Tjakko Abee

List of Publications by Year
in descending order

139 papers	6,497 citations	53660 45 h-index	76769 74 g-index
146 all docs	146 docs citations	146 times ranked	5688 citing authors

#	Article	IF	Citations
1	Microbial stress response in minimal processing. International Journal of Food Microbiology, 1999, 50, 65-91.	2.1	378
2	Biofilm formation and dispersal in Gram-positive bacteria. Current Opinion in Biotechnology, 2011, 22, 172-179.	3.3	240
3	Air-Liquid Interface Biofilms of Bacillus cereus: Formation, Sporulation, and Dispersion. Applied and Environmental Microbiology, 2007, 73, 1481-1488.	1.4	217
4	Gram-Positive Bacterial Extracellular Vesicles and Their Impact on Health and Disease. Frontiers in Microbiology, 2018, 9, 1502.	1.5	191
5	Identification of Sigma Factor ÏƒB-Controlled Genes and Their Impact on Acid Stress, High Hydrostatic Pressure, and Freeze Survival in Listeria monocytogenes EGD-e. Applied and Environmental Microbiology, 2004, 70, 3457-3466.	1.4	185
6	Mixed species biofilms of Listeria monocytogenes and Lactobacillus plantarum show enhanced resistance to benzalkonium chloride and peracetic acid. International Journal of Food Microbiology, 2011, 144, 421-431.	2.1	184
7	Diversity assessment of Listeria monocytogenes biofilm formation: Impact of growth condition, serotype and strain origin. International Journal of Food Microbiology, 2013, 165, 259-264.	2.1	163
8	The role of ÏƒB in the stress response of Gram-positive bacteria â€“ targets for food preservation and safety. Current Opinion in Biotechnology, 2005, 16, 218-224.	3.3	161
9	Analysis of the Role of OpuC, an Osmolyte Transport System, in Salt Tolerance and Virulence Potential of Listeria monocytogenes. Applied and Environmental Microbiology, 2001, 67, 2692-2698.	1.4	151
10	Primary and secondary oxidative stress in <i>Bacillus</i>. Environmental Microbiology, 2011, 13, 1387-1394.	1.8	124
11	The heat-shock response of Listeria monocytogenes comprises genes involved in heat shock, cell division, cell wall synthesis, and the SOS response. Microbiology (United Kingdom), 2007, 153, 3593-3607.	0.7	120
12	Identification of Proteins Involved in the Heat Stress Response of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2002, 68, 3486-3495.	1.4	117
13	Bacterial Spores in Food: Survival, Emergence, and Outgrowth. Annual Review of Food Science and Technology, 2016, 7, 457-482.	5.1	117
14	Molecular and Physiological Analysis of the Role of Osmolyte Transporters BetL, Gbu, and OpuC in Growth of Listeria monocytogenes at Low Temperatures. Applied and Environmental Microbiology, 2004, 70, 2912-2918.	1.4	105
15	Importance of SigB for <i>Listeria monocytogenes</i> Static and Continuous-Flow Biofilm Formation and Disinfectant Resistance. Applied and Environmental Microbiology, 2010, 76, 7854-7860.	1.4	105
16	Pore-forming bacteriocins of gram-positive bacteria and self-protection mechanisms of producer organisms. FEMS Microbiology Letters, 1995, 129, 1-10.	0.7	103
17	Phenotypic and Transcriptomic Analyses of Mildly and Severely Salt-Stressed <i>Bacillus cereus</i> ATCC 14579 Cells. Applied and Environmental Microbiology, 2009, 75, 4111-4119.	1.4	95
18	Germination and outgrowth of spores of Bacillus cereus group members: Diversity and role of germinant receptors. Food Microbiology, 2011, 28, 199-208.	2.1	89

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19	Analysis of acidâ€stressed <i>Bacillus cereus</i> reveals a major oxidative response and inactivationâ€associated radical formation. Environmental Microbiology, 2010, 12, 873-885.	1.8	88
20	Comparative Transcriptomic and Phenotypic Analysis of the Responses of<i>Bacillus cereus</i>to Various Disinfectant Treatments. Applied and Environmental Microbiology, 2010, 76, 3352-3360.	1.4	88
21	The SOS response of Listeria monocytogenes is involved in stress resistance and mutagenesis. Microbiology (United Kingdom), 2010, 156, 374-384.	0.7	84
22	Characterization of Germination Receptors of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2006, 72, 44-53.	1.4	79
23	Diversity in biofilm formation and production of curli fimbriae and cellulose of<i>Salmonella</i>Typhimurium strains of different origin in high and low nutrient medium. Biofouling, 2012, 28, 51-63.	0.8	75
24	Changes in Glycolytic Activity of Lactococcus lactis Induced by Low Temperature. Applied and Environmental Microbiology, 2000, 66, 3686-3691.	1.4	74
25	The Alternative Sigma Factor Ïƒ B of Bacillus cereus : Response to Stress and Role in Heat Adaptation. Journal of Bacteriology, 2004, 186, 316-325.	1.0	72
26	gerR , a Novel ger Operon Involved in l -Alanine- and Inosine-Initiated Germination of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2005, 71, 774-781.	1.4	72
27	Comparative analysis of biofilm formation by Bacillus cereus reference strains and undomesticated food isolates and the effect of free iron. International Journal of Food Microbiology, 2015, 200, 72-79.	2.1	72
28	Inactivation of chemical and heat-resistant spores of Bacillus and Geobacillus by nitrogen cold atmospheric plasma evokes distinct changes in morphology and integrity of spores. Food Microbiology, 2015, 45, 26-33.	2.1	69
29	Growth and Sporulation of Bacillus cereus ATCC 14579 under Defined Conditions: Temporal Expression of Genes for Key Sigma Factors. Applied and Environmental Microbiology, 2004, 70, 2514-2519.	1.4	67
30	Analysis of the role of 7Â kDa cold-shock proteins of Lactococcus lactis MG1363 in cryoprotection. Microbiology (United Kingdom), 1999, 145, 3185-3194.	0.7	67
31	Characterisation of biofilms formed by Lactobacillus plantarum WCFS1 and food spoilage isolates. International Journal of Food Microbiology, 2015, 207, 23-29.	2.1	66
32	Influence of Sporulation Medium Composition on Transcription of ger Operons and the Germination Response of Spores of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2006, 72, 3746-3749.	1.4	63
33	Performance of nonâ€conventional yeasts in coâ€culture with brewersâ€™ yeast for steering ethanol and aroma production. Microbial Biotechnology, 2017, 10, 1591-1602.	2.0	63
34	<i>Bacillus cereus</i> responses to acid stress. Environmental Microbiology, 2011, 13, 2835-2843.	1.8	61
35	Clostridial spore germination versus bacilli: Genome mining and current insights. Food Microbiology, 2011, 28, 266-274.	2.1	59
36	Bacillus cereus ATCC 14579 RpoN (Sigma 54) Is a Pleiotropic Regulator of Growth, Carbohydrate Metabolism, Motility, Biofilm Formation and Toxin Production. PLoS ONE, 2015, 10, e0134872.	1.1	59

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37	Cold Shock Proteins of Lactococcus lactis MG1363 Are Involved in Cryoprotection and in the Production of Cold-Induced Proteins. Applied and Environmental Microbiology, 2001, 67, 5171-5178.	1.4	58
38	Isolation and quantification of highly acid resistant variants of Listeria monocytogenes. International Journal of Food Microbiology, 2013, 166, 508-514.	2.1	56
39	Effect of respiration and manganese on oxidative stress resistance of Lactobacillus plantarum WCFS1. Microbiology (United Kingdom), 2012, 158, 293-300.	0.7	54
40	Identification of the Ïƒ B Regulon of Bacillus cereus and Conservation of Ïƒ B -Regulated Genes in Low-GC-Content Gram-Positive Bacteria. Journal of Bacteriology, 2007, 189, 4384-4390.	1.0	53
41	Survival, Elongation, and Elevated Tolerance of Salmonella enterica Serovar Enteritidis at Reduced Water Activity. Journal of Food Protection, 2006, 69, 2681-2686.	0.8	50
42	Persistent Listeria monocytogenes strains isolated from mussel production facilities form more biofilm but are not linked to specific genetic markers. International Journal of Food Microbiology, 2017, 256, 45-53.	2.1	50
43	Comparative analysis of Bacillus weihenstephanensis KBAB4 spores obtained at different temperatures. International Journal of Food Microbiology, 2010, 140, 146-153.	2.1	49
44	Influence of Glutamate on Growth, Sporulation, and Spore Properties of Bacillus cereus ATCC 14579 in Defined Medium. Applied and Environmental Microbiology, 2005, 71, 3248-3254.	1.4	48
45	Comparative analysis of two-component signal transduction systems of Bacillus cereus, Bacillus thuringiensis and Bacillus anthracis. Microbiology (United Kingdom), 2006, 152, 3035-3048.	0.7	48
46	Population Diversity of <i>Listeria monocytogenes</i> LO28: Phenotypic and Genotypic Characterization of Variants Resistant to High Hydrostatic Pressure. Applied and Environmental Microbiology, 2010, 76, 2225-2233.	1.4	48
47	Metabolic capacity of <i>Bacillus cereus</i> strains ATCC 14579 and ATCC 10987 interlinked with comparative genomics. Environmental Microbiology, 2007, 9, 2933-2944.	1.8	47
48	Inactivation Kinetics of Three Listeria monocytogenes Strains under High Hydrostatic Pressure. Journal of Food Protection, 2008, 71, 2007-2013.	0.8	47
49	Bacterial spores in food: how phenotypic variability complicates prediction of spore properties and bacterial behavior. Current Opinion in Biotechnology, 2011, 22, 180-186.	3.3	47
50	Comparative analysis of transcriptional and physiological responses of Bacillus cereus to organic and inorganic acid shocks. International Journal of Food Microbiology, 2010, 137, 13-21.	2.1	45
51	Short- and Long-Term Biomarkers for Bacterial Robustness: A Framework for Quantifying Correlations between Cellular Indicators and Adaptive Behavior. PLoS ONE, 2010, 5, e13746.	1.1	45
52	Physiological and Regulatory Effects of Controlled Overproduction of Five Cold Shock Proteins of Lactococcus lactis MG1363. Applied and Environmental Microbiology, 2000, 66, 3756-3763.	1.4	43
53	Analysis of the Role of RsbV, RsbW, and RsbY in Regulating Ïƒ B Activity in Bacillus cereus. Journal of Bacteriology, 2005, 187, 5846-5851.	1.0	43
54	Abiotic and Microbiotic Factors Controlling Biofilm Formation by Thermophilic Sporeformers. Applied and Environmental Microbiology, 2013, 79, 5652-5660.	1.4	43

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55	Germinant receptor diversity and germination responses of four strains of the Bacillus cereus group. International Journal of Food Microbiology, 2010, 139, 108-115.	2.1	41
56	Impact of genomics on microbial food safety. Trends in Biotechnology, 2004, 22, 653-660.	4.9	40
57	Large plasmidome of dairy Lactococcus lactis subsp. lactis biovar diacetylactis FM03P encodes technological functions and appears highly unstable. BMC Genomics, 2018, 19, 620.	1.2	40
58	Dependence of Continuous-Flow Biofilm Formation by Listeria monocytogenes EGD-e on SOS Response Factor YneA. Applied and Environmental Microbiology, 2010, 76, 1992-1995.	1.4	39
59	Quantitative Analysis of Population Heterogeneity of the Adaptive Salt Stress Response and Growth Capacity of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2007, 73, 4797-4804.	1.4	38
60	Quantitative physiology and aroma formation of a dairy Lactococcus lactis at near-zero growth rates. Food Microbiology, 2018, 73, 216-226.	2.1	38
61	The identification of response regulatorâ€specific binding sites reveals new roles of twoâ€component systems in <i>Bacillus cereus</i> and closely related lowâ€GC Gramâ€positives. Environmental Microbiology, 2008, 10, 2796-2809.	1.8	36
62	Diversity of acid stress resistant variants of Listeria monocytogenes and the potential role of ribosomal protein S21 encoded by rpsU. Frontiers in Microbiology, 2015, 6, 422.	1.5	35
63	Linking Bacillus cereus Genotypes and Carbohydrate Utilization Capacity. PLoS ONE, 2016, 11, e0156796.	1.1	35
64	Surface behaviour of S. Typhimurium, S. Derby, S. Brandenburg and S. Infantis. Veterinary Microbiology, 2013, 161, 305-314.	0.8	34
65	HrcA and DnaK are important for static and continuous-flow biofilm formation and disinfectant resistance in Listeria monocytogenes. Microbiology (United Kingdom), 2010, 156, 3782-3790.	0.7	33
66	The impact of oxygen availability on stress survival and radical formation of Bacillus cereus. International Journal of Food Microbiology, 2009, 135, 303-311.	2.1	32
67	Complete Genome Sequence of Geobacillus thermoglucosidans TNO-09.020, a Thermophilic Sporeformer Associated with a Dairy-Processing Environment. Journal of Bacteriology, 2012, 194, 4118-4118.	1.0	31
68	Sporulation dynamics and spore heat resistance in wet and dry biofilms of Bacillus cereus. Food Control, 2016, 60, 493-499.	2.8	31
69	Inactivation of conidia from three Penicillium spp. isolated from fruit juices by conventional and alternative mild preservation technologies and disinfection treatments. Food Microbiology, 2019, 81, 108-114.	2.1	31
70	Long-chain vitamin K2 production in Lactococcus lactis is influenced by temperature, carbon source, aeration and mode of energy metabolism. Microbial Cell Factories, 2019, 18, 129.	1.9	31
71	Novel Ïƒ B regulation modules of Gram-positive bacteria involve the use of complex hybrid histidine kinases. Microbiology (United Kingdom), 2011, 157, 3-12.	0.7	31
72	Role of Ureolytic Activity in Bacillus cereus Nitrogen Metabolism and Acid Survival. Applied and Environmental Microbiology, 2008, 74, 2370-2378.	1.4	30

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73	A novel hybrid kinase is essential for regulating the Ïƒ^Bâ€mediated stress response of <i>Bacillus cereus</i>. Environmental Microbiology, 2010, 12, 730-745.	1.8	30
74	Catalase Activity as a Biomarker for Mild-Stress-Induced Robustness in Bacillus weihenstephanensis. Applied and Environmental Microbiology, 2013, 79, 57-62.	1.4	30
75	From transcriptional landscapes to the identification of biomarkers for robustness. Microbial Cell Factories, 2011, 10, S9.	1.9	29
76	Influence of food matrix on outgrowth heterogeneity of heat damaged Bacillus cereus spores. International Journal of Food Microbiology, 2015, 201, 27-34.	2.1	28
77	Identification of ÏƒB-Dependent Genes in Bacillus cereus by Proteome and In Vitro Transcription Analysis. Journal of Bacteriology, 2004, 186, 4100-4109.	1.0	26
78	Comparative Genomics of Iron-Transporting Systems in Bacillus cereus Strains and Impact of Iron Sources on Growth and Biofilm Formation. Frontiers in Microbiology, 2016, 7, 842.	1.5	26
79	Aroma formation during cheese ripening is best resembled by Lactococcus lactis retentostat cultures. Microbial Cell Factories, 2018, 17, 104.	1.9	26
80	Distribution of prophages and SGI-1 antibiotic-resistance genes among different Salmonella enterica serovar Typhimurium isolates. Microbiology (United Kingdom), 2006, 152, 2137-2147.	0.7	25
81	Isolation of Highly Heat-Resistant Listeria monocytogenes Variants by Use of a Kinetic Modeling-Based Sampling Scheme. Applied and Environmental Microbiology, 2011, 77, 2617-2624.	1.4	24
82	Citrate, low pH and amino acid limitation induce citrate utilization in <i>Lactococcus lactis</i> biovar diacetylactis. Microbial Biotechnology, 2018, 11, 369-380.	2.0	24
83	Heat stress leads to superoxide formation in Bacillus cereus detected using the fluorescent probe MitoSOX. International Journal of Food Microbiology, 2011, 151, 119-122.	2.1	22
84	Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization Stimulates Anaerobic Growth of Listeria monocytogenes EGDe. Frontiers in Microbiology, 2019, 10, 2660.	1.5	22
85	Amplicon sequencing for the quantification of spoilage microbiota in complex foods including bacterial spores. Microbiome, 2015, 3, 30.	4.9	21
86	Generation of Variants in Listeria monocytogenes Continuous-Flow Biofilms Is Dependent on Radical-Induced DNA Damage and RecA-Mediated Repair. PLoS ONE, 2011, 6, e28590.	1.1	21
87	Tiny but mighty: bacterial membrane vesicles in food biotechnological applications. Current Opinion in Biotechnology, 2018, 49, 179-184.	3.3	20
88	Glycerol metabolism induces Listeria monocytogenes biofilm formation at the air-liquid interface. International Journal of Food Microbiology, 2018, 273, 20-27.	2.1	19
89	Aroma formation in retentostat co-cultures of Lactococcus lactis and Leuconostoc mesenteroides. Food Microbiology, 2019, 82, 151-159.	2.1	19
90	Deletion of the sigB Gene in Bacillus cereus ATCC 14579 Leads to Hydrogen Peroxide Hyperresistance. Applied and Environmental Microbiology, 2005, 71, 6427-6430.	1.4	18

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91	Complete Genome Sequence of Anoxybacillus flavithermus TNO-09.006, a Thermophilic Sporeformer Associated with a Dairy-Processing Environment. Genome Announcements, 2013, 1, .	0.8	18
92	Bacterial Microcompartments Coupled with Extracellular Electron Transfer Drive the Anaerobic Utilization of Ethanolamine in Listeria monocytogenes. MSystems, 2021, 6, .	1.7	18
93	Extracellular vesicle formation in <i>Lactococcus lactis</i> is stimulated by prophageâ€encoded holinâ€“lysin system. Microbial Biotechnology, 2022, 15, 1281-1295.	2.0	17
94	Genomic characteristics of Listeria monocytogenes isolated during mushroom (Agaricus bisporus) production and processing. International Journal of Food Microbiology, 2021, 360, 109438.	2.1	16
95	Modeling and Validation of the Ecological Behavior of Wild-Type Listeria monocytogenes and Stress-Resistant Variants. Applied and Environmental Microbiology, 2016, 82, 5389-5401.	1.4	15
96	Gene profiling-based phenotyping for identification of cellular parameters that contribute to fitness, stress-tolerance and virulence of Listeria monocytogenes variants. International Journal of Food Microbiology, 2018, 283, 14-21.	2.1	15
97	Lichenysin Production by Bacillus licheniformis Food Isolates and Toxicity to Human Cells. Frontiers in Microbiology, 2022, 13, 831033.	1.5	15
98	Genome-Wide Transcriptional Profiling of Clostridium perfringens SM101 during Sporulation Extends the Core of Putative Sporulation Genes and Genes Determining Spore Properties and Germination Characteristics. PLoS ONE, 2015, 10, e0127036.	1.1	13
99	Involvement of the CasK/R two-component system in optimal unsaturation of the Bacillus cereus fatty acids during low-temperature growth. International Journal of Food Microbiology, 2015, 213, 110-117.	2.1	13
100	Isolation and characterization of Lactobacillus helveticus DSM 20075 variants with improved autolytic capacity. International Journal of Food Microbiology, 2017, 241, 173-180.	2.1	13
101	Chronic Release of Tailless Phage Particles from Lactococcus lactis. Applied and Environmental Microbiology, 2022, 88, AEM0148321.	1.4	13
102	Analysis of Germination Capacity and Germinant Receptor (Sub)clusters of Genome-Sequenced Bacillus cereus Environmental Isolates and Model Strains. Applied and Environmental Microbiology, 2017, 83, .	1.4	12
103	Delivery of genome editing tools by bacterial extracellular vesicles. Microbial Biotechnology, 2019, 12, 71-73.	2.0	12
104	Different carbon sources result in differential activation of sigma B and stress resistance in Listeria monocytogenes. International Journal of Food Microbiology, 2020, 320, 108504.	2.1	12
105	<i>Propionibacterium freudenreichii</i> thrives in microaerobic conditions by complete oxidation of lactate to <scp>CO₂</scp>. Environmental Microbiology, 2021, 23, 3116-3129.	1.8	12
106	Role of Germinant Receptors in Caco-2 Cell-Initiated Germination of <i>Bacillus cereus</i> ATCC 14579 Endospores. Applied and Environmental Microbiology, 2009, 75, 1201-1203.	1.4	11
107	Direct-Imaging-Based Quantification of Bacillus cereus ATCC 14579 Population Heterogeneity at a Low Incubation Temperature. Applied and Environmental Microbiology, 2010, 76, 927-930.	1.4	11
108	A multicomponent sugar phosphate sensor system specifically induced in <i>Bacillus cereus</i> during infection of the insect gut. FASEB Journal, 2012, 26, 3336-3350.	0.2	11

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109	Performance of stress resistant variants of Listeria monocytogenes in mixed species biofilms with Lactobacillus plantarum. International Journal of Food Microbiology, 2015, 213, 24-30.	2.1	11
110	Role of cell surface composition and lysis in static biofilm formation by Lactobacillus plantarum WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23.	2.1	11
111	Variability in lag duration of Listeria monocytogenes strains in half Fraser enrichment broth after stress affects the detection efficacy using the ISO 11290-1 method. International Journal of Food Microbiology, 2021, 337, 108914.	2.1	11
112	Impact of Sorbic Acid on Germination and Outgrowth Heterogeneity of Bacillus cereus ATCC 14579 Spores. Applied and Environmental Microbiology, 2012, 78, 8477-8480.	1.4	10
113	Impact of growth conditions and role of sigB on Listeria monocytogenes fitness in single and mixed biofilms cultured with Lactobacillus plantarum. Food Research International, 2015, 71, 140-145.	2.9	9
114	Differential outgrowth potential of Clostridium perfringens food-borne isolates with various cpe-genotypes in vacuum-packed ground beef during storage at 12Â°C. International Journal of Food Microbiology, 2015, 194, 40-45.	2.1	9
115	Genome Sequences of Cyberlindnera fabianii 65, Pichia kudriavzevii 129, and Saccharomyces cerevisiae 131 Isolated from Fermented Masau Fruits in Zimbabwe. Genome Announcements, 2017, 5, .	0.8	9
116	Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization of Propionibacterium freudenreichii. Frontiers in Microbiology, 2021, 12, 679827.	1.5	9
117	Lactococcus lactis Mutants Obtained From Laboratory Evolution Showed Elevated Vitamin K2 Content and Enhanced Resistance to Oxidative Stress. Frontiers in Microbiology, 2021, 12, 746770.	1.5	9
118	<i>Listeria monocytogenes</i> repellence by enzymatically modified <scp>PES</scp> surfaces. Journal of Applied Polymer Science, 2015, 132, .	1.3	8
119	Identification of CdnL, a Putative Transcriptional Regulator Involved in Repair and Outgrowth of Heat-Damaged Bacillus cereus Spores. PLoS ONE, 2016, 11, e0148670.	1.1	8
120	Draft Whole-Genome Sequences of 11 Bacillus cereus Food Isolates. Genome Announcements, 2016, 4, .	0.8	8
121	Dynamic modelling of brewersâ€™ yeast and Cyberlindnera fabianii co-culture behaviour for steering fermentation performance. Food Microbiology, 2019, 83, 113-121.	2.1	8
122	Characterization of sporulation dynamics of Pseudoclostridium thermosuccinogenes using flow cytometry. Anaerobe, 2020, 63, 102208.	1.0	8
123	Recovery of Heat Treated Bacillus cereus Spores Is Affected by Matrix Composition and Factors with Putative Functions in Damage Repair. Frontiers in Microbiology, 2016, 7, 1096.	1.5	7
124	Quantitative assessment of viable cells of Lactobacillus plantarum strains in single, dual and multi-strain biofilms. International Journal of Food Microbiology, 2017, 244, 43-51.	2.1	7
125	Amino acid substitutions in ribosomal protein RpsU enable switching between high fitness and multiple-stress resistance in Listeria monocytogenes. International Journal of Food Microbiology, 2021, 351, 109269.	2.1	7
126	Genomics of tailless bacteriophages in a complex lactic acid bacteria starter culture. International Dairy Journal, 2021, 114, 104900.	1.5	6

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127	Complete Genome Sequences of Lactococcus lactis subsp. <i>lactis</i> bv. diacetylactis FM03 and Leuconostoc mesenteroides FM06 Isolated from Cheese. Genome Announcements, 2017, 5, .	0.8	6
128	Application of a partial cell recycling chemostat for continuous production of aroma compounds at near-zero growth rates. BMC Research Notes, 2019, 12, 173.	0.6	5
129	Anaerobic Growth of <i>Listeria monocytogenes</i> on Rhamnose Is Stimulated by Vitamin B ₁₂ and Bacterial Microcompartment-Dependent 1,2-Propanediol Utilization. MSphere, 2021, 6, e0043421.	1.3	5
130	Heterogeneity in single-cell outgrowth of Listeria monocytogenes in half Fraser enrichment broth is affected by strain variability and physiological state. Food Research International, 2021, 150, 110783.	2.9	5
131	Physiological Roles of Short-Chain and Long-Chain Menaquinones (Vitamin K2) in Lactococcus cremoris. Frontiers in Microbiology, 2022, 13, 823623.	1.5	5
132	Bacterial microcompartments in food-related microbes. Current Opinion in Food Science, 2022, 43, 128-135.	4.1	4
133	Draft Genome Sequences of Four Thermophilic Spore Formers Isolated from a Dairy-Processing Environment. Genome Announcements, 2016, 4, .	0.8	3
134	Draft Whole-Genome Sequences of Three Lactobacillus plantarum Food Isolates. Genome Announcements, 2016, 4, .	0.8	2
135	Dynamics in Copy Numbers of Five Plasmids of a Dairy Lactococcus lactis Strain under Dairy-Related Conditions Including Near-Zero Growth Rates. Applied and Environmental Microbiology, 2018, 84, .	1.4	2
136	Role of Base Excision Repair in Listeria monocytogenes DNA Stress Survival During Infections. Journal of Infectious Diseases, 2021, 223, 721-732.	1.9	1
137	<i>Listeria monocytogenes</i>High Hydrostatic Pressure Resistance and Survival Strategies. , 0, , 101-115.		1
138	Comparative Analysis of L-Fucose Utilization and Its Impact on Growth and Survival of Campylobacter Isolates. Frontiers in Microbiology, 2022, 13, 872207.	1.5	1
139	Understanding microbial behavior within and outside the host to improve food functionality and safety. Current Opinion in Biotechnology, 2011, 22, 133-135.	3.3	0