

# CITATION REPORT

List of articles citing

## Biogenic amines and their production by microorganisms in food

DOI: 10.1016/0924-2244(94)90070-1  
Trends in Food Science and Technology, 1994, 5, 42-49.

**Source:** <https://exaly.com/paper-pdf/25230302/citation-report.pdf>

**Version:** 2024-04-24

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

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

#	Paper	IF	Citations
745	Biogenic Amines Formation during Malting and Brewing. <b>1994</b> , 59, 1104-1107		37
744	Development of a detection system for histidine decarboxylating lactic acid bacteria based on DNA probes, PCR and activity test. <b>1995</b> , 78, 316-26		109
743	Influence of <i>Saccharomyces cerevisiae</i> var. <i>uvarum</i> on histamine and tyramine formation during beer fermentation. <i>Food Chemistry</i> , <b>1995</b> , 54, 51-54	8.5	20
742	Biogenic amine formation by poultry-associated spoilage and pathogenic bacteria. <b>1995</b> , 21, 164-6		50
741	Polyamines in food and their consequences for food quality and human health. <i>Trends in Food Science and Technology</i> , <b>1995</b> , 6, 341-346	15.3	271
740	Biogenic Amines in European Beers. <b>1996</b> , 44, 3159-3163		53
739	Accelerated production of dry fermented sausage. <i>Meat Science</i> , <b>1996</b> , 43S1, 229-42	6.4	34
738	Review: Compounds Involved in the Flavor of Surface Mold-Ripened Cheeses: Origins and Properties. <b>1996</b> , 79, 169-184		434
737	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. <b>1996</b> , 44, 2710-2715		162
736	Biogenic amines: their importance in foods. <b>1996</b> , 29, 213-31		1038
735	Histamine and tyramine production by bacteria from meat products. <b>1996</b> , 32, 199-207		76
734	Microbial and biochemical spoilage of foods: an overview. <b>1996</b> , 33, 1-18		329
733	Biogenic amines in Spanish beers: differences among breweries. <b>1996</b> , 203, 507-11		11
732	Rapid identification of biogenic amine-producing bacterial cultures using isocratic high-performance liquid chromatography. <b>1996</b> , 719, 321-326		9
731	Bacterial Proteinase Reduces Maturation Time of Dry Fermented Sausages. <b>1996</b> , 61, 1024-1029		57
730	Biogenic Amine and Polyamine Contents in Meat and Meat Products. <b>1997</b> , 45, 2098-2102		223
729	Acute and subacute toxicity of tyramine, spermidine, spermine, putrescine and cadaverine in rats. <b>1997</b> , 35, 337-48		157

728	Rapid gas chromatographic profiling and screening of biologically active amines. <b>1997</b> , 15, 1309-18		32
727	Electrochemical biosensors for biogenic amines: a comparison between different approaches. <b>1998</b> , 358, 277-284		55
726	Determination of biogenic amines with an electrochemical biosensor and its application to salted anchovies. <i>Food Chemistry</i> , <b>1998</b> , 62, 225-232	8.5	92
725	Biogenic amines in Brazilian cheeses. <i>Food Chemistry</i> , <b>1998</b> , 63, 343-348	8.5	45
724	Amino acid decarboxylase capability of microorganisms isolated in Spanish fermented meat products. <b>1998</b> , 39, 227-30		56
723	Ion-pair HPLC determination of biogenic amines and precursor aminoacids. Application of a method based on simultaneous use of heptanesulphonate and octylamine to some foods. <b>1998</b> , 48, 763-769		18
722	Impact of processing on bioactive proteins and peptides. <i>Trends in Food Science and Technology</i> , <b>1998</b> , 9, 307-319	15.3	220
721	Histamine and Other Biogenic Amines in Albacore Tuna. <b>1999</b> , 8, 55-69		20
720	Efecto del uso combinado de la Pronasa E y de un extracto fúngico ( <i>Mucor racemosus</i> forma sphaerosporus) en la maduración de embutidos crudos curados / Effect of the combined use of Pronase E and a fungal extract ( <i>Mucor racemosus</i> forma sphaerosporus) on the ripening of dry fermented sausages. <b>1999</b> , 5, 327-337		10
719	Concentrations of seven biogenic amines in sauerkraut. <i>Food Chemistry</i> , <b>1999</b> , 67, 275-280	8.5	47
718	Modulation of gastrin processing by vesicular monoamine transporter type 1 (VMAT1) in rat gastrin cells. <b>1999</b> , 517 ( Pt 2), 495-505		15
717	Tyrosine decarboxylase activity of <i>Lactobacillus brevis</i> IOEB 9809 isolated from wine and <i>L. brevis</i> ATCC 367. <b>1999</b> , 180, 55-60		67
716	Determination of biogenic amines in fermented beverages and vinegars by pre-column derivatization with para-nitrobenzoyloxycarbonyl chloride (PNZ-Cl) and reversed-phase LC. <b>1999</b> , 49, 117-124		21
715	Effect of proteolytic starter cultures of <i>Staphylococcus</i> spp. on biogenic amine formation during the ripening of dry fermented sausages. <b>1999</b> , 46, 95-104		72
714	Effect of added proteinases and level of starter culture on the formation of biogenic amines in raw milk Manchego cheese. <b>1999</b> , 52, 189-96		49
713	Improved screening procedure for biogenic amine production by lactic acid bacteria. <b>1999</b> , 53, 33-41		528
712	Levels and Significance of Biogenic Amines in Brazilian Beers. <b>1999</b> , 12, 129-136		33
711	Lactic acid bacteria in the quality improvement and depreciation of wine. <b>1999</b> , 317-331		12

710	Relationship between biogenic amine contents and the size of dry fermented sausages. <i>Meat Science</i> , <b>1999</b> , 51, 305-11	6.4	75
709	Consequences of packaging on bacterial growth. Meat is an ecological niche. <i>Meat Science</i> , <b>1999</b> , 52, 299-305	6.4	137
708	Liquid chromatographic determination of biogenic amines in fermented foods after derivatization with 3,5-dinitrobenzoyl chloride. <b>2000</b> , 881, 517-30		90
707	Combined ion-pair extraction and gas chromatography-mass spectrometry for the simultaneous determination of diamines, polyamines and aromatic amines in Port wine and grape juice. <b>2000</b> , 886, 183-95		99
706	Isolation, properties and behaviour of tyramine-producing lactic acid bacteria from wine. <b>2000</b> , 88, 584-93		100
705	Biogenic amine production in Feta cheese. <i>Food Chemistry</i> , <b>2000</b> , 71, 259-266	8.5	113
704	Improvement of the Sensory Properties of Dry Fermented Sausages by the Superficial Inoculation and/or the Addition of Intracellular Extracts of <i>Mucor racemosus</i> . <b>2000</b> , 65, 731-738		42
703	Biogenic amine formation and degradation by potential fish silage starter microorganisms. <b>2000</b> , 57, 107-114		127
702	BIOGENIC AMINES: GAS CHROMATOGRAPHY. <b>2000</b> , 2146-2155		1
701	The effect of <i>Lactobacillus buchneri</i> , <i>Lactobacillus plantarum</i> , or a chemical preservative on the fermentation and aerobic stability of corn silage. <b>2000</b> , 83, 526-35		207
700	Biogenic amines and polyamines in milks and cheeses by ion-pair high performance liquid chromatography. <b>2000</b> , 48, 5117-23		57
699	Changes in biogenic amine and polyamine contents in slightly fermented sausages manufactured with and without sugar. <i>Meat Science</i> , <b>2001</b> , 57, 215-21	6.4	73
698	Biogenic amine accumulation in ripened sausages affected by the addition of sodium sulphite. <i>Meat Science</i> , <b>2001</b> , 59, 391-6	6.4	35
697	AMPEROMETRIC DETECTION OF BIOGENIC AMINES IN CHEESE USING IMMOBILISED DIAMINE OXIDASE. <b>2001</b> , 34, 841-854		26
696	Outcome of a Histamine-restricted Diet Based on Chart Audit. <b>2001</b> , 11, 249-262		7
695	Evolution of the composition of a selected bitter Camembert cheese during ripening: release and migration of taste-active compounds. <b>2001</b> , 49, 2940-7		24
694	Histamine levels in longlined tuna in Fiji: A comparison of samples from two different body sites and the effect of storage at different temperatures.. <b>2001</b> , 19, 30		1
693	A GC-MS method for quantitation of histamine and other biogenic amines in beer. <b>2001</b> , 53, S327-S331		42

692	Biogenic amine production by <i>Lactobacillus</i> . <b>2001</b> , 90, 158-62	168
691	Evolution of microbial populations and biogenic amine production in dry sausages produced in Southern Italy. <b>2001</b> , 90, 882-91	98
690	Production of Biogenic Amines and Their Potential Use as Quality Control Indices for Hake ( <i>Merluccius merluccius</i> , L.) Stored in Ice. <b>2001</b> , 66, 1030-1032	92
689	Potential Hazards in Cold-Smoked Fish: Biogenic Amines. <b>2001</b> , 66, S1088-S1099	51
688	Effects of pH, temperature and NaCl concentration on the growth kinetics, proteolytic activity and biogenic amine production of <i>Enterococcus faecalis</i> . <b>2001</b> , 64, 105-17	184
687	Effect of the interaction between a low tyramine-producing <i>Lactobacillus</i> and proteolytic staphylococci on biogenic amine production during ripening and storage of dry sausages. <b>2001</b> , 65, 113-23	64
686	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. <b>2001</b> , 66, 185-9	217
685	Histamine formation by <i>Tetragenococcus muriaticus</i> , a halophilic lactic acid bacterium isolated from fish sauce. <b>2001</b> , 70, 71-7	75
684	Chemical and sensory changes in Mediterranean hake ( <i>Merluccius merluccius</i> ) under refrigeration (6-8 degrees C) and stored in ice. <b>2002</b> , 50, 6504-10	46
683	Identification of the <i>Enterococcus faecalis</i> tyrosine decarboxylase operon involved in tyramine production. <b>2002</b> , 68, 3537-44	93
682	Content of biogenic amines in a Chardonnay wine obtained through spontaneous and inoculated fermentations. <b>2002</b> , 50, 4895-9	58
681	A comparative survey of two analytical methods for identification and quantification of biogenic amines. <b>2002</b> , 13, 125-129	56
680	Biogenic amines: quality index of freshness in red and white meat. <b>2002</b> , 13, 519-524	215
679	Use of <i>Staphylococcus xylosus</i> as a starter culture in dried sausages: effect on the biogenic amine content. <i>Meat Science</i> , <b>2002</b> , 61, 275-83	6.4 66
678	Sensory, chemical and bacteriological changes during storage of iced squid ( <i>Todaropsis eblanae</i> ). <b>2002</b> , 92, 941-50	65
677	Purification and properties of a histidine decarboxylase from <i>Tetragenococcus muriaticus</i> , a halophilic lactic acid bacterium. <b>2002</b> , 92, 1136-42	42
676	Biogenic amines in Jeotkals, Korean salted and fermented fish products. <i>Food Chemistry</i> , <b>2002</b> , 79, 239-243	89
675	Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. <b>2002</b> , 67, 2940-2944	39

674	Biogenic Amines Formation in Bigeye Tuna Steaks and Whole Skipjack Tuna. <b>2002</b> , 67, 2056-2060		47
673	BIOGENIC AMINE CONTENT OF SOME TURKISH CHEESES. <i>Journal of Food Processing and Preservation</i> , <b>2002</b> , 26, 259-265	2.1	17
672	Purification and partial gene sequence of the tyrosine decarboxylase of <i>Lactobacillus brevis</i> IOEB 9809. <b>2002</b> , 211, 85-9		63
671	Bioactive amines in chicken breast and thigh after slaughter and during storage at 4±1 °C and in chicken-based meat products. <i>Food Chemistry</i> , <b>2002</b> , 78, 241-248	8.5	101
670	Characterization and identification of microflora from soaked cod and respective salted raw materials. <b>2003</b> , 20, 471-481		41
669	Biogenic amines in dry fermented sausages: a review. <b>2003</b> , 88, 41-54		439
668	Ion-pair high-performance liquid chromatographic determination of biogenic amines and polyamines in wine and other alcoholic beverages. <b>2003</b> , 998, 235-41		72
667	Bioactive amines formation in milk by <i>Lactococcus</i> in the presence or not of rennet and NaCl at 20 and 32 °C. <i>Food Chemistry</i> , <b>2003</b> , 81, 595-606	8.5	41
666	Changes in biogenic amines during maturation of sardine <i>Sardina pilchardus</i> marinade. <b>2003</b> , 69, 823-829		11
665	BIOGENIC AMINES FORMATION IN SARDINE MARINADE DURING REFRIGERATED STORAGE. <b>2003</b> , 27, 435-447		4
664	Profile and levels of bioactive amines in green and roasted coffee. <i>Food Chemistry</i> , <b>2003</b> , 82, 397-402	8.5	54
663	Bioactive peptides and proteins. <b>2003</b> , 47, 175-276		112
662	Changes in amine concentrations during aging of red wine in oak barrels. <b>2003</b> , 51, 5732-7		34
661	AMINES. <b>2003</b> , 173-181		5
660	Cloning and sequencing of the histidine decarboxylase genes of gram-negative, histamine-producing bacteria and their application in detection and identification of these organisms in fish. <b>2003</b> , 69, 2568-79		88
659	Improved enzymatic method for the rapid determination of histamine in wine. <b>2004</b> , 21, 1149-54		21
658	CHANGES IN BIOGENIC AMINE CONTENTS AND SENSORY QUALITY OF SARDINE ( <i>SARDINA PILCHARDUS</i> ) STORED AT 4C AND 20C. <b>2004</b> , 27, 221-231		22
657	Intratesticular morphometric, cellular and endocrine changes in dromedary bulls exhibiting azoospermia. <b>2004</b> , 167, 194-201		2

656	Identification of the gene encoding a putative tyrosine decarboxylase of <i>Carnobacterium divergens</i> 508. Development of molecular tools for the detection of tyramine-producing bacteria. <b>2004</b> , 21, 125-130		72
655	Biogenic amines formation and its relation to microbiological and sensory attributes in ice-stored whole, gutted and filleted Mediterranean Sea bass ( <i>Dicentrarchus labrax</i> ). <b>2004</b> , 21, 549-557		111
654	Lactic acid bacteria profiles and tyramine and tryptamine contents of Turkish tulum cheeses. <b>2004</b> , 219, 455-459		18
653	Free amino acids and biogenic amines in red and white muscle of tuna stored in controlled atmospheres. <b>2004</b> , 26, 125-32		38
652	Selection of LAB strains for fermented red beet juice production. <b>2004</b> , 218, 184-187		16
651	Biogenic amine content in Spanish retail market meat products treated with protective atmosphere and high pressure. <b>2004</b> , 218, 237-241		35
650	Biogenic amines in vacuum-packed and non-vacuum-packed flesh of carp ( <i>Cyprinus carpio</i> ) stored at different temperatures. <i>Food Chemistry</i> , <b>2004</b> , 88, 185-191	8.5	103
649	Some characteristics of commercial Som-fug produced in Thailand. <i>Food Chemistry</i> , <b>2004</b> , 88, 527-535	8.5	51
648	Histamine Production by Two Enterobacteriaceae Strains Isolated from Tuna ( <i>Thunnus thynnus</i> ) and Jack Mackerel ( <i>Trachurus murphyii</i> ). <b>2004</b> , 7, 91-103		13
647	On-line solid-phase extraction with surfactant accelerated on-column derivatization and micellar liquid chromatographic separation as a tool for the determination of biogenic amines in various food substrates. <b>2004</b> , 76, 1289-94		58
646	Free and conjugated biogenic amines in green and roasted coffee beans. <b>2004</b> , 52, 6188-92		33
645	Effects of gamma irradiation on the biogenic amines in pepperoni with different packaging conditions. <i>Food Chemistry</i> , <b>2005</b> , 89, 199-205	8.5	42
644	A survey on free biogenic amine content of fresh and preserved vegetables. <i>Food Chemistry</i> , <b>2005</b> , 89, 355-361	8.5	147
643	Histamine and Other Biogenic Amines and Bacterial Isolation in Retail Canned Anchovies. <b>2005</b> , 70, C145-C150		11
642	Molecular characterization, technological properties and safety aspects of enterococci from 'Hussuwa', an African fermented sorghum product. <b>2005</b> , 98, 216-28		61
641	Effect of irrigation level on yield and bioactive amine content of American lettuce. <b>2005</b> , 85, 1026-1032		13
640	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. <b>2005</b> , 220, 312-315		20
639	Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2 <sup>-</sup> 1 °C. <b>2005</b> , 221, 582-591		22

638	Effect of low-dose irradiation and refrigeration on the microflora, sensory characteristics and biogenic amines of Atlantic horse mackerel ( <i>trachurus trachurus</i> ). <b>2005</b> , 221, 329-335	39
637	Improved multiplex-PCR method for the simultaneous detection of food bacteria producing biogenic amines. <b>2005</b> , 244, 367-72	85
636	Bioactive amines in Brazilian wines: types, levels and correlation with physico-chemical parameters. <b>2005</b> , 48, 53-62	19
635	Bacteria important during winemaking. <b>2005</b> , 50, 139-77	20
634	Determination of histamine in wines with an on-line pre-column flow derivatization system coupled to high performance liquid chromatography. <b>2005</b> , 130, 1286-90	14
633	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. <b>2005</b> , 15, 571-578	78
632	Reduction of the biogenic amine contents in low salt-fermented soybean paste by gamma irradiation. <b>2005</b> , 16, 43-49	42
631	A simple and rapid method for colorimetric determination of histamine in fish flesh. <b>2005</b> , 16, 465-472	74
630	Biogenic Amines and Polyamines and Total Aerobic Count During Storage of Vacuum-Packaged Porcine Kidney, Liver and Spleen. <b>2005</b> , 11, 337-344	14
629	Biogenic amines in meat and meat products. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2004</b> , 44, 489-505	271
628	Chromatography of polyamines. <b>2005</b> , 70, 606-647	1
627	Biogenic amine formation and nitrite reactions in meat batter as affected by high-pressure processing and chilled storage. <b>2006</b> , 54, 9959-65	12
626	Relation of biogenic amines' formation with microbiological and sensory attributes in <i>Lactobacillus</i> -inoculated vacuum-packed rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets. <b>2006</b> , 54, 4277-83	24
625	Amino acid catabolic pathways of lactic acid bacteria. <b>2006</b> , 32, 155-83	237
624	Changes in the microbiological and chemical characteristics of an artisanal Turkish white cheese during ripening. <b>2006</b> , 39, 449-454	34
623	Characterization of <i>Staphylococcus xylosus</i> and <i>Staphylococcus carnosus</i> isolated from Slovak meat products. <i>Meat Science</i> , <b>2006</b> , 73, 559-64	6.4 51
622	Prevalence of biogenic amines during ripening of a traditional dry fermented pork sausage and its relation to the amount of sodium chloride added. <i>Meat Science</i> , <b>2006</b> , 74, 557-63	6.4 37
621	A multifactorial design for studying factors influencing growth and tyramine production of the lactic acid bacteria <i>Lactobacillus brevis</i> CECT 4669 and <i>Enterococcus faecium</i> BIFI-58. <b>2006</b> , 157, 417-24	47



620	Teores de poliaminas em alguns alimentos da dieta básica do povo brasileiro. <b>2006</b> , 36, 1294-1298	7
619	Influence of Lees Contact on Evolution of Amines in Chardonnay Wine. <b>2006</b> , 71, C544-C548	18
618	Evolution of malolactic bacteria and biogenic amines during spontaneous malolactic fermentations in a Greek winery. <b>2006</b> , 43, 155-60	23
617	First genetic characterization of a bacterial beta-phenylethylamine biosynthetic enzyme in <i>Enterococcus faecium</i> RM58. <b>2006</b> , 258, 144-9	58
616	Beneficial lactobacilli in food and feed: long-term use, biodiversity and proposals for specific and realistic safety assessments. <b>2006</b> , 30, 487-513	155
615	Safety properties and molecular strain typing of lactic acid bacteria from slightly fermented sausages. <b>2006</b> , 100, 40-9	118
614	Determination of biogenic amines by capillary zone electrophoresis with conductometric detection. <b>2006</b> , 1103, 145-9	103
613	Accumulation of an Aromatic Amine, β-phenethylamine, in Root Nodules of Adzuki Bean <i>Vigna angularis</i> . <b>2006</b> , 280, 229-237	5
612	Correlation between microbial flora, sensory changes and biogenic amines formation in fresh chicken meat stored aerobically or under modified atmosphere packaging at 4 degrees C: possible role of biogenic amines as spoilage indicators. <b>2006</b> , 89, 9-17	89
611	Microbial, chemical and sensorial variables of the Spanish traditional blue-veined Cabrales cheese, as affected by inoculation with commercial <i>Penicillium roqueforti</i> spores. <b>2006</b> , 222, 250-257	16
610	Changes in biogenic amine contents, non-protein nitrogen and crude protein during curing and thermal processing of <i>M. longissimus, pars lumborum</i> of pork. <b>2006</b> , 223, 603-608	23
609	Relation of biogenic amines to microbial and sensory changes of precooked chicken meat stored aerobically and under modified atmosphere packaging at 4 °C. <b>2006</b> , 223, 683-689	32
608	Molecular, technological and safety characterization of Gram-positive catalase-positive cocci from slightly fermented sausages. <b>2006</b> , 107, 148-58	123
607	Capillary electrophoresis determination of biogenic amines by field-amplified sample stacking and in-capillary derivatization. <b>2006</b> , 27, 474-83	48
606	Influence of addition of yeast autolysate on the formation of amines in wine. <b>2006</b> , 86, 2221-2227	17
605	Enterobacteriaceae. <b>2006</b> , 624-667	8
604	Handling and Storage of Atlantic Mackerel ( <i>Scomber scombrus</i> ) on Biogenic Amine Production. <b>2007</b> , 15, 17-33	2
603	Biogenic Amines: Risks and Control. 455-468	10

602	Histamine and histamine intolerance. <b>2007</b> , 85, 1185-96		486
601	Microbial and nutritional characteristics of pig liquid feed during fermentation. <b>2007</b> , 134, 108-123		24
600	Changes of free amino acids and biogenic amines during extended ageing of Italian dry-cured ham. <b>2007</b> , 40, 871-878		82
599	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. <i>Meat Science</i> , <b>2007</b> , 75, 460-9	6.4	51
598	Biogenic amines in pressurized vacuum-packaged cooked sliced ham under different chilled storage conditions. <i>Meat Science</i> , <b>2007</b> , 75, 397-405	6.4	32
597	Biogenic amine content during the manufacture of dry-cured lacón, a Spanish traditional meat product: Effect of some additives. <i>Meat Science</i> , <b>2007</b> , 77, 287-93	6.4	50
596	Biogenic amine production in Spanish dry-cured "chorizo" sausage treated with high-pressure and kept in chilled storage. <i>Meat Science</i> , <b>2007</b> , 77, 365-71	6.4	48
595	Effects of starter cultures and nitrite levels on formation of biogenic amines in sucuk. <i>Meat Science</i> , <b>2007</b> , 77, 424-30	6.4	45
594	Control of microorganisms and reduction of biogenic amines in chicken breast and thigh by irradiation and organic acids. <b>2007</b> , 86, 2034-41		32
593	HPLC quantification of biogenic amines in cheeses: correlation with PCR-detection of tyramine-producing microorganisms. <b>2007</b> , 74, 276-82		99
592	. <b>2007</b> ,		24
591	Neutral desorption sampling of living objects for rapid analysis by extractive electrospray ionization mass spectrometry. <b>2007</b> , 46, 7591-4		143
590	Neutral Desorption Sampling of Living Objects for Rapid Analysis by Extractive Electrospray Ionization Mass Spectrometry. <b>2007</b> , 119, 7735-7738		22
589	Neutral desorption sampling coupled to extractive electrospray ionization mass spectrometry for rapid differentiation of biosamples by metabolomic fingerprinting. <b>2007</b> , 42, 1123-35		109
588	A survey of biogenic amines in Chinese rice wines. <i>Food Chemistry</i> , <b>2007</b> , 100, 1424-1428	8.5	61
587	A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. <i>Food Chemistry</i> , <b>2007</b> , 101, 26-32	8.5	50
586	Content and distribution of biogenic amines in Dutch-type hard cheese. <i>Food Chemistry</i> , <b>2007</b> , 102, 129-137		45
585	A review: Current analytical methods for the determination of biogenic amines in foods. <i>Food Chemistry</i> , <b>2007</b> , 103, 1475-1486	8.5	500

584	Changes in biogenic amines in fermented silver carp sausages inoculated with mixed starter cultures. <i>Food Chemistry</i> , <b>2007</b> , 104, 188-195	8.5	74
583	Consequences of high-pressure processing of vacuum-packaged frankfurters on the formation of polyamines: Effect of chilled storage. <i>Food Chemistry</i> , <b>2007</b> , 104, 202-208	8.5	21
582	Determination of biogenic amines in alcoholic beverages by ion chromatography with suppressed conductivity detection and integrated pulsed amperometric detection. <b>2007</b> , 1155, 22-30		62
581	An interference free amperometric biosensor for the detection of biogenic amines in food products. <i>Biosensors and Bioelectronics</i> , <b>2007</b> , 23, 640-7	11.8	99
580	Profile and levels of bioactive amines in orange juice and orange soft drink. <i>Food Chemistry</i> , <b>2007</b> , 100, 895-903	8.5	42
579	Determination of biogenic amines in cheese using HPLC technique and direct derivatization of acid extract. <i>Food Chemistry</i> , <b>2007</b> , 101, 1285-1289	8.5	103
578	Determination of biogenic amines in Greek wines by HPLC and ultraviolet detection after dansylation and examination of factors affecting their presence and concentration. <i>Food Chemistry</i> , <b>2007</b> , 101, 704-716	8.5	103
577	Irradiation and organic acid treatment for microbial control and the production of biogenic amines in beef and pork. <i>Food Chemistry</i> , <b>2007</b> , 104, 791-799	8.5	17
576	Biogenic amines and HL60 cytotoxicity of alfalfa and fenugreek sprouts. <i>Food Chemistry</i> , <b>2007</b> , 105, 959-967		17
575	Determination of biogenic amines in fresh and processed meat by ion chromatography and integrated pulsed amperometric detection on Au electrode. <i>Food Chemistry</i> , <b>2007</b> , 105, 1652-1658	8.5	59
574	Profile and levels of bioactive amines in instant coffee. <b>2007</b> , 20, 451-457		19
573	Gene organization of the ornithine decarboxylase-encoding region in <i>Morganella morganii</i> . <b>2007</b> , 102, 1551-60		13
572	A survey of the microbial and chemical composition of seven semi-ripened Provola dei Nebrodi Sicilian cheeses. <b>2007</b> , 103, 1128-39		12
571	Molecular methods for the detection of biogenic amine-producing bacteria on foods. <b>2007</b> , 117, 258-69		172
570	Changes in the content of biologically active polyamines during pork loin storage and culinary treatments. <b>2008</b> , 226, 1007-1012		14
569	Amine oxidase amperometric biosensor coupled to liquid chromatography for biogenic amines determination. <b>2008</b> , 163, 219-225		31
568	Changes in biogenic amines during iced and ambient temperature storage of tilapia. <b>2008</b> , 88, 2208-2212		9
567	Determination of primary biogenic amines in various food products using isocratic HPLC with 3-(4-chlorobenzoyl)-quinoline-2-carboxaldehyde as a new precolumn fluorogenic reagent. <b>2008</b> , 31, 2804-12		10

566	Biogenic amines in traditional fermented sausages produced in selected European countries. <i>Food Chemistry</i> , <b>2008</b> , 107, 912-921	8.5	112
565	The amino acid composition of kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ), fresh and after culinary and technological processing. <i>Food Chemistry</i> , <b>2008</b> , 108, 642-8	8.5	43
564	Determination of biogenic amines in wines by HPLC with precolumn dansylation and fluorimetric detection. <i>Food Chemistry</i> , <b>2008</b> , 106, 1218-1224	8.5	102
563	Regulation of hdc expression and HDC activity by enological factors in lactic acid bacteria. <b>2008</b> , 105, 1544-51		27
562	Formation of biogenic amines and relation to microbial flora and sensory changes in smoked turkey breast fillets stored under various packaging conditions at 4 degrees C. <b>2008</b> , 25, 509-17		48
561	Food safety evaluation of broccoli and radish sprouts. <b>2008</b> , 46, 1635-44		66
560	Determination of biogenic amines in sucuk. <b>2008</b> , 19, 868-872		29
559	Biogenic amine determination in wine fermented in oak barrels: Factors affecting formation. <b>2008</b> , 41, 697-706		49
558	Real time quantitative PCR detection of histamine-producing lactic acid bacteria in cheese: Relation with histamine content. <b>2008</b> , 41, 1015-1019		53
557	Updated molecular knowledge about histamine biosynthesis by bacteria. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 697-714	11.5	85
556	Post-harvest losses of fish in developing countries. <b>2008</b> , 19, 273-87		8
555	Biogenic amines in Turkish type pickled cabbage: Effects of salt and citric acid concentration. <b>2008</b> , 37, 115-122		7
554	Effects of putrescine, cadaverine, spermine, spermidine and $\beta$ -phenylethylamine on cultured bovine mammary epithelial cells. <b>2008</b> , 7, 131-140		8
553	Methods for Determining Biogenic Amines in Beer. <b>2009</b> , 1031-1041		
552	Influence of ethanol, malate and arginine on histamine production of <i>Lactobacillus hilgardii</i> isolated from an Italian red wine. <b>2009</b> , 36, 81-9		23
551	Determination of biogenic amines in beer with pre-column derivatization by high performance liquid chromatography. <b>2009</b> , 877, 507-12		66
550	Tyramine production of technological important strains of <i>Lactobacillus</i> , <i>Lactococcus</i> and <i>Streptococcus</i> . <b>2009</b> , 229, 533-538		72
549	Content of biogenic amines and polyamines in some species of European wild-growing edible mushrooms. <b>2009</b> , 230, 163-171		27

548	Biogenic and volatile amines in Chinese mitten crab ( <i>Eriocheir sinensis</i> ) stored at different temperatures. <b>2009</b> , 44, 1547-1552		15
547	Salted and fermented fish processes evaluation. <b>2009</b> , 44, 2100-2105		5
546	Relationships between microbial population dynamics and putrescine and cadaverine accumulation during dry fermented sausage ripening. <b>2009</b> , 106, 1397-407		19
545	QUALITY DECAY OF FRESH PROCESSED FISH STORED UNDER REFRIGERATED CONDITIONS. <b>2009</b> , 29, 271-286		12
544	EVALUATION OF BIOGENIC AMINES FORMATION BY PROTEOLYTIC ENTEROCOCCI STRAINS ISOLATED FROM RAW DROMEDARY MILKS FROM SOUTHERN ALGERIA. <b>2009</b> , 29, 381-393		7
543	Presence of biogenic amines in a traditional salted Italian cheese. <b>2009</b> , 62, 154-160		13
542	Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage. <i>Food Chemistry</i> , <b>2009</b> , 115, 635-638	8.5	71
541	Contents of biologically active polyamines in chicken meat, liver, heart and skin after slaughter and their changes during meat storage and cooking. <i>Food Chemistry</i> , <b>2009</b> , 116, 419-425	8.5	26
540	Effect of intensity of smoking treatment on the free amino acids and biogenic amines occurrence in dry cured ham. <i>Food Chemistry</i> , <b>2009</b> , 116, 955-962	8.5	30
539	Illustration of all species and all microspheres involved in full protonation steps of spermine and determination of corresponding most abundant and most stable conformers, a gas phase theoretical study. <b>2009</b> , 361, 18-26		9
538	Determination of biogenic amines in wines by pre-column derivatization and high-performance liquid chromatography coupled to mass spectrometry. <b>2009</b> , 1216, 6387-93		75
537	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. <b>2009</b> , 1216, 7715-20		97
536	Effects of food additives on biogenic amine formation in Myeolchi-jeot, a salted and fermented anchovy ( <i>Engraulis japonicus</i> ). <i>Food Chemistry</i> , <b>2009</b> , 114, 168-173	8.5	56
535	Biogenic amine formation and bacterial contribution in fish, squid and shellfish. <i>Food Chemistry</i> , <b>2009</b> , 116, 87-95	8.5	149
534	Determination of biogenic amines in foods using ultra-performance liquid chromatography (UPLC). <i>Food Chemistry</i> , <b>2009</b> , 116, 365-370	8.5	145
533	Tyramine-producing enterococci are equally detected on tyramine production medium, by quantification of tyramine by HPLC, or by tdc gene-targeted PCR. <b>2009</b> , 89, 601-611		6
532	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. <b>2009</b> , 167-180		6
531	Fast determination of histamine in cheese by nuclear magnetic resonance (NMR). <b>2009</b> , 57, 2647-52		24

530	Biogenic amines in Chinese soy sauce. <b>2009</b> , 20, 593-597		65
529	Inhibition of biogenic amine formation in a salted and fermented anchovy by <i>Staphylococcus xylosum</i> as a protective culture. <b>2009</b> , 20, 796-801		94
528	Biogenic amines formation in seer fish ( <i>Scomberomorus commerson</i> ) steaks packed with O <sub>2</sub> scavenger during chilled storage. <b>2009</b> , 42, 411-416		46
527	Role of biogenic amines as index of freshness in beef meat packed with different biopolymeric materials. <b>2009</b> , 42, 1147-1152		78
526	Changes in the content of biologically active polyamines during beef loin storage and cooking. <i>Meat Science</i> , <b>2009</b> , 81, 607-11	6.4	16
525	The effects of ripening period, nitrite level and heat treatment on biogenic amine formation of "sucuk" - A Turkish dry fermented sausage. <i>Meat Science</i> , <b>2009</b> , 82, 179-84	6.4	16
524	Biochemical Transformations Produced by Malolactic Fermentation. <b>2009</b> , 27-57		20
523	Amino Acids and Biogenic Amines. <b>2009</b> , 163-189		8
522	Biogenic Amines. 42-67		6
521	Biogenic amine production by contaminating bacteria found in starter preparations used in winemaking. <b>2009</b> , 57, 10664-9		47
520	Biogenic amines in fish: roles in intoxication, spoilage, and nitrosamine formation--a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2009</b> , 49, 369-77	11.5	251
519	Interference of the Simultaneous Presence of Different Biogenic Amines on the Response of an Amine OxidaseBased Biosensor. <b>2009</b> , 42, 1725-1733		8
518	Quality Changes of Marinated Tench ( <i>Tinca tinca</i> ) during Refrigerated Storage. <b>2009</b> , 15, 513-521		6
517	Biogenic amines in rhizobia and legume root nodules. <b>2009</b> , 24, 1-13		33
516	Histamine and Histamine-Forming Bacteria in Keropok lekor (Malaysian Fish Sausage) during Processing. <b>2009</b> , 15, 395-402		0
515	Bibliography. <b>2009</b> , 255-284		
514	Biochemical principles of the use of yeast biomass and lab starter cultures in food production. <b>2009</b> , 38, 71-85		3
513	Effect of Storage Period on Biogenic Amine Content in Sauerkraut. <b>2010</b> , 73, 151-160		7

512	The Microbiological Quality of Turkish Dry Fermented Sausage (Sucuk), as Affected by Ripening Period, Nitrite Level and Heat Treatment. <b>2010</b> , 16, 191-196		1
511	The effect of different starter cultures and ripening temperatures on formation of biogenic amine in Turkish fermented sausages. <b>2010</b> , 230, 875-884		11
510	Biogenic amine content of kefir: a fermented dairy product. <b>2010</b> , 231, 101-107		41
509	Analysis of biogenic amines in fermented fish products consumed in Korea. <b>2010</b> , 19, 1689-1692		17
508	Isolation and characterization of biogenic amine-producing bacteria in fermented soybean pastes. <b>2010</b> , 48, 257-61		13
507	The effect of ripening and storage conditions on the distribution of tyramine, putrescine and cadaverine in Edam-cheese. <b>2010</b> , 27, 880-8		69
506	Improvement of the quality and abatement of the biogenic amines of grass carp muscles by fermentation using mixed cultures. <b>2010</b> , 90, 586-92		7
505	Biogenic amine formation in Turkish dry fermented sausage (sucuk) as affected by nisin and nitrite. <b>2010</b> , 90, 2669-74		18
504	High performance liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry for sensitive determination of bioactive amines in donkey milk. <b>2010</b> , 1217, 5215-24		28
503	Formation of biogenic amines by Gram-negative bacteria isolated from poultry skin. <i>Food Chemistry</i> , <b>2010</b> , 121, 203-206	8.5	46
502	Impact of fermentation conditions and refrigerated storage on microbial quality and biogenic amine content of sauerkraut. <i>Food Chemistry</i> , <b>2010</b> , 123, 143-150	8.5	44
501	Some properties of Civil cheese: a type of traditional Turkish cheese. <b>2010</b> , 63, 575-580		9
500	Effect of fermentation with mixed starter cultures on biogenic amines in bighead carp surimi. <b>2010</b> , 45, 930-936		22
499	Characterization of biogenic amines and factors influencing their formation in traditional Chinese sausages. <b>2010</b> , 75, M366-72		30
498	Dimethylamine, trimethylamine, and biogenic amine formation in high-pressure processed semidried squid ( <i>Todarodes pacificus</i> ) during refrigerated storage. <b>2010</b> , 75, M489-95		14
497	Occurrence of biogenic amines and amines degrading bacteria in fish sauce. <b>2010</b> , 28, 440-449		66
496	Development of biogenic amines during the ripening of Italian dry sausages. <b>2010</b> , 73, 114-8		15
495	Histamine, cadaverine, and putrescine produced in vitro by enterobacteriaceae and pseudomonadaceae isolated from spinach. <b>2010</b> , 73, 385-9		23

494	Detection and quantification of biogenic amines in fermented food products sold in Botswana. <b>2010</b> , 73, 1703-8		17
493	Distribution of aminogenic activity among potential autochthonous starter cultures for dry fermented sausages. <b>2010</b> , 73, 524-8		31
492	Biogenic amines and the winemaking process. <b>2010</b> , 494-522		5
491	Determination of Biogenic Amines in Herby Cheese. <b>2010</b> , 13, 1300-1314		28
490	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <b>2010</b> , 26, 335-352		65
489	Biogenic Amine Production in Olomouc Curd Cheese (Olomoucký tvarůgky) at Various Storage Conditions. <b>2010</b> , 79, 147-156		15
488	Formation of Biogenic Amines in Chicken Meat Stored under Modified Atmosphere. <b>2010</b> , 79, S107-S116		16
487	Histaminol: identification and HPLC analysis of a novel compound in wine. <b>2010</b> , 58, 10202-8		11
486	Biogenic amine content of shalgam (salgam): a traditional lactic acid fermented Turkish beverage. <b>2010</b> , 58, 2602-8		19
485	Effects of Irradiation upon biogenic amine formation in Egyptian ripened sausages during storage. <b>2010</b> , 11, 661-665		19
484	Fermentation of sulphite-free white musts with added lysozyme and oenological tannins: Nitrogen consumption and biogenic amines composition of final wines. <b>2010</b> , 43, 1501-1507		27
483	Effect of processing on proteolysis and biogenic amines formation in a Portuguese traditional dry-fermented ripened sausage "Chouriço Grosso de Estremoz e Borba PGI". <i>Meat Science</i> , <b>2010</b> , 84, 172-9	6.4	51
482	Microbiological studies of ethnic meat products of the Eastern Himalayas. <i>Meat Science</i> , <b>2010</b> , 85, 560-7	6.4	47
481	Production of biogenic amines "in vitro" in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. <i>Meat Science</i> , <b>2010</b> , 86, 684-91	6.4	36
480	Effect of starter cultures on microbial ecosystem and biogenic amines in fermented sausage. <b>2010</b> , 21, 444-449		58
479	Determination of biogenic amines in Korean traditional fermented soybean paste (Doenjang). <b>2010</b> , 48, 1191-5		80
478	The effect of storage temperatures and packaging methods on properties of Motal cheese. <b>2010</b> , 93, 849-59		21
477	Biogenic amines in dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2011</b> , 51, 691-703	11.5	222



476	Free amino acid and phenolic contents and antioxidative and cancer cell-inhibiting activities of extracts of 11 greenhouse-grown tomato varieties and 13 tomato-based foods. <b>2011</b> , 59, 12801-14		33
475	Biosensors for Biogenic Amines: The Present State of Art Mini-Review. <b>2011</b> , 44, 2821-2833		33
474	Genetic screening of functional properties of lactic acid bacteria in a fermented pearl millet slurry and in the metagenome of fermented starchy foods. <b>2011</b> , 77, 8722-34		93
473	Characterization of the histidine decarboxylase gene of <i>Staphylococcus epidermidis</i> TYH1 coded on the staphylococcal cassette chromosome. <b>2011</b> , 477, 32-41		19
472	Effect of Irradiation upon biogenic amine formation in blue cheese during storage. <b>2011</b> , 21, 373-376		17
471	Production of biogenic amines by lactic acid bacteria and enterobacteria isolated from fresh pork sausages packaged in different atmospheres and kept under refrigeration. <i>Meat Science</i> , <b>2011</b> , 88, 368-734		45
470	Low-fat frankfurters formulated with a healthier lipid combination as functional ingredient: microstructure, lipid oxidation, nitrite content, microbiological changes and biogenic amine formation. <i>Meat Science</i> , <b>2011</b> , 89, 65-71	6.4	69
469	A new method for the determination of biogenic amines in cheese by LC with evaporative light scattering detector. <b>2011</b> , 85, 363-9		43
468	Nutritional properties of cherry tomatoes harvested at different times and grown in an organic cropping. <b>2011</b> , 29, 205-211		8
467	Liquid chromatographic determination of biogenic amines in a meat product during fermentation and long-term storage. <b>2011</b> , 21, 167-175		27
466	Lactic acid fermented vegetable juices. <b>2011</b> , 30, 152-158		41
465	Biochemistry of Vegetables: Major Classes of Primary (Carbohydrates, Amino Acids, Fatty Acids, Vitamins, and Organic Acids) and Secondary Metabolites (Terpenoids, Phenolics, Alkaloids, and Sulfur-Containing Compounds) in Vegetables. <b>2011</b> , 23-58		1
464	Scientific Opinion on risk based control of biogenic amine formation in fermented foods. <b>2011</b> , 9, 2393		429
463	Changes in biogenic amines during the conventional production of stinky tofu. <b>2011</b> , 46, 687-694		24
462	Biogenic amines in Iranian white brine cheese: modelling and optimisation of processing factors. <b>2011</b> , 64, 417-424		7
461	AMINO ACIDS AND BIOGENIC AMINES DETERMINATION IN MYSTUS NEMURUS. <i>Journal of Food Processing and Preservation</i> , <b>2011</b> , 35, 342-348	2.1	3
460	GC-MS based metabolomics for rapid simultaneous detection of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, <i>Salmonella</i> Muenchen, and <i>Salmonella</i> Hartford in ground beef and chicken. <b>2011</b> , 76, M238-46		53
459	Biogenic amines content in Spanish and French natural ciders: application of qPCR for quantitative detection of biogenic amine-producers. <b>2011</b> , 28, 554-61		46

458	Phenotypic and genetic evaluations of biogenic amine production by lactic acid bacteria isolated from fish and fish products. <b>2011</b> , 146, 212-6		27
457	The effect of lactose, NaCl and an aero/anaerobic environment on the tyrosine decarboxylase activity of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> and <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <b>2011</b> , 147, 112-9		26
456	Potential of wine-associated lactic acid bacteria to degrade biogenic amines. <b>2011</b> , 148, 115-20		88
455	Biogenic amines in fish, fish products and shellfish: a review. <b>2011</b> , 28, 1547-60		189
454	Determination of biogenic amines in Japanese miso products. <b>2011</b> , 20, 851-854		18
453	Characterization and application of a diamine oxidase from <i>Lathyrus sativus</i> as component of an electrochemical biosensor for the determination of biogenic amines in wine and beer. <b>2011</b> , 401, 707-16		51
452	Derivatization strategies for the determination of biogenic amines in wines by chromatographic and electrophoretic techniques. <b>2011</b> , 879, 1270-81		63
451	Effect of sucrose on the generation of free amino acids and biogenic amines in Chinese traditional dry-cured fish during processing and storage. <b>2011</b> , 48, 69-75		22
450	Chemical and molecular methods for the control of biogenic amine production by microorganisms. <b>2011</b> , 61, 173-178		1
449	Amperometric determination of tyramine in sauce and beer by epoxy resin biocomposite membrane bound tyramine oxidase. <b>2011</b> , 5, 104-110		17
448	Determination of trace biogenic amines with 1,3,5,7-tetramethyl-8-(N-hydroxysuccinimidyl butyric ester)-difluoroboradiaza-s-indacene derivatization using high-performance liquid chromatography and fluorescence detection. <b>2011</b> , 34, 1383-90		8
447	Effect of processing on amine formation and the lipid profile of cod ( <i>Gadus morhua</i> ) roe. <i>Food Chemistry</i> , <b>2011</b> , 129, 716-23	8.5	14
446	Influence of putrescine, cadaverine, spermidine or spermine on the formation of N-nitrosamine in heated cured pork meat. <i>Food Chemistry</i> , <b>2011</b> , 126, 1539-45	8.5	78
445	Biogenic amine formation in Nham, a Thai fermented sausage, and the reduction by commercial starter culture, <i>Lactobacillus plantarum</i> BCC 9546. <i>Food Chemistry</i> , <b>2011</b> , 129, 846-53	8.5	39
444	Heat and processing generated contaminants in processed meats. <b>2011</b> , 478-507		1
443	Nutritional and Chemical Composition of By-Product Fractions Produced from Wet Reduction of Individual Red Salmon ( <i>Oncorhynchus nerka</i> ) Heads and Viscera. <b>2011</b> , 20, 183-195		14
442	Monitoring of Biogenic Amines in Kumru: A Traditional Fermented Cereal Food. <b>2012</b> , 15, 972-981		3
441	Health-Related Aspects of Beer: A Review. <b>2012</b> , 15, 350-373		43

440	Advances in vacuum and modified atmosphere packaging of poultry products. <b>2012</b> , 205-247		2
439	Reduction of tyramine by addition of Schizandra chinensis baillon in Cheonggukjang. <b>2012</b> , 15, 1109-15		8
438	Tyramine and phenylethylamine biosynthesis by food bacteria. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2012</b> , 52, 448-67	11.5	97
437	Wine features related to safety and consumer health: an integrated perspective. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2012</b> , 52, 31-54	11.5	73
436	Decarboxylase activity test of the genus Enterococcus isolated from goat milk and cheese. <b>2012</b> , 81, 145-151		9
435	Fermented Red Beet Juice. <b>2012</b> , 373-384		1
434	Stimulation of cadaverine production by foodborne pathogens in the presence of Lactobacillus, Lactococcus, and Streptococcus spp. <b>2012</b> , 77, M650-8		37
433	Fabrication of an amperometric tyramine biosensor based on immobilization of tyramine oxidase on AgNPs/l-Cys-modified Au electrode. <b>2012</b> , 16, 3869-3876		16
432	Characterization of lactic acid bacteria from naturally-fermented Manzanilla Aloreña green table olives. <b>2012</b> , 32, 308-16		78
431	Decarboxylation activity of enterococci isolated from rabbit meat and staphylococci isolated from trout intestines. <b>2012</b> , 159, 438-42		11
430	Biogenic amine profile in unripe Arabica coffee beans processed according to dry and wet methods. <b>2012</b> , 60, 4120-5		13
429	Biogenic amines in low- and reduced-fat dry fermented sausages formulated with konjac gel. <b>2012</b> , 60, 9242-8		6
428	Biogenic amine formation in turkey meat under modified atmosphere packaging with extended shelf life: Index of freshness. <b>2012</b> , 91, 1465-72		23
427	Biogenic amines formation in barramundi ( <i>Lates calcarifer</i> ) fillets at 8 °C kept in modified atmosphere packaging with varied CO <sub>2</sub> concentration. <b>2012</b> , 48, 142-146		22
426	Determination of biogenic amines in wine by thin-layer chromatography/densitometry. <i>Food Chemistry</i> , <b>2012</b> , 135, 1392-6	8.5	75
425	Biogenic amine formation and bacterial contribution in Natto products. <i>Food Chemistry</i> , <b>2012</b> , 135, 2005814		57
424	Biogenic amine production by bacteria isolated from ice-preserved sardine and mackerel. <b>2012</b> , 25, 89-95		26
423	Effectiveness of gamma irradiation in the inactivation of histamine-producing bacteria. <b>2012</b> , 28, 143-146		9

422	Determination of biogenic amines in semi-dry and semi-sweet Chinese rice wines from the Shaoxing region. <b>2012</b> , 28, 151-156		44
421	Content of biogenic amines and polyamines in beers from the Czech Republic. <b>2012</b> , 118, 213-216		20
420	Determination of eight biogenic amines in selected seafood products by MSPD extraction followed by UHPLC-Orbitrap MS. <b>2012</b> , 27, 169-173		18
419	Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine ( <i>Sardinella aurita</i> ) During Chilled Storage. <b>2012</b> , 5, 2777-2786		65
418	Validade comercial de sardinhas inteiras e refrigeradas avaliada por análises físico-químicas, bacteriológicas e sensorial. <b>2012</b> , 42, 1901-1907		8
417	Analysis of plasmids encoding the histidine decarboxylase gene in <i>Tetragenococcus muriaticus</i> isolated from Japanese fermented seafoods. <b>2012</b> , 78, 935-945		13
416	Study of the naphthalene-2,3-dicarboxaldehyde pre-column derivatization of biogenic mono- and diamines in mixture and fluorescence-HPLC determination. <b>2012</b> , 403, 1039-48		12
415	BIOCHEMICAL QUALITY ASSESSMENT OF SEMI-DRIED SQUID ( <i>TODARODES PACIFICUS</i> ) TREATED WITH HIGH HYDROSTATIC PRESSURE. <b>2012</b> , 36, 171-178		12
414	BIOGENIC AMINE FORMATION IN REFRIGERATED FRESH SAUSAGE "HORIZO"KEEPS IN MODIFIED ATMOSPHERE. <b>2012</b> , 36, 449-457		11
413	A TWO-STEP CONTROLLED LACTIC FERMENTATION OF CABBAGE FOR IMPROVED CHEMICAL AND MICROBIOLOGICAL QUALITIES*. <b>2012</b> , 35, 13-20		12
412	Diversity and assessment of potential risk factors of Gram-negative isolates associated with French cheeses. <b>2012</b> , 29, 88-98		84
411	Optimisation of a chromatographic procedure for determining biogenic amine concentrations in meat and meat products employing a cation-exchange column with a post-column system. <i>Food Chemistry</i> , <b>2012</b> , 130, 1066-1073	8.5	35
410	Effect of low-dose irradiation on biogenic amines formation in vacuum-packed trout flesh ( <i>Oncorhynchus mykiss</i> ). <i>Food Chemistry</i> , <b>2012</b> , 132, 367-72	8.5	34
409	Development of a screening method for biogenic amine producing <i>Bacillus</i> spp. <b>2012</b> , 153, 269-74		35
408	<i>Lactobacillus casei</i> strains isolated from cheese reduce biogenic amine accumulation in an experimental model. <b>2012</b> , 157, 297-304		58
407	Production of biogenic amines by lactic acid bacteria and bifidobacteria isolated from dairy products and beer. <b>2012</b> , 47, 2086-2091		53
406	Degradation of biogenic amines by vineyard ecosystem fungi. Potential use in winemaking. <b>2012</b> , 112, 672-82		27
405	PHYSIOCHEMICAL PROPERTIES AND DETERMINATION OF BIOGENIC AMINES IN KOREAN MICROBREWERY BEER PRODUCTS. <b>2012</b> , 36, 766-773		9

404	New Insights into the High-Pressure Processing of Meat and Meat Products. <b>2012</b> , 11, 285-306		139
403	Enhancing Fluorescence LC Analysis of Biogenic Amines in Fish Tissues by Precolumn Derivatization with Naphthalene-2,3-dicarboxaldehyde. <b>2013</b> , 6, 89-99		10
402	Effect of irradiation and storage on biogenic amine contents in ripened Egyptian smoked cooked sausage. <b>2013</b> , 50, 1165-71		11
401	Multivariate analysis for the differentiation of sparkling wines elaborated from autochthonous Spanish grape varieties: volatile compounds, amino acids and biogenic amines. <b>2013</b> , 236, 827-841		28
400	Biogenic amines profile in processed bluefin tuna ( <i>Thunnus thynnus</i> ) products. <b>2013</b> , 11, 101-107		7
399	Carbon nanomaterial based electrochemical sensors for biogenic amines. <b>2013</b> , 180, 935-956		57
398	A Comparison Between E-Beam Irradiation and High-Pressure Treatment for Cold-Smoked Salmon Sanitation: Shelf-Life, Colour, Texture and Sensory Characteristics. <b>2013</b> , 6, 3177-3185		13
397	Amperometric biosensor for the determination of histamine in fish samples. <i>Food Chemistry</i> , <b>2013</b> , 141, 4066-72	8.5	54
396	Formation and destruction of biogenic amines in Chunjang (a black soybean paste) and Jajang (a black soybean sauce). <i>Food Chemistry</i> , <b>2013</b> , 141, 1026-31	8.5	25
395	Reduction of biogenic amine accumulation in silver carp sausage by an amine-negative <i>Lactobacillus plantarum</i> . <b>2013</b> , 32, 496-500		38
394	Novel touchdown-PCR method for the detection of putrescine producing gram-negative bacteria in food products. <b>2013</b> , 34, 268-76		14
393	Optimization of cationic amino starch synthesis using biogenic amines. <b>2013</b> , 98, 1409-15		11
392	Effect of high-pressure treatment on biogenic amines formation in vacuum-packed trout flesh ( <i>Oncorhynchus mykiss</i> ). <i>Food Chemistry</i> , <b>2013</b> , 137, 31-6	8.5	33
391	Isolation and characterization of histamine-producing bacteria from fermented fish products. <b>2013</b> , 51, 881-5		6
390	Proteolysis and biogenic amines formation during the ripening of Petrovskiklobša, traditional dry-fermented sausage from Northern Serbia. <b>2013</b> , 30, 69-75		36
389	Biogenic amines occurrence in fish meat sampled from restaurants in region of Czech Republic. <b>2013</b> , 31, 49-52		20
388	A multiresidual method based on ion-exchange chromatography with conductivity detection for the determination of biogenic amines in food and beverages. <b>2013</b> , 405, 1015-23		34
387	Design of an Amperometric Biosensor for the Determination of Biogenic Amines Using Screen Printed Carbon Working Electrodes. <b>2013</b> , 25, 47-50		35

386	Microbial endocrinology and nutrition: A perspective on new mechanisms by which diet can influence gut-to-brain communication. <b>2013</b> , 1, 35-39		22
385	Decarboxylase gene expression and cadaverine and putrescine production by <i>Serratia proteamaculans</i> in vitro and in beef. <b>2013</b> , 165, 332-8		29
384	Bacterial contribution to histamine and other biogenic amine content in Juk (Korean Traditional Congee) cooked with seafood. <b>2013</b> , 22, 1675-1681		1
383	Technological aspects and analytical determination of biogenic amines in cheese. <i>Trends in Food Science and Technology</i> , <b>2013</b> , 30, 38-55	15.3	70
382	Monitoring of biogenic amines in cheeses manufactured at small-scale farms and in fermented dairy products in the Czech Republic. <i>Food Chemistry</i> , <b>2013</b> , 141, 548-51	8.5	37
381	Evaluating the Influence of Malolactic Fermentation Inoculation Practices and Ageing on Lees on Biogenic Amine Production in Wine. <b>2013</b> , 6, 198-206		30
380	Evolution of amino acids and biogenic amines in natural ciders as a function of the year and the manufacture steps. <b>2013</b> , 48, 375-381		12
379	Metatranscriptomic analysis of lactic acid bacterial gene expression during kimchi fermentation. <b>2013</b> , 163, 171-9		107
378	Validation of an HPLC Methodology for the Identification and Quantification of Biogenic Amines in Chicken Meat. <b>2013</b> , 6, 1024-1032		59
377	Changes in biogenic amine levels during storage of Mexican-style soft and Spanish-style dry-ripened sausages with different a(w) values under modified atmosphere. <i>Meat Science</i> , <b>2013</b> , 94, 369-75	6.4	14
376	Investigation of biogenic amines in sufu (furu): A Chinese traditional fermented soybean food product. <b>2013</b> , 31, 345-352		53
375	Putrescine production from different amino acid precursors by lactic acid bacteria from wine and cider. <b>2013</b> , 165, 11-7		26
374	Determination of biogenic amines in different cheese samples by LC with evaporative light scattering detector. <b>2013</b> , 29, 43-51		43
373	Formation of biogenic amines and vitamin K contents in the Norwegian autochthonous cheese Gamalost during ripening. <b>2013</b> , 93, 303-314		5
372	Occurrence of biogenic amines in Doubanjiang and Tofu. <b>2013</b> , 22, 55-62		21
371	Design and synthesis of heterobimetallic Ru(II)-Ln(III) complexes as chemodosimetric ensembles for the detection of biogenic amine odorants. <b>2013</b> , 85, 8246-53		47
370	Production of tyramine by <i>Enterococcus faecalis</i> strains in water-boiled salted duck. <b>2013</b> , 76, 854-9		12
369	Effects of storage temperature on biogenic amine concentrations in meat of unviscerated pheasants ( <i>Phasianus colchicus</i> ). <b>2013</b> , 82, 61-65		9

368	The impact of drawing on the biogenic amines content in meat of pithed pheasant. <b>2013</b> , 82, 415-419	
367	Packaging of Fish and Fishery Products. <b>2013</b> , 237-261	3
366	Biogenic Amine Content of Tarhana: A Traditional Fermented Food. <b>2013</b> , 16, 416-428	13
365	Finely tuned regulation of the aromatic amine degradation pathway in <i>Escherichia coli</i> . <b>2013</b> , 195, 5141-50	15
364	Occurrence of ochratoxin A and biogenic amines in Asian beers sold in French markets. <b>2013</b> , 119, 57-63	5
363	Reducing biogenic-amine-producing bacteria, decarboxylase activity, and biogenic amines in raw milk cheese by high-pressure treatments. <b>2013</b> , 79, 1277-83	28
362	The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria. <b>2013</b> , 44, 407-15	10
361	28. Biogenic amines in cheese. <b>2013</b> , 413-438	
360	[The risk of biogenic amines in food]. <b>2014</b> , 19, 1123-34	7
359	Heterologous expression and characterization of tyrosine decarboxylase from <i>Enterococcus faecalis</i> R612Z1 and <i>Enterococcus faecium</i> R615Z1. <b>2014</b> , 77, 592-8	14
358	Processing Contaminants: Biogenic Amines. <b>2014</b> , 381-391	14
357	Metabolic characterization of <i>Bacillus subtilis</i> and <i>Bacillus amyloliquefaciens</i> strains isolated from traditional dry-cured sausages. <b>2014</b> , 77, 1605-11	3
356	Biogenic amines formation, nucleotide degradation and TVB-N accumulation of vacuum-packed minced sturgeon ( <i>Acipenser schrencki</i> ) stored at 4 °C and their relation to microbiological attributes. <b>2014</b> , 94, 2057-63	32
355	Safety Assessment of Crayfish ( <i>Astacus leptodactylus</i> ESCH., 1823) from Microbial Load and Biogenic Amines Signature: Impact of Post-Catch Icing and Frozen Storage. <b>2014</b> , 17, 1714-1725	4
354	N-hydroxysuccinimidyl p-methoxybenzoate as suitable derivative reagent for isotopic dilution assay of biogenic amines in food. <b>2014</b> , 49, 802-10	31
353	INFLUENCE OF TEMPERATURE ON PRODUCTION OF BIOGENIC AMINES IN PORK, BEEF, AND POULTRY AND THEIR HPLC DETERMINATION AFTER POSTCOLUMN DERIVATIZATION. <b>2014</b> , 37, 609-619	7
352	High-Pressure Processing of Meats and Seafood. <b>2014</b> , 35-63	1
351	Effect of the use of selected starter cultures on some quality, safety and sensorial properties of Dacia sausage, a traditional Romanian dry-sausage variety. <b>2014</b> , 35, 123-131	49

350	Purification and properties of a histidine decarboxylase from <i>Staphylococcus epidermidis</i> TYH1 isolated from Japanese fish-miso. <b>2014</b> , 80, 93-101		8
349	Bioactive amines and microbiological quality in pasteurized and refrigerated liquid whole egg. <b>2014</b> , 93, 1018-22		12
348	Selected factors influencing the ability of <i>Bifidobacterium</i> to form biogenic amines. <b>2014</b> , 49, 1302-1307		10
347	Biogenic amines formation in high-pressure processed pike flesh ( <i>Esox lucius</i> ) during storage. <i>Food Chemistry</i> , <b>2014</b> , 151, 466-71	8.5	26
346	Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats. <i>Meat Science</i> , <b>2014</b> , 96, 82-7	6.4	28
345	Formation, Degradation, and Detoxification of Putrescine by Foodborne Bacteria: A Review. <b>2014</b> , 13, 1012-1030		89
344	Microbiological quality and biogenic amines in ready-to-eat grilled chicken fillets under vacuum packing, freezing, and high-dose irradiation. <b>2014</b> , 93, 1571-7		8
343	Biogenic amines in commercially produced Yulu, a Chinese fermented fish sauce. <b>2014</b> , 7, 25-9		33
342	Development of a food spoilage indicator for monitoring freshness of skinless chicken breast. <b>2014</b> , 130, 547-54		157
341	Levels of biogenic amines in cheeses and their impact on biochemical and histological parameters in rats. <b>2014</b> , 57, 73-81		4
340	Safety assessment of the biogenic amines in fermented soya beans and fermented bean curd. <b>2014</b> , 62, 7947-54		34
339	The problem of biogenic amines in fermented foods and the use of potential biogenic amine-degrading microorganisms as a solution. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 39, 146-155 <sup>153</sup>		197
338	Effects of Potassium Sorbate Application on Shelf Life and Biogenic Amines of Pearl Mullet ( <i>Chalcalburnus tarichi</i> Pallas, 1811) Fillets Packaged With Vacuum. <b>2014</b> , 23, 347-357		6
337	Determination of Biogenic Amines in Digesta by High Performance Liquid Chromatography with Precolumn Dansylation. <b>2014</b> , 47, 1290-1298		28
336	Lignin modified glassy carbon electrode for the electrochemical determination of histamine in human urine and wine samples. <i>Electrochimica Acta</i> , <b>2014</b> , 121, 307-314	6.7	30
335	Evaluation of bioactive amine and mineral levels in Turkish coffee. <b>2014</b> , 61, 167-175		32
334	Retraction: Growth characteristics of histamine-producing lactic acid bacteria isolated from marinade broth in shimesaba production. <b>2014</b> , 80, 956-964		2
333	Biogenic Amines in Foods. <b>2014</b> , 248-274		5



332	Bioactive Amines: Aspects of Quality and Safety in Food. <b>2014</b> , 05, 138-146	18
331	Biogenic Amines: Risks and Control. <b>2014</b> , 413-428	4
330	Bacteria. <b>2014</b> , 117-128	2
329	Role of Lactic Acid Bacteria in Anticarcinogenic Effect on Human Health. <b>2015</b> , 169-196	
328	Functionality and Therapeutic Values of Fermented Foods. <b>2015</b> , 111-168	16
327	Control of Histamine-Producing Bacteria and Histamine Formation in Fish Muscle by Trisodium Phosphate. <b>2015</b> , 80, M1253-8	13
326	Sensitivity to food additives, vaso-active amines and salicylates: a review of the evidence. <b>2015</b> , 5, 34	46
325	Effects of inoculation of commercial starter cultures on the quality and histamine accumulation in fermented sausages. <b>2015</b> , 80, M377-83	29
324	Biogenic Amines as a Quality Index in Shredded Cooked Chicken Breast Fillet Stored Under Refrigeration and Modified Atmosphere. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2043-2048 <sup>21</sup>	8
323	Validation of an HPLC Analytical Method for Determination of Biogenic Amines in Agricultural Products and Monitoring of Biogenic Amines in Korean Fermented Agricultural Products. <b>2015</b> , 31, 299-305	29
322	Essay of Different Extraction Procedures in Capelin Fish Meal for Biogenic Amine Determination by HPLC. <b>2015</b> , 24, 443-453	2
321	Effects of different concentrations of salt and sugar on biogenic amines and quality changes of carp ( <i>Cyprinus carpio</i> ) during chilled storage. <b>2015</b> , 95, 1157-62	21
320	Potential of starter culture to reduce biogenic amines accumulation in som-fug, a Thai traditional fermented fish sausage. <b>2015</b> , 2, 186-194	16
319	Reduction of biogenic amines production by eliminating the PEP4 gene in <i>Saccharomyces cerevisiae</i> during fermentation of Chinese rice wine. <i>Food Chemistry</i> , <b>2015</b> , 178, 208-11	8.5 11
318	Direct detection of histamine in fish flesh using microchip electrophoresis with capacitively coupled contactless conductivity detection. <b>2015</b> , 7, 1802-1808	13
317	Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during six months of storage at 4°C. <b>2015</b> , 40, 52-60	21
316	Discovering probiotic microorganisms: in vitro, in vivo, genetic and omics approaches. <b>2015</b> , 6, 58	179
315	Biogenic amines in meat and meat products and its public health significance: a review. <b>2015</b> , 52, 6835-6846	70

314	Bacterial community dynamics and metabolite changes in myeolchi-aekjeot, a Korean traditional fermented fish sauce, during fermentation. <b>2015</b> , 203, 15-22		68
313	Proteolysis and Biogenic Amine Formation in Sterilized Edam-Type Curd Slurry Inoculated with Probiotic Strains. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2297-2303	2.1	2
312	Determination of biogenic amines in beer and wine by capillary electrophoresis-tandem mass spectrometry. <b>2015</b> , 1416, 121-8		83
311	Safety and biotechnological properties of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> isolates from Meju. <b>2015</b> , 58, 813-820		10
310	Isolation and typification of histamine-producing <i>Lactobacillus vaginalis</i> strains from cheese. <b>2015</b> , 215, 117-23		24
309	Biogenic amines and gamma-amino butyric acid in silages: Formation, occurrence and influence on dry matter intake and ruminant production. <b>2015</b> , 210, 1-16		36
308	Application of biosensors in smart packaging. <b>2015</b> , 11, 277-285		38
307	Antibiotic resistance, hemolysis and biogenic amine production assessments of <i>Leuconostoc</i> and <i>Weissella</i> isolates for kimchi starter development. <b>2015</b> , 64, 1078-1084		41
306	Lactic Acid Bacterial Starter Culture with Antioxidant and $\beta$ -Aminobutyric Acid Biosynthetic Activities Isolated from Flatfish-Sikhae Fermentation. <b>2015</b> , 18, 1371-9		2
305	Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV. <i>Food Chemistry</i> , <b>2015</b> , 175, 143-50	8.5	38
304	Determination of biogenic amines in Persian Gulf fish: application of stirrer bead milling extraction method. <b>2015</b> , 9, 86-94		4
303	Controlling the formation of biogenic amines in fermented foods. <b>2015</b> , 273-310		7
302	Trans- and cis-urocanic acid, biogenic amine and amino acid contents in ikan pekasam (fermented fish) produced from Javanese carp ( <i>Puntius gonionotus</i> ) and black tilapia ( <i>Oreochromis mossambicus</i> ). <i>Food Chemistry</i> , <b>2015</b> , 172, 893-9	8.5	19
301	Determination of urocanic acid, a compound implicated in histamine toxicity, and assessment of biogenic amines relative to urocanic acid content in selected fish and fish products. <b>2015</b> , 37, 95-103		11
300	The optimisation of traditional fermentation process of white cabbage (in relation to biogenic amines and polyamines content and microbiological profile). <i>Food Chemistry</i> , <b>2015</b> , 168, 471-7	8.5	15
299	Biogenic amines as bacterial quality indicators in different poultry meat species. <b>2015</b> , 60, 15-21		58
298	Improved screening procedure for biogenic amine production by lactic acid bacteria and Enterobacteria. <b>2016</b> , 33, 19-26		5
297	Biogenic Amines. <b>2016</b> ,		0

296	Combined effect of lactic acid, bioactive components and modified atmosphere packaging on the quality of minced meat. <b>2016</b> , 34, 52-60	2
295	Functional Properties of Microorganisms in Fermented Foods. <b>2016</b> , 7, 578	215
294	Biofilm-Forming Capacity in Biogenic Amine-Producing Bacteria Isolated from Dairy Products. <b>2016</b> , 7, 591	23
293	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <b>2016</b> , 7, 1218	153
292	Quality and safety of irradiated food regarding biogenic amines: Ras cheese. <b>2016</b> , 51, 1048-1054	12
291	Effect of Histamine-producing Bacteria on Fermented Fishery Products. <b>2016</b> , 22, 1-21	14
290	Approaches to Assess the Risks/Modelling of Microbial Growth and Toxin Production. <b>2016</b> , 229-286	0
289	Isolation, Identification and Characterization of <i>Bacillus subtilis</i> CF-3, a Bacterium from Fermented Bean Curd for Controlling Postharvest Diseases of Peach Fruit. <b>2016</b> , 22, 377-385	23
288	The evaluation of the three edible tissues of dead adult Chinese mitten crabs ( <i>Decapoda</i> ) freshness in harvest season, based on the analysis of TVBN and biogenic amine. <b>2016</b> , 5, 1906	6
287	Application of Chromatographic Methods for Identification of Biogenic Amines in Foods of Animal Origin. <b>2016</b> , 271-303	
286	Biogenic amine inhibition and quality protection of Harbin dry sausages by inoculation with <i>Staphylococcus xylosum</i> and <i>Lactobacillus plantarum</i> . <b>2016</b> , 68, 358-366	62
285	Effect of spermidine and its metabolites on the activity of pea seedlings diamine oxidase and the problems of biosensing of biogenic amines with this enzyme. <b>2016</b> , 82, 133-137	5
284	Evaluation of functional properties of lactobacilli isolated from Korean white kimchi. <b>2016</b> , 69, 5-12	29
283	Histamine intolerance and dietary management: A complete review. <b>2016</b> , 44, 475-83	34
282	Recent Advances in the Determination of Biogenic Amines in Food Samples by (U)HPLC. <b>2016</b> , 64, 7667-7678	40
281	Analysis of Vacuum Packed Beef Regarding Psychrotrophic Bacteria Growth and Biogenic Amines Content. <b>2016</b> , 7, 141-144	1
280	A new multiresponse optimization approach in combination with a D-Optimal experimental design for the determination of biogenic amines in fish by HPLC-FLD. <b>2016</b> , 945, 31-38	19
279	Effects of reduced levels of sulfite in wine production using mixtures with lysozyme and dimethyl dicarbonate on levels of volatile and biogenic amines. <b>2016</b> , 33, 1518-1526	5

278	Functionalizing micro-cantilevers for meat degradation measurements. <b>2016</b> ,	2
277	Microflora of farm and hunted pheasants in relation to biogenic amines production. <b>2016</b> , 62, 341-352	4
276	Biogenic amines in seafood: a review. <b>2016</b> , 53, 2210-8	143
275	Histamine-producing <i>Lactobacillus parabuchneri</i> strains isolated from grated cheese can form biofilms on stainless steel. <b>2016</b> , 59, 85-91	19
274	Chemistry of the Methylamine Termination at a Gold Surface: From Autorecognition to Condensation. <b>2016</b> , 120, 6104-6115	7
273	Inhibitory Effects of Spices on Biogenic Amine Accumulation during Fish Sauce Fermentation. <b>2016</b> , 81, M913-20	19
272	Biogenic amines in Zamorano cheese: factors involved in their accumulation. <b>2016</b> , 96, 295-305	16
271	A PCR-DGGE method for the identification of histamine-producing bacteria in cheese. <b>2016</b> , 63, 216-223	34
270	A new fear in wine: Isolation of <i>Staphylococcus epidermidis</i> histamine producer. <b>2016</b> , 62, 142-149	11
269	The inhibition of cell-free supernatant of <i>Lactobacillus plantarum</i> on production of putrescine and cadaverine by four amine-positive bacteria in vitro. <b>2016</b> , 67, 106-111	10
268	Ready-to-eat products elaborated with mechanically separated fish meat from waste processing: challenges and chemical quality. <b>2016</b> , 14, 227-238	17
267	Reduction of histamine and biogenic amines during salted fish fermentation by <i>Bacillus polymyxa</i> as a starter culture. <b>2016</b> , 24, 157-163	28
266	Microbiological and chemical safety concerns regarding frozen fillets obtained from <i>Pangasius sutchi</i> and Nile tilapia exported to European countries. <b>2016</b> , 96, 1373-9	19
265	Biological Silages from Tunisian Shrimp and Octopus By-Products. <b>2017</b> , 26, 279-295	2
264	Chemometrics Approaches to Monitoring of Biogenic Amines Changes in Three Fish Species. <b>2017</b> , 26, 43-53	4
263	Changes in Biogenic Amines Levels of Lakerda (Salted Atlantic Bonito) During Ripening at Different Temperatures. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12736	2.1 7
262	Light-Activated Sensitive Probes for Amine Detection. <b>2017</b> , 56, 1914-1918	44
261	Human intestinal microbiota: Role in development and functioning of the nervous system. <b>2017</b> , 86, 1-18	26

260	Role of Neurochemicals in the Interaction between the Microbiota and the Immune and the Nervous System of the Host Organism. <b>2017</b> , 9, 215-234		29
259	The impacts of temperature, alcoholic degree and amino acids content on biogenic amines and their precursor amino acids content in red wine. <b>2017</b> , 99, 328-335		23
258	Biogenic amine concentrations and evolution in "chilled" Canadian pork for the Japanese market. <i>Food Chemistry</i> , <b>2017</b> , 233, 500-506	8.5	13
257	Influence on wine biogenic amine composition of modifications to soil N availability and grapevine N by cover crops. <b>2017</b> , 97, 4800-4806		7
256	First study on the formation and resuscitation of viable but nonculturable state and beer spoilage capability of <i>Lactobacillus lindneri</i> . <b>2017</b> , 107, 219-224		44
255	Colorimetric Evaluation of Mahi-Mahi and Tuna for Biogenic Amines. <b>2017</b> , 26, 781-789		5
254	Gold Nanoparticles as a Direct and Rapid Sensor for Sensitive Analytical Detection of Biogenic Amines. <b>2017</b> , 12, 231		50
253	Sodium alginate coating with plant extract affected microbial communities, biogenic amine formation and quality properties of abalone ( <i>Haliotis discus hannai</i> Ino) during chill storage. <b>2017</b> , 81, 1-9		26
252	Determination of Biogenic Amines in Pu-erh Tea with Precolumn Derivatization by High-Performance Liquid Chromatography. <b>2017</b> , 10, 1690-1698		8
251	Determination of aliphatic amines in food by on-fiber derivatization solid-phase microextraction with a novel zeolitic imidazolate framework 8-coated stainless steel fiber. <b>2017</b> , 165, 326-331		18
250	Simultaneous determination of aliphatic, aromatic and heterocyclic biogenic amines without derivatization by capillary electrophoresis and application in beer analysis. <b>2017</b> , 1482, 109-114		39
249	Putrescine oxidase/peroxidase-co-immobilized and mediator-less mesoporous microelectrode for diffusion-controlled steady-state amperometric detection of putrescine. <b>2017</b> , 804, 128-132		17
248	Omic Analysis of Protein and Peptide Toxins in Food. <b>2017</b> , 1-36		
247	Lichtaktivierte Sensoren zur empfindlichen Amindetektion. <b>2017</b> , 129, 1941-1945		7
246	Synthesis of chitosan based magnetic molecularly imprinted polymers for selective separation and spectrophotometric determination of histamine in tuna fish. <b>2017</b> , 177, 306-314		29
245	Effects of different <i>Pediococcus halophilus</i> level and fermentation time on chemical properties of fermented anchovy paste <i>Berasi ikan</i> <b>2017</b> , 193, 012004		1
244	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. <b>2017</b> , 231-253		2
243	Cheese Microbial Ecology and Safety. <b>2017</b> , 71-99		3

242	The effect of smoking on the formation of biogenic amines in Circassian cheese. <b>2017</b> , 12, 139-146	1
241	Residual nitrite and biogenic amines of traditional northeast sauerkraut in China. <b>2017</b> , 20, 2448-2455	9
240	Bruises in beef cattle at slaughter in Mexico: implications on quality, safety and shelf life of the meat. <b>2017</b> , 49, 145-152	10
239	Safety assessment of <i>Tetragenococcus halophilus</i> isolates from doenjang, a Korean high-salt-fermented soybean paste. <b>2017</b> , 62, 92-98	33
238	Determination of biogenic amines in licorice ( <i>Glycyrrhiza glabra</i> ) by ion-pair extraction and liquid chromatography-tandem mass spectrometry. <b>2017</b> , 97, 1427-1432	8
237	Biogenic amines in foods. <b>2017</b> , 26, 1463-1474	112
236	Experimental and Molecular Dynamics Investigation Proves That Montmorillonite Traps the Biogenic Amines Histamine and Tyramine. <b>2017</b> , 121, 27493-27503	4
235	Lactic Acid Bacteria Selection for Biopreservation as a Part of Hurdle Technology Approach Applied on Seafood. <b>2017</b> , 4,	21
234	Effects of Organic Acids, Sugars, and Oils on Histamine Production by the Halotolerant Histamine-Producing Bacterium <i>Staphylococcus epidermidis</i> TYH1 Isolated from Sakana Miso Fermented Fish Paste. <b>2017</b> , 23, 863-870	
233	Voltammetric sensor based on poly(3-methylthiophene) synthesized in dichloromethane for tyramine determination in moldy cheese. <b>2018</b> , 237, 23-28	15
232	Biochemistry of Vegetables. <b>2018</b> , 25-46	0
231	Genomic insights into the non-histamine production and proteolytic and lipolytic activities of <i>Tetragenococcus halophilus</i> KUD23. <b>2018</b> , 365,	9
230	SadA-Expressing <i>Staphylococci</i> in the Human Gut Show Increased Cell Adherence and Internalization. <b>2018</b> , 22, 535-545	32
229	The effects of two essential oil and UV-light irradiation treatments on the formation of biogenic amines in vacuum packed fillets of carp ( <i>Cyprinus carpio</i> ). <b>2018</b> , 95, 268-273	19
228	Effect of Bacterial Community and Free Amino Acids on the Content of Biogenic Amines During Fermentation of Yu-lu, a Chinese Fermented Fish Sauce. <b>2018</b> , 27, 496-507	17
227	Functional properties and health benefits of bioactive peptides derived from <i>Spirulina</i> : A review. <b>2018</b> , 34, 34-51	70
226	Polysaccharides, oligosaccharides and nitrogenous compounds change during the ageing of Tempranillo and Verdejo sparkling wines. <b>2018</b> , 98, 291-303	17
225	Micro-cantilevers for optical sensing of biogenic amines. <b>2018</b> , 24, 363-369	7

224	Enzyme-free amperometric method for rapid determination of histamine by using surface oxide regeneration behavior of copper electrode. <b>2018</b> , 255, 2838-2843	25
223	A multi-purpose tool for food inspection: Simultaneous determination of various classes of preservatives and biogenic amines in meat and fish products by LC-MS. <b>2018</b> , 178, 1053-1066	45
222	Determination and distribution of biogenic amines in bee pollen. <b>2018</b> , 53, 166-173	3
221	Biogenic Amines in Cheeses: Types and Typical Amounts. <b>2018</b> , 1-18	1
220	Evaluation of the Food Sniffer electronic nose for assessing the shelf life of fresh pork meat compared to physicochemical measurements of meat quality. <b>2018</b> , 244, 1047-1055	21
219	Quality characteristics of sauerkraut fermented by using a <i>Lactobacillus paracasei</i> starter culture grown in tofu whey. <b>2018</b> , 24, 187-197	2
218	Impact of time and temperature of storage on the spoilage of swordfish and the evolution of biogenic amines through a multiway model. <b>2018</b> , 32, e2965	2
217	Literature update of analytical methods for biogenic amines determination in food and beverages. <b>2018</b> , 98, 128-142	148
216	Changes in Postfermentation Quality during the Distribution Process of Anchovy ( <i>Engraulis japonicus</i> ) Fish Sauce. <b>2018</b> , 81, 969-976	6
215	Screening Method to Evaluate Amino Acid-Decarboxylase Activity of Bacteria Present in Spanish Artisanal Ripened Cheeses. <b>2018</b> , 7,	3
214	Effect of In Vitro Human Digestion on Biogenic Amine (Tyramine) Formation in Various Fermented Sausages. <b>2018</b> , 81, 365-368	3
213	Genomic organization and role of SPI-13 in nutritional fitness of Salmonella. <b>2018</b> , 308, 1043-1052	5
212	Chemical Constituents of Fruit Wines as Descriptors of their Nutritional, Sensorial and Health-Related Properties. <b>2018</b> ,	5
211	Lactic Acid Bacteria-Based Food Fermentations. <b>2018</b> , 141-181	1
210	Lactic Acid Bacteria in Foodborne Hazards Reduction. <b>2018</b> ,	3
209	Effects of bay leaf ( <i>Laurus nobilis</i> ) and green tea ( <i>Camellia sinensis</i> ) extracts on the physicochemical properties of the marinated anchovies with vacuum packaging. <b>2018</b> , 16, 848-858	7
208	Quality Assessment of Fresh Meat from Several Species Based on Free Amino Acid and Biogenic Amine Contents during Chilled Storage. <b>2018</b> , 7,	33
207	Biogenic amine and fermentation metabolite production assessments of <i>Lactobacillus plantarum</i> isolates for naturally fermented pickles. <b>2018</b> , 98, 322-328	20

206	Quality of beef diaphragm meat in naturally occurring Sarcocystic infection in cattle. <b>2018</b> , 36, 378-385		
205	Characterizing the Spoilage of Egg Products using Targeted and Non-targeted Approaches. <b>2018</b> , 157-258		2
204	Detection of Biogenic Amines: Quality and Toxicity Indicators in Food of Animal Origin. <b>2018</b> , 225-257		4
203	Biogenic Amines as Food Quality Index and Chemical Risk for Human Consumption. <b>2018</b> , 75-108		11
202	Direct determination of cadaverine in the volatile fraction of aerobically stored chicken breast samples. <b>2018</b> , 149, 1521-1525		1
201	Biogenic amines analysis and microbial contribution in traditional fermented food of Douchi. <b>2018</b> , 8, 12567		19
200	Biogenic amine production by nonstarter strains of <i>Lactobacillus curvatus</i> and <i>Lactobacillus paracasei</i> in the model system of Dutch-type cheese. <b>2018</b> , 97, 730-735		12
199	Dietary Supplementation of Dried Grape Pomace Increases the Amount of Linoleic Acid in Beef, Reduces the Lipid Oxidation and Modifies the Volatile Profile. <b>2019</b> , 9,		11
198	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. <b>2019</b> , 8,		17
197	Effects of onion or caraway on the formation of biogenic amines during sauerkraut fermentation and refrigerated storage. <i>Food Chemistry</i> , <b>2019</b> , 298, 125083	8.5	14
196	Emerging Trends in Biogenic Amines Analysis. <b>2019</b> ,		2
195	Amino acids and biogenic amines as food quality factors. <b>2019</b> , 91, 289-300		20
194	Evaluation of storage time and grape seed extract addition on biogenic amines content of tarhana: A cereal-based fermented food. <b>2019</b> , 111, 861-868		6
193	Scientific approaches to improving artisan methods of producing local food condiments in Ghana. <b>2019</b> , 106, 106682		4
192	Visualization of Biogenic Amines and In Vivo Ratiometric Mapping of Intestinal pH by AIE-Active Polyheterocycles Synthesized by Metal-Free Multicomponent Polymerizations. <b>2019</b> , 29, 1902240		47
191	Culture fermentation of in traditional pickled gherkins: Microbial development, chemical, biogenic amine and metabolite analysis. <b>2019</b> , 56, 3930-3939		11
190	Effect of different starter cultures on the control of biogenic amines and quality change of douchi by rapid fermentation. <b>2019</b> , 109, 395-405		21
189	A Competitive Colorimetric Immunosensor for Detection of Tyramine in Fish Samples. <b>2019</b> , 12, 1886-1894		5



188	Fast and Direct Detection of Biogenic Amines in Fish by GC-IMS Technology. <b>2019</b> ,	1
187	Biochemical and Pharmacological Properties of Biogenic Amines. <b>2019</b> ,	9
186	The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards. <b>2019</b> , 28, 314-328	4
185	Effect of forage species and ensiling conditions on silage composition and quality and the feed choice behaviour of goats. <b>2019</b> , 74, 297-313	7
184	Intelligent Food Packaging: A Review of Smart Sensing Technologies for Monitoring Food Quality. <b>2019</b> , 4, 808-821	159
183	Chromatographic determination of biogenic amines in four typical Italian cheeses: correlations with processing and nutritional characteristics through a chemometric approach. <b>2019</b> , 99, 4963-4968	6
182	Biogenic Amines in Traditional Fiore Sardo PDO Sheep Cheese: Assessment, Validation and Application of an RP-HPLC-DAD-UV Method. <b>2019</b> , 6, 11	5
181	Survey and Exposure Assessment of Biogenic Amines in Fish Species Commonly Consumed in Korea. <b>2019</b> , 82, 151-158	5
180	Impact of Biogenic Amines on Food Quality and Safety. <b>2019</b> , 8,	174
179	Bacterial Production and Control of Biogenic Amines in Asian Fermented Soybean Foods. <b>2019</b> , 8,	47
178	Formation of Biogenic Amines and Associated Biochemical and Microbial Attributes of Whole Sutchi Catfish ( <i>Pangasianodon hypophthalmus</i> ) during Iced Storage. <b>2019</b> , 28, 221-232	
177	Veränderte intestinale bakterielle Zusammensetzung bei Patienten mit Histaminintoleranz. <b>2019</b> , 44, 311-321	0
176	Microbial Growth and Biogenic Amine Production in a Balkan-Style Fresh Sausage during Refrigerated Storage under a CO-Containing Anaerobic Atmosphere: Effect of the Addition of Essential Oil and Hops Extract. <b>2019</b> , 8,	8
175	Aggregation Induced Emission Switching Based Ultrasensitive Ratiometric Detection of Biogenic Diamines Using a Perylenediimide-Based Smart Fluoroprobe. <b>2019</b> , 11, 47207-47217	32
174	Current Trends in Detection of Histamine in Food and Beverages. <b>2019</b> , 67, 773-783	30
173	Biogenic Amine Production by Lactic Acid Bacteria: A Review. <b>2019</b> , 8,	147
172	Molecular techniques reveal more secrets of fermented foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 11-32	11.5 39
171	Functional aromatic polyamides for the preparation of coated fibres as smart labels for the visual detection of biogenic amine vapours and fish spoilage. <b>2020</b> , 304, 127249	22

170	Detection of Metabolites of Microbial Origin in Beverages With Harmful Effect on Human Health Biogenic Amines and Mycotoxins. <b>2020</b> , 39-77	0
169	Meat and fish freshness evaluation by functionalized cantilever-based biosensors. <b>2020</b> , 26, 867-871	12
168	Analysis of bacterial diversity and biogenic amines content during fermentation of farmhouse sauce from Northeast China. <b>2020</b> , 108, 106861	22
167	Enzymatic biosensors for the quantification of biogenic amines: a literature update. <b>2020</b> , 40, 1-14	19
166	Determination of the quality of liquid smoked tilapia fillets based on physicochemical analysis. <b>2020</b> , 14, 978-991	3
165	Biogenic Amines and Free Amino Acids in Traditional Fermented Vegetables-Dietary Risk Evaluation. <b>2020</b> , 68, 856-868	22
164	The effects of nanoemulsions based on citrus essential oils on the formation of biogenic amines in trout fillets stored at 4 ± 2°C. <b>2020</b> , 40, e12762	5
163	4-Methoxy-ortho-phthalaldehyde: a promising derivatizing agent for the fluorimetric evaluation of histamine in seafood. <b>2020</b> , 2, 100014	3
162	Changes in food quality and microbial composition of Russian sturgeon ( <i>Acipenser gueldenstaedti</i> ) fillets treated with low temperature vacuum heating method during storage at 4 °C. <b>2020</b> , 138, 109665	5
161	Technological characteristics of <i>Lactobacillus</i> spp. isolated from Iranian raw milk Motal cheese. <b>2020</b> , 133, 110070	6
160	Determination of biogenic amines in Shanlan liquor by HPLC. <b>2020</b> , 508, 012141	
159	Investigation of Biogenic Amines in Dried Bonito Flakes from Different Countries Using High-Performance Liquid Chromatography. <b>2020</b> , 13, 2213-2221	4
158	Packaging method and storage temperature affects microbiological quality and content of biogenic amines in <i>Agaricus bisporus</i> fruiting bodies. <b>2020</b> , 37, 100736	5
157	Development of an unmodified screen-printed graphene electrode for nonenzymatic histamine detection. <b>2020</b> , 12, 5407-5414	9
156	Biogenic Amines and Aflatoxins in Some Imported Meat Products: Incidence, Occurrence, and Public Health Impacts. <b>2020</b> , 2020, 1-7	6
155	Extensive Chemometric Investigations of Distinctive Patterns and Levels of Biogenic Amines in Fermented Foods: Human Health Implications. <b>2020</b> , 9,	1
154	Biomimetic Nanoparticles Based Surface Plasmon Resonance Biosensors for Histamine Detection in Foods. <b>2020</b> , 5, 5683-5692	25
153	Fermentation profile and hygienic quality of rehydrated corn grains treated with condensed tannins from quebracho plant extract. <b>2020</b> , 267, 114559	1

152	Co-inoculation of <i>Staphylococcus piscifermentans</i> and salt-tolerant yeasts inhibited biogenic amines formation during soy sauce fermentation. <b>2020</b> , 137, 109436		8
151	Metatranscriptomic analysis of modified atmosphere packaged poultry meat enables prediction of <i>Brochothrix thermosphacta</i> and <i>Carnobacterium divergens</i> in situ metabolism. <b>2020</b> , 202, 1945-1955		7
150	Metabolomic approach to measuring quality of chilled chicken meat during storage. <b>2020</b> , 99, 2543-2554		21
149	Modelling biogenic amines in fish meat in Central Europe using censored distributions. <b>2020</b> , 251, 126390		7
148	Salmon Gravlox Biopreservation With Lactic Acid Bacteria: A Polyphasic Approach to Assessing the Impact on Organoleptic Properties, Microbial Ecosystem and Volatilome Composition. <b>2019</b> , 10, 3103		21
147	Chemical hazards in grapes and wine, climate change and challenges to face. <i>Food Chemistry</i> , <b>2020</b> , 314, 126222	8.5	26
146	Biogenic amines formation and their importance in fermented foods. <b>2020</b> , 17, 00232		8
145	Influence of Grape Pomace Intake on Nutritional Value, Lipid Oxidation and Volatile Profile of Poultry Meat. <b>2020</b> , 9,		13
144	Assessment of bacterial contributions to the biochemical changes of chill-stored blunt snout bream ( <i>Megalobrama amblycephala</i> ) fillets: Protein degradation and volatile organic compounds accumulation. <b>2020</b> , 91, 103495		20
143	Method development and validation for the determination of biogenic amines in soy sauce using supercritical fluid chromatography coupled with single quadrupole mass spectrometry. <b>2020</b> , 43, 2728-2736		6
142	Evaluation of probiotic carboxymethyl cellulose-sodium caseinate films and their application in extending shelf life quality of fresh trout fillets. <b>2020</b> , 126, 109305		19
141	Effect of sieving on nutritional value, glycemic index, and carbohydrate digestive enzymes activity of gruel made from maize and sorghum. <b>2021</b> , 45, e13339		3
140	Survey of multiple biogenic amines and correlation to microbiological quality and free amino acids in foods. <b>2021</b> , 120, 107497		14
139	Potential of novel cadaverine biosensor technology to predict shelf life of chilled yellowfin tuna ( <i>Thunnus albacares</i> ). <b>2021</b> , 119, 107458		7
138	Green coffee derived supplements and infusions as a source of polyamines and free amino acids. <b>2021</b> , 247, 85-99		2
137	In-situ preparation of molecularly imprinted fluorescent sensing test strips for on-site detection of tyramine in vinegar. <b>2021</b> , 160, 105638		3
136	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. <b>2021</b> , 39, 100807		9
135	Rapid determination of histamine level in seafood using read-out strips based on high-performance thin layer chromatography modified with self-visualization nanomaterials. <b>2021</b> , 122, 107816		3

134	Histamine detection in fish samples based on indirect competitive ELISA method using iron-cobalt co-doped carbon dots labeled histamine antibody. <i>Food Chemistry</i> , <b>2021</b> , 345, 128812	8.5	13
133	Ultrasound-assisted dispersive solid-phase extraction combined with reversed-phase high-performance liquid chromatography-photodiode array detection for the determination of nine biogenic amines in canned seafood. <b>2021</b> , 1636, 461768		5
132	Determination of six underivatized biogenic amines by LC-MS/MS and study of biogenic amine production during trout () storage in ice. <b>2021</b> , 38, 476-487		3
131	Sustainable advances in SLA/DLP 3D printing materials and processes. <b>2021</b> , 23, 6863-6897		15
130	References. <b>2021</b> , 217-268		
129	Thermoplastic electrodes as a new electrochemical platform coupled to microfluidic devices for tryptamine determination. <b>2021</b> , 1147, 116-123		7
128	Determination of Biogenic Amines in Different Parts of L. by HPLC with Precolumn Dansylation. <b>2021</b> , 26,		2
127	Silver Nanoparticles for a Colorimetric Determination of Putrescine and Cadaverine in Biological Samples. <b>2021</b> , 37, 267-274		2
126	Bacteriocinogenic Bacillus spp. Isolated from Korean Fermented Cabbage (Kimchi) Beneficial or Hazardous?. <b>2021</b> , 7, 56		4
125	Presence of Biogenic Amines in Food and Their Public Health Implications: A Review. <b>2021</b> , 84, 1539-1548		8
124	Comparison of Quality Changes in Eurasian Perch ( L.) Fillets Originated from Two Different Rearing Systems during Frozen and Refrigerated Storage. <b>2021</b> , 10,		1
123	Biogenic amines [Precursors of carcinogens in traditional Chinese fermented food. <b>2021</b> , 23, 52-57		9
122	Formation and Control of Biogenic Amines in Sufu-A Traditional Chinese Fermented Soybean Product: A Critical Review. 1-22		1
121	Influence of grape seed extract on suppression of biogenic amine accumulation, chemical and color traits of wet tarhana during fermentation. <b>2021</b> , 42, 101065		1
120	Effect of Marination with Black Currant Juice on the Formation of Biogenic Amines in Pork Belly during Refrigerated Storage. <b>2021</b> , 41, 763-778		4
119	Time Evolution of Microbial Composition and Metabolic Profile for Biogenic Amines and Free Amino Acids in a Model Cucumber Fermentation System Brined with 0.5% to 5.0% Sodium Chloride. <b>2021</b> , 26,		1
118	Effect of nitrate reduction and storage time on the antioxidative properties, biogenic amines and amino acid profile of dry fermented loins. <b>2021</b> , 56, 6225		0
117	Review of the effect of polyamines in microalgae when ingested by shellfish. <b>2021</b> , 58, 102409		0

116	Ultrasensitive biogenic amine sensor using an enhanced multiple nanoarray chip based on competitive reactions in an evanescent field. <b>2021</b> , 345, 130354		1
115	A simple, fast, and direct electrochemical determination of tyramine in Brazilian wines using low-cost electrodes. <b>2021</b> , 130, 108369		3
114	Reduction of biogenic amine content in Dutch-type cheese as affected by the applied adjunct culture. <b>2021</b> , 152, 112397		1
113	Physicochemical properties and adaptability of amine-producing Enterobacteriaceae isolated from traditional Chinese fermented fish (Suan yu). <i>Food Chemistry</i> , <b>2022</b> , 369, 130885	8.5	2
112	2,3,5,6-Tetrabromo-8-phenyl BODIPY as a fluorometric and colorimetric probe for amines. <b>2022</b> , 422, 113549		1
111	Highly selective and sensitive colorimetric/fluorometric dual mode detection of relevant biogenic amines. <b>2021</b> , 146, 2144-2151		10
110	Characteristics and Applications of Microbial Starters in Meat Fermentations. <b>2008</b> , 129-148		3
109	Biogenic amines occurrence in beers produced in Czech microbreweries. <b>2020</b> , 117, 107335		7
108	Effect of food components and processing parameters on DNA degradation in food. <b>2004</b> , 3, 215-23		25
107	Potential probiotics activity of <i>Bacillus</i> spp. from traditional soybean pastes and fermentation characteristics of Cheonggukjang. <b>2017</b> , 24, 1168-1179		7
106	Thermodynamic and detailed kinetic study of the formation of orthophthalaldehyde-agmatine complex by fluorescence intensities. <b>2020</b> , 11,		1
105	Biogenic Amines in Seafood Products. <b>2009</b> , 833-850		4
104	Biogenic Amines in Seafood Products. <b>2010</b> , 743-760		2
103	Characterization of <i>Bacillus licheniformis</i> SCK A08 with Antagonistic Property Against <i>Bacillus cereus</i> and Degrading Capacity of Biogenic Amines. <b>2014</b> , 29, 40-46		3
102	Diets high in heat-treated soybean meal reduce the histamine-induced epithelial response in the colon of weaned piglets and increase epithelial catabolism of histamine. <b>2013</b> , 8, e80612		15
101	Effects of Temperature on Bacterial Communities and Metabolites during Fermentation of Myeolchi-Aekjeot, a Traditional Korean Fermented Anchovy Sauce. <b>2016</b> , 11, e0151351		26
100	Recombinant laccase from <i>Pediococcus acidilactici</i> CECT 5930 with ability to degrade tyramine. <b>2017</b> , 12, e0186019		25
99	The Role of Biogenic Amines in Nutrition Toxicology: Review. <b>2020</b> , 5, 21-29		5

98	EFFECTS OF THE DURATION OF HEAT TREATMENT AND RIPENING ON THE FORMATION OF BIOGENIC AMINES IN EZINE CHEESE. 687-701	0
97	Immunoassay method for detection of histamine in foods. <b>2003</b> , 32, 89-93	5
96	EFFECT OF PRE-SLAUGHTER CONFINEMENT STRESS ON PHYSICOCHEMICAL PARAMETERS OF CHICKEN MEAT. 20,	1
95	Innovative Approaches for the Degradation of Biogenic Amines in Foods. <b>2019</b> , 15, 627-628	3
94	Characterization of 10 Biogenic Amines in Male Silkworm Moth by HPLC with Precolumn Derivatization. <b>2020</b> , 16, 608-614	2
93	Histamine and Other Biogenic Amines in Food. <i>Journal of Veterinary Research (Poland)</i> , <b>2020</b> , 64, 281-288.8	21
92	THE MATRIX EFFECT OF TUNA AND MAHI-MAHI ON BIOGENIC AMINE DETECTION. 74-81	4
91	Investigation on Biogenic Amines in Plant-based Minor Korean Fermented Foods. <b>2013</b> , 56, 113-117	4
90	Growth and Biogenic Amine (Histamine and Tyramine) Potential of Probiotic <i>Lactobacillus casei</i> in Skim Milk. <b>2014</b> , 9, 69-79	3
89	Changes in Freshness of Steak and Loin Tuna ( <i>Thunnus albacares</i> ) during 15 Day-chilled Storage. <b>2013</b> , 8, 367-377	5
88	Dry fermented buffalo sausage with sage oil extract: Safety and quality. <b>2010</b> , 61, 76-85	7
87	Tyramine in Malt Beverages Interfering with Monoamine Oxidase Inhibitor Drugs. <b>2016</b> , 04, 10-16	1
86	Detection of Biogenic Amines and Tyramine-Producing Bacteria in Fermented Sausages from Switzerland. <b>2020</b> , 83, 1512-1519	4
85	Biogenic amines in smear ripened cheeses. <b>2019</b> , 13, 378-384	4
84	Biogenic amines in smear and mould-ripened cheeses. <b>2014</b> , 8,	4
83	Biogenic amines degradation by microorganisms isolated from cheese. <b>2017</b> , 11,	4
82	Characteristics of Histamine Forming Bacteria from Tuna Fish Waste in Korea. <b>2009</b> , 19, 277-283	1
81	Influence of freeze-dried acid whey addition on biogenic amines formation in a beef and deer dry fermented sausages without added nitrite. <b>2019</b> , 332-338	12

- 80 Local domestication of lactic acid bacteria via cassava beer fermentation. **2014**, 2, e479 23
- 79 Characteristics and functional analysis of Bacillus strains from the fermented soybean products, Cheonggukjang. **2015**, 51, 300-307 5
- 78 Rapid Detection Methods for Biogenic Amines in Foods. **2012**, 44, 141-147 2
- 77 Selection of Biogenic Amine-reducing Microorganisms from a Traditional Korean-style Fermented Food, Cheonggukjang. **2012**, 44, 196-201 6
- 76 Formation of Biogenic Amines by Lactobacillus plantarum Isolated from Makgeolli. **2014**, 46, 438-445 5
- 75 Effects of Four Probiotic Strains on Biogenic Amine Formation in Fermented Milk. 1
- 74 Facile Multicomponent Polymerizations toward Multifunctional Heterochain Polymers with  $\beta$ , $\beta$ Unsaturated Amidines. 1
- 73 Analysis of Biogenic Amines Using Immunoassays, HPLC, and a Newly Developed IC-MS/MS Technique in Fish Products-A Comparative Study. **2021**, 26, 1 1
- 72 Simultaneous derivatization and liquid-solid phase transition microextraction of six biogenic amines in foods followed by narrowbore liquid chromatography-ultraviolet detection. **2021**, 1659, 462629 1
- 71 Fats: Physical Properties. **2005**, 182-209 1
- 70 Biogenic Amines. **2008**, 665-686 1
- 69 Biogenic Amine Content and Hygienic Quality Characterization of Commercial Kwamegi. **2009**, 42, 403-410 5
- 68 Selected achievements of the Central Food Research Institute, Budapest, from its establishment until the turn of the 21 st century. **2009**, 38, 3-20 1
- 67 Development and Characterization of High Quality Salted Mackerel Using Enzyme Hydrolysates of Ecklonia cava. **2009**, 42, 545-554 1
- 66 Spoilage Detection. **2010**, 799-810 1
- 65 Mass Sensitive Biosensors. **2010**, 71-87 2
- 64 Sanitary and Nutritional Characterization of Commercial Kwamegi from Pacific Herring Clupea pallasii. **2012**, 45, 1-10 1
- 63 FACTORS AFFECTED DECARBOXYLATION ACTIVITY OF ENTEROCOCCUS FAECIUM ISOLATED FROM RABBIT. **2012**, 6, 1

62	Effect of Various Washing Methods on the Quality of Semi-Dried Pacific Saury <i>Cololabis saira</i> Guamegi. <b>2012</b> , 45, 224-231	1
61	Processing and Characterization of Salt-Fermented Fish (Jeotgal) Using Seafood By-products in Korea. <b>2014</b> , 63-99	1
60	HPLC-based Analysis of Biogenic Amines in Aging-Cheese. <b>2016</b> , 34, 187-191	
59	Isolation and Characterization of Putrescine-producing Bacteria in Commercially Available Sauces Made from Salted and Fermented Sand Lance <i>Ammodytes personatus</i> . <b>2016</b> , 49, 573-581	
58	Big trouble with little inserts: boundaries in metagenomic screenings using $\lambda$ based vectors.	
57	The monitoring of biogenic amines in the raw food. <b>2019</b> , 13, 482-489	
56	The effect of reduction of NaCl content on selected parameters during ripening of cheese. <b>2019</b> , 13, 695-699	0
55	Safety aspects of <i>Lactobacillus plantarum</i> strains isolated from Siahmazgi cheese.	
54	Characteristics of histamine production on lactic acid bacteria isolated from marinade broth in shimesaba production. <b>2020</b> , 86, 204-213	
53	Effect of biogenic amine forming and degrading bacteria on quality characteristics of Kimchi. <b>2020</b> , 63, 375-385	1
52	Thermogenic formation of biogenic amines during commercial coffee roasting processes. <b>2022</b> , 154, 112664	1
51	ASSESSMENT OF BIOGENIC AMINES PRODUCTION BY LACTIC ACID BACTERIA ISOLATED FROM TRADITIONALLY FERMENTED FOODS AVAILABLE AT THE MARKET (Preprint).	
50	Propionic Acid and Sodium Benzoate Affected Biogenic Amine Formation, Microbial Community, and Quality of Oat Silage. <b>2021</b> , 12, 750920	0
49	The role and importance of photonic sensors in seafood safety applications. <b>2020</b> , 37, 319-324	
48	Advances in microbiological quality control. <b>2022</b> , 207-241	
47	Occurrence and Levels of Biogenic Amines in Beers Produced by Different Methods.. <b>2021</b> , 10,	2
46	The microbial metabolic activity on carbohydrates and polymers impact the biodegradability of landfilled solid waste. <b>2021</b> , 1	
45	Identification of Histamine in Fish and Fish Products in Poland During 2014-2018.. <i>Journal of Veterinary Research (Poland)</i> , <b>2021</b> , 65, 483-486	1.8 1



44	In-situ food spoilage monitoring using a wireless chemical receptor-conjugated graphene electronic nose.. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 200, 113908	11.8	3
43	Detection of virulence factors, biofilm formation, and biogenic amine production in vancomycin-resistant lactic acid bacteria (VRLAB) isolated from foods of animal origin. <i>Journal of Food Processing and Preservation</i> ,	2.1	
42	Biogenic amines and the winemaking process. <b>2022</b> , 595-627		
41	Mechanism of biogenic amine synthesis of <i>Enterococcus faecium</i> isolated from Sanchun ham. <i>Food Science and Nutrition</i> ,	3.2	0
40	Recent developments in off-odor formation mechanism and the potential regulation by starter cultures in dry-cured ham.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-15	11.5	0
39	Hydrogen-rich water can reduce the formation of biogenic amines in butter.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132613	8.5	2
38	A novel tyramine sensing-based polymeric L-histidine film-coated screen-printed graphene electrode: Capability for practical applications. <i>Electrochimica Acta</i> , <b>2022</b> , 140388	6.7	0
37	Recent Advances in Amine Chemodosimeters Designed for Amines.. <i>Current Organic Synthesis</i> , <b>2022</b> , ,	1.9	
36	Data_Sheet_1.xlsx. <b>2020</b> ,		
35	Data_Sheet_2.xlsx. <b>2020</b> ,		
34	Data_Sheet_3.xlsx. <b>2020</b> ,		
33	Lactic acid bacteria and biogenic amines in food: Biological importance and human health. <b>2022</b> , 181-194		0
32	Changes in Protein and Non-Protein Nitrogen Compounds during Fishmeal Processing Identification of Unoptimized Processing Steps. <i>Processes</i> , <b>2022</b> , 10, 621	2.9	0
31	Biogenic amine sensors and its building materials: a review. <i>European Polymer Journal</i> , <b>2022</b> , 111221	5.2	1
30	Production and quality evaluation of spiced anchovy fish sauce. <i>Egyptian Journal of Aquatic Research</i> , <b>2022</b> ,	3.1	
29	Critical review and recent advances of 2D materials-Based gas sensors for food spoilage detection. <i>Critical Reviews in Food Science and Nutrition</i> , 1-24	11.5	2
28	Novel cadaverine non-invasive biosensor technology on the prediction of shelf life of modified atmosphere packed pork cutlets. <i>Meat Science</i> , <b>2022</b> , 108876	6.4	1
27	Determination of Spermidine in Freeze-dried Royal Jelly using Ultra Performance Liquid Chromatography. <i>Hantgug Yangbong Haghoeji</i> , <b>2022</b> , 37, 51-57	1.3	

26	Wireless portable bioelectronic nose device for multiplex monitoring toward food freshness/spoilage. <i>Biosensors and Bioelectronics</i> , <b>2022</b> , 215, 114551	11.8	4
25	A comprehensive review of food gels: formation mechanisms, functions, applications, and challenges. 1-23		1
24	Determination of Biogenic Amine Production. <b>2022</b> , 3-15		0
23	Fish roe products: Middle East perspective. <b>2022</b> , 283-310		0
22	Effects of bioactive molecules on the concentration of biogenic amines in foods and biological systems. <b>2022</b> , 8, e10456		0
21	Effect of Calamansi Pulp Ethanol Extracts on the Meat Quality and Biogenic Amine Formation of Pork Patty during Refrigerated Storage.		0
20	Dual Emission MOF Based Ratiometric Platform and Sensory Hydrogel for Visible Detection of Biogenic Amines in Food Spoilage. <b>2022</b> , 132803		2
19	Galangal extract of an antimicrobial model for predicting the reduction in histamine concentration in minced pork. 25,		0
18	The effect of seasonality on the biogenic amines, free amino acids, and physico-chemical composition of raw milk Fiore Sardo cheese produced in Sardinia (Italy).. <b>2022</b> , 109486		0
17	Effects of nisin and $\epsilon$ -polylysine on the microbial communities, biogenic amine formation and lipid oxidation in Chinese dry sausages. <b>2022</b> , 20, 316-326		0
16	Extremely halophilic strains of <i>Halobacterium salinarum</i> as a potential starter culture for fish sauce fermentation.		1
15	A Multipurpose and Multilayered Microneedle Sensor for Redox Potential Monitoring in Diverse Food Analysis. <b>2022</b> , 12, 1001		1
14	In situ monitoring of <i>Lentilactobacillus parabuchneri</i> biofilm formation via real-time infrared spectroscopy. <b>2022</b> , 8,		3
13	Relationship between the Dynamics of Gross Composition, Free Fatty Acids and Biogenic Amines, and Microbial Shifts during the Ripening of Raw Ewe Milk-Derived Idiazabal Cheese. <b>2022</b> , 12, 3224		0
12	Amylolytic lactic acid bacteria as starter cultures for malt quality improvement.		0
11	<i>Lactobacillus plantarum</i> and propionic acid improve the fermentation quality of high-moisture amaranth silage by altering the microbial community composition. 13,		0
10	Edible Coatings Based on a Furcellaran and Gelatin Extract with Herb Addition as an Active Packaging for Carp Fillets.		0
9	A turn-on fluorescent sensor for the detection of putrescine in fish samples using thiazole derivative. <b>2023</b> , 438, 114546		0

- 8 Evolution of Free Amino Acids, Histamine and Volatile Compounds in the Italian Anchovies (*Engraulis encrasicolus* L.) Sauce at Different Ripening Times. **2023**, 12, 126
- 7 Comprehensive Analysis of Metabolites in Brews Prepared from Naturally and Technologically Treated Coffee Beans. **2023**, 12, 95
- 6 Occurrence of biogenic amines in fermented foods. **2023**, 539-548
- 5 Varietal Influence on the Formation of Bioactive Amines during the Processing of Fermented Cocoa with Different Pulp Contents. **2023**, 12, 495
- 4 Induced Biochemical Changes in *Ganoderma boninense* Infected *Elaeis guineensis* Seedlings in Response to Biocontrol Treatments. **2022**, 46, 129-151
- 3 Comparative Analysis of Volatile and Non-Volatile Metabolites Derived from *Bacillus subtilis* Strains Producing Different Levels of Biogenic Amines. **2023**, 13, 219
- 2 Determination of Seven Biogenic Amines in Tuna with High-Performance Liquid Chromatography Coupled to Electrospray Ionization Ion Mobility Spectrometry.
- 1 Effect of Selected Factors Influencing Biogenic Amines Degradation by *Bacillus subtilis* Isolated from Food. **2023**, 11, 1091