

# Vittorio Capozzi

## List of Publications by Year in descending order

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139  
papers

6,081  
citations

50276

46  
h-index

88630

70  
g-index

141  
all docs

141  
docs citations

141  
times ranked

4907  
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactic acid bacteria producing B-group vitamins: a great potential for functional cereals products. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 1383-1394.	3.6	205
2	Microbial terroir and food innovation: The case of yeast biodiversity in wine. <i>Microbiological Research</i> , 2015, 181, 75-83.	5.3	185
3	<i>Lactobacillus plantarum</i> with broad antifungal activity: A promising approach to increase safety and shelf-life of cereal-based products. <i>International Journal of Food Microbiology</i> , 2017, 247, 48-54.	4.7	183
4	Biogenic Amines Degradation by <i>Lactobacillus plantarum</i> : Toward a Potential Application in Wine. <i>Frontiers in Microbiology</i> , 2012, 3, 122.	3.5	135
5	Beta-Glucans Improve Growth, Viability and Colonization of Probiotic Microorganisms. <i>International Journal of Molecular Sciences</i> , 2012, 13, 6026-6039.	4.1	131
6	Spontaneous Food Fermentations and Potential Risks for Human Health. <i>Fermentation</i> , 2017, 3, 49.	3.0	130
7	The Oenological Potential of <i>Hanseniaspora uvarum</i> in Simultaneous and Sequential Co-fermentation with <i>Saccharomyces cerevisiae</i> for Industrial Wine Production. <i>Frontiers in Microbiology</i> , 2016, 7, 670.	3.5	123
8	Riboflavin-overproducing strains of <i>Lactobacillus fermentum</i> for riboflavin-enriched bread. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 3691-3700.	3.6	122
9	Biotechnological Production of Vitamin B2-Enriched Bread and Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8013-8020.	5.2	121
10	Non-Saccharomyces Commercial Starter Cultures: Scientific Trends, Recent Patents and Innovation in the Wine Sector. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2020, 11, 27-39.	0.9	109
11	<i>Lactobacillus plantarum</i> passage through an oro-gastro-intestinal tract simulator: Carrier matrix effect and transcriptional analysis of genes associated to stress and probiosis. <i>Microbiological Research</i> , 2013, 168, 351-359.	5.3	104
12	Improved adaptation to heat, cold, and solvent tolerance in <i>Lactobacillus plantarum</i> . <i>Applied Microbiology and Biotechnology</i> , 2007, 77, 909-915.	3.6	100
13	Microbial Resources and Enological Significance: Opportunities and Benefits. <i>Frontiers in Microbiology</i> , 2017, 8, 995.	3.5	99
14	Barley $\beta$ -Glucans-Containing Food Enhances Probiotic Performances of Beneficial Bacteria. <i>International Journal of Molecular Sciences</i> , 2014, 15, 3025-3039.	4.1	98
15	Technological properties of <i>Oenococcus oeni</i> strains isolated from typical southern Italian wines. <i>Letters in Applied Microbiology</i> , 2010, 50, 327-334.	2.2	92
16	<i>Brettanomyces bruxellensis</i> population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , 2018, 8, 4136.	3.3	91
17	<i>Botrytis cinerea</i> and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , 2020, 9, 1138.	4.3	89
18	Biogenic amine in wines. <i>Annals of Microbiology</i> , 2010, 60, 573-578.	2.6	88

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19	How probiotics face food stress: They get by with a little help. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1552-1580.	10.3	88
20	Biodiversity and safety aspects of yeast strains characterized from vineyards and spontaneous fermentations in the Apulia Region, Italy. <i>Food Microbiology</i> , 2013, 36, 335-342.	4.2	87
21	Bacterial Stressors in Minimally Processed Food. <i>International Journal of Molecular Sciences</i> , 2009, 10, 3076-3105.	4.1	86
22	Probiotic abilities of riboflavin-overproducing <i>Lactobacillus</i> strains: a novel promising application of probiotics. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 7569-7581.	3.6	85
23	Immunobiosis and probiosis: antimicrobial activity of lactic acid bacteria with a focus on their antiviral and antifungal properties. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9949-9958.	3.6	82
24	<i>Lactobacillus plantarum</i> strains for multifunctional oat-based foods. <i>LWT - Food Science and Technology</i> , 2016, 68, 288-294.	5.2	81
25	Technological properties of <i>Lactobacillus plantarum</i> strains isolated from grape must fermentation. <i>Food Microbiology</i> , 2016, 57, 187-194.	4.2	80
26	Viable But Not Culturable (VBNC) state of <i>Brettanomyces bruxellensis</i> in wine: New insights on molecular basis of VBNC behaviour using a transcriptomic approach. <i>Food Microbiology</i> , 2016, 59, 196-204.	4.2	76
27	Integrate genome-based assessment of safety for probiotic strains: <i>Bacillus coagulans</i> GBI-30, 6086 as a case study. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 4595-4605.	3.6	76
28	Shake table tests for seismic assessment of suspended continuous ceilings. <i>Bulletin of Earthquake Engineering</i> , 2012, 10, 1819-1832.	4.1	74
29	Seismic performance evaluation of plasterboard partitions via shake table tests. <i>Bulletin of Earthquake Engineering</i> , 2014, 12, 1657-1677.	4.1	74
30	Autochthonous starter cultures and indigenous grape variety for regional wine production. <i>Journal of Applied Microbiology</i> , 2015, 118, 1395-1408.	3.1	72
31	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. <i>Food Microbiology</i> , 2019, 77, 61-68.	4.2	71
32	The yeast <i>Starmerella bacillaris</i> (synonym <i>Candida zemplinina</i> ) shows high genetic diversity in winemaking environments. <i>FEMS Yeast Research</i> , 2015, 15, fov045.	2.3	70
33	Simultaneous inoculation of yeasts and lactic acid bacteria: Effects on fermentation dynamics and chemical composition of Negroamaro wine. <i>LWT - Food Science and Technology</i> , 2016, 66, 406-412.	5.2	67
34	Probiotic features of <i>Lactobacillus plantarum</i> mutant strains. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 431-441.	3.6	66
35	Characterization of the CtsR Stress Response Regulon in <i>Lactobacillus plantarum</i> . <i>Journal of Bacteriology</i> , 2010, 192, 896-900.	2.2	63
36	Inactivation of the <i>ftsH</i> gene of <i>Lactobacillus plantarum</i> WCFS1: Effects on growth, stress tolerance, cell surface properties and biofilm formation. <i>Microbiological Research</i> , 2012, 167, 187-193.	5.3	63

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37	From grape berries to wine: population dynamics of cultivable yeasts associated to "Nero di Troia" autochthonous grape cultivar. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 59.	3.6	59
38	The potential of lactic acid bacteria to colonize biotic and abiotic surfaces and the investigation of their interactions and mechanisms. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2641-2657.	3.6	58
39	FEM analysis of the strength of RC beam-to-column dowel connections under monotonic actions. <i>Construction and Building Materials</i> , 2014, 69, 271-284.	7.2	57
40	Inactivation of a small heat shock protein affects cell morphology and membrane fluidity in <i>Lactobacillus plantarum</i> WCFS1. <i>Research in Microbiology</i> , 2011, 162, 419-425.	2.1	56
41	Novel milk "juice beverage with fermented sheep milk and strawberry ( <i>Fragaria</i> – ananassa): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019, 102, 10724-10736.	3.4	56
42	Isolation and characterization of tyramine-producing <i>Enterococcus faecium</i> strains from red wine. <i>Food Microbiology</i> , 2011, 28, 434-439.	4.2	55
43	Food Microbial Biodiversity and "Microbes of Protected Origin". <i>Frontiers in Microbiology</i> , 2011, 2, 237.	3.5	54
44	Neoprene "concrete friction relationships for seismic assessment of existing precast buildings. <i>Engineering Structures</i> , 2011, 33, 532-538.	5.3	54
45	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. <i>Food and Bioprocess Technology</i> , 2015, 8, 1925-1937.	4.7	52
46	Metabolites of Microbial Origin with an Impact on Health: Ochratoxin A and Biogenic Amines. <i>Frontiers in Microbiology</i> , 2016, 7, 482.	3.5	52
47	Microbiological Safety and the Management of Microbial Resources in Artisanal Foods and Beverages: The Need for a Transdisciplinary Assessment to Conciliate Actual Trends and Risks Avoidance. <i>Microorganisms</i> , 2020, 8, 306.	3.6	49
48	<i>Lactobacillus plantarum</i> with Broad Antifungal Activity as a Protective Starter Culture for Bread Production. <i>Foods</i> , 2017, 6, 110.	4.3	48
49	Climate Changes and Food Quality: The Potential of Microbial Activities as Mitigating Strategies in the Wine Sector. <i>Fermentation</i> , 2019, 5, 85.	3.0	48
50	Proton transfer reaction "mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 3787-3795.	3.6	46
51	Intraspecific biodiversity and "spoilage potential"™ of <i>Brettanomyces bruxellensis</i> in Apulian wines. <i>LWT - Food Science and Technology</i> , 2015, 60, 102-108.	5.2	46
52	Fresh-Cut Pineapple as a New Carrier of Probiotic Lactic Acid Bacteria. <i>BioMed Research International</i> , 2014, 2014, 1-9.	1.9	45
53	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. <i>Molecules</i> , 2016, 21, 483.	3.8	45
54	Evaluating the Probiotic Potential of <i>Lactobacillus plantarum</i> Strains from Algerian Infant Feces: Towards the Design of Probiotic Starter Cultures Tailored for Developing Countries. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 113-123.	3.9	45

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55	Non-Saccharomyces biodiversity in wine and the "microbial terroir"™: a survey on Nero di Troia wine from the Apulian region, Italy. <i>Annals of Microbiology</i> , 2016, 66, 143-150.	2.6	44
56	Microbial Resources and Innovation in the Wine Production Sector. <i>South African Journal of Enology and Viticulture</i> , 2017, 38, .	0.4	44
57	Combinations of cereal $\beta$ -glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect. <i>Journal of Functional Foods</i> , 2016, 23, 12-23.	3.4	40
58	Starter cultures as biocontrol strategy to prevent <i>Brettanomyces bruxellensis</i> proliferation in wine. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 569-576.	3.6	39
59	A Metagenomic-Based Approach for the Characterization of Bacterial Diversity Associated with Spontaneous Malolactic Fermentations in Wine. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3980.	4.1	39
60	Cloning, molecular characterization and expression analysis of two small heat shock genes isolated from wine <i>Lactobacillus plantarum</i> . <i>Journal of Applied Microbiology</i> , 2004, 97, 774-782.	3.1	38
61	Proton-transfer reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. <i>Journal of Mass Spectrometry</i> , 2014, 49, 850-859.	1.6	38
62	Microbial Biocontrol as an Alternative to Synthetic Fungicides: Boundaries between Pre- and Postharvest Applications on Vegetables and Fruits. <i>Fermentation</i> , 2021, 7, 60.	3.0	38
63	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of <i>Saccharomyces</i> / <i>Non-Saccharomyces</i> as a Case-Study. <i>Fermentation</i> , 2020, 6, 55.	3.0	36
64	Genome Sequences of Five <i>Oenococcus oeni</i> Strains Isolated from Nero Di Troia Wine from the Same Terroir in Apulia, Southern Italy. <i>Genome Announcements</i> , 2014, 2, .	0.8	35
65	Advances in wine analysis by PTR-ToF-MS: Optimization of the method and discrimination of wines from different geographical origins and fermented with different malolactic starters. <i>International Journal of Mass Spectrometry</i> , 2016, 397-398, 42-51.	1.5	34
66	Two different <i>Oenococcus oeni</i> lineages are associated to either red or white wines in Burgundy: genomics and metabolomics insights. <i>Oeno One</i> , 2017, 51, 309.	1.4	34
67	Comparative Proteomic Analysis of <i>Lactobacillus plantarum</i> WCFS1 and $\beta$ -ctsR Mutant Strains Under Physiological and Heat Stress Conditions. <i>International Journal of Molecular Sciences</i> , 2012, 13, 10680-10696.	4.1	33
68	Starter Cultures for Sparkling Wine. <i>Fermentation</i> , 2016, 2, 21.	3.0	32
69	Use of Autochthonous Yeasts and Bacteria in Order to Control <i>Brettanomyces bruxellensis</i> in Wine. <i>Fermentation</i> , 2017, 3, 65.	3.0	32
70	Selection of indigenous yeast strains for the production of sparkling wines from native Apulian grape varieties. <i>International Journal of Food Microbiology</i> , 2018, 285, 7-17.	4.7	32
71	Validation of an internal control gene to apply reverse transcription quantitative PCR to study heat, cold and ethanol stresses in <i>Lactobacillus plantarum</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 899-902.	3.6	31
72	In Situ $\beta$ -Glucan Fortification of Cereal-Based Matrices by <i>Pediococcus parvulus</i> 2.6: Technological Aspects and Prebiotic Potential. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1588.	4.1	31

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73	Impact of co-inoculation of <i>Saccharomyces cerevisiae</i> , <i>Hanseniaspora uvarum</i> and <i>Oenococcus oeni</i> autochthonous strains in controlled multi starter grape must fermentations. <i>LWT - Food Science and Technology</i> , 2019, 109, 241-249.	5.2	31
74	Functional Starters for Functional Yogurt. <i>Foods</i> , 2015, 4, 15-33.	4.3	30
75	Effect of Co-Inoculation of <i>Candida zemplinina</i> , <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> for the Industrial Production of Negroamaro Wine in Apulia (Southern Italy). <i>Microorganisms</i> , 2020, 8, 726.	3.6	30
76	Genome Sequence of <i>Oenococcus oeni</i> OM27, the First Fully Assembled Genome of a Strain Isolated from an Italian Wine. <i>Genome Announcements</i> , 2014, 2, .	0.8	28
77	A partial proteome reference map of the wine lactic acid bacterium <i>Oenococcus oeni</i> ATCC BAA-1163. <i>Open Biology</i> , 2014, 4, 130154.	3.6	28
78	The Phenotypic Analysis of <i>Lactobacillus plantarum</i> hsp Mutants Reveals a Potential Role for hsp1 in Cryotolerance. <i>Frontiers in Microbiology</i> , 2019, 10, 838.	3.5	28
79	Screening of Lactic Acid Bacteria for the Bio-Control of <i>Botrytis cinerea</i> and the Potential of <i>Lactiplantibacillus plantarum</i> for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. <i>Microorganisms</i> , 2021, 9, 773.	3.6	28
80	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. <i>Food Research International</i> , 2015, 76, 682-688.	6.2	26
81	Exploitation of <i>Prunus mahaleb</i> fruit by fermentation with selected strains of <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2019, 84, 103262.	4.2	25
82	Pesticide Residues and Stuck Fermentation in Wine: New Evidences Indicate the Urgent Need of Tailored Regulations. <i>Fermentation</i> , 2019, 5, 23.	3.0	25
83	New Insights into the Oenological Significance of <i>Candida zemplinina</i> : Impact of Selected Autochthonous Strains on the Volatile Profile of Apulian Wines. <i>Microorganisms</i> , 2020, 8, 628.	3.6	25
84	Bioprospecting Antimicrobials from <i>Lactiplantibacillus plantarum</i> : Key Factors Underlying Its Probiotic Action. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12076.	4.1	25
85	Biotechnology and Pasta-Making: Lactic Acid Bacteria as a New Driver of Innovation. <i>Frontiers in Microbiology</i> , 2012, 3, 94.	3.5	24
86	A Fast, Reliable, and Sensitive Method for Detection and Quantification of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in Ready-to-Eat Fresh-Cut Products by MPN-qPCR. <i>BioMed Research International</i> , 2014, 2014, 1-9.	1.9	24
87	Cyclic shear test on a dowel beam-to-column connection of precast buildings. <i>Earthquake and Structures</i> , 2015, 9, 541-562.	1.0	23
88	Expression of <i>Lactobacillus brevis</i> IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes in wine correlates with substrate availability. <i>Letters in Applied Microbiology</i> , 2011, 53, 395-402.	2.2	22
89	The hsp 16 Gene of the Probiotic <i>Lactobacillus acidophilus</i> Is Differently Regulated by Salt, High Temperature and Acidic Stresses, as Revealed by Reverse Transcription Quantitative PCR (qRT-PCR) Analysis. <i>International Journal of Molecular Sciences</i> , 2011, 12, 5390-5405.	4.1	22
90	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. <i>Molecules</i> , 2020, 25, 1242.	3.8	22

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91	Effect of mixed fermentations with <i>Starterella bacillaris</i> and <i>Saccharomyces cerevisiae</i> on management of malolactic fermentation. <i>Food Research International</i> , 2020, 134, 109246.	6.2	21
92	Biodiversity of Oenological Lactic Acid Bacteria: Species- and Strain-Dependent Plus/Minus Effects on Wine Quality and Safety. <i>Fermentation</i> , 2021, 7, 24.	3.0	21
93	Evaluation of PTR-ToF-MS as a tool to track the behavior of hop-derived compounds during the fermentation of beer. <i>Food Research International</i> , 2018, 111, 582-589.	6.2	20
94	Microbial information regimen in EU geographical indications. <i>World Patent Information</i> , 2012, 34, 229-231.	1.7	19
95	Selection of an autochthonous yeast starter culture for industrial production of Primitivo "Gioia del Colle" PDO/DOC in Apulia (Southern Italy). <i>LWT - Food Science and Technology</i> , 2019, 99, 188-196.	5.2	19
96	Microbial Resources, Fermentation and Reduction of Negative Externalities in Food Systems: Patterns toward Sustainability and Resilience. <i>Fermentation</i> , 2021, 7, 54.	3.0	19
97	Effect of abiotic stress conditions on expression of the <i>Lactobacillus brevis</i> IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes. <i>Annals of Microbiology</i> , 2011, 61, 179-183.	2.6	18
98	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. <i>Journal of Visualized Experiments</i> , 2017, , .	0.3	18
99	Horizontal gene transfer in the gut: Is it a risk?. <i>Food Research International</i> , 2009, 42, 1501-1502.	6.2	17
100	Draft Genome Sequence of <i>Lactobacillus plantarum</i> Lp90 Isolated from Wine. <i>Genome Announcements</i> , 2015, 3, .	0.8	17
101	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2021, 12, 3-18.	0.9	17
102	Draft Genome Sequence of <i>Bacillus coagulans</i> GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. <i>Genome Announcements</i> , 2014, 2, .	0.8	16
103	Rapid non-invasive quality control of semi-finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. <i>Journal of Mass Spectrometry</i> , 2016, 51, 782-791.	1.6	16
104	Analysis of volatile organic compounds in crumb and crust of different baked and toasted gluten-free breads by direct PTR-ToF-MS and fast-GC-PTR-ToF-MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 893-902.	1.6	16
105	Autochthonous Biological Resources for the Production of Regional Craft Beers: Exploring Possible Contributions of Cereals, Hops, Microbes, and Other Ingredients. <i>Foods</i> , 2021, 10, 1831.	4.3	16
106	Seismic performance of R/C frames with overstrength discontinuities in elevation. <i>Bulletin of Earthquake Engineering</i> , 2012, 10, 679-694.	4.1	15
107	A Focus on Quality and Safety Traits of <i>Saccharomyces cerevisiae</i> Isolated from Uva di Troia Grape Variety. <i>Journal of Food Science</i> , 2017, 82, 124-133.	3.1	15
108	Transdisciplinarity and Microbiology Education. <i>Journal of Microbiology and Biology Education</i> , 2012, 13, 70-73.	1.0	14

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109	Exploration of the Microbial Biodiversity Associated with North Apulian Sourdoughs and the Effect of the Increasing Number of Inoculated Lactic Acid Bacteria Strains on the Biocontrol against Fungal Spoilage. <i>Fermentation</i> , 2019, 5, 97.	3.0	14
110	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. <i>Foods</i> , 2020, 9, 1498.	4.3	13
111	An innovative oligonucleotide microarray to detect spoilage microorganisms in wine. <i>Food Control</i> , 2018, 87, 169-179.	5.5	11
112	Microbial Populations of Fresh and Cold Stored Donkey Milk by High-Throughput Sequencing Provide Indication for A Correct Management of This High-Value Product. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2314.	2.5	11
113	Effect of different conditions on <i>Listeria monocytogenes</i> biofilm formation and removal. <i>Czech Journal of Food Sciences</i> , 2018, 36, 208-214.	1.2	10
114	Non-targeted metabolomic approach as a tool to evaluate the chemical profile of sparkling wines fermented with autochthonous yeast strains. <i>Food Control</i> , 2021, 126, 108099.	5.5	10
115	From Microbial Ecology to Innovative Applications in Food Quality Improvements: the Case of Sourdough as a Model Matrix. <i>J.</i> , 2020, 3, 9-19.	0.9	10
116	Knock out of sHSP genes determines some modifications in the probiotic attitude of <i>Lactiplantibacillus plantarum</i> . <i>Biotechnology Letters</i> , 2021, 43, 645-654.	2.2	7
117	Involvement of the sigma factor sigma H in the regulation of a small heat shock protein gene in <i>Lactobacillus plantarum</i> WCFS1. <i>Annals of Microbiology</i> , 2011, 61, 973-977.	2.6	6
118	Increasing membrane protection in <i>Lactobacillus plantarum</i> cells overproducing small heat shock proteins. <i>Annals of Microbiology</i> , 2012, 62, 517-522.	2.6	6
119	Draft Genome Sequence of <i>Pediococcus parvulus</i> 2.6, a Probiotic Î <sup>2</sup> -Glucan Producer Strain. <i>Genome Announcements</i> , 2016, 4, .	0.8	6
120	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Frontiers in Microbiology</i> , 2022, 13, 830277.	3.5	6
121	Selection of Riboflavin Overproducing Strains of Lactic Acid Bacteria and Riboflavin Direct Quantification by Fluorescence. <i>Methods in Molecular Biology</i> , 2021, 2280, 3-14.	0.9	5
122	Editorial: Microbiological Safety of Foods. <i>Foods</i> , 2021, 10, 53.	4.3	5
123	Exploring the Probiotic Potential of Dairy Industrial-Relevant <i>Lactobacilli</i> . <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4989.	2.5	5
124	The Microbiota of Non-cow Milk and Products. , 2016, , 117-159.		4
125	Microbial Resources and Sparkling Wine Differentiation: State of the Arts. <i>Fermentation</i> , 2022, 8, 275.	3.0	4
126	<i>Lactobacillus plantarum</i> WCFS1 Î <sup>2</sup> -Fructosidase: Evidence for an Open Funnel-Like Channel Through the Catalytic Domain with Importance for the Substrate Selectivity. <i>Applied Biochemistry and Biotechnology</i> , 2016, 180, 1056-1075.	2.9	3



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127	Draft Genome Sequence of <i>Lactobacillus collinoides</i> CUPV237, an Exopolysaccharide and Riboflavin Producer Isolated from Cider. <i>Genome Announcements</i> , 2016, 4, .	0.8	3
128	Stressors and Food Environment. , 2016, , 245-256.		3
129	Î²-Glucans and Synbiotic Foods. , 2016, , 423-433.		2
130	Identification of acetic acid bacteria isolated from Tunisian palm sap. <i>African Journal of Microbiology Research</i> , 2017, 11, 596-602.	0.4	2
131	Editorial: Lactic Acid Fermentation and the Colours of Biotechnology 2.0. <i>Fermentation</i> , 2021, 7, 32.	3.0	2
132	Responses of Lactic Acid Bacteria to Cold Stress. , 2011, , 91-110.		2
133	Introducing Ethics in Your Instruction Using a TED Talks Playlist Review of: Selected TED talks focused on ethics, <a href="http://www.ted.com/">http://www.ted.com/</a> . <i>Journal of Microbiology and Biology Education</i> , 2014, 15, 246-246.	1.0	1
134	Phenotypic and genotypic characterization of <i>Lactobacilli</i> and <i>Pediococci</i> isolated from traditional Algerian fermentation products. <i>South Asian Journal of Experimental Biology</i> , 2020, 10, 95-103.	0.1	1
135	The great microbial beauty. <i>Trends in Microbiology</i> , 2015, 23, 334.	7.7	0
136	Exopolysaccharides Produced by Lactic Acid Bacteria and Their Role in the Food Industry. , 2018, , 21-49.		0
137	Chapter 2. Microorganisms Able to Produce Biogenic Amines and Factors Affecting Their Activity. <i>Food Chemistry, Function and Analysis</i> , 2019, , 18-40.	0.2	0
138	A Non-Targeted Metabolomic Approach for the Characterization of Chemical Profile of Sparkling Wines Produced Using Autochthonous Yeast Strains. , 2021, 6, .		0
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