

# Vesna MilanoviÄ

## List of Publications by Year in descending order

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Version: 2024-02-01

72  
papers

2,534  
citations

172207

29  
h-index

205818

48  
g-index

72  
all docs

72  
docs citations

72  
times ranked

2516  
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.	2.1	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.	2.9	7
3	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. <i>Food Research International</i> , 2022, 154, 111019.	2.9	9
4	Effect of diets containing full-fat <i>Hermetia illucens</i> on rainbow trout microbiota: A dual cultivation-independent approach with DGGE and NGS. <i>Aquaculture</i> , 2022, 553, 738109.	1.7	7
5	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. <i>Food Research International</i> , 2022, 155, 111063.	2.9	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.	2.9	5
7	Microbiological safety and stability of novel green sauces made with sea fennel ( <i>Crithmum maritimum</i> ) Tj ETQq1 1 0.784314 4gBT /Over	2.9	4
8	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.	2.9	5
9	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.	1.7	1
10	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.	1.5	4
11	Microbial dynamics in rearing trials of <i>Hermetia illucens</i> larvae fed coffee silverskin and microalgae. <i>Food Research International</i> , 2021, 140, 110028.	2.9	21
12	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.	1.0	6
13	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. <i>Foods</i> , 2021, 10, 613.	1.9	15
14	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.	2.1	19
15	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.	1.8	21
16	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.	0.6	5
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.	1.1	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.	1.6	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.	2.9	31
20	Post-digestate composting shifts microbial composition and degrades antimicrobial resistance genes. <i>Bioresource Technology</i> , 2021, 340, 125662.	4.8	12
21	Physiological responses of Siberian sturgeon ( <i>Acipenser baerii</i> ) juveniles fed on full-fat insect-based diet in an aquaponic system. <i>Scientific Reports</i> , 2021, 11, 1057.	1.6	25
22	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.	1.5	4
23	Bacterial and Fungal Communities of Gioddu as Revealed by PCR-DGGE Analysis. <i>Indian Journal of Microbiology</i> , 2020, 60, 119-123.	1.5	11
24	Black Soldier Fly ( <i>Hermetia illucens</i> ) reared on roasted coffee by-product and <i>Schizochytrium</i> sp. as a sustainable terrestrial ingredient for aquafeeds production. <i>Aquaculture</i> , 2020, 518, 734659.	1.7	60
25	Distribution of Antibiotic Resistance Genes in the Saliva of Healthy Omnivores, Ovo-Lacto-Vegetarians, and Vegans. <i>Genes</i> , 2020, 11, 1088.	1.0	5
26	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. <i>Food Research International</i> , 2020, 136, 109567.	2.9	28
27	Zebrafish ( <i>Danio rerio</i> ) physiological and behavioural responses to insect-based diets: a multidisciplinary approach. <i>Scientific Reports</i> , 2020, 10, 10648.	1.6	52
28	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.	2.9	62
29	Selection of cereal-sourced lactic acid bacteria as candidate starters for the baking industry. <i>PLoS ONE</i> , 2020, 15, e0236190.	1.1	26
30	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. <i>Foods</i> , 2020, 9, 1568.	1.9	16
31	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.	2.7	34
32	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.	2.9	33
33	<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.	2.8	9
34	Discovering microbiota and volatile compounds of surströmming, the traditional Swedish sour herring. <i>Food Microbiology</i> , 2020, 91, 103503.	2.1	37
35	Microbiological characterization of Gioddu, an Italian fermented milk. <i>International Journal of Food Microbiology</i> , 2020, 323, 108610.	2.1	17
36	Valorization of Foods: From Tradition to Innovation. , 2020, , 565-581.		1

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37	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. PLoS ONE, 2019, 14, e0220549.	1.1	9
38	Current knowledge on the microbiota of edible insects intended for human consumption: A state-of-the-art review. Food Research International, 2019, 125, 108527.	2.9	91
39	Investigating Antibiotic Resistance Genes in Marketed Ready-to-Eat Small Crickets ( <i>Acheta</i> )	1.5	9
40	<i>Brettanomyces</i> Spoilage in Albanian Wines Assessed by Culture-Dependent and Culture-Independent Methods. Journal of Food Science, 2019, 84, 564-571.	1.5	4
41	Protein fortification with mealworm ( <i>Tenebrio molitor</i> L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. PLoS ONE, 2019, 14, e0211747.	1.1	109
42	Unveiling hǎkarl: A study of the microbiota of the traditional Icelandic fermented fish. Food Microbiology, 2019, 82, 560-572.	2.1	41
43	Effect of inoculated azotobacteria and <i>Phanerochaete chrysosporium</i> on the composting of olive pomace: Microbial community dynamics and phenols evolution. Scientific Reports, 2019, 9, 16966.	1.6	12
44	<i>Hermetia illucens</i> in diets for zebrafish ( <i>Danio rerio</i> ): A study of bacterial diversity by using PCR-DGGE and metagenomic sequencing. PLoS ONE, 2019, 14, e0225956.	1.1	30
45	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.	2.1	26
46	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.	2.1	34
47	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.	2.1	38
48	The bacterial biota of laboratory-reared edible mealworms ( <i>Tenebrio molitor</i> L.): From feed to frass. International Journal of Food Microbiology, 2018, 272, 49-60.	2.1	75
49	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.	1.5	25
50	Distribution of Transferable Antibiotic Resistance Genes in Laboratory-Reared Edible Mealworms ( <i>Tenebrio molitor</i> L.). Frontiers in Microbiology, 2018, 9, 2702.	1.5	28
51	Profiling white wine seed vinegar bacterial diversity through viable counting, metagenomic sequencing and PCR-DGGE. International Journal of Food Microbiology, 2018, 286, 66-74.	2.1	16
52	Bread enriched with cricket powder ( <i>Acheta domesticus</i> ): A technological, microbiological and nutritional evaluation. Innovative Food Science and Emerging Technologies, 2018, 48, 150-163.	2.7	163
53	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.	1.4	22
54	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.	1.5	24

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55	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.	2.1	33
56	Transferable Antibiotic Resistances in Marketed Edible Grasshoppers ( <i>Locusta migratoria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	1.5	34
57	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.	1.6	122
58	Occurrence of transferable antibiotic resistances in commercialized ready-to-eat mealworms () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.1	31
59	Study of the bacterial diversity of foods: PCR-DGGE versus LH-PCR. <i>International Journal of Food Microbiology</i> , 2017, 242, 24-36.	2.1	41
60	The occurrence of spoilage yeasts in cream-filled bakery products. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1819-1827.	1.7	3
61	The microbiota of marketed processed edible insects as revealed by high-throughput sequencing. <i>Food Microbiology</i> , 2017, 62, 15-22.	2.1	143
62	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.	0.8	28
63	Microbial Diversity of Type I Sourdoughs Prepared and Backâ€Slopped with Wholemeal and Refined Soft ( <i>Triticum aestivum</i> ) Wheat Flours. <i>Journal of Food Science</i> , 2016, 81, M1996-2005.	1.5	40
64	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.	2.1	44
65	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.	5.3	17
66	The Occurrence of Beer Spoilage Lactic Acid Bacteria in Craft Beer Production. <i>Journal of Food Science</i> , 2015, 80, M2845-52.	1.5	59
67	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. <i>Food Microbiology</i> , 2015, 49, 123-133.	2.1	202
68	Unpasteurised commercial boza as a source of microbial diversity. <i>International Journal of Food Microbiology</i> , 2015, 194, 62-70.	2.1	84
69	Grape berry yeast communities: Influence of fungicide treatments. <i>International Journal of Food Microbiology</i> , 2013, 161, 240-246.	2.1	79
70	<i>Starmarella bombicola</i> influences the metabolism of <i>Saccharomyces cerevisiae</i> at pyruvate decarboxylase and alcohol dehydrogenase level during mixed wine fermentation. <i>Microbial Cell Factories</i> , 2012, 11, 18.	1.9	39
71	Effects of biostimulation and bioaugmentation on diesel removal and bacterial community. <i>International Biodeterioration and Biodegradation</i> , 2012, 66, 39-46.	1.9	94
72	Fungicides degradation in an organic biomixture: impact on microbial diversity. <i>New Biotechnology</i> , 2011, 29, 99-106.	2.4	65