Alessandro Miceli

List of Publications by Year
in descending order

31	784	471509 17	501196 28
papers	citations	h-index	g-index

31	31	31	904
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biological control of Listeria monocytogenes in soil model systems by Enterococcus mundtii strains expressing mundticin KS production. Applied Soil Ecology, 2022, 170, 104293.	4.3	2
2	Effects of NAA and Ecklonia maxima Extracts on Lettuce and Tomato Transplant Production. Agronomy, 2022, 12, 329.	3.0	4
3	Use of plant growth-promoting rhizobacteria (PGPR) and organic fertilization for soilless cultivation of basil. Scientia Horticulturae, 2021, 275, 109733.	3.6	37
4	Effect of Opuntia ficus-indica Mucilage Edible Coating in Combination with Ascorbic Acid, on Strawberry Fruit Quality during Cold Storage. Journal of Food Quality, 2021, 2021, 1-8.	2.6	14
5	Carvacrol activated biopolymeric foam: An effective packaging system to control the development of spoilage and pathogenic bacteria on sliced pumpkin and melon. Food Packaging and Shelf Life, 2021, 28, 100633.	7.5	19
6	Use of Microbial Biostimulants to Increase the Salinity Tolerance of Vegetable Transplants. Agronomy, 2021, 11, 1143.	3.0	34
7	Influence of Ecklonia maxima Extracts on Growth, Yield, and Postharvest Quality of Hydroponic Leaf Lettuce. Horticulturae, 2021, 7, 440.	2.8	12
8	Effect of Bacterial Inoculum and Fertigation Management on Nursery and Field Production of Lettuce Plants. Agronomy, 2020, 10, 1477.	3.0	27
9	Alleviation of Salt Stress by Plant Growth-Promoting Bacteria in Hydroponic Leaf Lettuce. Agronomy, 2020, 10, 1523.	3.0	44
10	Effects of Foliar Application of Gibberellic Acid on the Salt Tolerance of Tomato and Sweet Pepper Transplants. Horticulturae, 2020, 6, 93.	2.8	11
11	Fertigation Management and Growth-Promoting Treatments Affect Tomato Transplant Production and Plant Growth after Transplant. Agronomy, 2020, 10, 1504.	3.0	16
12	Effect of Agronomic Practices on Yield and Quality of Borage at Harvest and During Storage as Minimally-Processed Produce. Agronomy, 2020, 10, 242.	3.0	4
13	Use of Gibberellic Acid to Increase the Salt Tolerance of Leaf Lettuce and Rocket Grown in a Floating System. Agronomy, 2020, 10, 505.	3.0	18
14	Effect of Gibberellic Acid on Growth, Yield, and Quality of Leaf Lettuce and Rocket Grown in a Floating System. Agronomy, 2019, 9, 382.	3.0	74
15	Suitability of Borago officinalis for Minimal Processing as Fresh-Cut Produce. Horticulturae, 2019, 5, 66.	2.8	4
16	Influence of Preharvest Gibberellic Acid Treatments on Postharvest Quality of Minimally Processed Leaf Lettuce and Rocket. Horticulturae, 2019, 5, 63.	2.8	27
17	Evaluation of microbiological and physicoâ€chemical parameters of retail readyâ€toâ€eat monoâ€varietal salads. Journal of Food Processing and Preservation, 2019, 43, e13955.	2.0	6
18	Evolution of shelf life parameters of ready-to-eat escarole (Cichorium endivia var. latifolium) subjected to different cutting operations. Scientia Horticulturae, 2019, 247, 175-183.	3.6	20

#	Article	IF	Citations
19	Influence of agronomic practices and pre-harvest conditions on the attachment and development of Listeria monocytogenes in vegetables. Annals of Microbiology, 2019, 69, 185-199.	2.6	37
20	Shelf life evaluation of fresh-cut red chicory subjected to different minimal processes. Food Microbiology, 2018, 73, 298-304.	4.2	28
21	Effect of Molybdenum Rate on Yield and Quality of Lettuce, Escarole, and Curly Endive Grown in a Floating System. Agronomy, 2018, 8, 171.	3.0	28
22	Hygienic characteristics of radishes grown in soil contaminated with Stenotrophomonas maltophilia. Chemical and Biological Technologies in Agriculture, 2015, 2, .	4.6	4
23	The influence of addition of Borago officinalis with antibacterial activity on the sensory quality of fresh pasta. International Journal of Gastronomy and Food Science, 2015, 2, 93-97.	3.0	27
24	Antibacterial activity of Borago officinalis and Brassica juncea aqueous extracts evaluated inÂvitro and in situ using different food model systems. Food Control, 2014, 40, 157-164.	5.5	43
25	Effect of Nitrogen Fertilization on the Quality of <scp>S</scp>wiss Chard at Harvest and during Storage as Minimally Processed Produce. Journal of Food Quality, 2014, 37, 125-134.	2.6	39
26	Nursery and field evaluation of eggplant grafted onto unrooted cuttings of Solanum torvum Sw.. Scientia Horticulturae, 2014, 178, 203-210.	3.6	27
27	An integrated technological approach to the selection of lactic acid bacteria of flour origin for sourdough production. Food Research International, 2013, 54, 1569-1578.	6.2	58
28	Microbiological investigation of Raphanus sativus L. grown hydroponically in nutrient solutions contaminated with spoilage and pathogenic bacteria. International Journal of Food Microbiology, 2013, 160, 344-352.	4.7	28
29	Effect of grafting on yield and quality of eggplant (Solanum melongena L.). Scientia Horticulturae, 2013, 149, 108-114.	3.6	62
30	Effect of thermal treatments on vitality and physical characteristics of bean, chickpea and lentil. Journal of Stored Products Research, 2012, 51, 86-91.	2.6	13
31	Investigation of the hygienic safety of aromatic plants cultivated in soil contaminated with Listeria monocytogenes. Food Control, 2012, 26, 213-219.	5.5	17