Rudi F Vogel

List of Publications by Year
in descending order

236	10,338	26630 56	48315 88
papers	citations	h-index	g-index

238	238	238	7208
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Carbohydrate, peptide and lipid metabolism of lactic acid bacteria in sourdough. Food Microbiology, 2007, 24, 128-138.	4.2	300
2	Contribution of Sourdough Lactobacilli, Yeast, and Cereal Enzymes to the Generation of Amino Acids in Dough Relevant for Bread Flavor. Cereal Chemistry, 2002, 79, 45-51.	2.2	292
3	Characterization of the Bacteriocins Curvacin A from Lactobacillus curvatus LTH1174 and Sakacin P from L. sake LTH673. Systematic and Applied Microbiology, 1992, 15, 460-468.	2.8	236
4	Metabolism by bifidobacteria and lactic acid bacteria of polysaccharides from wheat and rye, and exopolysaccharides produced by Lactobacillus sanfranciscensis. Journal of Applied Microbiology, 2002, 92, 958-965.	3.1	204
5	In Situ Production of Exopolysaccharides during Sourdough Fermentation by Cereal and Intestinal Isolates of Lactic Acid Bacteria. Applied and Environmental Microbiology, 2003, 69, 945-952.	3.1	198
6	High-Pressure-Mediated Survival of Clostridium botulinum and Bacillus amyloliquefaciens Endospores at High Temperature. Applied and Environmental Microbiology, 2006, 72, 3476-3481.	3.1	198
7	Phenotypic and genotypic analyses of lactic acid bacteria in local fermented food, breast milk and faeces of mothers and their babies. Systematic and Applied Microbiology, 2011, 34, 148-155.	2.8	177
8	The microbial diversity of water kefir. International Journal of Food Microbiology, 2011, 151, 284-288.	4.7	167
9	Opinion on the use of ohmic heating for the treatment of foods. Trends in Food Science and Technology, 2016, 55, 84-97.	15.1	161
10	Protective Effect of Sucrose and Sodium Chloride for Lactococcus lactis during Sublethal and Lethal High-Pressure Treatments. Applied and Environmental Microbiology, 2004, 70, 2013-2020.	3.1	160
11	Non-dairy lactic fermentations: the cereal world*. Antonie Van Leeuwenhoek, 1999, 76, 403-411.	1.7	150
12	Cloning and sequencing of sakP encoding sakacin P, the bacteriocin produced by Lactobacillus sake LTH 673. Microbiology (United Kingdom), 1994, 140, 361-367.	1.8	144
13	Pressure Inactivation of Bacillus Endospores. Applied and Environmental Microbiology, 2004, 70, 7321-7328.	3.1	136
14	Comparison of Pressure and Heat Resistance of Clostridium botulinum and Other Endospores in Mashed Carrots. Journal of Food Protection, 2004, 67, 2530-2538.	1.7	131
15	Sucrose Metabolism and Exopolysaccharide Production in Wheat and Rye Sourdoughs byLactobacillus sanfranciscensis. Journal of Agricultural and Food Chemistry, 2001, 49, 5194-5200.	5.2	130
16	Effects of High Pressure on Survival and Metabolic Activity of Lactobacillus plantarum TMW1.460. Applied and Environmental Microbiology, 2000, 66, 3966-3973.	3.1	125
17	Metabolic activity and symbiotic interactions of lactic acid bacteria and yeasts isolated from water kefir. Food Microbiology, 2013, 35, 92-98.	4.2	120
18	The application of loop-mediated isothermal amplification (LAMP) in food testing for bacterial pathogens and fungal contaminants. Food Microbiology, 2013, 36, 191-206.	4.2	118

#	Article	IF	Citations
19	Molecular analysis of sourdough reveals Lactobacillus mindensis sp. nov.. International Journal of Systematic and Evolutionary Microbiology, 2003, 53, 7-13.	1.7	116
20	Safety aspects of the production of foods and food ingredients from insects. Molecular Nutrition and Food Research, 2017, 61, 1600520.	3.3	116
21	Exopolysaccharide and Kestose Production by Lactobacillus sanfranciscensis LTH2590. Applied and Environmental Microbiology, 2003, 69, 2073-2079.	3.1	113
22	Identification and growth dynamics of meat spoilage microorganisms in modified atmosphere packaged poultry meat by MALDI-TOF MS. Food Microbiology, 2016, 60, 84-91.	4.2	113
23	Utilization of electron acceptors by lactobacilli isolated from sourdough. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 91-96.	0.6	112
24	Contribution of reutericyclin production to the stable persistence of Lactobacillus reuteri in an industrial sourdough fermentation. International Journal of Food Microbiology, 2003, 80, 31-45.	4.7	109
25	Influence of Peptide Supply and Cosubstrates on Phenylalanine Metabolism ofLactobacillus sanfranciscensisDSM20451TandLactobacillus plantarumTMW1.468. Journal of Agricultural and Food Chemistry, 2006, 54, 3832-3839.	5.2	109
26	Structure/function relationship of homopolysaccharide producing glycansucrases and therapeutic potential of their synthesised glycans. Applied Microbiology and Biotechnology, 2006, 71, 790-803.	3.6	108
27	Effects of Pressure-Induced Membrane Phase Transitions on Inactivation of HorA, an ATP-Dependent Multidrug Resistance Transporter, in Lactobacillus plantarum. Applied and Environmental Microbiology, 2002, 68, 1088-1095.	3.1	105
28	Molecular and functional characterization of a levansucrase from the sourdough isolate Lactobacillus sanfranciscensis TMW 1.392. Applied Microbiology and Biotechnology, 2005, 66, 655-663.	3.6	103
29	In Situ Determination of the Intracellular pH of Lactococcus lactis and Lactobacillus plantarum during Pressure Treatment. Applied and Environmental Microbiology, 2002, 68, 4399-4406.	3.1	101
30	Characterization of the Pressure-induced Intermediate and Unfolded State of Red-shifted Green Fluorescent Proteinâ€"A Static and Kinetic FTIR, UV/VIS and Fluorescence Spectroscopy Study. Journal of Molecular Biology, 2003, 330, 1153-1164.	4.2	101
31	Genomic analysis reveals Lactobacillus sanfranciscensis as stable element in traditional sourdoughs. Microbial Cell Factories, 2011, 10, S6.	4.0	101
32	Utilisation of maltose and glucose by lactobacilli isolated from sourdough. FEMS Microbiology Letters, 1993, 109, 237-242.	1.8	98
33	Glutathione Reductase from Lactobacillus sanfranciscensis DSM20451 T : Contribution to Oxygen Tolerance and Thiol Exchange Reactions in Wheat Sourdoughs. Applied and Environmental Microbiology, 2007, 73, 4469-4476.	3.1	98
34	Cloning, sequence, and phenotypic expression of katA, which encodes the catalase of Lactobacillus sake LTH677. Applied and Environmental Microbiology, 1992, 58, 832-839.	3.1	98
35	Utilization of electron acceptors by lactobacilli isolated from sourdough. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 402-410.	0.6	93
36	The Deep-Sea Bacterium Photobacterium profundum SS9 Utilizes Separate Flagellar Systems for Swimming and Swarming under High-Pressure Conditions. Applied and Environmental Microbiology, 2008, 74, 6298-6305.	3.1	92

#	Article	IF	Citations
37	Structural analysis of fructans produced by acetic acid bacteria reveals a relation to hydrocolloid function. Carbohydrate Polymers, 2013, 92, 1234-1242.	10.2	87
38	Structural characterization of the exopolysaccharides from water kefir. Carbohydrate Polymers, 2018, 189, 296-303.	10.2	86
39	Comparative proteome approach to characterize the high-pressure stress response ofLactobacillus sanfranciscensis DSM 20451T. Proteomics, 2006, 6, 1878-1885.	2.2	83
40	Effect of structurally different microbial homoexopolysaccharides on the quality of gluten-free bread. European Food Research and Technology, 2012, 235, 139-146.	3.3	80
41	Reduction of (E)-2-nonenal and (E,E)-2,4-decadienal during sourdough fermentation. Journal of Cereal Science, 2007, 45, 78-87.	3.7	76
42	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3225-3266.	11.7	76
43	Characterization of a Highly Hop-Resistant Lactobacillus brevis Strain Lacking Hop Transport. Applied and Environmental Microbiology, 2006, 72, 6483-6492.	3.1	74
44	Identification and characterization of a glucan-producing enzyme from Lactobacillus hilgardii TMW 1.828 involved in granule formation of water kefir. Food Microbiology, 2010, 27, 672-678.	4.2	74
45	Application of state-of-art sequencing technologies to indigenous food fermentations. Current Opinion in Biotechnology, 2013, 24, 178-186.	6.6	72
46	Functional Characterization of the Proteolytic System of Lactobacillus sanfranciscensis DSM 20451 T during Growth in Sourdough. Applied and Environmental Microbiology, 2005, 71, 6260-6266.	3.1	71
47	The Competitive Advantage of Lactobacillus curvatus LTH 1174 in Sausage Fermentations is Caused by Formation of Curvacin A. Systematic and Applied Microbiology, 1993, 16, 457-462.	2.8	67
48	Influence of lupin-based milk alternative heat treatment and exopolysaccharide-producing lactic acid bacteria on the physical characteristics of lupin-based yogurt alternatives. Food Research International, 2016, 84, 180-188.	6.2	65
49	Comparative phylobiomic analysis of the bacterial community of water kefir by 16S rRNA gene amplicon sequencing and ARDRA analysis. Journal of Applied Microbiology, 2013, 114, 1082-1091.	3.1	63
50	Maltose metabolism ofLactobacillus sanfranciscensis: cloning and heterologous expression of the key enzymes, maltose phosphorylase and phosphoglucomutase. FEMS Microbiology Letters, 1998, 169, 81-86.	1.8	62
51	Molecular taxonomy and genetics of sourdough lactic acid bacteria. Trends in Food Science and Technology, 2005, 16, 31-42.	15.1	62
52	Sucrose utilization and impact of sucrose on glycosyltransferase expression in Lactobacillus reuteri. Systematic and Applied Microbiology, 2007, 30, 433-443.	2.8	61
53	Comparison of genotypic and phenotypic cluster analyses of virulence determinants and possible role of CRISPR elements towards their incidence in Enterococcus faecalis and Enterococcus faecium. Systematic and Applied Microbiology, 2011, 34, 553-560.	2.8	61
54	Influence of levan-producing acetic acid bacteria on buckwheat-sourdough breads. Food Microbiology, 2017, 65, 95-104.	4.2	60

#	Article	IF	Citations
55	Molecular characterization of Lactobacillus curvatus and Lact. sake isolated from sauerkraut and their application in sausage fermentations. Journal of Applied Bacteriology, 1993, 74, 295-300.	1.1	59
56	Development and potential of starter lactobacilli resulting from exploration of the sourdough ecosystem. Antonie Van Leeuwenhoek, 2002, 81, 631-638.	1.7	58
57	Performance of Lactobacillus sanfranciscensis TMW 1.392 and its levansucrase deletion mutant in wheat dough and comparison of their impact on bread quality. European Food Research and Technology, 2008, 227, 433-442.	3.3	58
58	On-line Fluorescence Determination of Pressure Mediated Outer Membrane Damage in Escherichia coli. Systematic and Applied Microbiology, 2001, 24, 477-485.	2.8	57
59	Glutamine deamidation by cereal-associated lactic acid bacteria. Journal of Applied Microbiology, 2007, 103, 1197-1205.	3.1	57
60	Optimization of homoexopolysaccharide formation by lactobacilli in gluten-free sourdoughs. Food Microbiology, 2012, 32, 286-294.	4.2	57
61	Diversity of Lactic Acid Bacteria Associated with Ducks. Systematic and Applied Microbiology, 1998, 21, 588-592.	2.8	56
62	Fluorescence Labeling of Wheat Proteins for Determination of Gluten Hydrolysis and Depolymerization during Dough Processing and Sourdough Fermentation. Journal of Agricultural and Food Chemistry, 2003, 51, 2745-2752.	5.2	56
63	Acid Stress-Mediated Metabolic Shift in Lactobacillus sanfranciscensis LSCE1. Applied and Environmental Microbiology, 2011, 77, 2656-2666.	3.1	56
64	Genetic screening of Lactobacillus sakei and Lactobacillus curvatus strains for their peptidolytic system and amino acid metabolism, and comparison of their volatilomes in a model system. Systematic and Applied Microbiology, 2011, 34, 311-320.	2.8	54
65	Phenolic acid degradation potential and growth behavior of lactic acid bacteria in sunflower substrates. Food Microbiology, 2016, 57, 178-186.	4.2	54
66	Optimization of experimental and modelling parameters for the differentiation of beverage spoiling yeasts by Matrix-Assisted-Laser-Desorption/Ionizationâ€“Time-of-Flight Mass Spectrometry (MALDIâ€“TOF) Tj ETQq1 1 0 0 rgBT /Overlock	4.2	54
67	Characterization of Cinnamoyl Esterases from Different Lactobacilli and Bifidobacteria. Current Microbiology, 2017, 74, 247-256.	2.2	53
68	Proteomic Approach for Characterization of Hop-Inducible Proteins in Lactobacillus brevis. Applied and Environmental Microbiology, 2007, 73, 3300-3306.	3.1	51
69	Optimization of exopolysaccharide yields in sourdoughs fermented by lactobacilli. European Food Research and Technology, 2008, 228, 291-299.	3.3	51
70	Interrelation between Tween and the membrane properties and high pressure tolerance of Lactobacillus plantarum. BMC Microbiology, 2018, 18, 72.	3.3	50
71	Extracellular homopolysaccharides and oligosaccharides from intestinal lactobacilli. Journal of Applied Microbiology, 2005, 99, 692-702.	3.1	49
72	Characterization of Î²-glucan formation by Lactobacillus brevis TMW 1.2112 isolated from slimy spoiled beer. International Journal of Biological Macromolecules, 2018, 107, 874-881.	7.5	48

#	Article	IF	Citations
73	Metabolic strategies of beer spoilage lactic acid bacteria in beer. International Journal of Food Microbiology, 2016, 216, 60-68.	4.7	45
74	Mechanisms of Hop Inhibition Include the Transmembrane Redox Reaction. Applied and Environmental Microbiology, 2010, 76, 142-149.	3.1	44
75	Formation of Kokumi-Enhancing Î³-Glutamyl Dipeptides in Parmesan Cheese by Means of Î³-Glutamyltransferase Activity and Stable Isotope Double-Labeling Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 1784-1793.	5.2	43
76	Fermentation pH Modulates the Size Distributions and Functional Properties of Gluconobacter albidus TMW 2.1191 Levan. Frontiers in Microbiology, 2017, 8, 807.	3.5	43
77	Differentiation of Lactobacillus brevis strains using Matrix-Assisted-Laser-Desorption-Ionization-Time-of-Flight Mass Spectrometry with respect to their beer spoilage potential. Food Microbiology, 2014, 40, 18-24.	4.2	42
78	The preservation of Listeria -critical foods by a combination of endolysin and high hydrostatic pressure. International Journal of Food Microbiology, 2018, 266, 355-362.	4.7	42
79	Influence of redox-reactions catalysed by homo- and hetero-fermentative lactobacilli on gluten in wheat sourdoughs. Journal of Cereal Science, 2006, 43, 137-143.	3.7	41
80	Purification and characterisation of mannitol dehydrogenase fromLactobacillus sanfranciscensis. FEMS Microbiology Letters, 2003, 220, 281-286.	1.8	40
81	An adapted isolation procedure reveals Photobacterium spp. as common spoilers on modified atmosphere packaged meats. Letters in Applied Microbiology, 2018, 66, 262-267.	2.2	40
82	The Identification of Novel Diagnostic Marker Genes for the Detection of Beer Spoiling Pediococcus damnosus Strains Using the BlAst Diagnostic Gene findEr. PLoS ONE, 2016, 11, e0152747.	2.5	40
83	Barotolerance is inducible by preincubation under hydrostatic pressure, cold-, osmotic- and acid-stress conditions in Lactobacillus sanfranciscensis DSM 20451T. Letters in Applied Microbiology, 2004, 39, 284-289.	2.2	39
84	Expression of virulence-related genes by Enterococcus faecalis in response to different environments. Systematic and Applied Microbiology, 2007, 30, 257-267.	2.8	39
85	Mechanisms of Hop Inhibition: Hop Ionophores. Journal of Agricultural and Food Chemistry, 2009, 57, 6074-6081.	5.2	39
86	Sub-lethal stress effects on virulence gene expression in Enterococcus faecalis. Food Microbiology, 2010, 27, 317-326.	4.2	39
87	Influence of novel fructans produced by selected acetic acid bacteria on the volume and texture of wheat breads. European Food Research and Technology, 2012, 234, 493-499.	3.3	39
88	Characterization of growth and exopolysaccharide production of selected acetic acid bacteria in buckwheat sourdoughs. International Journal of Food Microbiology, 2016, 239, 103-112.	4.7	39
89	Photobacterium carnosum sp. nov., isolated from spoiled modified atmosphere packaged poultry meat. Systematic and Applied Microbiology, 2018, 41, 44-50.	2.8	39
90	Contribution of the NADH-oxidase (Nox) to the aerobic life of Lactobacillus sanfranciscensis DSM20451T. Food Microbiology, 2011, 28, 29-37.	4.2	38

#	Article	IF	Citations
91	Identification of Lactobacillus curvatus TMW 1.624 dextransucrase and comparative characterization with Lactobacillus reuteri TMW 1.106 and Lactobacillus animalis TMW 1.971 dextransucrases. Food Microbiology, 2013, 34, 52-61.	4.2	38
92	Cold and salt stress modulate amount, molecular and macromolecular structure of a Lactobacillus sakei dextran. Food Hydrocolloids, 2018, 82, 73-81.	10.7	38
93	Fermentation performance of lactic acid bacteria in different lupin substrates-influence and degradation ability of antinutritives and secondary plant metabolites. Journal of Applied Microbiology, 2015, 119, 1075-1088.	3.1	37
94	Prediction of in situ metabolism of photobacteria in modified atmosphere packaged poultry meat using metatranscriptomic data. Microbiological Research, 2019, 222, 52-59.	5.3	37
95	Wine yeast typing by MALDI-TOF MS. Applied Microbiology and Biotechnology, 2014, 98, 3737-3752.	3.6	36
96	Lactobacillus hordei dextrans induce Saccharomyces cerevisiae aggregation and network formation on hydrophilic surfaces. International Journal of Biological Macromolecules, 2018, 115, 236-242.	7.5	36
97	Diversity and anaerobic growth ofPseudomonasspp. isolated from modified atmosphere packaged minced beef. Journal of Applied Microbiology, 2019, 127, 159-174.	3.1	36
98	Sample preparation for amino acid determination by integrated pulsed amperometric detection in foods. Analytical Biochemistry, 2002, 310, 171-178.	2.4	35
99	Transcriptional response reveals translation machinery as target for high pressure in Lactobacillus sanfranciscensis. Archives of Microbiology, 2005, 184, 11-17.	2.2	35
100	Thermal treatment of lupin-based milk alternatives â€“ Impact on lupin proteins and the network of respective lupin-based yogurt alternatives. Food Research International, 2016, 89, 850-859.	6.2	35
101	Monitoring of spoilage-associated microbiota on modified atmosphere packaged beef and differentiation of psychrophilic and psychrotrophic strains. Journal of Applied Microbiology, 2018, 124, 740-753.	3.1	35
102	Influence of pH on the Formation of Glucan byLactobacillus reuteriTMW 1.106 Exerting a Protective Function Against Extreme pH Values. Food Biotechnology, 2008, 22, 398-418.	1.5	34
103	Optimization of Matrix-Assisted-Laser-Desorptionâ€“Ionization-Time-Of-Flight Mass Spectrometry for the identification of bacterial contaminants in beverages. Journal of Microbiological Methods, 2013, 93, 185-191.	1.6	34
104	LAMP-based group specific detection of aflatoxin producers within Aspergillus section Flavi in food raw materials, spices, and dried fruit using neutral red for visible-light signal detection. International Journal of Food Microbiology, 2018, 266, 241-250.	4.7	34
105	Mathematical description of the growth of Lactobacillus sake and Lactobacillus pentosus under conditions prevailing in fermented sausages. Applied Microbiology and Biotechnology, 1996, 46, 334-339.	3.6	33
106	Genetic and functional characterization of Lactobacillus panis levansucrase. Archives of Microbiology, 2008, 190, 497-505.	2.2	32
107	Biodiversity of Photobacterium spp. Isolated From Meats. Frontiers in Microbiology, 2019, 10, 2399.	3.5	32
108	Combination of endolysins and high pressure to inactivate Listeria monocytogenes. Food Microbiology, 2017, 68, 81-88.	4.2	31

#	Article	IF	Citations
109	Effects of different Lactobacillus and Enterococcus strains and chemical acidification regarding degradation of gluten proteins during sourdough fermentation. European Food Research and Technology, 2008, 226, 1495-1502.	3.3	30
110	Molecular mechanisms behind the antimicrobial activity of hop iso-Î±-acids in Lactobacillus brevis. Food Microbiology, 2015, 46, 553-563.	4.2	30
111	High pressure thermal inactivation of Clostridium botulinum type E endospores â€“ kinetic modeling and mechanistic insights. Frontiers in Microbiology, 2015, 6, 652.	3.5	29
112	Lifestyle of Lactobacillus hordei isolated from water kefir based on genomic, proteomic and physiological characterization. International Journal of Food Microbiology, 2019, 290, 141-149.	4.7	28
113	Label-free quantitative proteomic analysis reveals the lifestyle of Lactobacillus hordei in the presence of Sacchromyces cerevisiae. International Journal of Food Microbiology, 2019, 294, 18-26.	4.7	26
114	Hyd5 gene based analysis of cereals and malt for gushing-inducing Fusarium spp. by real-time LAMP using fluorescence and turbidity measurements. International Journal of Food Microbiology, 2013, 162, 245-251.	4.7	25
115	Influence of lactic acid bacteria on redox status and on proteolytic activity of buckwheat (Fagopyrum) Tj ETQq1 1 0.784314 rgBT /Ov	4.7	25
116	Yeast species affects feeding and fitness of Drosophila suzukii adults. Journal of Pest Science, 2020, 93, 1295-1309.	3.7	25
117	Real-time loop-mediated isothermal amplification (LAMP) assay for group specific detection of important trichothecene producing Fusarium species in wheat. International Journal of Food Microbiology, 2014, 177, 117-127.	4.7	24
118	Comparative genomics of Lactobacillus sakei supports the development of starter strain combinations. Microbiological Research, 2019, 221, 1-9.	5.3	24
119	Comparison of novel GH 68 levansucrases of levan-overproducing Gluconobacter species. Acetic Acid Bacteria, 2012, 1, 2.	1.0	23
120	Effect of sporulation medium and its divalent cation content onÂtheÂheat and high pressure resistance of Clostridium botulinum typeÂE spores. Food Microbiology, 2014, 44, 156-167.	4.2	23
121	Phosphotransferase systems in Enterococcus faecalis OG1RF enhance anti-stress capacity inÂvitro and inÂvivo. Research in Microbiology, 2017, 168, 558-566.	2.1	23
122	Proteomic Analysis of Lactobacillus nagelii in the Presence of Saccharomyces cerevisiae Isolated From Water Kefir and Comparison With Lactobacillus hordei. Frontiers in Microbiology, 2019, 10, 325.	3.5	23
123	Characterisation of IS153, an IS3-family Insertion Sequence Isolated from Lactobacillus sanfranciscensis and its use for Strain Differentiation. Systematic and Applied Microbiology, 2001, 24, 443-450.	2.8	22
124	Sensory evaluation of chicken breast packed in two different modified atmospheres. Food Packaging and Shelf Life, 2017, 13, 66-75.	7.5	22
125	Structural characterization of the surface-associated heteropolysaccharide of Lactobacillus plantarum TMW 1.1478 and genetic analysis of its putative biosynthesis cluster. Carbohydrate Polymers, 2018, 202, 236-245.	10.2	22
126	Assertiveness of Lactobacillus sakei and Lactobacillus curvatus in a fermented sausage model. International Journal of Food Microbiology, 2018, 285, 188-197.	4.7	22

#	Article	IF	Citations
127	Application of loop-mediated isothermal amplification assays for direct identification of pure cultures of Aspergillus flavus, A. nomius, and A. caelatus and for their rapid detection in shelled Brazil nuts. International Journal of Food Microbiology, 2014, 172, 5-12.	4.7	21
128	Dissection of exopolysaccharide biosynthesis in Kozakia baliensis. Microbial Cell Factories, 2016, 15, 170.	4.0	21
129	Probiotic Enterococcus faecalis SymbioflorÂ® down regulates virulence genes of EHEC in vitro and decrease pathogenicity in a Caenorhabditis elegans model. Archives of Microbiology, 2017, 199, 203-213.	2.2	21
130	Sucrose-Induced Proteomic Response and Carbohydrate Utilization of Lactobacillus sakei TMW 1.411 During Dextran Formation. Frontiers in Microbiology, 2018, 9, 2796.	3.5	21
131	Influence of High Pressure on the Dimerization of ToxR, a Protein Involved in Bacterial Signal Transduction. Applied and Environmental Microbiology, 2008, 74, 7821-7823.	3.1	20
132	Role of the GAD system in hop tolerance of Lactobacillus brevis. European Food Research and Technology, 2013, 237, 199-207.	3.3	20
133	Transcriptome analysis of Enterococcus faecalis toward its adaption to surviving in the mouse intestinal tract. Archives of Microbiology, 2014, 196, 423-433.	2.2	20
134	Multiple Genome Sequences of the Important Beer-Spoiling Species Lactobacillus backii. Genome Announcements, 2016, 4, .	0.8	20
135	Quantitative Proteomics for the Comprehensive Analysis of Stress Responses of Lactobacillus paracasei subsp. paracasei F19. Journal of Proteome Research, 2017, 16, 3816-3829.	3.7	20
136	Quantitative Oxygen Consumption and Respiratory Activity of Meat Spoiling Bacteria Upon High Oxygen Modified Atmosphere. Frontiers in Microbiology, 2019, 10, 2398.	3.5	20
137	Comparative Proteomics of Meat Spoilage Bacteria Predicts Drivers for Their Coexistence on Modified Atmosphere Packaged Meat. Frontiers in Microbiology, 2020, 11, 209.	3.5	20
138	Comparative protein profile analysis of wines made from Botrytis cinerea infected and healthy grapes reveals a novel biomarker for gushing in sparkling wine. Food Research International, 2017, 99, 501-509.	6.2	20
139	High pressure-sensitive gene expression in Lactobacillus sanfranciscensis. Brazilian Journal of Medical and Biological Research, 2005, 38, 1247-1252.	1.5	20
140	Comparison of different IlvE aminotransferases in Lactobacillus sakei and investigation of their contribution to aroma formation from branched chain amino acids. Food Microbiology, 2012, 29, 205-214.	4.2	19
141	Rapid detection of aflatoxin producing fungi in food by real-time quantitative loop-mediated isothermal amplification. Food Microbiology, 2014, 44, 142-148.	4.2	19
142	Role of Kazachstania humilis and Saccharomyces cerevisiae in the strain-specific assertiveness of Fructilactobacillus sanfranciscensis strains in rye sourdough. European Food Research and Technology, 2020, 246, 1817-1827.	3.3	19
143	Bombella favorum sp. nov. and Bombella mellum sp. nov., two novel species isolated from the honeycombs of Apis mellifera. International Journal of Systematic and Evolutionary Microbiology, 2021, 71, .	1.7	19
144	Comparative Proteomics Reveals the Anaerobic Lifestyle of Meat-Spoiling Pseudomonas Species. Frontiers in Microbiology, 2021, 12, 664061.	3.5	19

#	Article	IF	Citations
145	Bifidobacterium tibiigranuli sp. nov. isolated from homemade water kefir. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 1562-1570.	1.7	19
146	Cloning, expression, and characterization of acetate kinase from Lactobacillus sanfranciscensis. Microbiological Research, 2001, 156, 267-277.	5.3	18
147	Effects of temperature and pressure on the lateral organization of model membranes with functionally reconstituted multidrug transporter LmrA. Biochimica Et Biophysica Acta - Biomembranes, 2009, 1788, 390-401.	2.6	18
148	Acetic acid bacteria encode two levansucrase types of different ecological relationship. Environmental Microbiology, 2019, 21, 4151-4165.	3.8	18
149	Bap and Cell Surface Hydrophobicity Are Important Factors in Staphylococcus xylosus Biofilm Formation. Frontiers in Microbiology, 2019, 10, 1387.	3.5	18
150	MALDI-TOF MS typing enables the classification of brewing yeasts of the genus Saccharomyces to major beer styles. PLoS ONE, 2017, 12, e0181694.	2.5	18
151	Monitoring of Lactobacillus sanfranciscensis strains during wheat and rye sourdough fermentations by CRISPR locus length polymorphism PCR. International Journal of Food Microbiology, 2020, 316, 108475.	4.7	17
152	Metatranscriptomic analysis of modified atmosphere packaged poultry meat enables prediction of Brochothrix thermosphacta and Carnobacterium divergens in situ metabolism. Archives of Microbiology, 2020, 202, 1945-1955.	2.2	17
153	Identification and comparison of two closely related dextransucrases released by water kefir borne Lactobacillus hordei TMW 1.1822 and Lactobacillus nagelii TMW 1.1827. Microbiology (United Kingdom), 2019, 165, 956-966.	1.8	17
154	Heterologous expression of surface-active proteins from barley and filamentous fungi in Pichia pastoris and characterization of their contribution to beer gushing. International Journal of Food Microbiology, 2011, 147, 17-25.	4.7	16
155	Impact of actin on adhesion and translocation of Enterococcus faecalis. Archives of Microbiology, 2014, 196, 109-117.	2.2	16
156	Development of novel sourdoughs with in situ formed exopolysaccharides from acetic acid bacteria. European Food Research and Technology, 2015, 241, 185-197.	3.3	16
157	Detection of acid and hop shock induced responses in beer spoiling Lactobacillus brevis by MALDI-TOF MS. Food Microbiology, 2015, 46, 501-506.	4.2	16
158	Heat and Pressure Resistance in Escherichia coli Relates to Protein Folding and Aggregation. Frontiers in Microbiology, 2020, 11, 111.	3.5	16
159	Influence of Different Sugars and Initial pH on Î²-Glucan Formation by Lactobacillus brevis TMW 1.2112. Current Microbiology, 2018, 75, 794-802.	2.2	15
160	Assertiveness of meatâ€borne Lactococcus piscium strains and their potential for competitive exclusion of spoilage bacteria inÂsitu and inÂvitro. Journal of Applied Microbiology, 2018, 124, 1243-1253.	3.1	15
161	A systematic approach to study the pH-dependent release, productivity and product specificity of dextransucrases. Microbial Cell Factories, 2019, 18, 153.	4.0	15
162	Persistence and Î²-glucan formation of beer-spoiling lactic acid bacteria in wheat and rye sourdoughs. Food Microbiology, 2020, 91, 103539.	4.2	15

#	Article	IF	Citations
163	Size-Dependent Variability in Flow and Viscoelastic Behavior of Levan Produced by Gluconobacter albidus TMW 2.1191. Foods, 2020, 9, 192.	4.3	15
164	A loop-mediated isothermal amplification (LAMP) based assay for the rapid and sensitive group-specific detection of fumonisin producing Fusarium spp. International Journal of Food Microbiology, 2020, 325, 108627.	4.7	15
165	Intraspecies diversity and genome-phenotype-associations in Fructilactobacillus sanfranciscensis. Microbiological Research, 2021, 243, 126625.	5.3	15
166	Detection of Beer-spoilageLactobacillus brevisstrains by Reduction of Resazurin. Journal of the Institute of Brewing, 2010, 116, 399-404.	2.3	14
167	The Transcriptional Response of Lactobacillus sanfranciscensis DSM 20451 ^T and Its tcyB Mutant Lacking a Functional Cystine Transporter to Diamide Stress. Applied and Environmental Microbiology, 2014, 80, 4114-4125.	3.1	14
168	Î²-Glucan Production by Levilactobacillus brevis and Pediococcus claussenii for In Situ Enriched Rye and Wheat Sourdough Breads. Foods, 2021, 10, 547.	4.3	14
169	Lactococcus carnosus sp. nov. and Lactococcus paracarnosus sp. nov., two novel species isolated from modified-atmosphere packaged beef steaks. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 5832-5840.	1.7	14
170	Comparative genomics of Lactobacillus curvatus enables prediction of traits relating to adaptation and strategies of assertiveness in sausage fermentation. International Journal of Food Microbiology, 2018, 286, 37-47.	4.7	13
171	Acid stress response ofStaphylococcus xylosuselicits changes in the proteome and cellular membrane. Journal of Applied Microbiology, 2019, 126, 1480-1495.	3.1	13
172	Characterization and distribution of CRISPRâ€“Cas systems in Lactobacillus sakei. Archives of Microbiology, 2019, 201, 337-347.	2.2	13
173	Comparative Genomics of Lactobacillus brevis Reveals a Significant Plasmidome Overlap of Brewery and Insect Isolates. Current Microbiology, 2019, 76, 37-47.	2.2	13
174	Insights into the pH-dependent, extracellular sucrose utilization and concomitant levan formation by Gluconobacter albidus TMW 2.1191. Antonie Van Leeuwenhoek, 2020, 113, 863-873.	1.7	13
175	How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome. Environmental Microbiology, 2021, 23, 1702-1716.	3.8	13
176	In vitrostudies on the main beer protein Z4 ofHordeum vulgareconcerning heat stability, protease inhibition and gushing. Journal of the Institute of Brewing, 2014, 120, 85-92.	2.3	12
177	Identification of ecotype-specific marker genes for categorization of beer-spoiling Lactobacillus brevis. Food Microbiology, 2015, 51, 130-138.	4.2	12
178	Evidence of gushing induction byPenicillium oxalicumproteins. Journal of Applied Microbiology, 2017, 122, 708-718.	3.1	12
179	Significance of the class II hydrophobin FgHyd5p for the life cycle of Fusarium graminearum. Fungal Biology, 2014, 118, 385-393.	2.5	11
180	Phage-mediated transfer of a dextranase gene in Lactobacillus sanfranciscensis and characterization of the enzyme. International Journal of Food Microbiology, 2015, 202, 48-53.	4.7	11

#	Article	IF	Citations
181	In situ production and characterization of cloud forming dextrans in fruit-juices. International Journal of Food Microbiology, 2019, 306, 108261.	4.7	11
182	MALDI-TOF Mass Spectrometry Enables a Comprehensive and Fast Analysis of Dynamics and Qualities of Stress Responses of Lactobacillus paracasei subsp. paracasei F19. PLoS ONE, 2016, 11, e0165504.	2.5	10
183	Environmentally triggered genomic plasticity and capsular polysaccharide formation are involved in increased ethanol and acetic acid tolerance in Kozakia baliensis NBRC 16680. BMC Microbiology, 2017, 17, 172.	3.3	10
184	Inactivation of non-proteolytic Clostridium botulinum type E in low-acid foods and phosphate buffer by heat and pressure. PLoS ONE, 2018, 13, e0200102.	2.5	10
185	Persistence of a Yeast-Based (Hanseniaspora uvarum) Attract-and-Kill Formulation against Drosophila suzukii on Grape Leaves. Insects, 2020, 11, 810.	2.2	10
186	Interspecies assertiveness of Lactobacillus curvatus and Lactobacillus sakei in sausage fermentations. International Journal of Food Microbiology, 2020, 331, 108689.	4.7	10
187	Effect of high levels of CO2 and O2 on membrane fatty acid profile and membrane physiology of meat spoilage bacteria. European Food Research and Technology, 2021, 247, 999-1011.	3.3	10
188	Pressure-Based Strategy for the Inactivation of Spores. Sub-Cellular Biochemistry, 2015, 72, 469-537.	2.4	10
189	Lactobacillus insicii sp. nov., isolated from fermented raw meat. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 236-242.	1.7	10
190	Potential of lactic acid bacteria to reduce the growth ofFusarium culmorum in the malting process. Mycotoxin Research, 2000, 16, 62-65.	2.3	9
191	Identification and differentiation of brewery isolates of Pectinatus sp. by Matrix-Assisted-Laser Desorptionâ€“Ionization Time-Of-Flight Mass Spectrometry (MALDI-TOF MS). European Food Research and Technology, 2014, 238, 875-880.	3.3	9
192	High pressure inactivation ofClostridium botulinumtype E endospores in model emulsion systems. High Pressure Research, 2015, 35, 78-88.	1.2	9
193	Differential effects of sporulation temperature on the high pressure resistance of Clostridium botulinum type E spores and the interconnection with sporulation medium cation contents. Food Microbiology, 2015, 46, 434-442.	4.2	9
194	A novel preparation technique of red (sparkling) wine for protein analysis. EuPA Open Proteomics, 2016, 11, 16-19.	2.5	9
195	Multiple Genome Sequences of Lactobacillus plantarum Strains. Genome Announcements, 2017, 5, .	0.8	9
196	Characterization of an acetan-like heteropolysaccharide produced by Kozakia baliensis NBRC 16680. International Journal of Biological Macromolecules, 2018, 106, 248-257.	7.5	9
197	Influence of the packaging atmosphere and presence of co-contaminants on the growth of photobacteria on chicken meat. International Journal of Food Microbiology, 2021, 351, 109264.	4.7	9
198	The genome of the Lactobacillus sanfranciscensis temperate phage EV3. BMC Research Notes, 2013, 6, 514.	1.4	8

#	Article	IF	Citations
199	Functional properties of water kefiran and its use as a hydrocolloid in baking. European Food Research and Technology, 2016, 242, 337-344.	3.3	8
200	Multiple Genome Sequences of Exopolysaccharide-Producing, Brewery-Associated Lactobacillus brevis Strains. Genome Announcements, 2017, 5, .	0.8	8
201	Living the Sweet Life: How Liquorilactobacillus hordei TMW 1.1822 Changes Its Behavior in the Presence of Sucrose in Comparison to Glucose. Foods, 2020, 9, 1150.	4.3	8
202	Effect of controlled extracellular oxidationâ€“reduction potential on microbial metabolism and proteolysis in buckwheat sourdough. European Food Research and Technology, 2014, 238, 425-434.	3.3	7
203	Identification and characterization of adhesion proteins in lactobacilli targeting actin as receptor. Molecular and Cellular Probes, 2018, 37, 60-63.	2.1	7
204	Genomic and physiological insights into the lifestyle of Bifidobacterium species from water kefir. Archives of Microbiology, 2020, 202, 1627-1637.	2.2	7
205	Proof of concept: predicting the onset of meat spoilage by an integrated oxygen sensor spot in MAP packages. Letters in Applied Microbiology, 2021, 73, 39-45.	2.2	7
206	Construction of a new reporter system to study the NaCl-dependent dnaK promoter activity of Lactobacillus sanfranciscensis. Applied Microbiology and Biotechnology, 2006, 70, 690-697.	3.6	6
207	Impact of â€˜oxidizingâ€™ and â€˜reducingâ€™ buckwheat sourdoughs on brown rice and buckwheat batter and bread. European Food Research and Technology, 2014, 238, 979-988.	3.3	6
208	Development of a rapid detection method for Photobacterium spp. using Loop-mediated isothermal amplification (LAMP). International Journal of Food Microbiology, 2020, 334, 108805.	4.7	6
209	Analysis of Structural and Functional Differences of Glucans Produced by the Natively Released Dextransucrase of Liquorilactobacillus hordei TMW 1.1822. Applied Biochemistry and Biotechnology, 2021, 193, 96-110.	2.9	6
210	Strain-specific interaction of Fructilactobacillus sanfranciscensis with yeasts in the sourdough fermentation. European Food Research and Technology, 2021, 247, 1437-1447.	3.3	6
211	Influence of membrane lipid composition on the activity of functionally reconstituted LmrA under high hydrostatic pressure. High Pressure Research, 2009, 29, 344-357.	1.2	5
212	Influence of membrane organization on the dimerization ability of ToxR fromPhotobacterium profundumunder high hydrostatic pressure. High Pressure Research, 2009, 29, 431-442.	1.2	5
213	A Hydrolase from Lactobacillus sakei Moonlights as a Transaminase. Applied and Environmental Microbiology, 2013, 79, 2284-2293.	3.1	5
214	Multivariate analysis of buckwheat sourdough fermentations for metabolic screening of starter cultures. International Journal of Food Microbiology, 2014, 185, 158-166.	4.7	5
215	The variability of times to detect growth from individualClostridium botulinumtype E endospores is differentially affected by high pressure treatments. High Pressure Research, 2014, 34, 412-418.	1.2	5
216	Boosting the growth of the probiotic strain Lactobacillus paracasei ssp. paracasei F19. Archives of Microbiology, 2017, 199, 853-862.	2.2	5

#	Article	IF	Citations
217	High hydrostatic pressure inactivation ofLactobacillus plantarumcells in (O/W)-emulsions is independent from cell surface hydrophobicity and lipid phase parameters. High Pressure Research, 2017, 37, 430-448.	1.2	5
218	Monitoring of assertive Lactobacillus sakei and Lactobacillus curvatus strains using an industrial ring trial experiment. Journal of Applied Microbiology, 2019, 126, 545-554.	3.1	5
219	Hydrostatic pressure- and halotolerance of Photobacterium phosphoreum and P. carnosum isolated from spoiled meat and salmon. Food Microbiology, 2021, 99, 103679.	4.2	5
220	Non-linear pressure/temperature-dependence of high pressure thermal inactivation of proteolytic Clostridium botulinum type B in foods. PLoS ONE, 2017, 12, e0187023.	2.5	5
221	Application of one-step reverse transcription loop mediated isothermal amplification (reverse) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T planta. Mycoscience, 2014, 55, 425-430.	0.8	4
222	Comparative Lipidomics of Different Yeast Species Associated to Drosophila suzukii. Metabolites, 2020, 10, 352.	2.9	4
223	Identification of fitness determinants in Enterococcus faecalis by differential proteomics. Archives of Microbiology, 2013, 195, 121-130.	2.2	3
224	Interaction of fat and aqueous phase parameters during high-hydrostatic pressure inactivation of Lactobacillus plantarum in oil-in-water emulsions. European Food Research and Technology, 2020, 246, 1269-1281.	3.3	3
225	Influence of fermentation conditions on the secretion of seripauperin 5 (PAU5) by industrial sparkling wine strains of Saccharomyces cerevisiae. Food Research International, 2021, 139, 109912.	6.2	3
226	Studies on the gushing potential of Penicillium expansum. Food Research International, 2021, 139, 109915.	6.2	3
227	Characterization of the influence of carbon sources on fum1 gene expression in the fumonisin producer Fusarium verticillioides using RT - LAMP assay. International Journal of Food Microbiology, 2021, 354, 109323.	4.7	3
228	Comparative genomics of Photobacterium species from terrestrial and marine habitats. Current Research in Microbial Sciences, 2021, 2, 100087.	2.3	3
229	Optimization of a cultivation procedure to selectively isolate lactic acid bacteria from insects. Journal of Applied Microbiology, 2021, , .	3.1	3
230	Impact of different sugars and glycosyltransferases on the assertiveness of Latilactobacillus sakei in raw sausage fermentations. International Journal of Food Microbiology, 2022, 366, 109575.	4.7	3
231	Multiple Genome Sequences of Important Beer-Spoiling Lactic Acid Bacteria. Genome Announcements, 2016, 4, .	0.8	2
232	Novel diagnostic marker genes differentiateSaccharomyceswith respect to their potential application. Journal of the Institute of Brewing, 2018, 124, 416-424.	2.3	2
233	Rating of the industrial application potential of yeast strains by molecular characterization. European Food Research and Technology, 2018, 244, 1759-1772.	3.3	2
234	Exploring the potential of comparative de novo transcriptomics to classify Saccharomyces brewing yeasts. PLoS ONE, 2020, 15, e0238924.	2.5	2

#	Article	IF	Citations
235	Impact of Modified Atmospheres on Growth and Metabolism of Meat-Spoilage Relevant Photobacterium spp. as Predicted by Comparative Proteomics. Frontiers in Microbiology, 2022, 13, .	3.5	2
236	Transcriptomic analysis of the response of Photobacterium phosphoreum and Photobacterium carnosum to co-contaminants on chicken meat. Archives of Microbiology, 2022, 204, .	2.2	2