Giuseppe Arcangeli

List of Publications by Year
in descending order

45	1,059	361413	434195
papers	citations	20 h-index	31 g-index

47	47	47	1337
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Mortality occurrence and pathogen detection in Crassostrea gigas and Mytilus galloprovincialis close-growing in shallow waters (Goro lagoon, Italy). Fish and Shellfish Immunology, 2014, 41, 37-44.	3.6	79
2	Dual analysis of host and pathogen transcriptomes in ostreid herpesvirus 1â€positive <scp>C</scp>rassostrea gigas. Environmental Microbiology, 2015, 17, 4200-4212.	3.8	75
3	Assessment of human enteric viruses in shellfish from the northern Adriatic sea. International Journal of Food Microbiology, 2007, 114, 252-257.	4.7	70
4	Detection of Type 1 Ostreid Herpes variant (OsHV-1 Î¼var) with no associated mortality in French-origin Pacific cupped oyster Crassostrea gigas farmed in Italy. Aquaculture, 2011, 314, 49-52.	3.5	67
5	Qualitative and quantitative assessment of viral contamination in bivalve molluscs harvested in Italy. International Journal of Food Microbiology, 2014, 184, 21-26.	4.7	65
6	Identification of a newly described OsHV-1 Âµvar from the North Adriatic Sea (Italy). Journal of General Virology, 2018, 99, 693-703.	2.9	41
7	Ostreid herpesvirus type 1 genomic diversity in wild populations of Pacific oyster Crassostrea gigas from Italian coasts. Journal of Invertebrate Pathology, 2016, 137, 71-83.	3.2	40
8	Listeria monocytogenesin Ready-to-Eat Seafood and Potential Hazards for the Consumers. International Journal of Microbiology, 2012, 2012, 1-10.	2.3	39
9	Inactivation of Anisakis simplex larvae in raw fish using high hydrostatic pressure treatments. Food Control, 2010, 21, 331-333.	5.5	36
10	Norovirus contamination in different shellfish species harvested in the same production areas. Journal of Applied Microbiology, 2012, 113, 686-692.	3.1	35
11	Lead, mercury and cadmium levels in edible marine molluscs and echinoderms from the Veneto Region (north-western Adriatic Sea â€“ Italy). Food Control, 2015, 50, 362-370.	5.5	34
12	Occurrence of enteric viruses in shellfish and relation to climatic-environmental factors. Letters in Applied Microbiology, 2008, 47, 467-474.	2.2	32
13	Perkinsosis in the clams Ruditapes decussatus and R. philippinarum in the Northeastern Atlantic and Mediterranean Sea: A review. Journal of Invertebrate Pathology, 2015, 131, 58-67.	3.2	32
14	Survey of Anisakis sp. and Hysterothylacium sp. in sardines and anchovies from the North Adriatic Sea. International Journal of Food Microbiology, 2015, 200, 18-21.	4.7	31
15	First occurrence of tetrodotoxins in bivalve mollusks from Northern Adriatic Sea (Italy). Food Control, 2021, 120, 107510.	5.5	31
16	Noroviruses in Seafood: A 9-Year Monitoring in Italy. Foodborne Pathogens and Disease, 2013, 10, 533-539.	1.8	29
17	Pyrosequencing as a Tool for Rapid Fish Species Identification and Commercial Fraud Detection. Journal of Agricultural and Food Chemistry, 2014, 62, 198-205.	5.2	27
18	Hostâ€microbiota interactions shed light on mortality events in the striped venus clam Chamelea gallina. Molecular Ecology, 2019, 28, 4486-4499.	3.9	25

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19	Effect of high hydrostatic pressure on murine norovirus in Manila clams. Letters in Applied Microbiology, 2012, 54, 325-329.	2.2	24
20	Species identification of bivalve molluscs by pyrosequencing. Journal of the Science of Food and Agriculture, 2017, 97, 512-519.	3.5	22
21	Assessing the health status of farmed mussels (Mytilus galloprovincialis) through histological, microbiological and biomarker analyses. Journal of Invertebrate Pathology, 2018, 153, 165-179.	3.2	22
22	Survey, characterization and antimicrobial susceptibility of Clostridium difficile from marine bivalve shellfish of North Adriatic Sea. International Journal of Food Microbiology, 2019, 298, 74-80.	4.7	22
23	Lactic acid bacteria biodiversity in Italian marinated seafood salad and their interactions on the growth of Listeria monocytogenes. Food Control, 2009, 20, 462-468.	5.5	19
24	New strategies for the differentiation of fresh and frozen/thawed fish: A rapid and accurate non-targeted method by ambient mass spectrometry and data fusion (part A). Food Control, 2021, 130, 108364.	5.5	17
25	Development and validation of a specific real-time PCR assay for the detection of the parasite Perkinsus olseni. Journal of Invertebrate Pathology, 2020, 169, 107301.	3.2	15
26	First report of a fish kill episode caused by pyrethroids in Italian freshwater. Forensic Science International, 2017, 281, 176-182.	2.2	14
27	Parallel analysis of miRNAs and mRNAs suggests distinct regulatory networks in Crassostrea gigas infected by Ostreid herpesvirus 1. BMC Genomics, 2020, 21, 620.	2.8	12
28	Bioaccumulation and in vivo formation of titanium dioxide nanoparticles in edible mussels. Food Chemistry, 2020, 323, 126841.	8.2	12
29	The effectiveness of domestic cook on inactivation of murine norovirus in experimentally infected Manila clams (Ruditapes philippinarum). Journal of Applied Microbiology, 2014, 116, 191-198.	3.1	10
30	Evaluation of hygienic quality and labelling of fish distributed in public canteens of Northeast Italy. Italian Journal of Food Safety, 2016, 5, 5723.	0.8	10
31	Mussels (Mytilus spp.) products authentication: A case study on the Italian market confirms issues in species identification and arises concern on commercial names attribution. Food Control, 2020, 118, 107379.	5.5	10
32	Risky behaviours from the production to the consumption of bivalve molluscs: Involving stakeholders in the prioritization process based on consensus methods. Food Control, 2017, 78, 426-435.	5.5	9
33	Tetrodotoxin in live bivalve mollusks from Europe: Is it to be considered an emerging concern for food safety?. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 719-737.	11.7	9
34	New strategies for the differentiation of fresh and frozen/thawed fish: Non-targeted metabolomics by LC-HRMS (part B). Food Control, 2022, 132, 108461.	5.5	8
35	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels (Mytilus galloprovincialis). Food and Environmental Virology, 2015, 7, 76-85.	3.4	7
36	Potential for Genetic Improvement of Resistance to Perkinsus olseni in the Manila Clam, Ruditapes philippinarum, Using DNA Parentage Assignment and Mass Spawning. Frontiers in Veterinary Science, 2020, 7, 579840.	2.2	7

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37	Investigation of levels of perfluoroalkyl substances in freshwater fishes collected in a contaminated area of Veneto Region, Italy. Environmental Science and Pollution Research, 2021, , 1.	5.3	4
38	Mislabeling assessment and species identification by PCR-RFLP of mussel-based products (Mytilus spp.) sold on the Italian market. Food Control, 2022, 134, 108692.	5.5	4
39	Efficacy of domestic cooking inactivation of human hepatitis A virus in experimentally infected manila clams (Ruditapes philippinarum). Journal of Applied Microbiology, 2016, 121, 1163-1171.	3.1	3
40	Shellfish and Berries. , 2017, , 31-47.		3
41	Crassostrea gigas (Thunberg 1793) cultivation in southern Adriatic Sea (Italy): A oneâ€year monitoring study of the oyster health. Aquaculture Research, 2021, 52, 2879-2890.	1.8	3
42	Preliminary multi analytical approach to address geographic traceability at the intraspecific level in Scombridae family. Isotopes in Environmental and Health Studies, 2020, 56, 260-279.	1.0	2
43	Microbiological and Histological Analysis for the Evaluation of Farmed Mussels (Mytilus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.8	2
44	Listeria monocytogenes: A Dangerous and Insidious Pathogen in Seafood. , 2016, , 333-348.		0
45	A comment on comment on Giusti et al. (2020) â€œMussels (Mytilus spp.) products authentication: A case study on the Italian market confirms issues in species identification and arises concern on commercial names attribution. Food Control, 2021, 121, 107627.	5.5	0