

Cristiana Garofalo

List of Publications by Year in descending order

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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	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
2	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
3	Use of essential oils against foodborne spoilage yeasts: advantages and drawbacks. <i>Current Opinion in Food Science</i> , 2022, 45, 100821.	8.0	6
4	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
5	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
6	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
7	Microbial diversity, morpho-textural characterization, and volatilome profile of the Portuguese thistle-curdled cheese <i>Queijo da Beira Baixa</i> PDO. <i>Food Research International</i> , 2022, 157, 111481.	6.2	5
8	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
9	Prevalence of Histidine Decarboxylase Genes of Gram-Positive Bacteria in Surströmming as Revealed by qPCR. <i>Indian Journal of Microbiology</i> , 2021, 61, 96-99.	2.7	4
10	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
11	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
12	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. <i>Foods</i> , 2021, 10, 613.	4.3	15
13	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
14	Exploitation of sea fennel (<i>Crithmum maritimum</i> L.) for manufacturing of novel high-value fermented preserves. <i>Food and Bioprocess Technology</i> , 2021, 127, 174-197.	3.6	21
15	Exploratory Study on Histamine Content and Histidine Decarboxylase Genes of Gram-positive Bacteria in <i>Hermetia illucens</i> . <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 907-913.	1.4	5
16	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
17	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
18	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

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19	Microbial communities and volatile profile of Queijo de Azeitão PDO cheese, a traditional Mediterranean thistle-curdled cheese from Portugal. <i>Food Research International</i> , 2021, 147, 110537.	6.2	31
20	A Glimpse into the Microbiota of Marketed Ready-to-Eat Crickets (<i>Acheta domestica</i>). <i>Indian Journal of Microbiology</i> , 2020, 60, 115-118.	2.7	4
21	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
22	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
23	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
24	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
25	Selection of cereal-sourced lactic acid bacteria as candidate starters for the baking industry. <i>PLoS ONE</i> , 2020, 15, e0236190.	2.5	26
26	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
27	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatile profile. <i>Food Research International</i> , 2020, 137, 109369.	6.2	33
28	<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
29	Microbiological characterization of Gioddu, an Italian fermented milk. <i>International Journal of Food Microbiology</i> , 2020, 323, 108610.	4.7	17
30	Valorization of Foods: From Tradition to Innovation. , 2020, , 565-581.		1
31	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
32	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
33	Investigating Antibiotic Resistance Genes in Marketed Ready-to-Eat Small Crickets (<i>Acheta</i>) Tj ETQq1 1 0.784314 rgBT ₉ /Overlook	3.1	
34	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
35	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
36	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

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37	Hermetia illucens in diets for zebrafish (Danio rerio): A study of bacterial diversity by using PCR-DGGE and metagenomic sequencing. PLoS ONE, 2019, 14, e0225956.	2.5	30
38	Real-time PCR detection and quantification of selected transferable antibiotic resistance genes in fresh edible insects from Belgium and the Netherlands. International Journal of Food Microbiology, 2019, 290, 288-295.	4.7	26
39	Revealing the microbiota of marketed edible insects through PCR-DGGE, metagenomic sequencing and real-time PCR. International Journal of Food Microbiology, 2018, 276, 54-62.	4.7	34
40	Microbial dynamics of model Fabriano-like fermented sausages as affected by starter cultures, nitrates and nitrites. International Journal of Food Microbiology, 2018, 278, 61-72.	4.7	38
41	The bacterial biota of laboratory-reared edible mealworms (Tenebrio molitor L.): From feed to frass. International Journal of Food Microbiology, 2018, 272, 49-60.	4.7	75
42	Investigation of the Dominant Microbiota in Ready-to-Eat Grasshoppers and Mealworms and Quantification of Carbapenem Resistance Genes by qPCR. Frontiers in Microbiology, 2018, 9, 3036.	3.5	25
43	Distribution of Transferable Antibiotic Resistance Genes in Laboratory-Reared Edible Mealworms (Tenebrio molitor L.). Frontiers in Microbiology, 2018, 9, 2702.	3.5	28
44	Profiling white wine seed vinegar bacterial diversity through viable counting, metagenomic sequencing and PCR-DGGE. International Journal of Food Microbiology, 2018, 286, 66-74.	4.7	16
45	Bread enriched with cricket powder (Acheta domesticus): A technological, microbiological and nutritional evaluation. Innovative Food Science and Emerging Technologies, 2018, 48, 150-163.	5.6	163
46	Insight into the bacterial diversity of fermentation woad dye vats as revealed by PCR-DGGE and pyrosequencing. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 997-1004.	3.0	22
47	Occurrence of antibiotic resistance genes in the fecal DNA of healthy omnivores, ovo-lacto vegetarians and vegans. Molecular Nutrition and Food Research, 2017, 61, 1601098.	3.3	24
48	Impact of thistle rennet from Carlina acanthifolia All. subsp. acanthifolia on bacterial diversity and dynamics of a specialty Italian raw ewes' milk cheese. International Journal of Food Microbiology, 2017, 255, 7-16.	4.7	33
49	Transferable Antibiotic Resistances in Marketed Edible Grasshoppers (<i>Locusta migratoria</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 34	3.1	34
50	Insight into the proximate composition and microbial diversity of edible insects marketed in the European Union. European Food Research and Technology, 2017, 243, 1157-1171.	3.3	122
51	Occurrence of transferable antibiotic resistances in commercialized ready-to-eat mealworms () Tj ETQq1 1 0.784314 rgBT / Overlock 10 31	4.7	31
52	Study of the bacterial diversity of foods: PCR-DGGE versus LH-PCR. International Journal of Food Microbiology, 2017, 242, 24-36.	4.7	41
53	The microbiota of marketed processed edible insects as revealed by high-throughput sequencing. Food Microbiology, 2017, 62, 15-22.	4.2	143
54	Yeast and mould dynamics in Caciofiore della Sibilla cheese coagulated with an aqueous extract of <i>Carlina acanthifolia</i> All.. Yeast, 2016, 33, 403-414.	1.7	28

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55	Microbial Diversity of Type I Sourdoughs Prepared and Back-slopped with Wholemeal and Refined Soft (<i>Triticum aestivum</i>) Wheat Flours. <i>Journal of Food Science</i> , 2016, 81, M1996-2005.	3.1	40
56	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
57	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
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	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
60	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. <i>Food Microbiology</i> , 2015, 49, 123-133.	4.2	202
61	Unpasteurised commercial boza as a source of microbial diversity. <i>International Journal of Food Microbiology</i> , 2015, 194, 62-70.	4.7	84
62	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
63	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
64	Response of lactic acid bacteria to milk fortification with dietary zinc salts. <i>International Dairy Journal</i> , 2012, 25, 52-59.	3.0	30
65	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
66	Microbiological and technological characterization of sourdoughs destined for bread-making with barley flour. <i>Food Microbiology</i> , 2009, 26, 744-753.	4.2	51
67	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
68	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
69	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
70	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
71	Mapping the Active Sites of Bacterial Translation Initiation Factor IF3. <i>Journal of Molecular Biology</i> , 2003, 331, 541-556.	4.2	21
72	Purification and characterization of yeast mitochondrial initiation factor 2. <i>Archives of Biochemistry and Biophysics</i> , 2003, 413, 243-252.	3.0	20