

Giuseppe Arcangeli

List of Publications by Year in descending order

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Version: 2024-02-01

45
papers

1,059
citations

361413

20
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434195

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47
docs citations

47
times ranked

1337
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Mislabeled assessment and species identification by PCR-RFLP of mussel-based products (<i>Mytilus</i> spp.) sold on the Italian market. Food Control, 2022, 134, 108692.	5.5	4
3	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
4	First occurrence of tetrodotoxins in bivalve mollusks from Northern Adriatic Sea (Italy). Food Control, 2021, 120, 107510.	5.5	31
5	<i>Crassostrea gigas</i> (Thunberg 1793) cultivation in southern Adriatic Sea (Italy): A one-year monitoring study of the oyster health. Aquaculture Research, 2021, 52, 2879-2890.	1.8	3
6	A comment on comment on Giusti et al. (2020) "Mussels (<i>Mytilus</i> 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
7	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
8	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
9	Development and validation of a specific real-time PCR assay for the detection of the parasite <i>Perkinsus olseni</i> . Journal of Invertebrate Pathology, 2020, 169, 107301.	3.2	15
10	Potential for Genetic Improvement of Resistance to <i>Perkinsus olseni</i> in the Manila Clam, <i>Ruditapes philippinarum</i> , Using DNA Parentage Assignment and Mass Spawning. Frontiers in Veterinary Science, 2020, 7, 579840.	2.2	7
11	Parallel analysis of miRNAs and mRNAs suggests distinct regulatory networks in <i>Crassostrea gigas</i> infected by <i>Ostreid herpesvirus 1</i> . BMC Genomics, 2020, 21, 620.	2.8	12
12	Preliminary multi analytical approach to address geographic traceability at the intraspecific level in <i>Scombridae</i> family. Isotopes in Environmental and Health Studies, 2020, 56, 260-279.	1.0	2
13	Microbiological and Histological Analysis for the Evaluation of Farmed Mussels (<i>Mytilus</i>) Tj ETQq1 1 0.784314 rgBT/Overlock 10 Tf 50	2.8	2
14	Bioaccumulation and in vivo formation of titanium dioxide nanoparticles in edible mussels. Food Chemistry, 2020, 323, 126841.	8.2	12
15	Mussels (<i>Mytilus</i> 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
16	Host-microbiota interactions shed light on mortality events in the striped venus clam <i>Chamelea gallina</i> . Molecular Ecology, 2019, 28, 4486-4499.	3.9	25
17	Survey, characterization and antimicrobial susceptibility of <i>Clostridium difficile</i> from marine bivalve shellfish of North Adriatic Sea. International Journal of Food Microbiology, 2019, 298, 74-80.	4.7	22
18	Assessing the health status of farmed mussels (<i>Mytilus galloprovincialis</i>) through histological, microbiological and biomarker analyses. Journal of Invertebrate Pathology, 2018, 153, 165-179.	3.2	22

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19	Identification of a newly described OsHV-1 μ var from the North Adriatic Sea (Italy). Journal of General Virology, 2018, 99, 693-703.	2.9	41
20	Species identification of bivalve molluscs by pyrosequencing. Journal of the Science of Food and Agriculture, 2017, 97, 512-519.	3.5	22
21	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
22	First report of a fish kill episode caused by pyrethroids in Italian freshwater. Forensic Science International, 2017, 281, 176-182.	2.2	14
23	Shellfish and Berries. , 2017, , 31-47.		3
24	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
25	Ostreid herpesvirus type 1 genomic diversity in wild populations of Pacific oyster <i>Crassostrea gigas</i> from Italian coasts. Journal of Invertebrate Pathology, 2016, 137, 71-83.	3.2	40
26	Efficacy of domestic cooking inactivation of human hepatitis A virus in experimentally infected manila clams (<i>Ruditapes philippinarum</i>). Journal of Applied Microbiology, 2016, 121, 1163-1171.	3.1	3
27	Listeria monocytogenes: A Dangerous and Insidious Pathogen in Seafood. , 2016, , 333-348.		0
28	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels (<i>Mytilus galloprovincialis</i>). Food and Environmental Virology, 2015, 7, 76-85.	3.4	7
29	Survey of <i>Anisakis</i> sp. and <i>Hysterothylacium</i> sp. in sardines and anchovies from the North Adriatic Sea. International Journal of Food Microbiology, 2015, 200, 18-21.	4.7	31
30	Dual analysis of host and pathogen transcriptomes in ostreid herpesvirus 1 μ var positive <i>Crassostrea gigas</i> . Environmental Microbiology, 2015, 17, 4200-4212.	3.8	75
31	Perkinsosis in the clams <i>Ruditapes decussatus</i> and <i>R. philippinarum</i> in the Northeastern Atlantic and Mediterranean Sea: A review. Journal of Invertebrate Pathology, 2015, 131, 58-67.	3.2	32
32	Lead, mercury and cadmium levels in edible marine molluscs and echinoderms from the Veneto Region (north-western Adriatic Sea " Italy). Food Control, 2015, 50, 362-370.	5.5	34
33	The effectiveness of domestic cook on inactivation of murine norovirus in experimentally infected Manila clams (<i>Ruditapes philippinarum</i>). Journal of Applied Microbiology, 2014, 116, 191-198.	3.1	10
34	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
35	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
36	Mortality occurrence and pathogen detection in <i>Crassostrea gigas</i> and <i>Mytilus galloprovincialis</i> close-growing in shallow waters (Goro lagoon, Italy). Fish and Shellfish Immunology, 2014, 41, 37-44.	3.6	79

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37	Noroviruses in Seafood: A 9-Year Monitoring in Italy. Foodborne Pathogens and Disease, 2013, 10, 533-539.	1.8	29
38	<i>Listeria monocytogenes</i> in Ready-to-Eat Seafood and Potential Hazards for the Consumers. International Journal of Microbiology, 2012, 2012, 1-10.	2.3	39
39	Effect of high hydrostatic pressure on murine norovirus in Manila clams. Letters in Applied Microbiology, 2012, 54, 325-329.	2.2	24
40	Norovirus contamination in different shellfish species harvested in the same production areas. Journal of Applied Microbiology, 2012, 113, 686-692.	3.1	35
41	Detection of Type 1 Ostreid Herpes variant (OsHV-1 $\hat{1}$ / ₄ var) with no associated mortality in French-origin Pacific cupped oyster <i>Crassostrea gigas</i> farmed in Italy. Aquaculture, 2011, 314, 49-52.	3.5	67
42	Inactivation of <i>Anisakis simplex</i> larvae in raw fish using high hydrostatic pressure treatments. Food Control, 2010, 21, 331-333.	5.5	36
43	Lactic acid bacteria biodiversity in Italian marinated seafood salad and their interactions on the growth of <i>Listeria monocytogenes</i> . Food Control, 2009, 20, 462-468.	5.5	19
44	Occurrence of enteric viruses in shellfish and relation to climatic-environmental factors. Letters in Applied Microbiology, 2008, 47, 467-474.	2.2	32
45	Assessment of human enteric viruses in shellfish from the northern Adriatic sea. International Journal of Food Microbiology, 2007, 114, 252-257.	4.7	70