

A taxonomic note on the genus *Lactobacillus*: Descriptive  
description of the genus *Lactobacillus* Beijerinck 1901, a  
*Leuconostocaceae*

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The Interrelationship Between Microbiota and Peptides During Ripening as a Driver for Parmigiano Reggiano Cheese Quality. <i>Frontiers in Microbiology</i> , 2020, 11, 581658.	1.5	25
2	Impact of Media Heat Treatment on Cell Morphology and Stability of <i>L. acidophilus</i> , <i>L. johnsonii</i> and <i>L. delbrueckii</i> subsp. <i>delbrueckii</i> during Fermentation and Processing. <i>Fermentation</i> , 2020, 6, 94.	1.4	1
3	<i>Lactilactobacillus curvatus</i> : A Candidate Probiotic with Excellent Fermentation Properties and Health Benefits. <i>Foods</i> , 2020, 9, 1366.	1.9	24
4	Alveolar Macrophages Are Key Players in the Modulation of the Respiratory Antiviral Immunity Induced by Orally Administered <i>Lactocaseibacillus rhamnosus</i> CRL1505. <i>Frontiers in Immunology</i> , 2020, 11, 568636.	2.2	21
5	Food-borne <i>Lactiplantibacillus plantarum</i> protect normal intestinal cells against inflammation by modulating reactive oxygen species and IL-23/IL-17 axis. <i>Scientific Reports</i> , 2020, 10, 16340.	1.6	17
6	Postbiotics against Pathogens Commonly Involved in Pediatric Infectious Diseases. <i>Microorganisms</i> , 2020, 8, 1510.	1.6	29
7	Technological Feature Assessment of Lactic Acid Bacteria Isolated from Cricket Powder™s Spontaneous Fermentation as Potential Starters for Cricket-Wheat Bread Production. <i>Foods</i> , 2020, 9, 1322.	1.9	17
8	Robustness of fermented carrot juice against <i>Listeria monocytogenes</i> , <i>Salmonella Typhimurium</i> and <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2020, 335, 108854.	2.1	7
9	Characterization of Highly Mucus-Adherent Non-GMO Derivatives of <i>Lactocaseibacillus rhamnosus</i> GG. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 1024.	2.0	9
10	Metagenomic analysis reveals distinct patterns of gut <i>Lactobacillus</i> prevalence, abundance, and geographical variation in health and disease. <i>Gut Microbes</i> , 2020, 12, 1822729.	4.3	26
11	Application of a High-Throughput Amplicon Sequencing Method to Chart the Bacterial Communities that Are Associated with European Fermented Meats from Different Origins. <i>Foods</i> , 2020, 9, 1247.	1.9	14
12	Enhancement of intestinal epithelial barrier function by <i>Weissella confusa</i> F213 and <i>Lactobacillus rhamnosus</i> FBB81 probiotic candidates in an in vitro model of hydrogen peroxide-induced inflammatory bowel disease. <i>BMC Research Notes</i> , 2020, 13, 489.	0.6	16
13	Role of Probiotics in Stimulating the Immune System in Viral Respiratory Tract Infections: A Narrative Review. <i>Nutrients</i> , 2020, 12, 3163.	1.7	66
14	Development of a High-Resolution Single-Nucleotide Polymorphism Strain-Typing Assay Using Whole Genome-Based Analyses for the <i>Lactobacillus acidophilus</i> Probiotic Strain. <i>Microorganisms</i> , 2020, 8, 1445.	1.6	4
15	Probiotic triangle of success; strain production, clinical studies and product development. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	13
16	Lactic acid production “ producing microorganisms and substrates sources-state of art. <i>Heliyon</i> , 2020, 6, e04974.	1.4	168
17	How commensal microbes shape the physiology of <i>Drosophila melanogaster</i> . <i>Current Opinion in Insect Science</i> , 2020, 41, 92-99.	2.2	38
18	Selection criteria of lactic acid bacteria to be used as starter for sweet and salty leavened baked products. <i>LWT - Food Science and Technology</i> , 2020, 133, 110092.	2.5	17

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19	Diverse Microbial Composition of Sourdoughs From Different Origins. <i>Frontiers in Microbiology</i> , 2020, 11, 1212.	1.5	56
20	Effect of Three Polysaccharides (Inulin, and Mucilage from Chia and Flax Seeds) on the Survival of Probiotic Bacteria Encapsulated by Spray Drying. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4623.	1.3	24
21	Identification and Quantitation of Hydroxy Fatty Acids in Fermented Sausage Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8648-8657.	2.4	14
22	Low-Carbohydrate Tolerant LAB Strains Identified from Rumen Fluid: Investigation of Probiotic Activity and Legume Silage Fermentation. <i>Microorganisms</i> , 2020, 8, 1044.	1.6	12
23	The Ability of Riboflavin-Overproducing <i>Lactiplantibacillus plantarum</i> Strains to Survive Under Gastrointestinal Conditions. <i>Frontiers in Microbiology</i> , 2020, 11, 591945.	1.5	5
24	The prebiotics (Fructo-oligosaccharides and Xylo-oligosaccharides) modulate the probiotic properties of <i>Lactiplantibacillus</i> and <i>Levilactobacillus</i> strains isolated from traditional fermented olive. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 185.	1.7	20
25	Effects of a Fermented Dairy Drink Containing <i>Lactocaseibacillus paracasei</i> subsp. <i>paracasei</i> CNCM I-1518 ( <i>Lactobacillus casei</i> CNCM I-1518) and the Standard Yogurt Cultures on the Incidence, Duration, and Severity of Common Infectious Diseases: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. <i>Nutrients</i> , 2020, 12, 3443.	1.7	13
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27	Phytocomplex Influences Antimicrobial and Health Properties of Concentrated Glycerine Macerates. <i>Antibiotics</i> , 2020, 9, 858.	1.5	4
28	Fermented-Food Metagenomics Reveals Substrate-Associated Differences in Taxonomy and Health-Associated and Antibiotic Resistance Determinants. <i>MSystems</i> , 2020, 5, .	1.7	78
29	Metagenomic Association Analysis of Gut Symbiont <i>Limosilactobacillus reuteri</i> Without Host-Specific Genome Isolation. <i>Frontiers in Microbiology</i> , 2020, 11, 585622.	1.5	4
30	Morphological and physiological changes in <i>Lentilactobacillus hilgardii</i> cells after cold plasma treatment. <i>Scientific Reports</i> , 2020, 10, 18882.	1.6	10
31	A Holistic Review on Euro-Asian Lactic Acid Bacteria Fermented Cereals and Vegetables. <i>Microorganisms</i> , 2020, 8, 1176.	1.6	78
32	Growth and survival characteristics of <i>Paucilactobacillus wasatchensis</i> WD04. <i>Journal of Dairy Science</i> , 2020, 103, 8771-8781.	1.4	14
33	Nutritional, Functional, and Technological Characterization of a Novel Gluten- and Lactose-Free Yogurt-Style Snack Produced With Selected Lactic Acid Bacteria and Leguminosae Flours. <i>Frontiers in Microbiology</i> , 2020, 11, 1664.	1.5	26
34	Sourdough Fermentation Degrades Wheat Alpha-Amylase/Trypsin Inhibitor (ATI) and Reduces Pro-Inflammatory Activity. <i>Foods</i> , 2020, 9, 943.	1.9	47
35	Screening of autochthonous vaginal beneficial lactobacilli strains by their growth at high temperatures for technological applications. <i>Antonie Van Leeuwenhoek</i> , 2020, 113, 1393-1409.	0.7	5
36	Selection of Exopolysaccharide-Producing <i>Lactobacillus Plantarum</i> ( <i>Lactiplantibacillus Plantarum</i> ) Isolated from Algerian Fermented Foods for the Manufacture of Skim-Milk Fermented Products. <i>Microorganisms</i> , 2020, 8, 1101.	1.6	18

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38	Major role of lactate dehydrogenase D-LDH1 for the synthesis of lactic acid in <i>Fructobacillus tropaeoli</i> CRL 2034. Applied Microbiology and Biotechnology, 2020, 104, 7409-7426.	1.7	4
39	Comparison of the Functionality of Exopolysaccharides Produced by Sourdough Lactic Acid Bacteria in Bread and Steamed Bread. Journal of Agricultural and Food Chemistry, 2020, 68, 8907-8914.	2.4	28
40	Safety and efficacy of <i>Lactobacillus parafarraginis</i> DSM 32962 as a silage additive for all animal species. EFSA Journal, 2020, 18, e06201.	0.9	12
41	Antimicrobial Activity against <i>Paenibacillus</i> larvae and Functional Properties of <i>Lactiplantibacillus plantarum</i> Strains: Potential Benefits for Honeybee Health. Antibiotics, 2020, 9, 442.	1.5	29
42	Characterization of the Extracellular Fructanase FruA in <i>Lactobacillus crispatus</i> and Its Contribution to Fructan Hydrolysis in Breadmaking. Journal of Agricultural and Food Chemistry, 2020, 68, 8637-8647.	2.4	24
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48	Potential Application of <i>Apilactobacillus kunkeei</i> for Human Use: Evaluation of Probiotic and Functional Properties. Foods, 2020, 9, 1535.	1.9	29
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50	Multi fragment melting analysis system (MFMAS) for one-step identification of lactobacilli. Journal of Microbiological Methods, 2020, 177, 106045.	0.7	0
51	Non-Viable <i>Lactobacillus johnsonii</i> JNU3402 Protects against Diet-Induced Obesity. Foods, 2020, 9, 1494.	1.9	21
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53	Phylotype-Level Characterization of Complex Communities of Lactobacilli Using a High-Throughput, High-Resolution Phenylalanyl-tRNA Synthetase ( <i>pheS</i> ) Gene Amplicon Sequencing Approach. Applied and Environmental Microbiology, 2020, 87, .	1.4	4
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56	Selection of Lactic Acid Bacteria Isolated from Fresh Fruits and Vegetables Based on Their Antimicrobial and Enzymatic Activities. <i>Foods</i> , 2020, 9, 1399.	1.9	16
57	<i>Lactocaseibacillus casei</i> AMBR2 modulates the epithelial barrier function and immune response in a donor-derived nasal microbiota manner. <i>Scientific Reports</i> , 2020, 10, 16939.	1.6	15
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59	Dietary Phytase- and Lactic Acid-Treated Cereals Caused Greater Taxonomic Adaptations than Functional Adaptations in the Cecal Metagenome of Growing Pigs. <i>Applied and Environmental Microbiology</i> , 2020, 87, .	1.4	7
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61	Bacterial Populations in International Artisanal Kefirs. <i>Microorganisms</i> , 2020, 8, 1318.	1.6	24
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63	The Prospective Beneficial Effects of Red Laser Exposure on <i>Lactocaseibacillus casei</i> Fermentation of Skim Milk. <i>Biology</i> , 2020, 9, 256.	1.3	7
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66	Assessment of commercial companion animal kefir products for label accuracy of microbial composition and quantity. <i>Journal of Animal Science</i> , 2020, 98, .	0.2	9
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69	<i>Lactiplantibacillus plantarum</i> WJL administration during pregnancy and lactation improves lipid profile, insulin sensitivity and gut microbiota diversity in dyslipidemic dams and protects male offspring against cardiovascular dysfunction in later life. <i>Food and Function</i> , 2020, 11, 8939-8950.	2.1	27
70	Recombinant bacteriophage LysKB317 endolysin mitigates <i>Lactobacillus</i> infection of corn mash fermentations. <i>Biotechnology for Biofuels</i> , 2020, 13, 157.	6.2	7
71	Draft Genome Sequence of <i>Ligilactobacillus salivarius</i> FFIG58, Isolated from the Intestinal Tract of Wakame-Fed Pig. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	1
72	Teff Type-I Sourdough to Produce Gluten-Free Muffin. <i>Microorganisms</i> , 2020, 8, 1149.	1.6	10

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73	The Development of High-Quality Multispecies Probiotic Formulations: From Bench to Market. <i>Nutrients</i> , 2020, 12, 2453.	1.7	34
74	Ribosome-Engineered <i>Lactocaseibacillus rhamnosus</i> Strain GG Exhibits Cell Surface Glyceraldehyde-3-Phosphate Dehydrogenase Accumulation and Enhanced Adhesion to Human Colonic Mucin. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	8
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76	Anti-Biofilm Properties of <i>Saccharomyces cerevisiae</i> CNCM I-3856 and <i>Lactocaseibacillus rhamnosus</i> ATCC 53103 Probiotics against <i>G. vaginalis</i> . <i>Microorganisms</i> , 2020, 8, 1294.	1.6	15
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78	Ultrasound-Attenuated Microorganisms Inoculated in Vegetable Beverages: Effect of Strains, Temperature, Ultrasound and Storage Conditions on the Performances of the Treatment. <i>Microorganisms</i> , 2020, 8, 1219.	1.6	4
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85	A Phylogenetic View on the Role of Glycerol for Growth Enhancement and Reuterin Formation in <i>Limosilactobacillus reuteri</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 601422.	1.5	11
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87	Metabolic and Gut Microbiota Responses to Sourdough Pasta Consumption in Overweight and Obese Adults. <i>Frontiers in Nutrition</i> , 2020, 7, 615003.	1.6	5
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89	Assessment of Microbiological Quality and Physicochemical Parameters of Fruhe Made by Ovine and Goat Milk: A Sardinian (Italy) Cheese. <i>Fermentation</i> , 2020, 6, 119.	1.4	7
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92	Application of colorimetric indicators to predict the fermentation stage of kimchi. <i>Journal of Food Science</i> , 2020, 85, 4170-4179.	1.5	7
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96	Correlation between the Antimicrobial Activity and Metabolic Profiles of Cell Free Supernatants and Membrane Vesicles Produced by <i>Lactobacillus reuteri</i> DSM 17938. <i>Microorganisms</i> , 2020, 8, 1653.	1.6	22
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98	Insights into the Potential of Sourdough-Related Lactic Acid Bacteria to Degrade Proteins in Wheat. <i>Microorganisms</i> , 2020, 8, 1689.	1.6	23
99	How industrial bacterial cultures can be kept stable over time. <i>Letters in Applied Microbiology</i> , 2020, 71, 220-228.	1.0	2
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104	Transformation of <i>Lactiplantibacillus plantarum</i> and <i>Apilactobacillus kunkeei</i> is influenced by recipient cell growth temperature, vector replicon, and DNA methylation. <i>Journal of Microbiological Methods</i> , 2020, 175, 105967.	0.7	3
105	An Overview of the Elusive Passenger in the Gastrointestinal Tract of Cattle: The Shiga Toxin Producing <i>Escherichia coli</i> . <i>Microorganisms</i> , 2020, 8, 877.	1.6	31
106	Deciphering the d-/l-lactate-producing microbiota and manipulating their accumulation during solid-state fermentation of cereal vinegar. <i>Food Microbiology</i> , 2020, 92, 103559.	2.1	23
107	Persistence and Î²-glucan formation of beer-spoiling lactic acid bacteria in wheat and rye sourdoughs. <i>Food Microbiology</i> , 2020, 91, 103539.	2.1	15
108	Bacteriophage-mediated manipulation of the gut microbiome “ promises and presents limitations. <i>FEMS Microbiology Reviews</i> , 2020, 44, 507-521.	3.9	65



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109	PCR-based screening, isolation, and partial characterization of motile lactobacilli from various animal feces. <i>BMC Microbiology</i> , 2020, 20, 142.	1.3	4
110	The food-gut axis: lactic acid bacteria and their link to food, the gut microbiome and human health. <i>FEMS Microbiology Reviews</i> , 2020, 44, 454-489.	3.9	139
111	Role of <i>Kazachstania humilis</i> and <i>Saccharomyces cerevisiae</i> in the strain-specific assertiveness of <i>Fructilactobacillus sanfranciscensis</i> strains in rye sourdough. <i>European Food Research and Technology</i> , 2020, 246, 1817-1827.	1.6	19
112	Dynamics of changes in organic acids, sugars and phenolic compounds and antioxidant activity of sea buckthorn and sea buckthorn-apple juices during malolactic fermentation. <i>Food Chemistry</i> , 2020, 332, 127382.	4.2	63
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115	Environment-Specific Probiotic Supernatants Modify the Metabolic Activity and Survival of <i>Streptococcus mutans</i> in vitro. <i>Frontiers in Microbiology</i> , 2020, 11, 1447.	1.5	9
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117	Microbiota stratification and succession of amylaseâ€producing <i>Bacillus</i> in traditional Chinese Jiuqu (fermentation starters). <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3544-3553.	1.7	18
118	Ecological Importance of Cross-Feeding of the Intermediate Metabolite 1,2-Propanediol between Bacterial Gut Symbionts. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	40
119	Knock out of sHSP genes determines some modifications in the probiotic attitude of <i>Lactiplantibacillus plantarum</i> . <i>Biotechnology Letters</i> , 2021, 43, 645-654.	1.1	7
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121	Effects of partial replacement of NaCl with KCl on bacterial communities and physicochemical characteristics of typical Chinese bacon. <i>Food Microbiology</i> , 2021, 93, 103605.	2.1	28
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124	Recent research advances of lactic acid bacteria in sourdough: origin, diversity, and function. <i>Current Opinion in Food Science</i> , 2021, 37, 66-75.	4.1	36
125	Novel approaches for the identification of microbial communities in kimchi: MALDI-TOF MS analysis and high-throughput sequencing. <i>Food Microbiology</i> , 2021, 94, 103641.	2.1	45
126	Development and Comparative Evaluation of a Novel Fermented Juice Mixture with Probiotic Strains of Lactic Acid Bacteria and Bifidobacteria. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 495-505.	1.9	22



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127	Immobilization of vaginal <i>Lactobacillus</i> in polymeric nanofibers for its incorporation in vaginal probiotic products. <i>European Journal of Pharmaceutical Sciences</i> , 2021, 156, 105563.	1.9	27
128	The role of dextran production in the metabolic context of <i>Leuconostoc</i> and <i>Weissella</i> Tunisian strains. <i>Carbohydrate Polymers</i> , 2021, 253, 117254.	5.1	22
129	Encapsulation of <i>Lactobacillus rhamnosus</i> in Polyvinyl Alcohol for the production of L-(+)-Lactic Acid. <i>Process Biochemistry</i> , 2021, 100, 149-160.	1.8	12
130	Next-generation sequencing to enhance the taxonomic resolution of the microbiological analysis of meat and meat-derived products. <i>Current Opinion in Food Science</i> , 2021, 37, 58-65.	4.1	17
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368	<i>Levilactobacillus nanyangensis</i> sp. nov., <i>Secundilactobacillus hallunensis</i> sp. nov., <i>Secundilactobacillus yichangensis</i> sp. nov., <i>Levilactobacillus andaensis</i> sp. nov., <i>Levilactobacillus wangkuiensis</i> sp. nov., <i>Levilactobacillus lanxiensis</i> sp. nov., <i>Lactocaseibacillus mingshuiensis</i> sp. nov. and <i>Lactocaseibacillus suilingensis</i> sp. nov., isolated from traditional Chinese pickle and the gut of honeybee ( <i>Apis mellifera</i> ). <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021, 71, .	0.8	39
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1860	Technological characterization and flavor-producing potential of lactic acid bacteria isolated from traditional dry fermented sausages in northeast China. <i>Food Microbiology</i> , 2022, 106, 104059.	2.1	16
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1867	Comparative Genomics of <i>Lactiplantibacillus plantarum</i> : Insights Into Probiotic Markers in Strains Isolated From the Human Gastrointestinal Tract and Fermented Foods. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	9
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1875	The Pork Meat or the Environment of the Production Facility? The Effect of Individual Technological Steps on the Bacterial Contamination in Cooked Hams. <i>Microorganisms</i> , 2022, 10, 1106.	1.6	5
1876	Maternal and infant probiotic administration for morbidity of very low birth weight infants: a three-arm randomized placebo-controlled trial. <i>European Journal of Nutrition</i> , 2022, 61, 3637-3648.	1.8	3
1877	In Vitro Assessment of Bio-Functional Properties from Lactiplantibacillus plantarum Strains. <i>Current Issues in Molecular Biology</i> , 2022, 44, 2321-2334.	1.0	8
1878	Flavour Generation during Lactic Acid Fermentation of Brassica Vegetablesâ€”Literature Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5598.	1.3	9
1879	Scientistsâ€™ Assessments of Research on Lactic Acid Bacterial Bacteriocins 1990â€“2010. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	2
1880	Effect of linear and branched fructans on growth and probiotic characteristics of seven Lactobacillus spp. isolated from an autochthonous beverage from Chiapas, Mexico. <i>Archives of Microbiology</i> , 2022, 204, .	1.0	6
1881	Characterisation of recombinant GH 3 Î²-glucosidase from Î²-glucan producing Levilactobacillus brevis TMW 1.2112. <i>Antonie Van Leeuwenhoek</i> , 2022, 115, 955-968.	0.7	3
1882	Use of Lactiplantibacillus plantarum ZJ316 as a starter culture for nitrite degradation, foodborne pathogens inhibition and microbial community modulation in pickled mustard fermentation. <i>Food Chemistry: X</i> , 2022, 14, 100344.	1.8	13
1883	Effect of Nosema ceranae infection and season on the gut bacteriome composition of the European honeybee (Apis mellifera). <i>Scientific Reports</i> , 2022, 12, .	1.6	9
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1885	Foods and supplements as probiotic delivery vehicles. , 2022, , 115-142.		1
1886	Probiotics in pregnancy and lactation. , 2022, , 267-304.		0
1887	Green synthesis of nanoparticles by probiotics and their application. <i>Advances in Applied Microbiology</i> , 2022, , 83-128.	1.3	9
1888	Lactic acid bacteria and bacteriocins as biopreservatives. , 2022, , 147-162.		0
1889	Probiotics: Concepts, evolution, and applications. , 2022, , 3-24.		2
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1892	Interplay between probiotics and prebiotics for human nutrition and health. , 2022, , 231-254.		1
1893	Authenticity of probiotic foods and supplements: Up-to-date situation and methods to assess it. , 2022, , 45-74.		1
1894	Probiotics as Efficacious Therapeutic Option for Treating Gut-Related Diseases: Molecular and Immunobiological Perspectives. , 2022, , 69-93.		5
1895	Indigenous probiotic microorganisms in fermented foods. , 2022, , 75-114.		2
1897	Utilization of lignocellulosic biofuel conversion residue by diverse microorganisms. , 2022, 15, .		2
1898	Targeted gut microbiota manipulation attenuates seizures in a model of infantile spasms syndrome. JCI Insight, 2022, 7, .	2.3	11
1900	Probiotic potential of GABA-producing lactobacilli isolated from Uruguayan artisanal cheese starter cultures. Journal of Applied Microbiology, 2022, 133, 1610-1619.	1.4	7
1902	A Transcriptomic Response to Lactiplantibacillus plantarum-KCC48 against High-Fat Diet-Induced Fatty Liver Diseases in Mice. International Journal of Molecular Sciences, 2022, 23, 6750.	1.8	2
1903	Donor-dependent fecal microbiota transplantation efficacy against necrotizing enterocolitis in preterm pigs. Npj Biofilms and Microbiomes, 2022, 8, .	2.9	8
1904	Isolation and characterization of exopolysaccharide derived from Lacticaseibacillus paracasei AS20(1) with probiotic potential and evaluation of its antibacterial activity. Letters in Applied Microbiology, 2022, 75, 967-981.	1.0	7
1905	Diverse Bioactive Molecules from the Genus Lactobacillus. , 0, , .		0
1906	Antidiabetogenic mechanisms of probiotic action in food matrices: A review. PharmaNutrition, 2022, , 100302.	0.8	0
1907	Diversity of the bacteriocins, their classification and potential applications in combat of antibiotic resistant and clinically relevant pathogens. Critical Reviews in Microbiology, 2023, 49, 578-597.	2.7	15
1908	Genomic Characterization of Lactobacillus delbrueckii Strains with Probiotics Properties. Frontiers in Bioinformatics, 0, 2, .	1.0	6
1909	Genomic Insight Into Lacticaseibacillus paracasei SP5, Reveals Genes and Gene Clusters of Probiotic Interest and Biotechnological Potential. Frontiers in Microbiology, 0, 13, .	1.5	14
1910	Whole genome sequencing for the risk assessment of probiotic lactic acid bacteria. Critical Reviews in Food Science and Nutrition, 2023, 63, 11244-11262.	5.4	31
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1913	Intestinal Microbial Composition of Children in a Randomized Controlled Trial of Probiotics to Treat Acute Gastroenteritis. <i>Frontiers in Cellular and Infection Microbiology</i> , 0, 12, .	1.8	3
1914	A comparative study of Antagonistic Activity Spectra of Lactic Acid Bacteria Isolated from Fermented Foods. <i>Letters in Applied Microbiology</i> , 0, , .	1.0	0
1915	Effect of probiotic and symbiotic microencapsulation supplementation on the physicochemical characteristics and organic acid content of goat cheese. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
1916	<i>Lactobacillus rhamnosus</i> HA-114 improves eating behaviors and mood-related factors in adults with overweight during weight loss: a randomized controlled trial. <i>Nutritional Neuroscience</i> , 2023, 26, 667-679.	1.5	5
1917	Antibacterial Mechanism of <i>Delfia algida</i> against <i>Pseudomonas fluorescens</i> and <i>Pseudomonas fragi</i> . <i>Fermentation</i> , 2022, 8, 298.	1.4	5
1918	Probiotics, their prophylactic and therapeutic applications in human health development: A review of the literature. <i>Heliyon</i> , 2022, 8, e09725.	1.4	53
1919	<i>Limosilactobacillus reuteri</i> SLZX19-12 Protects the Colon from Infection by Enhancing Stability of the Gut Microbiota and Barrier Integrity and Reducing Inflammation. <i>Microbiology Spectrum</i> , 2022, 10, .	1.2	13
1920	Effect of Probiotics on Host-Microbial Crosstalk: A Review on Strategies to Combat Diversified Strain of Coronavirus. <i>Encyclopedia</i> , 2022, 2, 1138-1153.	2.4	0
1921	Effects of <i>Lactobacillus rhamnosus</i> GG supplementation, via food and non-food matrices, on children's health promotion: A scoping review. <i>Food Research International</i> , 2022, 158, 111518.	2.9	5
1922	Microbiome and -omics application in food industry. <i>International Journal of Food Microbiology</i> , 2022, 377, 109781.	2.1	10
1923	ProBioQuest: a database and semantic analysis engine for literature, clinical trials and patents related to probiotics. <i>Database: the Journal of Biological Databases and Curation</i> , 2022, 2022, .	1.4	2
1924	Effect of High-Pressure Processing on Changes in Antibiotic Resistance Genes Expression Among Strains from Commercial Starter Cultures. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
1925	Aflatoxin M1 reduction by microorganisms isolated from kefir grains. , 2022, 29, 78-85.		1
1926	Chemical composition and bacterial community changes during the fermentation of yan yu, a Chinese traditional fermented fish product. , 2022, 29, 520-530.		0
1927	A Predictive Growth Model for Pro-technological and Probiotic <i>Lactobacillus paracasei</i> Strains Fermenting White Cabbage. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	4
1928	Probiotics, Prebiotics, Synbiotics, and Fermented Foods as Potential Biotics in Nutrition Improving Health via Microbiome-Gut-Brain Axis. <i>Fermentation</i> , 2022, 8, 303.	1.4	42
1929	Recent advances in antiviral effects of probiotics: potential mechanism study in prevention and treatment of SARS-CoV-2. , 2022, 77, 3211-3228.		7

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1931	<i>Lactobacillus paragasseri</i> OLL2809 Improves Depression-Like Behavior and Increases Beneficial Gut Microbes in Mice. <i>Frontiers in Neuroscience</i> , 0, 16, .	1.4	7
1932	Spontaneous Riboflavin-Overproducing <i>Limosilactobacillus reuteri</i> for Biofortification of Fermented Foods. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	14
1934	Effects of Inherent Lactic Acid Bacteria on Inhibition of Angiotensin I-Converting Enzyme and Antioxidant Activities in Dry-Cured Meat Products. <i>Foods</i> , 2022, 11, 2123.	1.9	1
1935	Probiotics, prebiotics and postbiotics for better sleep quality: a narrative review. <i>Beneficial Microbes</i> , 2022, 13, 169-182.	1.0	16
1936	Potential probiotic strains with heavy metals and mycotoxins bioremoval capacity for application in foodstuffs. <i>Journal of Applied Microbiology</i> , 2022, 133, 1288-1307.	1.4	12
1937	Effect of probiotic bacteria on porcine rotavirus OSU infection of porcine intestinal epithelial IPEC-J2 cells. <i>Archives of Virology</i> , 2022, 167, 1999-2010.	0.9	3
1939	Beneficial Effects of <i>Limosilactobacillus fermentum</i> CECT 5716 Administration to Infants Delivered by Cesarean Section. <i>Frontiers in Pediatrics</i> , 0, 10, .	0.9	3
1940	<i>Lactiplantibacillus plantarum</i> Postbiotics: Alternative of Antibiotic Growth Promoter to Ameliorate Gut Health in Broiler Chickens. <i>Frontiers in Veterinary Science</i> , 0, 9, .	0.9	6
1941	<sc>L</sc>-Malic Acid Protects <i>Lactocaseibacillus paracasei</i> L9 from Glycodeoxycholic Acid Stress via the Malolactic Enzyme Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9007-9016.	2.4	4
1942	Graduate Student Literature Review: Farm management practices: Potential microbial sources that determine the microbiota of raw bovine milk. <i>Journal of Dairy Science</i> , 2022, 105, 7276-7287.	1.4	9
1943	Contrasting Diversity and Composition of Human Colostrum Microbiota in a Maternal Cohort With Different Ethnic Origins but Shared Physical Geography (Island Scale). <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	3
1945	Cervicovaginal microbiota isolated from healthy women exhibit probiotic properties and antimicrobial activity against pathogens isolated from cervical cancer patients. <i>Archives of Microbiology</i> , 2022, 204, .	1.0	2
1946	Characterization of antimicrobial compounds obtained from the potential probiotic <i>Lactiplantibacillus plantarum</i> S61 and their application as a biopreservative agent. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1501-1513.	0.8	7
1947	Carpenter Bees ( <i>Xylocopa</i> ) Harbor a Distinctive Gut Microbiome Related to That of Honey Bees and Bumble Bees. <i>Applied and Environmental Microbiology</i> , 2022, 88, .	1.4	15
1948	&lt;i>L. reuteri</i> DSM 17938: from the history of the discovery of the strain to the emergence of evidence-based studies (strain specificity). <i>Meditsinskiy Sovet</i> , 2022, , 44-48.	0.1	0
1949	Lactic acid bacteria viability in different refrigerated food matrices: a systematic review and Meta-analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 12178-12206.	5.4	5
1950	Inadequate safety reporting in the publications of randomised clinical trials in irritable bowel syndrome: drug versus probiotic interventions. <i>Beneficial Microbes</i> , 2022, 13, 195-204.	1.0	3

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1952	Strategies for the Identification and Assessment of Bacterial Strains with Specific Probiotic Traits. <i>Microorganisms</i> , 2022, 10, 1389.	1.6	6
1953	Dominant <i>Lactobacillus</i> spp. in different conditions of vaginal microbiocenosis. <i>Journal of Obstetrics and Women's Diseases</i> , 2022, 71, 65-76.	0.0	0
1954	Evaluation of matrix-assisted laser desorption/ionization time-of-flight mass spectrometry for the discrimination of <i>Lactobacillus</i> species. <i>Food Microbiology</i> , 2022, 107, 104094.	2.1	7
1955	Assessment of the efficacy of a feed additive consisting of <i>Limosilactobacillus reuteri</i> (formerly Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 58	0.9	0
1956	Genomic diversity of genus <i>Limosilactobacillus</i> . <i>Microbial Genomics</i> , 2022, 8, .	1.0	4
1957	Characterization of two novel pentose-fermenting and GABA-producing species: <i>Levilactobacillus tujiorum</i> sp. nov. and <i>Secundilactobacillus angelensis</i> sp. nov. Isolated from a solid-state fermented zha-chili. <i>Systematic and Applied Microbiology</i> , 2022, 45, 126344.	1.2	11
1958	Phylogenomic analysis of the genus <i>Leuconostoc</i> . <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	6
1959	Effect of <i>Amomum villosum</i> essential oil as an additive on the chemical composition, fermentation quality, and bacterial community of paper mulberry silage. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	7
1960	Development of the SeqCode: A proposed nomenclatural code for uncultivated prokaryotes with DNA sequences as type. <i>Systematic and Applied Microbiology</i> , 2022, 45, 126305.	1.2	30
1961	The Change in Microbial Diversity and Mycotoxins Concentration in Corn Silage after Addition of Silage Additives. <i>Diversity</i> , 2022, 14, 592.	0.7	2
1962	An Evaluation of the Phenotypic Antibiotic Susceptibility of Potential Lactic Acid Bacteria Starter Cultures Isolated From Cambodian Fermented Foods. <i>Frontiers in Food Science and Technology</i> , 0, 2, .	1.2	0
1963	A temporal view of the water kefir microbiota and flavour attributes. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 80, 103084.	2.7	15
1964	Calcium Determines <i>Lactiplantibacillus plantarum</i> Intraspecies Competitive Fitness. <i>Applied and Environmental Microbiology</i> , 2022, 88, .	1.4	2
1965	Update of the list of QPS recommended microbiological agents intentionally added to food or feed as notified to EFSA 16: suitability of taxonomic units notified to EFSA until March 2022. <i>EFSA Journal</i> , 2022, 20, .	0.9	11
1966	Biorefining food waste through the anaerobic conversion of endogenous lactate into caproate: A fragile balance between microbial substrate utilization and product inhibition. <i>Waste Management</i> , 2022, 150, 328-338.	3.7	13
1967	Beneficial effects of probiotic supplementation on glucose and triglycerides in a mouse model of metabolic syndrome. <i>Journal of Functional Foods</i> , 2022, 95, 105167.	1.6	1
1968	Complete genome sequences of <i>Lactobacillus paracasei</i> INIA P272 (CECT 8315) and <i>Lactobacillus rhamnosus</i> INIA P344 (CECT 8316) isolated from breast-fed infants reveal probiotic determinants. <i>Gene</i> , 2022, 840, 146743.	1.0	4



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1970	Biopolymers as intermediate layers for amoxicillin grafting on antibacterial surface. <i>Surfaces and Interfaces</i> , 2022, 33, 102224.	1.5	5
1971	Identification of Predominant Lactic Acid Bacteria Associated with Kunun-Zaki and Kindirmo a Traditional Fermented Food of Nigeria. <i>Current Topic in Lactic Acid Bacteria and Probiotics</i> , 2022, 8, 17-31.	0.8	0
1972	<i>Lactobacillus</i> Use for Plant Fermentation: New Ways for Plant-Based Product Valorization. , 0, , .		1
1973	Evaluation of a Functional Craft Wheat Beer Fermented with <i>Saccharomyces cerevisiae</i> UFMG A-905 to treat <i>Salmonella Typhimurium</i> infection in mice. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 1180-1192.	1.9	2
1974	Synbiotics in the Management of Pediatric Gastrointestinal Disorders. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2023, 76, 102-108.	0.9	9
1975	Lactic Acid Bacteria in Raw-Milk Cheeses: From Starter Cultures to Probiotic Functions. <i>Foods</i> , 2022, 11, 2276.	1.9	46
1976	Growth and survival of <i>Listeria monocytogenes</i> during the manufacture and storage of artisanal kefir. <i>Food Science and Technology International</i> , 0, , 108201322211174.	1.1	0
1977	Growth and Metabolism of <i>Lactocaseibacillus casei</i> and <i>Lactobacillus kefir</i> Isolated from Qymyz, a Traditional Fermented Central Asian Beverage. <i>Fermentation</i> , 2022, 8, 367.	1.4	0
1978	Functional and safety characterization of beneficial vaginal lactic acid bacteria for the design of vaginal hygiene products. <i>Journal of Applied Microbiology</i> , 2022, 133, 3041-3058.	1.4	4
1979	Pilot-Scale Vinification of Cabernet Sauvignon Using Combined <i>Lactiplantibacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> to Achieve Wine Acidification. <i>Foods</i> , 2022, 11, 2511.	1.9	4
1980	Bioinformatics and its role in the study of the evolution and probiotic potential of lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2023, 32, 389-412.	1.2	4
1981	Probiotic Mechanisms Affecting Glucose Homeostasis: A Scoping Review. <i>Life</i> , 2022, 12, 1187.	1.1	5
1982	Preliminary evaluation of probiotic properties and safety profile of <i>Lactiplantibacillus plantarum</i> isolated from spontaneously fermented milk, Amabere amaruranu. <i>Heliyon</i> , 2022, 8, e10342.	1.4	4
1983	Bioprocess Strategies for Vitamin B12 Production by Microbial Fermentation and Its Market Applications. <i>Bioengineering</i> , 2022, 9, 365.	1.6	11
1984	Factors Determining Effective Probiotic Activity: Evaluation of Survival and Antibacterial Activity of Selected Probiotic Products Using an <i>in Vitro</i> Study. <i>Nutrients</i> , 2022, 14, 3323.	1.7	4
1986	Draft Genome Sequences of <i>Lactiplantibacillus plantarum</i> Strains DSMZ 8862 and DSMZ 8866, Used as Feed Additives. <i>Microbiology Resource Announcements</i> , 2022, 11, .	0.3	0
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1990	Bacteriocin from <i>Lactocaseibacillus rhamnosus</i> sp. A5: Isolation, Purification, Characterization, and Antibacterial Evaluation for Sustainable Food Processing. <i>Sustainability</i> , 2022, 14, 9571.	1.6	7
1991	Dynamics of Starter and Non-Starter Lactic Acid Bacteria Populations in Long-Ripened Cheddar Cheese Using Propidium Monoazide (PMA) Treatment. <i>Microorganisms</i> , 2022, 10, 1669.	1.6	5
1992	Evaluation of Probiotic Properties of Novel Brazilian <i>Lactiplantibacillus plantarum</i> Strains. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 160-174.	1.9	12
1993	Vaginal Microbiome in Reproductive Medicine. <i>Diagnostics</i> , 2022, 12, 1948.	1.3	9
1994	Metabolite Pattern Derived from <i>Lactiplantibacillus plantarum</i> Fermented Rye Foods and In Vitro Gut Fermentation Synergistically Inhibits Bacterial Growth. <i>Molecular Nutrition and Food Research</i> , 0, , 2101096.	1.5	6
1995	Genetic diversity of honeybee colonies predicts gut bacterial diversity of individual colony members. <i>Environmental Microbiology</i> , 2022, 24, 5643-5653.	1.8	1
1996	Current status of probiotic and related health benefits. <i>Applied Food Research</i> , 2022, 2, 100185.	1.4	56
1997	An in-depth multiphasic analysis of the chocolate production chain, from bean to bar, demonstrates the superiority of <i>Saccharomyces cerevisiae</i> over <i>Hanseniaspora opuntiae</i> as functional starter culture during cocoa fermentation. <i>Food Microbiology</i> , 2023, 109, 104115.	2.1	11
1998	Managing Cow's Milk Protein Allergy in Indonesia: A Cost-effectiveness Analysis of Hypoallergenic Milk Formulas From the Private Payers' Perspective. <i>Journal of Health Economics and Outcomes Research</i> , 0, , 77-85.	0.6	1
1999	Impacts of Menstruation, Community Type, and an Oral Yeast Probiotic on the Vaginal Microbiome. <i>MSphere</i> , 0, , .	1.3	4
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2001	Effects of a <i>Carnobacterium maltaromaticum</i> strain at natural contamination levels on the microbiota of vacuum-packaged beef steaks during chilled storage. <i>LWT - Food Science and Technology</i> , 2022, 168, 113944.	2.5	2
2002	Extracellular microbial proteases with specificity for plant proteins in food fermentation. <i>International Journal of Food Microbiology</i> , 2022, 381, 109889.	2.1	22
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2008	Lactic acid bacteria as probiotics in sustainable development of aquaculture. Aquatic Living Resources, 2022, 35, 10.	0.5	11
2009	Comparative genome analysis of four <i>Leuconostoc</i> strains with a focus on carbohydrate-active enzymes and oligosaccharide utilization pathways. Computational and Structural Biotechnology Journal, 2022, 20, 4771-4785.	1.9	4
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2017	Bacteraemia Caused by Probiotic Strains of <i>Lacticaseibacillus rhamnosus</i> Ā” Case Studies Highlighting the Need for Careful Thought before Using Microbes for Health Benefits. Pathogens, 2022, 11, 977.	1.2	8
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2031	Lactobacilli: Legal Regulation and Prospects for New Generation Drugs. <i>Applied Biochemistry and Microbiology</i> , 2022, 58, 652-664.	0.3	7
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2038	Multi-Functional Potential of Lactic Acid Bacteria Strains and Antimicrobial Effects in Minimally Processed Pomegranate ( <i>Punica granatum</i> L. cv Jolly Red) Arils. <i>Microorganisms</i> , 2022, 10, 1876.	1.6	6
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2045	Metabolites of <i>Lactobacillus curvatus</i> BYB3 and Indole Activate Aryl Hydrocarbon Receptor to Attenuate Lipopolysaccharide-Induced Intestinal Barrier Dysfunction. <i>Food Science of Animal Resources</i> , 2022, 42, 1046-1060.	1.7	6
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2060	Advances in characterization of probiotics and challenges in industrial application. <i>Biotechnology and Genetic Engineering Reviews</i> , 0, , 1-44.	2.4	4
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2064	Invited review: Fresh pasta filata cheeses: Composition, role, and evolution of the microbiota in their quality and safety. <i>Journal of Dairy Science</i> , 2022, 105, 9347-9366.	1.4	5
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2067	Considerations for determining safety of probiotics: A USP perspective. <i>Regulatory Toxicology and Pharmacology</i> , 2022, 136, 105266.	1.3	15
2068	Microencapsulation of Probiotics for Food Functionalization: An Update on Literature Reviews. <i>Microorganisms</i> , 2022, 10, 1948.	1.6	10
2069	Reconstruction of Simplified Microbial Consortia to Modulate Sensory Quality of Kombucha Tea. <i>Foods</i> , 2022, 11, 3045.	1.9	9
2070	A novel species of lactic acid bacteria, <i>Ligilactobacillus pabuli</i> sp. nov., isolated from alfalfa silage. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2022, 72, .	0.8	3
2071	The Growth Medium Affects the Viability of IPEC-J2 Animal Cell Line in the Presence of Probiotic Bacteria. <i>Applied Microbiology</i> , 2022, 2, 766-781.	0.7	0
2072	Characterization, High-Density Fermentation, and the Production of a Directed Vat Set Starter of Lactobacilli Used in the Food Industry: A Review. <i>Foods</i> , 2022, 11, 3063.	1.9	10
2073	Evaluation of metabolic activities and probiotic characteristics of two <i>Lactobacillus sakei</i> strains isolated from pasta. <i>World Journal of Microbiology and Biotechnology</i> , 2022, 38, .	1.7	4
2074	Microencapsulation of <i>Lactobacillus rhamnosus</i> GG for Oral Delivery of Bovine Lactoferrin: Study of Encapsulation Stability, Cell Viability, and Drug Release. <i>Biomimetics</i> , 2022, 7, 152.	1.5	4
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2078	<i>Micrococcus porci</i> sp. nov., Isolated from Feces of Black Pig ( <i>Sus scrofa</i> ). <i>Life</i> , 2022, 12, 1749.	1.1	1
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2081	Viability droplet digital polymerase chain reaction accurately enumerates probiotics and provides insight into damage experienced during storage. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	1
2082	Lactic Acid Bacteria and Bacteriocins: Novel Biotechnological Approach for Biopreservation of Meat and Meat Products. <i>Microorganisms</i> , 2022, 10, 2058.	1.6	21
2083	Microbial Communities of Artisanal Fermented Milk Products from Russia. <i>Microorganisms</i> , 2022, 10, 2140.	1.6	7
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2096	Probiotic supplementation in healthy preâ€“schoolâ€“aged children: What, why, how and when?. <i>Journal of Paediatrics and Child Health</i> , 0, , .	0.4	0
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2103	<i>Lactobacillus</i> Species as Probiotics: Isolation Sources and Health Benefits. <i>Journal of Pure and Applied Microbiology</i> , 0, , .	0.3	1

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2110	A Mechanistic Overview on Impact of Dietary Fibres on Gut Microbiota and Its Association with Colon Cancer. <i>Dietetics</i> , 2022, 1, 182-202.	0.4	5
2111	The use of probiotics and prebiotics can enable the ingestion of dairy products by lactose intolerant individuals. <i>Clinical Nutrition</i> , 2022, 41, 2644-2650.	2.3	3
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2113	Effects of lactic acid bacteria fermentation on chemical compounds, antioxidant capacities and hypoglycemic properties of pumpkin juice. <i>Food Bioscience</i> , 2022, 50, 102126.	2.0	16
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2115	Metallobiology of Lactobacillaceae in the gut microbiome. <i>Journal of Inorganic Biochemistry</i> , 2023, 238, 112023.	1.5	17
2116	Effect of high pressure processing on changes in antibiotic resistance genes expression among strains from commercial starter cultures. <i>Food Microbiology</i> , 2023, 110, 104169.	2.1	4
2117	Strain-specific effect of <i>Limosilactobacillus fermentum</i> with distinct genetic lineages on loperamide-induced constipation in mice: attributing effects to certain genes. <i>Food and Function</i> , 2022, 13, 12742-12754.	2.1	3
2118	Antimicrobial activity of <i>Lactobacillus sakei</i> isolated from virgin coconut oil under pH and temperature stress. <i>Korean Journal of Food Preservation</i> , 2022, 29, 852-860.	0.2	0
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2147	<i>Lactobacillus reuteri</i> tryptophan metabolism promotes host susceptibility to CNS autoimmunity. <i>Microbiome</i> , 2022, 10, .	4.9	27
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2156	Judicial Opinions 123â€“127. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2023, 72, .	0.8	5
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2171	Sour Beer with <i>Lactocaseibacillus paracasei</i> subsp. <i>paracasei</i> F19: Feasibility and Influence of Supplementation with <i>Spondias mombin</i> L. Juice and/or By-Product. <i>Foods</i> , 2022, 11, 4068.	1.9	3
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2182	Update on Novel Taxa and Revised Taxonomic Status of Bacteria Isolated from Nondomestic Animals Described in 2018 to 2021. <i>Journal of Clinical Microbiology</i> , 2023, 61, .	1.8	4
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2201	Carbon dioxide equivalent emissions from corn silage fermentation. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	4
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2212	Fermented table olives from Cyprus: Microbiota profile of three varieties from different regions through metabarcoding sequencing. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	2
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2215	Biochemical and Genomic Characterization of Two New Strains of <i>Lactocaseibacillus paracasei</i> Isolated from the Traditional Corn-Based Beverage of South Africa, Mahewu, and Their Comparison with Strains Isolated from Kefir Grains. <i>Foods</i> , 2023, 12, 223.	1.9	5

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2218	Potensi Probiotik Bakteri Asam Laktat Asal Madu dari Tiga Jenis Lebah yang Berbeda. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2022, 33, 189-199.	0.1	0
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2222	Development of microbial inspection for beer industry. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2023, , .	0.1	0
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2230	Butter fortified with spray-dried encapsulated <i>Ferulago angulata</i> extract nanoemulsion and postbiotic metabolite of <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> improves its physicochemical, microbiological and sensory properties. <i>International Journal of Dairy Technology</i> , 2023, 76, 381-392.	1.3	7
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2232	Inhibitory effect of reuterin-producing <i>Limosilactobacillus reuteri</i> and edible alginate-konjac gum film against foodborne pathogens and spoilage microorganisms. <i>Food Bioscience</i> , 2023, 52, 102443.	2.0	5
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2237	Challenges in maintaining the probiotic potential in alcoholic beverage development. <i>Food Bioscience</i> , 2023, 52, 102485.	2.0	4
2238	Environment microorganism and mature daqu powder shaped microbial community formation in mechanically strong-flavor daqu. <i>Food Bioscience</i> , 2023, 52, 102467.	2.0	5
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2242	Ultrasonic assisted extraction, characterization and gut microbiota-dependent anti-obesity effect of polysaccharide from <i>Pericarpium Citri Reticulatae</i> 'Chachiensis'. <i>Ultrasonics Sonochemistry</i> , 2023, 95, 106383.	3.8	4
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2244	Reuse of almond by-products: Functionalization of traditional semolina sourdough bread with almond skin. <i>International Journal of Food Microbiology</i> , 2023, 395, 110194.	2.1	5
2245	Lebanese fermented goat milk products: From tradition to meta-omics. <i>Food Research International</i> , 2023, 168, 112762.	2.9	4
2246	Isolation and characterization of a gas-producing and acid-resistant bacterium from spoiled vinegar. <i>International Journal of Food Microbiology</i> , 2023, 394, 110167.	2.1	2
2247	New insights into the role of key microorganisms and wooden barrels during lambic beer fermentation and maturation. <i>International Journal of Food Microbiology</i> , 2023, 394, 110163.	2.1	4
2248	Droplet digital PCR method for the absolute quantitative detection and monitoring of <i>Lactocaseibacillus casei</i> . <i>Food Microbiology</i> , 2023, 113, 104265.	2.1	3
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2250	Fruit and vegetable snacks as carriers of probiotics and bioactive compounds: a review. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3211-3223.	1.3	3
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2253	Lactic acid bacteria and <i>Bacillus</i> spp. as fungal biological control agents. <i>Journal of Applied Microbiology</i> , 2023, 134, .	1.4	5
2254	Characterization of isogenic mutants with single or double deletions of four phenolic acid esterases in <i>Lactiplantibacillus plantarum</i> TMW1.460. <i>International Journal of Food Microbiology</i> , 2023, 388, 110100.	2.1	4
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2256	Antifungal activity of selected lactic acid bacteria from olive drupes. <i>Food Bioscience</i> , 2023, 52, 102422.	2.0	7
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