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## Review: Bacteriocins of Lactic Acid Bacteria

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#	Paper	IF	Citations
182	The effects of sodium lactate and starter cultures on pH, lactic acid bacteria, <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. levels in pure chicken dry fermented sausage. <b>2003</b> , 65, 1165-74		29
181	Production and properties of bacteriocin-like inhibitory substances from the swine pathogen <i>Streptococcus suis</i> serotype 2. <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 4482-8	4.8	21
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179	Types of Antimicrobial Agents. 8-97		7
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177	Cloning, production and functional expression of enterocin P, a sec-dependent bacteriocin produced by <i>Enterococcus faecium</i> P13, in <i>Escherichia coli</i> . <i>International Journal of Food Microbiology</i> , <b>2005</b> , 103, 239-50	5.8	43
176	Heterologous extracellular production of enterocin P from <i>Enterococcus faecium</i> P13 in the methylotrophic bacterium <i>Methylobacterium extorquens</i> . <b>2005</b> , 248, 125-31		22
175	Characteristics of the bacteriocin produced by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> CTC 204 and the effect of this compound on the mesophilic bacteria associated with raw beef. <i>World Journal of Microbiology and Biotechnology</i> , <b>2005</b> , 21, 351-358	4.4	17
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169	Functional meat starter cultures for improved sausage fermentation. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 106, 270-85	5.8	402
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164	In vitro inhibition activity of nisin A, nisin Z, pediocin PA-1 and antibiotics against common intestinal bacteria. <b>2007</b> , 45, 252-7		68
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154	Inhibition of <i>Salmonella</i> sp. <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in cooked ham by combining antimicrobials, high hydrostatic pressure and refrigeration. <b>2008</b> , 78, 53-9		106
153	Assessment of the effectiveness of antimicrobial packaging combined with high pressure to control <i>Salmonella</i> sp. in cooked ham. <b>2008</b> , 19, 634-638		57
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146	In vitro inhibitory activity of human vaginal lactobacilli against pathogenic bacteria associated with bacterial vaginosis in Kenyan women. <b>2010</b> , 16, 210-5		39
145	Method development for sensitive determination of nisin in food products by micellar electrokinetic chromatography. <b>2010</b> , 119, 801-805		11
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