

Eric Johansen

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

39
papers

1,951
citations

23
h-index

40
g-index

40
ext. papers

2,213
ext. citations

7.3
avg, IF

4.73
L-index

#	Paper	IF	Citations
39	Symbiotic mutants of <i>Rhizobium meliloti</i> that uncouple plant from bacterial differentiation. <i>Cell</i> , 1985 , 40, 869-77	56.2	314
38	Cloning and partial characterization of regulated promoters from <i>Lactococcus lactis</i> Tn917-lacZ integrants with the new promoter probe vector, pAK80. <i>Applied and Environmental Microbiology</i> , 1995 , 61, 2540-7	4.8	165
37	The Science behind the Probiotic Strain <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12(®). <i>Microorganisms</i> , 2014 , 2, 92-110	4.9	134
36	Characterization of recombinant camel chymosin reveals superior properties for the coagulation of bovine and camel milk. <i>Biochemical and Biophysical Research Communications</i> , 2006 , 342, 647-54	3.4	127
35	Adaptation and response of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> to bile: a proteomic and physiological approach. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 6757-67	4.8	101
34	<i>Streptococcus thermophilus</i> core genome: comparative genome hybridization study of 47 strains. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 4703-10	4.8	88
33	Criteria to Qualify Microorganisms as "Probiotic" in Foods and Dietary Supplements. <i>Frontiers in Microbiology</i> , 2020 , 11, 1662	5.7	85
32	The art of strain improvement of industrial lactic acid bacteria without the use of recombinant DNA technology. <i>Microbial Cell Factories</i> , 2014 , 13 Suppl 1, S5	6.4	73
31	Isolation of <i>Lactococcus lactis</i> nonsense suppressors and construction of a food-grade cloning vector. <i>Molecular Microbiology</i> , 1995 , 15, 839-47	4.1	70
30	The long and winding road from the research laboratory to industrial applications of lactic acid bacteria. <i>FEMS Microbiology Reviews</i> , 2005 , 29, 611-624	15.1	68
29	A food-grade cloning system for industrial strains of <i>Lactococcus lactis</i> . <i>Applied and Environmental Microbiology</i> , 2000 , 66, 1253-8	4.8	62
28	Complete genome sequence of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12, a widely consumed probiotic strain. <i>Journal of Bacteriology</i> , 2010 , 192, 2467-8	3.5	58
27	Effects of genetic, processing, or product formulation changes on efficacy and safety of probiotics. <i>Annals of the New York Academy of Sciences</i> , 2014 , 1309, 1-18	6.5	57
26	Isolation and characterization of IS1165, an insertion sequence of <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> and other lactic acid bacteria. <i>Plasmid</i> , 1992 , 27, 200-6	3.3	55
25	Characterization of <i>Leuconostoc</i> Isolates from Commercial Mixed Strain Mesophilic Starter Cultures. <i>Journal of Dairy Science</i> , 1992 , 75, 1186-1191	4	49
24	Identification of the host determinant of two prolate-headed phages infecting <i>Lactococcus lactis</i> . <i>Virology</i> , 2003 , 309, 10-7	3.6	43
23	Screening for antimicrobial resistance genes and virulence factors via genome sequencing. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2785-7	4.8	41

22	Use of Natural Selection and Evolution to Develop New Starter Cultures for Fermented Foods. <i>Annual Review of Food Science and Technology</i> , 2018 , 9, 411-428	14.7	38
21	Pangenomics--an avenue to improved industrial starter cultures and probiotics. <i>Current Opinion in Biotechnology</i> , 2013 , 24, 187-91	11.4	37
20	Effect of starter cultures with a genetically modified peptidolytic or lytic system on Cheddar cheese ripening. <i>International Dairy Journal</i> , 2001 , 11, 373-382	3.5	33
19	Enhancing the Sweetness of Yoghurt through Metabolic Remodeling of Carbohydrate Metabolism in <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Applied and Environmental Microbiology</i> , 2016 , 82, 3683-3692	4.8	28
18	Industrial applications of genetically modified microorganisms: gene technology at Chr. Hansen A/S. <i>International Dairy Journal</i> , 1999 , 9, 17-23	3.5	25
17	The long and winding road from the research laboratory to industrial applications of lactic acid bacteria. <i>FEMS Microbiology Reviews</i> , 2005 , 29, 611-24	15.1	24
16	Genetic analysis of the minimal replicon of the <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> citrate plasmid. <i>Molecular Genetics and Genomics</i> , 1994 , 244, 374-82		20
15	Harnessing the metabolic potential of <i>Streptococcus thermophilus</i> for new biotechnological applications. <i>Current Opinion in Biotechnology</i> , 2020 , 61, 142-152	11.4	17
14	A conserved sequence in tRNA and rRNA promoters of <i>Lactococcus lactis</i> . <i>Biochimica Et Biophysica Acta Gene Regulatory Mechanisms</i> , 1994 , 1219, 141-4		17
13	Symbiotic mutants of USDA191, a fast-growing <i>Rhizobium</i> that nodulates soybeans. <i>Molecular Genetics and Genomics</i> , 1985 , 201, 454-461		17
12	Antimicrobial Susceptibility Testing and Tentative Epidemiological Cutoff Values for Five <i>Bacillus</i> Species Relevant for Use as Animal Feed Additives or for Plant Protection. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	15
11	Putative antibiotic resistance genes present in extant <i>Bacillus licheniformis</i> and <i>Bacillus paralicheniformis</i> strains are probably intrinsic and part of the ancient resistome. <i>PLoS ONE</i> , 2019 , 14, e0210363	3.7	12
10	GENETIC ENGINEERING Modification of Bacteria 1999 , 917-921		11
9	Reversion of the gal3 mutation of <i>Escherichia coli</i> : partial deletion of the insertion sequence. <i>Molecular Genetics and Genomics</i> , 1976 , 142, 263-75		11
8	The basis of instability of a revertant of the gal3 insertion of <i>Escherichia coli</i> . <i>Journal of Molecular Biology</i> , 1978 , 121, 269-81	6.5	9
7	Antimicrobial susceptibility of bifidobacteria from probiotic milk products and determination of the genetic basis of tetracycline resistance in <i>Enterococcus</i> species after in vitro conjugation with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> . <i>Food Control</i> , 2018 , 94, 205-211	6.2	8
6	Challenges when transferring technology from <i>Lactococcus</i> laboratory strains to industrial strains. <i>Genetics and Molecular Research</i> , 2003 , 2, 112-6	1.2	7
5	Product development strategies for foods in the era of molecular biotechnology. <i>Antonie Van Leeuwenhoek</i> , 2002 , 82, 291-302	2.1	5

- 4 Identification of Plasmids Carrying Symbiotic Genes in Fast-Growing *R. Japonicum* Using DNA Hybridization and Tn5 Mutagenesis **1984**, 670-670 4
- 3 Product development strategies for foods in the era of molecular biotechnology **2002**, 291-302
- 2 A Method for Isolating Competition Defective Mutants in *Rhizobium*. *Current Plant Science and Biotechnology in Agriculture*, **1987**, 159-161
- 1 Use of Cell Envelope Targeting Antibiotics and Antimicrobial Agents as a Powerful Tool to Select for Lactic Acid Bacteria Strains With Improved Texturizing Ability in Milk Fermentations. *Frontiers in Bioengineering and Biotechnology*, **2020**, 8, 623700 5.8