

Enhancement of gamma-aminobutyric acid (GABA) level  
Lactobacillus futsaii CS3 as starter culture in Thai fermented

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Spontaneous Food Fermentations and Potential Risks for Human Health. <i>Fermentation</i> , 2017, 3, 49.	1.4	130
2	Tuna condensate as a promising low-cost substrate for glutamic acid and GABA formation using <i>Candida rugosa</i> and <i>Lactobacillus futsaii</i> . <i>Process Biochemistry</i> , 2018, 70, 29-35.	1.8	17
3	Substrate sustained release-based high efficacy biosynthesis of GABA by <i>Lactobacillus brevis</i> NCL912. <i>Microbial Cell Factories</i> , 2018, 17, 80.	1.9	51
4	Health-Promoting Fermented Foods. , 2019, , 399-418.		7
5	Production of GABA-enriched honey syrup using <i>Lactobacillus</i> bacteria isolated from honey bee stomach. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14054.	0.9	9
6	A metagenomic analysis of the relationship between microorganisms and flavor development in Shaoxing mechanized huangjiu fermentation mashes. <i>International Journal of Food Microbiology</i> , 2019, 303, 9-18.	2.1	116
7	Identification, Classification and Screening for $\hat{I}^3$ -Amino-butyric Acid Production in Lactic Acid Bacteria from Cambodian Fermented Foods. <i>Biomolecules</i> , 2019, 9, 768.	1.8	20
8	Use of <i>Streptococcus thermophilus</i> for the in situ production of $\hat{I}^3$ -aminobutyric acid-enriched fermented milk. <i>Journal of Dairy Science</i> , 2020, 103, 98-105.	1.4	34
9	$\hat{I}^3$ -Aminobutyric acid found in fermented foods and beverages: current trends. <i>Heliyon</i> , 2020, 6, e05526.	1.4	51
10	CHARACTERIZATION OF LACTIC ACID BACTERIA AND ANTIMICROBIAL ACTIVITY IN SUI WUá™U FROM BAJAWA DISTRICT, NUSA TENGGARA TIMUR, INDONESIA. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 0, , 44-49.	0.3	0
11	African Sorghum-Based Fermented Foods: Past, Current and Future Prospects. <i>Nutrients</i> , 2020, 12, 1111.	1.7	86
12	Isolation of $\hat{I}^3$ -Aminobutyric Acid Producing <i>Lactobacillus brevis</i> T118 from <i>Sun-Tae Jeotgal</i> and Its Glutamate Decarboxylase Gene Cloning. <i>Journal of Agriculture &amp; Life Science</i> , 2020, 54, 85-92.	0.1	5
13	Microbial bioprocesses for production of nutraceuticals and functional foods. , 2022, , 1-29.		1
14	Overexpression of ORX or MCH Protects Neurological Function Against Ischemic Stroke. <i>Neurotoxicity Research</i> , 2022, 40, 44-55.	1.3	1
15	Improved Survival of Freeze-Dried <i>Lactobacillus pentosus</i> SY130 and Applied as a Co-culture Starter with <i>Lactobacillus plantarum</i> KJ03 for Fermenting Stink Bean (Sataw-Dong). <i>Indian Journal of Microbiology</i> , 2022, 62, 215-224.	1.5	2
16	A comprehensive investigation into the production of gamma-aminobutyric acid by <i>Limosilactobacillus fermentum</i> NG16, a tuna gut isolate. <i>Acta Alimentaria</i> , 2022, 51, 302-311.	0.3	0
17	The Role and Significance of <i>Bacillus</i> and <i>Lactobacillus</i> Species in Thai Fermented Foods. <i>Fermentation</i> , 2022, 8, 635.	1.4	5
18	Asian fermented fish and meat-based products. , 2023, , 133-147.		1

#	ARTICLE	IF	CITATIONS
19	Increased Production of $\hat{1}^3$ -Aminobutyric Acid from Brewerâ€™s Spent Grain Through <i>Bacillus</i> Fermentation. Journal of Microbiology and Biotechnology, 2022, , .	0.9	0
20	LACTIPLANTIBACILLUS PLANTARUM EK148â€™N ET PROTEÄ°NLERÄ° Ä°Ä±EREN ORTAMDA GAMA AMÄ°NO BÄ°TÄ°RÄ°K ASÄ°T Ä°CERME VE OPTÄ°MÄ°ZASYONU. GÄ±da, 0, , 271-284.	0.1	0
21	Lactic acid bacterial cell factories for the production of gamma-aminobutyric acid. , 2023, , 121-152.		0