Review: Bacteriocins of Lactic Acid Bacteria

Food Science and Technology International
7, 281-305
DOI: 10.1106/r8de-p6hu-clxp-5ryt

Citation Report

#	Article	IF	Citations
1	The effects of sodium lactate and starter cultures on pH, lactic acid bacteria, Listeria monocytogenes and Salmonella spp. levels in pure chicken dry fermented sausage. Meat Science, 2003, 65, 1165-1174.	2.7	31
2	Production and Properties of Bacteriocin-Like Inhibitory Substances from the Swine Pathogen Streptococcus suis Serotype 2. Applied and Environmental Microbiology, 2003, 69, 4482-4488.	1.4	21
3	Intra-specific variation of Lactobacillus plantarum and Lactobacillus pentosus in sensitivity towards various bacteriocins. Antonie Van Leeuwenhoek, 2004, 85, 209-216.	0.7	9
4	Performance and Applications of Polyclonal Antipeptide Antibodies Specific for the Enterococcal Bacteriocin Enterocin P. Journal of Agricultural and Food Chemistry, 2004, 52, 2247-2255.	2.4	24
5	Types of Antimicrobial Agents. , 0, , 8-97.		17
6	Probiotics, prebiotics and gut health. , 2004, , 416-482.		13
7	Cloning, production and functional expression of enterocin P, a sec-dependent bacteriocin produced by Enterococcus faecium P13, in Escherichia coli. International Journal of Food Microbiology, 2005, 103, 239-250.	2.1	49
8	Heterologous extracellular production of enterocin P fromEnterococcus faeciumP13 in the methylotrophic bacteriumMethylobacterium extorquens. FEMS Microbiology Letters, 2005, 248, 125-131.	0.7	27
9	Characteristics of the bacteriocin produced by Lactococcus lactis subsp. cremoris CTC 204 and the effect of this compound on the mesophilic bacteria associated with raw beef. World Journal of Microbiology and Biotechnology, 2005, 21, 351-358.	1.7	21
10	Production of Enterocin P, an Antilisterial Pediocin-Like Bacteriocin from Enterococcus faecium P13, in Pichia pastoris. Antimicrobial Agents and Chemotherapy, 2005, 49, 3004-3008.	1.4	43
11	EFECTO DE BACTERIAS ÃCIDO LÃCTICAS TERMORESISTENTES EN SALCHICHAS COCIDAS THERMORESISTAN LACTIC ACID BACTERIA EFFECT ON COOKED SAUSAGES. Ciencia Y Tecnologia Alimentaria, 2006, 5, 135-141.	0.4	4
12	Genes Encoding Bacteriocins and Their Expression and Potential Virulence Factors of Enterococci Isolated from Wood Pigeons (Columba palumbus). Journal of Food Protection, 2006, 69, 520-531.	0.8	40
13	Detection of Genes Encoding Virulence Factors and Bacteriocins in Fecal Enterococci of Poultry in Portugal. Avian Diseases, 2006, 50, 64-68.	0.4	22
14	High-level heterologous production and functional expression of the sec-dependent enterocin P from Enterococcus faecium P13 in Lactococcus lactis. Applied Microbiology and Biotechnology, 2006, 72, 41-51.	1.7	44
15	Functional meat starter cultures for improved sausage fermentation. International Journal of Food Microbiology, 2006, 106, 270-285.	2.1	492
16	Complete Sequence of the Enterocin Q-Encoding Plasmid pCIZ2 from the Multiple Bacteriocin Producer Enterococcus faecium L50 and Genetic Characterization of Enterocin Q Production and Immunity. Applied and Environmental Microbiology, 2006, 72, 6653-6666.	1.4	45
17	Immunochemical Characterization of Temperature-Regulated Production of Enterocin L50 (EntL50A) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Microbiology, 2006, 72, 7634-7643.	1.4	35
18	Bacteriocins from lactic acid bacteria: purification, properties and use as biopreservatives. Brazilian Archives of Biology and Technology, 2007, 50, 512-542.	0.5	217

#	Article	IF	Citations
19	Chimeras of Mature Pediocin PA-1 Fused to the Signal Peptide of Enterocin P Permits the Cloning, Production, and Expression of Pediocin PA-1 in Lactococcus lactis. Journal of Food Protection, 2007, 70, 2792-2798.	0.8	18
20	In vitro inhibition activity of nisin A, nisin Z, pediocin PA-1 and antibiotics against common intestinal bacteria. Letters in Applied Microbiology, 2007, 45, 252-257.	1.0	80
21	Amino acid and nucleotide sequence, adjacent genes, and heterologous expression of hiracin JM79, a sec-dependent bacteriocin produced byEnterococcus hiraeDCH5, isolated from Mallard ducks (Anas) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.7	50
22	Antimicrobial and safety aspects, and biotechnological potential of bacteriocinogenic enterococci isolated from mallard ducks (Anas platyrhynchos). International Journal of Food Microbiology, 2007, 117, 295-305.	2.1	46
23	Cloning, production and expression of the bacteriocin enterocin A produced by Enterococcus faecium PLBC21 in Lactococcus lactis. Applied Microbiology and Biotechnology, 2007, 76, 667-675.	1.7	34
24	Mode of action of acidocin D20079, a bacteriocin produced by the potential probiotic strain, Lactobacillus acidophilus DSM 20079. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 373-379.	1.4	42
25	Application of enterocins A and B, sakacin K and nisin to extend the safe shelf-life of pressurized ready-to-eat meat products. European Food Research and Technology, 2008, 228, 159-162.	1.6	28
26	The dual role of bacteriocins as anti- and probiotics. Applied Microbiology and Biotechnology, 2008, 81, 591-606.	1.7	326
27	Current Applications and Future Trends of Lactic Acid Bacteria and their Bacteriocins for the Biopreservation of Aquatic Food Products. Food and Bioprocess Technology, 2008, 1, 43-63.	2.6	171
28	Antimicrobial activity of Enterococcus faecium L50, a strain producing enterocins L50 (L50A and L50B), P and Q, against beer-spoilage lactic acid bacteria in broth, wort (hopped and unhopped), and alcoholic and non-alcoholic lager beers. International Journal of Food Microbiology, 2008, 125, 293-307.	2.1	41
29	Use of nisin and other bacteriocins for preservation of dairy products. International Dairy Journal, 2008, 18, 329-343.	1.5	228
30	Inhibition of Salmonella sp. Listeria monocytogenes and Staphylococcus aureus in cooked ham by combining antimicrobials, high hydrostatic pressure and refrigeration. Meat Science, 2008, 78, 53-59.	2.7	122
31	Assessment of the effectiveness of antimicrobial packaging combined with high pressure to control Salmonella sp. in cooked ham. Food Control, 2008, 19, 634-638.	2.8	67
32	Cloning and Heterologous Production of Hiracin JM79, a Sec-Dependent Bacteriocin Produced by Enterococcus hirae DCH5, in Lactic Acid Bacteria and Pichia pastoris. Applied and Environmental Microbiology, 2008, 74, 2471-2479.	1.4	52
33	Bioprotective Potential of Lactic Acid Bacteria in Malting and Brewing. Journal of Food Protection, 2008, 71, 1724-1733.	0.8	61
34	Development of Bacteriocinogenic Strains of Saccharomyces cerevisiae Heterologously Expressing and Secreting the Leaderless Enterocin L50 Peptides L50A and L50B from Enterococcus faecium L50. Applied and Environmental Microbiology, 2009, 75, 2382-2392.	1.4	27
35	Antimicrobial activity and occurrence of bacteriocin structural genes in Enterococcus spp. of human and animal origin isolated in Portugal. Archives of Microbiology, 2010, 192, 927-936.	1.0	28
36	A New Structure-based Classification of Gram-positive Bacteriocins. Protein Journal, 2010, 29, 432-439.	0.7	46

#	Article	IF	Citations
37	Investigation on the potential application of biological agents in the extension of shelf life of fresh beef in Nigeria. World Journal of Microbiology and Biotechnology, 2010, 26, 1445-1454.	1.7	27
38	In vitro inhibitory activity of human vaginal lactobacilli against pathogenic bacteria associated with bacterial vaginosis in Kenyan women. Anaerobe, 2010, 16, 210-215.	1.0	54
39	Method development for sensitive determination of nisin in food products by micellar electrokinetic chromatography. Food Chemistry, 2010, 119, 801-805.	4.2	13
40	EVALUATION OF BACTERIOCINOGENIC PEDIOCOCCUS ACIDILACTICI AS PROTECTIVE CULTURE IN THE PRESERVATION OF TSIRE, A TRADITIONAL NIGERIAN STICK MEAT. Journal of Food Safety, 2010, 30, 867-888.	1.1	7
41	Use of the Yeast Pichia pastoris as an Expression Host for Secretion of Enterocin L50, a Leaderless Two-Peptide (L50A and L50B) Bacteriocin from Enterococcus faecium L50. Applied and Environmental Microbiology, 2010, 76, 3314-3324.	1.4	44
42	Two Modeling Methods for Optimization of the Culture Conditions for Nisin Production by Lactococcus Lactis Subsp. Lactis. , 2010, , .		1
43	Effect of combined physico-chemical treatments based on enterocin AS-48 on the control of Listeria monocytogenes and Staphylococcus aureus in a model cooked ham. Food Control, 2010, 21, 478-486.	2.8	40
44	Effect of calcium and magnesium on the antimicrobial action of enterocin LR/6 produced by Enterococcus faecium LR/6. International Journal of Antimicrobial Agents, 2011, 37, 572-575.	1.1	8
45	Natural and Heterologous Production of Bacteriocins. , 2011, , 115-143.		3
46	Thermotolerant Bacteriocin-Producing Lactic Acid Bacteria Isolated from Thai Local Fermented Foods and Their Bacteriocin Productivity. Biocontrol Science, 2011, 16, 33-40.	0.2	10
47	Anti-Listeria bacteriocin-producing bacteria from raw eweâ€™s milk in northern Greece. Journal of Applied Microbiology, 2011, 110, 757-768.	1.4	17
48	Optimisation of bacteriocin production of Lactococcus lactis subsp. lactis MA23, a strain isolated from Boza. International Journal of Dairy Technology, 2011, 64, 425-432.	1.3	23
49	Do probiotics offer opportunities to manipulate the periodontal oral microbiota?. Journal of Clinical Periodontology, 2011, 38, 159-177.	2.3	131
50	Anti-Listeria bacteriocin-producing bacteria from raw eweâ€™s milk in northern Greece. Journal of Applied Microbiology, 2011, , no-no.	1.4	0
52	Effects of liquid metabolite combinations produced by Lactobacillus plantarum on growth performance, faeces characteristics, intestinal morphology and diarrhoea incidence in postweaning piglets. Tropical Animal Health and Production, 2011, 43, 69-75.	0.5	74
53	Heterologous extracellular production of enterocin P in Lactococcus lactis by a food-grade expression system. European Food Research and Technology, 2011, 233, 123-129.	1.6	7
54	Microbiological Profile of Goat Meat Inoculated with Lactic Acid Bacteria Cultures and Stored at 30Â°C for 7Âdays. Food and Bioprocess Technology, 2011, 4, 312-319.	2.6	11
55	Partial characterization of heat-stable, antilisterial and cell lytic bacteriocin of Pediococcus pentosaceus CFR SIII isolated from a vegetable source. Annals of Microbiology, 2011, 61, 323-330.	1.1	16

#	Article	IF	Citations
56	Identifying new protective cultures and culture components for food biopreservation. , 2011, , 3-26.		3
57	Biological control of human digestive microbiota using antimicrobial cultures and bacteriocins. , 2011, , 240-263.		11
58	Characterization of Garvicin ML, a Novel Circular Bacteriocin Produced by Lactococcus garvieae DCC43, Isolated from Mallard Ducks (Anas platyrhynchos). Applied and Environmental Microbiology, 2011, 77, 369-373.	1.4	98
59	Applications of protective cultures and bacteriocins in wine making. , 2011, , 433-448.		0
60	125thAnniversary Review: Bacteria in brewing: The good, the bad and the ugly. Journal of the Institute of Brewing, 2012, 118, 335-345.	0.8	84
61	Intraguild predation provides a selection mechanism for bacterial antagonistic compounds. Proceedings of the Royal Society B: Biological Sciences, 2012, 279, 4513-4521.	1.2	14
62	Types of Microbicidal and Microbistatic Agents. , 0, , 5-70.		9
63	Stability and Inhibitory Activity of Pediocin PA-1 Against Listeria sp. in Simulated Physiological Conditions of the Human Terminal Ileum. Probiotics and Antimicrobial Proteins, 2012, 4, 250-258.	1.9	14
64	Fermentation Processes Using Lactic Acid Bacteria Producing Bacteriocins for Preservation and Improving Functional Properties of Food Products. , 2012, , .		9
65	Malaysian Isolates of Lactic Acid Bacteria with Antibacterial Activity against Gram-Positive and Gram-Negative Pathogenic Bacteria. Journal of Food Research, 2012, 1, 110.	0.1	12
66	Technological characterization of bacteriocin producing Lactococcus lactis strains employed to control Listeria monocytogenes in Cottage cheese. International Journal of Food Microbiology, 2012, 153, 58-65.	2.1	113
67	Antimicrobial factor from Bacillus amyloliquefaciens inhibits Paenibacillus larvae, the causative agent of American foulbrood. Archives of Microbiology, 2012, 194, 177-185.	1.0	26
68	Bacteriocin-Producing Lactic Acid Bacteria Isolated from Mangrove Forests in Southern Thailand as Potential Bio-Control Agents: Purification and Characterization of Bacteriocin Produced by Lactococcus lactis subsp. lactis KT2W2L. Probiotics and Antimicrobial Proteins, 2013, 5, 264-278.	1.9	38
69	Evaluation of antimicrobial activity, probiotic properties and safety of wild strain Enterococcus faecium AQ71 isolated from Azerbaijani Motal cheese. Food Control, 2013, 30, 631-641.	2.8	98
70	Anti-infective properties of bacteriocins: an update. Cellular and Molecular Life Sciences, 2013, 70, 2947-2967.	2.4	123
71	Effect of calf starter feeding on gut microbial diversity and expression of genes involved in host immune responses and tight junctions in dairy calves during weaning transition. Journal of Dairy Science, 2013, 96, 3189-3200.	1.4	84
72	Proteins of novel lactic acid bacteria from Apis mellifera mellifera: an insight into the production of known extra-cellular proteins during microbial stress. BMC Microbiology, 2013, 13, 235.	1.3	78
73	Phenotypic and Genomic Characterization ofEnterococcusSpecies from Some Nigerian Fermented Foods. Food Biotechnology, 2013, 27, 39-53.	0.6	12

#	Article	IF	Citations
74	Antimicrobial activity against Xanthomonas albilineans and fermentation kinetics of a lactic acid bacterium isolated from the sugar cane crop. Chilean Journal of Agricultural Research, 2013, 73, 250-258.	0.4	1
75	Lactic Acid Bacteria as Source of Functional Ingredients. , 0, , .		35
76	Isolation and identification of antimicrobial-producing lactic acid bacteria from fermented cucumber. African Journal of Biotechnology, 2014, 13, 2556-2564.	0.3	9
77	Characterization of a New Bacteriocin from Lactobacillus plantarum LE5 and LE27 Isolated from Ensiled Corn. Applied Biochemistry and Biotechnology, 2014, 172, 3374-3389.	1.4	12
78	Quantitative profiling of bacteriocins present in dairy-free probiotic preparations of Lactobacillus acidophilus by nanoliquid chromatography-tandem mass spectrometry. Journal of Dairy Science, 2014, 97, 1999-2008.	1.4	12
79	Inhibition of Bacillus cereus Strains by Antimicrobial Metabolites from Lactobacillus johnsonii CRL1647 and Enterococcus faecium SM21. Probiotics and Antimicrobial Proteins, 2014, 6, 208-216.	1.9	21
80	Acid adaptation to improve viability and <scp>X</scp>â€prolyl dipeptidyl aminopeptidase activity of the probiotic bacterium Lactobacillus fermentum <scp>HA</scp>6 exposed to simulated gastrointestinal tract conditions. International Journal of Food Science and Technology, 2014, 49, 565-570.	1.3	6
81	Nisin Z-Producing Lactococcus lactis Subsp. Lactis â€…GYl32 Isolated from Boza. Journal of Food Processing and Preservation, 2014, 38, 1044-1053.	0.9	17
82	Overview of Lactobacillus plantarum as a promising bacteriocin producer among lactic acid bacteria. Food Research International, 2014, 64, 527-536.	2.9	149
83	Inhibitory activity of postbiotic produced by strains of Lactobacillus plantarum using reconstituted media supplemented with inulin. Gut Pathogens, 2014, 6, 23.	1.6	88
84	Purification of novel bacteriocin produced by Lactobacillus coryniformis MXJ 32 for inhibiting bacterial foodborne pathogens including antibiotic-resistant microorganisms. Food Control, 2014, 46, 264-271.	2.8	87
85	Complete Genome Sequence of Lactobacillus plantarum Strain B21, a Bacteriocin-Producing Strain Isolated from Vietnamese Fermented Sausage Nem Chua. Genome Announcements, 2015, 3, .	0.8	27
87	Beneficial Microorganisms in Agriculture, Aquaculture and Other Areas. Microbiology Monographs, 2015, , .	0.3	5
88	Bacteriocin from LAB for Medical and Health Applications. Microbiology Monographs, 2015, , 199-221.	0.3	7
89	Biopreservation of Seafood by Using Bacteriocins and Bacteriocinogenic Lactic Acid Bacteria as Potential Bio-control Agents. Microbiology Monographs, 2015, , 183-213.	0.3	3
90	Garviecin LG34, a novel bacteriocin produced by Lactococcus garvieae isolated from traditional Chinese fermented cucumber. Food Control, 2015, 50, 896-900.	2.8	27
91	Evaluation ofEnterococcusspp. from Rainbow Trout (Oncorhynchus mykiss, Walbaum), Feed, and Rearing Environment Against Fish Pathogens. Foodborne Pathogens and Disease, 2015, 12, 311-322.	0.8	26
92	Bacteriocin-producing Enterococcus faecalis KT2W2G isolated from mangrove forests in southern Thailand: Purification, characterization and safety evaluation. Food Control, 2015, 54, 126-134.	2.8	41

#	Article	IF	Citations
93	Genotyping by Randomly Amplified Polymorphic DNA of Bacteriocin ProducingLactobacillus acidophilusStrains from Nigeria. Journal of Immunoassay and Immunochemistry, 2015, 36, 335-342.	0.5	0
94	Strategies for the use of bacteriocins in Gram-negative bacteria: relevance in food microbiology. Journal of Food Science and Technology, 2015, 52, 5408-5417.	1.4	69
95	Microbiological, Biochemical and Textural Characteristics of a <scp>T</scp>unisian Dry Fermented Poultry Meat Sausage Inoculated With Selected Starter Cultures. Journal of Food Safety, 2015, 35, 75-85.	1.1	21
96	Two putatively novel bacteriocins active against Gram-negative food borne pathogens produced by Weissella hellenica BCC 7293. Food Control, 2015, 55, 176-184.	2.8	41
97	Antilisterial Activity of Bacteriocin HY07 fromEnterococcus faeciumHY07 Isolated from Chinese Sausages. Food Biotechnology, 2015, 29, 51-68.	0.6	2
98	Safety assessment, genetic relatedness and bacteriocin activity of potential probiotic Lactococcus lactis strains from rainbow trout (Oncorhynchus mykiss, Walbaum) and rearing environment. European Food Research and Technology, 2015, 241, 647-662.	1.6	12
99	Nisin Z Production by Lactococcus lactis subsp. cremoris WA2-67 of Aquatic Origin as a Defense Mechanism to Protect Rainbow Trout (Oncorhynchus mykiss, Walbaum) Against Lactococcus garvieae. Marine Biotechnology, 2015, 17, 820-830.	1.1	21
100	Isolation and characterization of large spectrum and multiple bacteriocin-producing Enterococcus faecium strain from raw bovine milk. Journal of Applied Microbiology, 2015, 118, 343-355.	1.4	20
101	Inhibition of fish pathogens by the microbiota from rainbow trout (Oncorhynchus mykiss , Walbaum) and rearing environment. Anaerobe, 2015, 32, 7-14.	1.0	42
102	Antifungal properties of selected lactic acid bacteria and application in the biological control of ochratoxin A producing fungi during cocoa fermentation. Biocontrol Science and Technology, 2015, 25, 245-259.	0.5	24
103	Bacteriocins: Recent Trends and Potential Applications. Critical Reviews in Food Science and Nutrition, 2016, 56, 817-834.	5.4	93
104	A pilot study investigating lactic acid bacterial symbionts from the honeybee in inhibiting human chronic wound pathogens. International Wound Journal, 2016, 13, 729-737.	1.3	32
105	Bacteriocins and Its Use for Multidrug-Resistant Bacteria Control. , 2016, , 329-349.		17
106	Preparation and characterization of nisin-loaded pectin-inulin particles as antimicrobials. LWT - Food Science and Technology, 2016, 72, 518-524.	2.5	32
107	Novel Fermented Meat Products. Food Engineering Series, 2016, , 203-233.	0.3	0
108	An anti-listerial Lactococcus lactis strain isolated from Azorean Pico cheese produces lacticin 481. International Dairy Journal, 2016, 63, 18-28.	1.5	34
109	Evaluation of antimicrobial activity and probiotic properties of wildâ€strain Pichia kudriavzevii isolated from frozen idli batter. Yeast, 2016, 33, 385-401.	0.8	55
110	Monitoring of multiple bacteriocins through a developed dual extraction protocol and comparison of HPLC-DAD with turbidometry as their quantification system. Journal of Microbiological Methods, 2016, 127, 123-131.	0.7	6

#	Article	IF	Citations
111	Effect of milk fermentation by kefir grains and selected single strains of lactic acid bacteria on the survival of Mycobacterium bovis BCG. International Journal of Food Microbiology, 2016, 217, 170-176.	2.1	16
112	Illuminating Anaerobic Microbial Community and Cooccurrence Patterns across a Quality Gradient in Chinese Liquor Fermentation Pit Muds. Applied and Environmental Microbiology, 2016, 82, 2506-2515.	1.4	130
113	Strategies to increase the hygienic and economic value of fresh fish: Biopreservation using lactic acid bacteria of marine origin. International Journal of Food Microbiology, 2016, 223, 41-49.	2.1	62
114	Nisin-loaded pectin nanoparticles for food preservation. Food Hydrocolloids, 2016, 54, 49-56.	5.6	116
115	Metabolic role of lactobacilli in weight modification in humans and animals. Microbial Pathogenesis, 2017, 106, 182-194.	1.3	85
116	Stimulating Effects of Sucrose and Inulin on Growth, Lactate, and Bacteriocin Productions by Pediococcus pentosaceus. Probiotics and Antimicrobial Proteins, 2017, 9, 466-472.	1.9	12
117	The biodiversity of Lactobacillus spp. from Iranian raw milk Motal cheese and antibacterial evaluation based on bacteriocin-encoding genes. AMB Express, 2017, 7, 176.	1.4	33
118	Antibacterial activity of fusion from biosynthesized acidocin/silver nanoparticles and its application for eggshell decontamination. Journal of Basic Microbiology, 2017, 57, 744-751.	1.8	8
119	InÂvitro studies on probiotic and antioxidant properties of Lactobacillus brevis strain LAP2 isolated from Hentak, a fermented fish product of North-East India. LWT - Food Science and Technology, 2017, 86, 438-446.	2.5	71
120	Evaluation of the potential of utilizing lactic acid bacteria and dairy wastewaters for methane production. Energy Exploration and Exploitation, 2017, 35, 388-402.	1.1	11
121	Enterococci Prevalent in Processed Food Products: From Probiotics to Food Safety. , 2017, , 287-299.		0
122	Antimicrobial potential of bacteriocins: in therapy, agriculture and food preservation. International Journal of Antimicrobial Agents, 2017, 49, 1-11.	1.1	213
123	Biochemical and Microbiological Changes during the Ivorian Sorghum Beer Deterioration at Different Storage Temperatures. Beverages, 2017, 3, 43.	1.3	14
124	Spatial Structure of the Mormon Cricket Gut Microbiome and its Predicted Contribution to Nutrition and Immune Function. Frontiers in Microbiology, 2017, 8, 801.	1.5	37
125	Characterization and Application of Antilisterial Enterocins on Model Fresh Cheese. Journal of Food Protection, 2017, 80, 1303-1316.	0.8	24
126	Influence of Whey Protein Concentrate on the Production of Antibacterial Peptides Derived from Fermented Milk by Lactic Acid Bacteria. International Journal of Peptide Research and Therapeutics, 2018, 24, 87-98.	0.9	32
127	Bacteriocins as food preservatives: Challenges and emerging horizons. Critical Reviews in Food Science and Nutrition, 2018, 58, 2743-2767.	5.4	104
128	Propionibacterium spp.â€"source of propionic acid, vitamin B12, and other metabolites important for the industry. Applied Microbiology and Biotechnology, 2018, 102, 515-538.	1.7	138

#	Article	IF	Citations
129	The Bacteriocinogenic Potential of Marine Microorganisms. Russian Journal of Marine Biology, 2018, 44, 433-441.	0.2	12
130	Isolation of a Lactobacillus strain from aguamiel and preliminary characterization of its antimicrobial components. African Journal of Microbiology Research, 2018, 12, 705-714.	0.4	3
131	Evaluation of Probiotic Potential of Lactic Acid Bacteria Isolated from Different Sources in Western India. Food Biotechnology, 2018, 32, 112-129.	0.6	4
132	Isolation, Molecular Characterization and Probiotic Potential of Lactic Acid Bacteria in Saudi Raw and Fermented Milk. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-12.	0.5	47
133	The potential for inoculating Lactobacillus animalis and Enterococcus faecium alone or in combination using commercial in ovo technology without negatively impacting hatch and post-hatch performance. Poultry Science, 2019, 98, 7050-7062.	1.5	24
134	Influence of stingless bee genus (Scaptotrigona and Melipona) on the mineral content, physicochemical and microbiological properties of honey. Journal of Food Science and Technology, 2019, 56, 4742-4748.	1.4	18
135	Food Safety through Natural Antimicrobials. Antibiotics, 2019, 8, 208.	1.5	114
136	Preservation of Meat Products with Bacteriocins Produced by Lactic Acid Bacteria Isolated from Meat. Journal of Food Quality, 2019, 2019, 1-12.	1.4	88
137	Review: Potensi mikrobial selulase, xilanase, dan protease dalam fermentasi kopi luwak (Paradoxurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.1	1
138	Nisin-producing Lactococcus lactis subsp. lactis 2MT isolated from freshwater Nile tilapia in Cameroon: Bacteriocin screening, characterization, and optimization in a low-cost medium. LWT - Food Science and Technology, 2019, 107, 272-279.	2.5	22
139	Fermented Malt Beverages and Their Biomedicinal Health Potential: Classification, Composition, Processing, and Bio-Functional Properties. , 2019, , 369-400.		5
140	Bacteriocin production by Lactobacillus plantarum ST16Pa in supplemented whey powder formulations. Journal of Dairy Science, 2019, 102, 87-99.	1.4	24
141	Donâ€™t RiPP Into the Sactipeptides!. , 2020, , 65-87.		0
142	Structural enterocin gene profiles and mode of antilisterial activity in synthetic liquid media and skim milk of autochthonous Enterococcus spp. isolates from artisan Greek Graviera and Galotyri cheeses. Food Microbiology, 2020, 86, 103335.	2.1	14
143	Lactic acid bacteria in the brewing of traditional Daqu liquor. Journal of the Institute of Brewing, 2020, 126, 14-23.	0.8	28
144	Influence of Culture Conditions and Medium Compositions on the Production of Bacteriocin-Like Inhibitory Substances by Lactococcus lactis Gh1. Microorganisms, 2020, 8, 1454.	1.6	18
145	Combined antimicrobial use of essential oils and bacteriocin bacLP17 as seafood biopreservative to control Listeria monocytogenes both in planktonic and in sessile forms. Research in Microbiology, 2020, 171, 351-356.	1.0	22
146	Characterization of robust Lactobacillus plantarum and Lactobacillus pentosus starter cultures for environmentally friendly lowâ€salt cucumber fermentations. Journal of Food Science, 2020, 85, 3487-3497.	1.5	5

#	Article	IF	Citations
147	Potential of novel food-borne Lactobacillus isolates against the honeybee pathogen Paenibacillus larvae. Biocontrol Science and Technology, 2020, 30, 897-908.	0.5	11
148	Encapsulation Systems for Antimicrobial Food Packaging Components: An Update. Molecules, 2020, 25, 1134.	1.7	110
149	Co-occurrence patterns among prokaryotes across an age gradient in pit mud of Chinese strong-flavor liquor. Canadian Journal of Microbiology, 2020, 66, 495-504.	0.8	9
150	In vitro inhibitory effect of two commercial probiotics on chromogenic actinomycetes. European Archives of Paediatric Dentistry: Official Journal of the European Academy of Paediatric Dentistry, 2020, 21, 673-677.	0.7	4
151	In vitro antioxidant, antibacterial, in vivo immunomodulatory, antitumor and hematological potential of exopolysaccharide produced by wild type and mutant Lactobacillus delbureckii subsp. bulgaricus. Heliyon, 2020, 6, e03268.	1.4	40
152	Bioprospecting of probiotics with antimicrobial activities against Salmonella Heidelberg and that produce B-complex vitamins as potential supplements in poultry nutrition. Scientific Reports, 2020, 10, 7235.	1.6	26
153	Bacteriocins, Antimicrobial Peptides from Bacterial Origin: Overview of Their Biology and Their Impact against Multidrug-Resistant Bacteria. Microorganisms, 2020, 8, 639.	1.6	231
154	Bacteriocins Produced by Probiotic Microorganisms. , 2021, , 277-291.		3
155	Sequential Abioticâ€Biotic Processes Drive Organic Carbon Transformation in Peat Bogs. Journal of Geophysical Research G: Biogeosciences, 2021, 126, e2020JG006079.	1.3	8
156	Investigation of Antibacterial Activity and Probiotic Properties of Strains Belonging to Lactobacillus and Bifidobacterium Genera for Their Potential Application in Functional Food and Feed Products. Probiotics and Antimicrobial Proteins, 2021, 13, 1387-1403.	1.9	26
157	Investigation of the prebiotic potential of rice varieties for Lactobacillus acidophilus bacteria. European Food Research and Technology, 2021, 247, 1815-1824.	1.6	5
158	Antagonistic effects of raffia sap with probiotics against pathogenic microorganisms. Foods and Raw Materials, 2021, 9, 24-31.	0.8	11
159	Evaluation of Bacterial Nanocellulose Membranes Loaded or Not with Nisin as a Complementary Treatment in Surgical Dehorning Wounds in Bovines. Pharmaceutics, 2021, 13, 688.	2.0	4
160	Study of the Antimicrobial Potential of Bacteria found in Natural Resources. Journal of Pure and Applied Microbiology, 2021, 15, 759-771.	0.3	0
161	In Vitro Probiotic Evaluation of Saccharomyces boulardii with Antimicrobial Spectrum in a Caenorhabditis elegans Model. Foods, 2021, 10, 1428.	1.9	7
162	Enterocin Cross-Resistance Mediated by ABC Transport Systems. Microorganisms, 2021, 9, 1411.	1.6	5
163	Genomic and proteomic comparisons of bacteriocins in probiotic species Lactobacillus and Bifidobacterium and inhibitory ability of Escherichia coli MG 1655. Biotechnology Reports (Amsterdam,) Tj ETQq0 0 0 rgBT /Overlock 10	2.0	14
164	In vitro and in silico approach for characterization of antimicrobial peptides from potential probiotic cultures against Staphylococcus aureus and Escherichia coli. World Journal of Microbiology and Biotechnology, 2021, 37, 172.	1.7	3

#	Article	IF	Citations
165	Bioprospecting Gastrointestinal Microflora of Common Fishes for Disease Control in Aquaculture. , 2017, , 161-182.		1
166	Antimicrobial activity and stability of partially purified bacteriocins produced byPropionibacterium freudenreichiissp.freudenreichiiand ssp.shermanii. Dairy Science and Technology, 2006, 86, 141-154.	0.9	14
167	Bacterial Ecology of the â€˜â€˜Kaddidâ€™â€™, Typical Dried Meat of the North Africa, During Its Traditional Fermentation. Journal of Food and Nutrition Sciences, 2016, 4, 70.	0.2	3
168	Screening and identification of bacteriocin-like inhibitory substances producing lactic acid bacteria from fermented products. Food Science and Technology, 2020, 40, 571-579.	0.8	7
169	Sensory and Microbial Characteristics of Civet Coffee. International Journal on Advanced Science, Engineering and Information Technology, 2018, 8, 165.	0.2	14
170	Technological properties of strains of Enterococcus gallinarum isolated from selected Nigerian traditional fermented foods. Malaysian Journal of Microbiology, 2015, , .	0.1	2
171	Antimicrobial activity of Enterococcus faecium NM2 Isolated from Urine: Purification, Characterization and Bactericidal Action of Enterocin NM2. Asian Journal of Applied Sciences, 2014, 7, 621-634.	0.4	18
172	Antibacterial Bioactivity of Selected Lactic Acid Bacterial Strains against some Human Pathogenic Bacteria. International Journal of Pharmacology, 2015, 11, 440-447.	0.1	2
174	In Silico Analysis of Plantaricin EF that Expressed by Plasmid-Associated Bacteriocin Production Gene of Lactobacillus plantarum IBL-2 for Anti-Candida Agent Potential. Research Journal of Microbiology, 2015, 10, 582-591.	0.2	2
176	Screening of Some Lactic Acid Bacteria Isolated from Selected Nigerian Fermented Foods for Vitamin Production. Advances in Microbiology, 2019, 09, 943-955.	0.3	5
177	Lactococcus lactis RBT18: From the Rainbow Trout Farm to the Lab, the Tale of a Nisin Z Producer. Proceedings (mdpi), 2020, 66, .	0.2	0
178	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. Food Bioscience, 2022, 46, 101594.	2.0	44
181	Antimicrobial activity, molecular typing and in vitro safety assessment of Lactococcus garvieae isolates from healthy cultured rainbow trout (Oncorhynchus mykiss, Walbaum) and rearing environment. LWT - Food Science and Technology, 2022, 162, 113496.	2.5	6
182	Effects of lactic acid bacteria with bacteriocinogenic potential on the chemical composition and fermentation profile of forage peanut (Arachis pintoi) silage. Animal Feed Science and Technology, 2022, 290, 115340.	1.1	3
183	Scientistsâ€™ Assessments of Research on Lactic Acid Bacterial Bacteriocins 1990â€“2010. Frontiers in Microbiology, 2022, 13, .	1.5	2
184	Bacteriocin BacSp222 and Its Succinylated Forms Exhibit Proinflammatory Activities Toward Innate Immune Cellsâ€¯. Journal of Inflammation Research, 0, Volume 15, 4601-4621.	1.6	6
186	Eco-Friendly Edible Packaging Systems Based on Live-Lactobacillus kefiri MM5 for the Control of Listeria monocytogenes in Fresh Vegetables. Foods, 2022, 11, 2632.	1.9	7
187	African traditional foods and sustainable food security. Food Control, 2023, 145, 109393.	2.8	7

#	Article	IF	Citations
188	Bacteriocin: A natural approach for food safety and food security. Frontiers in Bioengineering and Biotechnology, 0, 10, .	2.0	14
189	Recent Trends and Applications of Nanoencapsulated Bacteriocins against Microbes in Food Quality and Safety. Microorganisms, 2023, 11, 85.	1.6	10
190	Microbial Diversities During Chinese Liquor Fermentations. , 2023, , 269-362.		0
191	Bacteriocin and its biomedical application with special reference to Lactobacillus. , 2023, , 123-146.		2
192	Combating food spoilage and pathogenic microbes via bacteriocins: A natural and eco-friendly substitute to antibiotics. Food Control, 2023, 149, 109710.	2.8	13
193	Whole-Genome Sequence of Lactiplantibacillus plantarum Mut-3, Isolated from Indonesian Fermented Soybean (Tempeh). Microbiology Resource Announcements, 2023, 12, .	0.3	1
194	Valorisation through Lactic Fermentation of Industrial Wastewaters from a Bean Blanching Treatment. Fermentation, 2023, 9, 350.	1.4	1