Aidan Coffey

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

204 6,812 44 73 g-index

274 8,003 4.9 5.98 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
204	Isolation of the mustard Napin protein and characterisation of its antifungal activity <i>Biochemistry and Biophysics Reports</i> , 2022 , 29, 101208	2.2	O
203	Identification and characterization of novel endolysins targeting Gardnerella vaginalis biofilms to treat bacterial vaginosis <i>Npj Biofilms and Microbiomes</i> , 2022 , 8, 29	8.2	0
202	Antimicrobial resistance and genomic diversity of Campylobacter jejuni isolates from broiler caeca and neck skin samples collected at key stages during processing <i>Food Control</i> , 2021 , 135, 108664	6.2	O
201	FST 5.1: an alternative to baker's yeast to produce low FODMAP whole wheat bread. <i>Food and Function</i> , 2021 , 12, 11262-11277	6.1	2
2 00	Maximising Productivity and Eliminating in Broilers by Manipulating Stocking Density and Population Structure Using 'Biosecurity Cubes'. <i>Pathogens</i> , 2021 , 10,	4.5	1
199	Functionalisation of wheat and oat bran using single-strain fermentation and its impact on techno-functional and nutritional properties of biscuits. <i>European Food Research and Technology</i> , 2021 , 247, 1825-1837	3.4	1
198	Engineering of the CHAPk Staphylococcal Phage Endolysin to Enhance Antibacterial Activity against Stationary-Phase Cells. <i>Antibiotics</i> , 2021 , 10,	4.9	3
197	The impact of key processing stages and flock variables on the prevalence and levels of Campylobacter on broiler carcasses. <i>Food Microbiology</i> , 2021 , 95, 103688	6	2
196	An in vitro investigation of the survival and/or growth of Campylobacter jejuni in broiler digestate from different feed types. <i>Letters in Applied Microbiology</i> , 2021 , 72, 36-40	2.9	1
195	Genetics and Genomics of Bacteriophages 2021 , 193-218		0
194	Genomic analysis of Leuconostoc citreum TR116 with metabolic reconstruction and the effects of fructose on gene expression for mannitol production. <i>International Journal of Food Microbiology</i> , 2021 , 354, 109327	5.8	1
193	Testing barrier materials in the development of a biosecurity pen to protect broilers against Campylobacter. <i>Food Control</i> , 2021 , 128, 108172	6.2	
192	Effectiveness of current hygiene practices on minimization of in different mushroom production-related environments. <i>Food Science and Nutrition</i> , 2020 , 8, 3456-3468	3.2	2
191	Antimicrobial Resistance Determinants Circulating among Thermophilic Isolates Recovered from Broilers in Ireland Over a One-Year Period. <i>Antibiotics</i> , 2020 , 9,	4.9	6
190	Isolation and Characterization of Phage vB_PatM_CB7: New Insights into the Genus. <i>Antibiotics</i> , 2020 , 9,	4.9	8
189	Application of mannitol producing Leuconostoc citreum TR116 to reduce sugar content of barley, oat and wheat malt-based worts. <i>Food Microbiology</i> , 2020 , 90, 103464	6	5
188	Antimicrobial resistance of isolates recovered from broilers in the Republic of Ireland in 2017 and 2018: an update. <i>British Poultry Science</i> , 2020 , 61, 550-556	1.9	5

187	Genomic diversity of Salmonella enterica -The UoWUCC 10K genomes project. <i>Wellcome Open Research</i> , 2020 , 5, 223	4.8	14
186	The use of bacteriophages to control and detect pathogens in the dairy industry. <i>International Journal of Dairy Technology</i> , 2020 , 73, 1-11	3.7	3
185	Isolation, characterisation and exploitation of lactic acid bacteria capable of efficient conversion of sugars to mannitol. <i>International Journal of Food Microbiology</i> , 2020 , 321, 108546	5.8	16
184	TR116 as a Microbial Cell Factory to Functionalise High-Protein Faba Bean Ingredients for Bakery Applications. <i>Foods</i> , 2020 , 9,	4.9	10
183	The use of bacteriophages for food safety. Current Opinion in Food Science, 2020, 36, 1-8	9.8	18
182	A review of polyols - biotechnological production, food applications, regulation, labeling and health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2034-2051	11.5	47
181	Bacteriophages: Emerging Applications in Medicine, Food, and Biotechnology. <i>Phage</i> , 2020 , 1, 75-82	1.8	О
180	Genomic diversity of The UoWUCC 10K genomes project. Wellcome Open Research, 2020 , 5, 223	4.8	12
179	Inhibition of Biofilm Formation by the Amidase Domain of the Phage vB_LmoS_293 Endolysin. <i>Viruses</i> , 2019 , 11,	6.2	18
178	The incorporation of sourdough in sugar-reduced biscuits: a promising strategy to improve techno-functional and sensory properties. <i>European Food Research and Technology</i> , 2019 , 245, 1841-18	54·4	14
177	First reported detection of biofilm formation by during investigation of a case of prosthetic valve endocarditis. <i>Journal of Clinical Pathology</i> , 2019 , 72, 554-557	3.9	5
176	Draft Genome Sequence of Campylobacter fetus subsp. CITCf01, Isolated from a Patient with Subacute Bacterial Endocarditis. <i>Microbiology Resource Announcements</i> , 2019 , 8,	1.3	1
175	Leuconostoc citreum TR116: In-situ production of mannitol in sourdough and its application to reduce sugar in burger buns. <i>International Journal of Food Microbiology</i> , 2019 , 302, 80-89	5.8	20
174	Improvement of taste and shelf life of yeasted low-salt bread containing functional sourdoughs using Lactobacillus amylovorus DSM 19280 and Weisella cibaria MG1. <i>International Journal of Food Microbiology</i> , 2019 , 302, 69-79	5.8	17
173	Sugar reduction in bakery products: Current strategies and sourdough technology as a potential novel approach. <i>Food Research International</i> , 2019 , 126, 108583	7	30
172	Sourdough technology as a novel approach to overcome quality losses in sugar-reduced cakes. <i>Food and Function</i> , 2019 , 10, 4985-4997	6.1	6
171	A rapid viability and drug-susceptibility assay utilizing mycobacteriophage as an indicator of drug susceptibilities of Anti-TB drugs against mc 155. <i>International Journal of Mycobacteriology</i> , 2019 , 8, 124	-139	1
170	Bacteriophage and Anti-phage Mechanisms in Lactic Acid Bacteria 2019 , 139-150		

169	Investigation of molecular mechanisms underlying tetracycline resistance in thermophilic spp. suggests that previous reports of (A)-mediated resistance in these bacteria are premature. <i>Gut Pathogens</i> , 2019 , 11, 56	5.4	2
168	Bacteriophages in Food Applications: From Foe to Friend. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 151-172	14.7	30
167	Comparative genomics of Cp8viruses with special reference to Campylobacter phage vB_CjeM_los1, isolated from a slaughterhouse in Ireland. <i>Archives of Virology</i> , 2018 , 163, 2139-2154	2.6	5
166	Diversity of Listeria monocytogenes strains isolated from Agaricus bisporus mushroom production. Journal of Applied Microbiology, 2018 , 125, 586-595	4.7	10
165	Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits. <i>Annual Review of Food Science and Technology</i> , 2018 , 9, 155-176	14.7	118
164	Exopolysaccharide producing lactic acid bacteria: Their techno-functional role and potential application in gluten-free bread products. <i>Food Research International</i> , 2018 , 110, 52-61	7	93
163	Polyol-producing lactic acid bacteria isolated from sourdough and their application to reduce sugar in a quinoa-based milk substitute. <i>International Journal of Food Microbiology</i> , 2018 , 286, 31-36	5.8	19
162	Phage vB_PatP_CB5: A Member of the Proposed Genus ". Viruses, 2018 , 10,	6.2	9
161	Silk Route to the Acceptance and Re-Implementation of Bacteriophage Therapy-Part II. <i>Antibiotics</i> , 2018 , 7,	4.9	34
160	Comparison of Phage K with Close Phage Relatives Commonly Employed in Phage Therapeutics. <i>Antibiotics</i> , 2018 , 7,	4.9	20
159	Novel N4-Like Bacteriophages of Pectobacterium atrosepticum. <i>Pharmaceuticals</i> , 2018 , 11,	5.2	29
158	Selection of Potential Therapeutic Bacteriophages that Lyse a CTX-M-15 Extended Spectrum Lactamase Producing Salmonella enterica Serovar Typhi Strain from the Democratic Republic of the Congo. <i>Viruses</i> , 2018 , 10,	6.2	15
157	Activity of bacteriophages to multiply resistant strains of salmonella and their various serotypes. <i>Bulletin Veterinary Biotechnology</i> , 2018 , 32, 500-508	0.2	1
156	Primaquine hybrids as promising antimycobacterial and antimalarial agents. <i>European Journal of Medicinal Chemistry</i> , 2018 , 143, 769-779	6.8	22
155	Erwinia amylovora phage vB_EamM_Y3 represents another lineage of hairy Myoviridae. <i>Research in Microbiology</i> , 2018 , 169, 505-514	4	11
154	The investigation of the truncated mbtA gene within the mycobactin cluster of Mycobacterium avium subspecies paratuberculosis as a novel diagnostic marker for real-time PCR. <i>Journal of Microbiological Methods</i> , 2017 , 136, 40-48	2.8	3
153	Investigating the biocontrol and anti-biofilm potential of a three phage cocktail against Cronobacter sakazakii in different brands of infant formula. <i>International Journal of Food Microbiology</i> , 2017 , 253, 1-11	5.8	43
152	A comparative study evaluating the efficacy of IS_MAP04 with IS900 and IS_MAP02 as a new diagnostic target for the detection of Mycobacterium avium subspecies paratuberculosis from bovine faeces. <i>Veterinary Microbiology</i> , 2017 , 204, 104-109	3.3	2

151	Genetics and Genomics of Bacteriophages 2017 , 1-26		О
150	Low genetic diversity of bovine Mycobacterium avium subspecies paratuberculosis isolates detected by MIRU-VNTR genotyping. <i>Veterinary Microbiology</i> , 2017 , 203, 280-285	3.3	7
149	Whole genome sequence analysis; an improved technology that identifies underlying genotypic differences between closely related Listeria monocytogenes strains. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 89-96	6.8	6
148	Inhibition of Listeria monocytogenes biofilms by bacteriocin-producing bacteria isolated from mushroom substrate. <i>Journal of Applied Microbiology</i> , 2017 , 122, 279-293	4.7	31
147	Thermally triggered release of the bacteriophage endolysin CHAP and the bacteriocin lysostaphin for the control of methicillin resistant Staphylococcus aureus (MRSA). <i>Journal of Controlled Release</i> , 2017 , 245, 108-115	11.7	53
146	Application of bacteriophages. <i>Microbiology Australia</i> , 2017 , 38, 63	0.8	10
145	Synthesis and In Vitro Antimycobacterial Activity of Novel N-Arylpiperazines Containing an Ethane-1,2-diyl Connecting Chain. <i>Molecules</i> , 2017 , 22,	4.8	9
144	Bacteriophages and Bacterial Plant Diseases. Frontiers in Microbiology, 2017, 8, 34	5.7	170
143	Things Are Getting Hairy: Enterobacteria Bacteriophage vB_PcaM_CBB. <i>Frontiers in Microbiology</i> , 2017 , 8, 44	5.7	23
142	Antifungal activities of three different Lactobacillus species and their production of antifungal carboxylic acids in wheat sourdough. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 1701-1711	5.7	59
141	Genome Sequence of Jumbo Phage vB_AbaM_ME3 of Acinetobacter baumanni. <i>Genome Announcements</i> , 2016 , 4,		8
140	Production, properties, and industrial food application of lactic acid bacteria-derived exopolysaccharides. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 1121-1135	5.7	201
139	Bacteriophage-based tools: recent advances and novel applications. <i>F1000Research</i> , 2016 , 5, 2782	3.6	21
138	Characterization of a Bacteriophage-Derived Murein Peptidase for Elimination of Antibiotic-Resistant Staphylococcus aureus. <i>Current Protein and Peptide Science</i> , 2016 , 17, 183-90	2.8	16
137	N-Alkoxyphenylhydroxynaphthalenecarboxamides and Their Antimycobacterial Activity. <i>Molecules</i> , 2016 , 21,	4.8	19
136	Bacteriophage endolysins and their applications. <i>Science Progress</i> , 2016 , 99, 183-199	1.1	14
135	Comparative Genomic Analysis of Two Serotype 1/2b Isolates from Analogous Environmental Niches Demonstrates the Influence of Hypervariable Hotspots in Defining Pathogenesis. <i>Frontiers in Nutrition</i> , 2016 , 3, 54	6.2	3
134	The Structure-Antimicrobial Activity Relationships of a Promising Class of the Compounds Containing the N-Arylpiperazine Scaffold. <i>Molecules</i> , 2016 , 21,	4.8	12

133	Control of Zymoseptoria tritici cause of septoria tritici blotch of wheat using antifungal Lactobacillus strains. <i>Journal of Applied Microbiology</i> , 2016 , 121, 485-94	4.7	10
132	Antifungal sourdough lactic acid bacteria as biopreservation tool in quinoa and rice bread. <i>International Journal of Food Microbiology</i> , 2016 , 239, 86-94	5.8	47
131	Ring-substituted 8-hydroxyquinoline-2-carboxanilides as potential antimycobacterial agents. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 4188-4196	3.4	26
130	Characterisation of clinical meticillin-resistant Staphylococcus epidermidis demonstrating high levels of linezolid resistance (>256 g/ml) resulting from transmissible and mutational mechanisms. Journal of Infection and Chemotherapy, 2015, 21, 547-9	2.2	4
129	Complete Genome Sequences of vB_LmoS_188 and vB_LmoS_293, Two Bacteriophages with Specificity for Listeria monocytogenes Strains of Serotypes 4b and 4e. <i>Genome Announcements</i> , 2015 , 3,		6
128	Synthesis and antimycobacterial properties of ring-substituted 6-hydroxynaphthalene-2-carboxanilides. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 2035-43	3.4	35
127	Characterisation of the antibacterial properties of a bacterial derived peptidoglycan hydrolase (LysCs4), active against C. sakazakii and other Gram-negative food-related pathogens. <i>International Journal of Food Microbiology</i> , 2015 , 215, 79-85	5.8	6
126	Application of Lactobacillus amylovorus DSM19280 in gluten-free sourdough bread to improve the microbial shelf life. <i>Food Microbiology</i> , 2015 , 47, 36-44	6	76
125	Lactic acid bacteria bioprotection applied to the malting process. Part II: Substrate impact and mycotoxin reduction. <i>Food Control</i> , 2015 , 51, 444-452	6.2	21
124	Lactic acid bacteria as a cell factory for the delivery of functional biomolecules and ingredients in cereal-based beverages: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 503-20	11.5	84
123	Genome analysis of Cronobacter phage vB_CsaP_Ss1 reveals an endolysin with potential for biocontrol of Gram-negative bacterial pathogens. <i>Journal of General Virology</i> , 2015 , 96, 463-477	4.9	17
122	Lactic acid bacteria bioprotection applied to the malting process. Part I: Strain characterization and identification of antifungal compounds. <i>Food Control</i> , 2015 , 51, 433-443	6.2	26
121	Synthesis and Biological Evaluation of N-Alkoxyphenyl-3-hydroxynaphthalene-2-carboxanilides. <i>Molecules</i> , 2015 , 20, 9767-87	4.8	22
120	A tail of two phages: genomic and functional analysis of Listeria monocytogenes phages vB_LmoS_188 and vB_LmoS_293 reveal the receptor-binding proteins involved in host specificity. <i>Frontiers in Microbiology</i> , 2015 , 6, 1107	5.7	10
119	Complete Genome Sequence of Listeria monocytogenes Strain DPC6895, a Serotype 1/2b Isolate from Bovine Raw Milk. <i>Genome Announcements</i> , 2015 , 3,		3
118	Potential for the enhanced detection, identification, and subsequent treatment of periprosthetic joint infection using MALDI-TOF MS analysis of sonicate fluid. <i>Journal of Hospital Infection</i> , 2015 , 90, 27	2 ⁶ 39	
117	Genomics of Weissella cibaria with an examination of its metabolic traits. <i>Microbiology (United Kingdom)</i> , 2015 , 161, 914-30	2.9	28
116	Investigation of the antimycobacterial activity of 8-hydroxyquinolines. <i>Medicinal Chemistry</i> , 2015 , 11, 771-9	1.8	8

The QuEChERS approach in a novel application for the identification of antifungal compounds produced by lactic acid bacteria cultures. <i>Talanta</i> , 2014 , 129, 364-73	6.2	41
Phage therapy in the food industry. <i>Annual Review of Food Science and Technology</i> , 2014 , 5, 327-49	14.7	186
Isolation and characterisation of exopolysaccharide-producing Weissella and Lactobacillus and their application as adjunct cultures in Cheddar cheese. <i>International Dairy Journal</i> , 2014 , 34, 125-134	3.5	43
Application of Lactobacillus amylovorus as an antifungal adjunct to extend the shelf-life of Cheddar cheese. <i>International Dairy Journal</i> , 2014 , 34, 167-173	3.5	34
A comprehensive investigation into sample extraction and method validation for the identification of antifungal compounds produced by lactic acid bacteria using HPLC-UV/DAD. <i>Analytical Methods</i> , 2014 , 6, 5331	3.2	5
Crystal structure of the lytic CHAP(K) domain of the endolysin LysK from Staphylococcus aureus bacteriophage K. <i>Virology Journal</i> , 2014 , 11, 133	6.1	32
Analysis of the role of the Cronobacter sakazakii ProP homologues in osmotolerance. <i>Gut Pathogens</i> , 2014 , 6, 15	5.4	20
Bacteriophages and Their Derivatives as Biotherapeutic Agents in Disease Prevention and Treatment 2014 , 2014, 1-20		22
Preparation and biological properties of ring-substituted naphthalene-1-carboxanilides. <i>Molecules</i> , 2014 , 19, 10386-409	4.8	14
Enhanced expression of codon optimized Mycobacterium avium subsp. paratuberculosis antigens in Lactobacillus salivarius. <i>Frontiers in Cellular and Infection Microbiology</i> , 2014 , 4, 120	5.9	14
Phages of non-dairy lactococci: isolation and characterization of 🏻 47, a phage infecting the grass isolate Lactococcus lactis ssp. cremoris DPC6860. <i>Frontiers in Microbiology</i> , 2014 , 4, 417	5.7	8
Transcriptome analysis of Listeria monocytogenes exposed to biocide stress reveals a multi-system response involving cell wall synthesis, sugar uptake, and motility. <i>Frontiers in Microbiology</i> , 2014 , 5, 68	5.7	52
N-substituted 5-amino-6-methylpyrazine-2,3-dicarbonitriles: microwave-assisted synthesis and biological properties. <i>Molecules</i> , 2014 , 19, 651-71	4.8	11
Genome analysis of the staphylococcal temperate phage DW2 and functional studies on the endolysin and tail hydrolase. <i>Bacteriophage</i> , 2014 , 4, e28451		12
The role of the Cronobacter sakazakii ProP C-terminal coiled coil domain in osmotolerance. <i>Gut Pathogens</i> , 2014 , 6, 46	5.4	3
Complete Genome Sequence of vB_EcoM_112, a T-Even-Type Bacteriophage Specific for Escherichialcoli O157:H7. <i>Genome Announcements</i> , 2014 , 2,		2
Crystallization of the CHAP domain of the endolysin from Staphylococcus aureus bacteriophage K. <i>Acta Crystallographica Section F: Structural Biology Communications</i> , 2013 , 69, 1393-6		9
Barley malt wort fermentation by exopolysaccharide-forming Weissella cibaria MG1 for the production of a novel beverage. <i>Journal of Applied Microbiology</i> , 2013 , 115, 1379-87	4.7	55
	Produced by lactic acid bacteria cultures. <i>Talanta</i> , 2014, 129, 364-73 Phage therapy in the food industry. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 327-49 Isolation and characterisation of exopolysaccharide-producing Weissella and Lactobacillus and their application as adjunct cultures in Cheddar cheese. <i>International Dairy Journal</i> , 2014, 34, 125-134 Application of Lactobacillus amylovorus as an antifungal adjunct to extend the shelf-life of Cheddar cheese. <i>International Dairy Journal</i> , 2014, 34, 167-173 A comprehensive investigation into sample extraction and method validation for the identification of antifungal compounds produced by lactic acid bacteria using HPLC-UV/DAD. <i>Analytical Methods</i> , 2014, 6, 5331 Crystal structure of the lytic CHAP(K) domain of the endolysin LysK from Staphylococcus aureus bacteriophage K. <i>Virology Journal</i> , 2014, 11, 133 Analysis of the role of the Cronobacter sakazakii ProP homologues in osmotolerance. <i>Gut Pathogens</i> , 2014, 6, 15 Bacteriophages and Their Derivatives as Biotherapeutic Agents in Disease Prevention and Treatment 2014, 2014, 1-20 Preparation and biological properties of ring-substituted naphthalene-1-carboxanilides. <i>Molecules</i> , 2014, 19, 10386-409 Enhanced expression of codon optimized Mycobacterium avium subsp. paratuberculosis antigens in Lactobacillus salivarius. <i>Frontiers in Cellular and Infection Microbiology</i> , 2014, 4, 120 Phages of non-dairy lactococci: isolation and characterization of Il47, a phage infecting the grass isolate Lactococcus lactis ssp. cremoris DPC6860. <i>Frontiers in Microbiology</i> , 2014, 4, 417 Transcriptome analysis of Listeria monocytogenes exposed to biocide stress reveals a multi-system response involving cell wall synthesis, sugar uptake, and motility. <i>Frontiers in Microbiology</i> , 2014, 5, 68 N-substitued 5-amino-6-methylopyrazine-2, 3-dicarbonitriles: microwave-assisted synthesis and biological properties. <i>Molecules</i> , 2014, 19, 651-71 Genome analysis of the staphylococcal temperate phage DW2 and func	Phage therapy in the food industry. Annual Review of Food Science and Technology, 2014, 5, 327-49 Phage therapy in the food industry. Annual Review of Food Science and Technology, 2014, 5, 327-49 Isolation and characterisation of exopolysaccharide-producing Weissella and Lactobacillus and their application as adjunct cultures in Cheddar cheese. International Dairy Journal, 2014, 34, 125-134 Application of Lactobacillus amylovorus as an antifungal adjunct to extend the shelf-life of Cheddar cheese. International Dairy Journal, 2014, 34, 167-173 A comprehensive investigation into sample extraction and method validation for the identification of antifungal compounds produced by lactic acid bacteria using HPLC-UV/DAD. Analytical Methods, 2014, 6, 5331 Crystal structure of the lytic CHAP(K) domain of the endolysin LysK from Staphylococcus aureus bacteriophage K. Virology Journal, 2014, 11, 133 Analysis of the role of the Cronobacter sakazakii ProP homologues in osmotolerance. Gut Pathogens, 2014, 6, 15 Bacteriophages and Their Derivatives as Biotherapeutic Agents in Disease Prevention and Treatment 2014, 2014, 1-20 Preparation and biological properties of ring-substituted naphthalene-1-carboxanilides. Molecules, 2014, 19, 10386-409 Phages of non-dairy lactooccic isolation and characterization of E47, a phage infecting the grass isolate Lactococcus lactis sap. cremoris DPC6860. Frontiers in Microbiology, 2014, 4, 177 Transcriptome analysis of Listeria monocytogenes exposed to biocide stress reveals a multi-system response involving cell wall synthesis, sugar uptake, and motility. Frontiers in Microbiology, 2014, 5, 68 N-substituted 5-amino-6-methylpyrazine-2,3-dicarbonitriles: microwave-assisted synthesis and biological properties. Molecules, 2014, 19, 651-71 Genome analysis of the staphylococcal temperate phage DW2 and functional studies on the endolysin and tail hydrolase. Bacteriophage, 2014, 4, e28451 The role of the Cronobacter sakazakii ProP C-terminal coiled coil domain in osmotolerance. Gut Patho

97	The effects of liquid versus spray-dried Laminaria digitata extract on selected bacterial groups in the piglet gastrointestinal tract (GIT) microbiota. <i>Anaerobe</i> , 2013 , 21, 1-8	2.8	12
96	Investigation into the prevalence, persistence and antibiotic resistance profiles of staphylococci isolated from euro currency. <i>Journal of Applied Microbiology</i> , 2013 , 115, 565-71	4.7	8
95	Codon optimisation to improve expression of a Mycobacterium avium ssp. paratuberculosis-specific membrane-associated antigen by Lactobacillus salivarius. <i>Pathogens and Disease</i> , 2013 , 68, 27-38	4.2	14
94	Isolation and characterisation of six novel mycobacteriophages and investigation of their antimicrobial potential in milk. <i>International Dairy Journal</i> , 2013 , 28, 8-14	3.5	20
93	Bacteriophage-Derived Peptidase CHAP(K) Eliminates and Prevents Staphylococcal Biofilms. <i>International Journal of Microbiology</i> , 2013 , 2013, 625341	3.6	63
92	Movers and shakers: influence of bacteriophages in shaping the mammalian gut microbiota. <i>Gut Microbes</i> , 2013 , 4, 4-16	8.8	158
91	Analysis of bacterial community shifts in the gastrointestinal tract of pigs fed diets supplemented with Eglucan from Laminaria digitata, Laminaria hyperborea and Saccharomyces cerevisiae. <i>Animal</i> , 2013 , 7, 1079-87	3.1	23
90	Synthesis and biological evaluation of 2-hydroxy-3-[(2-aryloxyethyl)amino]propyl 4-[(alkoxycarbonyl)amino]benzoates. <i>Scientific World Journal, The</i> , 2013 , 2013, 274570	2.2	15
89	Antibacterial and herbicidal activity of ring-substituted 2-hydroxynaphthalene-1-carboxanilides. <i>Molecules</i> , 2013 , 18, 9397-419	4.8	33
88	Antimycobacterial and photosynthetic electron transport inhibiting activity of ring-substituted 4-arylamino-7-chloroquinolinium chlorides. <i>Molecules</i> , 2013 , 18, 10648-70	4.8	6
87	"Green preservatives": combating fungi in the food and feed industry by applying antifungal lactic acid bacteria. <i>Advances in Food and Nutrition Research</i> , 2012 , 66, 217-38	6	67
86	Prevention of Staphylococcus aureus biofilm formation and reduction in established biofilm density using a combination of phage K and modified derivatives. <i>Letters in Applied Microbiology</i> , 2012 , 54, 286-	.9 ² 1 ⁹	89
85	High resolution melting PCR to differentiate Mycobacterium avium subsp. paratuberculosis"cattle type" and "sheep type". <i>Journal of Microbiological Methods</i> , 2012 , 88, 172-4	2.8	10
84	High-resolution melting analysis for rapid detection of linezolid resistance (mediated by G2576T mutation) in Staphylococcus epidermidis. <i>Journal of Microbiological Methods</i> , 2012 , 90, 134-6	2.8	10
83	Genome sequence of the phage clP1, which infects the beer spoilage bacterium Pediococcus damnosus. <i>Gene</i> , 2012 , 504, 53-63	3.8	14
82	Comparison of the impact of dextran and reuteran on the quality of wheat sourdough bread. Journal of Cereal Science, 2012 , 56, 531-537	3.8	36
81	Effects of cereal Eglucans and enzyme inclusion on the porcine gastrointestinal tract microbiota. <i>Anaerobe</i> , 2012 , 18, 557-65	2.8	22
80	Anti-infective and herbicidal activity of N-substituted 2-aminobenzothiazoles. <i>Bioorganic and Medicinal Chemistry</i> , 2012 , 20, 7059-68	3.4	36

(2011-2012)

79	Antifungal activity of Lactobacillus against Microsporum canis, Microsporum gypseum and Epidermophyton floccosum. <i>Bioengineered</i> , 2012 , 3, 104-13	5.7	25
78	Ecofriendly control of potato late blight causative agent and the potential role of lactic acid bacteria: a review. <i>Applied Microbiology and Biotechnology</i> , 2012 , 96, 37-48	5.7	36
77	Rapid identification, by use of the LTQ Orbitrap hybrid FT mass spectrometer, of antifungal compounds produced by lactic acid bacteria. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 403, 2983-95	4.4	43
76	Influence of in-situ synthesized exopolysaccharides on the quality of gluten-free sorghum sourdough bread. <i>International Journal of Food Microbiology</i> , 2012 , 155, 105-12	5.8	132
<i>75</i>	Bacteriophages MR299-2 and NH-4 can eliminate Pseudomonas aeruginosa in the murine lung and on cystic fibrosis lung airway cells. <i>MBio</i> , 2012 , 3, e00029-12	7.8	162
74	Antistaphylococcal activity of novel salicylanilide derivatives. <i>Current Drug Discovery Technologies</i> , 2012 , 9, 39-47	1.5	1
73	Investigating the spectrum of biological activity of substituted quinoline-2-carboxamides and their isosteres. <i>Molecules</i> , 2012 , 17, 613-44	4.8	44
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