

Biodiversity, ecological determinants, and metabolic ex
microbiota

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Diversity of Fermented Foods. , 2010, , 41-84.		28
2	LAB-Secretome: a genome-scale comparative analysis of the predicted extracellular and surface-associated proteins of Lactic Acid Bacteria. BMC Genomics, 2010, 11, 651.	1.2	79
3	Lactic acid bacteria community dynamics and metabolite production of rye sourdough fermentations share characteristics of wheat and spelt sourdough fermentations. Food Microbiology, 2010, 27, 1000-1008.	2.1	109
4	Development of buckwheat and teff sourdoughs with the use of commercial starters. International Journal of Food Microbiology, 2010, 142, 142-148.	2.1	56
5	Presence of sourdough lactic acid bacteria in commercial total mixed ration silage as revealed by denaturing gradient gel electrophoresis analysis. Letters in Applied Microbiology, 2010, 51, 436-442.	1.0	23
6	Community Dynamics of Bacteria in Sourdough Fermentations as Revealed by Their Metatranscriptome. Applied and Environmental Microbiology, 2010, 76, 5402-5408.	1.4	67
7	Genetic diversity in Italian Lactobacillus sanfranciscensis strains assessed by multilocus sequence typing and pulsed-field gel electrophoresis analyses. Microbiology (United Kingdom), 2010, 156, 2035-2045.	0.7	68
8	Exopolysaccharide-Forming <i>Weissella</i> Strains as Starter Cultures for Sorghum and Wheat Sourdoughs. Journal of Agricultural and Food Chemistry, 2010, 58, 5834-5841.	2.4	191
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16	Impact of sourdough on buckwheat flour, batter and bread: Biochemical, rheological and textural insights. Journal of Cereal Science, 2011, 54, 195-202.	1.8	63
17	Scouting the application of sourdough to frozen dough bread technology. Journal of Cereal Science, 2011, 54, 296-304.	1.8	31
18	Biodiversity of lactic acid bacteria and yeasts in spontaneously-fermented buckwheat and teff sourdoughs. Food Microbiology, 2011, 28, 497-502.	2.1	139

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19	Impact of ecological factors on the stability of microbial associations in sourdough fermentation. <i>Food Microbiology</i> , 2011, 28, 583-589.	2.1	68
20	Prevalence and impact of single-strain starter cultures of lactic acid bacteria on metabolite formation in sourdough. <i>Food Microbiology</i> , 2011, 28, 1129-1139.	2.1	76
21	Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 237-244.	1.7	37
22	<i>Wickerhamomyces anomalus</i> in the sourdough microbial ecosystem. <i>Antonie Van Leeuwenhoek</i> , 2011, 99, 63-73.	0.7	52
23	Yeast communities associated with artisanal mezcal fermentations from <i>Agave salmiana</i> . <i>Antonie Van Leeuwenhoek</i> , 2011, 100, 497-506.	0.7	61
24	Quantitative detection of lactic acid bacteria in dried sourdoughs using real-time PCR. <i>European Food Research and Technology</i> , 2011, 233, 617-624.	1.6	6
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39	Technological, functional and safety aspects of enterococci in fermented vegetable products: a mini-review. <i>Annals of Microbiology</i> , 2012, 62, 469-481.	1.1	23
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