

Rudi F Vogel

List of Publications by Year in descending order

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236
papers

10,338
citations

26630

56
h-index

48315

88
g-index

238
all docs

238
docs citations

238
times ranked

7208
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of different sugars and glycosyltransferases on the assertiveness of <i>Lactobacillus sakei</i> in raw sausage fermentations. <i>International Journal of Food Microbiology</i> , 2022, 366, 109575.	4.7	3
2	Impact of Modified Atmospheres on Growth and Metabolism of Meat-Spoilage Relevant <i>Photobacterium</i> spp. as Predicted by Comparative Proteomics. <i>Frontiers in Microbiology</i> , 2022, 13, .	3.5	2
3	Transcriptomic analysis of the response of <i>Photobacterium phosphoreum</i> and <i>Photobacterium carnosum</i> to co-contaminants on chicken meat. <i>Archives of Microbiology</i> , 2022, 204, .	2.2	2
4	Intraspecies diversity and genome-phenotype-associations in <i>Fructilactobacillus sanfranciscensis</i> . <i>Microbiological Research</i> , 2021, 243, 126625.	5.3	15
5	Influence of fermentation conditions on the secretion of seripauperin 5 (PAU5) by industrial sparkling wine strains of <i>Saccharomyces cerevisiae</i> . <i>Food Research International</i> , 2021, 139, 109912.	6.2	3
6	Analysis of Structural and Functional Differences of Glucans Produced by the Natively Released Dextranase of <i>Liquorilactobacillus hordei</i> TMW 1.1822. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 96-110.	2.9	6
7	Studies on the gushing potential of <i>Penicillium expansum</i> . <i>Food Research International</i> , 2021, 139, 109915.	6.2	3
8	How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome. <i>Environmental Microbiology</i> , 2021, 23, 1702-1716.	3.8	13
9	Effect of high levels of CO ₂ and O ₂ on membrane fatty acid profile and membrane physiology of meat spoilage bacteria. <i>European Food Research and Technology</i> , 2021, 247, 999-1011.	3.3	10
10	<i>Bombella favorum</i> sp. nov. and <i>Bombella mellum</i> sp. nov., two novel species isolated from the honeycombs of <i>Apis mellifera</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021, 71, .	1.7	19
11	β -Glucan Production by <i>Levilactobacillus brevis</i> and <i>Pediococcus claussenii</i> for In Situ Enriched Rye and Wheat Sourdough Breads. <i>Foods</i> , 2021, 10, 547.	4.3	14
12	Proof of concept: predicting the onset of meat spoilage by an integrated oxygen sensor spot in MAP packages. <i>Letters in Applied Microbiology</i> , 2021, 73, 39-45.	2.2	7
13	Comparative Proteomics Reveals the Anaerobic Lifestyle of Meat-Spoiling <i>Pseudomonas</i> Species. <i>Frontiers in Microbiology</i> , 2021, 12, 664061.	3.5	19
14	Strain-specific interaction of <i>Fructilactobacillus sanfranciscensis</i> with yeasts in the sourdough fermentation. <i>European Food Research and Technology</i> , 2021, 247, 1437-1447.	3.3	6
15	Aspects of high hydrostatic pressure food processing: Perspectives on technology and food safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3225-3266.	11.7	76
16	Influence of the packaging atmosphere and presence of co-contaminants on the growth of photobacteria on chicken meat. <i>International Journal of Food Microbiology</i> , 2021, 351, 109264.	4.7	9
17	Characterization of the influence of carbon sources on fum1 gene expression in the fumonisin producer <i>Fusarium verticillioides</i> using RT - LAMP assay. <i>International Journal of Food Microbiology</i> , 2021, 354, 109323.	4.7	3
18	Hydrostatic pressure- and halotolerance of <i>Photobacterium phosphoreum</i> and <i>P. carnosum</i> isolated from spoiled meat and salmon. <i>Food Microbiology</i> , 2021, 99, 103679.	4.2	5

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19	Comparative genomics of <i>Photobacterium</i> species from terrestrial and marine habitats. <i>Current Research in Microbial Sciences</i> , 2021, 2, 100087.	2.3	3
20	Optimization of a cultivation procedure to selectively isolate lactic acid bacteria from insects. <i>Journal of Applied Microbiology</i> , 2021, , .	3.1	3
21	Monitoring of <i>Lactobacillus sanfranciscensis</i> strains during wheat and rye sourdough fermentations by CRISPR locus length polymorphism PCR. <i>International Journal of Food Microbiology</i> , 2020, 316, 108475.	4.7	17
22	Development of a rapid detection method for <i>Photobacterium</i> spp. using Loop-mediated isothermal amplification (LAMP). <i>International Journal of Food Microbiology</i> , 2020, 334, 108805.	4.7	6
23	Persistence of a Yeast-Based (<i>Hanseniaspora uvarum</i>) Attract-and-Kill Formulation against <i>Drosophila suzukii</i> on Grape Leaves. <i>Insects</i> , 2020, 11, 810.	2.2	10
24	Yeast species affects feeding and fitness of <i>Drosophila suzukii</i> adults. <i>Journal of Pest Science</i> , 2020, 93, 1295-1309.	3.7	25
25	Comparative Lipidomics of Different Yeast Species Associated to <i>Drosophila suzukii</i> . <i>Metabolites</i> , 2020, 10, 352.	2.9	4
26	Exploring the potential of comparative de novo transcriptomics to classify <i>Saccharomyces</i> brewing yeasts. <i>PLoS ONE</i> , 2020, 15, e0238924.	2.5	2
27	Living the Sweet Life: How <i>Liquorilactobacillus hordei</i> TMW 1.1822 Changes Its Behavior in the Presence of Sucrose in Comparison to Glucose. <i>Foods</i> , 2020, 9, 1150.	4.3	8
28	Interspecies assertiveness of <i>Lactobacillus curvatus</i> and <i>Lactobacillus sakei</i> in sausage fermentations. <i>International Journal of Food Microbiology</i> , 2020, 331, 108689.	4.7	10
29	Persistence and Î ² -glucan formation of beer-spoiling lactic acid bacteria in wheat and rye sourdoughs. <i>Food Microbiology</i> , 2020, 91, 103539.	4.2	15
30	Metatranscriptomic analysis of modified atmosphere packaged poultry meat enables prediction of <i>Brochothrix thermosphacta</i> and <i>Carnobacterium divergens</i> in situ metabolism. <i>Archives of Microbiology</i> , 2020, 202, 1945-1955.	2.2	17
31	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.	3.3	19
32	Insights into the pH-dependent, extracellular sucrose utilization and concomitant levan formation by <i>Gluconobacter albidus</i> TMW 2.1191. <i>Antonie Van Leeuwenhoek</i> , 2020, 113, 863-873.	1.7	13
33	Size-Dependent Variability in Flow and Viscoelastic Behavior of Levan Produced by <i>Gluconobacter albidus</i> TMW 2.1191. <i>Foods</i> , 2020, 9, 192.	4.3	15
34	Heat and Pressure Resistance in <i>Escherichia coli</i> Relates to Protein Folding and Aggregation. <i>Frontiers in Microbiology</i> , 2020, 11, 111.	3.5	16
35	Comparative Proteomics of Meat Spoilage Bacteria Predicts Drivers for Their Coexistence on Modified Atmosphere Packaged Meat. <i>Frontiers in Microbiology</i> , 2020, 11, 209.	3.5	20
36	Genomic and physiological insights into the lifestyle of <i>Bifidobacterium</i> species from water kefir. <i>Archives of Microbiology</i> , 2020, 202, 1627-1637.	2.2	7

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37	A loop-mediated isothermal amplification (LAMP) based assay for the rapid and sensitive group-specific detection of fumonisin producing <i>Fusarium</i> spp. <i>International Journal of Food Microbiology</i> , 2020, 325, 108627.	4.7	15
38	Interaction of fat and aqueous phase parameters during high-hydrostatic pressure inactivation of <i>Lactobacillus plantarum</i> in oil-in-water emulsions. <i>European Food Research and Technology</i> , 2020, 246, 1269-1281.	3.3	3
39	<i>Bifidobacterium tibiigranuli</i> sp. nov. isolated from homemade water kefir. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 1562-1570.	1.7	19
40	<i>Lactococcus carnosus</i> sp. nov. and <i>Lactococcus paracarnosus</i> sp. nov., two novel species isolated from modified-atmosphere packaged beef steaks. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 5832-5840.	1.7	14
41	Acetic acid bacteria encode two levansucrase types of different ecological relationship. <i>Environmental Microbiology</i> , 2019, 21, 4151-4165.	3.8	18
42	Bap and Cell Surface Hydrophobicity Are Important Factors in <i>Staphylococcus xylosus</i> Biofilm Formation. <i>Frontiers in Microbiology</i> , 2019, 10, 1387.	3.5	18
43	In situ production and characterization of cloud forming dextrans in fruit-juices. <i>International Journal of Food Microbiology</i> , 2019, 306, 108261.	4.7	11
44	Biodiversity of <i>Photobacterium</i> spp. Isolated From Meats. <i>Frontiers in Microbiology</i> , 2019, 10, 2399.	3.5	32
45	A systematic approach to study the pH-dependent release, productivity and product specificity of dextransucrases. <i>Microbial Cell Factories</i> , 2019, 18, 153.	4.0	15
46	Label-free quantitative proteomic analysis reveals the lifestyle of <i>Lactobacillus hordei</i> in the presence of <i>Saccharomyces cerevisiae</i> . <i>International Journal of Food Microbiology</i> , 2019, 294, 18-26.	4.7	26
47	Comparative genomics of <i>Lactobacillus sakei</i> supports the development of starter strain combinations. <i>Microbiological Research</i> , 2019, 221, 1-9.	5.3	24
48	Proteomic Analysis of <i>Lactobacillus nagelii</i> in the Presence of <i>Saccharomyces cerevisiae</i> Isolated From Water Kefir and Comparison With <i>Lactobacillus hordei</i> . <i>Frontiers in Microbiology</i> , 2019, 10, 325.	3.5	23
49	Prediction of in situ metabolism of photobacteria in modified atmosphere packaged poultry meat using metatranscriptomic data. <i>Microbiological Research</i> , 2019, 222, 52-59.	5.3	37
50	Diversity and anaerobic growth of <i>Pseudomonas</i> spp. isolated from modified atmosphere packaged minced beef. <i>Journal of Applied Microbiology</i> , 2019, 127, 159-174.	3.1	36
51	Acid stress response of <i>Staphylococcus xylosus</i> elicits changes in the proteome and cellular membrane. <i>Journal of Applied Microbiology</i> , 2019, 126, 1480-1495.	3.1	13
52	Quantitative Oxygen Consumption and Respiratory Activity of Meat Spoiling Bacteria Upon High Oxygen Modified Atmosphere. <i>Frontiers in Microbiology</i> , 2019, 10, 2398.	3.5	20
53	Characterization and distribution of CRISPR-Cas systems in <i>Lactobacillus sakei</i> . <i>Archives of Microbiology</i> , 2019, 201, 337-347.	2.2	13
54	Lifestyle of <i>Lactobacillus hordei</i> isolated from water kefir based on genomic, proteomic and physiological characterization. <i>International Journal of Food Microbiology</i> , 2019, 290, 141-149.	4.7	28

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55	Comparative Genomics of <i>Lactobacillus brevis</i> Reveals a Significant Plasmidome Overlap of Brewery and Insect Isolates. <i>Current Microbiology</i> , 2019, 76, 37-47.	2.2	13
56	Monitoring of assertive <i>Lactobacillus sakei</i> and <i>Lactobacillus curvatus</i> strains using an industrial ring trial experiment. <i>Journal of Applied Microbiology</i> , 2019, 126, 545-554.	3.1	5
57	Identification and comparison of two closely related dextransucrases released by water kefir borne <i>Lactobacillus hordei</i> TMW 1.1822 and <i>Lactobacillus nagelii</i> TMW 1.1827. <i>Microbiology (United Kingdom)</i> , 2019, 165, 956-966.	1.8	17
58	Structural characterization of the exopolysaccharides from water kefir. <i>Carbohydrate Polymers</i> , 2018, 189, 296-303.	10.2	86
59	An adapted isolation procedure reveals <i>Photobacterium</i> spp. as common spoilers on modified atmosphere packaged meats. <i>Letters in Applied Microbiology</i> , 2018, 66, 262-267.	2.2	40
60	Influence of Different Sugars and Initial pH on β -Glucan Formation by <i>Lactobacillus brevis</i> TMW 1.2112. <i>Current Microbiology</i> , 2018, 75, 794-802.	2.2	15
61	<i>Lactobacillus hordei</i> dextrans induce <i>Saccharomyces cerevisiae</i> aggregation and network formation on hydrophilic surfaces. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 236-242.	7.5	36
62	Cold and salt stress modulate amount, molecular and macromolecular structure of a <i>Lactobacillus sakei</i> dextran. <i>Food Hydrocolloids</i> , 2018, 82, 73-81.	10.7	38
63	Assertiveness of meat-borne <i>Lactococcus piscium</i> strains and their potential for competitive exclusion of spoilage bacteria <i>in situ</i> and <i>in vitro</i> . <i>Journal of Applied Microbiology</i> , 2018, 124, 1243-1253.	3.1	15
64	Monitoring of spoilage-associated microbiota on modified atmosphere packaged beef and differentiation of psychophilic and psychrotrophic strains. <i>Journal of Applied Microbiology</i> , 2018, 124, 740-753.	3.1	35
65	<i>Photobacterium carnosum</i> sp. nov., isolated from spoiled modified atmosphere packaged poultry meat. <i>Systematic and Applied Microbiology</i> , 2018, 41, 44-50.	2.8	39
66	LAMP-based group specific detection of aflatoxin producers within <i>Aspergillus</i> section <i>Flavi</i> in food raw materials, spices, and dried fruit using neutral red for visible-light signal detection. <i>International Journal of Food Microbiology</i> , 2018, 266, 241-250.	4.7	34
67	The preservation of <i>Listeria</i> -critical foods by a combination of endolysin and high hydrostatic pressure. <i>International Journal of Food Microbiology</i> , 2018, 266, 355-362.	4.7	42
68	Characterization of β -glucan formation by <i>Lactobacillus brevis</i> TMW 1.2112 isolated from slimy spoiled beer. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 874-881.	7.5	48
69	Identification and characterization of adhesion proteins in lactobacilli targeting actin as receptor. <i>Molecular and Cellular Probes</i> , 2018, 37, 60-63.	2.1	7
70	Characterization of an acetan-like heteropolysaccharide produced by <i>Kozakia baliensis</i> NBRC 16680. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 248-257.	7.5	9
71	Sucrose-Induced Proteomic Response and Carbohydrate Utilization of <i>Lactobacillus sakei</i> TMW 1.411 During Dextran Formation. <i>Frontiers in Microbiology</i> , 2018, 9, 2796.	3.5	21
72	Novel diagnostic marker genes differentiate <i>Saccharomyces</i> with respect to their potential application. <i>Journal of the Institute of Brewing</i> , 2018, 124, 416-424.	2.3	2

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73	Structural characterization of the surface-associated heteropolysaccharide of <i>Lactobacillus plantarum</i> TMW 1.1478 and genetic analysis of its putative biosynthesis cluster. <i>Carbohydrate Polymers</i> , 2018, 202, 236-245.	10.2	22
74	Rating of the industrial application potential of yeast strains by molecular characterization. <i>European Food Research and Technology</i> , 2018, 244, 1759-1772.	3.3	2
75	Interrelation between Tween and the membrane properties and high pressure tolerance of <i>Lactobacillus plantarum</i> . <i>BMC Microbiology</i> , 2018, 18, 72.	3.3	50
76	Inactivation of non-proteolytic <i>Clostridium botulinum</i> type E in low-acid foods and phosphate buffer by heat and pressure. <i>PLoS ONE</i> , 2018, 13, e0200102.	2.5	10
77	Comparative genomics of <i>Lactobacillus curvatus</i> enables prediction of traits relating to adaptation and strategies of assertiveness in sausage fermentation. <i>International Journal of Food Microbiology</i> , 2018, 286, 37-47.	4.7	13
78	Assertiveness of <i>Lactobacillus sakei</i> and <i>Lactobacillus curvatus</i> in a fermented sausage model. <i>International Journal of Food Microbiology</i> , 2018, 285, 188-197.	4.7	22
79	Influence of levan-producing acetic acid bacteria on buckwheat-sourdough breads. <i>Food Microbiology</i> , 2017, 65, 95-104.	4.2	60
80	Boosting the growth of the probiotic strain <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> F19. <i>Archives of Microbiology</i> , 2017, 199, 853-862.	2.2	5
81	Combination of endolysins and high pressure to inactivate <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2017, 68, 81-88.	4.2	31
82	Phosphotransferase systems in <i>Enterococcus faecalis</i> OG1RF enhance anti-stress capacity in <i>in vitro</i> and <i>in vivo</i> . <i>Research in Microbiology</i> , 2017, 168, 558-566.	2.1	23
83	Evidence of gushing induction by <i>Penicillium oxalicum</i> proteins. <i>Journal of Applied Microbiology</i> , 2017, 122, 708-718.	3.1	12
84	Characterization of Cinnamoyl Esterases from Different <i>Lactobacilli</i> and <i>Bifidobacteria</i> . <i>Current Microbiology</i> , 2017, 74, 247-256.	2.2	53
85	High hydrostatic pressure inactivation of <i>Lactobacillus plantarum</i> cells in (O/W)-emulsions is independent from cell surface hydrophobicity and lipid phase parameters. <i>High Pressure Research</i> , 2017, 37, 430-448.	1.2	5
86	Quantitative Proteomics for the Comprehensive Analysis of Stress Responses of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> F19. <i>Journal of Proteome Research</i> , 2017, 16, 3816-3829.	3.7	20
87	Multiple Genome Sequences of <i>Lactobacillus plantarum</i> Strains. <i>Genome Announcements</i> , 2017, 5, .	0.8	9
88	Sensory evaluation of chicken breast packed in two different modified atmospheres. <i>Food Packaging and Shelf Life</i> , 2017, 13, 66-75.	7.5	22
89	Multiple Genome Sequences of Exopolysaccharide-Producing, Brewery-Associated <i>Lactobacillus brevis</i> Strains. <i>Genome Announcements</i> , 2017, 5, .	0.8	8
90	Probiotic <i>Enterococcus faecalis</i> Symbioflor [®] down regulates virulence genes of EHEC <i>in vitro</i> and decrease pathogenicity in a <i>Caenorhabditis elegans</i> model. <i>Archives of Microbiology</i> , 2017, 199, 203-213.	2.2	21

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91	Safety aspects of the production of foods and food ingredients from insects. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600520.	3.3	116
92	Fermentation pH Modulates the Size Distributions and Functional Properties of <i>Gluconobacter albidus</i> TMW 2.1191 Levan. <i>Frontiers in Microbiology</i> , 2017, 8, 807.	3.5	43
93	Environmentally triggered genomic plasticity and capsular polysaccharide formation are involved in increased ethanol and acetic acid tolerance in <i>Kozakia baliensis</i> NBRC 16680. <i>BMC Microbiology</i> , 2017, 17, 172.	3.3	10
94	Comparative protein profile analysis of wines made from <i>Botrytis cinerea</i> infected and healthy grapes reveals a novel biomarker for gushing in sparkling wine. <i>Food Research International</i> , 2017, 99, 501-509.	6.2	20
95	MALDI-TOF MS typing enables the classification of brewing yeasts of the genus <i>Saccharomyces</i> to major beer styles. <i>PLoS ONE</i> , 2017, 12, e0181694.	2.5	18
96	Non-linear pressure/temperature-dependence of high pressure thermal inactivation of proteolytic <i>Clostridium botulinum</i> type B in foods. <i>PLoS ONE</i> , 2017, 12, e0187023.	2.5	5
97	MALDI-TOF Mass Spectrometry Enables a Comprehensive and Fast Analysis of Dynamics and Qualities of Stress Responses of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> F19. <i>PLoS ONE</i> , 2016, 11, e0165504.	2.5	10
98	Dissection of exopolysaccharide biosynthesis in <i>Kozakia baliensis</i> . <i>Microbial Cell Factories</i> , 2016, 15, 170.	4.0	21
99	Influence of lupin-based milk alternative heat treatment and exopolysaccharide-producing lactic acid bacteria on the physical characteristics of lupin-based yogurt alternatives. <i>Food Research International</i> , 2016, 84, 180-188.	6.2	65
100	Characterization of growth and exopolysaccharide production of selected acetic acid bacteria in buckwheat sourdoughs. <i>International Journal of Food Microbiology</i> , 2016, 239, 103-112.	4.7	39
101	Identification and growth dynamics of meat spoilage microorganisms in modified atmosphere packaged poultry meat by MALDI-TOF MS. <i>Food Microbiology</i> , 2016, 60, 84-91.	4.2	113
102	Opinion on the use of ohmic heating for the treatment of foods. <i>Trends in Food Science and Technology</i> , 2016, 55, 84-97.	15.1	161
103	Thermal treatment of lupin-based milk alternatives – Impact on lupin proteins and the network of respective lupin-based yogurt alternatives. <i>Food Research International</i> , 2016, 89, 850-859.	6.2	35
104	Multiple Genome Sequences of the Important Beer-Spoiling Species <i>Lactobacillus backii</i> . <i>Genome Announcements</i> , 2016, 4, .	0.8	20
105	Multiple Genome Sequences of Important Beer-Spoiling Lactic Acid Bacteria. <i>Genome Announcements</i> , 2016, 4, .	0.8	2
106	Phenolic acid degradation potential and growth behavior of lactic acid bacteria in sunflower substrates. <i>Food Microbiology</i> , 2016, 57, 178-186.	4.2	54
107	Formation of Kokumi-Enhancing \hat{I}^3 -Glutamyl Dipeptides in Parmesan Cheese by Means of \hat{I}^3 -Glutamyltransferase Activity and Stable Isotope Double-Labeling Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1784-1793.	5.2	43
108	A novel preparation technique of red (sparkling) wine for protein analysis. <i>EuPA Open Proteomics</i> , 2016, 11, 16-19.	2.5	9

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109	Functional properties of water kefir and its use as a hydrocolloid in baking. <i>European Food Research and Technology</i> , 2016, 242, 337-344.	3.3	8
110	Metabolic strategies of beer spoilage lactic acid bacteria in beer. <i>International Journal of Food Microbiology</i> , 2016, 216, 60-68.	4.7	45
111	<i>Lactobacillus insicii</i> sp. nov., isolated from fermented raw meat. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016, 66, 236-242.	1.7	10
112	The Identification of Novel Diagnostic Marker Genes for the Detection of Beer Spoiling <i>Pediococcus damnosus</i> Strains Using the BIAst Diagnostic Gene findEr. <i>PLoS ONE</i> , 2016, 11, e0152747.	2.5	40
113	Fermentation performance of lactic acid bacteria in different lupin substrates-influence and degradation ability of antinutritives and secondary plant metabolites. <i>Journal of Applied Microbiology</i> , 2015, 119, 1075-1088.	3.1	37
114	High pressure thermal inactivation of <i>Clostridium botulinum</i> type E endospores – kinetic modeling and mechanistic insights. <i>Frontiers in Microbiology</i> , 2015, 6, 652.	3.5	29
115	Identification of ecotype-specific marker genes for categorization of beer-spoiling <i>Lactobacillus brevis</i> . <i>Food Microbiology</i> , 2015, 51, 130-138.	4.2	12
116	Phage-mediated transfer of a dextranase gene in <i>Lactobacillus sanfranciscensis</i> and characterization of the enzyme. <i>International Journal of Food Microbiology</i> , 2015, 202, 48-53.	4.7	11
117	High pressure inactivation of <i>Clostridium botulinum</i> type E endospores in model emulsion systems. <i>High Pressure Research</i> , 2015, 35, 78-88.	1.2	9
118	Development of novel sourdoughs with in situ formed exopolysaccharides from acetic acid bacteria. <i>European Food Research and Technology</i> , 2015, 241, 185-197.	3.3	16
119	Detection of acid and hop shock induced responses in beer spoiling <i>Lactobacillus brevis</i> by MALDI-TOF MS. <i>Food Microbiology</i> , 2015, 46, 501-506.	4.2	16
120	Molecular mechanisms behind the antimicrobial activity of hop iso- α -acids in <i>Lactobacillus brevis</i> . <i>Food Microbiology</i> , 2015, 46, 553-563.	4.2	30
121	Differential effects of sporulation temperature on the high pressure resistance of <i>Clostridium botulinum</i> type E spores and the interconnection with sporulation medium cation contents. <i>Food Microbiology</i> , 2015, 46, 434-442.	4.2	9
122	Pressure-Based Strategy for the Inactivation of Spores. <i>Sub-Cellular Biochemistry</i> , 2015, 72, 469-537.	2.4	10
123	Multivariate analysis of buckwheat sourdough fermentations for metabolic screening of starter cultures. <i>International Journal of Food Microbiology</i> , 2014, 185, 158-166.	4.7	5
124	In vitro studies on the main beer protein Z4 of <i>Hordeum vulgare</i> concerning heat stability, protease inhibition and gushing. <i>Journal of the Institute of Brewing</i> , 2014, 120, 85-92.	2.3	12
125	The variability of times to detect growth from individual <i>Clostridium botulinum</i> type E endospores is differentially affected by high pressure treatments. <i>High Pressure Research</i> , 2014, 34, 412-418.	1.2	5
126	Application of loop-mediated isothermal amplification assays for direct identification of pure cultures of <i>Aspergillus flavus</i> , <i>A. nomius</i> , and <i>A. caelatus</i> and for their rapid detection in shelled Brazil nuts. <i>International Journal of Food Microbiology</i> , 2014, 172, 5-12.	4.7	21

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127	Effect of controlled extracellular oxidation/reduction potential on microbial metabolism and proteolysis in buckwheat sourdough. <i>European Food Research and Technology</i> , 2014, 238, 425-434.	3.3	7
128	Impact of oxidizing and reducing buckwheat sourdoughs on brown rice and buckwheat batter and bread. <i>European Food Research and Technology</i> , 2014, 238, 979-988.	3.3	6
129	Real-time loop-mediated isothermal amplification (LAMP) assay for group specific detection of important trichothecene producing <i>Fusarium</i> species in wheat. <i>International Journal of Food Microbiology</i> , 2014, 177, 117-127.	4.7	24
130	Wine yeast typing by MALDI-TOF MS. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 3737-3752.	3.6	36
131	The Transcriptional Response of <i>Lactobacillus sanfranciscensis</i> DSM 20451 ^T and Its <i>tcyB</i> Mutant Lacking a Functional Cystine Transporter to Diamide Stress. <i>Applied and Environmental Microbiology</i> , 2014, 80, 4114-4125.	3.1	14
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