Lucia Aquilanti

List of Publications by Year
in descending order

106 papers	3,778 citations	109321 35 h-index	149698 56 g-index
106 all docs	106 docs citations	106 times ranked	3589 citing authors

#	Article	IF	Citations
1	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. Food Microbiology, 2015, 49, 123-133.	4.2	202
2	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
3	The microbiota of marketed processed edible insects as revealed by high-throughput sequencing. Food Microbiology, 2017, 62, 15-22.	4.2	143
4	The microbial ecology of a typical Italian salami during its natural fermentation. International Journal of Food Microbiology, 2007, 120, 136-145.	4.7	126
5	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
6	Protein fortification with mealworm (Tenebrio molitor L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. PLoS ONE, 2019, 14, e0211747.	2.5	109
7	Evaluation of inhibitory effect of TiO2 nanocoatings against microalgal growth on clay brick faÃ§ades under weak UV exposure conditions. Building and Environment, 2013, 64, 38-45.	6.9	95
8	Direct detection of antibiotic resistance genes in specimens of chicken and pork meat. International Journal of Food Microbiology, 2007, 113, 75-83.	4.7	91
9	Current knowledge on the microbiota of edible insects intended for human consumption: A state-of-the-art review. Food Research International, 2019, 125, 108527.	6.2	91
10	Multidrug-Resistant Enterococci in Animal Meat and Faeces and Co-Transfer of Resistance from an Enterococcus durans to a Human Enterococcus faecium. Current Microbiology, 2011, 62, 1438-1447.	2.2	84
11	Unpasteurised commercial boza as a source of microbial diversity. International Journal of Food Microbiology, 2015, 194, 62-70.	4.7	84
12	Isolation and Molecular Characterization of Antibiotic-Resistant Lactic Acid Bacteria from Poultry and Swine Meat Products. Journal of Food Protection, 2007, 70, 557-565.	1.7	79
13	PCR-DGGE analysis of lactic acid bacteria and yeast dynamics during the production processes of three varieties of Panettone. Journal of Applied Microbiology, 2008, 105, 243-254.	3.1	77
14	Comparison of different strategies for isolation and preliminary identification of Azotobacter from soil samples. Soil Biology and Biochemistry, 2004, 36, 1475-1483.	8.8	76
15	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
16	Effects of water absorption and surface roughness on the bioreceptivity of ETICS compared to clay bricks. Building and Environment, 2014, 77, 20-28.	6.9	74
17	Lesser mealworm (Alphitobius diaperinus) powder as a novel baking ingredient for manufacturing high-protein, mineral-dense snacks. Food Research International, 2020, 131, 109031.	6.2	62
18	Selection of Sourdough Lactobacilli with Antifungal Activity for Use as Biopreservatives in Bakery Products. Journal of Agricultural and Food Chemistry, 2012, 60, 7719-7728.	5.2	60

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19	The Occurrence of Beer Spoilage Lactic Acid Bacteria in Craft Beer Production. Journal of Food Science, 2015, 80, M2845-52.	3.1	59
20	Investigation of the microbial ecology of Ciauscolo, a traditional Italian salami, by culture-dependent techniques and PCR-DGGE. Meat Science, 2007, 77, 413-423.	5.5	54
21	Microbiological and technological characterization of sourdoughs destined for bread-making with barley flour. Food Microbiology, 2009, 26, 744-753.	4.2	51
22	Recent investigations and updated criteria for the assessment of antibiotic resistance in food lactic acid bacteria. Anaerobe, 2011, 17, 394-398.	2.1	51
23	Addition of Olive Pomace to Feeding Substrate Affects Growth Performance and Nutritional Value of Mealworm (Tenebrio Molitor L.) Larvae. Foods, 2020, 9, 317.	4.3	49
24	Bioluminescence ATP Monitoring for the Routine Assessment of Food Contact Surface Cleanliness in a University Canteen. International Journal of Environmental Research and Public Health, 2014, 11, 10824-10837.	2.6	48
25	Getting insight into the prevalence of antibiotic resistance genes in specimens of marketed edible insects. International Journal of Food Microbiology, 2016, 227, 22-28.	4.7	44
26	Barley flour exploitation in sourdough bread-making: A technological, nutritional and sensory evaluation. LWT - Food Science and Technology, 2014, 59, 973-980.	5.2	42
27	Study of the bacterial diversity of foods: PCR-DGGE versus LH-PCR. International Journal of Food Microbiology, 2017, 242, 24-36.	4.7	41
28	Bacillus cereus foodborne outbreaks in mass catering. International Journal of Hospitality Management, 2018, 72, 145-153.	8.8	41
29	Unveiling hÃ¡karl: A study of the microbiota of the traditional Icelandic fermented fish. Food Microbiology, 2019, 82, 560-572.	4.2	41
30	Microbial Diversity of Type I Sourdoughs Prepared and Backâ€Slopped with Wholemeal and Refined Soft (Triticum aestivum) Wheat Flours. Journal of Food Science, 2016, 81, M1996-2005.	3.1	40
31	Resident lactic acid bacteria in raw milk Canestrato Pugliese cheese. Letters in Applied Microbiology, 2006, 43, 161-167.	2.2	39
32	An eight-year report on the implementation of HACCP in a university canteen: impact on the microbiological quality of meals. International Journal of Environmental Health Research, 2011, 21, 120-132.	2.7	38
33	Bacterial dynamics in a raw cowâ€™s milk Caciotta cheese manufactured with aqueous extract of Cynara cardunculus dried flowers. Letters in Applied Microbiology, 2011, 52, 651-659.	2.2	38
34	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
35	Prevalence and risk factors for thermotolerant species of Campylobacter in poultry meat at retail in Europe. Poultry Science, 2017, 96, 3382-3391.	3.4	37
36	The influence of clay brick substratum on the inhibitory efficiency of T i O 2 nanocoating against biofouling. Building and Environment, 2014, 82, 128-134.	6.9	36

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37	Phenotypic, genotypic and technological characterization of predominant lactic acid bacteria in Pecorino cheese from central Italy. Journal of Applied Microbiology, 2007, 103, 948-960.	3.1	35
38	Transferable Antibiotic Resistances in Marketed Edible Grasshoppers (Locusta migratoria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	3.1	34
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	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. Meat Science, 2020, 165, 108128.	5.5	34
41	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
42	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. Food Research International, 2020, 137, 109369.	6.2	33
43	A DNA tracer used in column tests for hydrogeology applications. Environmental Earth Sciences, 2013, 70, 3143-3154.	2.7	32
44	Salmonellosis associated with mass catering: a survey of European Union cases over a 15-year period. Epidemiology and Infection, 2016, 144, 3000-3012.	2.1	32
45	Occurrence of transferable antibiotic resistances in commercialized ready-to-eat mealworms () Tj ETQq1 1 0.784314 rgBT /Overlock 1	4.7	31
46	Microbial communities and volatile profile of Queijo de AzeitÃ£o PDO cheese, a traditional Mediterranean thistle-curdled cheese from Portugal. Food Research International, 2021, 147, 110537.	6.2	31
47	Response of lactic acid bacteria to milk fortification with dietary zinc salts. International Dairy Journal, 2012, 25, 52-59.	3.0	30
48	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
49	Yeast and mould dynamics in Caciofiore della Sibilla cheese coagulated with an aqueous extract of Carlina acanthifolia All.. Yeast, 2016, 33, 403-414.	1.7	28
50	DNA and fluorescein tracer tests to study the recharge, groundwater flowpath and hydraulic contact of aquifers in the Umbria-Marche limestone ridge (central Apennines, Italy). Environmental Earth Sciences, 2016, 75, 1.	2.7	28
51	Distribution of Transferable Antibiotic Resistance Genes in Laboratory-Reared Edible Mealworms (Tenebrio molitor L.). Frontiers in Microbiology, 2018, 9, 2702.	3.5	28
52	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. Food Research International, 2020, 136, 109567.	6.2	28
53	Quality evaluation and discrimination of semi-hard and hard cheeses from the Marche region (Central) Tj ETQq1 1 0.784314 rgBT /Ov	3.0	27
54	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

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55	Selection of cereal-sourced lactic acid bacteria as candidate starters for the baking industry. PLoS ONE, 2020, 15, e0236190.	2.5	26
56	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
57	Effect of temperature and relative humidity on algae biofouling on different fired brick surfaces. Construction and Building Materials, 2019, 199, 396-405.	7.2	25
58	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
59	Polyphasic characterization of indigenous lactobacilli and lactococci from PDO Canestrato Pugliese cheese. LWT - Food Science and Technology, 2007, 40, 1146-1155.	5.2	23
60	Biochemical Traits of Ciauscolo, a Spreadable Typical Italian Dryâ€Cured Sausage. Journal of Food Science, 2010, 75, C514-24.	3.1	22
61	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
62	Evaluation of the HACCP System in a University Canteen: Microbiological Monitoring and Internal Auditing as Verification Tools. International Journal of Environmental Research and Public Health, 2013, 10, 1572-1585.	2.6	21
63	Microbial dynamics in rearing trials of Hermetia illucens larvae fed coffee silverskin and microalgae. Food Research International, 2021, 140, 110028.	6.2	21
64	Exploitation of sea fennel (Crithmum maritimum L.) for manufacturing of novel high-value fermented preserves. Food and Bioproducts Processing, 2021, 127, 174-197.	3.6	21
65	Amplified ribosomal DNA restriction analysis for the characterization of Azotobacteraceae: a contribution to the study of these free-living nitrogen-fixing bacteria. Journal of Microbiological Methods, 2004, 57, 197-206.	1.6	19
66	Implementation of a biotechnological process for vat dyeing with woad. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1309-1319.	3.0	19
67	Evaluation of the inhibitory activity of essential oils against spoilage yeasts and their potential application in yogurt. International Journal of Food Microbiology, 2021, 341, 109048.	4.7	19
68	Sourdough â€œciabattaâ€•bread enriched with powdered insects: Physicochemical, microbiological, and simulated intestinal digesta functional properties. Innovative Food Science and Emerging Technologies, 2021, 72, 102755.	5.6	19
69	Occurrence of Listeria monocytogenes in Salami Manufactured in the Marche Region (Central Italy). Journal of Veterinary Medical Science, 2010, 72, 499-502.	0.9	18
70	Integrated biological approaches for olive mill wastewater treatment and agricultural exploitation. International Biodeterioration and Biodegradation, 2014, 88, 162-168.	3.9	18
71	Indoor air quality in mass catering plants: Occurrence of airborne eumycetes in a university canteen. International Journal of Hospitality Management, 2016, 59, 1-10.	8.8	17
72	Microbiological characterization of Gioddu, an Italian fermented milk. International Journal of Food Microbiology, 2020, 323, 108610.	4.7	17

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73	Experimental evaluation of the growth rate of mould on finishes for indoor housing environments: Effects of the 2002/91/EC directive. Building and Environment, 2009, 44, 1668-1674.	6.9	16
74	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
75	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. Foods, 2020, 9, 1568.	4.3	16
76	Microbiological monitoring of air quality in a university canteen: an 11-year report. Environmental Monitoring and Assessment, 2013, 185, 4765-4774.	2.7	15
77	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. Foods, 2021, 10, 613.	4.3	15
78	Clotting Properties of Onopordum tauricum (Willd.) Aqueous Extract in Milk of Different Species. Foods, 2020, 9, 692.	4.3	13
79	Effect of inoculated azotobacteria and Phanerochaete chrysosporium on the composting of olive pomace: Microbial community dynamics and phenols evolution. Scientific Reports, 2019, 9, 16966.	3.3	12
80	Bacterial and Fungal Communities of Gioddu as Revealed by PCRâ€“DGGE Analysis. Indian Journal of Microbiology, 2020, 60, 119-123.	2.7	11
81	Quantitative assessment of transferable antibiotic resistance genes in zebrafish (Danio rerio) fed Hermetia illucens-based feed. Animal Feed Science and Technology, 2021, 277, 114978.	2.2	11
82	Characterisation of Lactobacillus helveticus strains producing antihypertensive peptides by RAPD and inverse-PCR of IS elements. Beneficial Microbes, 2010, 1, 229-242.	2.4	9
83	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. PLoS ONE, 2019, 14, e0220549.	2.5	9
84	Investigating Antibiotic Resistance Genes in Marketed Readyâ€toâ€Eat Small Crickets (<i>Acheta) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	9
85	Listeria dynamics in a laboratory-scale food chain of mealworm larvae (Tenebrio molitor) intended for human consumption. Food Control, 2020, 114, 107246.	5.5	9
86	Profiling of autochthonous microbiota and characterization of the dominant lactic acid bacteria occurring in fermented fish sausages. Food Research International, 2022, 154, 110990.	6.2	7
87	PCR-DGGE for the profiling of cheese bacterial communities: strengths and weaknesses of a poorly explored combined approach. Dairy Science and Technology, 2016, 96, 747-761.	2.2	6
88	Occurrence of Antibiotic Resistance Genes in Hermetia illucens Larvae Fed Coffee Silverskin Enriched with Schizochytrium limacinum or Isochrysis galbana Microalgae. Genes, 2021, 12, 213.	2.4	6
89	Use of essential oils against foodborne spoilage yeasts: advantages and drawbacks. Current Opinion in Food Science, 2022, 45, 100821.	8.0	6
90	Distribution of Antibiotic Resistance Genes in the Saliva of Healthy Omnivores, Ovo-Lacto-Vegetarians, and Vegans. Genes, 2020, 11, 1088.	2.4	5

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91	Development of quantitative real-time PCR and digital droplet-PCR assays for rapid and early detection of the spoilage yeasts Saccharomycopsis fibuligera and Wickerhamomyces anomalus in bread. Food Microbiology, 2022, 101, 103894.	4.2	5
92	Evaluation of HACCP system implementation on the quality of mixed fresh-cut salad prepared in a university canteen: a case study. Journal of Environmental Health, 2015, 77, 78-84.	0.5	5
93	Fate of Escherichia coli artificially inoculated in Tenebrio molitor L. larvae rearing chain for human consumption. Food Research International, 2022, 157, 111269.	6.2	5
94	Microbial diversity, morpho-textural characterization, and volatilome profile of the Portuguese thistle-curdled cheese Queijo da Beira Baixa PDO. Food Research International, 2022, 157, 111481.	6.2	5
95	Hygiene auditing in mass catering: a 4-year study in a university canteen. Public Health, 2018, 159, 17-20.	2.9	4
96	Brettanomyces Spoilage in Albanian Wines Assessed by Cultureâ€Dependent and Cultureâ€Independent Methods. Journal of Food Science, 2019, 84, 564-571.	3.1	4
97	A Glimpse into the Microbiota of Marketed Ready-to-Eat Crickets (Acheta domesticus). Indian Journal of Microbiology, 2020, 60, 115-118.	2.7	4
98	Prevalence of Histidine Decarboxylase Genes of Gram-Positive Bacteria in SurstrÃ¶mming as Revealed by qPCR. Indian Journal of Microbiology, 2021, 61, 96-99.	2.7	4
99	Potentialities of aqueous extract from cultivated Onopordum tauricum (Willd.) as milk clotting agent for cheesemaking. Food Research International, 2022, 158, 111592.	6.2	4
100	Quality and safety of traditional foods: the role of microbiology. Italian Journal of Agronomy, 2009, 4, 101.	1.0	3
101	Hydraulic contacts identification in the aquifers of limestone ridges: tracer tests in the Montelago pilot area (Central Apennines). Acque Sotterranee - Italian Journal of Groundwater, 0, , .	0.3	3
102	The occurrence of spoilage yeasts in cream-filled bakery products. Journal of the Science of Food and Agriculture, 2017, 97, 1819-1827.	3.5	3
103	Exploratory study on the occurrence and dynamics of yeast-mediated nicotinamide riboside production in craft beers. LWT - Food Science and Technology, 2021, 147, 111605.	5.2	3
104	Exploitation of Tenebrio molitor larvae as biological factories for human probiotics, an exploratory study. Journal of Functional Foods, 2021, 82, 104490.	3.4	3
105	Valorization of Foods: From Tradition to Innovation. , 2020, , 565-581.		1
106	Quantification of antibiotic resistance genes in Siberian sturgeons (Acipenser baerii) fed Hermetia illucens-based diet. Aquaculture, 2022, 560, 738485.	3.5	1