

Xavier Dousset

List of Publications by Year in descending order

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65
papers

3,908
citations

101496

36
h-index

118793

62
g-index

67
all docs

67
docs citations

67
times ranked

3519
citing authors

#	ARTICLE	IF	CITATIONS
1	Origin and ecological selection of core and food-specific bacterial communities associated with meat and seafood spoilage. <i>ISME Journal</i> , 2015, 9, 1105-1118.	4.4	264
2	<i>Lactobacillus salivarius</i> : Bacteriocin and probiotic activity. <i>Food Microbiology</i> , 2013, 36, 296-304.	2.1	195
3	Bacterial spoilers of food: Behavior, fitness and functional properties. <i>Food Microbiology</i> , 2015, 45, 45-53.	2.1	188
4	Characterisation of an antiviral pediocin-like bacteriocin produced by <i>Enterococcus faecium</i> . <i>Food Microbiology</i> , 2010, 27, 869-879.	2.1	144
5	Sensory characteristics of spoilage and volatile compounds associated with bacteria isolated from cooked and peeled tropical shrimps using SPME-GC-MS analysis. <i>International Journal of Food Microbiology</i> , 2011, 147, 195-202.	2.1	135
6	Characterisation of the spoilage microbiota in raw salmon (<i>Salmo salar</i>) steaks stored under vacuum or modified atmosphere packaging combining conventional methods and PCR-TTGE. <i>Food Microbiology</i> , 2012, 30, 164-172.	2.1	132
7	Evidence for Two Bacteriocins Produced by <i>Carnobacterium piscicola</i> and <i>Carnobacterium divergens</i> Isolated from Fish and Active Against <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 1995, 58, 256-262.	0.8	131
8	Divercin V41, a new bacteriocin with two disulphide bonds produced by <i>Carnobacterium divergens</i> V41: primary structure and genomic organization. <i>Microbiology (United Kingdom)</i> , 1998, 144, 2837-2844.	0.7	126
9	Evaluation of the spoilage potential of bacteria isolated from spoiled raw salmon (<i>Salmo salar</i>) fillets stored under modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , 2013, 160, 227-238.	2.1	120
10	Lactic acid bacterium and yeast microbiotas of sixteen French traditional sourdoughs. <i>International Journal of Food Microbiology</i> , 2015, 215, 161-170.	2.1	115
11	Identification of the <i>Enterococcus faecalis</i> Tyrosine Decarboxylase Operon Involved in Tyramine Production. <i>Applied and Environmental Microbiology</i> , 2002, 68, 3537-3544.	1.4	111
12	Inhibition of <i>Listeria monocytogenes</i> by In Situ Produced and Semipurified Bacteriocins of <i>Carnobacterium</i> spp. on Vacuum-Packed, Refrigerated Cold-Smoked Salmon. <i>Journal of Food Protection</i> , 1999, 62, 1394-1403.	0.8	103
13	Inhibition of <i>Listeria monocytogenes</i> by <i>Carnobacterium</i> spp. strains in a simulated cold smoked fish system stored at 4°C. <i>International Journal of Food Microbiology</i> , 1999, 47, 33-42.	2.1	98
14	Bacteriocinogenic potential and safety evaluation of non-starter <i>Enterococcus faecium</i> strains isolated from home made white brine cheese. <i>Food Microbiology</i> , 2014, 38, 228-239.	2.1	96
15	Purification and characterization of a new bacteriocin active against <i>Campylobacter</i> produced by <i>Lactobacillus salivarius</i> SMXD51. <i>Food Microbiology</i> , 2012, 32, 129-134.	2.1	91
16	Use of the potential probiotic strain <i>Lactobacillus salivarius</i> SMXD51 to control <i>Campylobacter jejuni</i> in broilers. <i>International Journal of Food Microbiology</i> , 2017, 247, 9-17.	2.1	80
17	Bacteriocinogenic <i>Lactobacillus plantarum</i> ST16Pa isolated from papaya (<i>Carica papaya</i>) – From isolation to application: Characterization of a bacteriocin. <i>Food Research International</i> , 2011, 44, 1351-1363.	2.9	76
18	Study of the bacterial ecosystem in tropical cooked and peeled shrimps using a polyphasic approach. <i>International Journal of Food Microbiology</i> , 2009, 131, 20-29.	2.1	74

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19	Evaluation of the spoilage potential of bacteria isolated from spoiled cooked whole tropical shrimp (<i>Penaeus vannamei</i>) stored under modified atmosphere packaging. <i>Food Microbiology</i> , 2014, 40, 9-17.	2.1	72
20	Recent Advances in Screening of Anti-Campylobacter Activity in Probiotics for Use in Poultry. <i>Frontiers in Microbiology</i> , 2016, 7, 553.	1.5	70
21	InÂvitro evaluation of the probiotic potential of <i>Lactobacillus salivarius</i> SMXD51. <i>Anaerobe</i> , 2012, 18, 584-589.	1.0	69
22	Phenotypic and genotypic identification of lactic acid bacteria isolated from a small-scale facility producing traditional dry sausages. <i>Food Microbiology</i> , 2005, 22, 373-382.	2.1	67
23	<i>Lactobacillus hammesii</i> sp. nov., isolated from French sourdough. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005, 55, 763-767.	0.8	66
24	Sourdough microbial community dynamics: An analysis during French organic bread-making processes. <i>Food Microbiology</i> , 2016, 53, 41-50.	2.1	63
25	The predominance of <i>Lactobacillus sanfranciscensis</i> in French organic sourdoughs and its impact on related bread characteristics. <i>International Journal of Food Microbiology</i> , 2015, 213, 40-48.	2.1	60
26	Differentiation of Closely Related Carnobacterium Food Isolates Based on 16S-23S Ribosomal DNA Intergenic Spacer Region Polymorphism. <i>Applied and Environmental Microbiology</i> , 2002, 68, 5358-5366.	1.4	57
27	Isolation, taxonomic identification and hydrogen peroxide production by <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> T31, isolated from Mongolian yoghurt: inhibitory activity on food-borne pathogens. <i>Journal of Applied Microbiology</i> , 2007, 103, 584-593.	1.4	57
28	Characterization of a bacteriocin produced by <i>Lactobacillus sakei</i> R1333 isolated from smoked salmon. <i>Anaerobe</i> , 2011, 17, 23-31.	1.0	56
29	Characterization of relative abundance of lactic acid bacteria species in French organic sourdough by cultural, qPCR and MiSeq high-throughput sequencing methods. <i>International Journal of Food Microbiology</i> , 2016, 239, 35-43.	2.1	56
30	Quantitative Detection of <i>Listeria monocytogenes</i> in Biofilms by Real-Time PCR. <i>Applied and Environmental Microbiology</i> , 2005, 71, 2190-2194.	1.4	53
31	<i>Lactobacillus nantensis</i> sp. nov., isolated from French wheat sourdough. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006, 56, 587-591.	0.8	51
32	Bacteriocin-producing <i>Enterococcus faecalis</i> KT2W2G isolated from mangrove forests in southern Thailand: Purification, characterization and safety evaluation. <i>Food Control</i> , 2015, 54, 126-134.	2.8	41
33	Identification of lactobacilli residing in chicken ceca with antagonism against <i>Campylobacter</i> . <i>International Microbiology</i> , 2011, 14, 103-10.	1.1	41
34	Identification of <i>Lactobacillus alimentarius</i> and <i>Lactobacillus farciminis</i> with 16S-23S rDNA intergenic spacer region polymorphism and PCR amplification using species-specific oligonucleotide. <i>Journal of Applied Microbiology</i> , 2003, 95, 1207-1216.	1.4	39
35	Quantification of viable <i>Brochothrix thermosphacta</i> in cooked shrimp and salmon by real-time PCR. <i>Food Microbiology</i> , 2012, 30, 173-179.	2.1	39
36	Bacteriocin-Producing Lactic Acid Bacteria Isolated from Mangrove Forests in Southern Thailand as Potential Bio-Control Agents: Purification and Characterization of Bacteriocin Produced by <i>Lactococcus lactis</i> subsp. <i>lactis</i> KT2W2L. <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 264-278.	1.9	38

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37	Development of a Rapid Real-Time PCR Method as a Tool To Quantify Viable Photobacterium phosphoreum Bacteria in Salmon (<i>Salmo salar</i>) Steaks. <i>Applied and Environmental Microbiology</i> , 2013, 79, 2612-2619.	1.4	37
38	Inhibition of food-spoilage and foodborne pathogenic bacteria by a nisin Z-producing <i>Lactococcus lactis</i> subsp. <i>lactis</i> KT2W2L. <i>LWT - Food Science and Technology</i> , 2017, 82, 170-175.	2.5	37
39	Molecular identification of the microbiota of French sourdough using temporal temperature gradient gel electrophoresis. <i>Food Microbiology</i> , 2007, 24, 678-686.	2.1	36
40	<i>Vagococcus penaei</i> sp. nov., isolated from spoilage microbiota of cooked shrimp (<i>Penaeus vannamei</i>). <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 2159-2164.	0.8	35
41	Growth of <i>Carnobacterium divergens</i> V41 and Production of Biogenic Amines and Divercin V41 in Sterile Cold-Smoked Salmon Extract at Varying Temperatures, NaCl Levels, and Glucose Concentrations. <i>Journal of Food Protection</i> , 2002, 65, 333-338.	0.8	33
42	Continuous bacteriocin production with high cell density bioreactors. <i>Enzyme and Microbial Technology</i> , 1997, 21, 450-457.	1.6	29
43	Identification of <i>Carnobacterium</i> Species by Restriction Fragment Length Polymorphism of the 16S-23S rRNA Gene Intergenic Spacer Region and Species-Specific PCR. <i>Applied and Environmental Microbiology</i> , 2004, 70, 4468-4477.	1.4	28
44	A rapid PCR procedure for the specific identification of <i>Lactobacillus sanfranciscensis</i> , based on the 16S-23S intergenic spacer regions. <i>Journal of Applied Microbiology</i> , 2007, 102, 290-302.	1.4	27
45	Impact of DNA extraction and sampling methods on bacterial communities monitored by 16S rDNA metabarcoding in cold-smoked salmon and processing plant surfaces. <i>Food Microbiology</i> , 2021, 95, 103705.	2.1	27
46	A polyphasic approach to study the dynamics of microbial population of an organic wheat sourdough during its conversion to gluten-free sourdough. <i>International Microbiology</i> , 2014, 17, 1-9.	1.1	26
47	Response of <i>Listeria monocytogenes</i> to liquid smoke. <i>Journal of Applied Microbiology</i> , 2008, 104, 1744-1753.	1.4	24
48	Production of biogenic amines and divercin V41 in cold smoked salmon inoculated with <i>Carnobacterium divergens</i> V41, and specific detection of this strain by multiplex-PCR. <i>Journal of Applied Microbiology</i> , 2002, 92, 611-617.	1.4	23
49	<i>Leuconostoc mesenteroides</i> SJRP55: A Bacteriocinogenic Strain Isolated from Brazilian Water Buffalo Mozzarella Cheese. <i>Probiotics and Antimicrobial Proteins</i> , 2014, 6, 186-197.	1.9	23
50	Screening for anti-listerial bacteriocin-producing lactic acid bacteria from "Gueddid" a traditionally Tunisian fermented meat. <i>Meat Science</i> , 2008, 78, 513-521.	2.7	21
51	Divercin V41 from gene characterization to food applications: 1998-2008, a decade of solved and unsolved questions. <i>Letters in Applied Microbiology</i> , 2009, 48, 1-7.	1.0	21
52	Effects of divercin V41 combined to NaCl content, phenol (liquid smoke) concentration and pH on <i>Listeria monocytogenes</i> ScottA growth in BHI broth by an experimental design approach. <i>Journal of Applied Microbiology</i> , 2004, 96, 931-937.	1.4	19
53	Characterization of Bacterial Communities of Cold-Smoked Salmon during Storage. <i>Foods</i> , 2021, 10, 362.	1.9	19
54	Polyphasic taxonomic studies of lactic acid bacteria associated with Tunisian fermented meat based on the heterogeneity of the 16S-23S rRNA gene intergenic spacer region. <i>Archives of Microbiology</i> , 2009, 191, 711-720.	1.0	18

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55	How organic farming of wheat may affect the sourdough and the nutritional and technological features of leavened baked goods. <i>International Journal of Food Microbiology</i> , 2016, 239, 44-53.	2.1	17
56	Genome Sequence of <i>Lactobacillus salivarius</i> SMXD51, a Potential Probiotic Strain Isolated from Chicken Cecum, Showing Anti-Campylobacter Activity. <i>Journal of Bacteriology</i> , 2012, 194, 3008-3009.	1.0	16
57	Genotypic diversity of <i>Lactobacillus sanfranciscensis</i> strains isolated from French organic sourdoughs. <i>International Journal of Food Microbiology</i> , 2016, 226, 13-19.	2.1	16
58	Application of a nisin Z-producing <i>Lactococcus lactis</i> subsp. <i>lactis</i> KT2W2L isolated from brackish water for biopreservation in cooked, peeled and ionized tropical shrimps during storage at 8°C under modified atmosphere packaging. <i>European Food Research and Technology</i> , 2015, 240, 1259-1269.	1.6	15
59	Rapid investigation of French sourdough microbiota by restriction fragment length polymorphism of the 16S-23S rRNA gene intergenic spacer region. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 2425-2434.	1.7	13
60	Use of a bacteriocin producing <i>Carnobacterium piscicola</i> strain, isolated from fish, to control <i>Listeria monocytogenes</i> development in vacuum-packed cold-smoked salmon stored at 4°C. <i>Sciences Des Aliments</i> , 2000, 20, 153-158.	0.2	13
61	A one-step reaction for the rapid identification of <i>Lactobacillus mindensis</i> , <i>Lactobacillus panis</i> , <i>Lactobacillus paralimentarius</i> , <i>Lactobacillus pontis</i> and <i>Lactobacillus frumenti</i> using oligonucleotide primers designed from the 16S-23S rRNA intergenic sequences. <i>Journal of Applied Microbiology</i> , 2008, 104, 1797-1807.	1.4	10
62	Genetic diversity analysis of isolates belonging to the <i>Photobacterium phosphoreum</i> species group collected from salmon products using AFLP fingerprinting. <i>International Journal of Food Microbiology</i> , 2016, 217, 101-109.	2.1	10
63	Quantification of Viable <i>Brochothrix thermosphacta</i> in Cold-Smoked Salmon Using PMA/PMAxx-qPCR. <i>Frontiers in Microbiology</i> , 2021, 12, 654178.	1.5	6
64	Specific molecular detection of <i>Carnobacterium piscicola</i> SF668 in cold smoked salmon. <i>Letters in Applied Microbiology</i> , 2005, 40, 364-368.	1.0	5
65	Rapid identification of <i>Lactobacillus nantensis</i> , <i>Lactobacillus spicheri</i> and <i>Lactobacillus hammesii</i> species using species-specific primers. <i>International Journal of Food Microbiology</i> , 2008, 123, 269-276.	2.1	5