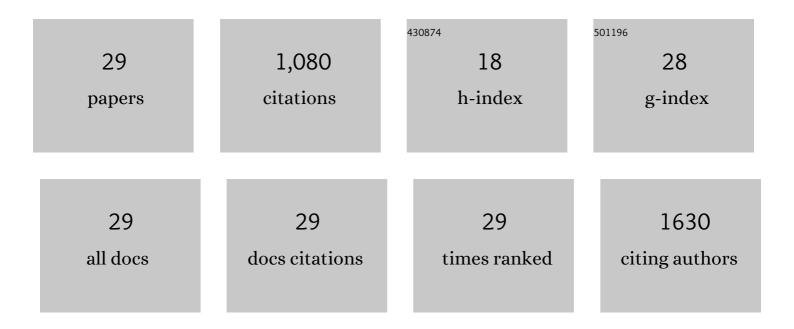
Laura Franzetti

List of Publications by Year in descending order

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#	Article	lF	CITATIONS
1	Pseudomonas fluorescens: a potential food spoiler and challenges and advances in its detection. Annals of Microbiology, 2019, 69, 873-883.	2.6	44
2	lsothermal calorimetry protocols to monitor the shelf life and aftermarket follow-up of fresh cut vegetables. Journal of Thermal Analysis and Calorimetry, 2019, 137, 1673-1680.	3.6	4
3	Molecular features of fermented teff flour relate to its suitability for the production of enriched gluten-free bread. LWT - Food Science and Technology, 2017, 78, 296-302.	5.2	25
4	GLCM, an image analysis technique for early detection of biofilm. Journal of Food Engineering, 2016, 185, 48-55.	5.2	52
5	Identification, enzymatic spoilage characterization and proteolytic activity quantification of Pseudomonas spp. isolated from different foods. Food Microbiology, 2016, 54, 142-153.	4.2	98
6	From wheat sourdough to glutenâ€free sourdough: a nonâ€conventional process for producing glutenâ€free bread. International Journal of Food Science and Technology, 2015, 50, 1268-1274.	2.7	18
7	Master bag low-oxygen packaging system: Quality evolution of ground beef patties during storage, blooming and display presentation. Food Packaging and Shelf Life, 2015, 5, 75-82.	7.5	6
8	Setup of a rapid method to distinguish among dead, alive, and viable but not cultivable cells of Pseudomonas spp. in mozzarella cheese. Journal of Dairy Science, 2015, 98, 8368-8374.	3.4	9
9	Effect of Storage Temperature on the Microbial Composition of Ready-to-Use Vegetables. Current Microbiology, 2014, 68, 133-139.	2.2	18
10	Wheat germ stabilization by heat-treatment or sourdough fermentation: Effects on dough rheology and bread properties. LWT - Food Science and Technology, 2014, 59, 1100-1106.	5.2	58
11	Influence of the powder dimensions on the antimicrobial properties of modified layered double hydroxide. Applied Clay Science, 2013, 75-76, 46-51.	5.2	16
12	Shelf life of case-ready beef steaks (Semitendinosus muscle) stored in oxygen-depleted master bag system with oxygen scavengers and CO2/N2 modified atmosphere packaging. Meat Science, 2013, 93, 477-484.	5.5	20
13	16. Goat cheese: microbiological composition and working environment. Human Health Handbooks, 2013, , 237-250.	0.1	0
14	Microbiological and safety evaluation of green table olives marketed in Italy. Annals of Microbiology, 2011, 61, 843-851.	2.6	30
15	Phenotypic and Genotypic Characterization of Lactic Acid Bacteria Isolated from Artisanal Italian Goat Cheese. Journal of Food Protection, 2010, 73, 657-662.	1.7	23
16	Evaluation and predictive modeling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. Meat Science, 2010, 84, 129-136.	5.5	140
17	Influence of environmental conditions and building structure on food quality: A survey of hand-crafted dairies in Northern Italy. Food Control, 2010, 21, 1187-1193.	5.5	8
18	Evaluation of shelf-life of fresh-cut pineapple using FT-NIR and FT-IR spectroscopy. Postharvest Biology and Technology, 2009, 54, 87-92.	6.0	51

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#	Article	IF	CITATIONS
19	The debranning of common wheat (Triticum aestivum L.) with innovative abrasive rolls. Journal of Food Engineering, 2009, 94, 75-82.	5.2	31
20	Chemical Markers for the Evaluation of Raw Material Hygienic Quality in Egg Products. Journal of Agricultural and Food Chemistry, 2008, 56, 1289-1297.	5.2	11
21	Characterisation ofPseudomonas spp. isolated from foods. Annals of Microbiology, 2007, 57, 39-47.	2.6	89
22	Development of PCR assay to identify Pseudomonas fluorescens and its biotype. FEMS Microbiology Letters, 2004, 236, 257-260.	1.8	81
23	Phenotypic and Genotypic Characterization of Enterococcus spp. of Different Origins. Current Microbiology, 2004, 49, 255-260.	2.2	15
24	Development of PCR assay to identify Pseudomonas fluorescens and its biotype. FEMS Microbiology Letters, 2004, 236, 257-260.	1.8	41
25	Reclassification of Lactobacillus maltaromicus (Miller et al. 1974) DSM 20342T and DSM 20344 and Carnobacterium piscicola (Collins et al. 1987) DSM 20730T and DSM 20722 as Carnobacterium maltaromaticum comb. nov International Journal of Systematic and Evolutionary Microbiology, 2003, 53. 675-678.	1.7	67
26	Development of Genus/Species-Specific PCR Analysis for Identification of Carnobacterium Strains. Current Microbiology, 2002, 45, 24-29.	2.2	44
27	Microbiological Quality and Shelf Life Modeling of Ready-to-Eat Cicorino. Journal of Food Protection, 2001, 64, 228-234.	1.7	36
28	Influence of Active Packaging on the Shelf-lifeÂ-of Minimally Processed Fish Products in a Modified Atmosphere. Packaging Technology and Science, 2001, 14, 267-274.	2.8	32
29	Microbiological quality and shelf-life of chilled cod fillets in vacuum-skin and modified atmosphere packaging. Packaging Technology and Science, 1993, 6, 147-157.	2.8	13