BegoÃ±a Redruello

List of Publications by Year
in descending order

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	Are there profiles of cheeses with a high GABA and safe histamine content?. Food Control, 2022, 132, 108491.	2.8	2
2	Investigating the biotechnological potential of lactic acid bacteria strains isolated from different Algerian dairy and farm sources. Archives of Microbiology, 2022, 204, 220.	1.0	2
3	GABA-Producing Lactococcus lactis Strains Isolated from Camelâ€™s Milk as Starters for the Production of GABA-Enriched Cheese. Foods, 2021, 10, 633.	1.9	17
4	The biogenic amine tryptamine, unlike Î²-phenylethylamine, shows in vitro cytotoxicity at concentrations that have been found in foods. Food Chemistry, 2020, 331, 127303.	4.2	42
5	Modulation of equol production via different dietary regimens in an artificial model of the human colon. Journal of Functional Foods, 2020, 66, 103819.	1.6	9
6	Aminas biÃ³genas en alimentos: mÃ©todos moleculares para la detecciÃ³n e identificaciÃ³n de bacterias productoras. Arbor, 2020, 196, 545.	0.1	0
7	Metabolism of Soy Isoflavones by Intestinal Bacteria: Genome Analysis of an Adlercreutzia equolifaciens Strain That Does Not Produce Equol. Biomolecules, 2020, 10, 950.	1.8	11
8	Histamine production in Lactobacillus vaginalis improves cell survival at low pH by counteracting the acidification of the cytosol. International Journal of Food Microbiology, 2020, 321, 108548.	2.1	17
9	Identification of technological/metabolic/environmental profiles of cheeses with high GABA contents. LWT - Food Science and Technology, 2020, 130, 109603.	2.5	11
10	Polyphasic Characterisation of Non-Starter Lactic Acid Bacteria from Algerian Raw Camelâ€™s Milk and Their Technological Aptitudes. Food Technology and Biotechnology, 2020, 58, 260-272.	0.9	5
11	Construction and characterization of a double mutant of Enterococcus faecalis that does not produce biogenic amines. Scientific Reports, 2019, 9, 16881.	1.6	2
12	The biogenic amines putrescine and cadaverine show in vitro cytotoxicity at concentrations that can be found in foods. Scientific Reports, 2019, 9, 120.	1.6	126
13	Transcriptional Regulation of the Equol Biosynthesis Gene Cluster in Adlercreutzia equolifaciens DSM19450T. Nutrients, 2019, 11, 993.	1.7	24
14	Enterococcus faecalis Bacteriophage 156 Is an Effective Biotechnological Tool for Reducing the Presence of Tyramine and Putrescine in an Experimental Cheese Model. Frontiers in Microbiology, 2019, 10, 566.	1.5	19
15	Lactic Acid Bacteria as a Live Delivery System for the in situ Production of Nanobodies in the Human Gastrointestinal Tract. Frontiers in Microbiology, 2019, 9, .	1.5	21
16	Lactobacillus rossiae strain isolated from sourdough produces putrescine from arginine. Scientific Reports, 2018, 8, 3989.	1.6	27
17	An altered gene expression profile in tyramine-exposed intestinal cell cultures supports the genotoxicity of this biogenic amine at dietary concentrations. Scientific Reports, 2018, 8, 17038.	1.6	19
18	Putrescine biosynthesis and export genes are essential for normal growth of avian pathogenic Escherichia coli. BMC Microbiology, 2018, 18, 226.	1.3	21

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19	<i>Lactobacillus parabuchneri</i> produces histamine in refrigerated cheese at a temperatureâ€dependent rate. International Journal of Food Science and Technology, 2018, 53, 2342-2348.	1.3	19
20	Spermine and spermidine are cytotoxic towards intestinal cell cultures, but are they a health hazard at concentrations found in foods?. Food Chemistry, 2018, 269, 321-326.	4.2	40
21	A UHPLC method for the simultaneous analysis of biogenic amines, amino acids and ammonium ions in beer. Food Chemistry, 2017, 217, 117-124.	4.2	61
22	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. Food Chemistry, 2017, 218, 249-255.	4.2	115
23	The Relationship among Tyrosine Decarboxylase and Agmatine Deiminase Pathways in Enterococcus faecalis. Frontiers in Microbiology, 2017, 8, 2107.	1.5	16
24	Q69 (an E. faecalis-Infecting Bacteriophage) As a Biocontrol Agent for Reducing Tyramine in Dairy Products. Frontiers in Microbiology, 2016, 7, 445.	1.5	28
25	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. Frontiers in Microbiology, 2016, 7, 591.	1.5	39
26	Putrescine production by Lactococcus lactis subsp. cremoris CECT 8666 is reduced by NaCl via a decrease in bacterial growth and the repression of the genes involved in putrescine production. International Journal of Food Microbiology, 2016, 232, 1-6.	2.1	16
27	Transcriptome profiling of TDC cluster deletion mutant of Enterococcus faecalis V583. Genomics Data, 2016, 9, 67-69.	1.3	7
28	Data on recovery of 21 amino acids, 9 biogenic amines and ammonium ions after spiking four different beers with five concentrations of these analytes. Data in Brief, 2016, 9, 398-400.	0.5	2
29	Putrescine biosynthesis in Lactococcus lactis is transcriptionally activated at acidic pH and counteracts acidification of the cytosol. International Journal of Food Microbiology, 2016, 236, 83-89.	2.1	15
30	Nucleotide sequence alignment of hdcA from Gram-positive bacteria. Data in Brief, 2016, 6, 674-679.	0.5	5
31	Histamine-producing Lactobacillus parabuchneri strains isolated from grated cheese can form biofilms on stainless steel. Food Microbiology, 2016, 59, 85-91.	2.1	35
32	Screening sourdough samples for gliadin-degrading activity revealed<i>Lactobacillus casei</i>strains able to individually metabolize the coeliac-disease-related 33-mer peptide. Canadian Journal of Microbiology, 2016, 62, 422-430.	0.8	4
33	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. Food Chemistry, 2016, 197, 658-663.	4.2	154
34	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. Food Control, 2016, 63, 216-223.	2.8	55
35	Transcriptome profiling of Lactococcus lactis subsp. cremoris CECT 8666 in response to agmatine. Genomics Data, 2016, 7, 112-114.	1.3	4
36	Mastitis Modifies the Biogenic Amines Profile in Human Milk, with Significant Changes in the Presence of Histamine, Putrescine and Spermine. PLoS ONE, 2016, 11, e0162426.	1.1	14

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37	Transcriptomic profile of aguR deletion mutant of Lactococcus lactis subsp. cremoris CECT 8666. Genomics Data, 2015, 6, 228-230.	1.3	3
38	Implementation of the agmatine-controlled expression system for inducible gene expression in Lactococcus lactis. Microbial Cell Factories, 2015, 14, 208.	1.9	19
39	Equol status and changes in fecal microbiota in menopausal women receiving long-term treatment for menopause symptoms with a soy-isoflavone concentrate. Frontiers in Microbiology, 2015, 6, 777.	1.5	57
40	Different metabolic features of Bacteroides fragilis growing in the presence of glucose and exopolysaccharides of bifidobacteria. Frontiers in Microbiology, 2015, 6, 825.	1.5	44
41	AguR, a Transmembrane Transcription Activator of the Putrescine Biosynthesis Operon in Lactococcus lactis, Acts in Response to the Agmatine Concentration. Applied and Environmental Microbiology, 2015, 81, 6145-6157.	1.4	20
42	Genetic and functional analysis of biogenic amine production capacity among starter and non-starter lactic acid bacteria isolated from artisanal cheeses. European Food Research and Technology, 2015, 241, 377-383.	1.6	46
43	Isolation and typification of histamine-producing Lactobacillus vaginalis strains from cheese. International Journal of Food Microbiology, 2015, 215, 117-123.	2.1	38
44	Lactose-mediated carbon catabolite repression of putrescine production in dairy Lactococcus lactis is strain dependent. Food Microbiology, 2015, 48, 163-170.	2.1	26
45	A novel UHPLC method for the rapid and simultaneous determination of daidzein, genistein and equol in human urine. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 1005, 1-8.	1.2	24
46	Putrescine production via the agmatine deiminase pathway increases the growth of Lactococcus lactis and causes the alkalinization of the culture medium. Applied Microbiology and Biotechnology, 2015, 99, 897-905.	1.7	40
47	Solubilization of gliadins for use as a source of nitrogen in the selection of bacteria with gliadinase activity. Food Chemistry, 2015, 168, 439-444.	4.2	5
48	An agmatine-inducible system for the expression of recombinant proteins in Enterococcus faecalis. Microbial Cell Factories, 2014, 13, 169.	1.9	22
49	Generation of food-grade recombinant Lactobacillus casei delivering Myxococcus xanthus prolyl endopeptidase. Applied Microbiology and Biotechnology, 2014, 98, 6689-6700.	1.7	21
50	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. Food Chemistry, 2013, 139, 1029-1035.	4.2	126
51	PTHrP-induced modifications of the sea bream (Sparus auratus) vertebral bone proteome. General and Comparative Endocrinology, 2013, 191, 102-112.	0.8	5
52	The putrescine biosynthesis pathway in Lactococcus lactis is transcriptionally regulated by carbon catabolic repression, mediated by CcpA. International Journal of Food Microbiology, 2013, 165, 43-50.	2.1	30
53	Draft Genome Sequence of Lactobacillus plantarum Strain IPLA 88. Genome Announcements, 2013, 1, .	0.8	5
54	Cloning and expression of a codon-optimized gene encoding the influenza A virus nucleocapsid protein in Lactobacillus casei. International Microbiology, 2013, 16, 93-101.	1.1	8

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55	Cellular morphology and markers of cartilage and bone in the marine teleost Sparus auratus. Cell and Tissue Research, 2011, 343, 619-635.	1.5	21
56	CRTAC1 homolog proteins are conserved from cyanobacteria to man and secreted by the teleost fish pituitary gland. Gene, 2010, 456, 1-14.	1.0	12
57	Expression of pituitary prolactin, growth hormone and somatolactin is modified in response to different stressors (salinity, crowding and food-deprivation) in gilthead sea bream Sparus auratus. General and Comparative Endocrinology, 2009, 162, 293-300.	0.8	59
58	Differential control of isocitrate lyase gene transcription by nonâ€fermentable carbon sources in the milk yeast <i>Kluyveromyces lactis</i>. FEBS Letters, 2008, 582, 549-557.	1.3	16
59	Isolation and Characterization of Piscine Osteonectin and Downregulation of Its Expression by PTH-Related Protein. Journal of Bone and Mineral Research, 2004, 20, 682-692.	3.1	50
60	Isocitrate lyase of the yeast Kluyveromyces lactis is subject to glucose repression but not to catabolite inactivation. Current Genetics, 2004, 44, 305-316.	0.8	26
61	Multiple regulatory elements control the expression of the yeastACR1gene. FEBS Letters, 1999, 445, 246-250.	1.3	10