Paola Dolci

List of Publications by Year
in descending order

44 papers	2,170 citations	159585 30 h-index	254184 43 g-index
48 all docs	48 docs citations	48 times ranked	2467 citing authors

#	Article	IF	Citations
1	Impact of drying temperature on tissue anatomy and cellular ultrastructure of different aromatic plant leaves. Plant Biosystems, 2022, 156, 847-854.	1.6	4
2	Electrolyzed water and gaseous ozone application for the control of microbiological and insect contamination in dried lemon balm: Hygienic and quality aspects. Food Control, 2022, 142, 109242.	5.5	1
3	Technological, functional and safety properties of lactobacilli isolates from soft wheat sourdough and their potential use as antimould cultures. World Journal of Microbiology and Biotechnology, 2021, 37, 146.	3.6	2
4	Impact of Lactococcus lactis as starter culture on microbiota and metabolome profile of an Italian raw milk cheese. International Dairy Journal, 2020, 110, 104804.	3.0	13
5	Antifungal activity of yeasts and lactic acid bacteria isolated from cocoa bean fermentations. Food Research International, 2019, 115, 519-525.	6.2	46
6	Sausage fermentation and starter cultures in the era of molecular biology methods. International Journal of Food Microbiology, 2018, 279, 26-32.	4.7	68
7	Study of Lactococcus lactis during advanced ripening stages of model cheeses characterized by GC-MS. Food Microbiology, 2018, 74, 132-142.	4.2	32
8	Microbiology of Fermented Dairy Products. , 2018, , .		1
9	Dynamics and Biodiversity of Bacterial and Yeast Communities during Fermentation of Cocoa Beans. Applied and Environmental Microbiology, 2018, 84, .	3.1	66
10	Impact of Saccharomyces cerevisiae and Torulaspora delbrueckii starter cultures on cocoa beans fermentation. International Journal of Food Microbiology, 2017, 257, 31-40.	4.7	63
11	Direct Application of Repâ€PCR on Type I Sourdough Matrix to Monitor the Dominance and Persistence of a <i>Lactobacillus plantarum</i> Starter Throughout Backâ€Slopping. Journal of Food Science, 2017, 82, 1898-1901.	3.1	4
12	Fate of Lactococcus lactis starter cultures during late ripening in cheese models. Food Microbiology, 2016, 59, 112-118.	4.2	33
13	Molecular identification and physiological characterization of yeasts, lactic acid bacteria and acetic acid bacteria isolated from heap and box cocoa bean fermentations in West Africa. International Journal of Food Microbiology, 2016, 216, 69-78.	4.7	77
14	Detection and Viability of Lactococcus lactis throughout Cheese Ripening. PLoS ONE, 2014, 9, e114280.	2.5	39
15	Endogenous isoflavone methylation correlates with the in vitro rooting phases of Spartium junceum L. (Leguminosae). Journal of Plant Physiology, 2014, 171, 1267-1275.	3.5	2
16	Diversity and functional characterization of Lactobacillus spp. isolated throughout the ripening of a hard cheese. International Journal of Food Microbiology, 2014, 181, 60-66.	4.7	28
17	rRNA-based monitoring of the microbiota involved in Fontina PDO cheese production in relation to different stages of cow lactation. International Journal of Food Microbiology, 2014, 185, 127-135.	4.7	46
18	Aerobic deterioration stimulates outgrowth of spore-forming Paenibacillus in corn silage stored under oxygen-barrier or polyethylene films. Journal of Dairy Science, 2013, 96, 5206-5216.	3.4	34

#	Article	IF	Citations
19	A comparison of gene expression of <i><scp>L</scp>isteria monocytogenes in vitro</i> and in the soft cheese <scp>C</scp>rescenza. International Journal of Dairy Technology, 2013, 66, 83-89.	2.8	17
20	Culture independent methods to assess the diversity and dynamics of microbiota during food fermentation. International Journal of Food Microbiology, 2013, 167, 29-43.	4.7	207
21	Cheese surface microbiota complexity: RT-PCR-DGGE, a tool for a detailed picture?. International Journal of Food Microbiology, 2013, 162, 8-12.	4.7	37
22	Candida zemplinina Can Reduce Acetic Acid Produced by Saccharomyces cerevisiae in Sweet Wine Fermentations. Applied and Environmental Microbiology, 2012, 78, 1987-1994.	3.1	122
23	Biodiversity and dynamics of meat fermentations: The contribution of molecular methods for a better comprehension of a complex ecosystem. Meat Science, 2011, 89, 296-302.	5.5	113
24	Degradation and biosynthesis of terpenoids by lactic acid bacteria isolated from cheese: first evidence. Dairy Science and Technology, 2011, 91, 227-236.	2.2	34
25	Culture independent analyses and wine fermentation: an overview of achievements 10Âyears after first application. Annals of Microbiology, 2011, 61, 17-23.	2.6	36
26	Evolution of chemico-physical characteristics during manufacture and ripening of Castelmagno PDO cheese in wintertime. Food Chemistry, 2011, 129, 1001-1011.	8.2	45
27	Microbial Dynamics during Aerobic Exposure of Corn Silage Stored under Oxygen Barrier or Polyethylene Films. Applied and Environmental Microbiology, 2011, 77, 7499-7507.	3.1	73
28	Microbiota of the Planalto de Bolona: an artisanal cheese produced in uncommon environmental conditions in the Cape Verde Islands. World Journal of Microbiology and Biotechnology, 2010, 26, 2211-2221.	3.6	34
29	Molecular methods to assess Listeria monocytogenes route of contamination in a dairy processing plant. International Journal of Food Microbiology, 2010, 141, S156-S162.	4.7	51
30	Microbial diversity, dynamics and activity throughout manufacturing and ripening of Castelmagno PDO cheese. International Journal of Food Microbiology, 2010, 143, 71-75.	4.7	59
31	Microbial ecology of Gorgonzola rinds and occurrence of different biotypes of Listeria monocytogenes. International Journal of Food Microbiology, 2009, 133, 200-205.	4.7	35
32	Maturing dynamics of surface microflora in Fontina PDO cheese studied by culture-dependent and -independent methods. Journal of Applied Microbiology, 2009, 106, 278-287.	3.1	42
33	In vitro cholesterol-lowering activity of<i>Lactobacillus plantarum</i>and<i>Lactobacillus paracasei</i>strains isolated from the Italian Castelmagno PDO cheese. Dairy Science and Technology, 2009, 89, 169-176.	2.2	39
34	Lactic acid bacteria ecology of three traditional fermented sausages produced in the North of Italy as determined by molecular methods. Meat Science, 2009, 82, 125-132.	5.5	81
35	Yeast biodiversity and dynamics during sweet wine production as determined by molecular methods. FEMS Yeast Research, 2008, 8, 1053-1062.	2.3	80
36	Microbiological characterization of artisanal Raschera PDO cheese: Analysis of its indigenous lactic acid bacteria. Food Microbiology, 2008, 25, 392-399.	4.2	38

#	Article	IF	Citations
37	Detection, quantification and vitality of Listeria monocytogenes in food as determined by quantitative PCR. International Journal of Food Microbiology, 2008, 121, 99-105.	4.7	103
38	Microbial dynamics of Castelmagno PDO, a traditional Italian cheese, with a focus on lactic acid bacteria ecology. International Journal of Food Microbiology, 2008, 122, 302-311.	4.7	87
39	Microflora of Feta cheese from four Greek manufacturers. International Journal of Food Microbiology, 2008, 126, 36-42.	4.7	116
40	Molecular Methods for Identification of Microorganisms in Traditional Meat Products. , 2008, , 91-127.		5
41	Phenotypic typing, technological properties and safety aspects of Lactococcus garvieae strains from dairy environments. Journal of Applied Microbiology, 2007, 103, 445-453.	3.1	83
42	Persistence and efficacy of Beauveria brongniartii strains applied as biocontrol agents against Melolontha melolontha in the Valley of Aosta (northwest Italy). Journal of Applied Microbiology, 2006, 100, 1063-1072.	3.1	26
43	Purification and properties of a new S-adenosyl-l- methionine:flavonoid 4'-O-methyltransferase from carnation (Dianthus caryophyllus L.). FEBS Journal, 2003, 270, 3422-3431.	0.2	11
44	Fungitoxic phenols from carnation (Dianthus caryophyllus) effective against Fusarium oxysporum f. sp. dianthi. Phytochemical Analysis, 2003, 14, 8-12.	2.4	29