

# Giovanna Suzzi

## List of Publications by Year in descending order

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109  
papers

5,398  
citations

70961

41  
h-index

91712

69  
g-index

109  
all docs

109  
docs citations

109  
times ranked

5018  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic Amines. , 2022, , 95-102.		1
2	Influence of FLO1 and FLO5 genes on aroma profile of sparkling wines. LWT - Food Science and Technology, 2021, 146, 111407.	2.5	5
3	Promoting <i>Candida zemplinina</i> adhesion on oak chips: A strategy to enhance esters and glycerol content of Montepulciano d'Abruzzo organic wines. Food Research International, 2021, 150, 110772.	2.9	7
4	Discovering the Influence of Microorganisms on Wine Color. Frontiers in Microbiology, 2021, 12, 790935.	1.5	13
5	Food Microbiology: The Past and the New Challenges for the Next 10 Years. Frontiers in Microbiology, 2020, 11, 237.	1.5	5
6	Contribution of <i>Pichia manshurica</i> strains to aroma profile of organic wines. European Food Research and Technology, 2020, 246, 1405-1417.	1.6	24
7	Correlation between IRC7 gene expression and 4-mercapto-4-methylpentan-2-one production in <i>Saccharomyces cerevisiae</i> strains. Yeast, 2020, 37, 487-495.	0.8	3
8	Editorial: Foodborne Pathogens: Hygiene and Safety. Frontiers in Microbiology, 2019, 10, 1974.	1.5	34
9	Accumulation of $\hat{3}$ -Aminobutyric Acid and Biogenic Amines in a Traditional Raw Milk Ewe's Cheese. Foods, 2019, 8, 401.	1.9	31
10	Cell Wall Surface Properties of <i>Kluyveromyces marxianus</i> Strains From Dairy-Products. Frontiers in Microbiology, 2019, 10, 79.	1.5	16
11	Polyamines and Gut Microbiota. Frontiers in Nutrition, 2019, 6, 16.	1.6	155
12	New Trends in Sparkling Wine Production: Yeast Rational Selection. , 2019, , 347-386.		6
13	Assessment of knowledge and applications of hygiene practices in the food service sector. Journal of Food Safety, 2018, 38, e12457.	1.1	3
14	Development of a rapid method for the detection of <i>Yersinia enterocolitica</i> serotype O:8 from food. Food Microbiology, 2018, 73, 85-92.	2.1	14
15	Intraspecies polymorphisms of <i>Kluyveromyces marxianus</i> strains from Yaghnob valley. FEMS Microbiology Letters, 2018, 365, .	0.7	12
16	Impact of <i>Saccharomyces cerevisiae</i> strains on traditional sparkling wines production. Food Research International, 2018, 109, 552-560.	2.9	27
17	Adhesion properties and surface hydrophobicity of <i>Pichia manshurica</i> strains isolated from organic wines. LWT - Food Science and Technology, 2018, 87, 385-392.	2.5	23
18	Development and implementation of multilocus sequence typing to study the diversity of the yeast <i>Kluyveromyces marxianus</i> in Italian cheeses. Microbial Genomics, 2018, 4, .	1.0	38

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19	Different genetic responses to oenological conditions between a flocculent wine yeast and its FLO5 deleted strain: Insights from the transcriptome. <i>Food Research International</i> , 2018, 114, 178-186.	2.9	13
20	Determination of Lipophilic Marine Biotoxins in Mussels Harvested from the Adriatic Sea by LC-MS/MS. <i>Frontiers in Microbiology</i> , 2018, 9, 152.	1.5	15
21	Influence of Iodine Feeding on Microbiological and Physico-Chemical Characteristics and Biogenic Amines Content in a Raw Ewesâ€™ Milk Cheese. <i>Foods</i> , 2018, 7, 108.	1.9	9
22	FLO5 gene controls flocculation phenotype and adhesive properties in a <i>Saccharomyces cerevisiae</i> sparkling wine strain. <i>Scientific Reports</i> , 2017, 7, 10786.	1.6	37
23	Detection and identification of yeasts in natural whey starter for Parmigiano Reggiano cheese-making. <i>International Dairy Journal</i> , 2017, 66, 13-17.	1.5	37
24	Aroma Profile of Montepulciano d'Abruzzo Wine Fermented by Single and Co-culture Starters of Autochthonous <i>Saccharomyces</i> and Non- <i>saccharomyces</i> Yeasts. <i>Frontiers in Microbiology</i> , 2016, 7, 610.	1.5	77
25	Marine Biotoxins: Occurrence, Toxicity, Regulatory Limits and Reference Methods. <i>Frontiers in Microbiology</i> , 2016, 7, 1051.	1.5	126
26	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1218.	1.5	238
27	Biodiversity of autolytic ability in flocculent <i>Saccharomyces cerevisiae</i> strains suitable for traditional sparkling wine fermentation. <i>Yeast</i> , 2016, 33, 303-312.	0.8	28
28	Multilocus analysis reveals large genetic diversity in <i>Kluyveromyces marxianus</i> strains isolated from Parmigiano Reggiano and Pecorino di Farindola cheeses. <i>International Journal of Food Microbiology</i> , 2016, 233, 1-10.	2.1	27
29	Food borne bacterial models for detection of benzo[a]pyrene-DNA adducts formation using RAPD-PCR. <i>Microbial Biotechnology</i> , 2016, 9, 400-407.	2.0	7
30	Histamine Food Poisoning. <i>Handbook of Experimental Pharmacology</i> , 2016, 241, 217-235.	0.9	19
31	Evaluation of biogenic amines in wine: Determination by an improved HPLC-PDA method. <i>Food Control</i> , 2016, 62, 351-356.	2.8	44
32	Editorial: Biological Hazards in Food. <i>Frontiers in Microbiology</i> , 2016, 7, 2154.	1.5	21
33	Editorial: Biogenic amines in foods. <i>Frontiers in Microbiology</i> , 2015, 6, 472.	1.5	45
34	Concentrations of Contaminants with Regulatory Limits in Samples of Clam ( <i>Chamelea gallina</i> ) Collected along the Abruzzi Region Coast in Central Italy. <i>Journal of Food Protection</i> , 2015, 78, 1719-1728.	0.8	15
35	Trebbiano wine produced by using <i>Saccharomyces cerevisiae</i> strains endowed with Î²-glucosidase activity. <i>Annals of Microbiology</i> , 2015, 65, 1565-1571.	1.1	12
36	Chromosome arrangement, differentiation of growth kinetics and volatile molecule profiles in <i>Kluyveromyces marxianus</i> strains from Italian cheeses. <i>International Journal of Food Microbiology</i> , 2015, 214, 151-158.	2.1	39

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37	Influence of pig rennet on proteolysis, organic acids content and microbiota of Pecorino di Farindola, a traditional Italian ewe's raw milk cheese. <i>Food Chemistry</i> , 2015, 175, 121-127.	4.2	41
38	Influence of pig rennet on fatty acid composition, volatile molecule profile, texture and sensory properties of Pecorino di Farindola cheese. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2252-2263.	1.7	18
39	Multistarter from Organic Viticulture for Red Wine Montepulciano d'Abruzzo Production. , 2015, , 55-78.		0
40	Histamine poisoning and control measures in fish and fishery products. <i>Frontiers in Microbiology</i> , 2014, 5, 500.	1.5	73
41	Long-term impact of farm management and crops on soil microorganisms assessed by combined DGGE and PLFA analyses. <i>Frontiers in Microbiology</i> , 2014, 5, 644.	1.5	24
42	Biodiversity study of wine yeasts belonging to the 'œterroir' of Montepulciano d'Abruzzo 'œColline Teramane' revealed <i>Saccharomyces cerevisiae</i> strains exhibiting atypical and unique 5.8S-ITS restriction patterns. <i>Food Microbiology</i> , 2014, 39, 7-12.	2.1	41
43	Impact of microbial cultures on proteolysis and release of bioactive peptides in fermented milk. <i>Food Microbiology</i> , 2014, 42, 117-121.	2.1	103
44	Genetic diversity of FLO1 and FLO5 genes in wine flocculent <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2014, 191, 45-52.	2.1	29
45	The predominance, biodiversity and biotechnological properties of <i>Kluyveromyces marxianus</i> in the production of Pecorino di Farindola cheese. <i>International Journal of Food Microbiology</i> , 2014, 187, 41-49.	2.1	51
46	<i>Lactobacillus pentosus</i> dominates spontaneous fermentation of Italian table olives. <i>LWT - Food Science and Technology</i> , 2014, 57, 710-717.	2.5	28
47	High content of biogenic amines in Pecorino cheeses. <i>Food Microbiology</i> , 2013, 34, 137-144.	2.1	67
48	Detection of yessotoxin by three different methods in <i>Mytilus galloprovincialis</i> of Adriatic Sea, Italy. <i>Chemosphere</i> , 2013, 90, 1077-1082.	4.2	11
49	Yessotoxin determination in <i>Mytilus galloprovincialis</i> revealed by an in vitro functional assay. <i>Environmental Science and Pollution Research</i> , 2013, 20, 1189-1192.	2.7	4
50	Yeast biota associated to naturally fermented table olives from different Italian cultivars. <i>International Journal of Food Microbiology</i> , 2013, 161, 203-208.	2.1	47
51	Biogeographical characterization of <i>Saccharomyces cerevisiae</i> wine yeast by molecular methods. <i>Frontiers in Microbiology</i> , 2013, 4, 166.	1.5	45
52	Biogenic Amines in Raw and Processed Seafood. <i>Frontiers in Microbiology</i> , 2012, 3, 188.	1.5	143
53	Detection of <i>Brettanomyces</i> spp. in Red Wines Using Real-time PCR. <i>Journal of Food Science</i> , 2012, 77, M545-9.	1.5	32
54	<i>Candida zemplinina</i> Can Reduce Acetic Acid Produced by <i>Saccharomyces cerevisiae</i> in Sweet Wine Fermentations. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1987-1994.	1.4	122

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55	Development and application of a real-time PCR-based assay to enumerate total yeasts and <i>Pichia anomala</i> , <i>Pichia guilliermondii</i> and <i>Pichia kluyveri</i> in fermented table olives. <i>Food Control</i> , 2012, 23, 356-362.	2.8	27
56	Effect of grape indigenous <i>Saccharomyces cerevisiae</i> strains on Montepulciano d'Abruzzo red wine quality. <i>Food Research International</i> , 2012, 46, 22-29.	2.9	39
57	Yeasts from Colombian Kumis as source of peptides with Angiotensin I converting enzyme (ACE) inhibitory activity in milk. <i>International Journal of Food Microbiology</i> , 2012, 159, 39-46.	2.1	57
58	Multistarter from Organic Viticulture for Red Wine Montepulciano d'Abruzzo Production. <i>Frontiers in Microbiology</i> , 2012, 3, 135.	1.5	29
59	Biogenic Amines in Italian Pecorino Cheese. <i>Frontiers in Microbiology</i> , 2012, 3, 171.	1.5	42
60	Application of starter cultures to table olive fermentation: an overview on the experimental studies. <i>Frontiers in Microbiology</i> , 2012, 3, 248.	1.5	116
61	Microbiological and chemical profiles of naturally fermented table olives and brines from different Italian cultivars. <i>Antonie Van Leeuwenhoek</i> , 2012, 102, 121-131.	0.7	46
62	Diversity of <i>Candida zemplinina</i> strains from grapes and Italian wines. <i>Food Microbiology</i> , 2012, 29, 18-26.	2.1	100
63	Food borne yeasts as DNA-bioprotective agents against model genotoxins. <i>International Journal of Food Microbiology</i> , 2012, 153, 275-280.	2.1	26
64	Prodotti della tradizione e contenuto di amine biogene alternative alla Low tyramine diet per la sostenibilit� dei prodotti di nicchia e la salubrit� del consumatore. <i>Italian Journal of Agronomy</i> , 2011, 6, 8.	0.4	2
65	From Wild Strain to Domesticated Strain: The Philosophy of Microbial Diversity in Foods. <i>Frontiers in Microbiology</i> , 2011, 2, 169.	1.5	16
66	Biogenic amine content and microbiological profile of Pecorino di Farindola cheese. <i>Food Microbiology</i> , 2011, 28, 128-136.	2.1	62
67	Microbiological characteristics of kumis, a traditional fermented Colombian milk, with particular emphasis on enterococci population. <i>Food Microbiology</i> , 2011, 28, 1041-1047.	2.1	33
68	Proteolytic activity of <i>Saccharomyces cerevisiae</i> strains associated with Italian dry-fermented sausages in a model system. <i>International Journal of Food Microbiology</i> , 2011, 150, 50-58.	2.1	28
69	Influence of organic viticulture on non- <i>Saccharomyces</i> wine yeast populations. <i>Annals of Microbiology</i> , 2011, 61, 57-66.	1.1	40
70	Yeast microbiota associated with spontaneous sourdough fermentations in the production of traditional wheat sourdough breads of the Abruzzo region (Italy). <i>Antonie Van Leeuwenhoek</i> , 2010, 97, 119-129.	0.7	70
71	Molecular identification and osmotolerant profile of wine yeasts that ferment a high sugar grape must. <i>International Journal of Food Microbiology</i> , 2009, 130, 179-187.	2.1	114
72	Volatile compounds produced in wine by Colombian wild <i>Saccharomyces cerevisiae</i> strains. <i>Annals of Microbiology</i> , 2009, 59, 733-740.	1.1	11

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73	The role of environmental factors and medium composition on bacteriocin-like inhibitory substances (BLIS) production by <i>Enterococcus mundtii</i> strains. <i>Food Microbiology</i> , 2008, 25, 722-728.	2.1	25
74	Detection and identification of wild yeasts in ChampÃs, a fermented Colombian maize beverage. <i>Food Microbiology</i> , 2008, 25, 771-777.	2.1	36
75	Variations of internal pH in typical Italian sourdough yeasts during co-fermentation with lactobacilli. <i>LWT - Food Science and Technology</i> , 2008, 41, 1610-1615.	2.5	10
76	Modeling the Aminogenic Potential of <i>Enterococcus faecalis</i> EF37 in Dry Fermented Sausages through Chemical and Molecular Approaches. <i>Applied and Environmental Microbiology</i> , 2008, 74, 2740-2750.	1.4	43
77	Rapid Detection and Quantification of Tyrosine Decarboxylase Gene ( <i>tdc</i> ) and Its Expression in Gram-Positive Bacteria Associated with Fermented Foods Using PCR-Based Methods. <i>Journal of Food Protection</i> , 2008, 71, 93-101.	0.8	62
78	<i>Enterococcus</i> Populations in Pecorino Abruzzese Cheese: Biodiversity and Safety Aspects. <i>Journal of Food Protection</i> , 2007, 70, 1561-1568.	0.8	40
79	Effects of milk high pressure homogenization on biogenic amine accumulation during ripening of ovine and bovine Italian cheeses. <i>Food Chemistry</i> , 2007, 104, 693-701.	4.2	64
80	Identification of subdominant sourdough lactic acid bacteria and their evolution during laboratory-scale fermentations. <i>Food Microbiology</i> , 2007, 24, 592-600.	2.1	74
81	A taxonomic survey of lactic acid bacteria isolated from wheat ( <i>Triticum durum</i> ) kernels and non-conventional flours. <i>Systematic and Applied Microbiology</i> , 2007, 30, 561-571.	1.2	98
82	A survey of <i>Saccharomyces</i> populations associated with wine fermentations from the Apulia region (South Italy). <i>Annals of Microbiology</i> , 2007, 57, 545-552.	1.1	11
83	Combination of Multiplex PCR and PCR-Denaturing Gradient Gel Electrophoresis for Monitoring Common Sourdough-Associated <i>Lactobacillus</i> Species. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3793-3796.	1.4	34
84	Factors influencing biogenic amine production by a strain of <i>Oenococcus oeni</i> in a model system. <i>Food Control</i> , 2005, 16, 609-616.	2.8	56
85	A survey on yeast microbiota associated with an Italian traditional sweet-leavened baked good fermentation. <i>Food Research International</i> , 2004, 37, 469-476.	2.9	50
86	Biogenic amines in dry fermented sausages: a review. <i>International Journal of Food Microbiology</i> , 2003, 88, 41-54.	2.1	515
87	A Survey of Antibiotic Resistance in Micrococcaceae Isolated from Italian Dry Fermented Sausages. <i>Journal of Food Protection</i> , 2003, 66, 937-945.	0.8	28
88	Use of <i>Staphylococcus xylosus</i> as a starter culture in dried sausages: effect on the biogenic amine content. <i>Meat Science</i> , 2002, 61, 275-283.	2.7	75
89	Biogenic amines during ripening in "Semicotto Caprino" cheese: role of enterococci. <i>International Journal of Food Science and Technology</i> , 2001, 36, 153-160.	1.3	55
90	A survey of yeasts in traditional sausages of southern Italy. <i>FEMS Yeast Research</i> , 2001, 1, 161-167.	1.1	88

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91	Effects of pH, temperature and NaCl concentration on the growth kinetics, proteolytic activity and biogenic amine production of <i>Enterococcus faecalis</i> . <i>International Journal of Food Microbiology</i> , 2001, 64, 105-117.	2.1	220
92	Genetic and phenotypic diversity of <i>Saccharomyces sensu stricto</i> strains isolated from Amarone wine. Diversity of <i>Saccharomyces</i> strains from Amarone wine. <i>Antonie Van Leeuwenhoek</i> , 1999, 75, 207-215.	0.7	75
93	Secondary products formation as a tool for discriminating non- <i>Saccharomyces</i> wine strains. Strain diversity in non- <i>Saccharomyces</i> wine yeasts. <i>Antonie Van Leeuwenhoek</i> , 1997, 71, 239-242.	0.7	77
94	The flocculation of wine yeasts: biochemical and morphological characteristics in <i>Kloeckera apiculata</i> . <i>Antonie Van Leeuwenhoek</i> , 1996, 69, 273-277.	0.7	6
95	Production of high levels of acetoin in <i>Saccharomyces cerevisiae</i> wine yeasts is a recessive trait. <i>Journal of Applied Bacteriology</i> , 1995, 78, 169-174.	1.1	22
96	Cell surface hydrophobicity and flocculence in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>Colloids and Surfaces B: Biointerfaces</i> , 1994, 2, 505-510.	2.5	9
97	Genome renewal: A new phenomenon revealed from a genetic study of 43 strains of <i>Saccharomyces cerevisiae</i> derived from natural fermentation of grape musts. <i>Yeast</i> , 1994, 10, 1543-1552.	0.8	249
98	Acetoin production in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>FEMS Microbiology Letters</i> , 1993, 108, 23-26.	0.7	32
99	Higher alcohol and acetoin production by <i>Zygosaccharomyces</i> wine yeasts. <i>Journal of Applied Bacteriology</i> , 1993, 75, 541-545.	1.1	43
100	Potential use for <i>Zygosaccharomyces</i> species in winemaking. <i>Journal of Wine Research</i> , 1993, 4, 87-94.	0.9	31
101	Biometric Study of Acetoin Production in <i>Hanseniaspora guilliermondii</i> and <i>Kloeckera apiculata</i> . <i>Applied and Environmental Microbiology</i> , 1993, 59, 1838-1841.	1.4	46
102	The flocculation of wine yeasts: biochemical and morphological characteristics in <i>Zygosaccharomyces</i> ? flocculation in <i>Zygosaccharomyces</i> . <i>Antonie Van Leeuwenhoek</i> , 1992, 61, 317-322.	0.7	11
103	Higher alcohol and acetic acid production by apiculate wine yeasts. <i>Journal of Applied Bacteriology</i> , 1992, 73, 126-130.	1.1	112
104	Flocculent phenotypes in wine yeasts. <i>Letters in Applied Microbiology</i> , 1991, 13, 7-10.	1.0	16
105	Studies on isobutyric acid-producing bacteria in silage. <i>Letters in Applied Microbiology</i> , 1990, 10, 69-72.	1.0	3
106	<i>Microorganisms of Wine</i> . , 1989, , 17-30.		6
107	Improvement of a Wine <i>Saccharomyces cerevisiae</i> Strain by a Breeding Program. <i>Applied and Environmental Microbiology</i> , 1985, 50, 1064-1067.	1.4	63
108	A survey of lactic acid bacteria in Italian silage. <i>Journal of Applied Bacteriology</i> , 1984, 56, 373-379.	1.1	17

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109	Flocculation of wine yeasts: frequency, differences, and stability of the character. Canadian Journal of Microbiology, 1984, 30, 36-39.	0.8	33