Michael G. GÃ¤nzle

List of Publications by Year
in descending order

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325	22,171	8732	12910
papers	citations	75 h-index	131 g-index

332	332	332	16195
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antimicrobial plant secondary metabolites, MDR transporters and antimicrobial resistance in cereal-associated lactobacilli: is there a connection?. Food Microbiology, 2022, 102, 103917.	2.1	12
2	Lactic Acid Bacteria: Taxonomy and Biodiversity. , 2022, , 263-274.		1
3	Lactose Derivatives. , 2022, , 737-743.		0
4	Lactose. , 2022, , 96-102.		1
5	Lactose: Galacto-Oligosaccharides. , 2022, , 757-763.		1
6	Characterization of a recombinant <scp>10â€linoleic</scp> acid hydratase from Lactiplantibacillus plantarum<scp>ZS2058</scp> and biosynthesis of 10â€hydroxyâ€cisâ€12â€octadecenoic acid. Journal of the Science of Food and Agriculture, 2022, 102, 2212-2219.	1.7	0
7	LC-MS/MS quantitation of Î±-amylase/trypsin inhibitor CM3 and glutathione during wheat sourdough breadmaking. Journal of Applied Microbiology, 2022, 133, 120-129.	1.4	6
8	Metabolic services of intestinal microbiota of swine: metabolism of carbohydrates and bile salts. Burleigh Dodds Series in Agricultural Science, 2022, , 37-74.	0.1	0
9	After the stormâ€"Perspectives on the taxonomy of Lactobacillaceae. JDS Communications, 2022, 3, 222-227.	0.5	21
10	The periodic table of fermented foods: limitations and opportunities. Applied Microbiology and Biotechnology, 2022, 106, 2815-2826.	1.7	37
11	Effects of protein fibrillation and antioxidants on probiotic survival during ambient storage. Food Chemistry, 2022, 389, 133117.	4.2	5
12	Furfurilactobacillus milii sp. nov., isolated from fermented cereal foods. International Journal of Systematic and Evolutionary Microbiology, 2022, 72, .	0.8	12
13	African cereal fermentations: A review on fermentation processes and microbial composition of non-alcoholic fermented cereal foods and beverages. International Journal of Food Microbiology, 2022, 378, 109815.	2.1	15
14	Glycomacropeptide from camel milk inhibits the adhesion of enterotoxigenic Escherichia coli K88 to porcine cells. International Dairy Journal, 2022, 134, 105448.	1.5	6
15	Microencapsulation of probiotic lactobacilli with shellac as moisture barrier and to allow controlled release. Journal of the Science of Food and Agriculture, 2021, 101, 726-734.	1.7	27
16	The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 196-208.	8.2	316
17	Composition and activity of microbiota in sourdough and their effect on bread quality and safety. , 2021, , 129-172.		6
18	Investigating the potential of unsaturated fatty acids as antifungal crop protective agents. Canadian Journal of Plant Science, 2021, 101, 73-85.	0.3	1

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19	Carboxylic acid-catalysed hydrolysis of polygalacturonic acid in subcritical water media. Journal of Supercritical Fluids, 2021, 169, 105103.	1.6	7
20	Limosilactobacillus balticus sp. nov., Limosilactobacillus agrestis sp. nov., Limosilactobacillus albertensis sp. nov., Limosilactobacillus rudii sp. nov. and Limosilactobacillus fastidiosus sp. nov., five novel Limosilactobacillus species isolated from the vertebrate gastrointestinal tract, and proposal of six subspecies of Limosilactobacillus reuteri adapted to the gastrointestinal tract of specific vertebrate hosts. International Journal of Systematic and Evolutionary Microbiology, 2021, 71, .	0.8	60
21	Degradation of Wheat Germ Agglutinin during Sourdough Fermentation. Foods, 2021, 10, 340.	1.9	13
22	Abundance and Expression of Shiga Toxin Genes in Escherichia coli at the Recto-Anal Junction Relates to Host Immune Genes. Frontiers in Cellular and Infection Microbiology, 2021, 11, 633573.	1.8	9
23	Contribution of the Locus of Heat Resistance to Growth and Survival of Escherichia coli at Alkaline pH and at Alkaline pH in the Presence of Chlorine. Microorganisms, 2021, 9, 701.	1.6	5
24	608 PREBIOTIC Î²-FRUCTANS PREVENT SUBCLINICAL INTESTINAL INFLAMMATION IN ULCERATIVE COLITIS PATIENTS WHO ARE IN CLINICAL REMISSION. Gastroenterology, 2021, 160, S-120.	0.6	2
25	Effect of feeding acidified or fermented barley using Limosilactobacillus reuteri with or without supplemental phytase on diet nutrient digestibility in growing pigs. Journal of Animal Science, 2021, 99, .	0.2	0
26	Enzymatic and microbial conversions to achieve sugar reduction in bread. Food Research International, 2021, 143, 110296.	2.9	10
27	Horizontal Transmission of Stress Resistance Genes Shape the Ecology of Beta- and Gamma-Proteobacteria. Frontiers in Microbiology, 2021, 12, 696522.	1.5	20
28	Characterization of Î³-glutamyl cysteine ligases from Limosilactobacillus reuteri producing kokumi-active Î³-glutamyl dipeptides. Applied Microbiology and Biotechnology, 2021, 105, 5503-5515.	1.7	9
29	Ecology and Function of the Transmissible Locus of Stress Tolerance in Escherichia coli and Plant-Associated Enterobacteriaceae. MSystems, 2021, 6, e0037821.	1.7	10
30	Genetic Determinants of Stress Resistance in Desiccated Salmonella enterica. Applied and Environmental Microbiology, 2021, 87, e0168321.	1.4	8
31	Influence of drying conditions, food composition, and water activity on the thermal resistance of Salmonella enterica. Food Research International, 2021, 147, 110548.	2.9	18
32	Effects of high-pressure carbon dioxide on microbial quality and germination of cereal grains and beans. Journal of Supercritical Fluids, 2021, 175, 105272.	1.6	9
33	3-Hydroxypropionic acid contributes to the antibacterial activity of glycerol metabolism by the food microbe Limosilactobacillus reuteri. Food Microbiology, 2021, 98, 103720.	2.1	15
34	Antimicrobial activity and drying potential of high intensity blue light pulses (455Ânm) emitted from LEDs. Food Research International, 2021, 148, 110601.	2.9	10
35	Resistance of biofilm- and pellicle-embedded strains of Escherichia coli encoding the transmissible locus of stress tolerance (tLST) to oxidative sanitation chemicals. International Journal of Food Microbiology, 2021, 359, 109425.	2.1	8
36	PSIV-B-28 Effect of feeding acidified or fermented barley grain using Limosilactobacillus reuteri with or without supplemental phytase on diet nutrient digestibility in growing pigs. Journal of Animal Science, 2021, 99, 391-392.	0.2	1

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37	Comparative Genomics and In Vitro Plant Growth Promotion and Biocontrol Traits of Lactic Acid Bacteria from the Wheat Rhizosphere. Microorganisms, 2021, 9, 78.	1.6	24
38	A Metagenomics Investigation of Intergenerational Effects of Non-nutritive Sweeteners on Gut Microbiome. Frontiers in Nutrition, 2021, 8, 795848.	1.6	13
39	Contribution of glutaminases to glutamine metabolism and acid resistance in Lactobacillus reuteri and other vertebrate host adapted lactobacilli. Food Microbiology, 2020, 86, 103343.	2.1	25
40	Digestibility of branched and linear Î±-gluco-oligosaccharides in vitro and in ileal-cannulated pigs. Food Research International, 2020, 127, 108726.	2.9	12
41	Inactivation of Salmonella spp. in wheat flour by 395â€¯nm pulsed light emitting diode (LED) treatment and the related functional and structural changes of gluten. Food Research International, 2020, 127, 108716.	2.9	33
42	Effect of drying on oxidation of membrane lipids and expression of genes encoded by the Shiga toxin prophage in Escherichia coli. Food Microbiology, 2020, 86, 103332.	2.1	7
43	Ingestion of isomalto-oligosaccharides stimulates insulin and incretin hormone secretion in healthy adults. Journal of Functional Foods, 2020, 65, 103730.	1.6	16
44	Identification and Quantitation of Hydroxy Fatty Acids in Fermented Sausage Samples. Journal of Agricultural and Food Chemistry, 2020, 68, 8648-8657.	2.4	14
45	Sourdough Fermentation Degrades Wheat Alpha-Amylase/Trypsin Inhibitor (ATI) and Reduces Pro-Inflammatory Activity. Foods, 2020, 9, 943.	1.9	47
46	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
47	Characterization of the Extracellular Fructanase FruA in Lactobacillus crispatus and Its Contribution to Fructan Hydrolysis in Breadmaking. Journal of Agricultural and Food Chemistry, 2020, 68, 8637-8647.	2.4	24
48	Characterization of two extracellular arabinanases in Lactobacillus crispatus. Applied Microbiology and Biotechnology, 2020, 104, 10091-10103.	1.7	7
49	Characterization of the two nonidentical ArgR regulators of Tetragenococcus halophilus and their regulatory effects on arginine metabolism. Applied Microbiology and Biotechnology, 2020, 104, 8775-8787.	1.7	7
50	Control of pathogenic and spoilage bacteria in meat and meat products by high pressure: Challenges and future perspectives. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3476-3500.	5.9	29
51	A Phylogenetic View on the Role of Glycerol for Growth Enhancement and Reuterin Formation in Limosilactobacillus reuteri. Frontiers in Microbiology, 2020, 11, 601422.	1.5	11
52	Metabolic and Gut Microbiota Responses to Sourdough Pasta Consumption in Overweight and Obese Adults. Frontiers in Nutrition, 2020, 7, 615003.	1.6	5
53	Reply to Comment on Huang, X., et al. â€œSourdough Fermentation Degrades Wheat Alpha-Amylase/Trypsin Inhibitor (ATI) and Reduces Pro-Inflammatory Activityâ€• Foods 2020, 9, 943. Foods, 2020, 9, 1405.	1.9	1
54	Structure-function relationships of antifungal monohydroxy unsaturated fatty acids (HUFA) of plant and bacterial origin. Food Research International, 2020, 134, 109237.	2.9	14

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55	Heat and Pressure Resistance in Escherichia coli Relates to Protein Folding and Aggregation. Frontiers in Microbiology, 2020, 11, 111.	1.5	16
56	Development of gluten-free breads started with chia and flaxseed sourdoughs fermented by selected lactic acid bacteria. LWT - Food Science and Technology, 2020, 125, 109189.	2.5	13
57	Lethality of high-pressure carbon dioxide on Shiga toxin-producing Escherichia coli, Salmonella and surrogate organisms on beef jerky. International Journal of Food Microbiology, 2020, 321, 108550.	2.1	13
58	The Locus of Heat Resistance Confers Resistance to Chlorine and Other Oxidizing Chemicals in Escherichia coli. Applied and Environmental Microbiology, 2020, 86, .	1.4	31
59	Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate. Food Hydrocolloids, 2020, 105, 105790.	5.6	82
60	Detection of enterohaemorrhagic Escherichia coli in food by droplet digital PCR to detect simultaneous virulence factors in a single genome. Food Microbiology, 2020, 90, 103466.	2.1	20
61	Host-adapted lactobacilli in food fermentations: impact of metabolic traits of host adapted lactobacilli on food quality and human health. Current Opinion in Food Science, 2020, 31, 71-80.	4.1	39
62	Microbiota stratification and succession of amylaseâ€producing Bacillus in traditional Chinese Jiuqu (fermentation starters). Journal of the Science of Food and Agriculture, 2020, 100, 3544-3553.	1.7	18
63	Ecological Importance of Cross-Feeding of the Intermediate Metabolite 1,2-Propanediol between Bacterial Gut Symbionts. Applied and Environmental Microbiology, 2020, 86, .	1.4	40
64	Effect of copy number of the spoVA2mob operon, sourdough and reutericyclin on ropy bread spoilage caused by Bacillus spp.. Food Microbiology, 2020, 91, 103507.	2.1	16
65	Food fermentations for improved digestibility of plant foods â€“ an essential ex situ digestion step in agricultural societies?. Current Opinion in Food Science, 2020, 32, 124-132.	4.1	48
66	In vitro digestibility of commercial and experimental isomalto-oligosaccharides. Food Research International, 2020, 134, 109250.	2.9	23
67	Genetic Determinants of Hydroxycinnamic Acid Metabolism in Heterofermentative Lactobacilli. Applied and Environmental Microbiology, 2020, 86, .	1.4	37
68	A taxonomic note on the genus Lactobacillus: Description of 23 novel genera, emended description of the genus Lactobacillus Beijerinck 1901, and union of Lactobacillaceae and Leuconostocaceae. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 2782-2858.	0.8	2,775
69	Feeding Limosilactobacillus fermentum K9-2 and Lacticaseibacillus casei K9-1, or Limosilactobacillus reuteri TMW1.656 Reduces Pathogen Load in Weanling Pigs. Frontiers in Microbiology, 2020, 11, 608293.	1.5	11
70	Metabolism of phenolic acids in whole wheat and rye malt sourdoughs. Food Microbiology, 2019, 77, 43-51.	2.1	66
71	114 Role of fiber in promoting health in nursery pigs. Journal of Animal Science, 2019, 97, 64-65.	0.2	0
72	The Copy Number of the spoVA ^{2mob} Operon Determines Pressure Resistance of Bacillus Endospores. Applied and Environmental Microbiology, 2019, 85, .	1.4	19

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73	Dynamics of Enterobacteriaceae and lactobacilli in model sourdoughs are driven by pH and concentrations of sucrose and ferulic acid. LWT - Food Science and Technology, 2019, 114, 108394.	2.5	37
74	PSVII-16 Galactosylated chitosan-oligosaccharides have anti-adhesive effect against enterotoxigenic Escherichia coli in piglets. Journal of Animal Science, 2019, 97, 224-224.	0.2	0
75	Effect of sodium chloride and chitosan on the inactivation of heat resistant or Shiga-toxin producing Escherichia coli during grilling of burger patties. International Journal of Food Microbiology, 2019, 308, 108308.	2.1	1
76	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. Frontiers in Microbiology, 2019, 10, 2113.	1.5	54
77	Complementary Antibacterial Effects of Bacteriocins and Organic Acids as Revealed by Comparative Analysis of Carnobacterium spp. from Meat. Applied and Environmental Microbiology, 2019, 85, .	1.4	22
78	Tolerance and cytotoxicity of naphthenic acids on microorganisms isolated from oil sands process-affected water. Science of the Total Environment, 2019, 695, 133749.	3.9	8
79	Antimicrobial activity of bioactive starch packaging films against Listeria monocytogenes and reconstituted meat microbiota on ham. International Journal of Food Microbiology, 2019, 305, 108253.	2.1	37
80	Toward rational selection criteria for selection of probiotics in pigs. Advances in Applied Microbiology, 2019, 107, 83-112.	1.3	13
81	Glycopeptides from egg white ovomucin inhibit K88ac enterotoxigenic Escherichia coli adhesion to porcine small intestinal epithelial cell-line. Journal of Functional Foods, 2019, 54, 320-328.	1.6	11
82	Composition and Origin of the Fermentation Microbiota of Mahewu, a Zimbabwean Fermented Cereal Beverage. Applied and Environmental Microbiology, 2019, 85, .	1.4	46
83	Metagenomic reconstructions of gut microbial metabolism in weanling pigs. Microbiome, 2019, 7, 48.	4.9	97
84	Lactoseâ€"a conditional prebiotic?. , 2019, , 155-173.		4
85	Pea polyphenolics and hydrolysis processing alter microbial community structure and early pathogen colonization in mice. Journal of Nutritional Biochemistry, 2019, 67, 101-110.	1.9	17
86	Inactivation of Escherichia Coli and Salmonella Using 365 and 395 nm High Intensity Pulsed Light Emitting Diodes. Foods, 2019, 8, 679.	1.9	24
87	Lifestyles of sourdough lactobacilli â€“ Do they matter for microbial ecology and bread quality?. International Journal of Food Microbiology, 2019, 302, 15-23.	2.1	105
88	Exploiting synergies of sourdough and antifungal organic acids to delay fungal spoilage of bread. International Journal of Food Microbiology, 2019, 302, 8-14.	2.1	72
89	Sensory analysis of juice blend containing isomalto-oligosaccharides produced by fermentation with Weissella cibaria. Food Research International, 2019, 124, 86-92.	2.9	13
90	Inulin-type fructans improve active ulcerative colitis associated with microbiota changes and increased short-chain fatty acids levels. Gut Microbes, 2019, 10, 334-357.	4.3	114

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91	Comparative assessment of qPCR enumeration methods that discriminate between live and dead Escherichia coli O157:H7 on beef. Food Microbiology, 2019, 79, 41-47.	2.1	17
92	Challenges and opportunities related to the use of chitosan as a food preservative. Journal of Applied Microbiology, 2019, 126, 1318-1331.	1.4	64
93	Effect of chitosan, and bacteriocin â€“ Producing Carnobacterium maltaromaticum on survival of Escherichia coli and Salmonella Typhimurium on beef. International Journal of Food Microbiology, 2019, 290, 68-75.	2.1	24
94	Impact of probiotic Lactobacillus sp. on autochthonous lactobacilli in weaned piglets. Journal of Applied Microbiology, 2019, 126, 242-254.	1.4	16
95	Lactic Acid Bacteria in Cereal-Based Products. , 2019, , 199-213.		14
96	Proposal to reclassify four Lactobacillus species as Apilactobacillus bombintestini, Companilactobacillus suantsaicola, Lactiplantibacillus garii and Levilactobacillus suantsaiihabitans. International Journal of Systematic and Evolutionary Microbiology, 2019, 71, .	0.8	10
97	Prebiotics, FODMAPs and dietary fiber â€" conflicting concepts in development of functional food products?. Current Opinion in Food Science, 2018, 20, 30-37.	4.1	28
98	Genetic and phenotypic analysis of carbohydrate metabolism and transport in Lactobacillus reuteri. International Journal of Food Microbiology, 2018, 272, 12-21.	2.1	53
99	Structure and function relationships of the binding of Î²- and É'-galactosylated oligosaccharides to K88 fimbriae of enterotoxigenic Escherichia coli. International Dairy Journal, 2018, 81, 104-112.	1.5	4
100	Ambient storage of microencapsulated Lactobacillus plantarum ST-III by complex coacervation of type-A gelatin and gum arabic. Food and Function, 2018, 9, 1000-1008.	2.1	36
101	Development of antimicrobial films based on cassava starch, chitosan and gallic acid using subcritical water technology. Journal of Supercritical Fluids, 2018, 137, 101-110.	1.6	56
102	Î³-Glutamyl Cysteine Ligase of Lactobacillus reuteri Synthesizes Î³-Glutamyl Dipeptides in Sourdough. Journal of Agricultural and Food Chemistry, 2018, 66, 12368-12375.	2.4	15
103	Comparative Genomics and Characterization of the Late Promoter pRâ€™ from Shiga Toxin Prophages in Escherichia coli. Viruses, 2018, 10, 595.	1.5	10
104	Effect of Glutathione Dehydrogenase of Lactobacillus sanfranciscensis on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. Journal of Agricultural and Food Chemistry, 2018, 66, 9770-9776.	2.4	34
105	Effect of Pressure, Reconstituted RTE Meat Microbiota, and Antimicrobials on Survival and Post-pressure Growth of Listeria monocytogenes on Ham. Frontiers in Microbiology, 2018, 9, 1979.	1.5	22
106	Effect of temperature on production of oligosaccharides and dextran by Weissella cibaria 10â€¯M. International Journal of Food Microbiology, 2018, 280, 27-34.	2.1	43
107	Use of Sourdough in Low FODMAP Baking. Foods, 2018, 7, 96.	1.9	73
108	Growth of Carnobacterium spp. isolated from chilled vacuum-packaged meat under relevant acidic conditions. International Journal of Food Microbiology, 2018, 286, 120-127.	2.1	20

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109	Effect of starter cultures on taste-active amino acids and survival of pathogenic Escherichia coli in dry fermented beef sausages. European Food Research and Technology, 2018, 244, 2203-2212.	1.6	18
110	The Effect of Carbohydrates and Bacteriocins on the Growth Kinetics and Resistance of Listeria monocytogenes. Frontiers in Microbiology, 2018, 9, 347.	1.5	14
111	Daqu Fermentation Selects for Heat-Resistant Enterobacteriaceae and Bacilli. Applied and Environmental Microbiology, 2018, 84, .	1.4	23
112	Aspergillus oryzae reduces IgE binding ability of allergenic egg white proteins. Frontiers of Agricultural Science and Engineering, 2018, 5, 373.	0.9	2
113	Identification and Characterization of Glycopeptides from Egg Protein Ovomucin with Anti-Agglutinating Activity against Porcine K88 Enterotoxigenic Escherichia coli Strains. Journal of Agricultural and Food Chemistry, 2017, 65, 777-783.	2.4	27
114	The locus of heat resistance (LHR) mediates heat resistance in Salmonella enterica , Escherichia coli and Enterobacter cloacae. Food Microbiology, 2017, 64, 96-103.	2.1	48
115	Effect of Glutathione on the Taste and Texture of Type I Sourdough Bread. Journal of Agricultural and Food Chemistry, 2017, 65, 4321-4328.	2.4	41
116	Mechanisms of Inactivation of Dry Escherichia coli by High-Pressure Carbon Dioxide. Applied and Environmental Microbiology, 2017, 83, .	1.4	27
117	Enzymatic Synthesis and Purification of Galactosylated Chitosan Oligosaccharides Reducing Adhesion of Enterotoxigenic Escherichia coli K88. Journal of Agricultural and Food Chemistry, 2017, 65, 5142-5150.	2.4	15
118	Identification and quantification of virulence factors of enterotoxigenic Escherichia coli by high-resolution melting curve quantitative PCR. BMC Microbiology, 2017, 17, 114.	1.3	21
119	Mechanisms of inactivation of Candida humilis and Saccharomyces cerevisiae by pulsed electric fields. Bioelectrochemistry, 2017, 115, 47-55.	2.4	12
120	Health benefits of fermented foods: microbiota and beyond. Current Opinion in Biotechnology, 2017, 44, 94-102.	3.3	855
121	Whole-Grain Starch and Fiber Composition Modifies Ileal Flow of Nutrients and Nutrient Availability in the Hindgut, Shifting Fecal Microbial Profiles in Pigs. Journal of Nutrition, 2017, 147, jn255851.	1.3	13
122	Induction of Shiga Toxin-Encoding Prophage by Abiotic Environmental Stress in Food. Applied and Environmental Microbiology, 2017, 83, .	1.4	50
123	Functional Analysis of Genes Comprising the Locus of Heat Resistance in Escherichia coli. Applied and Environmental Microbiology, 2017, 83, .	1.4	49
124	High-Speed Counter-Current Chromatography (HSCCC) Purification of Antifungal Hydroxy Unsaturated Fatty Acids from Plant-Seed Oil and Lactobacillus Cultures. Journal of Agricultural and Food Chemistry, 2017, 65, 11229-11236.	2.4	24
125	Effect of acceptor carbohydrates on oligosaccharide and polysaccharide synthesis by dextransucrase DsrM from Weissella cibaria. Food Research International, 2017, 99, 603-611.	2.9	31
126	Lifestyles in transition: evolution and natural history of the genus Lactobacillus. FEMS Microbiology Reviews, 2017, 41, S27-S48.	3.9	400

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127	Lactose and lactose-derived oligosaccharides: More than prebiotics?. International Dairy Journal, 2017, 67, 61-72.	1.5	58
128	Editorial: Industrial and Host Associated Stress Responses in Food Microbes. Implications for Food Technology and Food Safety. Frontiers in Microbiology, 2017, 8, 1522.	1.5	6
129	Characterization of Linoleate 10-Hydratase of Lactobacillus plantarum and Novel Antifungal Metabolites. Frontiers in Microbiology, 2016, 7, 1561.	1.5	45
130	Some Like It Hot: Heat Resistance of Escherichia coli in Food. Frontiers in Microbiology, 2016, 7, 1763.	1.5	58
131	Antifungal activity of secondary plant metabolites from potatoes (Solanum tuberosum L.): Glycoalkaloids and phenolic acids show synergistic effects. Journal of Applied Microbiology, 2016, 120, 955-965.	1.4	40
132	Evolution of sourdough microbiota in spontaneous sourdoughs started with different plant materials. International Journal of Food Microbiology, 2016, 232, 35-42.	2.1	76
133	The effect of growth temperature, process temperature, and sodium chloride on the high-pressure inactivation of Listeria monocytogenes on ham. European Food Research and Technology, 2016, 242, 2021-2029.	1.6	17
134	Effect of hydrostatic pressure and antimicrobials on survival of Listeria monocytogenes and enterohaemorrhagic Escherichia coli in beef. Innovative Food Science and Emerging Technologies, 2016, 38, 321-327.	2.7	28
135	Composition and function of sourdough microbiota: From ecological theory to bread quality. International Journal of Food Microbiology, 2016, 239, 19-25.	2.1	134
136	Formation of taste-active amino acids, amino acid derivatives and peptides in food fermentations â€“ A review. Food Research International, 2016, 89, 39-47.	2.9	408
137	Site Directed Mutagenesis of Dextransucrase DsrM from Weissella cibaria: Transformation to a Reuteransucrase. Journal of Agricultural and Food Chemistry, 2016, 64, 6848-6855.	2.4	8
138	Effect of proteolysis on the sialic acid content and bifidogenic activity of ovomucin hydrolysates. Food Chemistry, 2016, 212, 78-86.	4.2	21
139	Synthesis of Taste-Active Î³-Glutamyl Dipeptides during Sourdough Fermentation by Lactobacillus reuteri. Journal of Agricultural and Food Chemistry, 2016, 64, 7561-7568.	2.4	34
140	Structure-function relationships of bacterial and enzymatically produced reuterans and dextran in sourdough bread baking application. International Journal of Food Microbiology, 2016, 239, 95-102.	2.1	59
141	Preparation of chitooligosaccharides from fungal waste mycelium by recombinant chitinase. Carbohydrate Research, 2016, 430, 1-7.	1.1	18
142	Effect of the food matrix on pressure resistance of Shiga-toxin producing Escherichia coli. Food Microbiology, 2016, 57, 96-102.	2.1	14
143	Influence of cyclopropane fatty acids on heat, high pressure, acid and oxidative resistance in Escherichia coli. International Journal of Food Microbiology, 2016, 222, 16-22.	2.1	71
144	Conversion of ginsenosides by Lactobacillus plantarum studied by liquid chromatography coupled to quadrupole trap mass spectrometry. Food Research International, 2015, 76, 709-718.	2.9	24

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145	Comparative genomics Lactobacillus reuteri from sourdough reveals adaptation of an intestinal symbiont to food fermentations. Scientific Reports, 2015, 5, 18234.	1.6	65
146	Biochemical analysis of respiratory metabolism in the heterofermentativeLactobacillus spicheriandLactobacillus reuteri. Journal of Applied Microbiology, 2015, 119, 763-775.	1.4	29
147	Mechanisms of pressure-mediated cell death and injury in Escherichia coli: from fundamentals to food applications. Frontiers in Microbiology, 2015, 6, 599.	1.5	45
148	Reutericyclin producing Lactobacillus reuteri modulates development of fecal microbiota in weanling pigs. Frontiers in Microbiology, 2015, 6, 762.	1.5	38
149	Genetic determinants of heat resistance in Escherichia coli. Frontiers in Microbiology, 2015, 6, 932.	1.5	105
150	Effect of Glutamate Accumulation During Sourdough Fermentation with Lactobacillus reuteri on the Taste of Bread and Sodiumâ€Reduced Bread. Cereal Chemistry, 2015, 92, 224-230.	1.1	61
151	Genetic Determinants of Reutericyclin Biosynthesis in Lactobacillus reuteri. Applied and Environmental Microbiology, 2015, 81, 2032-2041.	1.4	56
152	Variation in Heat and Pressure Resistance of Verotoxigenic and Nontoxigenic Escherichia coli. Journal of Food Protection, 2015, 78, 111-120.	0.8	57
153	Plant defence mechanisms and enzymatic transformation products and their potential applications in food preservation: Advantages and limitations. Trends in Food Science and Technology, 2015, 46, 49-59.	7.8	23
154	Intravaginally administered lactic acid bacteria expedited uterine involution and modulated hormonal profiles of transition dairy cows. Journal of Dairy Science, 2015, 98, 6018-6028.	1.4	16
155	Lactic metabolism revisited: metabolism of lactic acid bacteria in food fermentations and food spoilage. Current Opinion in Food Science, 2015, 2, 106-117.	4.1	454
156	Development and validation of a surrogate strain cocktail to evaluate bactericidal effects of pressure on verotoxigenic Escherichia coli. International Journal of Food Microbiology, 2015, 205, 16-22.	2.1	25
157	Feed Fermentation with Reuteran- and Levan-Producing Lactobacillus reuteri Reduces Colonization of Weanling Pigs by Enterotoxigenic Escherichia coli. Applied and Environmental Microbiology, 2015, 81, 5743-5752.	1.4	52
158	A Genomic View of Lactobacilli and Pediococci Demonstrates that Phylogeny Matches Ecology and Physiology. Applied and Environmental Microbiology, 2015, 81, 7233-7243.	1.4	195
159	High Amylose Starch with Low In Vitro Digestibility Stimulates Hindgut Fermentation and Has a Bifidogenic Effect in Weaned Pigs. Journal of Nutrition, 2015, 145, 2464-2470.	1.3	58
160	Diversity and dynamics of bacteriocins from human microbiome. Environmental Microbiology, 2015, 17, 2133-2143.	1.8	106
161	Metabolism of phenolic compounds by Lactobacillus spp. during fermentation of cherry juice and broccoli puree. Food Microbiology, 2015, 46, 272-279.	2.1	211
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