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	Microbiota of Milk and Dairy Foods: Structure and Function by -omics Approaches. , 2022, , 313-318.		2
2	Investigating dairy microbiome: an opportunity to ensure quality, safety and typicity. Current Opinion in Biotechnology, 2022, 73, 164-170.	6.6	15
3	Bioprotection strategies in winemaking. International Journal of Food Microbiology, 2022, 364, 109532.	4.7	19
4	Profiling of autochthonous microbiota and characterization of the dominant lactic acid bacteria occurring in fermented fish sausages. Food Research International, 2022, 154, 110990.	6.2	7
5	Putative probiotics decrease cell viability and enhance chemotherapy effectiveness in human cancer cells: role of butyrate and secreted proteins. Microbiological Research, 2022, 260, 127012.	5.3	8
6	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. Food Research International, 2022, 154, 111019.	6.2	9
7	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. Food Research International, 2022, 155, 111063.	6.2	9
8	Lactiplantibacillus plantarum inhibits colon cancer cell proliferation as function of its butyrogenic capability. Biomedicine and Pharmacotherapy, 2022, 149, 112755.	5.6	11
9	Metataxonomic signature of beef burger perishability depends on the meat origin prior grinding. Food Research International, 2022, 156, 111103.	6.2	6
10	Implementation of omics tools for infant food microbial safety. , 2022, 2, 100011.		4
11	Hermetia illucens meal inclusion in low-fishmeal diets for rainbow trout (Oncorhynchus mykiss): Effects on the growth performance, nutrient digestibility coefficients, selected gut health traits, and health status indices. Animal Feed Science and Technology, 2022, 290, 115341.	2.2	13
12	Mycobiota composition and changes across pregnancy in patients with gestational diabetes mellitus (GDM). Scientific Reports, 2022, 12, .	3.3	8
13	Microbial diversity, morpho-textural characterization, and volatilome profile of the Portuguese thistle-curdled cheese Queijo da Beira Baixa PDO. Food Research International, 2022, 157, 111481.	6.2	5
14	The Effects of Time-Restricted Eating on Metabolism and Gut Microbiota: A Real-Life Study. Nutrients, 2022, 14, 2569.	4.1	10
15	Microbiome and -omics application in food industry. International Journal of Food Microbiology, 2022, 377, 109781.	4.7	10
16	Microbial interactions in winemaking: Ecological aspects and effect on wine quality. Trends in Food Science and Technology, 2022, 127, 99-113.	15.1	17
17	Influence of Single Nitrogen Compounds on Growth and Fermentation Performance ofStarmerella bacillarisandSaccharomyces cerevisiaeduring Alcoholic Fermentation. Applied and Environmental Microbiology, 2021, 87, .	3.1	6
18	Microbial dynamics in rearing trials of Hermetia illucens larvae fed coffee silverskin and microalgae. Food Research International, 2021, 140, 110028.	6.2	21

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19	Unravelling the Molecular Mechanisms Underlying the Protective Effect of Lactate on the High-Pressure Resistance of Listeria monocytogenes. Biomolecules, 2021, 11, 677.	4.0	6
20	Non-Celiac Gluten/Wheat Sensitivity: Clinical Characteristics and Microbiota and Mycobiota Composition by Response to the Gluten Challenge Test. Nutrients, 2021, 13, 1260.	4.1	9
21	Mycobiota dynamics and mycotoxin detection in PGI Salame Piemonte. Journal of Applied Microbiology, 2021, 131, 2336-2350.	3.1	10
22	Specific metagenomic asset drives the spontaneous fermentation of Italian sausages. Food Research International, 2021, 144, 110379.	6.2	13
23	Modified Black Soldier Fly Larva Fat in Broiler Diet: Effects on Performance, Carcass Traits, Blood Parameters, Histomorphological Features and Gut Microbiota. Animals, 2021, 11, 1837.	2.3	17
24	Influence of Taxonomic and Functional Content of Microbial Communities on the Quality of Fermented Cocoa Pulp-Bean Mass. Applied and Environmental Microbiology, 2021, 87, e0042521.	3.1	9
25	Current trends and applications of plant origin lactobacilli in the promotion of sustainable food systems. Trends in Food Science and Technology, 2021, 114, 198-211.	15.1	14
26	Effect of Insect Live Larvae as Environmental Enrichment on Poultry Gut Health: Gut Mucin Composition, Microbiota and Local Immune Response Evaluation. Animals, 2021, 11, 2819.	2.3	16
27	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
28	Chocolate culture: Preferences, emotional implications and awareness of Italian consumers. International Journal of Gastronomy and Food Science, 2021, 25, 100374.	3.0	12
29	Impact of Electrolyzed Water on the Microbial Spoilage Profile of Piedmontese Steak Tartare. Microbiology Spectrum, 2021, 9, e0175121.	3.0	4
30	Yellow Mealworm Inclusion in Diets for Heavy-Size Broiler Chickens: Implications for Intestinal Microbiota and Mucin Dynamics. Animals, 2020, 10, 1909.	2.3	7
31	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
32	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. Food Research International, 2020, 136, 109567.	6.2	28
33	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
34	Effects of Feeding Dried Fruit Pomaces as Additional Fibre-Phenolic Compound on Meat Quality, Blood Chemistry and Redox Status of Broilers. Animals, 2020, 10, 1968.	2.3	5
35	Chloroanisoles occurrence in wine from grapes subjected to electrolyzed water treatments in the vineyard. Food Research International, 2020, 137, 109704.	6.2	1
36	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. Foods, 2020, 9, 1568.	4.3	16

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37	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
38	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
39	A new practical approach for the biological treatment of a mixture of cheese whey and white wastewaters using Kefir grains. Environmental Science and Pollution Research, 2020, 27, 33127-33139.	5.3	6
40	Diet influences the functions of the human intestinal microbiome. Scientific Reports, 2020, 10, 4247.	3.3	115
41	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
42	Microbiome definition re-visited: old concepts and new challenges. Microbiome, 2020, 8, 103.	11.1	903
43	Dried fruit pomace inclusion in poultry diet: growth performance, intestinal morphology and physiology. Journal of Animal Science and Biotechnology, 2020, 11, 63.	5.3	16
44	Effects of dietary Hermetia illucens meal inclusion on cecal microbiota and small intestinal mucin dynamics and infiltration with immune cells of weaned piglets. Journal of Animal Science and Biotechnology, 2020, 11, 64.	5.3	20
45	Impact of Saccharomyces cerevisiae Strain Selection on Malolactic Fermentation by Lactobacillus plantarum and Oenococcus oeni. American Journal of Enology and Viticulture, 2020, 71, 157-165.	1.7	10
46	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
47	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
48	Discovering microbiota and volatile compounds of surstrÃ¶mming, the traditional Swedish sour herring. Food Microbiology, 2020, 91, 103503.	4.2	37
49	Microbiological characterization of Gioddu, an Italian fermented milk. International Journal of Food Microbiology, 2020, 323, 108610.	4.7	17
50	Effect of mixed fermentations with Starmerella bacillaris and Saccharomyces cerevisiae on management of malolactic fermentation. Food Research International, 2020, 134, 109246.	6.2	21
51	Mixed culture of Lactococcus lactis and Kluyveromyces marxianus isolated from kefir grains for pollutants load removal from Jebel Chakir leachate. Water Environment Research, 2020, 92, 2041-2048.	2.7	11
52	Bilberry pomace in rabbit nutrition: effects on growth performance, apparent digestibility, caecal traits, bacterial community and antioxidant status. Animal, 2019, 13, 53-63.	3.3	14
53	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
54	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. PLoS ONE, 2019, 14, e0220549.	2.5	9

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55	Impact of co-cultivation with Enterococcus faecalis over growth, enterotoxin production and gene expression of Staphylococcus aureus in broth and fresh cheeses. International Journal of Food Microbiology, 2019, 308, 108291.	4.7	12
56	Antilisterial Effect and Influence on Listeria monocytogenes Gene Expression of Enterocin or Enterococcus faecalis in Sliced Dry-Cured Ham Stored at 7Â°C. Journal of Food Protection, 2019, 82, 1598-1606.	1.7	11
57	Responses to â€œComments on Botta et al. (2018). Potentially active spoilage bacteria community during the storage of vacuum packaged beefsteaks treated with aqueous ozone and electrolysed water. International Journal of Food Microbiology, 266, 337â€“345â€. International Journal of Food Microbiology, 2019, 291, 207-209.	4.7	0
58	Minimizing the environmental impact of cleaning in winemaking industry by using ozone for cleaning-in-place (CIP) of wine bottling machine. Journal of Cleaner Production, 2019, 233, 582-589.	9.3	17
59	Gut Microbiota and Mucin Composition in Female Broiler Chickens Fed Diets including Yellow Mealworm (Tenebrio molitor, L.). Animals, 2019, 9, 213.	2.3	48
60	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
61	Traceability of Functional Volatile Compounds Generated on Inoculated Cocoa Fermentation and Its Potential Health Benefits. Nutrients, 2019, 11, 884.	4.1	27
62	Effect of Atmospheric Pressure Plasma on Listeria monocytogenes Attached to Abiotic Surfaces. Journal of Food Protection, 2019, 82, 233-237.	1.7	4
63	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
64	Unveiling hÃ¡karl: A study of the microbiota of the traditional Icelandic fermented fish. Food Microbiology, 2019, 82, 560-572.	4.2	41
65	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
66	Probiotic potential of a Lactobacillus rhamnosus cheese isolate and its effect on the fecal microbiota of healthy volunteers. Food Research International, 2019, 119, 305-314.	6.2	22
67	The microbiota composition of the offspring of patients with gestational diabetes mellitus (GDM). PLoS ONE, 2019, 14, e0226545.	2.5	45
68	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
69	Efficacy of Ozone against Different Strains of Brettanomyces bruxellensis on Winegrapes Postharvest and Impact on Wine Composition. American Journal of Enology and Viticulture, 2019, 70, 249-258.	1.7	7
70	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
71	Changes in gut bacterial communities in canaries infected by Macrorhabdus ornithogaster. Avian Pathology, 2019, 48, 111-120.	2.0	10
72	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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73	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
74	Fermented meats (and the symptomatic case of the Flemish food pyramid): Are we heading towards the vilification of a valuable food group?. International Journal of Food Microbiology, 2018, 274, 67-70.	4.7	23
75	Staphylococcus aureus undergoes major transcriptional reorganization during growth with Enterococcus faecalis in milk. Food Microbiology, 2018, 73, 17-28.	4.2	15
76	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
77	Sausage fermentation and starter cultures in the era of molecular biology methods. International Journal of Food Microbiology, 2018, 279, 26-32.	4.7	68
78	Study of Lactococcus lactis during advanced ripening stages of model cheeses characterized by GC-MS. Food Microbiology, 2018, 74, 132-142.	4.2	32
79	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
80	Volatile profile of white wines fermented with sequential inoculation of Starmerella bacillaris and Saccharomyces cerevisiae. Food Chemistry, 2018, 257, 350-360.	8.2	63
81	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
82	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
83	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
84	Next generation microbiological risk assessment meta-omics: The next need for integration. International Journal of Food Microbiology, 2018, 287, 10-17.	4.7	80
85	Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages. Applied and Environmental Microbiology, 2018, 84, .	3.1	84
86	Editorial: Integration of omics into MRA. International Journal of Food Microbiology, 2018, 287, 1-2.	4.7	5
87	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
88	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
89	A bioinformatics pipeline integrating predictive metagenomics profiling for the analysis of 16S rDNA/rRNA sequencing data originated from foods. Food Microbiology, 2018, 76, 279-286.	4.2	7
90	Microbiology of Fermented Dairy Products. , 2018, , .		1

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91	Dynamics and Biodiversity of Bacterial and Yeast Communities during Fermentation of Cocoa Beans. Applied and Environmental Microbiology, 2018, 84, .	3.1	66
92	Apical periodontitis: preliminary assessment of microbiota by 16S rRNA high throughput amplicon target sequencing. BMC Oral Health, 2018, 18, 55.	2.3	26
93	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
94	Changes in the gut microbiota composition during pregnancy in patients with gestational diabetes mellitus (GDM). Scientific Reports, 2018, 8, 12216.	3.3	162
95	Antibacterial and antifungal activity of LAB bacteriocins derived from the valorization of dairy byproducts using AWDA assay. Toxicon, 2018, 149, 96.	1.6	0
96	Current perspectives in food-based studies exploiting multi-omics approaches. Current Opinion in Food Science, 2017, 13, 10-15.	8.0	65
97	Ecological interactions among Saccharomyces cerevisiae strains: insight into the dominance phenomenon. Scientific Reports, 2017, 7, 43603.	3.3	37
98	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
99	Evolution of microbiota during spontaneous and inoculated Tonda di Cagliari table olives fermentation and impact on sensory characteristics. LWT - Food Science and Technology, 2017, 84, 64-72.	5.2	21
100	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
101	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
102	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
103	Modeling of the Fermentation Behavior of Starmerella bacillaris. American Journal of Enology and Viticulture, 2017, 68, 378-385.	1.7	19
104	Starmerella bacillaris in winemaking: opportunities and risks. Current Opinion in Food Science, 2017, 17, 30-35.	8.0	51
105	Brettanomyces bruxellensis yeasts: impact on wine and winemaking. World Journal of Microbiology and Biotechnology, 2017, 33, 180.	3.6	43
106	Direct Application of Repâ€PCR on Type I Sourdough Matrix to Monitor the Dominance and Persistence of a Lactobacillus plantarum Starter Throughout Backâ€Slopping. Journal of Food Science, 2017, 82, 1898-1901.	3.1	4
107	Genomic assessment in Lactobacillus plantarum links the butyrogenic pathway with glutamine metabolism. Scientific Reports, 2017, 7, 15975.	3.3	25
108	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

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109	Modulation of the cytokine profile in Caco-2 cells by faecal lactobacilli and bifidobacteria from individuals with distinct dietary habits. Cytokine, 2017, 90, 80-87.	3.2	10
110	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
111	Characterization of the emerging zoonotic pathogen Arcobacter thereius by whole genome sequencing and comparative genomics. PLoS ONE, 2017, 12, e0180493.	2.5	21
112	Microbial consortia in meat processing environments. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012017.	0.3	0
113	Technological Properties and Biogenic Amines Production by Bacteriocinogenic Lactococci and Enterococci Strains Isolated from Raw Goat's Milk. Journal of Food Protection, 2017, 80, 151-157.	1.7	20
114	RT-PCRâ€“DGGE Analysis to Elucidate the Dominant Bacterial Species of Industrial Spanish-Style Green Table Olive Fermentations. Frontiers in Microbiology, 2016, 7, 1291.	3.5	16
115	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
116	Post-harvest control of wine-grape mycobiota using electrolyzed water. Innovative Food Science and Emerging Technologies, 2016, 35, 21-28.	5.6	24
117	Effect of purple loosestrife (Lythrum salicaria) diet supplementation in rabbit nutrition on performance, digestibility, health and meat quality. Animal, 2016, 10, 10-18.	3.3	19
118	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
119	Editorial overview: Food microbiology: The challenge of the foodborne pathogens. Current Opinion in Food Science, 2016, 8, iv-vi.	8.0	1
120	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
121	Ozone treatments of post harvested wine grapes: Impact on fermentative yeasts and wine chemical properties. Food Research International, 2016, 87, 134-141.	6.2	22
122	Ensuring safety in artisanal food microbiology. Nature Microbiology, 2016, 1, 16171.	13.3	21
123	Rabbit dietary supplementation with pale purple coneflower. 2. Effects on the performances, bacterial community, blood parameters and immunity of growing rabbits. Animal, 2016, 10, 1110-1117.	3.3	10
124	Fate of Lactococcus lactis starter cultures during late ripening in cheese models. Food Microbiology, 2016, 59, 112-118.	4.2	33
125	Impact of Nisin-Activated Packaging on Microbiota of Beef Burgers during Storage. Applied and Environmental Microbiology, 2016, 82, 549-559.	3.1	47
126	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

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127	Starmerella bacillaris and Saccharomyces cerevisiae mixed fermentations to reduce ethanol content in wine. Applied Microbiology and Biotechnology, 2016, 100, 5515-5526.	3.6	93
128	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. Gut, 2016, 65, 1812-1821.	12.1	1,092
129	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
130	Genetic Characterization of Lactic Acid Bacteria Isolated from Tunisian Milk Waste and their Antimicrobial Activity Against some Bacteria Implicated in Nosocomial Infections. Infectious Disorders - Drug Targets, 2016, 16, 182-191.	0.8	4
131	Characterization of pectinase activity for enology from yeasts occurring in Argentine Bonarda grape. Brazilian Journal of Microbiology, 2015, 46, 815-823.	2.0	32
132	Management of Listeria monocytogenes in fermented sausages using the Food Safety Objective concept underpinned by stochastic modeling and meta-analysis. Food Microbiology, 2015, 49, 33-40.	4.2	11
133	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
134	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
135	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
136	Evaluation of Toma Piemontese PDO cheese as a carrier of putative probiotics from table olive fermentations. Journal of Functional Foods, 2015, 18, 106-116.	3.4	8
137	The yeastStarmerella bacillaris(synonymCandida zemplinina) shows high genetic diversity in winemaking environments. FEMS Yeast Research, 2015, 15, fov045.	2.3	70
138	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
139	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
140	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
141	Zooming into food-associated microbial consortia: a â€˜culturalâ€™ evolution. Current Opinion in Food Science, 2015, 2, 43-50.	8.0	73
142	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
143	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
144	Mycobiota of Barbera Grapes from the Piedmont Region from a Single Vintage Year. American Journal of Enology and Viticulture, 2015, 66, 244-250.	1.7	17

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145	Evaluation of the Listeria monocytogenes inactivation during post-process storage of fermented sausages: A basis for the development of a decision support tool. Food Control, 2015, 50, 568-573.	5.5	9
146	Estimating the non-thermal inactivation of Listeria monocytogenes in fermented sausages relative to temperature, pH and water activity. Meat Science, 2015, 100, 171-178.	5.5	22
147	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
148	Advanced methods for the identification, enumeration, and characterization of microorganisms in fermented foods. , 2015, , 157-176.		7
149	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
150	Anti-S. aureus and anti-List. monocytogenes molecules produced by cheese-isolated lactic acid bacteria. Czech Journal of Food Sciences, 2014, 32, 54-60.	1.2	5
151	Detection and Viability of Lactococcus lactis throughout Cheese Ripening. PLoS ONE, 2014, 9, e114280.	2.5	39
152	Gene Transcription Patterns of pH- and Salt-Stressed Listeria monocytogenes Cells in Simulated Gastric and Pancreatic Conditions. Journal of Food Protection, 2014, 77, 254-261.	1.7	4
153	MOLECULAR BIOLOGY | Transcriptomics. , 2014, , 803-807.		2
154	IDENTIFICATION METHODS | Culture-Independent Techniques. , 2014, , 259-266.		1
155	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
156	High inhibition of Paenibacillus larvae and Listeria monocytogenes by Enterococcus isolated from different sources in Tunisia and identification of their bacteriocin genes. Letters in Applied Microbiology, 2014, 59, 17-25.	2.2	23
157	The effects of extracellular pH and hydroxycinnamic acids influence the intracellular pH of Brettanomyces bruxellensis DSM 7001. LWT - Food Science and Technology, 2014, 59, 1088-1092.	5.2	13
158	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
159	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
160	In Vitro Selection and Characterization of New Probiotic Candidates from Table Olive Microbiota. PLoS ONE, 2014, 9, e94457.	2.5	99
161	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
162	Effect of nisinâ€producing Lactococcus lactis starter cultures on the inhibition of two pathogens in ripened cheeses. International Journal of Dairy Technology, 2013, 66, 468-477.	2.8	6

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163	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
164	A comparison of gene expression of <scp>L</scp>isteria monocytogenes in vitro and in the soft cheese <scp>C</scp>rescenza. International Journal of Dairy Technology, 2013, 66, 83-89.	2.8	17
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