

Laura Franzetti

List of Publications by Year in descending order

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29
papers

1,080
citations

430874

18
h-index

501196

28
g-index

29
all docs

29
docs citations

29
times ranked

1630
citing authors

#	ARTICLE	IF	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	Isothermal 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 gluten-free sourdough: a non-conventional process for producing gluten-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

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