

Maria Diaz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8819996/publications.pdf>

Version: 2024-02-01

17
papers

574
citations

686830

13
h-index

887659

17
g-index

19
all docs

19
docs citations

19
times ranked

852
citing authors

#	ARTICLE	IF	CITATIONS
1	CoronaHiT: high-throughput sequencing of SARS-CoV-2 genomes. <i>Genome Medicine</i> , 2021, 13, 21.	3.6	94
2	Large-scale sequencing of SARS-CoV-2 genomes from one region allows detailed epidemiology and enables local outbreak management. <i>Microbial Genomics</i> , 2021, 7, .	1.0	31
3	Microbial Diversity and Metabolite Profile of Fermenting Millet in the Production of Hausa koko, a Ghanaian Fermented Cereal Porridge. <i>Frontiers in Microbiology</i> , 2021, 12, 681983.	1.5	5
4	Histamine production in <i>Lactobacillus vaginalis</i> improves cell survival at low pH by counteracting the acidification of the cytosol. <i>International Journal of Food Microbiology</i> , 2020, 321, 108548.	2.1	17
5	<i>Lactobacillus garii</i> sp. nov., isolated from a fermented cassava product. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 3012-3017.	0.8	14
6	Fecal Changes Following Introduction of Milk in Infants With Outgrowing Non-IgE Cow's Milk Protein Allergy Are Influenced by Previous Consumption of the Probiotic LGG. <i>Frontiers in Immunology</i> , 2019, 10, 1819.	2.2	19
7	Comparison of the microbial composition of African fermented foods using amplicon sequencing. <i>Scientific Reports</i> , 2019, 9, 13863.	1.6	49
8	Reply: "Letter to the editor Re: Diaz M., et al. <i>Nutrients</i> 2018, 10, 1481" <i>Nutrients</i> , 2019, 11, 476.	1.7	1
9	Microbiota and Derived Parameters in Fecal Samples of Infants with Non-IgE Cow's Milk Protein Allergy under a Restricted Diet. <i>Nutrients</i> , 2018, 10, 1481.	1.7	40
10	Complete Genome Sequence of <i>Ochrobactrum haematophilum</i> FI11154, Isolated from Kunu-Zaki, a Nigerian Millet-Based Fermented Food. <i>Genome Announcements</i> , 2018, 6, .	0.8	10
11	<i>Lactobacillus parabuchneri</i> produces histamine in refrigerated cheese at a temperature-dependent rate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2342-2348.	1.3	19
12	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. <i>Frontiers in Microbiology</i> , 2016, 7, 591.	1.5	39
13	Nucleotide sequence alignment of <i>hdcA</i> from Gram-positive bacteria. <i>Data in Brief</i> , 2016, 6, 674-679.	0.5	5
14	Histamine-producing <i>Lactobacillus parabuchneri</i> strains isolated from grated cheese can form biofilms on stainless steel. <i>Food Microbiology</i> , 2016, 59, 85-91.	2.1	35
15	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. <i>Food Control</i> , 2016, 63, 216-223.	2.8	55
16	Isolation and typification of histamine-producing <i>Lactobacillus vaginalis</i> strains from cheese. <i>International Journal of Food Microbiology</i> , 2015, 215, 117-123.	2.1	38
17	<i>Lactobacillus casei</i> strains isolated from cheese reduce biogenic amine accumulation in an experimental model. <i>International Journal of Food Microbiology</i> , 2012, 157, 297-304.	2.1	76