## CITATION REPORT List of articles citing

CS3, a New GABA-Producing Strain Isolated from Thai Fermented Shrimp (-)

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#	Paper	IF	Citations
29	The Dawn of the Era of Bioactive Compounds. <b>2017</b> , 3-10		6
28	Potential Challenges and Alternative Approaches in Metabolic Engineering of Bioactive Compounds in Industrial Setup. <b>2017</b> , 405-412		3
27	Mining Metagenomes for Novel Bioactive Molecules. <b>2017</b> , 1-9		2
26	Enhancement of gamma-aminobutyric acid (GABA) levels using an autochthonous Lactobacillus futsaii CS3 as starter culture in Thai fermented shrimp (Kung-Som). <i>World Journal of Microbiology and Biotechnology</i> , <b>2017</b> , 33, 152	4.4	16
25	Mining the Microbial Community for Redefining the Bioprocesses in the Future. <b>2017</b> , 409-418		2
24	Tuna condensate as a promising low-cost substrate for glutamic acid and GABA formation using Candida rugosa and Lactobacillus futsaii. <i>Process Biochemistry</i> , <b>2018</b> , 70, 29-35	4.8	13
23	Bioprocessing of Biodiesel Industry Effluent by Immobilized Bacteria to Produce Value-Added Products. <i>Applied Biochemistry and Biotechnology</i> , <b>2018</b> , 185, 179-190	3.2	13
22	Thai Fermented Foods as a Versatile Source of Bioactive Microorganisms-A Comprehensive Review. <i>Scientia Pharmaceutica</i> , <b>2018</b> , 86,	4.3	11
21	Scope of Pathogenesis-Related Proteins Produced by Plants in Interrupting Quorum Sensing Signaling. <b>2018</b> , 371-395		
20	Application of Quorum Sensing Systems in Production of Green Fuels. 2018, 155-166		3
19	Technology Platforms for Bioanalysis of Quorum Sensing System and Exploiting It as Biomonitors and Biosensors. <b>2018</b> , 71-86		1
18	Quorum Sensing and Its Inhibition: Biotechnological Applications. <b>2018</b> , 3-16		4
17	Identification, Classification and Screening for EAmino-butyric Acid Production in Lactic Acid Bacteria from Cambodian Fermented Foods. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	9
16	Effect of adding amino acids on the production of Gamma-Aminobutyric Acid (GABA) by mycelium of Lentinula edodes. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	2
15	Gamma-aminobutyric acid and probiotics: Multiple health benefits and their future in the global functional food and nutraceuticals market. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103669	5.1	51
14	A Brief Review on the Non-protein Amino Acid, Gamma-amino Butyric Acid (GABA): Its Production and Role in Microbes. <i>Current Microbiology</i> , <b>2020</b> , 77, 534-544	2.4	28
13	Glutamate Decarboxylase from Lactic Acid Bacteria-A Key Enzyme in GABA Synthesis. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	24

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12	Gamma-aminobutyric acid (GABA) production in milk fermented by specific wild lactic acid bacteria strains isolated from artisanal Mexican cheeses. <i>Annals of Microbiology</i> , <b>2020</b> , 70,	3.2	12
11	Isolation of Antimicrobial Probiotic Bacteria from Sour Shrimps in Hue City-Vietnam and Optimization for Biomass and Acid Production. <i>IFMBE Proceedings</i> , <b>2022</b> , 669-685	0.2	O
10	Screening of gamma-aminobutyric acid-producing lactic acid bacteria and the characteristic of glutamate decarboxylase from Levilactobacillus brevis F109-MD3 isolated from kimchi. <i>Journal of Applied Microbiology</i> , <b>2021</b> ,	4.7	О
9	Screening and characterisation of gamma-aminobutyric acid (GABA) producing lactic acid bacteria isolated from Thai fermented fish (Plaa-som) in Nong Khai and its application in Thai fermented vegetables (Som-pak). <i>Food Science and Technology</i> , <b>2020</b> , 40, 483-490	2	8
8	Screening of GABA-Producing Lactic Acid Bacteria from Thai Fermented Foods and Probiotic Potential of F064A for GABA-Fermented Mulberry Juice Production. <i>Microorganisms</i> , <b>2020</b> , 9,	4.9	6
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6	Fermented sheepld milk enriched in gamma-amino butyric acid (GABA) by the addition of lactobacilli strains isolated from different food environments. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 163, 113581	5.4	1
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4	Whole genome sequence analysis of two subspecies of Companilactobacillus Futsaii and experimental verification of drug resistance and effect on the exploratory behavior of mice based on unique gene. <b>2022</b> , 17, e0274244		О
3	The Role and Significance of Bacillus and Lactobacillus Species in Thai Fermented Foods. <b>2022</b> , 8, 635		O
2	EAminobutyric acid produced by Levilactobacillus brevis using Chinese cabbage waste. <b>2023</b> , 180, 1146	91	О
1	Strategies for improvement of gamma-aminobutyric acid (GABA) biosynthesis via lactic acid bacteria (LAB) fermentation.		О