

Eric Banan-Mwine Daliri

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

2,040
citations

257101

24
h-index

253896

43
g-index

52
all docs

52
docs citations

52
times ranked

2323
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Bioactive Peptides. <i>Foods</i> , 2017, 6, 32. | 1.9 | 324 |
| 2 | Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. <i>Nutrients</i> , 2021, 13, 206. | 1.7 | 160 |
| 3 | New perspectives on probiotics in health and disease. <i>Food Science and Human Wellness</i> , 2015, 4, 56-65. | 2.2 | 116 |
| 4 | Current trends and perspectives of bioactive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2273-2284. | 5.4 | 110 |
| 5 | Microbial Etiology and Prevention of Dental Caries: Exploiting Natural Products to Inhibit Cariogenic Biofilms. <i>Pathogens</i> , 2020, 9, 569. | 1.2 | 104 |
| 6 | Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 441-453. | 0.8 | 86 |
| 7 | Current Perspectives on Antihypertensive Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 91-101. | 1.9 | 59 |
| 8 | Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2018, 27, 1781-1789. | 1.2 | 56 |
| 9 | Gut Microbiome Modulation Based on Probiotic Application for Anti-Obesity: A Review on Efficacy and Validation. <i>Microorganisms</i> , 2019, 7, 456. | 1.6 | 56 |
| 10 | Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. <i>Antioxidants</i> , 2020, 9, 254. | 2.2 | 55 |
| 11 | New Insights on the Use of Polyphenols as Natural Preservatives and Their Emerging Safety Concerns. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, . | 1.8 | 52 |
| 12 | Novel angiotensin I-converting enzyme inhibitory peptides from soybean protein isolates fermented by <i>Pediococcus pentosaceus</i> SDL1409. <i>LWT - Food Science and Technology</i> , 2018, 93, 88-93. | 2.5 | 50 |
| 13 | New Clinical Applications of Electrolyzed Water: A Review. <i>Microorganisms</i> , 2021, 9, 136. | 1.6 | 49 |
| 14 | Human microbiome restoration and safety. <i>International Journal of Medical Microbiology</i> , 2018, 308, 487-497. | 1.5 | 46 |
| 15 | Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1496. | 1.8 | 46 |
| 16 | The human microbiome and metabolomics: Current concepts and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3565-3576. | 5.4 | 44 |
| 17 | Development of a multiplex real-time PCR for simultaneous detection of <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , and <i>Staphylococcus aureus</i> in food samples. <i>Journal of Food Safety</i> , 2019, 39, e12558. | 1.1 | 36 |
| 18 | Screening for potential probiotic bacteria from Korean fermented soybean paste: In vitro and <i>Caenorhabditis elegans</i> model testing. <i>LWT - Food Science and Technology</i> , 2018, 88, 132-138. | 2.5 | 34 |

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|----|--|-----|-----------|
| 19 | Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8825. | 1.8 | 34 |
| 20 | UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. <i>Food Chemistry</i> , 2021, 337, 127788. | 4.2 | 32 |
| 21 | The Role of Bioactive Peptides in Diabetes and Obesity. <i>Foods</i> , 2021, 10, 2220. | 1.9 | 31 |
| 22 | Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020, 25, 2854. | 1.7 | 30 |
| 23 | Current Trends and Future Perspectives on Functional Foods and Nutraceuticals. <i>Microbiology Monographs</i> , 2015, , 221-244. | 0.3 | 29 |
| 24 | Prebiotics as a Tool for the Prevention and Treatment of Obesity and Diabetes: Classification and Ability to Modulate the Gut Microbiota. <i>International Journal of Molecular Sciences</i> , 2022, 23, 6097. | 1.8 | 29 |
| 25 | Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. <i>Biomolecules</i> , 2021, 11, 300. | 1.8 | 28 |
| 26 | Review on Stress Tolerance in <i>Campylobacter jejuni</i> . <i>Frontiers in Cellular and Infection Microbiology</i> , 2020, 10, 596570. | 1.8 | 27 |
| 27 | In vitro and in vivo defensive effect of probiotic LAB against <i>Pseudomonas aeruginosa</i> using <i>Caenorhabditis elegans</i> model. <i>Virulence</i> , 2018, 9, 1489-1507. | 1.8 | 23 |
| 28 | <i>Limosilactobacillus reuteri</i> Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 1077. | 2.2 | 23 |
| 29 | Disinfection Efficacy of Slightly Acidic Electrolyzed Water Combined with Chemical Treatments on Fresh Fruits at the Industrial Scale. <i>Foods</i> , 2019, 8, 497. | 1.9 | 22 |
| 30 | Preservative effect of Chinese cabbage (<i>Brassica rapa</i> subsp. <i>pekinensis</i>) extract on their molecular docking, antioxidant and antimicrobial properties. <i>PLoS ONE</i> , 2018, 13, e0203306. | 1.1 | 21 |
| 31 | Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. <i>Nanomaterials</i> , 2021, 11, 1515. | 1.9 | 21 |
| 32 | Cariogenic Biofilm: Pathology-Related Phenotypes and Targeted Therapy. <i>Microorganisms</i> , 2021, 9, 1311. | 1.6 | 19 |
| 33 | Untargeted Metabolomics of Korean Fermented Brown Rice Using UHPLC Q-TOF MS/MS Reveal an Abundance of Potential Dietary Antioxidative and Stress-Reducing Compounds. <i>Antioxidants</i> , 2021, 10, 626. | 2.2 | 18 |
| 34 | Isolation and Identification of Potentially Pathogenic Microorganisms Associated with Dental Caries in Human Teeth Biofilms. <i>Microorganisms</i> , 2020, 8, 1596. | 1.6 | 15 |
| 35 | Health Impact and Therapeutic Manipulation of the Gut Microbiome. <i>High-Throughput</i> , 2020, 9, 17. | 4.4 | 14 |
| 36 | Untargeted Metabolomics of Fermented Rice Using UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds. <i>Foods</i> , 2020, 9, 1007. | 1.9 | 13 |

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|----|--|-----|-----------|
| 37 | Probiotic Effector Compounds: Current Knowledge and Future Perspectives. <i>Frontiers in Microbiology</i> , 2021, 12, 655705. | 1.5 | 13 |
| 38 | Influence of fermented soy protein consumption on hypertension and gut microbial modulation in spontaneous hypertensive rats. <i>Bioscience of Microbiota, Food and Health</i> , 2020, 39, 199-208. | 0.8 | 13 |
| 39 | Unveiling the potentials of bacteriocin (Pediocin L50) from <i>Pediococcus acidilactici</i> with antagonist spectrum in a <i>Caenorhabditis elegans</i> model. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 555-572. | 3.6 | 12 |
| 40 | A discovery-based metabolomic approach using UHPLC Q-TOF MS/MS unveils a plethora of prospective antihypertensive compounds in Korean fermented soybeans. <i>LWT - Food Science and Technology</i> , 2021, 137, 110399. | 2.5 | 12 |
| 41 | UHPLC-ESI-QTOF-MS/MS Metabolite Profiling of the Antioxidant and Antidiabetic Activities of Red Cabbage and Broccoli Seeds and Sprouts. <i>Antioxidants</i> , 2021, 10, 852. | 2.2 | 11 |
| 42 | In Vitro and In Vivo Cholesterol Reducing Ability and Safety of Probiotic Candidates Isolated from Korean Fermented Soya Beans. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 87-98. | 1.9 | 11 |
| 43 | Exploring Molecular Insights of Cereal Peptidic Antioxidants in Metabolic Syndrome Prevention. <i>Antioxidants</i> , 2021, 10, 518. | 2.2 | 9 |
| 44 | Impact of thermal treatment and fermentation by lactic acid bacteria on sorghum metabolite changes, their antioxidant and antidiabetic activities. <i>Food Bioscience</i> , 2022, 45, 101502. | 2.0 | 9 |
| 45 | Safety of Probiotics in Health and Disease. , 2019, , 603-622. | | 8 |
| 46 | In Vitro Probiotic Evaluation of <i>Saccharomyces boulardii</i> with Antimicrobial Spectrum in a <i>Caenorhabditis elegans</i> Model. <i>Foods</i> , 2021, 10, 1428. | 1.9 | 7 |
| 47 | Biological activities of a garlic "Cirsium setidens Nakai blend fermented with <i>Leuconostoc mesenteroides</i> . <i>Food Science and Nutrition</i> , 2019, 7, 2024-2032. | 1.5 | 6 |
| 48 | In Vitro and In Silico Screening and Characterization of Antimicrobial Napin Bioactive Protein in <i>Brassica juncea</i> and <i>Moringa oleifera</i> . <i>Molecules</i> , 2021, 26, 2080. | 1.7 | 5 |
| 49 | Effect of Rice Processing towards Lower Rapidly Available Glucose (RAG) Favors Idli, a South Indian Fermented Food Suitable for Diabetic Patients. <i>Nutrients</i> , 2019, 11, 1497. | 1.7 | 4 |
| 50 | An effective datasets describing antimicrobial peptide produced from <i>Pediococcus acidilactici</i> - purification and mode of action determined by molecular docking. <i>Data in Brief</i> , 2020, 31, 105745. | 0.5 | 3 |
| 51 | Antibacterial activities of volatile compounds in cereals and cereal by-products. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15081. | 0.9 | 3 |
| 52 | Unveiling the potentials of bioactive oligosaccharide 1-kestose (GF2) from <i>Musa paradisiaca</i> Linn peel with an anxiolytic effect based on gut microbiota modulation in stressed mice model. <i>Food Bioscience</i> , 2022, , 101881. | 2.0 | 2 |