

Karola BÃ¶hme

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,477
citations

331670

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32
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43
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43
docs citations

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times ranked

1867
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer <i>Staphylococcus aureus</i> by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. <i>Foods</i> , 2021, 10, 799. | 4.3 | 9 |
| 2 | Proteomic Characterization of Antibiotic Resistance in <i>Listeria</i> and Production of Antimicrobial and Virulence Factors. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8141. | 4.1 | 8 |
| 3 | Discrimination of major and minor streptococci incriminated in bovine mastitis by MALDI-TOF MS fingerprinting and 16S rRNA gene sequencing. <i>Research in Veterinary Science</i> , 2020, 132, 426-438. | 1.9 | 18 |
| 4 | Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in <i>Streptococcus</i> Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. <i>Antibiotics</i> , 2020, 9, 302. | 3.7 | 12 |
| 5 | Characterization of Bacteriophage Peptides of Pathogenic <i>Streptococcus</i> by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. <i>Frontiers in Microbiology</i> , 2020, 11, 1241. | 3.5 | 12 |
| 6 | Rapid genus identification of selected lactic acid bacteria isolated from <i>Mugil cephalis</i> and <i>Oreochromis niloticus</i> organs using MALDI-TOF. <i>Annals of Microbiology</i> , 2019, 69, 1-15. | 2.6 | 4 |
| 7 | Review of Recent DNA-Based Methods for Main Food-Authentication Topics. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3854-3864. | 5.2 | 129 |
| 8 | Recent applications of omics-based technologies to main topics in food authentication. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 110, 221-232. | 11.4 | 81 |
| 9 | Molecular Tools to Analyze Microbial Populations in Red Wines. , 2019, , 115-123. | | 1 |
| 10 | Molecular characterisation and typing the methicillin resistance of <i>Staphylococcus</i> spp. isolated from raw milk and cheeses in northwest Spain: A mini survey. <i>International Dairy Journal</i> , 2019, 89, 68-76. | 3.0 | 12 |
| 11 | Proteomics of Food Spoilage Pathogens. , 2017, , 417-431. | | 0 |
| 12 | Fingerprinting for Detecting Contaminants in Food. , 2017, , 15-42. | | 1 |
| 13 | Characterization of Foodborne Strains of <i>Staphylococcus aureus</i> by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. <i>Frontiers in Microbiology</i> , 2017, 8, 2458. | 3.5 | 32 |
| 14 | Detection of Foodborne Pathogens Using MALDI-TOF Mass Spectrometry. , 2016, , 203-214. | | 4 |
| 15 | Intestinal Microbiota: First Barrier Against Gut-Affecting Pathogens. , 2016, , 281-314. | | 6 |
| 16 | In vitro probiotic profiling of novel <i>Enterococcus faecium</i> and <i>Leuconostoc mesenteroides</i> from Tunisian freshwater fishes. <i>Canadian Journal of Microbiology</i> , 2016, 62, 60-71. | 1.7 | 29 |
| 17 | The Immunology of Mammary Gland of Dairy Ruminants between Healthy and Inflammatory Conditions. <i>Journal of Veterinary Medicine</i> , 2014, 2014, 1-31. | 1.6 | 96 |
| 18 | Detection of Food Spoilage and Pathogenic Bacteria Based on Ligation Detection Reaction Coupled to Flow-Through Hybridization on Membranes. <i>BioMed Research International</i> , 2014, 2014, 1-11. | 1.9 | 13 |

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|----|--|-----|-----------|
| 19 | Genomic and Proteomic Characterization of Bacteriocin-Producing <i>Leuconostoc mesenteroides</i> Strains Isolated from Raw Camel Milk in Two Southwest Algerian Arid Zones. <i>BioMed Research International</i> , 2014, 2014, 1-10. | 1.9 | 7 |
| 20 | Inhibition of quality loss in chilled megrim (<i>Lepidorhombus whiffiagonis</i>) by employing citric and lactic acid icing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 18-26. | 2.7 | 9 |
| 21 | Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications. , 2014, , 51-81. | | 30 |
| 22 | Characterisation and profiling of <i>Bacillus subtilis</i> , <i>Bacillus cereus</i> and <i>Bacillus licheniformis</i> by MALDI-TOF mass fingerprinting. <i>Food Microbiology</i> , 2013, 33, 235-242. | 4.2 | 53 |
| 23 | Identification and classification of seafood-borne pathogenic and spoilage bacteria: 16S rRNA sequencing versus MALDI-TOF MS fingerprinting. <i>Electrophoresis</i> , 2013, 34, 877-887. | 2.4 | 59 |
| 24 | Characterization of different food-isolated <i>Enterococcus</i> strains by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2013, 34, 2240-2250. | 2.4 | 44 |
| 25 | Recent Patents on Bacteriocins: Food and Biomedical Applications. <i>Recent Patents on DNA & Gene Sequences</i> , 2013, 7, 66-73. | 0.7 | 37 |
| 26 | Rapid differentiation of <i>Enterococcus</i> species by MALDI-TOF mass spectrometry. , 2012, , . | | 0 |
| 27 | Identification and characterisation of <i>Bacillus</i> strains by MALDI-TOF mass fingerprinting and genomic analysis. , 2012, , . | | 0 |
| 28 | Characterization of <i>Staphylococcus aureus</i> strains isolated from Italian dairy products by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2012, 33, 2355-2364. | 2.4 | 51 |
| 29 | SpectraBank: An open access tool for rapid microbial identification by MALDI-TOF MS fingerprinting. <i>Electrophoresis</i> , 2012, 33, 2138-2142. | 2.4 | 61 |
| 30 | Isolation and characterization of <i>Streptococcus parauberis</i> from vacuum-packaging refrigerated seafood products. <i>Food Microbiology</i> , 2012, 30, 91-97. | 4.2 | 40 |
| 31 | Development of a DNA microarray for the detection of pathogenic and spoilage bacteria in seafood. , 2012, , . | | 0 |
| 32 | Chilled storage of golden gray mullet (<i>Liza aurata</i>). <i>LWT - Food Science and Technology</i> , 2011, 44, 1894-1900. | 5.2 | 56 |
| 33 | Detection and quantification of spoilage and pathogenic <i>Bacillus cereus</i> , <i>Bacillus subtilis</i> and <i>Bacillus licheniformis</i> by real-time PCR. <i>Food Microbiology</i> , 2011, 28, 605-610. | 4.2 | 68 |
| 34 | Characterisation of histamine-producing bacteria from farmed blackspot seabream (<i>Pagellus</i>) Tj ETQq0 0 0 rgBT /Overlock 10, Tf 50 142 | 4.7 | 21 |
| 35 | Safety Assessment of Fresh and Processed Seafood Products by MALDI-TOF Mass Fingerprinting. <i>Food and Bioprocess Technology</i> , 2011, 4, 907-918. | 4.7 | 59 |
| 36 | Rapid species identification of seafood spoilage and pathogenic Gram-positive bacteria by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2011, 32, 2951-2965. | 2.4 | 85 |

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|----|--|-----|-----------|
| 37 | Differential characterization of biogenic amine-producing bacteria involved in food poisoning using MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2010, 31, 1116-1127. | 2.4 | 55 |
| 38 | Species Differentiation of Seafood Spoilage and Pathogenic Gram-Negative Bacteria by MALDI-TOF Mass Fingerprinting. <i>Journal of Proteome Research</i> , 2010, 9, 3169-3183. | 3.7 | 144 |
| 39 | Comparative analysis of protein extraction methods for the identification of seafood-borne pathogenic and spoilage bacteria by MALDI-TOF mass spectrometry. <i>Analytical Methods</i> , 2010, 2, 1941. | 2.7 | 41 |
| 40 | Molecular and probiotic characterization of bacteriocin-producing <i>Enterococcus faecium</i> strains isolated from nonfermented animal foods. <i>Journal of Applied Microbiology</i> , 2009, 107, 1392-1403. | 3.1 | 66 |
| 41 | Evaluation of a novel 16S rRNA/tRNAval mitochondrial marker for the identification and phylogenetic analysis of shrimp species belonging to the superfamily Penaeoidea. <i>Analytical Biochemistry</i> , 2009, 391, 127-134. | 2.4 | 23 |