

Riadh Hammami

List of Publications by Year in descending order

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Version: 2024-02-01

67
papers

3,032
citations

230014

27
h-index

190340

53
g-index

67
all docs

67
docs citations

67
times ranked

4161
citing authors

#	ARTICLE	IF	CITATIONS
1	The Genus <i>Enterococcus</i> : Between Probiotic Potential and Safety Concerns—An Update. <i>Frontiers in Microbiology</i> , 2018, 9, 1791.	1.5	328
2	BACTIBASE second release: a database and tool platform for bacteriocin characterization. <i>BMC Microbiology</i> , 2010, 10, 22.	1.3	291
3	Bacteriocins as a new generation of antimicrobials: toxicity aspects and regulations. <i>FEMS Microbiology Reviews</i> , 2021, 45, .	3.9	248
4	PhytAMP: a database dedicated to antimicrobial plant peptides. <i>Nucleic Acids Research</i> , 2009, 37, D963-D968.	6.5	246
5	Traditionally fermented pickles: How the microbial diversity associated with their nutritional and health benefits?. <i>Journal of Functional Foods</i> , 2020, 70, 103971.	1.6	132
6	BACTIBASE: a new web-accessible database for bacteriocin characterization. <i>BMC Microbiology</i> , 2007, 7, 89.	1.3	127
7	Anti-infective properties of bacteriocins: an update. <i>Cellular and Molecular Life Sciences</i> , 2013, 70, 2947-2967.	2.4	123
8	Purification and characterization of four antibacterial peptides from protamex hydrolysate of Atlantic mackerel (<i>Scomber scombrus</i>) by-products. <i>Biochemical and Biophysical Research Communications</i> , 2015, 462, 195-200.	1.0	92
9	MilkAMP: a comprehensive database of antimicrobial peptides of dairy origin. <i>Dairy Science and Technology</i> , 2014, 94, 181-193.	2.2	87
10	Recent insights into structure-function relationships of antimicrobial peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12546.	1.2	82
11	Collagencin, an antibacterial peptide from fish collagen: Activity, structure and interaction dynamics with membrane. <i>Biochemical and Biophysical Research Communications</i> , 2016, 473, 642-647.	1.0	77
12	Unravelling the antimicrobial action of antidepressants on gut commensal microbes. <i>Scientific Reports</i> , 2020, 10, 17878.	1.6	77
13	Isolation and identification of antimicrobial peptides derived by peptic cleavage of whey protein isolate. <i>Journal of Functional Foods</i> , 2013, 5, 706-714.	1.6	75
14	Current trends in antimicrobial agent research: chemo- and bioinformatics approaches. <i>Drug Discovery Today</i> , 2010, 15, 540-546.	3.2	66
15	Synthesis, antimicrobial activity and conformational analysis of the class IIa bacteriocin pediocin PA-1 and analogs thereof. <i>Scientific Reports</i> , 2018, 8, 9029.	1.6	65
16	Dual Coating of Liposomes as Encapsulating Matrix of Antimicrobial Peptides: Development and Characterization. <i>Frontiers in Chemistry</i> , 2017, 5, 103.	1.8	54
17	Bacteriocin-Producing <i>Enterococcus faecium</i> LCW 44: A High Potential Probiotic Candidate from Raw Camel Milk. <i>Frontiers in Microbiology</i> , 2017, 8, 865.	1.5	53
18	Inhibition of MRSA and of <i>Clostridium difficile</i> by durancin 61A: synergy with bacteriocins and antibiotics. <i>Future Microbiology</i> , 2017, 12, 205-212.	1.0	48

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19	Fate and Biological Activity of the Antimicrobial Lasso Peptide Microcin J25 Under Gastrointestinal Tract Conditions. <i>Frontiers in Microbiology</i> , 2018, 9, 1764.	1.5	47
20	A New Structure-based Classification of Gram-positive Bacteriocins. <i>Protein Journal</i> , 2010, 29, 432-439.	0.7	46
21	Antimicrobial properties of aqueous extracts from three medicinal plants growing wild in arid regions of Tunisia. <i>Pharmaceutical Biology</i> , 2009, 47, 452-457.	1.3	35
22	Impact of molecular interactions with phenolic compounds on food polysaccharides functionality. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 135-181.	1.5	34
23	Stability of Secondary and Tertiary Structures of Virus-Like Particles Representing Noroviruses: Effects of pH, Ionic Strength, and Temperature and Implications for Adhesion to Surfaces. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7680-7686.	1.4	32
24	How peptide physicochemical and structural characteristics affect anion-exchange membranes fouling by a tryptic whey protein hydrolysate. <i>Journal of Membrane Science</i> , 2016, 520, 914-923.	4.1	31
25	On <i>Lactococcus lactis</i> UL719 competitiveness and nisin (Nisaplin®) capacity to inhibit <i>Clostridium difficile</i> in a model of human colon. <i>Frontiers in Microbiology</i> , 2015, 6, 1020.	1.5	29
26	Editorial: Application of Protective Cultures and Bacteriocins for Food Biopreservation. <i>Frontiers in Microbiology</i> , 2019, 10, 1561.	1.5	29
27	Probiotic and Antifungal Attributes of <i>Levilactobacillus brevis</i> MYSN105, Isolated From an Indian Traditional Fermented Food Pozha. <i>Frontiers in Microbiology</i> , 2021, 12, 696267.	1.5	29
28	Formation of peptide layers and adsorption mechanisms on a negatively charged cation-exchange membrane. <i>Journal of Colloid and Interface Science</i> , 2017, 508, 488-499.	5.0	28
29	<i>Pediococcus acidilactici</i> UL5 and <i>Lactococcus lactis</i> ATCC 11454 are able to survive and express their bacteriocin genes under simulated gastrointestinal conditions. <i>Journal of Applied Microbiology</i> , 2014, 116, 677-688.	1.4	26
30	Assessment of the extractability of protein-carbohydrate concentrate from soybean meal under acidic and alkaline conditions. <i>Food Bioscience</i> , 2019, 28, 116-124.	2.0	25
31	Lasso-inspired peptides with distinct antibacterial mechanisms. <i>Amino Acids</i> , 2015, 47, 417-428.	1.2	24
32	Bacteriocinogenic properties and in vitro probiotic potential of enterococci from Tunisian dairy products. <i>Archives of Microbiology</i> , 2014, 196, 331-344.	1.0	23
33	Simultaneous Production of Formylated and Nonformylated Enterocins L50A and L50B as well as 61A, a New Glycosylated Durancin, by <i>Enterococcus durans</i> 61A, a Strain Isolated from Artisanal Fermented Milk in Tunisia. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3584-3590.	2.4	23
34	Antimicrobial Peptides of Dairy Proteins: From Fundamental to Applications. <i>Food Reviews International</i> , 2014, 30, 134-154.	4.3	21
35	Production of antibacterial fraction from Atlantic mackerel (<i>Scomber scombrus</i>) and its processing by-products using commercial enzymes. <i>Food and Bioprocess Technology</i> , 2015, 96, 145-153.	1.8	21
36	A new antimicrobial peptide isolated from <i>Oudneya africana</i> seeds. <i>Microbiology and Immunology</i> , 2009, 53, 658-666.	0.7	18

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37	SciDBMaker: new software for computer-aided design of specialized biological databases. BMC Bioinformatics, 2008, 9, 121.	1.2	17
38	Colistin A and colistin B among inhibitory substances of Paenibacillus polymyxa JB05-01-1. Archives of Microbiology, 2012, 194, 363-370.	1.0	17
39	Alterations of the Treatment-Naive Gut Microbiome in Newly Diagnosed Hepatitis C Virus Infection. ACS Infectious Diseases, 2021, 7, 1059-1068.	1.8	17
40	Bacteriocinogenic properties of Escherichia coli P2C isolated from pig gastrointestinal tract: purification and characterization of microcin V. Archives of Microbiology, 2018, 200, 771-782.	1.0	16
41	Stability and Inhibitory Activity of Pediocin PA-1 Against Listeria sp. in Simulated Physiological Conditions of the Human Terminal Ileum. Probiotics and Antimicrobial Proteins, 2012, 4, 250-258.	1.9	14
42	Gut Microbiota Extracellular Vesicles as Signaling Molecules Mediating Host-Microbiota Communications. International Journal of Molecular Sciences, 2021, 22, 13166.	1.8	14
43	Influence of electro-activated solutions of weak organic acid salts on microbial quality and overall appearance of blueberries during storage. Food Microbiology, 2017, 64, 56-64.	2.1	12
44	Extraction of protein and carbohydrates from soybean meal using acidic and alkaline solutions produced by electro-activation. Food Science and Nutrition, 2020, 8, 1125-1138.	1.5	11
45	DetoxiProt: an integrated database for detoxification proteins. BMC Genomics, 2011, 12, S2.	1.2	10
46	Antibacterial properties and mode of action of new triaryl butene citrate compounds. European Journal of Medicinal Chemistry, 2014, 76, 408-413.	2.6	10
47	Production of functional beverage by using protein-carbohydrate extract obtained from soybean meal by electro-activation. LWT - Food Science and Technology, 2019, 113, 108259.	2.5	10
48	Dual Inhibition of Salmonella enterica and Clostridium perfringens by New Probiotic Candidates Isolated from Chicken Intestinal Mucosa. Microorganisms, 2021, 9, 166.	1.6	10
49	Evaluation of the Prebiotic Potential of a Commercial Synbiotic Food Ingredient on Gut Microbiota in an Ex Vivo Model of the Human Colon. Nutrients, 2020, 12, 2669.	1.7	9
50	Anti-Salmonella Activity and Peptidomic Profiling of Peptide Fractions Produced from Sturgeon Fish Skin Collagen (Huso huso) Using Commercial Enzymes. Nutrients, 2021, 13, 2657.	1.7	9
51	Effect of Antimicrobial Peptides Divergicin M35 and Nisin A on Listeria monocytogenes LSD530 Potassium Channels. Current Microbiology, 2008, 56, 609-612.	1.0	8
52	Antibacterial and antifungal activity of water-soluble extracts from Mozzarella, Gouda, Swiss, and Cheddar commercial cheeses produced in Canada. Dairy Science and Technology, 2014, 94, 427-438.	2.2	8
53	A comparative study of the functional properties and antioxidant activity of soybean meal extracts obtained by conventional extraction and electro-activated solutions. Food Chemistry, 2020, 307, 125547.	4.2	8
54	Bacteriocinogenic probiotics as an integrated alternative to antibiotics in chicken production - why and how?. Critical Reviews in Food Science and Nutrition, 2022, 62, 8744-8760.	5.4	8

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55	Nutritional and therapeutic approaches for protecting human gut microbiota from psychotropic treatments. <i>Progress in Neuro-Psychopharmacology and Biological Psychiatry</i> , 2021, 108, 110182.	2.5	7
56	Screening, characterization and growth of Î³-aminobutyric acid-producing probiotic candidates from food origin under simulated colonic conditions. <i>Journal of Applied Microbiology</i> , 2022, , .	1.4	6
57	Antimicrobial, Antitumor and Side Effects Assessment of a Newly Synthesized Tamoxifen Analog. <i>Current Topics in Medicinal Chemistry</i> , 2020, 20, 2281-2288.	1.0	4
58	The Untapped Potential of Ginsenosides and American Ginseng Berry in Promoting Mental Health via the Gut-Brain Axis. <i>Nutrients</i> , 2022, 14, 2523.	1.7	4
59	Symbiotic maple saps minimize disruption of the mice intestinal microbiota after oral antibiotic administration. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 665-671.	1.3	3
60	Detection and extraction of anti-Listerial compounds from <i>Calligonum comosum</i> , a medicinal plant from arid regions of Tunisia. <i>African Journal of Traditional Complementary and Alternative Medicines</i> , 2011, 8, 322-7.	0.2	3
61	Efficacy of a novel ferrocenyl diaryl butene citrate compound as a biocide for preventing healthcare-associated infections. <i>MedChemComm</i> , 2016, 7, 948-954.	3.5	2
62	Modeling of the full-length <i>Escherichia coli</i> SeqA protein, in complex with DNA. <i>Pathologie Et Biologie</i> , 2009, 57, e61-e66.	2.2	1
63	Use of SciDBMaker as Tool for the Design of Specialized Biological Databases. , 0, , 251-265.		1
64	An agar-based bioassay for accurate screening of the total antioxidant capacity of lactic acid bacteria cell-free supernatants. <i>Journal of Microbiological Methods</i> , 2022, 195, 106437.	0.7	1
65	CHAPTER 16. Chemistry and Function of Antimicrobial Peptides. <i>Food Chemistry, Function and Analysis</i> , 2021, , 402-425.	0.1	0
66	Design and Synthesis of Lasso-Inspired Peptides with Antibacterial Activity. , 2015, , .		0
67	Use of SciDBMaker as Tool for the Design of Specialized Biological Databases. , 0, , 1755-1768.		0