transgenic rats. British Journal of Nutrition, 2012, 108, 1633-1643.	2.3	93
70	Propionic acid production by cofermentation of Lactobacillus buchneri and Lactobacillus diolivorans in sourdough. Food Microbiology, 2010, 27, 390-395.	4.2	92
71	Dietary calcium phosphate content and oat Î²-glucan influence gastrointestinal microbiota, butyrate-producing bacteria and butyrate fermentation in weaned pigs. FEMS Microbiology Ecology, 2011, 75, 402-413.	2.7	92
72	Microbiological and chemical characterisation of ting, a sorghum-based sourdough product from Botswana. International Journal of Food Microbiology, 2011, 150, 115-121.	4.7	85

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73	Effect of bacteriocin-producing lactobacilli on the survival of Escherichia coli and Listeria in a dynamic model of the stomach and the small intestine. International Journal of Food Microbiology, 1999, 48, 21-35.	4.7	82
74	Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate. Food Hydrocolloids, 2020, 105, 105790.	10.7	82
75	Extraction and fractionation of phenolic acids and glycoalkaloids from potato peels using acidified water/ethanol-based solvents. Food Research International, 2014, 65, 27-34.	6.2	81
76	Reduction of (E)-2-nonenal and (E,E)-2,4-decadienal during sourdough fermentation. Journal of Cereal Science, 2007, 45, 78-87.	3.7	76
77	Influence of isomalto-oligosaccharides on intestinal microbiota in rats. Journal of Applied Microbiology, 2011, 110, 1297-1306.	3.1	76
78	Evolution of sourdough microbiota in spontaneous sourdoughs started with different plant materials. International Journal of Food Microbiology, 2016, 232, 35-42.	4.7	76
79	Characterization of a Highly Hop-Resistant Lactobacillus brevis Strain Lacking Hop Transport. Applied and Environmental Microbiology, 2006, 72, 6483-6492.	3.1	74
80	Barley malt wort fermentation by exopolysaccharide-forming <i>Weissella cibaria </i> MG1 for the production of a novel beverage. Journal of Applied Microbiology, 2013, 115, 1379-1387.	3.1	73
81	Use of Sourdough in Low FODMAP Baking. Foods, 2018, 7, 96.	4.3	73
82	Structural and rheological characterisation of heteropolysaccharides produced by lactic acid bacteria in wheat and sorghum sourdough. Food Microbiology, 2011, 28, 547-553.	4.2	72
83	Exploiting synergies of sourdough and antifungal organic acids to delay fungal spoilage of bread. International Journal of Food Microbiology, 2019, 302, 8-14.	4.7	72
84	Functional Characterization of the Proteolytic System of Lactobacillus sanfranciscensis DSM 20451 T during Growth in Sourdough. Applied and Environmental Microbiology, 2005, 71, 6260-6266.	3.1	71
85	Influence of cyclopropane fatty acids on heat, high pressure, acid and oxidative resistance in Escherichia coli. International Journal of Food Microbiology, 2016, 222, 16-22.	4.7	71
86	Diet and Environment Shape Fecal Bacterial Microbiota Composition and Enteric Pathogen Load of Grizzly Bears. PLoS ONE, 2011, 6, e27905.	2.5	68
87	Characterization of an extremely heat-resistant Escherichia coli obtained from a beef processing facility. Journal of Applied Microbiology, 2011, 110, 840-849.	3.1	67
88	Lactobacillus hammesii sp. nov., isolated from French sourdough. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 763-767.	1.7	66
89	Metabolism of phenolic acids in whole wheat and rye malt sourdoughs. Food Microbiology, 2019, 77, 43-51.	4.2	66
90	Studies on the Mode of Action of Reutericyclin. Applied and Environmental Microbiology, 2003, 69, 1305-1307.	3.1	65

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91	Fractionation of Gallotannins from Mango (Mangifera indicaL.) Kernels by High-Speed Counter-Current Chromatography and Determination of Their Antibacterial Activity. Journal of Agricultural and Food Chemistry, 2010, 58, 775-780.	5.2	65
92	Comparative genomics Lactobacillus reuteri from sourdough reveals adaptation of an intestinal symbiont to food fermentations. Scientific Reports, 2015, 5, 18234.	3.3	65
93	Effects of process parameters on growth and metabolism of Lactobacillus sanfranciscensis and Candida humilis during rye sourdough fermentation. European Food Research and Technology, 2004, 218, 333-338.	3.3	64
94	Challenges and opportunities related to the use of chitosan as a food preservative. Journal of Applied Microbiology, 2019, 126, 1318-1331.	3.1	64
95	Levansucrase and sucrose phoshorylase contribute to raffinose, stachyose, and verbascose metabolism by lactobacilli. Food Microbiology, 2012, 31, 278-284.	4.2	62
96	Sucrose utilization and impact of sucrose on glycosyltransferase expression in Lactobacillus reuteri. Systematic and Applied Microbiology, 2007, 30, 433-443.	2.8	61
97	Characterisation of the bacterial microbiota of the vagina of dairy cows and isolation of pediocin-producing Pediococcus acidilactici. BMC Microbiology, 2013, 13, 19.	3.3	61
98	Exopolysaccharides Synthesized by Lactobacillus reuteri Protect against Enterotoxigenic Escherichia coli in Piglets. Applied and Environmental Microbiology, 2014, 80, 5752-5760.	3.1	61
99	Effect of Glutamate Accumulation During Sourdough Fermentation with <i>Lactobacillus reuteri</i> on the Taste of Bread and Sodiumâ€Reduced Bread. Cereal Chemistry, 2015, 92, 224-230.	2.2	61
100	The Role of Intestinal Microbiota in Development of Irinotecan Toxicity and in Toxicity Reduction through Dietary Fibres in Rats. PLoS ONE, 2014, 9, e83644.	2.5	61
101	Limosilactobacillus balticus sp. nov., Limosilactobacillus agrestis sp. nov., Limosilactobacillus albertensis sp. nov., Limosilactobacillus rudii sp. nov. and Limosilactobacillus fastidiosus sp. nov., five novel Limosilactobacillus species isolated from the vertebrate gastrointestinal tract, and proposal of six subspecies of Limosilactobacillus reuteri adapted to the gastrointestinal tract of specific vertebrate hosts. International Journal of Systematic and Evolutionary Microbiology, 2021, 71, .	1.7	60
102	Structure-function relationships of bacterial and enzymatically produced reuterans and dextran in sourdough bread baking application. International Journal of Food Microbiology, 2016, 239, 95-102.	4.7	59
103	Resistance of Escherichia coli and Salmonella against nisin and curvacin A. International Journal of Food Microbiology, 1999, 48, 37-50.	4.7	58
104	Development and potential of starter lactobacilli resulting from exploration of the sourdough ecosystem. Antonie Van Leeuwenhoek, 2002, 81, 631-638.	1.7	58
105	Exopolysaccharide Synthesized by <i>Lactobacillus reuteri</i> Decreases the Ability of Enterotoxigenic <i>Escherichia coli</i> To Bind to Porcine Erythrocytes. Applied and Environmental Microbiology, 2010, 76, 4863-4866.	3.1	58
106	High Amylose Starch with Low In Vitro Digestibility Stimulates Hindgut Fermentation and Has a Bifidogenic Effect in Weaned Pigs. Journal of Nutrition, 2015, 145, 2464-2470.	2.9	58
107	Some Like It Hot: Heat Resistance of Escherichia coli in Food. Frontiers in Microbiology, 2016, 7, 1763.	3.5	58
108	Lactose and lactose-derived oligosaccharides: More than prebiotics?. International Dairy Journal, 2017, 67, 61-72.	3.0	58

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109	On-line Fluorescence Determination of Pressure Mediated Outer Membrane Damage in Escherichia coli. Systematic and Applied Microbiology, 2001, 24, 477-485.	2.8	57
110	Glutamine deamidation by cereal-associated lactic acid bacteria. Journal of Applied Microbiology, 2007, 103, 1197-1205.	3.1	57
111	LC-MS/MS Quantification of Bioactive Angiotensin I-Converting Enzyme Inhibitory Peptides in Rye Malt Sourdoughs. Journal of Agricultural and Food Chemistry, 2011, 59, 11983-11989.	5.2	57
112	Intestinal Origin of Sourdough <i>Lactobacillus reuteri</i> Isolates as Revealed by Phylogenetic, Genetic, and Physiological Analysis. Applied and Environmental Microbiology, 2012, 78, 6777-6780.	3.1	57
113	Variation in Heat and Pressure Resistance of Verotoxigenic and Nontoxigenic Escherichia coli. Journal of Food Protection, 2015, 78, 111-120.	1.7	57
114	Fluorescence Labeling of Wheat Proteins for Determination of Gluten Hydrolysis and Depolymerization during Dough Processing and Sourdough Fermentation. Journal of Agricultural and Food Chemistry, 2003, 51, 2745-2752.	5.2	56
115	Genetic Determinants of Reutericyclin Biosynthesis in Lactobacillus reuteri. Applied and Environmental Microbiology, 2015, 81, 2032-2041.	3.1	56
116	Development of antimicrobial films based on cassava starch, chitosan and gallic acid using subcritical water technology. Journal of Supercritical Fluids, 2018, 137, 101-110.	3.2	56
117	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. Frontiers in Microbiology, 2019, 10, 2113.	3.5	54
118	Oat Î²-Glucan and Dietary Calcium and Phosphorus Differentially Modify Intestinal Expression of Proinflammatory Cytokines and Monocarboxylate Transporter 1 and Cecal Morphology in Weaned Pigs. Journal of Nutrition, 2012, 142, 668-674.	2.9	53
119	Genetic and phenotypic analysis of carbohydrate metabolism and transport in Lactobacillus reuteri. International Journal of Food Microbiology, 2018, 272, 12-21.	4.7	53
120	Feed Fermentation with Reuteran- and Levan-Producing Lactobacillus reuteri Reduces Colonization of Weanling Pigs by Enterotoxigenic Escherichia coli. Applied and Environmental Microbiology, 2015, 81, 5743-5752.	3.1	52
121	Lactobacillus nantensis sp. nov., isolated from French wheat sourdough. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 587-591.	1.7	51
122	Proteomic Approach for Characterization of Hop-Inducible Proteins in Lactobacillus brevis. Applied and Environmental Microbiology, 2007, 73, 3300-3306.	3.1	51
123	Microbial and chemical analysis of a kvass fermentation. European Food Research and Technology, 2008, 227, 261-266.	3.3	51
124	Induction of Shiga Toxin-Encoding Prophage by Abiotic Environmental Stress in Food. Applied and Environmental Microbiology, 2017, 83, .	3.1	50
125	Extracellular homopolysaccharides and oligosaccharides from intestinal lactobacilli. Journal of Applied Microbiology, 2005, 99, 692-702.	3.1	49
126	Proteolysis and Bioconversion of Cereal Proteins to Glutamate and Î³-Aminobutyrate (GABA) in Rye Malt Sourdoughs. Journal of Agricultural and Food Chemistry, 2011, 59, 1392-1399.	5.2	49

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127	Comparison of the impact of dextran and reuteran on the quality of wheat sourdough bread. Journal of Cereal Science, 2012, 56, 531-537.	3.7	49
128	Functional Analysis of Genes Comprising the Locus of Heat Resistance in Escherichia coli. Applied and Environmental Microbiology, 2017, 83, .	3.1	49
129	From gene to function: Metabolic traits of starter cultures for improved quality of cereal foods. International Journal of Food Microbiology, 2009, 134, 29-36.	4.7	48
130	Microbial ecology of sorghum sourdoughs: Effect of substrate supply and phenolic compounds on composition of fermentation microbiota. International Journal of Food Microbiology, 2012, 159, 240-246.	4.7	48
131	The locus of heat resistance (LHR) mediates heat resistance in Salmonella enterica , Escherichia coli and Enterobacter cloacae. Food Microbiology, 2017, 64, 96-103.	4.2	48
132	Food fermentations for improved digestibility of plant foods â€" an essential ex situ digestion step in agricultural societies?. Current Opinion in Food Science, 2020, 32, 124-132.	8.0	48
133	Sourdough Fermentation Degrades Wheat Alpha-Amylase/Trypsin Inhibitor (ATI) and Reduces Pro-Inflammatory Activity. Foods, 2020, 9, 943.	4.3	47
134	Composition and Origin of the Fermentation Microbiota of Mahewu, a Zimbabwean Fermented Cereal Beverage. Applied and Environmental Microbiology, 2019, 85, .	3.1	46
135	Prolamin Hydrolysis and Pentosan Solubilization in Germinated-Rye Sourdoughs Determined by Chromatographic and Immunological Methods. Journal of Agricultural and Food Chemistry, 2009, 57, 746-753.	5.2	45
136	Mechanisms of pressure-mediated cell death and injury in Escherichia coli: from fundamentals to food applications. Frontiers in Microbiology, 2015, 6, 599.	3.5	45
137	Characterization of Linoleate 10-Hydratase of Lactobacillus plantarum and Novel Antifungal Metabolites. Frontiers in Microbiology, 2016, 7, 1561.	3.5	45
138	Evidence for Formation of Heterooligosaccharides byLactobacillus sanfranciscensisduring Growth in Wheat Sourdough. Journal of Agricultural and Food Chemistry, 2005, 53, 2456-2461.	5.2	43
139	Effect of temperature on production of oligosaccharides and dextran by Weissella cibaria 10â€¯M. International Journal of Food Microbiology, 2018, 280, 27-34.	4.7	43
140	Effect of membrane lateral pressure on the expression of fructosyltransferases in Lactobacillus reuteri. Systematic and Applied Microbiology, 2006, 29, 89-99.	2.8	42
141	Influence of redox-reactions catalysed by homo- and hetero-fermentative lactobacilli on gluten in wheat sourdoughs. Journal of Cereal Science, 2006, 43, 137-143.	3.7	41
142	Metabolism of isomalto-oligosaccharides by <i>Lactobacillus reuteri</i> and bifidobacteria. Letters in Applied Microbiology, 2013, 57, 108-114.	2.2	41
143	Effect of Glutathione on the Taste and Texture of Type I Sourdough Bread. Journal of Agricultural and Food Chemistry, 2017, 65, 4321-4328.	5.2	41
144	Heterologous expression of glycoside hydrolase family 2 and 42 Î²-galactosidases of lactic acid bacteria in Lactococcus lactis. Systematic and Applied Microbiology, 2010, 33, 300-307.	2.8	40

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145	Effects of nisin and reutericyclin on resistance of endospores of Clostridium spp. to heat and high pressure. Food Microbiology, 2013, 34, 46-51.	4.2	40
146	Antifungal activity of secondary plant metabolites from potatoes (<i>Solanum tuberosum</i> L.): Glycoalkaloids and phenolic acids show synergistic effects. Journal of Applied Microbiology, 2016, 120, 955-965.	3.1	40
147	Ecological Importance of Cross-Feeding of the Intermediate Metabolite 1,2-Propanediol between Bacterial Gut Symbionts. Applied and Environmental Microbiology, 2020, 86, .	3.1	40
148	Host-adapted lactobacilli in food fermentations: impact of metabolic traits of host adapted lactobacilli on food quality and human health. Current Opinion in Food Science, 2020, 31, 71-80.	8.0	39
149	Reutericyclin producing Lactobacillus reuteri modulates development of fecal microbiota in weanling pigs. Frontiers in Microbiology, 2015, 6, 762.	3.5	38
150	The effects of pure nucleotides on performance, humoral immunity, gut structure and numbers of intestinal bacteria of newly weaned pigs1. Journal of Animal Science, 2012, 90, 3126-3134.	0.5	37
151	Dynamics of Enterobacteriaceae and lactobacilli in model sourdoughs are driven by pH and concentrations of sucrose and ferulic acid. LWT - Food Science and Technology, 2019, 114, 108394.	5.2	37
152	Antimicrobial activity of bioactive starch packaging films against Listeria monocytogenes and reconstituted meat microbiota on ham. International Journal of Food Microbiology, 2019, 305, 108253.	4.7	37
153	Genetic Determinants of Hydroxycinnamic Acid Metabolism in Heterofermentative Lactobacilli. Applied and Environmental Microbiology, 2020, 86, .	3.1	37
154	The periodic table of fermented foods: limitations and opportunities. Applied Microbiology and Biotechnology, 2022, 106, 2815-2826.	3.6	37
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