

# Cristiana Garofalo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1550191/publications.pdf>

Version: 2024-02-01

72  
papers

2,576  
citations

172457

29  
h-index

197818

49  
g-index

72  
all docs

72  
docs citations

72  
times ranked

2428  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. <i>Food Microbiology</i> , 2015, 49, 123-133.	4.2	202
2	Bread enriched with cricket powder ( <i>Acheta domesticus</i> ): A technological, microbiological and nutritional evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 150-163.	5.6	163
3	The microbiota of marketed processed edible insects as revealed by high-throughput sequencing. <i>Food Microbiology</i> , 2017, 62, 15-22.	4.2	143
4	Insight into the proximate composition and microbial diversity of edible insects marketed in the European Union. <i>European Food Research and Technology</i> , 2017, 243, 1157-1171.	3.3	122
5	Protein fortification with mealworm ( <i>Tenebrio molitor</i> L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. <i>PLoS ONE</i> , 2019, 14, e0211747.	2.5	109
6	Direct detection of antibiotic resistance genes in specimens of chicken and pork meat. <i>International Journal of Food Microbiology</i> , 2007, 113, 75-83.	4.7	91
7	Current knowledge on the microbiota of edible insects intended for human consumption: A state-of-the-art review. <i>Food Research International</i> , 2019, 125, 108527.	6.2	91
8	Unpasteurised commercial boza as a source of microbial diversity. <i>International Journal of Food Microbiology</i> , 2015, 194, 62-70.	4.7	84
9	Isolation and Molecular Characterization of Antibiotic-Resistant Lactic Acid Bacteria from Poultry and Swine Meat Products. <i>Journal of Food Protection</i> , 2007, 70, 557-565.	1.7	79
10	PCR-DGGE analysis of lactic acid bacteria and yeast dynamics during the production processes of three varieties of Panettone. <i>Journal of Applied Microbiology</i> , 2008, 105, 243-254.	3.1	77
11	The bacterial biota of laboratory-reared edible mealworms ( <i>Tenebrio molitor</i> L.): From feed to frass. <i>International Journal of Food Microbiology</i> , 2018, 272, 49-60.	4.7	75
12	Lesser mealworm ( <i>Alphitobius diaperinus</i> ) powder as a novel baking ingredient for manufacturing high-protein, mineral-dense snacks. <i>Food Research International</i> , 2020, 131, 109031.	6.2	62
13	Selection of Sourdough Lactobacilli with Antifungal Activity for Use as Biopreservatives in Bakery Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7719-7728.	5.2	60
14	The Occurrence of Beer Spoilage Lactic Acid Bacteria in Craft Beer Production. <i>Journal of Food Science</i> , 2015, 80, M2845-52.	3.1	59
15	Microbiological and technological characterization of sourdoughs destined for bread-making with barley flour. <i>Food Microbiology</i> , 2009, 26, 744-753.	4.2	51
16	Bioluminescence ATP Monitoring for the Routine Assessment of Food Contact Surface Cleanliness in a University Canteen. <i>International Journal of Environmental Research and Public Health</i> , 2014, 11, 10824-10837.	2.6	48
17	Getting insight into the prevalence of antibiotic resistance genes in specimens of marketed edible insects. <i>International Journal of Food Microbiology</i> , 2016, 227, 22-28.	4.7	44
18	Barley flour exploitation in sourdough bread-making: A technological, nutritional and sensory evaluation. <i>LWT - Food Science and Technology</i> , 2014, 59, 973-980.	5.2	42

#	ARTICLE	IF	CITATIONS
19	Study of the bacterial diversity of foods: PCR-DGGE versus LH-PCR. <i>International Journal of Food Microbiology</i> , 2017, 242, 24-36.	4.7	41
20	Unveiling hÅkarl: A study of the microbiota of the traditional Icelandic fermented fish. <i>Food Microbiology</i> , 2019, 82, 560-572.	4.2	41
21	Microbial Diversity of Type I Sourdoughs Prepared and Backslopped with Wholemeal and Refined Soft ( <i>Triticum aestivum</i> ) Wheat Flours. <i>Journal of Food Science</i> , 2016, 81, M1996-2005.	3.1	40
22	Microbial dynamics of model Fabriano-like fermented sausages as affected by starter cultures, nitrates and nitrites. <i>International Journal of Food Microbiology</i> , 2018, 278, 61-72.	4.7	38
23	Transferable Antibiotic Resistances in Marketed Edible Grasshoppers ( <i>Locusta migratoria</i> ) Tj ETQq1 1 0.784314 ggBT /Overlock 10 Tf 50 382	3.1	34
24	Revealing the microbiota of marketed edible insects through PCR-DGGE, metagenomic sequencing and real-time PCR. <i>International Journal of Food Microbiology</i> , 2018, 276, 54-62.	4.7	34
25	Is there any still undisclosed biodiversity in Ciauscolo salami? A new glance into the microbiota of an artisan production as revealed by high-throughput sequencing. <i>Meat Science</i> , 2020, 165, 108128.	5.5	34
26	Impact of thistle rennet from <i>Carlina acanthifolia</i> All. subsp. <i>acanthifolia</i> on bacterial diversity and dynamics of a specialty Italian raw ewes' milk cheese. <i>International Journal of Food Microbiology</i> , 2017, 255, 7-16.	4.7	33
27	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. <i>Food Research International</i> , 2020, 137, 109369.	6.2	33
28	Occurrence of transferable antibiotic resistances in commercialized ready-to-eat mealworms () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	4.7	31
29	Microbial communities and volatile profile of Queijo de AzeitÃ£o PDO cheese, a traditional Mediterranean thistle-curdled cheese from Portugal. <i>Food Research International</i> , 2021, 147, 110537.	6.2	31
30	Response of lactic acid bacteria to milk fortification with dietary zinc salts. <i>International Dairy Journal</i> , 2012, 25, 52-59.	3.0	30
31	<i>Hermetia illucens</i> in diets for zebrafish ( <i>Danio rerio</i> ): A study of bacterial diversity by using PCR-DGGE and metagenomic sequencing. <i>PLoS ONE</i> , 2019, 14, e0225956.	2.5	30
32	Yeast and mould dynamics in Caciofiore della Sibilla cheese coagulated with an aqueous extract of <i>Carlina acanthifolia</i> All.. <i>Yeast</i> , 2016, 33, 403-414.	1.7	28
33	Distribution of Transferable Antibiotic Resistance Genes in Laboratory-Reared Edible Mealworms ( <i>Tenebrio molitor</i> L.). <i>Frontiers in Microbiology</i> , 2018, 9, 2702.	3.5	28
34	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. <i>Food Research International</i> , 2020, 136, 109567.	6.2	28
35	Real-time PCR detection and quantification of selected transferable antibiotic resistance genes in fresh edible insects from Belgium and the Netherlands. <i>International Journal of Food Microbiology</i> , 2019, 290, 288-295.	4.7	26
36	Selection of cereal-sourced lactic acid bacteria as candidate starters for the baking industry. <i>PLoS ONE</i> , 2020, 15, e0236190.	2.5	26

#	ARTICLE	IF	CITATIONS
37	Investigation of the Dominant Microbiota in Ready-to-Eat Grasshoppers and Mealworms and Quantification of Carbapenem Resistance Genes by qPCR. <i>Frontiers in Microbiology</i> , 2018, 9, 3036.	3.5	25
38	Occurrence of antibiotic resistance genes in the fecal DNA of healthy omnivores, ovo-lacto vegetarians and vegans. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601098.	3.3	24
39	Insight into the bacterial diversity of fermentation woad dye vats as revealed by PCR-DGGE and pyrosequencing. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2017, 44, 997-1004.	3.0	22
40	Mapping the Active Sites of Bacterial Translation Initiation Factor IF3. <i>Journal of Molecular Biology</i> , 2003, 331, 541-556.	4.2	21
41	Microbial dynamics in rearing trials of <i>Hermetia illucens</i> larvae fed coffee silverskin and microalgae. <i>Food Research International</i> , 2021, 140, 110028.	6.2	21
42	Exploitation of sea fennel ( <i>Crithmum maritimum</i> L.) for manufacturing of novel high-value fermented preserves. <i>Food and Bioproducts Processing</i> , 2021, 127, 174-197.	3.6	21
43	Purification and characterization of yeast mitochondrial initiation factor 2. <i>Archives of Biochemistry and Biophysics</i> , 2003, 413, 243-252.	3.0	20
44	Evaluation of the inhibitory activity of essential oils against spoilage yeasts and their potential application in yogurt. <i>International Journal of Food Microbiology</i> , 2021, 341, 109048.	4.7	19
45	Indoor air quality in mass catering plants: Occurrence of airborne eumycetes in a university canteen. <i>International Journal of Hospitality Management</i> , 2016, 59, 1-10.	8.8	17
46	Microbiological characterization of Gioddu, an Italian fermented milk. <i>International Journal of Food Microbiology</i> , 2020, 323, 108610.	4.7	17
47	Profiling white wine seed vinegar bacterial diversity through viable counting, metagenomic sequencing and PCR-DGGE. <i>International Journal of Food Microbiology</i> , 2018, 286, 66-74.	4.7	16
48	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. <i>Foods</i> , 2021, 10, 613.	4.3	15
49	Effect of inoculated azotobacteria and <i>Phanerochaete chrysosporium</i> on the composting of olive pomace: Microbial community dynamics and phenols evolution. <i>Scientific Reports</i> , 2019, 9, 16966.	3.3	12
50	Bacterial and Fungal Communities of Gioddu as Revealed by PCR-DGGE Analysis. <i>Indian Journal of Microbiology</i> , 2020, 60, 119-123.	2.7	11
51	Quantitative assessment of transferable antibiotic resistance genes in zebrafish ( <i>Danio rerio</i> ) fed <i>Hermetia illucens</i> -based feed. <i>Animal Feed Science and Technology</i> , 2021, 277, 114978.	2.2	11
52	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. <i>PLoS ONE</i> , 2019, 14, e0220549.	2.5	9
53	Investigating Antibiotic Resistance Genes in Marketed Ready-to-Eat Small Crickets ( <i>Acheta</i> ) Tj ETQq1 1 0.784314 rgBT <sub>9</sub> /Overlo	3.1	9
54	<i>Listeria</i> dynamics in a laboratory-scale food chain of mealworm larvae ( <i>Tenebrio molitor</i> ) intended for human consumption. <i>Food Control</i> , 2020, 114, 107246.	5.5	9

#	ARTICLE	IF	CITATIONS
55	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. <i>Food Research International</i> , 2022, 154, 111019.	6.2	9
56	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. <i>Food Research International</i> , 2022, 155, 111063.	6.2	9
57	Profiling of autochthonous microbiota and characterization of the dominant lactic acid bacteria occurring in fermented fish sausages. <i>Food Research International</i> , 2022, 154, 110990.	6.2	7
58	PCR-DGGE for the profiling of cheese bacterial communities: strengths and weaknesses of a poorly explored combined approach. <i>Dairy Science and Technology</i> , 2016, 96, 747-761.	2.2	6
59	Occurrence of Antibiotic Resistance Genes in <i>Hermetia illucens</i> Larvae Fed Coffee Silverskin Enriched with <i>Schizochytrium limacinum</i> or <i>Isochrysis galbana</i> Microalgae. <i>Genes</i> , 2021, 12, 213.	2.4	6
60	Use of essential oils against foodborne spoilage yeasts: advantages and drawbacks. <i>Current Opinion in Food Science</i> , 2022, 45, 100821.	8.0	6
61	Characterization of the C2 subdomain of yeast mitochondrial initiation factor 2. <i>Archives of Biochemistry and Biophysics</i> , 2005, 439, 113-120.	3.0	5
62	Distribution of Antibiotic Resistance Genes in the Saliva of Healthy Omnivores, Ovo-Lacto-Vegetarians, and Vegans. <i>Genes</i> , 2020, 11, 1088.	2.4	5
63	Exploratory Study on Histamine Content and Histidine Decarboxylase Genes of Gram-positive Bacteria in <i>Chironomid</i> . <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 907-913.	1.4	5
64	Development of quantitative real-time PCR and digital droplet-PCR assays for rapid and early detection of the spoilage yeasts <i>Saccharomycopsis fibuligera</i> and <i>Wickerhamomyces anomalus</i> in bread. <i>Food Microbiology</i> , 2022, 101, 103894.	4.2	5
65	Fate of <i>Escherichia coli</i> artificially inoculated in <i>Tenebrio molitor</i> L. larvae rearing chain for human consumption. <i>Food Research International</i> , 2022, 157, 111269.	6.2	5
66	Microbial diversity, morpho-textural characterization, and volatilome profile of the Portuguese thistle-curdled cheese Queijo da Beira Baixa PDO. <i>Food Research International</i> , 2022, 157, 111481.	6.2	5
67	A Glimpse into the Microbiota of Marketed Ready-to-Eat Crickets ( <i>Acheta domesticus</i> ). <i>Indian Journal of Microbiology</i> , 2020, 60, 115-118.	2.7	4
68	Prevalence of Histidine Decarboxylase Genes of Gram-Positive Bacteria in <i>Surströmming</i> as Revealed by qPCR. <i>Indian Journal of Microbiology</i> , 2021, 61, 96-99.	2.7	4
69	Exploratory study on the occurrence and dynamics of yeast-mediated nicotinamide riboside production in craft beers. <i>LWT - Food Science and Technology</i> , 2021, 147, 111605.	5.2	3
70	Exploitation of <i>Tenebrio molitor</i> larvae as biological factories for human probiotics, an exploratory study. <i>Journal of Functional Foods</i> , 2021, 82, 104490.	3.4	3
71	Valorization of Foods: From Tradition to Innovation. , 2020, , 565-581.		1
72	Quantification of antibiotic resistance genes in Siberian sturgeons ( <i>Acipenser baerii</i> ) fed <i>Hermetia illucens</i> -based diet. <i>Aquaculture</i> , 2022, 560, 738485.	3.5	1