

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	Extraction and identification of microplastics from mussels: Method development and preliminary results. Italian Journal of Food Safety, 2021, 10, 9264.	0.8	6
2	Occurrence of bisphenol A in the milk chain: A monitoring model for risk assessment at a dairy company. Journal of Dairy Science, 2021, 104, 5125-5132.	3.4	26
3	Pathologic characterization of white striping myopathy in broiler chickens. Poultry Science, 2021, 100, 101150.	3.4	15
4	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
5	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
6	Occurrence of Microplastics in Commercial Seafood under the Perspective of the Human Food Chain. A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 5296-5301.	5.2	167
7	Scombroid fish poisoning: Factors influencing the production of histamine in tuna supply chain. A review. LWT - Food Science and Technology, 2019, 114, 108374.	5.2	24
8	Hot topic: Bisphenol A in cow milk and dietary exposure at the farm level. Journal of Dairy Science, 2019, 102, 1007-1013.	3.4	27
9	<i>Listeria monocytogenes</i> survival during production and storage of water buffalo Mozzarella cheese. International Journal of Dairy Technology, 2018, 71, 356-361.	2.8	13
10	Investigation on bisphenol A levels in human milk and dairy supply chain: A review. Food and Chemical Toxicology, 2018, 114, 98-107.	3.6	73
11	Impact of gaseous ozone coupled to passive refrigeration system to maximize shelf-life and quality of four different fresh fish products. LWT - Food Science and Technology, 2018, 93, 412-419.	5.2	35
12	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
13	Comparative study on the occurrence of polycyclic aromatic hydrocarbons in breast milk and infant formula and risk assessment. Chemosphere, 2017, 175, 383-390.	8.2	50
14	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
15	Study on the occurrence of polycyclic aromatic hydrocarbons in milk and meat/fish based baby food available in Italy. Chemosphere, 2017, 184, 467-472.	8.2	51
16	Evaluation of virulence genes in <i>Yersinia enterocolitica</i> strains using SYBR Green real-time PCR. Food Microbiology, 2017, 65, 231-235.	4.2	33
17	Antimicrobial Films Based on Chitosan and Methylcellulose Containing Natamycin for Active Packaging Applications. Coatings, 2017, 7, 177.	2.6	23
18	Preliminary study on physicochemical and biochemical stress markers at poultry slaughterhouse. Italian Journal of Food Safety, 2017, 6, 6346.	0.8	1

#	ARTICLE	IF	CITATIONS
19	Screening of oxalate degrading lactic acid bacteria of food origin. Italian Journal of Food Safety, 2017, 6, 6345.	0.8	12
20	Occurrence and distribution of polycyclic aromatic hydrocarbons in mussels from the gulf of Naples, Tyrrhenian Sea, Italy. Marine Pollution Bulletin, 2016, 104, 386-390.	5.0	35
21	Effect of electrical water bath stunning on physical reflexes of broilers: evaluation of stunning efficacy under field conditions. Poultry Science, 2016, 95, 1205-1210.	3.4	14
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	Determination of nitrate and nitrite levels in infant foods marketed in Southern Italy. CYTA - Journal of Food, 2015, , 1-6.	1.9	9
24	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
25	Biogenic amines profile in processed bluefin tuna (<i>Thunnus thynnus</i>) products. CYTA - Journal of Food, 2013, 11, 101-107.	1.9	9
26	POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOODS CAUGHT IN CORIGLIANO CALABRO GULF (CS,ITALY). Italian Journal of Food Safety, 2012, 1, 41.	0.8	1
27	Production of vasoactive amines during the ripening of Pecorino Carmasciano cheese. Veterinary Research Communications, 2010, 34, 175-178.	1.6	19
28	Development of Biogenic Amines during the Ripening of Italian Dry Sausages. Journal of Food Protection, 2010, 73, 114-118.	1.7	18
29	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
30	Evaluation of histamine profile in <i>Thunnus thynnus</i> processed seafoods. Veterinary Research Communications, 2008, 32, 331-333.	1.6	2
31	Levels of Benzo[a]pyrene (BaP) in "Mozzarella di Bufala Campana" Cheese Smoked According to Different Procedures. Journal of Agricultural and Food Chemistry, 2004, 52, 4452-4455.	5.2	36