Teresa Zotta

List of Publications by Year in descending order

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71 papers	2,318 citations	147786 31 h-index	243610 44 g-index
73 all docs	73 docs citations	73 times ranked	2481 citing authors

#	Article	IF	Citations
1	Aerobic metabolism in the genusLactobacillus: impact on stress response and potential applications in the food industry. Journal of Applied Microbiology, 2017, 122, 857-869.	3.1	121
2	Diversity of stress tolerance in Lactobacillus plantarum, Lactobacillus pentosus and Lactobacillus paraplantarum: A multivariate screening study. International Journal of Food Microbiology, 2010, 144, 270-279.	4.7	105
3	Valorization of cheese whey using microbial fermentations. Applied Microbiology and Biotechnology, 2020, 104, 2749-2764.	3.6	97
4	Inactivation of ccpA and aeration affect growth, metabolite production and stress tolerance in Lactobacillus plantarum WCFS1. International Journal of Food Microbiology, 2012, 155, 51-59.	4.7	80
5	Tolerance of Lactobacillus casei, Lactobacillus paracasei and Lactobacillus rhamnosus strains to stress factors encountered in food processing and in the gastro-intestinal tract. LWT - Food Science and Technology, 2015, 60, 721-728.	5.2	73
6	Molecular and technological characterization of lactic acid bacteria from traditional fermented sausages of Basilicata region (Southern Italy). Meat Science, 2008, 80, 1238-1248.	5.5	68
7	Assessment of Aerobic and Respiratory Growth in the Lactobacillus casei Group. PLoS ONE, 2014, 9, e99189.	2.5	65
8	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. International Journal of Food Microbiology, 2016, 219, 28-37.	4.7	65
9	Enzymatic activities of lactic acid bacteria isolated from Cornetto di Matera sourdoughs. International Journal of Food Microbiology, 2007, 115, 165-172.	4.7	63
10	Diversity of stress responses in dairy thermophilic streptococci. International Journal of Food Microbiology, 2008, 124, 34-42.	4.7	62
11	Functional properties of Lactobacillus plantarum strains: A multivariate screening study. LWT - Food Science and Technology, 2014, 56, 69-76.	5.2	62
12	The microbiota of dairy milk: A review. International Dairy Journal, 2020, 107, 104714.	3.0	58
13	High resolution melting analysis (HRM) as a new tool for the identification of species belonging to the Lactobacillus casei group andÂcomparison with species-specific PCRs and multiplex PCR. Food Microbiology, 2015, 46, 357-367.	4.2	56
14	Dynamics of bacterial communities and interaction networks in thawed fish fillets during chilled storage in air. International Journal of Food Microbiology, 2019, 293, 102-113.	4.7	55
15	Acid production, proteolysis, autolytic and inhibitory properties of lactic acid bacteria isolated from pasta filata cheeses: A multivariate screening study. International Dairy Journal, 2008, 18, 81-92.	3.0	53
16	Adaptation to Aerobic Environment of Lactobacillus johnsonii/gasseri Strains. Frontiers in Microbiology, 2018, 9, 157.	3.5	50
17	The microbiota of high-moisture mozzarella cheese produced with different acidification methods. International Journal of Food Microbiology, 2016, 216, 9-17.	4.7	49
18	Characterization of lactic acid bacteria isolated from sourdoughs for Cornetto, a traditional bread produced in Basilicata (Southern Italy). World Journal of Microbiology and Biotechnology, 2008, 24, 1785-1795.	3.6	48

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19	Proteolysis in Model Sourdough Fermentations. Journal of Agricultural and Food Chemistry, 2006, 54, 2567-2574.	5.2	45
20	A comparison of fluorescent stains for the assessment of viability and metabolic activity of lactic acid bacteria. World Journal of Microbiology and Biotechnology, 2012, 28, 919-927.	3.6	43
21	Aerobic metabolism and oxidative stress tolerance in the Lactobacillus plantarum group. World Journal of Microbiology and Biotechnology, 2013, 29, 1713-1722.	3.6	42
22	Temperature and respiration affect the growth and stress resistance of Lactobacillus plantarum C17. Journal of Applied Microbiology, 2013, 115, 848-858.	3.1	40
23	Discrimination of commercial Caciocavallo cheeses on the basis of the diversity of lactic microflora and primary proteolysis. International Dairy Journal, 2005, 15, 1138-1149.	3.0	38
24	Effect of inactivation of ccpA and aerobic growth in Lactobacillus plantarum: A proteomic perspective. Journal of Proteomics, 2012, 75, 4050-4061.	2.4	38
25	Effect of respirative cultures of Lactobacillus casei on model sourdough fermentation. LWT - Food Science and Technology, 2016, 73, 622-629.	5.2	37
26	Urease production by Streptococcus thermophilus. Food Microbiology, 2008, 25, 113-119.	4.2	36
27	Technological and safety characterization of coagulase-negative staphylococci from traditionally fermented sausages of Basilicata region (Southern Italy). Meat Science, 2009, 83, 15-23.	5.5	35
28	A comparison of bioinformatic approaches for 16S rRNA gene profiling of food bacterial microbiota. International Journal of Food Microbiology, 2018, 265, 9-17.	4.7	35
29	Effect of respirative and catalase-positive Lactobacillus casei adjuncts on the production and quality of Cheddar-type cheese. International Dairy Journal, 2016, 63, 78-87.	3.0	34
30	Investigation of Factors Affecting Aerobic and Respiratory Growth in the Oxygen-Tolerant Strain Lactobacillus casei N87. PLoS ONE, 2016, 11, e0164065.	2.5	33
31	Aerobic and respirative growth of heterofermentative lactic acid bacteria: A screening study. Food Microbiology, 2018, 76, 117-127.	4.2	33
32	Effect of inactivation of stress response regulators on the growth and survival of Streptococcus thermophilus Sfi39. International Journal of Food Microbiology, 2009, 129, 211-220.	4.7	32
33	Advancing integration of data on food microbiome studies: FoodMicrobionet 3.1, a major upgrade of the FoodMicrobionet database. International Journal of Food Microbiology, 2019, 305, 108249.	4.7	32
34	Aeration and supplementation with heme and menaquinone affect survival to stresses and antioxidant capability of Lactobacillus caseiÂstrains. LWT - Food Science and Technology, 2015, 60, 817-824.	5.2	30
35	Viability staining and detection of metabolic activity of sourdough lactic acid bacteria under stress conditions. World Journal of Microbiology and Biotechnology, 2009, 25, 1119-1124.	3.6	29
36	Biochemical analysis of respiratory metabolism in the heterofermentativeLactobacillus spicheriandLactobacillus reuteri. Journal of Applied Microbiology, 2015, 119, 763-775.	3.1	29

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37	Genotypic diversity of stress response in Lactobacillus plantarum, Lactobacillus paraplantarum and Lactobacillus pentosus. International Journal of Food Microbiology, 2012, 157, 278-285.	4.7	28
38	Growth of Lactobacillus rhamnosus 64 in whey permeate and study of the effect of mild stresses on survival to spray drying. LWT - Food Science and Technology, 2015, 63, 322-330.	5.2	27
39	A survey of non-starter lactic acid bacteria in traditional cheeses: Culture dependent identification and survival to simulated gastrointestinal transit. International Dairy Journal, 2015, 43, 42-50.	3.0	26
40	Structure of association networks in food bacterial communities. Food Microbiology, 2018, 73, 49-60.	4.2	22
41	Metataxonomic and metagenomic approaches for the study of undefined strain starters for cheese manufacture. Critical Reviews in Food Science and Nutrition, 2022, 62, 3898-3912.	10.3	22
42	Modelling the growth ofWeissella cibariaas a function of fermentation conditions. Journal of Applied Microbiology, 2009, 107, 1528-1535.	3.1	21
43	Factors affecting gene expression and activity of heme- and manganese-dependent catalases in Lactobacillus casei strains. International Journal of Food Microbiology, 2018, 280, 66-77.	4.7	21
44	Theoretical insight into the heat shock response (HSR) regulation in Lactobacillus casei and L. rhamnosus. Journal of Theoretical Biology, 2016, 402, 21-37.	1.7	19
45	Use of unsupervised and supervised artificial neural networks for the identification of lactic acid bacteria on the basis of SDS-PAGE patterns of whole cell proteins. Journal of Microbiological Methods, 2006, 66, 336-346.	1.6	18
46	Modified chemically defined medium for enhanced respiratory growth ofLactobacillus caseiandLactobacillus plantarumgroups. Journal of Applied Microbiology, 2015, 119, 776-785.	3.1	17
47	Effect of Respiratory Growth on the Metabolite Production and Stress Robustness of Lactobacillus casei N87 Cultivated in Cheese Whey Permeate Medium. Frontiers in Microbiology, 2019, 10, 851.	3.5	17
48	Selection criteria of lactic acid bacteria to be used as starter for sweet and salty leavened baked products. LWT - Food Science and Technology, 2020, 133, 110092.	5.2	17
49	Selection of mutants tolerant of oxidative stress from respiratory cultures of Lactobacillus plantarum C17. Journal of Applied Microbiology, 2014, 116, 632-643.	3.1	15
50	Rapid detection assay for oxygen consumption in the Lactobacillus casei group. Annals of Microbiology, 2014, 64, 1861-1864.	2.6	14
51	Evaluation of a differential medium for the preliminary identification of members of the Lactobacillus plantarum and Lactobacillus casei groups. Annals of Microbiology, 2015, 65, 1649-1658.	2.6	13
52	Evolution of microbial counts and chemical and physico-chemical parameters in high-moisture Mozzarella cheese during refrigerated storage. LWT - Food Science and Technology, 2015, 63, 821-827.	5.2	13
53	Draft Genome Sequence of the Respiration-Competent Strain Lactobacillus casei N87. Genome Announcements, 2016, 4, .	0.8	13
54	Impact of aerobic and respirative life-style on Lactobacillus casei N87 proteome. International Journal of Food Microbiology, 2019, 298, 51-62.	4.7	13

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55	Microbial changes of natural milk cultures for mozzarella cheese during repeated propagation cycles. LWT - Food Science and Technology, 2016, 65, 572-579.	5.2	12
56	A review of methods for the inference and experimental confirmation of microbial association networks in cheese. International Journal of Food Microbiology, 2022, 368, 109618.	4.7	12
57	Polymorphism of the phosphoserine phosphatase gene in Streptococcus thermophilus and its potential use for typing and monitoring of population diversity. International Journal of Food Microbiology, 2016, 236, 138-147.	4.7	10
58	Metabolic profiling and stress response of anaerobic and respiratory cultures of Lactobacillus plantarum C17 grown in a chemically defined medium. Annals of Microbiology, 2015, 65, 1639-1648.	2.6	9
59	Tween 80 and respiratory growth affect metabolite production and membrane fatty acids inLactobacillus caseiN87. Journal of Applied Microbiology, 2017, 122, 759-769.	3.1	9
60	Starter cultures and preservation liquids modulate consumer liking and shelf life of mozzarella cheese. International Dairy Journal, 2018, 85, 254-262.	3.0	9
61	Analysis of rpoB polymorphism and PCR-based approaches for the identification of Leuconostoc mesenteroides at the species and subspecies level. International Journal of Food Microbiology, 2020, 318, 108474.	4.7	8
62	Selection of Lactiplantibacillus Strains for the Production of Fermented Table Olives. Microorganisms, 2022, 10, 625.	3.6	8
63	FoodMicrobionet v4: A large, integrated, open and transparent database for food bacterial communities. International Journal of Food Microbiology, 2022, 372, 109696.	4.7	7
64	Polymorphisms in stress response genes in Lactobacillus plantarum: implications for classification and heat stress response. Annals of Microbiology, 2015, 65, 297-305.	2.6	5
65	Survey of antibiotic resistance traits in strains of Lactobacillus casei/paracasei/rhamnosus. Annals of Microbiology, 2015, 65, 1763-1769.	2.6	4
66	The Effect of Respiration, pH, and Citrate Co-Metabolism on the Growth, Metabolite Production and Enzymatic Activities of Leuconostoc mesenteroides subsp. cremoris E30. Foods, 2022, 11, 535.	4.3	4
67	Microbiological Stability and Overall Quality of Ready-to-Heat Meals Based on Traditional Recipes of the Basilicata Region. Foods, 2020, 9, 406.	4.3	2
68	Probiotics in dairy products: microencapsulation and delivery. , 2022, , 271-285.		2
69	SDSâ€“PAGE patterns of whole cell proteins of Streptococcus thermophilus: impact of strain, growth phase and adaptation and relationship with stress response. World Journal of Microbiology and Biotechnology, 2011, 27, 2529-2537.	3.6	0
70	Draft Genome Sequence of Clostridium sporogenes Strain UC9000 Isolated from Raw Milk. Genome Announcements, 2016, 4, .	0.8	0
71	Growth Fitness, Heme Uptake and Genomic Variants in Mutants of Oxygen-tolerant Lacticaseibacillus casei and Lactiplantibacillus plantarum Strains. Microbiological Research, 2022, , 127096.	5.3	0