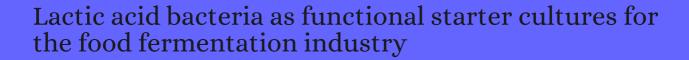
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1197	Glucan synthesis in the genus Lactobacillus: isolation and characterization of glucansucrase genes, enzymes and glucan products from six different strains. <b>2004</b> , 150, 3681-3690		162
1196	Characterization of a reuterin-producing Lactobacillus coryniformis strain isolated from a goat's milk cheese. <i>International Journal of Food Microbiology</i> , <b>2005</b> , 104, 267-77	5.8	76
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1192	The sourdough microflora: biodiversity and metabolic interactions. <i>Trends in Food Science and Technology</i> , <b>2005</b> , 16, 43-56	15.3	378
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854	Partial characterization of bacteriocin-like substance produced by probiotic Lactobacillus plantarum F12 isolated from Algerian children faeces. <b>2016</b> , 10, 1798-1805		О
853	Lactic Acid Bacteria. <b>2016</b> , 501-508		9
852	Experimental Investigation and Reaction Kinetics Modeling of Biomass Formation, Substrate Consumption and Product Formation During Startup of Fixed-Bed Cultures with Immobilized Lactococcus lactis ssp. lactis. <b>2016</b> , 06,		2
851	[Detection of Weissella spp. in milk samples of two dairy cows with clinical mastitis. A case report]. <b>2016</b> , 44, 307-312		1
850	Produce from Africa's Gardens: Potential for Leafy Vegetable and Fruit Fermentations. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 981	5.7	20
849	Application of Impedance Microbiology for Evaluating Potential Acidifying Performances of Starter Lactic Acid Bacteria to Employ in Milk Transformation. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 1628	5.7	23
848	New Weapons to Fight Old Enemies: Novel Strategies for the (Bio)control of Bacterial Biofilms in the Food Industry. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 1641	5.7	126
847	Biochemical Engineering Approaches for Increasing Viability and Functionality of Probiotic Bacteria. <b>2016</b> , 17,		31
846	Strain-Dependent Transcriptome Signatures for Robustness in Lactococcus lactis. <b>2016</b> , 11, e0167944		10
845	Population Density Modulates Drug Inhibition and Gives Rise to Potential Bistability of Treatment Outcomes for Bacterial Infections. <b>2016</b> , 12, e1005098		44
844	Fermented Foods: Use of Starter Cultures. <b>2016</b> , 681-685		2
843	Provitamin A retention and sensory acceptability of amahewu, a non-alcoholic cereal-based beverage made with provitamin A-biofortified maize. <b>2016</b> , 96, 1356-61		17
842	Biodiversity and origin of the microbial populations isolated from Masske, a traditional Iranian dairy product made from fermented Ewe's milk. <i>International Journal of Dairy Technology</i> , <b>2016</b> , 69, 441-451	3.7	3
841	Change in Flavonoid Composition and Antioxidative Activity during Fermentation of Onion (Allium cepa L.) by Leuconostoc mesenteroides with Different Salt Concentrations. <b>2016</b> , 81, C1385-93		11
840	Production and structural characterisation of dextran from an indigenous strain of Leuconostoc mesenteroides BA08 in Whey. <i>International Journal of Dairy Technology</i> , <b>2016</b> , 69, 520-531	3.7	25
839	Optimized Production of GABA and EPGA in a Turmeric and Roasted Soybean Mixture Co-fermented by Bacillus subtilis and Lactobacillus plantarum. <b>2016</b> , 22, 209-217		4

838	Lactic Acid Bacteria. <b>2016</b> , 395-451		4
837	Influence of lupin-based milk alternative heat treatment and exopolysaccharide-producing lactic acid bacteria on the physical characteristics of lupin-based yogurt alternatives. <b>2016</b> , 84, 180-188		43
836	Flavor of lactic acid fermented malt based beverages: Current status and perspectives. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 54, 37-51	15.3	49
835	Structure-function relationships of family GH70 glucansucrase and 4,6-lglucanotransferase enzymes, and their evolutionary relationships with family GH13 enzymes. <b>2016</b> , 73, 2681-706		48
834	Boza, a Traditional Cereal-Based Fermented Beverage: A Rich Source of Probiotics and Bacteriocin-Producing Lactic Acid Bacteria. <b>2016</b> , 157-188		3
833	Opportunities and limitations for the production of safe fermented meats without nitrate and nitrite using an antibacterial Staphylococcus sciuri starter culture. <b>2016</b> , 69, 267-274		20
832	Potential antimicrobial and antiproliferative activities of autochthonous starter cultures and protease EPg222 in dry-fermented sausages. <b>2016</b> , 7, 2320-30		7
831	Quality and storage characteristics of yogurt containing Lacobacillus sakei ALI033 and cinnamon ethanol extract. <b>2016</b> , 58, 16		10
830	Activities of amylase, proteinase, and lipase enzymes from Lactococcus chungangensis and its application in dairy products. <b>2016</b> , 99, 4999-5007		25
829	Effect of the low-fat Cheddar cheese manufacturing process on the viability of Bifidobacterium animalis subsp. lactis, Lactobacillus rhamnosus, Lactobacillus paracasei/casei, and Lactobacillus plantarum isolates. <b>2016</b> , 24, 327-337		14
828	Characterization of a New Cell Envelope Proteinase PrtP from Lactobacillus rhamnosus CGMCC11055. <b>2016</b> , 64, 6985-92		11
827	Fermentation of Lactic Acid Bacteria: State of the Art and New Perspectives. <b>2016</b> , 317-342		2
826	Assessment of the in vitro bioactive properties of lactic acid bacteria isolated from native ecological niches of Ecuador. <b>2016</b> , 48, 236-244		22
825	Employment of Near Full-Length Ribosome Gene TA-Cloning and Primer-Blast to Detect Multiple Species in a Natural Complex Microbial Community Using Species-Specific Primers Designed with Their Genome Sequences. <b>2016</b> , 58, 729-737		1
824	Lactose hydrolysis and lactase activity in fermented mixtures containing mare's, cow's, sheep's and goat's milk. <b>2016</b> , 51, 2140-2148		8
823	Influence of brodifacoum and bromadiolone on growth of yoghurt cultures in milk. <i>International Journal of Dairy Technology</i> , <b>2016</b> , 69, 51-56	3.7	2
822	Characterisation of Lactobacillus helveticus strains isolated from home-made dairy products in Iran. <i>International Journal of Dairy Technology</i> , <b>2016</b> , 69, 89-95	3.7	7
821	Safety and technological characterization of coagulase-negative staphylococci isolates from traditional Korean fermented soybean foods for starter development. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 236, 9-16	5.8	37

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820	Fermentation of African kale (Brassica carinata) using L. plantarum BFE 5092 and L. fermentum BFE 6620 starter strains. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 238, 103-112	5.8	18
819	The effect of Pediococcus acidilactici and Lactobacillus sakei on biogenic amines formation and free amino acid profile in different lupin during fermentation. <b>2016</b> , 74, 40-47		12
818	An anti-listerial Lactococcus lactis strain isolated from Azorean Pico cheese produces lacticin 481. <b>2016</b> , 63, 18-28		23
817	Effect of fermentation on the content of bioactive compounds in tofu-type products. <b>2016</b> , 27, 131-139		15
816	The effects of starter culture types on the technological quality, lipid oxidation and biogenic amines in fermented sausages. <b>2016</b> , 74, 191-198		26
815	The optimization of l-lactic acid production from sweet sorghum juice by mixed fermentation of Bacillus coagulans and Lactobacillus rhamnosus under unsterile conditions. <b>2016</b> , 218, 1098-105		29
814	Hepatoprotective effects of lactic acid-fermented garlic extract against acetaminophen-induced acute liver injury in rats. <b>2016</b> , 25, 867-873		6
813	Biocide tolerance, phenotypic and molecular response of lactic acid bacteria isolated from naturally-fermented Alore <del>â</del> table to different physico-chemical stresses. <i>Food Microbiology</i> , <b>2016</b> , 60, 1-12	6	16
812	Identification and quantification of antifungal compounds produced by lactic acid bacteria and propionibacteria. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 239, 79-85	5.8	59
811	Structural modulation of gut microbiota by chondroitin sulfate and its oligosaccharide. <b>2016</b> , 89, 489-98		46
810	Exopolysaccharides produced by Lactobacillus sp.: Biosynthesis and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 450-462	11.5	38
809	Antiradical and antimicrobial properties of fermented red chicory (Cichorium intybus L.) by-products. <b>2016</b> , 66, 1377-1386		8
808	Evaluation of autochthonous micrococcus strains as starter cultures for the production of Kedong sufu. <b>2016</b> , 120, 671-83		5
807	Mining metagenomic whole genome sequences revealed subdominant but constant Lactobacillus population in the human gut microbiota. <b>2016</b> , 8, 399-406		41
806	Exopolysaccharides Produced by Lactic Acid Bacteria and Bifidobacteria as Fermentable Substrates by the Intestinal Microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 1440-53	11.5	97
805	Foods for Special Dietary Needs: Non-dairy Plant-based Milk Substitutes and Fermented Dairy-type Products. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 339-49	11.5	224
804	Application of non-starter lactic acid bacteria as biopreservative agents to control fungal spoilage of fresh cheese. <b>2016</b> , 56, 87-91		15
803	Safety of Fermented Cereals and Legumes. <b>2016</b> , 283-310		7

802	Soy protein hydrolysates fermentation: Effect of debittering and degradation of major soy allergens. <b>2016</b> , 71, 202-212	29
801	A gene network engineering platform for lactic acid bacteria. <b>2016</b> , 44, e37	20
800	Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health. <b>2016</b> , 99, 3229-3238	50
799	Technological properties of Lactic acid bacteria isolated from raw cereal material. <b>2016</b> , 70, 185-191	40
798	Something rotten in Scandinavia: The world's earliest evidence of fermentation. <b>2016</b> , 66, 169-180	42
797	Fermentation of cow milk and/or pea milk mixtures by different starter cultures: Physico-chemical and sensorial properties. <b>2016</b> , 69, 430-437	30
796	The Potential Use of Fermented Chickpea and Faba Bean Flour as Food Ingredients. 2016, 71, 90-5	57
795	Purification and characterization of a thermostable endo-beta-1,4 mannanase from Weissella viridescens LB37 and its application in fruit juice clarification. <b>2016</b> , 242, 769-776	18
794	S-layer production by Lactobacillus acidophilus IBB 801 under environmental stress conditions. <b>2016</b> , 100, 4573-83	17
793	Lactobacillus casei LcY decreases milk protein immunoreactivity of fermented buttermilk but also contains IgE-reactive proteins. <b>2016</b> , 83, 95-101	18
792	Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam (algam) juice using green analytical chemistry method. <b>2016</b> , 66, 615-621	12
791	Dietary supplementation of a mixture of Lactobacillus strains enhances performance of broiler chickens raised under heat stress conditions. <b>2016</b> , 60, 1099-110	73
790	Current and Future Applications of Bacterial Extracellular Polysaccharides. 2016, 329-344	2
789	Production of Ginsenoside F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lactis with Enhanced Expression of Included F2 by Using Lactococcus lacting F2 by Using Lactococ	23
788	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. 2016, 93, 162-171	13
787	Food metabolomics: from farm to human. <b>2016</b> , 37, 16-23	78
786	Influence of exopolysaccharides on the structure, texture, stability and sensory properties of yoghurt and related products. <b>2016</b> , 52, 57-71	111
785	Use of autochthonous lactic acid bacteria starters to ferment mango juice for promoting its probiotic roles. <i>Preparative Biochemistry and Biotechnology</i> , <b>2016</b> , 46, 399-405	15

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783	Development of GRAS strains for nutraceutical production using systems and synthetic biology approaches: advances and prospects. <b>2017</b> , 37, 139-150	23
782	High Elaminobutyric acid production from lactic acid bacteria: Emphasis on Lactobacillus brevis as a functional dairy starter. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3661-3672	61
781	Metabolic role of lactobacilli in weight modification in humans and animals. <b>2017</b> , 106, 182-194	60
780	Traditional low-alcoholic and non-alcoholic fermented beverages consumed in European countries: a neglected food group. <b>2017</b> , 30, 1-24	67
779	Antioxidant properties of probiotic fermented milk supplemented with chestnut flour (Castanea sativa Mill). <b>2017</b> , 41, e13156	22
778	The complete genome sequence of the yogurt isolate ACA-DC 2. <b>2017</b> , 12, 18	10
777	Effect of rose polyphenols on oxidation, biogenic amines and microbial diversity in naturally dry fermented sausages. <b>2017</b> , 78, 324-330	40
776	Protective, technological, and functional properties of select autochthonous lactic acid bacteria from goat dairy products. <b>2017</b> , 13, 1-9	42
775	Influence of process temperature and salting methods on starter and NSLAB growth and enzymatic activity during the ripening of cheeses produced with Streptococcus thermophilus and Lactobacillus helveticus. <b>2017</b> , 69, 9-18	6
774	Lactic acid bacteria as starter cultures. <b>2017</b> , 1-15	3
773	Safety evaluation of starter cultures. <b>2017</b> , 101-128	4
772	Isolation and identification of lactic acid bacteria from past <del>r</del> ma. <b>2017</b> , 77, 158-162	18
771	Chemical and optical characterization of white efflorescences on dry fermented sausages under modified atmosphere packaging. <b>2017</b> , 97, 4872-4879	12
770	Evaluation of functionally important lactic acid bacteria and yeasts from Nigerian sorghum as starter cultures for gluten-free sourdough preparation. <b>2017</b> , 82, 326-334	20
769	Isolation and characterization of lactic acid bacteria from traditional pickles of Himachal Pradesh, India. <b>2017</b> , 54, 1945-1952	25
768	Genetic diversity of Lactobacillus plantarum strains from some indigenous fermented foods in Nigeria. <b>2017</b> , 82, 199-206	16
767	Development and performance of whey protein active coatings with Origanum virens essential oils in the quality and shelf life improvement of processed meat products. <b>2017</b> , 80, 273-280	58

766	Non-starter bacteria functional Eultures. 2017, 64-78		2
765	Microstructural and dynamic oscillatory aspects of yogurt as influenced by hydrolysed guar gum. <b>2017</b> , 52, 2210-2216		8
764	Inhibitory substances production by Lactobacillus plantarum ST16Pa cultured in hydrolyzed cheese whey supplemented with soybean flour and their antimicrobial efficiency as biopreservatives on fresh chicken meat. <b>2017</b> , 99, 762-769		13
763	Evolution of microbiota during spontaneous and inoculated Tonda di Cagliari table olives fermentation and impact on sensory characteristics. <b>2017</b> , 84, 64-72		19
762	Effects of 4 Probiotic Strains in Coculture with Traditional Starters on the Flavor Profile of Yogurt. <b>2017</b> , 82, 1693-1701		36
761	New trends in dairy microbiology. <b>2017</b> , 299-323		O
760	Application of starter cultures in the production of - a traditional sorghum-based alcoholic beverage. <b>2017</b> , 5, 609-616		12
759	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. <b>2017</b> , 78, 393-400		36
758	Development of a bioelectrode fabricated with a multilayer thin film of poly(diallyldimethylammonium)/gold-nanoparticle/lactate oxidase for analysis of l-lactate in food samples. <b>2017</b> , 247, 830-839		6
757	Growth interactions and antilisterial effects of the bacteriocinogenic Lactococcus lactis subsp. cremoris M104 and Enterococcus faecium KE82 strains in thermized milk in the presence or absence of a commercial starter culture. <i>Food Microbiology</i> , <b>2017</b> , 64, 145-154	6	17
756	Simultaneous lactic acidification and coagulation by using recombinant Lactococcus lactis strain. <b>2017</b> , 122, 1009-1019		O
755	Quantitative assessment of viable cells of Lactobacillus plantarum strains in single, dual and multi-strain biofilms. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 244, 43-51	5.8	5
754	Novel Variants of Streptococcus thermophilus Bacteriophages Are Indicative of Genetic Recombination among Phages from Different Bacterial Species. <b>2017</b> , 83,		23
753	The biodiversity of Lactobacillus spp. from Iranian raw milk Motal cheese and antibacterial evaluation based on bacteriocin-encoding genes. <b>2017</b> , 7, 176		18
752	One-pot synthesis of GDP-l-fucose by a four-enzyme cascade expressed in Lactococcus lactis. <b>2017</b> , 264, 1-7		7
751	Effect of repeat unit structure and molecular mass of lactic acid bacteria hetero-exopolysaccharides on binding to milk proteins. <b>2017</b> , 177, 406-414		12
75°	Probiotics: From Isolation to Application. <b>2017</b> , 36, 666-676		54
749	Bacterial community diversity of traditional fermented vegetables in China. <b>2017</b> , 86, 40-48		44

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748	Bacterial diversity of the Colombian fermented milk "Suero Costeô" assessed by culturing and high-throughput sequencing and DGGE analysis of 16S rRNA gene amplicons. <i>Food Microbiology</i> , 6 <b>2017</b> , 68, 129-136	39
747	Evaluation of the antihypertensive angiotensin-converting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. <b>2017</b> , 75, 10-21	29
746	Unleashing Natural Competence in Lactococcus lactis by Induction of the Competence Regulator ComX. <b>2017</b> , 83,	19
745	Phytoestrogen metabolism by lactic acid bacteria: Enterolignan production by Lactobacillus salivarius and Lactobacillus gasseri strains. <b>2017</b> , 37, 373-378	16
744	Novel consortium of Klebsiella variicola and Lactobacillus species enhances the functional potential of fermented dairy products by increasing the availability of branched-chain amino acids and the amount of distinctive volatiles. <b>2017</b> , 123, 1237-1250	6
743	Genomic Characterisation of Starter Cultures and Probiotic Bacteria. <b>2017</b> , 37-65	
742	Production and Maintaining Viability of Probiotic Micro-organisms in Dairy Products. <b>2017</b> , 67-164	3
741	Enterococci Prevalent in Processed Food Products: From Probiotics to Food Safety. <b>2017</b> , 287-299	
740	Cheese Microbial Ecology and Safety. <b>2017</b> , 71-99	3
739	Lactic acid bacteria: a cell factory for delivering functional biomolecules in dairy products. <b>2017</b> , 251-278	
738	Purification and characterization of two new cell-bound bioactive compounds produced by wild Lactococcus lactis strain. <b>2017</b> , 364,	1
737	Camel milk and its fermented products as a source of potential probiotic strains and novel food cultures: A mini review. <b>2017</b> , 5, 84-88	11
736	Structural analysis and mucosal immune regulation of exopolysaccharide fraction from Bifidobacterium animalis RH. <b>2017</b> , 28, 1226-1241	11
735	Effect of fermentation parameters and their optimization on the phytochemical properties of lactic-acid-fermented mulberry juice. <b>2017</b> , 11, 1462-1473	29
734	Bacteriocins of Non-aureus Staphylococci Isolated from Bovine Milk. 2017, 83,	29
733	Optimization of industrial microorganisms: recent advances in synthetic dynamic regulators. <b>2017</b> , 44, 89-98	13
732	The potential of species-specific tagatose-6-phosphate (T6P) pathway in Lactobacillus casei group for galactose reduction in fermented dairy foods. <i>Food Microbiology</i> , <b>2017</b> , 62, 178-187	22
731	Diversity study of microbial community in bacon using metagenomic analysis. <b>2017</b> , 37, e12334	8

730	Capacity of lactic acid bacteria in immunity enhancement and cancer prevention. 2017, 101, 35-45		51
729	Role of Lactic Acid Bacteria in the Eating Qualities of Fermented Rice Noodles. <b>2017</b> , 94, 349-356		12
728	Characterization of the glucansucrase GTF180 W1065 mutant enzymes producing polysaccharides and oligosaccharides with altered linkage composition. <b>2017</b> , 217, 81-90		24
727	Fermentation to Improve Food Security in Africa and Asia. <b>2017</b> , 337-378		4
726	Antifungal Microbial Agents for Food Biopreservation-A Review. <i>Microorganisms</i> , <b>2017</b> , 5,	1.9	128
725	Fermented Pulses in Nutrition and Health Promotion. <b>2017</b> , 385-416		11
724	Analysis of gene expression profiles of induced by direct contact with through recognition of yeast mannan. <b>2017</b> , 36, 17-25		9
723	Why Are Weissella spp. Not Used as Commercial Starter Cultures for Food Fermentation?. <i>Fermentation</i> , <b>2017</b> , 3, 38	1.7	44
722	In Situ I-Glucan Fortification of Cereal-Based Matrices by Pediococcus parvulus 2.6: Technological Aspects and Prebiotic Potential. <b>2017</b> , 18,		25
721	Common Distribution of Operon in and its GadA Contributes to Efficient GABA Synthesis toward Cytosolic Near-Neutral pH. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 206	5.7	34
720	Cell Surface Properties of Reveal Milk Protein Binding Specifically Evolved in Dairy Isolates.  Frontiers in Microbiology, <b>2017</b> , 8, 1691	5.7	12
719	The Copper Homeostasis Transcription Factor CopR Is Involved in HO Stress in CAUH2. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 2015	5.7	13
718	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria.  Frontiers in Microbiology, <b>2017</b> , 8, 2461	5-7	25
717	The Use of Starter Cultures in Traditional Meat Products. <b>2017</b> , 2017, 1-18		43
716	Whole-genome sequencing of mutants with increased resistance against the two-peptide bacteriocin plantaricin JK reveals a putative receptor and potential docking site. <b>2017</b> , 12, e0185279		14
715	Filthy lucre: A metagenomic pilot study of microbes found on circulating currency in New York City. <b>2017</b> , 12, e0175527		12
714	Development of a counterselectable seamless mutagenesis system in lactic acid bacteria. <b>2017</b> , 16, 116		15
713	Development and evaluation of an efficient heterologous gene knock-in reporter system in Lactococcus lactis. <b>2017</b> , 16, 154		2

712	Isolation and Identification of Lactic Acid Bacteria from Xiaoshan Pickle Radish, a Traditional Fermented Vegetable. <b>2017</b> , 23, 129-136		2
711	Waste Degradation and Utilization by Lactic Acid Bacteria: Use of Lactic Acid Bacteria in Production of Food Additives, Bioenergy and Biogas. <b>2017</b> ,		5
710	Screening of exopolysaccharide-producing coccal lactic acid bacteria isolated from camel milk and red meat of Algeria. <b>2017</b> , 16, 1078-1084		2
709	16S rDNA Genotyping of Lactic Acid Bacteria Using PCR-RFLP Analysis. <b>2017</b> , 64, 355-364		
708	Anti-Solvent Crystallization of L-Alanine and Effects of Process Parameters and Ultrasound. <b>2017</b> , 23, 495-502		4
707	Technological Properties and Biogenic Amines Production by Bacteriocinogenic Lactococci and Enterococci Strains Isolated from Raw Goat's Milk. <b>2017</b> , 80, 151-157		16
706	Growth, nisA Gene Expression, and In Situ Activity of Novel Lactococcus lactis subsp. cremoris Costarter Culture in Commercial Hard Cheese Production. <b>2017</b> , 80, 2137-2146		15
705	Screening of lactic acid bacteria strains for their ability to bind phthalate monoesters in vitro and the binding characteristics. <b>2018</b> , 90, 364-371		11
704	Invited review: Bioactive compounds produced during cheese ripening and health effects associated with aged cheese consumption. <b>2018</b> , 101, 3742-3757		83
703	Role of cell surface composition and lysis in static biofilm formation by Lactobacillus plantarum WCFS1. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 271, 15-23	5.8	4
703 702		5.8	63
	WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23  Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards	5.8	
702	WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23  Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. 2018, 17, 594-614  Purification, characterization and antioxidant activity of the exopolysaccharide from Weissella	5.8	63
702 701	WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23  Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. 2018, 17, 594-614  Purification, characterization and antioxidant activity of the exopolysaccharide from Weissella cibaria SJ14 isolated from Sichuan paocai. 2018, 115, 820-828  B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains	5.8	63
702 701 700	WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23  Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. 2018, 17, 594-614  Purification, characterization and antioxidant activity of the exopolysaccharide from Weissella cibaria SJ14 isolated from Sichuan paocai. 2018, 115, 820-828  B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains Lactobacillus spp., Leuconostoc mesenteroides and Bifidobacterium longum. 2018, 70, 9-19  Lactic Acid Bacteria and Yeasts as Starter Cultures for Fermented Foods and Their Role in	5.8	63 43 30
702 701 700 699	WCFS1. International Journal of Food Microbiology, 2018, 271, 15-23  Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. 2018, 17, 594-614  Purification, characterization and antioxidant activity of the exopolysaccharide from Weissella cibaria SJ14 isolated from Sichuan paocai. 2018, 115, 820-828  B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains Lactobacillus spp., Leuconostoc mesenteroides and Bifidobacterium longum. 2018, 70, 9-19  Lactic Acid Bacteria and Yeasts as Starter Cultures for Fermented Foods and Their Role in Commercialization of Fermented Foods. 2018, 25-52	5.8	63 43 30
702 701 700 699 698	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. 2018, 17, 594-614  Purification, characterization and antioxidant activity of the exopolysaccharide from Weissella cibaria SJ14 isolated from Sichuan paocai. 2018, 115, 820-828  B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains Lactobacillus spp., Leuconostoc mesenteroides and Bifidobacterium longum. 2018, 70, 9-19  Lactic Acid Bacteria and Yeasts as Starter Cultures for Fermented Foods and Their Role in Commercialization of Fermented Foods. 2018, 25-52  Advances in Fermentation Technology for Novel Food Products. 2018, 71-87  Lactobacillus plantarum LUHS135 and paracasei LUHS244 as functional starter cultures for the food fermentation industry: Characterisation, mycotoxin-reducing properties, optimisation of	5.8	63 43 30 10

694	Immobilization of whole cells of Lactococcus lactis containing high levels of a hyperthermostable I-galactosidase enzyme in chitosan beads for efficient galacto-oligosaccharide production. <b>2018</b> , 101, 2974-2983	14
693	Biosynthetic Technology and Environmental Challenges. 2018,	7
692	Real-Time Monitoring of Chemical Changes in Three Kinds of Fermented Milk Products during Fermentation Using Quantitative Difference Nuclear Magnetic Resonance Spectroscopy. <b>2018</b> , 66, 1479-1487	9
691	Artisanal tanneries: Potential application of inoculants formulated with lactic acid bacteria. <b>2018</b> , 58, 296-301	1
690	Molecular typing of Lactobacillus brevis isolates from Korean food using repetitive element-polymerase chain reaction. <b>2018</b> , 24, 341-350	2
689	Biological Activities and Applications of Bifidobacterial Exopolysaccharides: From the Bacteria and Host Perspective. <b>2018</b> , 177-193	4
688	Extraction, purification and characterization of low molecular weight Proline iminopeptidase from probiotic L. plantarum for meat tenderization. <b>2018</b> , 109, 651-663	12
687	Phenotypic, fermentation characterization, and resistance mechanism analysis of bacteriophage-resistant mutants of Lactobacillus delbrueckii ssp. bulgaricus isolated from traditional Chinese dairy products. <b>2018</b> , 101, 1901-1914	7
686	Turning Fruit Juice Into Probiotic Beverages. <b>2018</b> , 279-287	14
685	Characterization of lactic acid bacteria isolated from traditionally made Serbian Cheese and evaluation of their antagonistic potential against Enterobacteriaceae. <b>2018</b> , 42, e13577	8
684	Bacterial community assembly from cow teat skin to ripened cheeses is influenced by grazing systems. <b>2018</b> , 8, 200	43
683	Characterization of a promoter for heterologous protein production. <b>2018</b> , 17, 86-92	7
682	Coupling the recombineering to Cre-lox system enables simplified large-scale genome deletion in Lactobacillus casei. <b>2018</b> , 17, 21	18
681	Recent biomedical applications of bio-sourced materials. <b>2018</b> , 1, 26-44	10
680	Constraint-based modeling in microbial food biotechnology. <b>2018</b> , 46, 249-260	18
679	The investigation of the use of beetroot powder in Turkish fermented beef sausage (sucuk) as nitrite alternative. <b>2018</b> , 140, 158-166	66
678	Local growth rules can maintain metabolically efficient spatial structure throughout growth. <b>2018</b> , 115, 3593-3598	1
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676	Isolation and identification of exopolysaccharide producer lactic acid bacteria from Turkish yogurt. <b>2018</b> , 42, e13351		11
675	Performances of different protocols for exocellular polysaccharides extraction from milk acid gels: Application to yogurt. <b>2018</b> , 239, 742-750		12
674	A novel mathematical model for the dynamic assessment of gas composition and production in closed or vented fermentation systems. <b>2018</b> , 254, 354-362		4
673	Quantification of Lactobacillus paracasei viable cells in probiotic yoghurt by propidium monoazide combined with quantitative PCR. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 264, 1-7	5.8	29
672	Biocontrol strategies for Mediterranean-style fermented sausages. <b>2018</b> , 103, 438-449		33
671	Application of Carnobacterium maltaromaticum as a feed additive for weaned rabbits to improve meat microbial quality and safety. <b>2018</b> , 135, 174-188		13
670	Modeling the survival of Salmonella Enteritidis and Salmonella Typhimurium during the fermentation of yogurt. <b>2018</b> , 24, 110-116		4
669	Selection and use of indigenous mixed starter cultures for mustard leaves fermentation and the improvement of cuocai characteristics. <b>2018</b> , 98, 1773-1786		5
668	Restoration of GABA production machinery in Lactobacillus brevis by accessible carbohydrates, anaerobiosis and early acidification. <i>Food Microbiology</i> , <b>2018</b> , 69, 151-158	6	21
667	Acetic acid bacteria in fermented foods and beverages. <b>2018</b> , 49, 115-119		115
666	Fruits and vegetables, as a source of nutritional compounds and phytochemicals: Changes in bioactive compounds during lactic fermentation. <b>2018</b> , 104, 86-99		220
665	Different Lactobacillus populations dominate in "Chorizo de Leñ" manufacturing performed in		
	different production plants. <i>Food Microbiology</i> , <b>2018</b> , 70, 94-102	6	26
664	different production plants. <i>Food Microbiology</i> , <b>2018</b> , 70, 94-102  Recovery of Nutraceuticals from Agri-Food Industry Waste by Lactic Acid Fermentation. <b>2018</b> , 185-203	6	3
664		6	
,	Recovery of Nutraceuticals from Agri-Food Industry Waste by Lactic Acid Fermentation. <b>2018</b> , 185-203  Effect of starter cultures on fermentation of naturally and alkali-treated cv. Conservolea green olives. <b>2018</b> , 89, 403-408  Trehalose as a cryoprotectant in freeze-dried wheat sourdough production. <b>2018</b> , 89, 510-517	6	3
663	Recovery of Nutraceuticals from Agri-Food Industry Waste by Lactic Acid Fermentation. <b>2018</b> , 185-203  Effect of starter cultures on fermentation of naturally and alkali-treated cv. Conservolea green olives. <b>2018</b> , 89, 403-408	6	3
663	Recovery of Nutraceuticals from Agri-Food Industry Waste by Lactic Acid Fermentation. 2018, 185-203  Effect of starter cultures on fermentation of naturally and alkali-treated cv. Conservolea green olives. 2018, 89, 403-408  Trehalose as a cryoprotectant in freeze-dried wheat sourdough production. 2018, 89, 510-517  Comparison study of the volatile profiles and microbial communities of Wuyi Qu and Gutian Qu, two major types of traditional fermentation starters of Hong Qu glutinous rice wine. Food		3 15 21

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657	Characterization of Bacterial Communities in Mexican Artisanal Raw Milk "Bola de Ocosingo" Cheese by High-Throughput Sequencing. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2598	5.7	7
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654	Resistance of to Stress Conditions Encountered in Food and Food Processing Environments. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2700	5.7	89
653	Modeling of starter cultures growth for improved Thai sausage fermentation and cost estimating for sausage preparation and transportation. <b>2018</b> , 6, 1479-1491		4
652	The molecular and phenotypic characterization of fructophilic lactic acid bacteria isolated from the guts of Apis mellifera L. derived from a Polish apiary. <b>2018</b> , 59, 503-514		10
651	How to select a probiotic? A review and update of methods and criteria. <b>2018</b> , 36, 2060-2076		164
650	Solidstate fermentation of germinated black bean (Rhynchosia nulubilis) using Lactobacillus pentosus SC65 and its immunostimulatory effect. <b>2018</b> , 26, 57-64		4
649	Naturally fermented milk and its therapeutic potential in the treatment of inflammatory intestinal disorders. <b>2018</b> ,		2
648	In vitro evaluation of the safety and probiotic and technological potential of Pediococcus pentosaceus isolated from sheep milk. <b>2018</b> , 39, 113		1
647	Characterization of a Prophage-Free Derivative Strain of ssp. IL1403 Reveals the Importance of Prophages for Phenotypic Plasticity of the Host. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2032	5.7	17
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645	Transcriptome Analysis of a Spray Drying-Resistant Subpopulation Reveals a Zinc-Dependent Mechanism for Robustness in SK11. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2418	5.7	6
644	Phenolic profile, free amino acids composition and antioxidant potential of dried longan fermented by lactic acid bacteria. <b>2018</b> , 55, 4782-4791		15
643	Analysis of Physicochemical Indices, Volatile Flavor Components, and Microbial Community of a Light-Flavor Daqu. <b>2018</b> , 76, 209-218		30
642	Lactic acid bacteria: from starter cultures to producers of chemicals. 2018, 365,		68
641	Effect of microfluidization on the microstructure and physical properties of a novel yoghurt formulation. <b>2018</b> , 237, 69-77		16

640	Fermentation by Lactobacillus fermentum strains (singly and in combination) enhances the properties of ting from two whole grain sorghum types. <b>2018</b> , 82, 49-56		28
639	Cereal-Based Fermented Foods of Africa as Functional Foods. <b>2018</b> , 1-32		3
638	Adhesion of Lactobacillus rhamnosus GG surface biomolecules to milk proteins. <b>2018</b> , 82, 296-303		12
637	Comparative Evaluation of the Antioxidant Capacities, Organic Acids, and Volatiles of Papaya Juices Fermented by Lactobacillus acidophilus and Lactobacillus plantarum. <b>2018</b> , 2018, 1-12		25
636	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <b>2018</b> , 111, 565-573		65
635	Application of Microbial Biotechnology in Food Processing. <b>2018</b> , 73-106		2
634	AggLr, a novel aggregation factor in Lactococcus raffinolactis BGTRK10-1: its role in surface adhesion. <b>2018</b> , 34, 685-698		5
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631	Comparative mRNA-Seq Analysis Reveals the Improved EPS Production Machinery in ASCC 1275 During Optimized Milk Fermentation. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 445	5.7	16
630	Application of Bacteriocins and Protective Cultures in Dairy Food Preservation. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 594	5.7	214
629	Technologies and Trends to Improve Table Olive Quality and Safety. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 617	5.7	29
628	Sensory Assessment by Consumers of Traditional and Potentially Probiotic Green Spanish-Style Table Olives. <b>2018</b> , 5, 53		6
627	Characterization and screening of the potential probiotic lactic acid bacteria and Bifidobacterium strains isolated of different biotopes. <b>2018</b> , 11, 145-173		1
626	Characteristics of Milk Fermented by Streptococcus thermophilus MGA45-4 and the Profiles of Associated Volatile Compounds during Fermentation and Storage. <b>2018</b> , 23,		16
625	Influence of iodized table salt on fermentation characteristics and bacterial diversity during sauerkraut fermentation. <i>Food Microbiology</i> , <b>2018</b> , 76, 473-480	6	19
624	A multi-scale approach to identify the role of heat treatment, milk protein composition and starter culture on the gel formation and the texture defects of acid milk gel. <b>2018</b> , 85, 299-310		8
623	Fermentation of groundnut brittle by Lactococcus lactis produces Elamino butyric acid and enhances nutritional quality and safety. <b>2018</b> , 2, 83-87		1

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621	Investigation on the formations of volatile compounds, fatty acids, and Elactones in white and brown rice during fermentation. <b>2018</b> , 269, 347-354		27
620	Production of Elaminobutyric acid from red kidney bean and barley grain fermentation by Lactobacillus brevis TISTR 860. <b>2018</b> , 16, 49-53		6
619	Comparison of traditional and backslopping methods for kefir fermentation based on physicochemical and microbiological characteristics. <b>2018</b> , 97, 503-507		26
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615	Use of starter culture of native lactic acid bacteria for producing an artisanal Mexican cheese safe and sensory acceptable. <b>2018</b> , 16, 460-468		7
614	Large plasmidome of dairy Lactococcus lactis subsp. lactis biovar diacetylactis FM03P encodes technological functions and appears highly unstable. <b>2018</b> , 19, 620		12
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611	Comparative Transcriptomic Analysis of TH1436 and TH1477 Showing Different Capability in the Use of Galactose. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 1765	5.7	12
610	Sourdoughs as a source of lactic acid bacteria and yeasts with technological characteristics useful for improved bakery products. <b>2018</b> , 244, 1873-1885		15
609	Sensory characteristics, brand and probiotic claim on the overall liking of commercial probiotic fermented milks: Which one is more relevant?. <b>2019</b> , 116, 184-189		17
608	Antioxidative and Probiotic Activities of Lactic Acid Bacteria Isolated from Traditional Artisanal Milk Cheese from Northeast China. <b>2019</b> , 11, 1086-1099		16
607	Survival and stability of Lactobacillus fermentum and Wickerhamomyces anomalus strains upon lyophilisation with different cryoprotectant agents. <b>2019</b> , 115, 90-94		28
606	Optimization of fermented seeds for enhancement of gamma-aminobutyric acid and bioactive compounds by TISTR 1500. <i>Preparative Biochemistry and Biotechnology</i> , <b>2019</b> , 49, 997-1009	2.4	1
605	Microbial Transformations of Organically Fermented Foods. <b>2019</b> , 9,		7

604	A Specific Sugar Moiety in the Lactococcus lactis Cell Wall Pellicle Is Required for Infection by CHPC971, a Member of the Rare 1706 Phage Species. <b>2019</b> , 85,		6
603	Lactic acid bacteria fermentation to exploit the nutritional potential of Mediterranean faba bean local biotypes. <b>2019</b> , 125, 108571		17
602	Bioactivity of Peptides Released During Lactic Fermentation of Amaranth Proteins with Potential Cardiovascular Protective Effect: An Study. <b>2019</b> , 22, 976-981		13
601	Co-fermentation of and in Wheat Bran for Production of Vitamin B12. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1541	5.7	22
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599	Transcriptional response of Lactococcus lactis during bacterial emulsification. <b>2019</b> , 14, e0220048		2
598	Culture Dependent and Independent Analysis of Potential Probiotic Bacterial Genera and Species Present in the Phyllosphere of Raw Eaten Produce. <b>2019</b> , 20,		3
597	Safety assessment of Weissella confusa - A direct-fed microbial candidate. <b>2019</b> , 107, 104414		5
596	Effect of lactic acid bacteria on phenyllactic acid production in kimchi. 2019, 106, 106701		17
595	Surface treatment with condensed phosphates reduced efflorescence formation on dry fermented sausages with alginate casings. <b>2019</b> , 262, 189-199		9
594	Potential Health-Promoting Effects of Probiotics in Dairy Beverages. <b>2019</b> , 173-204		7
593	Probiotic potential of Lactobacillus curvatus P99 and viability in fermented oat dairy beverage. <b>2019</b> , 43, e14286		7
592	Fermentation of plant-based milk alternatives for improved flavour and nutritional value. <b>2019</b> , 103, 9263-9275		111
591	Characterization of juice fermented with EM and its cholesterol-lowering effects on rats fed a high-fat and high-cholesterol diet. <b>2019</b> , 7, 3622-3634		5
590	Research on the relationship between sensory profile and physicochemical properties of paocai, a Chinese fermented vegetable. <b>2019</b> , 43, e14237		О
589	Effect of salt concentration on acid- and salt-adapted Escherichia coli O157:H7 and Listeria monocytogenes in recombined nonfat cast cheese. <b>2019</b> , 43, e14208		3
588	The Secretion of Transglutaminase From and Immobilization on Porous Magnetic Nanoparticles. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1675	5.7	6
587	Characterization of potential probiotic bacteria from panchamirtham []A Southern Indian ethinic fermented fruit mix. <b>2019</b> , 116, 108540		3

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585	Influence of exopolysaccharide-producing lactic acid bacteria on the spreadability of fat-reduced raw fermented sausages (Teewurst). <b>2019</b> , 93, 422-431		23
584	Screening a Bozo Starter Culture for Potential Application in Beer Fermentation. <b>2019</b> , 77, 54-61		1
583	Antilisterial and antistaphylococcal activity of a Lactococcus lactis strain isolated from Brazilian fresh Minas cheese. <b>2019</b> , 39, e12593		3
582	Maldi-tof mass spectrometry for the identification and detection of antimicrobial activity of lactic acid bacteria isolated from local cheeses. <b>2019</b> , 39, 462-469		3
581	Probiotic fermented sheep milk containing Lactobacillus casei 01: Effects on enamel mineral loss and Streptococcus counts in a dental biofilm model. <b>2019</b> , 54, 241-248		7
580	A genome-scale metabolic network of the aroma bacterium Leuconostoc mesenteroides subsp. cremoris. <b>2019</b> , 103, 3153-3165		12
579	Lactic Fermentation as a Strategy to Improve the Nutritional and Functional Values of Pseudocereals. <b>2019</b> , 6, 98		52
578	Deciphering the crucial roles of transcriptional regulator GadR on gamma-aminobutyric acid production and acid resistance in Lactobacillus brevis. <b>2019</b> , 18, 108		18
577	Effects of pH and sugar supplements on bacteriocin-like inhibitory substance production by Pediococcus pentosaceus. <b>2019</b> , 46, 4883-4891		1
576	Technological characterization and sensory evaluation of a traditional Algerian fresh cheese clotted with L. flowers and lactic acid bacteria. <b>2019</b> , 56, 3431-3438		3
575	Quality and microbial flora changes of radish paocai during multiple fermentation rounds. <b>2019</b> , 106, 106733		24
574	Production of Bioactive Peptides from Lactic Acid Bacteria: A Sustainable Approach for Healthier Foods. <b>2019</b> , 18, 1039-1051		45
573	Production of GABA-enriched honey syrup using Lactobacillus bacteria isolated from honey bee stomach. <b>2019</b> , 43, e14054		5
572	A sensitive enzyme-free lactic acid sensor based on NiO nanoparticles for practical applications. <b>2019</b> , 11, 3578-3583		23
571	Nisin Production by Enterococcus hirae DF105Mi Isolated from Brazilian Goat Milk. <b>2019</b> , 11, 1391-140	)2	7
570	Waxy maize starch modified by sun-drying after spontaneous or backslopping fermentation. <b>2019</b> , 135, 553-559		6
569	Viability of Lactobacillus plantarum encapsulated with poly-Eglutamic acid produced by Bacillus sp. SJ-10 during freeze-drying and in an in vitro gastrointestinal model. <b>2019</b> , 112, 108222		8

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567	Metabolite profile changes and increased antioxidative and antiinflammatory activities of mixed vegetables after fermentation by Lactobacillus plantarum. <b>2019</b> , 14, e0217180	11
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562	Recent Advances in the Use of Sourdough Biotechnology in Pasta Making. <i>Foods</i> , <b>2019</b> , 8, 4.9	31
561	Establishment Limitation Constrains the Abundance of Lactic Acid Bacteria in the Napa Cabbage Phyllosphere. <b>2019</b> , 85,	13
560	Role of Starter Cultures on the Safety of Fermented Meat Products. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 853	63
559	Extracellular Proteolytic Activity and Amino Acid Production by Lactic Acid Bacteria Isolated from Malaysian Foods. <b>2019</b> , 20,	27
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557	Influence of Pickling Process on and Metabolome as Determined Mass Spectrometry-Based Metabolomics. <b>2019</b> , 24,	13
556	The Use of Faba Bean Flour to Improve the Nutritional and Functional Features of Cereal-Based Foods: Perspectives and Future Strategies. <b>2019</b> , 465-475	3
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553	Review of lactose and galactose metabolism in Lactic Acid Bacteria dedicated to expert genomic annotation. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 88, 121-132	20
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549	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. <b>2019</b> , 122, 371-382		44
548	Comparison of Volatile and Nonvolatile Compounds in Rice Fermented by Different Lactic Acid Bacteria. <b>2019</b> , 24,		10
547	Differential metabolic signatures in naturally and lactic acid bacteria (LAB) fermented ting (a Southern African food) with different tannin content, as revealed by gas chromatography mass spectrometry (GC-MS)-based metabolomics. <b>2019</b> , 121, 326-335		24
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541	Effect of temperature and pH on the probiotication of Punica granatum juice using Lactobacillus species. <b>2019</b> , 43, e12805		15
540	Quality Ingredients and Safety Concerns for Traditional Fermented Foods and Beverages from Asia: A Review. <i>Fermentation</i> , <b>2019</b> , 5, 8	4.7	62
539	Bacterial Production and Control of Biogenic Amines in Asian Fermented Soybean Foods. <i>Foods</i> , <b>2019</b> , 8,	4.9	47
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537	Study of Plant Microbial Interaction in Formation of Cheese Production: A Vegan's Delight. <b>2019</b> , 55-74		
536	Review of Lactobacillus in the food industry and their culture media. <b>2019</b> , 21, 63-76		7
535	Restructured Lactococcus lactis strains with emergent properties constructed by a novel highly efficient screening system. <b>2019</b> , 18, 198		2
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394	Composition and activity of microbiota in sourdough and their effect on bread quality and safety. <b>2021</b> , 129-172		3
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390	Improvement of Fermentation Quality in the Fermented Total Mixed Ration with Oat Silage. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	3
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369	Effects of CcpA against salt stress in Lactiplantibacillus plantarum as assessed by comparative transcriptional analysis. <b>2021</b> , 105, 3691-3704		2
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367	Pasteurized non-fermented cow's milk but not fermented milk is a promoter of mTORC1-driven aging and increased mortality. <b>2021</b> , 67, 101270		5
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362	Effect of the lactic acid fermentation by probiotic strains on the sour cherry juice and its bioactive compounds. <b>2021</b> , 10820132211018044		1
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355	Biodiversity and Safety Assessment of Half-Century Preserved Natural Starter Cultures for Pecorino Romano PDO Cheese. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	3
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189	Safety evaluation of IDCC 2301 isolated from homemade cheese <b>2022</b> , 10, 67-74		1
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178	Evaluation of inhibitory and probiotic properties of lactic acid bacteria isolated from vaginal microflora <b>2022</b> , 1		0
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174	Response mechanisms to acid stress of acid-resistant bacteria and biotechnological applications in the food industry <b>2022</b> , 1-17		3
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171	Identification and characterization of metal-chelating bioenhancer peptide derived from fermented Citrullus lanatus seed milk <b>2022</b> , e14102		О
170	Identification and characterization of bacteriocin biosynthetic gene clusters found in multiple bacteriocins producing Lactiplantibacillus plantarum PUK6 <b>2022</b> ,		О
169	Fermented Plant Protein Products. <b>2022</b> , 197-222		
168	Strategies for Biocontrol of Using Lactic Acid Bacteria and Their Metabolites in Ready-to-Eat Meatand Dairy-Ripened Products <i>Foods</i> , <b>2022</b> , 11,	4.9	6
167	Lactic Acid Bacteria from African Fermented Cereal-Based Products: Potential Biological Control Agents for Mycotoxins in Kenya <b>2022</b> , 2022, 2397767		1
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165	Towards valorisation of indigenous traditional fermented milk: mabisi as a model. <b>2022</b> , 100835		O
164	Investigating the biotechnological potential of lactic acid bacteria strains isolated from different Algerian dairy and farm sources <i>Archives of Microbiology</i> , <b>2022</b> , 204, 220	3	О
163	Functional bacterial cultures for dairy applications: towards improving safety, quality, nutritional and health benefit aspects <b>2022</b> ,		1
162	Assessment of Physicochemical and Rheological Properties of Xylo-Oligosaccharides and Glucose-Enriched Doughs Fermented with BB-12 <b>2022</b> , 11,		2
161	Effect of KCl replacement of NaCl on fermentation kinetics, organic acids and sensory quality of sauerkraut from Northeast China.		О
160	Potential of Microorganisms to Decrease the "Beany" Off-Flavor: A Review 2022,		2
159	Influence of Processing Parameters and Natural Antimicrobial on and Using Response Surface Methodology <i>Foods</i> , <b>2022</b> , 11,	4.9	О
158	Fermented Foods, Health and the Gut Microbiome Nutrients, 2022, 14,	6.7	5
157	Determination of bacterial community and its correlation to volatile compounds in Guizhou Niuganba, a traditional Chinese fermented dry-cured beef. <b>2022</b> , 161, 113380		O
156	Effects of mixed inoculation of Leuconostoc citreum and Lactobacillus plantarum on suansun (Sour bamboo shoot) fermentation. <b>2022</b> , 47, 101688		О
155	Investigating the influence of Food Safety Management Systems (FSMS) on microbial diversity of Canastra cheeses and their processing environments <i>Food Microbiology</i> , <b>2022</b> , 105, 104023	6	1

154	Surveillance of Pathogenic Bacteria from Milk Samples. <b>2021</b> ,		
153	Evaluation of EAminobutyric Acid (GABA) Production by Lactic Acid Bacteria Using 5-L Fermentor. <b>2021</b> ,		
152	High-Pressure Homogenization and Biocontrol Agent as Innovative Approaches Increase Shelf Life and Functionality of Carrot Juice <i>Foods</i> , <b>2021</b> , 10,	4.9	2
151	The Effect of Banana Fiber and Banana Peel Fiber on the Chemical and Rheological Properties of Symbiotic Yogurt Made from Camel Milk <b>2021</b> , 2021, 5230882		2
150	Lactic acid bacteria isolated from Kazakh traditional fermented milk products affect the fermentation characteristics and sensory qualities of yogurt <b>2022</b> , 10, 1451-1460		0
149	FM9 and Y57 Are as Effective as Statins at Improving Blood Lipid Profile in High Cholesterol, High-Fat Diet Model in Male Wistar Rats <i>Nutrients</i> , <b>2022</b> , 14,	6.7	1
148	Lactate biosensing based on covalent immobilization of lactate oxidase onto chevron-like graphene nanoribbons via diazotization-coupling reaction <b>2022</b> , 1208, 339851		1
147	Image1.JPEG. <b>2018</b> ,		
146	Table1.XLSX. <b>2018</b> ,		
145	Table_1.xlsx. <b>2018</b> ,		
144	Table_2.xlsx. <b>2018</b> ,		
143	Image_1.TIF. <b>2019</b> ,		
142	Image_2.TIFF. <b>2019</b> ,		
141	Table_1.XLSX. <b>2019</b> ,		
140	Table_2.XLSX. <b>2019</b> ,		
139	Image_1.JPEG. <b>2018</b> ,		
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100	Recent developments of lactic acid bacteria and their metabolites on foodborne pathogens and spoilage bacteria: Facts and gaps. <b>2022</b> , 101741		3
99	Determination of antilisterial effect of some microbial isolates from traditional during the fermentation of soft white cheese <b>2022</b> , 10820132221097871		
98	Unraveling the difference in flavor characteristics of dry sausages inoculated with different autochthonous lactic acid bacteria. <b>2022</b> , 101778		1
97	The Complex Role of Lactic Acid Bacteria in Food Detoxification. <i>Nutrients</i> , <b>2022</b> , 14, 2038	6.7	5
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95	Dynamics of Changes in pH and the Contents of Free Sugars, Organic Acids and LAB in Button Mushrooms during Controlled Lactic Fermentation. <i>Foods</i> , <b>2022</b> , 11, 1553	4.9	1
94	Effect of Lactic Acid Fermentation on Legume Protein Properties, a Review. Fermentation, 2022, 8, 244	4.7	5
93	Pulsed electric field treatment for the stimulation of microorganisms: Applications in food production. <i>Research in Agricultural Engineering</i> ,	0.8	
92	Plasmid-Based Gene Expression Systems for Lactic Acid Bacteria: A Review. <i>Microorganisms</i> , <b>2022</b> , 10, 1132	4.9	1
91	New sources of lactic acid bacteria with potential antibacterial properties. <i>Archives of Microbiology</i> , <b>2022</b> , 204,	3	
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85	Current advances and research prospects for agricultural and industrial uses of microbial strains available in world collections. <i>Science of the Total Environment</i> , <b>2022</b> , 842, 156641	10.2	2
84	Production and Evaluation of Probiotic Black Grape Juice Containing Gamma-Aminobutyric Acid by Lactobacillus Plantarum Plantarum Ibrc(10817) and Lactobacillus Brevis Ibrc(10818). <i>SSRN Electronic Journal</i> ,	1	
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82	Chemical composition and bacterial community changes during the fermentation of yan yu, a Chinese traditional fermented fish product. <b>2022</b> , 29, 520-530		
81	A Predictive Growth Model for Pro-technological and Probiotic Lacticaseibacillus paracasei Strains Fermenting White Cabbage. <i>Frontiers in Microbiology</i> , 13,	5.7	1
80	Probiotic Activity of Lactic Acid Bacteria Isolated from Kimchi Seasoning and Its Application for Yogurt Fermentation. <i>Journal of the East Asian Society of Dietary Life</i> , <b>2022</b> , 32, 190-201	0.5	
79	Microbiomes Associated With the Surfaces of Northern Argentinian Fruits Show a Wide Species Diversity. <i>Frontiers in Microbiology</i> , 13,	5.7	O
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77	Persistence of fermented food bacteria in the oral cavity of rats after one week of consumption. <i>Food Microbiology</i> , <b>2022</b> , 107, 104087	6	
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75	The influence of technological methods for the production of ripening cheeses on the development and metabolism of the acid-forming component of the bacterial starter culture of Lactococcus lactis subsp. cremoris <b>2022</b> , 1052, 012062		
74	Lactic Acid Bacteria in Raw-Milk Cheeses: From Starter Cultures to Probiotic Functions. <b>2022</b> , 11, 2276		8
73	Acetic Acid Bacteria in Sour Beer Production: Friend or Foe?. 13,		1
72	Probiotication of Nutritious Fruit and Vegetable Juices: An Alternative to Dairy-Based Probiotic Functional Products. <b>2022</b> , 14, 3457		0
71	Production of nitrite-free frankfurter-type sausages by combining Epolylysine with beetroot extracts: An assessment of microbial, physicochemical, and sensory properties. <b>2022</b> , 49, 101936		O
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69	Implications of Probiotics in Management of Bacterial Infections. <b>2022</b> , 525-542		O
68	Glycine max Fermented by a Novel Probiotic, Bifidobacterium animalis subsp. lactis LDTM 8102, Increases Immuno-Modulatory Function. <b>2022</b> , 32, 1146-1153		O
67	Content of Biogenic Amines and Physical Properties of Lacto-Fermented Button Mushrooms. <b>2022</b> , 12, 8957		O
66	Fermented food/beverage and health: current perspectives.		О
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64	Microbiological Characterization of Greek Galotyri Cheese PDO Products Relative to Whether They Are Marketed Fresh or Ripened. <b>2022</b> , 8, 492	2
63	LSQP-DB: a species-specific quantitative PCR primer database for 307 Lactobacillaceae species.	1
62	Characterization of Dextran Produced by the Food-Related Strain Weissella cibaria C43-11 and of the Relevant Dextransucrase Gene. <b>2022</b> , 11, 2819	1
61	Safety Assessment Systems for Microbial Starters Derived from Fermented Foods. <b>2022</b> ,	O
60	Biotechnological Applications of Probiotics: A Multifarious Weapon to Disease and Metabolic Abnormality.	О
59	The Functional and Nutritional Aspects of Cocobiota: Lactobacilli. <b>2022</b> , 199-212	O
58	Phylogenomics of a Saccharomyces cerevisiae cocoa strain reveals adaptation to a West African fermented food population. <b>2022</b> , 105309	О
57	Producing and analyzing gamma-aminobutyric acid containing probiotic black grape juice using Lactobacillus plantarum plantarum IBRC(10817) and Lactobacillus brevis IBRC(10818). <b>2022</b> , 8, 100056	O
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55	Bacteriocin: A natural approach for food safety and food security. 10,	1
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51	Effects of nisin and Epolylysine on the microbial communities, biogenic amine formation and lipid oxidation in Chinese dry sausages. <b>2022</b> , 20, 316-326	O
50	Metabolic Engineering of <i>Lactobacillus plantarum</i> for Fumaric Acid Production Through Activation of the Reductive Branch of the Tricarboxylic Acid Cycle. <b>2014</b> , 40, 9-13	O
49	Correlation between microbial communities and key odourants in fermented capsicum inoculated with Pediococcus pentosaceus and Cyberlindnera rhodanensis.	O
48	Fermentation Conditions Affect the Synthesis of Volatile Compounds, Dextran, and Organic Acids by Weissella confusa A16 in Faba Bean Protein Concentrate. <b>2022</b> , 11, 3579	О
47	Pediococcus pentosaceus LAB6- and Lactiplantibacillus plantarum LAB12-Derived Cell Free Supernatant Inhibited RhoA Activation and Reduced Amyloid-🛭 Vitro.	O

46	Starter culture-related changes in free amino acids, biogenic amines profile, and antioxidant properties of fermented red beetroot grown in Poland. <b>2022</b> , 12,	O
45	Research Progress of Fermented Functional Foods and Protein Factory-Microbial Fermentation Technology. <b>2022</b> , 8, 688	1
44	Genomic and probiotic attributes of Lactobacillus strains from rice-based fermented foods of North Eastern India.	0
43	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	O
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41	Microbial diversity in jiuqu and its fermentation features: saccharification, alcohol fermentation and flavors generation. <b>2023</b> , 107, 25-41	1
40	TULUM PEYNRINDEN Lactobacillus plantarum VE Lactobacillus paracasei IIOLASYONU, TANIMLANMASI VE ANTBIIOTI DRENIIII IIELLILERIN BELRLENMESII 2022, 25, 28-35	0
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37	Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives. <b>2022</b> , 100212	1
36	Investigation of free amino acids in lactic acid bacteria fermented milk and their ability to activate the calcium sensing receptor. <b>2022</b> , 105568	0
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34	Lactose Metabolism by Lactiplantibacillus plantarum.	O
33	Aflatoxin B1 Binding by Lactic Acid Bacteria in Protein-Rich Plant Material Fermentation. <b>2022</b> , 12, 12769	O
32	A Review on Bio- and Chemosensors for the Detection of Biogenic Amines in Food Safety Applications: The Status in 2022. <b>2023</b> , 23, 613	1
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30	Comparison and recommendation of dietary patterns based on nutrients for Eastern and Western patients with inflammatory bowel disease. 9,	О
29	Microbial Processes to Produce Food Ingredients and Products. 2023,	O

28	Secreting recombinant barnase by Lactococcus lactis and its application in reducing RNA from forages. <b>2023</b> , 164, 110191	O
27	Physicochemical Properties of Black Rice Flour Fermented by Complex Lactic Acid Bacteria Starter Culture. <b>2022</b> , 51, 1335-1344	O
26	Starter cultures: an insight into specific applications in flavoring and health promotion. 2023, 409-418	О
25	Asian fermented dairy-based products. <b>2023</b> , 189-213	Ο
24	Research on the Effect of Simultaneous and Sequential Fermentation with Saccharomyces cerevisiae and Lactobacillus plantarum on Antioxidant Activity and Flavor of Apple Cider. <b>2023</b> , 9, 102	O
23	Revalorization by lactic acid bacterial fermentation of goat whey from cheese industry as a potential antifungal agent. <b>2023</b> , 53, 102586	O
22	Selected fermented indigenous vegetables and fruits from Malaysia as potential sources of natural probiotics for improving gut health. <b>2023</b> , 12, 1493-1509	0
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19	Insights into the metabolic profiling of Polygonati Rhizoma fermented by Lactiplantibacillus plantarum under aerobic and anaerobic conditions using a UHPLC-QE-MS/MS system. 10,	Ο
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