Luca Cocolin

List of Publications by Year
in descending order

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Version: 2024-02-01

281 papers	13,883 citations	20817 60 h-index	32842 100 g-index
287 all docs	287 docs citations	287 times ranked	12050 citing authors

#	Article	IF	Citations
1	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. Gut, 2016, 65, 1812-1821.	12.1	1,092
2	Microbiome definition re-visited: old concepts and new challenges. Microbiome, 2020, 8, 103.	11.1	903
3	Direct profiling of the yeast dynamics in wine fermentations. FEMS Microbiology Letters, 2000, 189, 81-87.	1.8	429
4	Denaturing Gradient Gel Electrophoresis Analysis of the 16S rRNA Gene V1 Region To Monitor Dynamic Changes in the Bacterial Population during Fermentation of Italian Sausages. Applied and Environmental Microbiology, 2001, 67, 5113-5121.	3.1	290
5	Distinct Genetic and Functional Traits of Human Intestinal Prevotella copri Strains Are Associated with Different Habitual Diets. Cell Host and Microbe, 2019, 25, 444-453.e3.	11.0	229
6	Yeast Diversity and Persistence in Botrytis-Affected Wine Fermentations. Applied and Environmental Microbiology, 2002, 68, 4884-4893.	3.1	228
7	Culture-Dependent and -Independent Methods To Investigate the Microbial Ecology of Italian Fermented Sausages. Applied and Environmental Microbiology, 2005, 71, 1977-1986.	3.1	214
8	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
9	Characterisation of naturally fermented sausages produced in the North East of Italy. Meat Science, 2005, 69, 381-392.	5.5	195
10	Screening of lactic acid bacteria isolated from fermented table olives with probiotic potential. Food Research International, 2013, 50, 135-142.	6.2	171
11	Design and Evaluation of PCR Primers for Analysis of Bacterial Populations in Wine by Denaturing Gradient Gel Electrophoresis. Applied and Environmental Microbiology, 2003, 69, 6801-6807.	3.1	168
12	Changes in the gut microbiota composition during pregnancy in patients with gestational diabetes mellitus (GDM). Scientific Reports, 2018, 8, 12216.	3.3	162
13	An application of PCR-DGGE analysis to profile the yeast populations in raw milk. International Dairy Journal, 2002, 12, 407-411.	3.0	148
14	Study of the Ecology of Fresh Sausages and Characterization of Populations of Lactic Acid Bacteria by Molecular Methods. Applied and Environmental Microbiology, 2004, 70, 1883-1894.	3.1	146
15	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
16	The late blowing in cheese: a new molecular approach based on PCR and DGGE to study the microbial ecology of the alteration process. International Journal of Food Microbiology, 2004, 90, 83-91.	4.7	118
17	Exploitation of the non-Saccharomyces yeast Starmerella bacillaris (synonym Candida zemplinina) in wine fermentation: Physiological and molecular characterizations. International Journal of Food Microbiology, 2015, 199, 33-40.	4.7	118
18	New developments in the study of the microbiota of naturally fermented sausages as determined by molecular methods: A review. International Journal of Food Microbiology, 2006, 108, 255-267.	4.7	117

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19	Microflora of Feta cheese from four Greek manufacturers. International Journal of Food Microbiology, 2008, 126, 36-42.	4.7	116
20	Diet influences the functions of the human intestinal microbiome. Scientific Reports, 2020, 10, 4247.	3.3	115
21	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
22	Technological characterization of bacteriocin producing Lactococcus lactis strains employed to control Listeria monocytogenes in Cottage cheese. International Journal of Food Microbiology, 2012, 153, 58-65.	4.7	113
23	Direct Identification in Food Samples of Listeria spp. and Listeria monocytogenes by Molecular Methods. Applied and Environmental Microbiology, 2002, 68, 6273-6282.	3.1	104
24	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
25	Diversity of Candida zemplinina strains from grapes and Italian wines. Food Microbiology, 2012, 29, 18-26.	4.2	100
26	Molecular Detection and Identification of Brettanomyces/Dekkera bruxellensis and Brettanomyces/Dekkera anomalus in Spoiled Wines. Applied and Environmental Microbiology, 2004, 70, 1347-1355.	3.1	99
27	In Vitro Selection and Characterization of New Probiotic Candidates from Table Olive Microbiota. PLoS ONE, 2014, 9, e94457.	2.5	99
28	Ecology of lactic acid bacteria in Italian fermented sausages: isolation, identification and molecular characterization. Systematic and Applied Microbiology, 2006, 29, 671-680.	2.8	98
29	Monitoring of the microbiota of fermented sausages by culture independent rRNA-based approaches. International Journal of Food Microbiology, 2015, 212, 67-75.	4.7	96
30	A novel polymerase chain reaction (PCR)Ââ€" denaturing gradient gel electrophoresis (DGGE) for the identification of Micrococcaceae strains involved in meat fermentations. Its application to naturally fermented Italian sausages. Meat Science, 2001, 58, 59-64.	5.5	95
31	Dynamics and characterization of yeasts during natural fermentation of Italian sausages. FEMS Yeast Research, 2006, 6, 692-701.	2.3	93
32	Starmerella bacillaris and Saccharomyces cerevisiae mixed fermentations to reduce ethanol content in wine. Applied Microbiology and Biotechnology, 2016, 100, 5515-5526.	3.6	93
33	Potential probiotic Pichia kudriavzevii strains and their ability to enhance folate content of traditional cereal-based African fermented food. Food Microbiology, 2017, 62, 169-177.	4.2	91
34	Modulation of intestinal microbiota, morphology and mucin composition by dietary insect meal inclusion in free-range chickens. BMC Veterinary Research, 2018, 14, 383.	1.9	89
35	Twelve-Hour PCR-Based Method for Detection of Salmonella spp. in Food. Applied and Environmental Microbiology, 2001, 67, 977-978.	3.1	88
36	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

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37	Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages. Applied and Environmental Microbiology, 2018, 84, .	3.1	84
38	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
39	Microbiota of an Italian Grana-Like Cheese during Manufacture and Ripening, Unraveled by 16S rRNA-Based Approaches. Applied and Environmental Microbiology, 2016, 82, 3988-3995.	3.1	83
40	Description of the bacteriocins produced by two strains of Enterococcus faecium isolated from Italian goat milk. Food Microbiology, 2007, 24, 752-758.	4.2	81
41	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
42	Yeast biodiversity and dynamics during sweet wine production as determined by molecular methods. FEMS Yeast Research, 2008, 8, 1053-1062.	2.3	80
43	Next generation microbiological risk assessment meta-omics: The next need for integration. International Journal of Food Microbiology, 2018, 287, 10-17.	4.7	80
44	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. PLoS ONE, 2015, 10, e0128669.	2.5	78
45	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
46	NaOH-Debittering Induces Changes in Bacterial Ecology during Table Olives Fermentation. PLoS ONE, 2013, 8, e69074.	2.5	75
47	Ecology and dynamics of coagulase-negative cocci isolated from naturally fermented Italian sausages. Systematic and Applied Microbiology, 2006, 29, 480-486.	2.8	74
48	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
49	Zooming into food-associated microbial consortia: a â€˜culturalâ€™ evolution. Current Opinion in Food Science, 2015, 2, 43-50.	8.0	73
50	Aroma profile and composition of Barbera wines obtained by mixed fermentations of Starmerella bacillaris (synonym Candida zemplinina) and Saccharomyces cerevisiae. LWT - Food Science and Technology, 2016, 73, 567-575.	5.2	71
51	Microbial dynamics and biodiversity in table olive fermentation: culture-dependent and -independent approaches. Frontiers in Microbiology, 2012, 3, 245.	3.5	70
52	The yeastStarmerella bacillaris(synonymCandida zemplinina) shows high genetic diversity in winemaking environments. FEMS Yeast Research, 2015, 15, fov045.	2.3	70
53	Bacterial species associated with sound and Botrytis-infected grapes from a Greek vineyard. International Journal of Food Microbiology, 2011, 145, 432-436.	4.7	68
54	Sausage fermentation and starter cultures in the era of molecular biology methods. International Journal of Food Microbiology, 2018, 279, 26-32.	4.7	68

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55	Dynamics and Biodiversity of Bacterial and Yeast Communities during Fermentation of Cocoa Beans. Applied and Environmental Microbiology, 2018, 84, .	3.1	66
56	Molecular characterization of Lactobacillus species isolated from naturally fermented sausages produced in Greece, Hungary and Italy. Food Microbiology, 2005, 22, 19-28.	4.2	65
57	Optimization of conditions for profiling bacterial populations in food by culture-independent methods. International Journal of Food Microbiology, 2007, 120, 100-109.	4.7	65
58	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. International Journal of Food Microbiology, 2016, 219, 28-37.	4.7	65
59	Current perspectives in food-based studies exploiting multi-omics approaches. Current Opinion in Food Science, 2017, 13, 10-15.	8.0	65
60	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
61	Volatile profile of white wines fermented with sequential inoculation of Starmerella bacillaris and Saccharomyces cerevisiae. Food Chemistry, 2018, 257, 350-360.	8.2	63
62	Microbial ecology of artisanal products from North West of Italy and antimicrobial activity of the autochthonous populations. LWT - Food Science and Technology, 2010, 43, 1151-1159.	5.2	61
63	Strain dependent expression of stress response and virulence genes of Listeria monocytogenes in meat juices as determined by microarray. International Journal of Food Microbiology, 2012, 152, 116-122.	4.7	61
64	Molecular Methods in Food Safety Microbiology: Interpretation and Implications of Nucleic Acid Detection. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 551-577.	11.7	61
65	The rpoB gene as a target for PCR-DGGE analysis to follow lactic acid bacterial population dynamics during food fermentations. Food Microbiology, 2004, 21, 481-487.	4.2	60
66	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
67	Determination of yeast diversity in ogi, mawÃ¨, gowÃ© and tchoukoutou by using culture-dependent and -independent methods. International Journal of Food Microbiology, 2013, 165, 84-88.	4.7	58
68	The challenges and perspectives of the selection of starter cultures for fermented cocoa beans. International Journal of Food Microbiology, 2019, 301, 41-50.	4.7	58
69	Ecology and characterization by molecular methods of Staphylococcus species isolated from fresh sausages. International Journal of Food Microbiology, 2005, 97, 277-284.	4.7	57
70	Microbiological characterisation of Robiola di Roccaverano cheese using PCRâ€“DGGE. Food Microbiology, 2008, 25, 786-792.	4.2	56
71	Black soldier fly and gut health in broiler chickens: insights into the relationship between cecal microbiota and intestinal mucin composition. Journal of Animal Science and Biotechnology, 2020, 11, 11.	5.3	56
72	Enological and genetic traits of isolated from former and modern wineries. FEMS Yeast Research, 2004, 5, 237-245.	2.3	54

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73	Molecular methods for the differentiation of species used in production of cod-fish can detect commercial frauds. Food Control, 2005, 16, 37-42.	5.5	54
74	Molecular and technological characterization of Staphylococcus xylosus isolated from naturally fermented Italian sausages by RAPD, Rep-PCR and Sau-PCR analysis. Meat Science, 2006, 74, 281-288.	5.5	54
75	The challenge of merging food safety diagnostic needs with quantitative PCR platforms. Trends in Food Science and Technology, 2011, 22, S30-S38.	15.1	53
76	Fructose liquid and solid formulations differently affect gut integrity, microbiota composition and related liver toxicity: a comparative in vivo study. Journal of Nutritional Biochemistry, 2018, 55, 185-199.	4.2	53
77	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
78	Starmerella bacillaris in winemaking: opportunities and risks. Current Opinion in Food Science, 2017, 17, 30-35.	8.0	51
79	Bacillus cereus, Bacillus thuringiensis and Bacillus mycoides differentiation using a PCR-RE technique. International Journal of Food Microbiology, 2003, 81, 249-254.	4.7	50
80	Technological characterization of a bacteriocin-producing Lactobacillus sakei and its use in fermented sausages production. International Journal of Food Microbiology, 2006, 110, 232-239.	4.7	49
81	Rapid PCR-RFLP Method for the Identification of Marine Fish Fillets (Seabass, Seabream, Umbrine, and) Tj ETQq1 1 0.784314 rgBT /Ov	3.1	48
82	Analysis of PCR-based methods for characterization of Listeria monocytogenes strains isolated from different sources. International Journal of Food Microbiology, 2005, 103, 167-178.	4.7	48
83	Gut Microbiota and Mucin Composition in Female Broiler Chickens Fed Diets including Yellow Mealworm (Tenebrio molitor, L.). Animals, 2019, 9, 213.	2.3	48
84	Development of a rapid method for the identification of Lactobacillus spp. isolated from naturally fermented Italian sausages using a polymerase chain reaction-temperature gradient gel electrophoresis. Letters in Applied Microbiology, 2000, 30, 126-129.	2.2	47
85	Spoilage of blood sausages morcilla de Burgos treated with high hydrostatic pressure. International Journal of Food Microbiology, 2008, 123, 246-253.	4.7	47
86	Salt Reduction in Vegetable Fermentation: Reality or Desire?. Journal of Food Science, 2013, 78, R1095-100.	3.1	47
87	Impact of Nisin-Activated Packaging on Microbiota of Beef Burgers during Storage. Applied and Environmental Microbiology, 2016, 82, 549-559.	3.1	47
88	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
89	Metataxonomic comparison between internal transcribed spacer and 26S ribosomal large subunit (LSU) rDNA gene. International Journal of Food Microbiology, 2019, 290, 132-140.	4.7	46
90	Antifungal activity of yeasts and lactic acid bacteria isolated from cocoa bean fermentations. Food Research International, 2019, 115, 519-525.	6.2	46

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91	The microbiota composition of the offspring of patients with gestational diabetes mellitus (GDM). PLoS ONE, 2019, 14, e0226545.	2.5	45
92	Evaluation of PCR primers for denaturing gradient gel electrophoresis analysis of fungal communities in compost. Journal of Applied Microbiology, 2003, 95, 934-948.	3.1	44
93	Purification and characterization of a bacteriocin produced by Leuconostoc mesenteroides E131. Meat Science, 2008, 80, 194-203.	5.5	44
94	Use of molecular tools to characterize Lactobacillus spp. isolated from Greek traditional fermented sausages. International Journal of Food Microbiology, 2006, 112, 215-222.	4.7	43
95	Yeast dynamics during spontaneous fermentation of mawÃ¨ and tchoukoutou, two traditional products from Benin. International Journal of Food Microbiology, 2013, 165, 200-207.	4.7	43
96	Brettanomyces bruxellensis yeasts: impact on wine and winemaking. World Journal of Microbiology and Biotechnology, 2017, 33, 180.	3.6	43
97	Alcohol reduction in red wines by technological and microbiological approaches: a comparative study. Australian Journal of Grape and Wine Research, 2018, 24, 62-74.	2.1	43
98	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
99	Use of Polymerase Chain Reaction and Restriction Enzyme Analysis to directly detect and identifySalmonella typhimuriumin food. Journal of Applied Microbiology, 1998, 85, 673-677.	3.1	41
100	Unveiling hÃ¡karl: A study of the microbiota of the traditional Icelandic fermented fish. Food Microbiology, 2019, 82, 560-572.	4.2	41
101	EXPRESSION OF VIRULENCE GENES OF LISTERIA MONOCYTOGENES IN FOOD. Journal of Food Safety, 2012, 32, 161-168.	2.3	40
102	Detection and Viability of Lactococcus lactis throughout Cheese Ripening. PLoS ONE, 2014, 9, e114280.	2.5	39
103	Risk-based control of food-borne pathogens Listeria monocytogenes and Salmonella enterica in the Italian fermented sausages Cacciatore and Felino. Meat Science, 2015, 103, 39-45.	5.5	39
104	Saccharomyces cerevisiae-Starmerella bacillaris strains interaction modulates chemical and volatile profile in red wine mixed fermentations. Food Research International, 2019, 122, 392-401.	6.2	39
105	Microbiological characterization of artisanal Raschera PDO cheese: Analysis of its indigenous lactic acid bacteria. Food Microbiology, 2008, 25, 392-399.	4.2	38
106	Gut microbiota composition after diet and probiotics in overweight breast cancer survivors: a randomized open-label pilot intervention trial. Nutrition, 2020, 74, 110749.	2.4	38
107	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
108	Phytase-producing capacity of yeasts isolated from traditional African fermented food products and PHYPk gene expression of Pichia kudriavzevii strains. International Journal of Food Microbiology, 2015, 205, 81-89.	4.7	37

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109	Ecological interactions among Saccharomyces cerevisiae strains: insight into the dominance phenomenon. Scientific Reports, 2017, 7, 43603.	3.3	37
110	Discovering microbiota and volatile compounds of surstrÃ¶mming, the traditional Swedish sour herring. Food Microbiology, 2020, 91, 103503.	4.2	37
111	Culture independent analyses and wine fermentation: an overview of achievements 10Âyears after first application. Annals of Microbiology, 2011, 61, 17-23.	2.6	36
112	Complementing DIGE proteomics and DNA subarray analyses to shed light on Oenococcus oeni adaptation to ethanol in wine-simulated conditions. Journal of Proteomics, 2015, 123, 114-127.	2.4	36
113	Emerging technologies to control Brettanomyces spp. in wine: Recent advances and future trends. Trends in Food Science and Technology, 2020, 99, 88-100.	15.1	36
114	Mitochondrial DNA restriction enzyme analysis and evaluation of the enological characteristics of Saccharomyces cerevisiae strains isolated from grapes of the wine-producing area of Collio (Italy). International Journal of Food Microbiology, 2000, 58, 117-121.	4.7	35
115	PCRâ€“DGGE differentiation of strains of Saccharomyces sensu stricto. Antonie Van Leeuwenhoek, 2004, 85, 23-27.	1.7	35
116	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
117	Oxygen availability and strain combination modulate yeast growth dynamics in mixed culture fermentations of grape must with Starmerella bacillaris and Saccharomyces cerevisiae. Food Microbiology, 2018, 69, 179-188.	4.2	35
118	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
119	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
120	Is there any still undisclosed biodiversity in Ciauscolo salami? A new glance into the microbiota of an artisan production as revealed by high-throughput sequencing. Meat Science, 2020, 165, 108128.	5.5	34
121	Fate of Lactococcus lactis starter cultures during late ripening in cheese models. Food Microbiology, 2016, 59, 112-118.	4.2	33
122	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. Food Research International, 2020, 137, 109369.	6.2	33
123	Characterization of pectinase activity for enology from yeasts occurring in Argentine Bonarda grape. Brazilian Journal of Microbiology, 2015, 46, 815-823.	2.0	32
124	Effects of Continuous Exposure to Ozone Gas and Electrolyzed Water on the Skin Hardness of Table and Wine Grape Varieties. Journal of Texture Studies, 2016, 47, 40-48.	2.5	32
125	Study of Lactococcus lactis during advanced ripening stages of model cheeses characterized by GC-MS. Food Microbiology, 2018, 74, 132-142.	4.2	32
126	Quantification of persistence of the food-borne pathogens Listeria monocytogenes and Salmonella enterica during manufacture of Italian fermented sausages. Food Control, 2015, 47, 552-559.	5.5	31

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127	Microbial communities and volatile profile of Queijo de AzeitÃ£o PDO cheese, a traditional Mediterranean thistle-curdled cheese from Portugal. Food Research International, 2021, 147, 110537.	6.2	31
128	A PCR-TGGE (Temperature Gradient Gel Electrophoresis) technique to assess differentiation among enological Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2005, 101, 333-339.	4.7	30
129	Selection and evaluation of functional characteristics of autochthonous lactic acid bacteria isolated from traditional fermented stinky bean (Sataw-Dong). Annals of Microbiology, 2017, 67, 25-36.	2.6	30
130	Antimicrobial Effects of Black Soldier Fly and Yellow Mealworm Fats and Their Impact on Gut Microbiota of Growing Rabbits. Animals, 2020, 10, 1292.	2.3	30
131	A RE-PCR method to distinguishListeria monocytogenesserovars. FEMS Immunology and Medical Microbiology, 1997, 18, 99-104.	2.7	29
132	A rapid method for the identification and partial serotyping of Listeria monocytogenes in food by PCR and restriction enzyme analysis. International Journal of Food Microbiology, 1998, 42, 207-212.	4.7	29
133	Yeast population diversity on grapes during on-vine withering and their dynamics in natural and inoculated fermentations in the production of icewines. Food Research International, 2013, 54, 139-147.	6.2	29
134	Investigation of the dominance behavior of Saccharomyces cerevisiae strains during wine fermentation. International Journal of Food Microbiology, 2013, 165, 156-162.	4.7	29
135	Microbiota of Minas cheese as influenced by the nisin producer Lactococcus lactis subsp. lactis GLc05. International Journal of Food Microbiology, 2015, 214, 159-167.	4.7	29
136	Molecular investigation of bacterial communities during the manufacturing and ripening of semi-hard Iranian Liqvan cheese. Food Microbiology, 2017, 66, 64-71.	4.2	29
137	Potentially active spoilage bacteria community during the storage of vacuum packaged beefsteaks treated with aqueous ozone and electrolyzed water. International Journal of Food Microbiology, 2018, 266, 337-345.	4.7	29
138	Online Portable Microcantilever Biosensors for Salmonella enterica Serotype Enteritidis Detection. Food and Bioprocess Technology, 2010, 3, 956-960.	4.7	28
139	Survey of Campylobacter jejuni in retail chicken meat products by application of a quantitative PCR protocol. International Journal of Food Microbiology, 2010, 141, S75-S79.	4.7	28
140	Understanding the behavior of foodborne pathogens in the food chain: New information for risk assessment analysis. Trends in Food Science and Technology, 2011, 22, S21-S29.	15.1	28
141	Comparison between conventional and qPCR methods for enumerating Campylobacter jejuni in a poultry processing plant. Food Microbiology, 2011, 28, 1353-1358.	4.2	28
142	Genotypic characterization of Brochothrix thermosphacta isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. Meat Science, 2012, 92, 735-738.	5.5	28
143	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
144	Differential gene expression profiling of Listeria monocytogenes in Cacciatore and Felino salami to reveal potential stress resistance biomarkers. Food Microbiology, 2015, 46, 408-417.	4.2	28

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145	Microbiota dynamics and volatilome profile during stink bean fermentation (Sataw-Dong) with Lactobacillus plantarum KJ03 as a starter culture. Food Microbiology, 2018, 76, 91-102.	4.2	28
146	Cell-to-cell contact mechanism modulates Starmerella bacillaris death in mixed culture fermentations with Saccharomyces cerevisiae. International Journal of Food Microbiology, 2019, 289, 106-114.	4.7	28
147	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. Food Research International, 2020, 136, 109567.	6.2	28
148	Different protein expression profiles in cheese and clinical isolates of Enterococcus faecalis revealed by proteomic analysis. Proteomics, 2012, 12, 431-447.	2.2	27
149	Control of Brettanomyces bruxellensis on wine grapes by post-harvest treatments with electrolyzed water, ozonated water and gaseous ozone. Innovative Food Science and Emerging Technologies, 2018, 47, 309-316.	5.6	27
150	Traceability of Functional Volatile Compounds Generated on Inoculated Cocoa Fermentation and Its Potential Health Benefits. Nutrients, 2019, 11, 884.	4.1	27
151	Prevalence and Biodiversity of Brettanomyces bruxellensis in Wine from Northwestern Italy. American Journal of Enology and Viticulture, 2010, 61, 486-491.	1.7	26
152	RNA-Based Amplicon Sequencing Reveals Microbiota Development during Ripening of Artisanal versus Industrial Lard d'Arnad. Applied and Environmental Microbiology, 2017, 83, .	3.1	26
153	Volatile profiles and chromatic characteristics of red wines produced with Starmerella bacillaris and Saccharomyces cerevisiae. Food Research International, 2018, 109, 298-309.	6.2	26
154	Specific Phenotypic Traits of Starmerella bacillaris Related to Nitrogen Source Consumption and Central Carbon Metabolite Production during Wine Fermentation. Applied and Environmental Microbiology, 2018, 84, .	3.1	26
155	Apical periodontitis: preliminary assessment of microbiota by 16S rRNA high throughput amplicon target sequencing. BMC Oral Health, 2018, 18, 55.	2.3	26
156	Multiphasic Approach To Study the Bacterial Ecology of Fermented Sausages Inoculated with a Commercial Starter Culture. Applied and Environmental Microbiology, 2006, 72, 942-945.	3.1	25
157	Yeast populations associated with grapes during withering and their fate during alcoholic fermentation of high-sugar must. Australian Journal of Grape and Wine Research, 2013, 19, 40-46.	2.1	25
158	Viable and culturable populations of Saccharomyces cerevisiae , Hanseniaspora uvarum and Starmerella bacillaris (synonym Candida zemplinina) during Barbera must fermentation. Food Research International, 2015, 78, 195-200.	6.2	25
159	Genomic assessment in Lactobacillus plantarum links the butyrogenic pathway with glutamine metabolism. Scientific Reports, 2017, 7, 15975.	3.3	25
160	Effect of mixed species alcoholic fermentation on growth and malolactic activity of lactic acid bacteria. Applied Microbiology and Biotechnology, 2019, 103, 7687-7702.	3.6	25
161	A Simple and Fast PCR Protocol to DetectListeria monocytogenes from Meat. Journal of the Science of Food and Agriculture, 1997, 74, 25-30.	3.5	24
162	Post-harvest control of wine-grape mycobiota using electrolyzed water. Innovative Food Science and Emerging Technologies, 2016, 35, 21-28.	5.6	24

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163	Occurrence of antibiotic resistance genes in the fecal DNA of healthy omnivores, ovo-lacto vegetarians and vegans. Molecular Nutrition and Food Research, 2017, 61, 1601098.	3.3	24
164	Spatiotemporal Distribution of the Environmental Microbiota in Food Processing Plants as Impacted by Cleaning and Sanitizing Procedures: the Case of Slaughterhouses and Gaseous Ozone. Applied and Environmental Microbiology, 2020, 86, .	3.1	24
165	Quantitative expression analysis of mleP gene and two genes involved in the ABC transport system in Oenococcus oeni during rehydration. Applied Microbiology and Biotechnology, 2011, 91, 1601-1609.	3.6	23
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