

Begoña Redruello

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8036903/publications.pdf>

Version: 2024-02-01

61
papers

1,737
citations

279701

23
h-index

289141

40
g-index

62
all docs

62
docs citations

62
times ranked

2016
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. <i>Food Chemistry</i> , 2016, 197, 658-663.	4.2	154
2	A fast, reliable, ultra high performance liquid chromatography method for the simultaneous determination of amino acids, biogenic amines and ammonium ions in cheese, using diethyl ethoxymethylenemalonate as a derivatising agent. <i>Food Chemistry</i> , 2013, 139, 1029-1035.	4.2	126
3	The biogenic amines putrescine and cadaverine show in vitro cytotoxicity at concentrations that can be found in foods. <i>Scientific Reports</i> , 2019, 9, 120.	1.6	126
4	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. <i>Food Chemistry</i> , 2017, 218, 249-255.	4.2	115
5	A UHPLC method for the simultaneous analysis of biogenic amines, amino acids and ammonium ions in beer. <i>Food Chemistry</i> , 2017, 217, 117-124.	4.2	61
6	Expression of pituitary prolactin, growth hormone and somatolactin is modified in response to different stressors (salinity, crowding and food-deprivation) in gilthead sea bream <i>Sparus auratus</i> . <i>General and Comparative Endocrinology</i> , 2009, 162, 293-300.	0.8	59
7	Equol status and changes in fecal microbiota in menopausal women receiving long-term treatment for menopause symptoms with a soy-isoflavone concentrate. <i>Frontiers in Microbiology</i> , 2015, 6, 777.	1.5	57
8	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. <i>Food Control</i> , 2016, 63, 216-223.	2.8	55
9	Isolation and Characterization of Piscine Osteonectin and Downregulation of Its Expression by PTH-Related Protein. <i>Journal of Bone and Mineral Research</i> , 2004, 20, 682-692.	3.1	50
10	Genetic and functional analysis of biogenic amine production capacity among starter and non-starter lactic acid bacteria isolated from artisanal cheeses. <i>European Food Research and Technology</i> , 2015, 241, 377-383.	1.6	46
11	Different metabolic features of <i>Bacteroides fragilis</i> growing in the presence of glucose and exopolysaccharides of bifidobacteria. <i>Frontiers in Microbiology</i> , 2015, 6, 825.	1.5	44
12	The biogenic amine tryptamine, unlike β -phenylethylamine, shows in vitro cytotoxicity at concentrations that have been found in foods. <i>Food Chemistry</i> , 2020, 331, 127303.	4.2	42
13	Putrescine production via the agmatine deiminase pathway increases the growth of <i>Lactococcus lactis</i> and causes the alkalization of the culture medium. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 897-905.	1.7	40
14	Spermine and spermidine are cytotoxic towards intestinal cell cultures, but are they a health hazard at concentrations found in foods?. <i>Food Chemistry</i> , 2018, 269, 321-326.	4.2	40
15	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. <i>Frontiers in Microbiology</i> , 2016, 7, 591.	1.5	39
16	Isolation and typification of histamine-producing <i>Lactobacillus vaginalis</i> strains from cheese. <i>International Journal of Food Microbiology</i> , 2015, 215, 117-123.	2.1	38
17	Histamine-producing <i>Lactobacillus parabuchneri</i> strains isolated from grated cheese can form biofilms on stainless steel. <i>Food Microbiology</i> , 2016, 59, 85-91.	2.1	35
18	The putrescine biosynthesis pathway in <i>Lactococcus lactis</i> is transcriptionally regulated by carbon catabolic repression, mediated by CcpA. <i>International Journal of Food Microbiology</i> , 2013, 165, 43-50.	2.1	30

#	ARTICLE	IF	CITATIONS
19	Q69 (an <i>E. faecalis</i> -Infecting Bacteriophage) As a Biocontrol Agent for Reducing Tyramine in Dairy Products. <i>Frontiers in Microbiology</i> , 2016, 7, 445.	1.5	28
20	<i>Lactobacillus rossiae</i> strain isolated from sourdough produces putrescine from arginine. <i>Scientific Reports</i> , 2018, 8, 3989.	1.6	27
21	Iso citrate lyase of the yeast <i>Kluyveromyces lactis</i> is subject to glucose repression but not to catabolite inactivation. <i>Current Genetics</i> , 2004, 44, 305-316.	0.8	26
22	Lactose-mediated carbon catabolite repression of putrescine production in dairy <i>Lactococcus lactis</i> is strain dependent. <i>Food Microbiology</i> , 2015, 48, 163-170.	2.1	26
23	A novel UHPLC method for the rapid and simultaneous determination of daidzein, genistein and equol in human urine. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1005, 1-8.	1.2	24
24	Transcriptional Regulation of the Equol Biosynthesis Gene Cluster in <i>Adlercreutzia equolifaciens</i> DSM19450T. <i>Nutrients</i> , 2019, 11, 993.	1.7	24
25	An agmatine-inducible system for the expression of recombinant proteins in <i>Enterococcus faecalis</i> . <i>Microbial Cell Factories</i> , 2014, 13, 169.	1.9	22
26	Cellular morphology and markers of cartilage and bone in the marine teleost <i>Sparus auratus</i> . <i>Cell and Tissue Research</i> , 2011, 343, 619-635.	1.5	21
27	Generation of food-grade recombinant <i>Lactobacillus casei</i> delivering <i>Myxococcus xanthus</i> prolyl endopeptidase. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6689-6700.	1.7	21
28	Putrescine biosynthesis and export genes are essential for normal growth of avian pathogenic <i>Escherichia coli</i> . <i>BMC Microbiology</i> , 2018, 18, 226.	1.3	21
29	Lactic Acid Bacteria as a Live Delivery System for the in situ Production of Nanobodies in the Human Gastrointestinal Tract. <i>Frontiers in Microbiology</i> , 2019, 9, .	1.5	21
30	AguR, a Transmembrane Transcription Activator of the Putrescine Biosynthesis Operon in <i>Lactococcus lactis</i> , Acts in Response to the Agmatine Concentration. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6145-6157.	1.4	20
31	Implementation of the agmatine-controlled expression system for inducible gene expression in <i>Lactococcus lactis</i> . <i>Microbial Cell Factories</i> , 2015, 14, 208.	1.9	19
32	An altered gene expression profile in tyramine-exposed intestinal cell cultures supports the genotoxicity of this biogenic amine at dietary concentrations. <i>Scientific Reports</i> , 2018, 8, 17038.	1.6	19
33	<i>Lactobacillus parabuchneri</i> produces histamine in refrigerated cheese at a temperature-dependent rate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2342-2348.	1.3	19
34	<i>Enterococcus faecalis</i> Bacteriophage 156 Is an Effective Biotechnological Tool for Reducing the Presence of Tyramine and Putrescine in an Experimental Cheese Model. <i>Frontiers in Microbiology</i> , 2019, 10, 566.	1.5	19
35	Histamine production in <i>Lactobacillus vaginalis</i> improves cell survival at low pH by counteracting the acidification of the cytosol. <i>International Journal of Food Microbiology</i> , 2020, 321, 108548.	2.1	17
36	GABA-Producing <i>Lactococcus lactis</i> Strains Isolated from Camel's Milk as Starters for the Production of GABA-Enriched Cheese. <i>Foods</i> , 2021, 10, 633.	1.9	17

#	ARTICLE	IF	CITATIONS
37	Differential control of isocitrate lyase gene transcription by non-fermentable carbon sources in the milk yeast <i>Kluyveromyces lactis</i> . <i>FEBS Letters</i> , 2008, 582, 549-557.	1.3	16
38	Putrescine production by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666 is reduced by NaCl via a decrease in bacterial growth and the repression of the genes involved in putrescine production. <i>International Journal of Food Microbiology</i> , 2016, 232, 1-6.	2.1	16
39	The Relationship among Tyrosine Decarboxylase and Agmatine Deiminase Pathways in <i>Enterococcus faecalis</i> . <i>Frontiers in Microbiology</i> , 2017, 8, 2107.	1.5	16
40	Putrescine biosynthesis in <i>Lactococcus lactis</i> is transcriptionally activated at acidic pH and counteracts acidification of the cytosol. <i>International Journal of Food Microbiology</i> , 2016, 236, 83-89.	2.1	15
41	Mastitis Modifies the Biogenic Amines Profile in Human Milk, with Significant Changes in the Presence of Histamine, Putrescine and Spermine. <i>PLoS ONE</i> , 2016, 11, e0162426.	1.1	14
42	CRTAC1 homolog proteins are conserved from cyanobacteria to man and secreted by the teleost fish pituitary gland. <i>Gene</i> , 2010, 456, 1-14.	1.0	12
43	Metabolism of Soy Isoflavones by Intestinal Bacteria: Genome Analysis of an <i>Adlercreutzia equolifaciens</i> Strain That Does Not Produce Equol. <i>Biomolecules</i> , 2020, 10, 950.	1.8	11
44	Identification of technological/metabolic/environmental profiles of cheeses with high GABA contents. <i>LWT - Food Science and Technology</i> , 2020, 130, 109603.	2.5	11
45	Multiple regulatory elements control the expression of the yeast <i>ACR1</i> gene. <i>FEBS Letters</i> , 1999, 445, 246-250.	1.3	10
46	Modulation of equol production via different dietary regimens in an artificial model of the human colon. <i>Journal of Functional Foods</i> , 2020, 66, 103819.	1.6	9
47	Cloning and expression of a codon-optimized gene encoding the influenza A virus nucleocapsid protein in <i>Lactobacillus casei</i> . <i>International Microbiology</i> , 2013, 16, 93-101.	1.1	8
48	Transcriptome profiling of TDC cluster deletion mutant of <i>Enterococcus faecalis</i> V583. <i>Genomics Data</i> , 2016, 9, 67-69.	1.3	7
49	PTHrP-induced modifications of the sea bream (<i>Sparus auratus</i>) vertebral bone proteome. <i>General and Comparative Endocrinology</i> , 2013, 191, 102-112.	0.8	5
50	Draft Genome Sequence of <i>Lactobacillus plantarum</i> Strain IPLA 88. <i>Genome Announcements</i> , 2013, 1, .	0.8	5
51	Solubilization of gliadins for use as a source of nitrogen in the selection of bacteria with gliadinase activity. <i>Food Chemistry</i> , 2015, 168, 439-444.	4.2	5
52	Nucleotide sequence alignment of <i>hdcA</i> from Gram-positive bacteria. <i>Data in Brief</i> , 2016, 6, 674-679.	0.5	5
53	Polyphasic Characterisation of Non-Starter Lactic Acid Bacteria from Algerian Raw Camel's Milk and Their Technological Aptitudes. <i>Food Technology and Biotechnology</i> , 2020, 58, 260-272.	0.9	5
54	Screening sourdough samples for gliadin-degrading activity revealed <i>Lactobacillus casei</i> strains able to individually metabolize the coeliac-disease-related 33-mer peptide. <i>Canadian Journal of Microbiology</i> , 2016, 62, 422-430.	0.8	4

#	ARTICLE	IF	CITATIONS
55	Transcriptome profiling of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666 in response to agmatine. <i>Genomics Data</i> , 2016, 7, 112-114.	1.3	4
56	Transcriptomic profile of <i>aguR</i> deletion mutant of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CECT 8666. <i>Genomics Data</i> , 2015, 6, 228-230.	1.3	3
57	Data on recovery of 21 amino acids, 9 biogenic amines and ammonium ions after spiking four different beers with five concentrations of these analytes. <i>Data in Brief</i> , 2016, 9, 398-400.	0.5	2
58	Construction and characterization of a double mutant of <i>Enterococcus faecalis</i> that does not produce biogenic amines. <i>Scientific Reports</i> , 2019, 9, 16881.	1.6	2
59	Are there profiles of cheeses with a high GABA and safe histamine content?. <i>Food Control</i> , 2022, 132, 108491.	2.8	2
60	Investigating the biotechnological potential of lactic acid bacteria strains isolated from different Algerian dairy and farm sources. <i>Archives of Microbiology</i> , 2022, 204, 220.	1.0	2
61	Aminas biogénicas en alimentos: métodos moleculares para la detección e identificación de bacterias productoras. <i>Arbor</i> , 2020, 196, 545.	0.1	0