

Raffaelina Mercogliano

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

736
citations

623734

14
h-index

526287

27
g-index

31
all docs

31
docs citations

31
times ranked

1146
citing authors

#	ARTICLE	IF	CITATIONS
1	Occurrence of Microplastics in Commercial Seafood under the Perspective of the Human Food Chain. A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5296-5301.	5.2	167
2	Investigation on bisphenol A levels in human milk and dairy supply chain: A review. <i>Food and Chemical Toxicology</i> , 2018, 114, 98-107.	3.6	73
3	Study on the occurrence of polycyclic aromatic hydrocarbons in milk and meat/fish based baby food available in Italy. <i>Chemosphere</i> , 2017, 184, 467-472.	8.2	51
4	Comparative study on the occurrence of polycyclic aromatic hydrocarbons in breast milk and infant formula and risk assessment. <i>Chemosphere</i> , 2017, 175, 383-390.	8.2	50
5	Levels of Benzo[a]pyrene (BaP) in "Mozzarella di Bufala Campana" Cheese Smoked According to Different Procedures. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4452-4455.	5.2	36
6	Occurrence and distribution of polycyclic aromatic hydrocarbons in mussels from the gulf of Naples, Tyrrhenian Sea, Italy. <i>Marine Pollution Bulletin</i> , 2016, 104, 386-390.	5.0	35
7	Impact of gaseous ozone coupled to passive refrigeration system to maximize shelf-life and quality of four different fresh fish products. <i>LWT - Food Science and Technology</i> , 2018, 93, 412-419.	5.2	35
8	Evaluation of virulence genes in <i>Yersinia enterocolitica</i> strains using SYBR Green real-time PCR. <i>Food Microbiology</i> , 2017, 65, 231-235.	4.2	33
9	Hot topic: Bisphenol A in cow milk and dietary exposure at the farm level. <i>Journal of Dairy Science</i> , 2019, 102, 1007-1013.	3.4	27
10	Occurrence of bisphenol A in the milk chain: A monitoring model for risk assessment at a dairy company. <i>Journal of Dairy Science</i> , 2021, 104, 5125-5132.	3.4	26
11	Scombroid fish poisoning: Factors influencing the production of histamine in tuna supply chain. A review. <i>LWT - Food Science and Technology</i> , 2019, 114, 108374.	5.2	24
12	Antimicrobial Films Based on Chitosan and Methylcellulose Containing Natamycin for Active Packaging Applications. <i>Coatings</i> , 2017, 7, 177.	2.6	23
13	Production of vasoactive amines during the ripening of Pecorino Carmasciano cheese. <i>Veterinary Research Communications</i> , 2010, 34, 175-178.	1.6	19
14	Development of Biogenic Amines during the Ripening of Italian Dry Sausages. <i>Journal of Food Protection</i> , 2010, 73, 114-118.	1.7	18
15	Pathologic characterization of white striping myopathy in broiler chickens. <i>Poultry Science</i> , 2021, 100, 101150.	3.4	15
16	Effect of electrical water bath stunning on physical reflexes of broilers: evaluation of stunning efficacy under field conditions. <i>Poultry Science</i> , 2016, 95, 1205-1210.	3.4	14
17	<i>Listeria monocytogenes</i> survival during production and storage of water buffalo Mozzarella cheese. <i>International Journal of Dairy Technology</i> , 2018, 71, 356-361.	2.8	13
18	Screening of oxalate degrading lactic acid bacteria of food origin. <i>Italian Journal of Food Safety</i> , 2017, 6, 6345.	0.8	12

#	ARTICLE	IF	CITATIONS
19	Occurrence of potential plastic microfibers in mussels and anchovies sold for human consumption: Preliminary results. Italian Journal of Food Safety, 2021, 10, 9962.	0.8	10
20	Biogenic amines profile in processed bluefin tuna (<i>Thunnus thynnus</i>) products. CYTA - Journal of Food, 2013, 11, 101-107.	1.9	9
21	Determination of nitrate and nitrite levels in infant foods marketed in Southern Italy. CYTA - Journal of Food, 2015, , 1-6.	1.9	9
22	Dynamics of lactic acid bacteria in "Pecorino di Tramonti" a ewe's milk cheese with particular emphasis on enterococci: a preliminary study. Annals of Microbiology, 2016, 66, 179-185.	2.6	8
23	Study on endocrine disruptors levels in raw milk from cow's farms: Risk assessment. Italian Journal of Food Safety, 2018, 7, 7668.	0.8	8
24	Extraction and identification of microplastics from mussels: Method development and preliminary results. Italian Journal of Food Safety, 2021, 10, 9264.	0.8	6
25	Study on the effects of electrical stunning parameters for broilers on biochemical and histological markers of stress and meat quality. Animal Production Science, 2017, 57, 1144.	1.3	4
26	Evaluation of the shelf life of vacuum- and modified atmosphere packaged <i>Dicentrarchus labrax</i> fillets. Veterinary Research Communications, 2009, 33, 245-247.	1.6	3
27	Polycyclic aromatic hydrocarbons residues in Gentile di maiale, a smoked meat product typical of some mountain areas in Latina province (Central Italy). Italian Journal of Food Safety, 2014, 3, 1681.	0.8	3
28	Evaluation of histamine profile in <i>Thunnus thynnus</i> processed seafoods. Veterinary Research Communications, 2008, 32, 331-333.	1.6	2
29	POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOODS CAUGHT IN CORIGLIANO CALABRO GULF (CS,ITALY). Italian Journal of Food Safety, 2012, 1, 41.	0.8	1
30	Preliminary study on physicochemical and biochemical stress markers at poultry slaughterhouse. Italian Journal of Food Safety, 2017, 6, 6346.	0.8	1
31	Development of a high-performance liquid chromatography method to assess bisphenol F levels in milk. Italian Journal of Food Safety, 2021, 10, 9975.	0.8	1