

Alessandro Miceli

List of Publications by Year in descending order

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31
papers

784
citations

471061

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h-index

500791

28
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times ranked

904
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#	ARTICLE	IF	CITATIONS
1	Biological control of <i>Listeria monocytogenes</i> in soil model systems by <i>Enterococcus mundtii</i> strains expressing mundticin KS production. <i>Applied Soil Ecology</i> , 2022, 170, 104293.	2.1	2
2	Effects of NAA and <i>Ecklonia maxima</i> Extracts on Lettuce and Tomato Transplant Production. <i>Agronomy</i> , 2022, 12, 329.	1.3	4
3	Use of plant growth-promoting rhizobacteria (PGPR) and organic fertilization for soilless cultivation of basil. <i>Scientia Horticulturae</i> , 2021, 275, 109733.	1.7	37
4	Effect of <i>Opuntia ficus-indica</i> Mucilage Edible Coating in Combination with Ascorbic Acid, on Strawberry Fruit Quality during Cold Storage. <i>Journal of Food Quality</i> , 2021, 2021, 1-8.	1.4	14
5	Carvacrol activated biopolymeric foam: An effective packaging system to control the development of spoilage and pathogenic bacteria on sliced pumpkin and melon. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100633.	3.3	19
6	Use of Microbial Biostimulants to Increase the Salinity Tolerance of Vegetable Transplants. <i>Agronomy</i> , 2021, 11, 1143.	1.3	34
7	Influence of <i>Ecklonia maxima</i> Extracts on Growth, Yield, and Postharvest Quality of Hydroponic Leaf Lettuce. <i>Horticulturae</i> , 2021, 7, 440.	1.2	12
8	Effect of Bacterial Inoculum and Fertigation Management on Nursery and Field Production of Lettuce Plants. <i>Agronomy</i> , 2020, 10, 1477.	1.3	27
9	Alleviation of Salt Stress by Plant Growth-Promoting Bacteria in Hydroponic Leaf Lettuce. <i>Agronomy</i> , 2020, 10, 1523.	1.3	44
10	Effects of Foliar Application of Gibberellic Acid on the Salt Tolerance of Tomato and Sweet Pepper Transplants. <i>Horticulturae</i> , 2020, 6, 93.	1.2	11
11	Fertigation Management and Growth-Promoting Treatments Affect Tomato Transplant Production and Plant Growth after Transplant. <i>Agronomy</i> , 2020, 10, 1504.	1.3	16
12	Effect of Agronomic Practices on Yield and Quality of Borage at Harvest and During Storage as Minimally-Processed Produce. <i>Agronomy</i> , 2020, 10, 242.	1.3	4
13	Use of Gibberellic Acid to Increase the Salt Tolerance of Leaf Lettuce and Rocket Grown in a Floating System. <i>Agronomy</i> , 2020, 10, 505.	1.3	18
14	Effect of Gibberellic Acid on Growth, Yield, and Quality of Leaf Lettuce and Rocket Grown in a Floating System. <i>Agronomy</i> , 2019, 9, 382.	1.3	74
15	Suitability of <i>Borago officinalis</i> for Minimal Processing as Fresh-Cut Produce. <i>Horticulturae</i> , 2019, 5, 66.	1.2	4
16	Influence of Preharvest Gibberellic Acid Treatments on Postharvest Quality of Minimally Processed Leaf Lettuce and Rocket. <i>Horticulturae</i> , 2019, 5, 63.	1.2	27
17	Evaluation of microbiological and physicochemical parameters of retail ready-to-eat mono-varietal salads. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13955.	0.9	6
18	Evolution of shelf life parameters of ready-to-eat escarole (<i>Cichorium endivia</i> var. <i>latifolium</i>) subjected to different cutting operations. <i>Scientia Horticulturae</i> , 2019, 247, 175-183.	1.7	20

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19	Influence of agronomic practices and pre-harvest conditions on the attachment and development of <i>Listeria monocytogenes</i> in vegetables. <i>Annals of Microbiology</i> , 2019, 69, 185-199.	1.1	37
20	Shelf life evaluation of fresh-cut red chicory subjected to different minimal processes. <i>Food Microbiology</i> , 2018, 73, 298-304.	2.1	28
21	Effect of Molybdenum Rate on Yield and Quality of Lettuce, Escarole, and Curly Endive Grown in a Floating System. <i>Agronomy</i> , 2018, 8, 171.	1.3	28
22	Hygienic characteristics of radishes grown in soil contaminated with <i>Stenotrophomonas maltophilia</i> . <i>Chemical and Biological Technologies in Agriculture</i> , 2015, 2, .	1.9	4
23	The influence of addition of <i>Borago officinalis</i> with antibacterial activity on the sensory quality of fresh pasta. <i>International Journal of Gastronomy and Food Science</i> , 2015, 2, 93-97.	1.3	27
24	Antibacterial activity of <i>Borago officinalis</i> and <i>Brassica juncea</i> aqueous extracts evaluated in vitro and in situ using different food model systems. <i>Food Control</i> , 2014, 40, 157-164.	2.8	43
25	Effect of Nitrogen Fertilization on the Quality of Swiss Chard at Harvest and during Storage as Minimally Processed Produce. <i>Journal of Food Quality</i> , 2014, 37, 125-134.	1.4	39
26	Nursery and field evaluation of eggplant grafted onto unrooted cuttings of <i>Solanum torvum</i> Sw.. <i>Scientia Horticulturae</i> , 2014, 178, 203-210.	1.7	27
27	An integrated technological approach to the selection of lactic acid bacteria of flour origin for sourdough production. <i>Food Research International</i> , 2013, 54, 1569-1578.	2.9	58
28	Microbiological investigation of <i>Raphanus sativus</i> L. grown hydroponically in nutrient solutions contaminated with spoilage and pathogenic bacteria. <i>International Journal of Food Microbiology</i> , 2013, 160, 344-352.	2.1	28
29	Effect of grafting on yield and quality of eggplant (<i>Solanum melongena</i> L.). <i>Scientia Horticulturae</i> , 2013, 149, 108-114.	1.7	62
30	Effect of thermal treatments on vitality and physical characteristics of bean, chickpea and lentil. <i>Journal of Stored Products Research</i> , 2012, 51, 86-91.	1.2	13
31	Investigation of the hygienic safety of aromatic plants cultivated in soil contaminated with <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2012, 26, 213-219.	2.8	17