Maria de la Luz Mohedano

List of Publications by Year in descending order

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26 papers 777

471509 17 h-index 642732 23 g-index

26 all docs

26 docs citations

times ranked

26

972 citing authors

#	Article	IF	Citations
1	Evidence that the Essential Response Regulator YycF in Streptococcus pneumoniae Modulates Expression of Fatty Acid Biosynthesis Genes and Alters Membrane Composition. Journal of Bacteriology, 2005, 187, 2357-2367.	2.2	118
2	Zebrafish gut colonization by mCherry-labelled lactic acid bacteria. Applied Microbiology and Biotechnology, 2015, 99, 3479-3490.	3.6	86
3	Enhancement of 2-methylbutanal formation in cheese by using a fluorescently tagged Lacticin 3147 producing Lactococcus lactis strain. International Journal of Food Microbiology, 2004, 93, 335-347.	4.7	55
4	Dextran production by Lactobacillus sakei MN1 coincides with reduced autoagglutination, biofilm formation and epithelial cell adhesion. Carbohydrate Polymers, 2017, 168, 22-31.	10.2	52
5	Role of Tyramine Synthesis by Food-Borne <i>Enterococcus durans</i> in Adaptation to the Gastrointestinal Tract Environment. Applied and Environmental Microbiology, 2011, 77, 699-702.	3.1	50
6	Fluorescent protein vectors for promoter analysis in lactic acid bacteria and Escherichia coli. Applied Microbiology and Biotechnology, 2012, 96, 171-181.	3.6	37
7	\hat{l}^2 -Glucan-Producing Pediococcus parvulus 2.6: Test of Probiotic and Immunomodulatory Properties in Zebrafish Models. Frontiers in Microbiology, 2018, 9, 1684.	3.5	34
8	Comparative Proteomic Analysis of Lactobacillus plantarum WCFS1 and Î"ctsR Mutant Strains Under Physiological and Heat Stress Conditions. International Journal of Molecular Sciences, 2012, 13, 10680-10696.	4.1	33
9	Real-Time Detection of Riboflavin Production by Lactobacillus plantarum Strains and Tracking of Their Gastrointestinal Survival and Functionality in vitro and in vivo Using mCherry Labeling. Frontiers in Microbiology, 2019, 10, 1748.	3.5	32
10	In Situ \hat{I}^2 -Glucan Fortification of Cereal-Based Matrices by Pediococcus parvulus 2.6: Technological Aspects and Prebiotic Potential. International Journal of Molecular Sciences, 2017, 18, 1588.	4.1	31
11	A partial proteome reference map of the wine lactic acid bacterium <i>Oenococcus oeni</i> ATCC BAA-1163. Open Biology, 2014, 4, 130154.	3.6	28
12	A bacteriocin gene cluster able to enhance plasmid maintenance in Lactococcus lactis. Microbial Cell Factories, 2014, 13, 77.	4.0	24
13	Construction and validation of a mCherry protein vector for promoter analysis in Lactobacillus acidophilus. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 247-253.	3.0	24
14	The Response Regulator YycF Inhibits Expression of the Fatty Acid Biosynthesis Repressor FabT in Streptococcus pneumoniae. Frontiers in Microbiology, 2016, 7, 1326.	3.5	24
15	The role of dextran production in the metabolic context of Leuconostoc and Weissella Tunisian strains. Carbohydrate Polymers, 2021, 253, 117254.	10.2	22
16	Dextransucrase Expression Is Concomitant with that of Replication and Maintenance Functions of the pMN1 Plasmid in Lactobacillus sakei MN1. Frontiers in Microbiology, 2017, 8, 2281.	3.5	21
17	A specific immunological method to detect and quantify bacterial 2-substituted (1,3)- \hat{l}^2 -d-glucan. Carbohydrate Polymers, 2014, 113, 39-45.	10.2	17
18	Lactic Acid Bacteria Isolated from Fermented Doughs in Spain Produce Dextrans and Riboflavin. Foods, 2021, 10, 2004.	4.3	17

#	Article	IF	CITATIONS
19	Characterization of the Sorbitol Utilization Cluster of the Probiotic Pediococcus parvulus 2.6: Genetic, Functional and Complementation Studies in Heterologous Hosts. Frontiers in Microbiology, 2017, 8, 2393.	3.5	15
20	Different Modes of Regulation of the Expression of Dextransucrase in Leuconostoc lactis AV1n and Lactobacillus sakei MN1. Frontiers in Microbiology, 2019, 10, 959.	3.5	15
21	Controlling the formation of biogenic amines in fermented foods. , 2015, , 273-310.		11
22	Current and Future Applications of Bacterial Extracellular Polysaccharides., 2016,, 329-344.		7
23	Food Ingredients Synthesized by Lactic Acid Bacteria. , 2017, , 89-124.		7
24	A new tool for cloning and gene expression in Streptococcus pneumoniae. Plasmid, 2013, 70, 247-253.	1.4	6
25	Draft Genome Sequence of Pediococcus parvulus 2.6, a Probiotic \hat{l}^2 -Glucan Producer Strain. Genome Announcements, 2016, 4, .	0.8	6
26	The Ability of Riboflavin-Overproducing Lactiplantibacillus plantarum Strains to Survive Under Gastrointestinal Conditions. Frontiers in Microbiology, 2020, 11, 591945.	3.5	5