Eric Banan-Mwine Daliri

List of Publications by Year
in descending order

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	In Vitro and In Vivo Cholesterol Reducing Ability and Safety of Probiotic Candidates Isolated from Korean Fermented Soya Beans. Probiotics and Antimicrobial Proteins, 2022, 14, 87-98.	1.9	11
2	Impact of thermal treatment and fermentation by lactic acid bacteria on sorghum metabolite changes, their antioxidant and antidiabetic activities. Food Bioscience, 2022, 45, 101502.	2.0	9
3	Prebiotics as a Tool for the Prevention and Treatment of Obesity and Diabetes: Classification and Ability to Modulate the Gut Microbiota. International Journal of Molecular Sciences, 2022, 23, 6097.	1.8	29
4	Unveiling the potentials of bioactive oligosaccharide1-kestose (GF2) from Musa paradisiaca Linn peel with an anxiolytic effect based on gut microbiota modulation in stressed mice model. Food Bioscience, 2022, , 101881.	2.0	2
5	UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. Food Chemistry, 2021, 337, 127788.	4.2	32
6	A discovery-based metabolomic approach using UHPLC Q-TOF MS/MS unveils a plethora of prospective antihypertensive compounds in Korean fermented soybeans. LWT - Food Science and Technology, 2021, 137, 110399.	2.5	12
7	Antibacterial activities of volatile compounds in cereals and cereal byâ€products. Journal of Food Processing and Preservation, 2021, 45, e15081.	0.9	3
8	Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. Nutrients, 2021, 13, 206.	1.7	160
9	New Clinical Applications of Electrolyzed Water: A Review. Microorganisms, 2021, 9, 136.	1.6	49
10	Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. Biomolecules, 2021, 11, 300.	1.8	28
11	Exploring Molecular Insights of Cereal Peptidic Antioxidants in Metabolic Syndrome Prevention. Antioxidants, 2021, 10, 518.	2.2	9
12	Probiotic Effector Compounds: Current Knowledge and Future Perspectives. Frontiers in Microbiology, 2021, 12, 655705.	1.5	13
13	In Vitro and In Silico Screening and Characterization of Antimicrobial Napin Bioactive Protein in Brassica juncea and Moringa oleifera. Molecules, 2021, 26, 2080.	1.7	5
14	Untargeted Metabolomics of Korean Fermented Brown Rice Using UHPLC Q-TOF MS/MS Reveal an Abundance of Potential Dietary Antioxidative and Stress-Reducing Compounds. Antioxidants, 2021, 10, 626.	2.2	18
15	UHPLC-ESI-QTOF-MS/MS Metabolite Profiling of the Antioxidant and Antidiabetic Activities of Red Cabbage and Broccoli Seeds and Sprouts. Antioxidants, 2021, 10, 852.	2.2	11
16	In Vitro Probiotic Evaluation of Saccharomyces boulardii with Antimicrobial Spectrum in a Caenorhabditis elegans Model. Foods, 2021, 10, 1428.	1.9	7
17	Cariogenic Biofilm: Pathology-Related Phenotypes and Targeted Therapy. Microorganisms, 2021, 9, 1311.	1.6	19
18	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. Nanomaterials, 2021, 11, 1515.	1.9	21

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19	Limosilactobacillus reuteri Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. Antioxidants, 2021, 10, 1077.	2.2	23
20	The Role of Bioactive Peptides in Diabetes and Obesity. Foods, 2021, 10, 2220.	1.9	31
21	Unveiling the potentials of bacteriocin (Pediocin L50) from Pediococcus acidilactici with antagonist spectrum in a Caenorhabditis elegans model. International Journal of Biological Macromolecules, 2020, 143, 555-572.	3.6	12
22	Isolation and Identification of Potentially Pathogenic Microorganisms Associated with Dental Caries in Human Teeth Biofilms. Microorganisms, 2020, 8, 1596.	1.6	15
23	Microbial Etiology and Prevention of Dental Caries: Exploiting Natural Products to Inhibit Cariogenic Biofilms. Pathogens, 2020, 9, 569.	1.2	104
24	New Insights on the Use of Polyphenols as Natural Preservatives and Their Emerging Safety Concerns. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	52
25	Food-Derived Opioid Peptides in Human Health: A Review. International Journal of Molecular Sciences, 2020, 21, 8825.	1.8	34
26	Health Impact and Therapeutic Manipulation of the Gut Microbiome. High-Throughput, 2020, 9, 17.	4.4	14
27	Untargeted Metabolomics of Fermented Rice Using UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds. Foods, 2020, 9, 1007.	1.9	13
28	An effective datasets describing antimicrobial peptide produced from Pediococcus acidilactici - purification and mode of action determined by molecular docking. Data in Brief, 2020, 31, 105745.	0.5	3
29	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. Molecules, 2020, 25, 2854.	1.7	30
30	Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. Antioxidants, 2020, 9, 254.	2.2	55
31	Review on Stress Tolerance in Campylobacter jejuni. Frontiers in Cellular and Infection Microbiology, 2020, 10, 596570.	1.8	27
32	Influence of fermented soy protein consumption on hypertension and gut microbial modulation in spontaneous hypertensive rats. Bioscience of Microbiota, Food and Health, 2020, 39, 199-208.	0.8	13
33	Effect of Rice Processing towards Lower Rapidly Available Glucose (RAG) Favors Idli, a South Indian Fermented Food Suitable for Diabetic Patients. Nutrients, 2019, 11, 1497.	1.7	4
34	Gut Microbiome Modulation Based on Probiotic Application for Anti-Obesity: A Review on Efficacy and Validation. Microorganisms, 2019, 7, 456.	1.6	56
35	Disinfection Efficacy of Slightly Acidic Electrolyzed Water Combined with Chemical Treatments on Fresh Fruits at the Industrial Scale. Foods, 2019, 8, 497.	1.9	22
36	Biological activities of a garlicâ€“ Cirsium setidens Nakai blend fermented with Leuconostoc mesenteroides. Food Science and Nutrition, 2019, 7, 2024-2032.	1.5	6

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37	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. Journal of Food Protection, 2019, 82, 441-453.	0.8	86
38	Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. International Journal of Molecular Sciences, 2019, 20, 1496.	1.8	46
39	Safety of Probiotics in Health and Disease. , 2019, , 603-622.		8
40	Development of a multiplex realâ€time PCR for simultaneous detection of <scp>Bacillus cereus</scp>, <scp>Listeria monocytogenes</scp>, and <scp>Staphylococcus aureus</scp> in food samples. Journal of Food Safety, 2019, 39, e12558.	1.1	36
41	Novel angiotensin I-converting enzyme inhibitory peptides from soybean protein isolates fermented by Pediococcus pentosaceus SDL1409. LWT - Food Science and Technology, 2018, 93, 88-93.	2.5	50
42	Current trends and perspectives of bioactive peptides. Critical Reviews in Food Science and Nutrition, 2018, 58, 2273-2284.	5.4	110
43	Screening for potential probiotic bacteria from Korean fermented soybean paste: In vitro and Caenorhabditis elegans model testing. LWT - Food Science and Technology, 2018, 88, 132-138.	2.5	34
44	Preservative effect of Chinese cabbage (Brassica rapa subsp. pekinensis) extract on their molecular docking, antioxidant and antimicrobial properties. PLoS ONE, 2018, 13, e0203306.	1.1	21
45	In vitro and in vivo defensive effect of probiotic LAB against Pseudomonas aeruginosa using Caenorhabditis elegans model. Virulence, 2018, 9, 1489-1507.	1.8	23
46	Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. Food Science and Biotechnology, 2018, 27, 1781-1789.	1.2	56
47	Human microbiome restoration and safety. International Journal of Medical Microbiology, 2018, 308, 487-497.	1.5	46
48	Current Perspectives on Antihypertensive Probiotics. Probiotics and Antimicrobial Proteins, 2017, 9, 91-101.	1.9	59
49	The human microbiome and metabolomics: Current concepts and applications. Critical Reviews in Food Science and Nutrition, 2017, 57, 3565-3576.	5.4	44
50	Bioactive Peptides. Foods, 2017, 6, 32.	1.9	324
51	Current Trends and Future Perspectives on Functional Foods and Nutraceuticals. Microbiology Monographs, 2015, , 221-244.	0.3	29
52	New perspectives on probiotics in health and disease. Food Science and Human Wellness, 2015, 4, 56-65.	2.2	116