Alessandro Giuffrida

List of Publications by Year
in descending order

30 papers	527 citations	623734 14 h-index	677142 22 g-index
30 all docs	30 docs citations	30 times ranked	656 citing authors

#	Article	IF	Citations
1	A stochastic interspecific competition model to predict the behaviour of Listeria monocytogenes in the fermentation process of a traditional Sicilian salami. European Food Research and Technology, 2009, 228, 767-775.	3.3	100
2	Activity of Thymus vulgaris essential oil against Anisakis larvae. Experimental Parasitology, 2014, 142, 7-10.	1.2	39
3	Activity of R(+) limonene on the maximum growth rate of fish spoilage organisms and related effects on shelf-life prolongation of fresh gilthead sea bream fillets. International Journal of Food Microbiology, 2016, 237, 109-113.	4.7	35
4	Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against Listeria monocytogenes and different serotypes of Salmonella enterica. Microbial Pathogenesis, 2020, 149, 104510.	2.9	31
5	Prevalence and distribution of Sarcocystis spp. cysts in several muscles of cattle slaughtered in Sicily, Southern Italy. Food Control, 2011, 22, 105-108.	5.5	28
6	Activity of Tagetes minuta Linnaeus (Asteraceae) essential oil against L3 Anisakis larvae type 1. Asian Pacific Journal of Tropical Medicine, 2017, 10, 461-465.	0.8	28
7	Comprehensive Evaluation on the Use of Thymus vulgaris Essential Oil as Natural Additive against Different Serotypes of Salmonella enterica. Sustainability, 2021, 13, 4594.	3.2	27
8	Antimicrobial activity of combined thyme and rosemary essential oils againstListeria monocytogensin Italian mortadella packaged in modified atmosphere. Journal of Essential Oil Research, 2016, 28, 467-474.	2.7	26
9	Lactic acid bacteria isolated from traditional Italian dairy products: activity against Listeria monocytogenes and modelling of microbial competition in soft cheese. LWT - Food Science and Technology, 2021, 137, 110446.	5.2	25
10	A new approach to modelling the shelf life of <scp>G</scp>ilthead seabream (<i><scp>S</scp>parus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.7	19
11	Activity of R(+) limonene against Anisakis larvae. Italian Journal of Food Safety, 2015, 4, 5499.	0.8	19
12	Effect of Allyl Isothiocyanate against Anisakis Larvae during the Anchovy Marinating Process. Journal of Food Protection, 2015, 78, 767-771.	1.7	17
13	Evaluation of the antibacterial activity of bergamot essential oils on different Listeria monocytogenes strains. Italian Journal of Food Safety, 2016, 5, 6176.	0.8	16
14	Effects of allyl isothiocyanate on the shelf-life of gilthead sea bream (Sparus aurata) fillets. Czech Journal of Food Sciences, 2016, 34, 160-165.	1.2	16
15	Marinated Anchovies (Engraulis encrasicolus) Prepared with Flavored Olive Oils (ChÃ©toui cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. Sustainability, 2021, 13, 5310.	3.2	15
16	Characterization of the temperature fluctuation effect on shelf life of an octopus semi-preserved product. Italian Journal of Food Safety, 2020, 9, 8590.	0.8	12
17	Study on microbial communities in domestic kitchen sponges: Evidence of Cronobacter sakazakii and Extended Spectrum Beta Lactamase (ESBL) producing bacteria. Italian Journal of Food Safety, 2018, 7, 7672.	0.8	11
18	Use of Tunisian flavored olive oil as anisakicidal agent in industrial anchovy marinating process. Journal of the Science of Food and Agriculture, 2018, 98, 3446-3451.	3.5	10

#	Article	IF	Citations
19	Preliminary investigation on the use of allyl isothiocyanate to increase the shelf-life of gilthead sea bream (Sparus aurata) fillets. Italian Journal of Food Safety, 2015, 4, 4512.	0.8	8
20	Modeling of Sensory Characteristics Based on the Growth of Food Spoilage Bacteria. Mathematical Modelling of Natural Phenomena, 2016, 11, 119-136.	2.4	7
21	Microbial Risk Assessment of Industrial Ice Cream Marketed in Italy. Applied Sciences (Switzerland), 2022, 12, 1988.	2.5	7
22	Characterisation of yeasts isolated from â€˜Nduja of Spilinga. Italian Journal of Food Safety, 2014, 3, 1694.	0.8	6
23	A new approach to predict the fish fillet shelf-life in presence of natural preservative agents. Italian Journal of Food Safety, 2017, 6, 6768.	0.8	5
24	Reliability Evaluation of MALDI-TOF MS Associated with SARAMIS Software in Rapid Identification of Thermophilic Campylobacter Isolated from Food. Food Analytical Methods, 2019, 12, 1128-1132.	2.6	5
25	Temperature fluctuations along food supply chain: A dynamic and stochastic predictive approach to establish the best temperature value in challenge tests for Listeria monocytogenes. Italian Journal of Food Safety, 2022, 11, 9981.	0.8	4
26	Bacteriology of Unshelled Frozen Blue Swimming Crab (Portunus pelagicus). Journal of Food Protection, 2004, 67, 809-812.	1.7	3
27	Industrial and artisanal fresh filled pasta: Quality evaluation. Journal of Food Processing and Preservation, 2018, 42, e13340.	2.0	3
28	Microbiological evaluation of hot beverages dispensed by vending machines from the Army barracks of Brigata Meccanizzata Aosta located in Messina. Italian Journal of Food Safety, 2013, 2, 5.	0.8	2
29	Development of a predictive model for the shelf-life of Atlantic mackerel (<em>Scomber) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.8	2
30	Quality assessment of Zeus faber (Peterâ€™s fish) ovaries regularly commercialized for human consumption. Italian Journal of Food Safety, 2018, 7, 6997.	0.8	1