Magdalena MartÃnez CaÃ±amero

List of Publications by Year
in descending order

75 papers	2,644 citations	159585 30 h-index	189892 50 g-index
75 all docs	75 docs citations	75 times ranked	2644 citing authors

#	Article	IF	Citations
1	Asymmetric Interaction of Neuropeptidase Activities between Cortico-Limbic Structures, Plasma and Cardiovascular Function after Unilateral Dopamine Depletions of the Nigrostriatal System. Biomedicines, 2022, 10, 326.	3.2	1
2	Blood Pressure Correlates Asymmetrically with Neuropeptidase Activities of the Left and Right Frontal Cortices. Symmetry, 2021, 13, 105.	2.2	3
3	Hypothalamic Reninâ€"Angiotensin System and Lipid Metabolism: Effects of Virgin Olive Oil versus Butter in the Diet. Nutrients, 2021, 13, 480.	4.1	5
4	Interaction between Angiotensinase Activities in Pituitary and Adrenal Glands of Wistarâ€"Kyoto and Spontaneously Hypertensive Rats under Hypotensive or Hypertensive Treatments. International Journal of Molecular Sciences, 2021, 22, 7823.	4.1	3
5	Brain Asymmetry: Towards an Asymmetrical Neurovisceral Integration. Symmetry, 2021, 13, 2409.	2.2	6
6	Prevalence of an Intestinal ST40 Enterococcus faecalis over Other E. faecalis Strains in the Gut Environment of Mice Fed Different High Fat Diets. International Journal of Molecular Sciences, 2020, 21, 4330.	4.1	3
7	The Type of Fat in the Diet Influences the Behavior and the Relationship Between Cystinyl and Alanyl Aminopeptidase Activities in Frontal Cortex, Liver, and Plasma. Frontiers in Molecular Biosciences, 2020, 7, 94.	3.5	2
8	Functional and neurometabolic asymmetry in SHR and WKY rats following vasoactive treatments. Scientific Reports, 2019, 9, 16098.	3.3	8
9	Influence of the Type of Diet on the Incidence of Pathogenic Factors and Antibiotic Resistance in Enterococci Isolated from Faeces in Mice. International Journal of Molecular Sciences, 2019, 20, 4290.	4.1	8
10	Enkephalinase regulation. Vitamins and Hormones, 2019, 111, 105-129.	1.7	6
11	Refined versus Extra Virgin Olive Oil High-Fat Diet Impact on Intestinal Microbiota of Mice and Its Relation to Different Physiological Variables. Microorganisms, 2019, 7, 61.	3.6	27
12	Enkephalinase activity is modified and correlates with fatty acids in frontal cortex depending on fish, olive or coconut oil used in the diet. Endocrine Regulations, 2019, 53, 59-64.	1.3	6
13	Divergent profile between hypothalamic and plasmatic aminopeptidase activities in WKY and SHR. Influence of beta-adrenergic blockade. Life Sciences, 2018, 192, 9-17.	4.3	19
14	Changes in Gut Microbiota Linked to a Reduction in Systolic Blood Pressure in Spontaneously Hypertensive Rats Fed an Extra Virgin Olive Oil-Enriched Diet. Plant Foods for Human Nutrition, 2018, 73, 1-6.	3.2	39
15	Thyroid Disorders Change the Pattern of Response of Angiotensinase Activities in the Hypothalamus-Pituitary-Adrenal Axis of Male Rats. Frontiers in Endocrinology, 2018, 9, 731.	3.5	3
16	Influence of a diet enriched with virgin olive oil or butter on mouse gut microbiota and its correlation to physiological and biochemical parameters related to metabolic syndrome. PLoS ONE, 2018, 13, e0190368.	2.5	63
17	Bidirectional asymmetry in the neurovisceral communication for the cardiovascular control: New insights. Endocrine Regulations, 2017, 51, 157-167.	1.3	6
18	Influence of a Virgin Olive Oil versus Butter Plus Cholesterol-Enriched Diet on Testicular Enzymatic Activities in Adult Male Rats. International Journal of Molecular Sciences, 2017, 18, 1701.	4.1	25

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19	Influence of Extra Virgin Olive Oil on Blood Pressure and Kidney Angiotensinase Activities in Spontaneously Hypertensive Rats. Planta Medica, 2015, 81, 664-669.	1.3	23
20	Application of Lactobacillus plantarum Lb9 as starter culture in caper berry fermentation. LWT - Food Science and Technology, 2015, 60, 788-794.	5.2	26
21	Brain, Heart and Kidney Correlate for the Control of Blood Pressure and Water Balance: Role of Angiotensinases. Neuroendocrinology, 2014, 100, 198-208.	2.5	19
22	Effect of virgin and refined olive oil consumption on gut microbiota. Comparison to butter. Food Research International, 2014, 64, 553-559.	6.2	36
23	Biocide and Copper Tolerance in Enterococci from Different Sources. Journal of Food Protection, 2013, 76, 1806-1809.	1.7	16
24	Lipid Oxidation Inhibitory Effects and Phenolic Composition of Aqueous Extracts from Medicinal Plants of Colombian Amazonia. International Journal of Molecular Sciences, 2012, 13, 5454-5467.	4.1	31
25	Characterization of Enterococcus faecalis and Enterococcus faecium from wild flowers. Antonie Van Leeuwenhoek, 2012, 101, 701-711.	1.7	7
26	Annotated Genome Sequence of Lactobacillus pentosusMP-10, Which Has Probiotic Potential, from Naturally Fermented AloreÃ±a Green Table Olives. Journal of Bacteriology, 2011, 193, 4559-4560.	2.2	23
27	The Profile of Fatty Acids in Frontal Cortex of Rats Depends on the Type of Fat Used in the Diet and Correlates with Neuropeptidase Activities. Hormone and Metabolic Research, 2011, 43, 86-91.	1.5	21
28	Interactions of the cyclic peptide enterocin AS-48 with biocides. , 2011, , .		0
29	Soluble proteome analysis of male Ericerus pela Chavannes cuticle at the stage of the second instar larva. African Journal of Microbiology Research, 2011, 5, .	0.4	0
30	A Quantitative Real-time PCR Assay for Quantification of Viable Listeria Monocytogenes Cells After Bacteriocin Injury in Food-First Insights. Current Microbiology, 2010, 61, 515-519.	2.2	11
31	Isolation and identification of Enterococcus faecium from seafoods: Antimicrobial resistance and production of bacteriocin-like substances. Food Microbiology, 2010, 27, 955-961.	4.2	70
32	Antimicrobial activity, safety aspects, and some technological properties of bacteriocinogenic Enterococcus faecium from artisanal Tunisian fermented meat. Food Control, 2010, 21, 462-470.	5.5	88
33	Virulence factors, antibiotic resistance, and bacteriocins in enterococci from artisan foods of animal origin. Food Control, 2009, 20, 381-385.	5.5	96
34	Characterization of a bacteriocin-producing strain of Enterococcus faecalis from cowâ€™s milk used in the production of Moroccan traditional dairy foods. World Journal of Microbiology and Biotechnology, 2008, 24, 997-1001.	3.6	11
35	Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. International Journal of Food Microbiology, 2008, 123, 38-49.	4.7	176
36	Bacteriocin-producing Lactobacillus strains isolated from poto poto, a Congolese fermented maize product, and genetic fingerprinting of their plantaricin operons. International Journal of Food Microbiology, 2008, 127, 18-25.	4.7	50

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37	Vegetable Fermentations. , 2008, , 145-161.		6
38	Risk factors in enterococci isolated from foods in Morocco: Determination of antimicrobial resistance and incidence of virulence traits. Food and Chemical Toxicology, 2008, 46, 2648-2652.	3.6	67
39	Inhibition of food poisoning and pathogenic bacteria by Lactobacillus plantarum strain 2.9 isolated from ben saalga, both in a culture medium and in food. Food Control, 2008, 19, 842-848.	5.5	23
40	Treatment of Vegetable Sauces with Enterocin AS-48 Alone or in Combination with Phenolic Compounds To Inhibit Proliferation of Staphylococcus aureus. Journal of Food Protection, 2007, 70, 405-411.	1.7	68
41	Efficacy of Enterocin AS-48 against Bacilli in Ready-to-Eat Vegetable Soups and Purees. Journal of Food Protection, 2007, 70, 2339-2345.	1.7	43
42	Differentiation and Characterization by Molecular Techniques of Bacillus cereus Group Isolates from Poto Poto and DÃ©guÃ©, Two Traditional Cereal-Based Fermented Foods of Burkina Faso and Republic of Congo. Journal of Food Protection, 2007, 70, 1165-1173.	1.7	30
43	Characterization of lactobacilli isolated from caper berry fermentations. Journal of Applied Microbiology, 2007, 102, 583-90.	3.1	28
44	Semi-preparative scale purification of enterococcal bacteriocin enterocin EJ97, and evaluation of substrates for its production. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 779-785.	3.0	15
45	Application of the broad-spectrum bacteriocin enterocin AS-48 to inhibit Bacillus coagulans in canned fruit and vegetable foods. Food and Chemical Toxicology, 2006, 44, 1774-1781.	3.6	83
46	Safety and potential risks of enterococci isolated from traditional fermented capers. Food and Chemical Toxicology, 2006, 44, 2070-2077.	3.6	39
47	Plasmid Profile Patterns and Properties of Pediococci Isolated from Caper Fermentations. Journal of Food Protection, 2006, 69, 1178-1182.	1.7	9
48	Bacteriocin production, plasmid content and plasmid location of enterocin P structural gene in enterococci isolated from food sources. Letters in Applied Microbiology, 2006, 42, 331-337.	2.2	27
49	Inhibition of Bacillus licheniformis LMG 19409 from ropy cider by enterocin AS-48. Journal of Applied Microbiology, 2006, 101, 422-428.	3.1	41
50	Production of Antimicrobial Substances by Bacteria Isolated from Fermented Table Olives. World Journal of Microbiology and Biotechnology, 2006, 22, 765-768.	3.6	23
51	Inhibition of toxicogenic Bacillus cereus in rice-based foods by enterocin AS-48. International Journal of Food Microbiology, 2006, 106, 185-194.	4.7	106
52	Culture-independent analysis of the microbial composition of the African traditional fermented foods poto poto and dÃ©guÃ© by using three different DNA extraction methods. International Journal of Food Microbiology, 2006, 111, 228-233.	4.7	107
53	Isolation of bacteriocinogenic Lactobacillus plantarum strains from ben saalga, a traditional fermented gruel from Burkina Faso. International Journal of Food Microbiology, 2006, 112, 44-50.	4.7	69
54	Control of Alicyclobacillus acidoterrestris in fruit juices by enterocin AS-48. International Journal of Food Microbiology, 2005, 104, 289-297.	4.7	93

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55	Enterocin AS-48RJ: a variant of enterocin AS-48 chromosomally encoded by Enterococcus faecium RJ16 isolated from food. Systematic and Applied Microbiology, 2005, 28, 383-397.	2.8	71
56	Resistance to Antimicrobial Agents in Lactobacilli Isolated from Caper Fermentations. Antonie Van Leeuwenhoek, 2005, 88, 277-281.	1.7	18
57	Stability of Enterocin AS-48 in Fruit and Vegetable Juices. Journal of Food Protection, 2005, 68, 2085-2094.	1.7	42
58	Effect of Immersion Solutions Containing Enterocin AS-48 on Listeria monocytogenes in Vegetable Foods. Applied and Environmental Microbiology, 2005, 71, 7781-7787.	3.1	80
59	Microbiological Study of Lactic Acid Fermentation of Caper Berries by Molecular and Culture-Dependent Methods. Applied and Environmental Microbiology, 2005, 71, 7872-7879.	3.1	82
60	Quantification of Enterococcus faecalis and Enterococcus faecium in different foods using rRNA-targeted oligonucleotide probes. Journal of Microbiological Methods, 2005, 61, 187-192.	1.6	0
61	Antimicrobial activity of enterocin EJ97 against 'Bacillus macroides/Bacillus maroccanus' isolated from zucchini puree. Journal of Applied Microbiology, 2004, 97, 731-737.	3.1	28
62	Functional and Safety Aspects of Enterococci Isolated from Different Spanish Foods. Systematic and Applied Microbiology, 2004, 27, 118-130.	2.8	187
63	Inhibition of Listeria monocytogenes by enterocin EJ97 produced by Enterococcus faecalis EJ97. International Journal of Food Microbiology, 2004, 90, 161-170.	4.7	56
64	phoR1, a gene encoding a new histidine protein kinase Myxococcus xanthus. Antonie Van Leeuwenhoek, 2003, 83, 361-368.	1.7	4
65	Antimicrobial activity of enterocin EJ97 on Bacillus coagulans CECT 12. Food Microbiology, 2003, 20, 533-536.	4.2	21
66	Precipitation of Barite by Myxococcus xanthus : Possible Implications for the Biogeochemical Cycle of Barium. Applied and Environmental Microbiology, 2003, 69, 5722-5725.	3.1	79
67	mlpB, a gene encoding a new lipoprotein in Myxococcus xanthus. Journal of Applied Microbiology, 2002, 92, 134-139.	3.1	4
68	Characterisation of laccase activity produced by the hyphomycete Chalara (syn. Thielaviopsis) paradoxa CH32. Enzyme and Microbial Technology, 2002, 31, 516-522.	3.2	53
69	Struvite and calcite crystallization induced by cellular membranes of Myxococcus xanthus. Journal of Crystal Growth, 1996, 163, 434-439.	1.5	36
70	MlpA, a lipoprotein required for normal development of Myxococcus xanthus. Journal of Bacteriology, 1995, 177, 7150-7154.	2.2	5
71	Myxococcus xanthus' killed cells as inducers of struvite crystallization. Its possible role in the biomineralization processes. Chemosphere, 1995, 30, 2387-2396.	8.2	35
72	Localization of acid and alkaline phosphatases in Myxococcus coralloides D. Letters in Applied Microbiology, 1994, 18, 264-267.	2.2	0

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73	DNase activity during the life cycle of Myxococcus coralloides and M. xanthus. Soil Biology and Biochemistry, 1993, 25, 825-827.	8.8	1
74	Oar, a 115-kilodalton membrane protein required for development of Myxococcus xanthus. Journal of Bacteriology, 1993, 175, 4756-4763.	2.2	22
75	Deoxyribonuclease activities in <i>Myxococcus coralloides</i> D. Journal of Applied Bacteriology, 1991, 71, 170-175.	1.1	6