Maria Cruz Martin

List of Publications by Year
in descending order

90 papers	3,697 citations	101496 36 h-index	138417 58 g-index
90 all docs	90 docs citations	90 times ranked	3321 citing authors

#	Article	IF	Citations
1	Biogenic Amines in Dairy Products. Critical Reviews in Food Science and Nutrition, 2011, 51, 691-703.	5.4	303
2	Factors Influencing Biogenic Amines Accumulation in Dairy Products. Frontiers in Microbiology, 2012, 3, 180.	1.5	193
3	Is the production of the biogenic amines tyramine and putrescine a species-level trait in enterococci?. Food Microbiology, 2012, 30, 132-138.	2.1	167
4	Comparative analysis of the in vitro cytotoxicity of the dietary biogenic amines tyramine and histamine. Food Chemistry, 2016, 197, 658-663.	4.2	154
5	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
6	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
7	The dietary biogenic amines tyramine and histamine show synergistic toxicity towards intestinal cells in culture. Food Chemistry, 2017, 218, 249-255.	4.2	115
8	Comparative Phenotypic and Molecular Genetic Profiling of Wild Lactococcus lactis subsp. lactis Strains of the L. lactis subsp. lactis and L. lactis subsp. cremoris Genotypes, Isolated from Starter-Free Cheeses Made of Raw Milk. Applied and Environmental Microbiology, 2011, 77, 5324-5335.	1.4	82
9	Lactobacillus casei strains isolated from cheese reduce biogenic amine accumulation in an experimental model. International Journal of Food Microbiology, 2012, 157, 297-304.	2.1	76
10	Cytotoxin and Pyrogenic Toxin Superantigen Gene Profiles of Staphylococcus aureus Associated with Subclinical Mastitis in Dairy Cows and Relationships with Macrorestriction Genomic Profiles. Journal of Clinical Microbiology, 2005, 43, 1278-1284.	1.8	75
11	Sequencing and Transcriptional Analysis of the Biosynthesis Gene Cluster of Putrescine-Producing Lactococcus lactis. Applied and Environmental Microbiology, 2011, 77, 6409-6418.	1.4	74
12	Multiplex PCR for the detection and identification of dairy bacteriophages in milk. Food Microbiology, 2007, 24, 75-81.	2.1	72
13	Generation of Food-Grade Recombinant Lactic Acid Bacterium Strains by Site-Specific Recombination. Applied and Environmental Microbiology, 2000, 66, 2599-2604.	1.4	69
14	Tyramine biosynthesis is transcriptionally induced at low pH and improves the fitness of Enterococcus faecalis in acidic environments. Applied Microbiology and Biotechnology, 2015, 99, 3547-3558.	1.7	67
15	Structural elements of the Streptomyces oriC region and their interactions with the DnaA protein. Microbiology (United Kingdom), 1998, 144, 1281-1290.	0.7	66
16	Sequencing, characterization and transcriptional analysis of the histidine decarboxylase operon of Lactobacillus buchneri. Microbiology (United Kingdom), 2005, 151, 1219-1228.	0.7	66
17	Detection and Characterization of Streptococcus thermophilus Bacteriophages by Use of the Antireceptor Gene Sequence. Applied and Environmental Microbiology, 2005, 71, 6096-6103.	1.4	63
18	Genetic procedures for identification of enterotoxigenic strains of Staphylococcus aureus from three food poisoning outbreaks. International Journal of Food Microbiology, 2004, 94, 279-286.	2.1	62

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19	qPCR for quantitative detection of tyramine-producing bacteria in dairy products. Food Research International, 2010, 43, 289-295.	2.9	62
20	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
21	Multiplex qPCR for the detection and quantification of putrescine-producing lactic acid bacteria in dairy products. Food Control, 2012, 27, 307-313.	2.8	58
22	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. Food Control, 2016, 63, 216-223.	2.8	55
23	Enterotoxin production and DNA fingerprinting in Staphylococcus aureus isolated from human and food samples. Relations between genetic types and enterotoxins. International Journal of Food Microbiology, 2001, 67, 139-145.	2.1	53
24	Enterotoxins and toxic shock syndrome toxin in Staphylococcus aureus recovered from human nasal carriers and manually handled foods: epidemiological and genetic findings. Microbes and Infection, 2005, 7, 187-194.	1.0	51
25	Biogenic amines content in Spanish and French natural ciders: Application of qPCR for quantitative detection of biogenic amine-producers. Food Microbiology, 2011, 28, 554-561.	2.1	50
26	Tyramine biosynthesis in Enterococcus durans is transcriptionally regulated by the extracellular pH and tyrosine concentration. Microbial Biotechnology, 2009, 2, 625-633.	2.0	48
27	qPCR as a powerful tool for microbial food spoilage quantification: Significance for food quality. Trends in Food Science and Technology, 2011, 22, 367-376.	7.8	46
28	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
29	Integrative Expression System for Delivery of Antibody Fragments by Lactobacilli. Applied and Environmental Microbiology, 2011, 77, 2174-2179.	1.4	45
30	Clonal Complexes and Diversity of Exotoxin Gene Profiles in Methicillin-Resistant and Methicillin-Susceptible Staphylococcus aureus Isolates from Patients in a Spanish Hospital. Journal of Clinical Microbiology, 2009, 47, 2097-2105.	1.8	42
31	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
32	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
33	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
34	Septicaemia due to Corynebacterium striatum: molecular confirmation of entry via the skin. Journal of Medical Microbiology, 2003, 52, 599-602.	0.7	39
35	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. Frontiers in Microbiology, 2016, 7, 591.	1.5	39
36	Heterologous expression of enterocin AS-48 in several strains of lactic acid bacteria. Journal of Applied Microbiology, 2007, 102, 1350-1361.	1.4	38

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37	Isolation and typification of histamine-producing Lactobacillus vaginalis strains from cheese. International Journal of Food Microbiology, 2015, 215, 117-123.	2.1	38
38	Histamine-producing Lactobacillus parabuchneri strains isolated from grated cheese can form biofilms on stainless steel. Food Microbiology, 2016, 59, 85-91.	2.1	35
39	Multiplex Fast Real-Time PCR for Quantitative Detection and Identification of cos - and pac -Type Streptococcus thermophilus Bacteriophages. Applied and Environmental Microbiology, 2008, 74, 4779-4781.	1.4	34
40	Class 1 and class 2 integrons in non-prevalent serovars of Salmonella enterica: structure and association with transposons and plasmids. Journal of Antimicrobial Chemotherapy, 2006, 58, 1124-1132.	1.3	33
41	Usefulness of a two-step PCR procedure for detection and identification of enterotoxigenic staphylococci of bacterial isolates and food samples. Food Microbiology, 2003, 20, 605-610.	2.1	31
42	Relationships between toxin gene content and genetic background in nasal carried isolates ofStaphylococcus aureusfrom Asturias, Spain. FEMS Microbiology Letters, 2005, 243, 447-454.	0.7	31
43	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
44	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
45	Lactobacillus rossiae strain isolated from sourdough produces putrescine from arginine. Scientific Reports, 2018, 8, 3989.	1.6	27
46	Streptomyces albus Isolated from a Human Actinomycetoma and Characterized by Molecular Techniques. Journal of Clinical Microbiology, 2004, 42, 5957-5960.	1.8	26
47	Sero- and genotyping of Salmonella in slaughter pigs, from farm to cutting plant, with a focus on the slaughter process. International Journal of Food Microbiology, 2013, 161, 44-52.	2.1	26
48	Lactose-mediated carbon catabolite repression of putrescine production in dairy Lactococcus lactis is strain dependent. Food Microbiology, 2015, 48, 163-170.	2.1	26
49	An Exopolysaccharide-Deficient Mutant of Lactobacillus rhamnosus GG Efficiently Displays a Protective Llama Antibody Fragment against Rotavirus on Its Surface. Applied and Environmental Microbiology, 2015, 81, 5784-5793.	1.4	24
50	An agmatine-inducible system for the expression of recombinant proteins in Enterococcus faecalis. Microbial Cell Factories, 2014, 13, 169.	1.9	22
51	A novel real-time polymerase chain reaction-based method for the detection and quantification of lactose-fermenting Enterobacteriaceae in the dairy and other food industries. Journal of Dairy Science, 2010, 93, 860-867.	1.4	21
52	Generation of food-grade recombinant Lactobacillus casei delivering Myxococcus xanthus prolyl endopeptidase. Applied Microbiology and Biotechnology, 2014, 98, 6689-6700.	1.7	21
53	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
54	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

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55	IS256 abolishes gelatinase activity and biofilm formation in a mutant of the nosocomial pathogen Enterococcus faecalis V583. Canadian Journal of Microbiology, 2015, 61, 517-519.	0.8	20
56	Implementation of the agmatine-controlled expression system for inducible gene expression in Lactococcus lactis. Microbial Cell Factories, 2015, 14, 208.	1.9	19
57	Lactobacillus parabuchneri produces histamine in refrigerated cheese at a temperatureâ€dependent rate. International Journal of Food Science and Technology, 2018, 53, 2342-2348.	1.3	19
58	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
59	Fast real-time polymerase chain reaction for quantitative detection of Lactobacillus delbrueckii bacteriophages in milk. Food Microbiology, 2008, 25, 978-982.	2.1	18
60	Chorioamnionitis and Neonatal Septicaemia Caused by Eikenella corrodens. Journal of Infection, 2002, 44, 133-134.	1.7	17
61	Large Conjugative Plasmids from Clinical Strains of Salmonella enterica Serovar Virchow Contain a Class 2 Integron in Addition to Class 1 Integrons and Several Non-Integron-Associated Drug Resistance Determinants. Antimicrobial Agents and Chemotherapy, 2006, 50, 1603-1607.	1.4	17
62	The tyrosyl-tRNA synthetase like gene located in the tyramine biosynthesis cluster of Enterococcus duransis transcriptionally regulated by tyrosine concentration and extracellular pH. BMC Microbiology, 2012, 12, 23.	1.3	17
63	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
64	Salmonella serotype Virchow causing salmonellosis in a Spanish region. Characterization and survey of clones by DNA fingerprinting, phage typing and antimicrobial resistance. European Journal of Epidemiology, 2001, 17, 31-40.	2.5	16
65	Nisin-controlled expression of Norwalk virus VP60 protein in. FEMS Microbiology Letters, 2004, 237, 385-391.	0.7	16
66	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
67	The Relationship among Tyrosine Decarboxylase and Agmatine Deiminase Pathways in Enterococcus faecalis. Frontiers in Microbiology, 2017, 8, 2107.	1.5	16
68	Molecular basis of antimicrobial drug resistance in Staphylococcus aureus isolates recovered from young healthy carriers in Spain. Microbial Pathogenesis, 2014, 74, 8-14.	1.3	15
69	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
70	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
71	PCR Identification of Lysogenic Lactococcus lactis Strains. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2006, 1, 121-124.	0.5	11
72	NeisseriagonorrhoeaeMeningitis in Pregnant Adolescent. Emerging Infectious Diseases, 2008, 14, 1672-1674.	2.0	11

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73	Draft Genome Sequence of the Tyramine Producer Enterococcus durans Strain IPLA 655. Genome Announcements, 2013, 1, .	0.8	11
74	Genome Sequence Analysis of the Biogenic Amine-Producing Strain Lactococcus lactis subsp. cremoris CECT 8666 (Formerly GE2-14). Genome Announcements, 2014, 2, .	0.8	9
75	Genetic typing methods applied to the differentiation of clonal lines among Salmonella enterica serogroup G strains causing human salmonellosis. FEMS Immunology and Medical Microbiology, 1997, 19, 215-221.	2.7	8
76	Extraction of RNA from fermented milk products for in situ gene expression analysis. Analytical Biochemistry, 2010, 400, 307-309.	1.1	8
77	Genome Sequence Analysis of the Biogenic Amine-Degrading Strain Lactobacillus casei 5b. Genome Announcements, 2014, 2, .	0.8	8
78	Conjugative DNA Transfer From E. coli to Transformation-Resistant Lactobacilli. Frontiers in Microbiology, 2021, 12, 606629.	1.5	8
79	Transcriptome profiling of TDC cluster deletion mutant of Enterococcus faecalis V583. Genomics Data, 2016, 9, 67-69.	1.3	7
80	Distinctive human and swine strains of Salmonella enterica serotype Wien carry large self-transferable R-plasmids. A plasmid contains a class 1-qacEÎ”1â€“sul1 integron with the dfrA1â€“aadA1a cassette configuration. Food Microbiology, 2003, 20, 9-16.	2.1	6
81	Draft Genome Sequence of Lactobacillus plantarum Strain IPLA 88. Genome Announcements, 2013, 1, .	0.8	5
82	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
83	Nucleotide sequence alignment of hdcA from Gram-positive bacteria. Data in Brief, 2016, 6, 674-679.	0.5	5
84	The use of the replication region of plasmid pRS7 from Oenococcus oeni as a putative tool to generate cloning vectors for lactic acid bacteria. Plasmid, 2015, 77, 28-31.	0.4	4
85	Screening sourdough samples for gliadin-degrading activity revealedLactobacillus caseistrains able to individually metabolize the coeliac-disease-related 33-mer peptide. Canadian Journal of Microbiology, 2016, 62, 422-430.	0.8	4
86	Transcriptome profiling of Lactococcus lactis subsp. cremoris CECT 8666 in response to agmatine. Genomics Data, 2016, 7, 112-114.	1.3	4
87	Transcriptomic profile of aguR deletion mutant of Lactococcus lactis subsp. cremoris CECT 8666. Genomics Data, 2015, 6, 228-230.	1.3	3
88	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
89	Construction and characterization of a double mutant of Enterococcus faecalis that does not produce biogenic amines. Scientific Reports, 2019, 9, 16881.	1.6	2
90	Draft Genome Sequence of the Putrescine-Producing Strain Lactococcus lactis subsp. lactis 1AA59. Genome Announcements, 2015, 3, .	0.8	0