

Alessandro Giuffrida

List of Publications by Year in descending order

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Version: 2024-02-01

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	Microbial Risk Assessment of Industrial Ice Cream Marketed in Italy. Applied Sciences (Switzerland), 2022, 12, 1988.	2.5	7
2	Temperature fluctuations along food supply chain: A dynamic and stochastic predictive approach to establish the best temperature value in challenge tests for <i>Listeria monocytogenes</i> . Italian Journal of Food Safety, 2022, 11, 9981.	0.8	4
3	Development of a predictive model for the shelf-life of Atlantic mackerel (<i>Scomber</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.8	2
4	Lactic acid bacteria isolated from traditional Italian dairy products: activity against <i>Listeria monocytogenes</i> and modelling of microbial competition in soft cheese. LWT - Food Science and Technology, 2021, 137, 110446.	5.2	25
5	Comprehensive Evaluation on the Use of <i>Thymus vulgaris</i> Essential Oil as Natural Additive against Different Serotypes of <i>Salmonella enterica</i> . Sustainability, 2021, 13, 4594.	3.2	27
6	Marinated Anchovies (<i>Engraulis encrasicolus</i>) Prepared with Flavored Olive Oils (Châ©toui cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. Sustainability, 2021, 13, 5310.	3.2	15
7	Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against <i>Listeria monocytogenes</i> and different serotypes of <i>Salmonella enterica</i> . Microbial Pathogenesis, 2020, 149, 104510.	2.9	31
8	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
9	Reliability Evaluation of MALDI-TOF MS Associated with SARAMIS Software in Rapid Identification of Thermophilic <i>Campylobacter</i> Isolated from Food. Food Analytical Methods, 2019, 12, 1128-1132.	2.6	5
10	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
11	Industrial and artisanal fresh filled pasta: Quality evaluation. Journal of Food Processing and Preservation, 2018, 42, e13340.	2.0	3
12	Study on microbial communities in domestic kitchen sponges: Evidence of <i>Cronobacter sakazakii</i> and Extended Spectrum Beta Lactamase (ESBL) producing bacteria. Italian Journal of Food Safety, 2018, 7, 7672.	0.8	11
13	Quality assessment of <i>Zeus faber</i> (Peterâ€™s fish) ovaries regularly commercialized for human consumption. Italian Journal of Food Safety, 2018, 7, 6997.	0.8	1
14	Activity of <i>Tagetes minuta</i> Linnaeus (Asteraceae) essential oil against L3 <i>Anisakis</i> larvae type 1. Asian Pacific Journal of Tropical Medicine, 2017, 10, 461-465.	0.8	28
15	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
16	Evaluation of the antibacterial activity of bergamot essential oils on different <i>Listeria monocytogenes</i> strains. Italian Journal of Food Safety, 2016, 5, 6176.	0.8	16
17	Effects of allyl isothiocyanate on the shelf-life of gilthead sea bream (<i>Sparus aurata</i>) fillets. Czech Journal of Food Sciences, 2016, 34, 160-165.	1.2	16
18	Antimicrobial activity of combined thyme and rosemary essential oils against <i>Listeria monocytogenes</i> in Italian mortadella packaged in modified atmosphere. Journal of Essential Oil Research, 2016, 28, 467-474.	2.7	26

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19	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. <i>International Journal of Food Microbiology</i> , 2016, 237, 109-113.	4.7	35
20	Modeling of Sensory Characteristics Based on the Growth of Food Spoilage Bacteria. <i>Mathematical Modelling of Natural Phenomena</i> , 2016, 11, 119-136.	2.4	7
21	Preliminary investigation on the use of allyl isothiocyanate to increase the shelf-life of gilthead sea bream (<i>Sparus aurata</i>) fillets. <i>Italian Journal of Food Safety</i> , 2015, 4, 4512.	0.8	8
22	Activity of R(+) limonene against <i>Anisakis</i> larvae. <i>Italian Journal of Food Safety</i> , 2015, 4, 5499.	0.8	19
23	Effect of Allyl Isothiocyanate against <i>Anisakis</i> Larvae during the Anchovy Marinating Process. <i>Journal of Food Protection</i> , 2015, 78, 767-771.	1.7	17
24	Characterisation of yeasts isolated from <i>â€ˆ</i> Nduja of Spilinga. <i>Italian Journal of Food Safety</i> , 2014, 3, 1694.	0.8	6
25	Activity of <i>Thymus vulgaris</i> essential oil against <i>Anisakis</i> larvae. <i>Experimental Parasitology</i> , 2014, 142, 7-10.	1.2	39
26	A new approach to modelling the shelf life of <i>Gilthead seabream</i> (<i>Sparus aurata</i>) Tj ETQq0 0 0,rgBT /Overlock 10 T	2.7	19
27	Microbiological evaluation of hot beverages dispensed by vending machines from the Army barracks of Brigata Meccanizzata Aosta located in Messina. <i>Italian Journal of Food Safety</i> , 2013, 2, 5.	0.8	2
28	Prevalence and distribution of <i>Sarcocystis</i> spp. cysts in several muscles of cattle slaughtered in Sicily, Southern Italy. <i>Food Control</i> , 2011, 22, 105-108.	5.5	28
29	A stochastic interspecific competition model to predict the behaviour of <i>Listeria monocytogenes</i> in the fermentation process of a traditional Sicilian salami. <i>European Food Research and Technology</i> , 2009, 228, 767-775.	3.3	100
30	Bacteriology of Unshelled Frozen Blue Swimming Crab (<i>Portunus pelagicus</i>). <i>Journal of Food Protection</i> , 2004, 67, 809-812.	1.7	3