Lucia Aquilanti

List of Publications by Year
in descending order

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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	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
2	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
3	Use of essential oils against foodborne spoilage yeasts: advantages and drawbacks. Current Opinion in Food Science, 2022, 45, 100821.	8.0	6
4	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
5	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
6	Quantification of antibiotic resistance genes in Siberian sturgeons (Acipenser baerii) fed Hermetia illucens-based diet. Aquaculture, 2022, 560, 738485.	3.5	1
7	Potentialities of aqueous extract from cultivated Onopordum tauricum (Willd.) as milk clotting agent for cheesemaking. Food Research International, 2022, 158, 111592.	6.2	4
8	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
9	Microbial dynamics in rearing trials of Hermetia illucens larvae fed coffee silverskin and microalgae. Food Research International, 2021, 140, 110028.	6.2	21
10	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
11	Innovative Fermented Beverages Made with Red Rice, Barley, and Buckwheat. Foods, 2021, 10, 613.	4.3	15
12	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
13	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
14	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
15	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
16	Exploitation of Tenebrio molitor larvae as biological factories for human probiotics, an exploratory study. Journal of Functional Foods, 2021, 82, 104490.	3.4	3
17	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
18	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

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19	A Glimpse into the Microbiota of Marketed Ready-to-Eat Crickets (Acheta domesticus). Indian Journal of Microbiology, 2020, 60, 115-118.	2.7	4
20	Bacterial and Fungal Communities of Gioddu as Revealed by PCRâ€“DGGE Analysis. Indian Journal of Microbiology, 2020, 60, 119-123.	2.7	11
21	Distribution of Antibiotic Resistance Genes in the Saliva of Healthy Omnivores, Ovo-Lacto-Vegetarians, and Vegans. Genes, 2020, 11, 1088.	2.4	5
22	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. Food Research International, 2020, 136, 109567.	6.2	28
23	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
24	Selection of cereal-sourced lactic acid bacteria as candidate starters for the baking industry. PLoS ONE, 2020, 15, e0236190.	2.5	26
25	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. Foods, 2020, 9, 1568.	4.3	16
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. Meat Science, 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 volatilome profile. Food Research International, 2020, 137, 109369.	6.2	33
28	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
29	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
30	Clotting Properties of Onopordum tauricum (Willd.) Aqueous Extract in Milk of Different Species. Foods, 2020, 9, 692.	4.3	13
31	Microbiological characterization of Gioddu, an Italian fermented milk. International Journal of Food Microbiology, 2020, 323, 108610.	4.7	17
32	Valorization of Foods: From Tradition to Innovation. , 2020, , 565-581.		1
33	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. PLoS ONE, 2019, 14, e0220549.	2.5	9
34	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
35	Investigating Antibiotic Resistance Genes in Marketed Readyâ€toâ€Eat Small Crickets (Acheta) Tj ETQq1 1 0.784314 rgBT /Overlo	3.1	9
36	Brettanomyces Spoilage in Albanian Wines Assessed by Cultureâ€Dependent and Cultureâ€Independent Methods. Journal of Food Science, 2019, 84, 564-571.	3.1	4

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37	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
38	Unveiling hÃ¡karl: A study of the microbiota of the traditional Icelandic fermented fish. Food Microbiology, 2019, 82, 560-572.	4.2	41
39	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
40	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
41	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
42	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
43	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
44	Bacillus cereus foodborne outbreaks in mass catering. International Journal of Hospitality Management, 2018, 72, 145-153.	8.8	41
45	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
46	Hygiene auditing in mass catering: a 4-year study in a university canteen. Public Health, 2018, 159, 17-20.	2.9	4
47	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
48	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
49	Distribution of Transferable Antibiotic Resistance Genes in Laboratory-Reared Edible Mealworms (Tenebrio molitor L.). Frontiers in Microbiology, 2018, 9, 2702.	3.5	28
50	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
51	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
52	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
53	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
54	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

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55	Transferable Antibiotic Resistances in Marketed Edible Grasshoppers (Locusta migratoria) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.1	34
56	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
57	Occurrence of transferable antibiotic resistances in commercialized ready-to-eat mealworms () Tj ETQq1 1 0.784314 rgBT /Overlock 1	4.7	31
58	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
59	Study of the bacterial diversity of foods: PCR-DGGE versus LH-PCR. International Journal of Food Microbiology, 2017, 242, 24-36.	4.7	41
60	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
61	The microbiota of marketed processed edible insects as revealed by high-throughput sequencing. Food Microbiology, 2017, 62, 15-22.	4.2	143
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	The Occurrence of Beer Spoilage Lactic Acid Bacteria in Craft Beer Production. Journal of Food Science, 2015, 80, M2845-52.	3.1	59
70	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. Food Microbiology, 2015, 49, 123-133.	4.2	202
71	Unpasteurised commercial boza as a source of microbial diversity. International Journal of Food Microbiology, 2015, 194, 62-70.	4.7	84
72	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

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73	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
74	Integrated biological approaches for olive mill wastewater treatment and agricultural exploitation. International Biodeterioration and Biodegradation, 2014, 88, 162-168.	3.9	18
75	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
76	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
77	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
78	A DNA tracer used in column tests for hydrogeology applications. Environmental Earth Sciences, 2013, 70, 3143-3154.	2.7	32
79	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
80	Quality evaluation and discrimination of semi-hard and hard cheeses from the Marche region (Central) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.0	27
81	Microbiological monitoring of air quality in a university canteen: an 11-year report. Environmental Monitoring and Assessment, 2013, 185, 4765-4774.	2.7	15
82	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
83	Implementation of a biotechnological process for vat dyeing with woad. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1309-1319.	3.0	19
84	Response of lactic acid bacteria to milk fortification with dietary zinc salts. International Dairy Journal, 2012, 25, 52-59.	3.0	30
85	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
86	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
87	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
88	Recent investigations and updated criteria for the assessment of antibiotic resistance in food lactic acid bacteria. Anaerobe, 2011, 17, 394-398.	2.1	51
89	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
90	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

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91	Biochemical Traits of Ciauscolo, a Spreadable Typical Italian Dryâ€Cured Sausage. Journal of Food Science, 2010, 75, C514-24.	3.1	22
92	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
93	Quality and safety of traditional foods: the role of microbiology. Italian Journal of Agronomy, 2009, 4, 101.	1.0	3
94	Microbiological and technological characterization of sourdoughs destined for bread-making with barley flour. Food Microbiology, 2009, 26, 744-753.	4.2	51
95	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
96	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
97	Polyphasic characterization of indigenous lactobacilli and lactococci from PDO Canestrato Pugliese cheese. LWT - Food Science and Technology, 2007, 40, 1146-1155.	5.2	23
98	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
99	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
100	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
101	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
102	The microbial ecology of a typical Italian salami during its natural fermentation. International Journal of Food Microbiology, 2007, 120, 136-145.	4.7	126
103	Resident lactic acid bacteria in raw milk Canestrato Pugliese cheese. Letters in Applied Microbiology, 2006, 43, 161-167.	2.2	39
104	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
105	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
106	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