Karola Böhme

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8335079/publications.pdf

Version: 2024-02-01

414414 331670 1,477 41 21 32 h-index citations g-index papers 43 43 43 1867 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Species Differentiation of Seafood Spoilage and Pathogenic Gram-Negative Bacteria by MALDI-TOF Mass Fingerprinting. Journal of Proteome Research, 2010, 9, 3169-3183.	3.7	144
2	Review of Recent DNA-Based Methods for Main Food-Authentication Topics. Journal of Agricultural and Food Chemistry, 2019, 67, 3854-3864.	5.2	129
3	The Immunology of Mammary Gland of Dairy Ruminants between Healthy and Inflammatory Conditions. Journal of Veterinary Medicine, 2014, 2014, 1-31.	1.6	96
4	Rapid species identification of seafood spoilage and pathogenic Gramâ€positive bacteria by MALDIâ€ŦOF mass fingerprinting. Electrophoresis, 2011, 32, 2951-2965.	2.4	85
5	Recent applications of omics-based technologies to main topics in food authentication. TrAC - Trends in Analytical Chemistry, 2019, 110, 221-232.	11.4	81
6	Detection and quantification of spoilage and pathogenic Bacillus cereus, Bacillus subtilis and Bacillus licheniformis by real-time PCR. Food Microbiology, 2011, 28, 605-610.	4.2	68
7	Molecular and probiotic characterization of bacteriocin-producing Enterococcus faecium strains isolated from nonfermented animal foods. Journal of Applied Microbiology, 2009, 107, 1392-1403.	3.1	66
8	<scp>S</scp> pectra <scp>B</scp> ank: An open access tool for rapid microbial identification by <scp>MALDI</scp> â€ <scp>TOF MS</scp> fingerprinting. Electrophoresis, 2012, 33, 2138-2142.	2.4	61
9	Safety Assessment of Fresh and Processed Seafood Products by MALDI-TOF Mass Fingerprinting. Food and Bioprocess Technology, 2011, 4, 907-918.	4.7	59
10	Identification and classification of seafoodâ€borne pathogenic and spoilage bacteria: 16 <scp>S</scp> r <scp>RNA</scp> sequencing versus <scp>MALDI</scp> â€ <scp>TOF MS</scp> fingerprinting. Electrophoresis, 2013, 34, 877-887.	2.4	59
11	Chilled storage of golden gray mullet (Liza aurata). LWT - Food Science and Technology, 2011, 44, 1894-1900.	5.2	56
12	Differential characterization of biogenic amineâ€producing bacteria involved in food poisoning using MALDIâ€₹OF mass fingerprinting. Electrophoresis, 2010, 31, 1116-1127.	2.4	55
13	Characterisation and profiling of Bacillus subtilis, Bacillus cereus and Bacillus licheniformis by MALDI-TOF mass fingerprinting. Food Microbiology, 2013, 33, 235-242.	4.2	53
14	Characterization of <i><scp>S</scp>taphylococcus aureus</i> strains isolated from <scp>I</scp> talian dairy products by <scp>MALDI</scp> â€ <scp>TOF</scp> mass fingerprinting. Electrophoresis, 2012, 33, 2355-2364.	2.4	51
15	Characterization of different foodâ€isolated <i><scp>E</scp>nterococcus</i> strains by <scp>MALDI</scp> â€ <scp>TOF</scp> mass fingerprinting. Electrophoresis, 2013, 34, 2240-2250.	2.4	44
16	Comparative analysis of protein extraction methods for the identification of seafood-borne pathogenic and spoilage bacteria by MALDI-TOF mass spectrometry. Analytical Methods, 2010, 2, 1941.	2.7	41
17	Isolation and characterization of Streptococcus parauberis from vacuum-packaging refrigerated seafood products. Food Microbiology, 2012, 30, 91-97.	4.2	40
18	Recent Patents on Bacteriocins: Food and Biomedical Applications. Recent Patents on DNA & Gene Sequences, 2013, 7, 66-73.	0.7	37

#	Article	IF	Citations
19	Characterization of Foodborne Strains of Staphylococcus aureus by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. Frontiers in Microbiology, 2017, 8, 2458.	3.5	32
20	Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications. , 2014, , 51-81.		30
21	In vitro probiotic profiling of novel <i>Enterococcus faecium</i> and <i>Leuconostoc mesenteroides</i> from Tunisian freshwater fishes. Canadian Journal of Microbiology, 2016, 62, 60-71.	1.7	29
22	Evaluation of a novel 16S rRNA/tRNAVal mitochondrial marker for the identification and phylogenetic analysis of shrimp species belonging to the superfamily Penaeoidea. Analytical Biochemistry, 2009, 391, 127-134.	2.4	23
23	Characterisation of histamine-producing bacteria from farmed blackspot seabream (Pagellus) Tj ETQq1 1 0.7843	314 ₄ rgBT /	Overlock 10
24	Discrimination of major and minor streptococci incriminated in bovine mastitis by MALDI-TOF MS fingerprinting and 16S rRNA gene sequencing. Research in Veterinary Science, 2020, 132, 426-438.	1.9	18
25	Detection of Food Spoilage and Pathogenic Bacteria Based on Ligation Detection Reaction Coupled to Flow-Through Hybridization on Membranes. BioMed Research International, 2014, 2014, 1-11.	1.9	13
26	Molecular characterisation and typing the methicillin resistance of Staphylococcus spp. isolated from raw milk and cheeses in northwest Spain: A mini survey. International Dairy Journal, 2019, 89, 68-76.	3.0	12
27	Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in Streptococcus Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. Antibiotics, 2020, 9, 302.	3.7	12
28	Characterization of Bacteriophage Peptides of Pathogenic Streptococcus by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. Frontiers in Microbiology, 2020, 11, 1241.	3.5	12
29	Inhibition of quality loss in chilled megrim (<i><scp>L</scp>epidorhombus whiffiagonis</i>) by employing citric and lactic acid icing. International Journal of Food Science and Technology, 2014, 49, 18-26.	2.7	9
30	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer Staphylococcus aureus by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. Foods, 2021, 10, 799.	4.3	9
31	Proteomic Characterization of Antibiotic Resistance in Listeria and Production of Antimicrobial and Virulence Factors. International Journal of Molecular Sciences, 2021, 22, 8141.	4.1	8
32	Genomic and Proteomic Characterization of Bacteriocin-Producing <i>Leuconostoc mesenteroides</i> Strains Isolated from Raw Camel Milk in Two Southwest Algerian Arid Zones. BioMed Research International, 2014, 2014, 1-10.	1.9	7
33	Intestinal Microbiota: First Barrier Against Gut-Affecting Pathogens. , 2016, , 281-314.		6
34	Detection of Foodborne Pathogens Using MALDI-TOF Mass Spectrometry. , 2016, , 203-214.		4
35	Rapid genus identification of selected lactic acid bacteria isolated from Mugil cephalis and Oreochromis niloticus organs using MALDI-TOF. Annals of Microbiology, 2019, 69, 1-15.	2.6	4
36	Fingerprinting for Detecting Contaminants in Food., 2017,, 15-42.		1

#	Article	IF	CITATIONS
37	Molecular Tools to Analyze Microbial Populations in Red Wines. , 2019, , 115-123.		1
38	Rapid differentiation of Enterococcus species by MALDI-TOF mass spectrometry. , 2012, , .		0
39	Identification and characterisation of <i>Bacillus</i> strains by MALDI-TOF mass fingerprinting and genomic analysis. , 2012, , .		О
40	Proteomics of Food Spoilage Pathogens. , 2017, , 417-431.		0
41	Development of a DNA microarray for the detection of pathogenic and spoilage bacteria in seafood. , 2012, , .		0