Eric Johansen

List of Publications by Year in Descending Order

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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.

1,951 40 23 39 h-index g-index citations papers 40 2,213 7.3 4.73 L-index avg, IF ext. papers ext. citations

#	Paper	IF	Citations
39	Harnessing the metabolic potential of Streptococcus thermophilus for new biotechnological applications. <i>Current Opinion in Biotechnology</i> , 2020 , 61, 142-152	11.4	17
38	Criteria to Qualify Microorganisms as "Probiotic" in Foods and Dietary Supplements. <i>Frontiers in Microbiology</i> , 2020 , 11, 1662	5.7	85
37	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. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 623700	5.8	
36	Putative antibiotic resistance genes present in extant Bacillus licheniformis and Bacillus paralicheniformis strains are probably intrinsic and part of the ancient resistome. <i>PLoS ONE</i> , 2019 , 14, e0210363	3.7	12
35	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
34	Antimicrobial Susceptibility Testing and Tentative Epidemiological Cutoff Values for Five Bacillus Species Relevant for Use as Animal Feed Additives or for Plant Protection. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	15
33	Antimicrobial susceptibility of bifidobacteria from probiotic milk products and determination of the genetic basis of tetracycline resistance in Enterococcus species after in vitro conjugation with Billobacterium animalis subsp. lactis. <i>Food Control</i> , 2018 , 94, 205-211	6.2	8
32	Enhancing the Sweetness of Yoghurt through Metabolic Remodeling of Carbohydrate Metabolism in Streptococcus thermophilus and Lactobacillus delbrueckii subsp. bulgaricus. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 3683-3692	4.8	28
31	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
30	The Science behind the Probiotic Strain Bifidobacterium animalis subsp. lactis BB-12(fi). <i>Microorganisms</i> , 2014 , 2, 92-110	4.9	134
29	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
28	Pangenomicsan avenue to improved industrial starter cultures and probiotics. <i>Current Opinion in Biotechnology</i> , 2013 , 24, 187-91	11.4	37
27	Screening for antimicrobial resistance genes and virulence factors via genome sequencing. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2785-7	4.8	41
26	Complete genome sequence of Bifidobacterium animalis subsp. lactis BB-12, a widely consumed probiotic strain. <i>Journal of Bacteriology</i> , 2010 , 192, 2467-8	3.5	58
25	Streptococcus thermophilus core genome: comparative genome hybridization study of 47 strains. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 4703-10	4.8	88
24	Adaptation and response of Bifidobacterium animalis subsp. lactis to bile: a proteomic and physiological approach. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 6757-67	4.8	101
23	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

(1985-2005)

22	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
21	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
20	Identification of the host determinant of two prolate-headed phages infecting Lactococcus lactis. <i>Virology</i> , 2003 , 309, 10-7	3.6	43
19	Challenges when transferring technology from Lactococcus laboratory strains to industrial strains. <i>Genetics and Molecular Research</i> , 2003 , 2, 112-6	1.2	7
18	Product development strategies for foods in the era of molecular biotechnology. <i>Antonie Van Leeuwenhoek</i> , 2002 , 82, 291-302	2.1	5
17	Product development strategies for foods in the era of molecular biotechnology 2002 , 291-302		
16	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
15	A food-grade cloning system for industrial strains of Lactococcus lactis. <i>Applied and Environmental Microbiology</i> , 2000 , 66, 1253-8	4.8	62
14	GENETIC ENGINEERING Modification of Bacteria 1999 , 917-921		11
13	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
12	Isolation of Lactococcus lactis nonsense suppressors and construction of a food-grade cloning vector. <i>Molecular Microbiology</i> , 1995 , 15, 839-47	4.1	70
11	Cloning and partial characterization of regulated promoters from Lactococcus lactis Tn917-lacZ integrants with the new promoter probe vector, pAK80. <i>Applied and Environmental Microbiology</i> , 1995 , 61, 2540-7	4.8	165
10	Genetic analysis of the minimal replicon of the Lactococcus lactis subsp. lactis biovar diacetylactis citrate plasmid. <i>Molecular Genetics and Genomics</i> , 1994 , 244, 374-82		20
9	A conserved sequence in tRNA and rRNA promoters of Lactococcus lactis. <i>Biochimica Et Biophysica Acta Gene Regulatory Mechanisms</i> , 1994 , 1219, 141-4		17
8	Characterization of Leuconostoc Isolates from Commercial Mixed Strain Mesophilic Starter Cultures. <i>Journal of Dairy Science</i> , 1992 , 75, 1186-1191	4	49
7	Isolation and characterization of IS1165, an insertion sequence of Leuconostoc mesenteroides subsp. cremoris and other lactic acid bacteria. <i>Plasmid</i> , 1992 , 27, 200-6	3.3	55
6	A Method for Isolating Competition Defective Mutants in Rhizobium. <i>Current Plant Science and Biotechnology in Agriculture</i> , 1987 , 159-161		
5	Symbiotic mutants of USDA191, a fast-growing Rhizobium that nodulates soybeans. <i>Molecular Genetics and Genomics</i> , 1985 , 201, 454-461		17

4	Symbiotic mutants of Rhizobium meliloti that uncouple plant from bacterial differentiation. <i>Cell</i> , 1985 , 40, 869-77	56.2	314
3	Identification of Plasmids Carrying Symbiotic Genes in Fast-Growing R. Japonicum Using DNA Hybridization and Tn5 Mutagenesis 1984 , 670-670		4
2	The basis of instability of a revertant of the gal3 insertion of Escherichia coli. <i>Journal of Molecular Biology</i> , 1978 , 121, 269-81	6.5	9
1	Reversion of the gal3 mutation of Escherichia coli: partial deletion of the insertion sequence. <i>Molecular Genetics and Genomics</i> , 1976 , 142, 263-75		11