Vittorio Capozzi

List of Publications by Year
in descending order

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139 papers	6,081 citations	50170 46 h-index	88477 70 g-index
141 all docs	141 docs citations	141 times ranked	4907 citing authors

#	Article	IF	Citations
1	Lactic acid bacteria producing B-group vitamins: a great potential for functional cereals products. Applied Microbiology and Biotechnology, 2012, 96, 1383-1394.	1.7	205
2	Microbial terroir and food innovation: The case of yeast biodiversity in wine. Microbiological Research, 2015, 181, 75-83.	2.5	185
3	Lactobacillus plantarum with broad antifungal activity: A promising approach to increase safety and shelf-life of cereal-based products. International Journal of Food Microbiology, 2017, 247, 48-54.	2.1	183
4	Biogenic Amines Degradation by Lactobacillus plantarum: Toward a Potential Application in Wine. Frontiers in Microbiology, 2012, 3, 122.	1.5	135
5	Beta-Glucans Improve Growth, Viability and Colonization of Probiotic Microorganisms. International Journal of Molecular Sciences, 2012, 13, 6026-6039.	1.8	131
6	Spontaneous Food Fermentations and Potential Risks for Human Health. Fermentation, 2017, 3, 49.	1.4	130
7	The Oenological Potential of Hanseniaspora uvarum in Simultaneous and Sequential Co-fermentation with Saccharomyces cerevisiae for Industrial Wine Production. Frontiers in Microbiology, 2016, 7, 670.	1.5	123
8	Riboflavin-overproducing strains of Lactobacillus fermentum for riboflavin-enriched bread. Applied Microbiology and Biotechnology, 2014, 98, 3691-3700.	1.7	122
9	Biotechnological Production of Vitamin B2-Enriched Bread and Pasta. Journal of Agricultural and Food Chemistry, 2011, 59, 8013-8020.	2.4	121
10	Non-Saccharomyces Commercial Starter Cultures: Scientific Trends, Recent Patents and Innovation in the Wine Sector. Recent Patents on Food, Nutrition & Agriculture, 2020, 11, 27-39.	0.5	109
11	Lactobacillus plantarum passage through an oro-gastro-intestinal tract simulator: Carrier matrix effect and transcriptional analysis of genes associated to stress and probiosis. Microbiological Research, 2013, 168, 351-359.	2.5	104
12	Improved adaptation to heat, cold, and solvent tolerance in Lactobacillus plantarum. Applied Microbiology and Biotechnology, 2007, 77, 909-915.	1.7	100
13	Microbial Resources and Enological Significance: Opportunities and Benefits. Frontiers in Microbiology, 2017, 8, 995.	1.5	99
14	Barley Î²-Glucans-Containing Food Enhances Probiotic Performances of Beneficial Bacteria. International Journal of Molecular Sciences, 2014, 15, 3025-3039.	1.8	98
15	Technological properties of<i>Oenococcus oeni</i>strains isolated from typical southern Italian wines. Letters in Applied Microbiology, 2010, 50, 327-334.	1.0	92
16	Brettanomyces bruxellensis population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. Scientific Reports, 2018, 8, 4136.	1.6	91
17	Botrytis cinerea and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. Foods, 2020, 9, 1138.	1.9	89
18	Biogenic amine in wines. Annals of Microbiology, 2010, 60, 573-578.	1.1	88

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19	How probiotics face food stress: They get by with a little help. Critical Reviews in Food Science and Nutrition, 2020, 60, 1552-1580.	5.4	88
20	Biodiversity and safety aspects of yeast strains characterized from vineyards and spontaneous fermentations in the Apulia Region, Italy. Food Microbiology, 2013, 36, 335-342.	2.1	87
21	Bacterial Stressors in Minimally Processed Food. International Journal of Molecular Sciences, 2009, 10, 3076-3105.	1.8	86
22	Probiotic abilities of riboflavin-overproducing Lactobacillus strains: a novel promising application of probiotics. Applied Microbiology and Biotechnology, 2014, 98, 7569-7581.	1.7	85
23	Immunobiosis and probiosis: antimicrobial activity of lactic acid bacteria with a focus on their antiviral and antifungal properties. Applied Microbiology and Biotechnology, 2018, 102, 9949-9958.	1.7	82
24	Lactobacillus plantarum strains for multifunctional oat-based foods. LWT - Food Science and Technology, 2016, 68, 288-294.	2.5	81
25	Technological properties of Lactobacillus plantarum strains isolated from grape must fermentation. Food Microbiology, 2016, 57, 187-194.	2.1	80
26	Viable But Not Culturable (VBNC) state of Brettanomyces bruxellensis in wine: New insights on molecular basis of VBNC behaviour using a transcriptomic approach. Food Microbiology, 2016, 59, 196-204.	2.1	76
27	Integrate genome-based assessment of safety for probiotic strains: Bacillus coagulans GBI-30, 6086 as a case study. Applied Microbiology and Biotechnology, 2016, 100, 4595-4605.	1.7	76
28	Shake table tests for seismic assessment of suspended continuous ceilings. Bulletin of Earthquake Engineering, 2012, 10, 1819-1832.	2.3	74
29	Seismic performance evaluation of plasterboard partitions via shake table tests. Bulletin of Earthquake Engineering, 2014, 12, 1657-1677.	2.3	74
30	Autochthonous starter cultures and indigenous grape variety for regional wine production. Journal of Applied Microbiology, 2015, 118, 1395-1408.	1.4	72
31	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. Food Microbiology, 2019, 77, 61-68.	2.1	71
32	The yeastStarmerella bacillaris(synonymCandida zemplinina) shows high genetic diversity in winemaking environments. FEMS Yeast Research, 2015, 15, fov045.	1.1	70
33	Simultaneous inoculation of yeasts and lactic acid bacteria: Effects on fermentation dynamics and chemical composition of Negroamaro wine. LWT - Food Science and Technology, 2016, 66, 406-412.	2.5	67
34	Probiotic features of Lactobacillus plantarum mutant strains. Applied Microbiology and Biotechnology, 2012, 96, 431-441.	1.7	66
35	Characterization of the CtsR Stress Response Regulon in Lactobacillus plantarum. Journal of Bacteriology, 2010, 192, 896-900.	1.0	63
36	Inactivation of the ftsH gene of Lactobacillus plantarum WCFS1: Effects on growth, stress tolerance, cell surface properties and biofilm formation. Microbiological Research, 2012, 167, 187-193.	2.5	63

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37	From grape berries to wine: population dynamics of cultivable yeasts associated to â€œNero di Troiaâ€• autochthonous grape cultivar. World Journal of Microbiology and Biotechnology, 2016, 32, 59.	1.7	59
38	The potential of lactic acid bacteria to colonize biotic and abiotic surfaces and the investigation of their interactions and mechanisms. Applied Microbiology and Biotechnology, 2017, 101, 2641-2657.	1.7	58
39	FEM analysis of the strength of RC beam-to-column dowel connections under monotonic actions. Construction and Building Materials, 2014, 69, 271-284.	3.2	57
40	Inactivation of a small heat shock protein affects cell morphology and membrane fluidity in Lactobacillus plantarum WCFS1. Research in Microbiology, 2011, 162, 419-425.	1.0	56
41	Novel milkâ€“juice beverage with fermented sheep milk and strawberry (Fragaria Ã— ananassa): Nutritional and functional characterization. Journal of Dairy Science, 2019, 102, 10724-10736.	1.4	56
42	Isolation and characterization of tyramine-producing Enterococcus faecium strains from red wine. Food Microbiology, 2011, 28, 434-439.	2.1	55
43	Food Microbial Biodiversity and ?Microbes of Protected Origin?. Frontiers in Microbiology, 2011, 2, 237.	1.5	54
44	Neopreneâ€“concrete friction relationships for seismic assessment of existing precast buildings. Engineering Structures, 2011, 33, 532-538.	2.6	54
45	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. Food and Bioprocess Technology, 2015, 8, 1925-1937.	2.6	52
46	Metabolites of Microbial Origin with an Impact on Health: Ochratoxin A and Biogenic Amines. Frontiers in Microbiology, 2016, 7, 482.	1.5	52
47	Microbiological Safety and the Management of Microbial Resources in Artisanal Foods and Beverages: The Need for a Transdisciplinary Assessment to Conciliate Actual Trends and Risks Avoidance. Microorganisms, 2020, 8, 306.	1.6	49
48	Lactobacillus plantarum with Broad Antifungal Activity as a Protective Starter Culture for Bread Production. Foods, 2017, 6, 110.	1.9	48
49	Climate Changes and Food Quality: The Potential of Microbial Activities as Mitigating Strategies in the Wine Sector. Fermentation, 2019, 5, 85.	1.4	48
50	Proton transfer reactionâ€“mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. Applied Microbiology and Biotechnology, 2015, 99, 3787-3795.	1.7	46
51	Intraspecific biodiversity and â€˜spoilage potentialâ€™ of Brettanomyces bruxellensis in Apulian wines. LWT - Food Science and Technology, 2015, 60, 102-108.	2.5	46
52	Fresh-Cut Pineapple as a New Carrier of Probiotic Lactic Acid Bacteria. BioMed Research International, 2014, 2014, 1-9.	0.9	45
53	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. Molecules, 2016, 21, 483.	1.7	45
54	Evaluating the Probiotic Potential of Lactobacillus plantarum Strains from Algerian Infant Feces: Towards the Design of Probiotic Starter Cultures Tailored for Developing Countries. Probiotics and Antimicrobial Proteins, 2019, 11, 113-123.	1.9	45

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55	Non-Saccharomyces biodiversity in wine and the â€˜microbial terroirâ€™: a survey on Nero di Troia wine from the Apulian region, Italy. Annals of Microbiology, 2016, 66, 143-150.	1.1	44
56	Microbial Resources and Innovation in the Wine Production Sector. South African Journal of Enology and Viticulture, 2017, 38, .	0.8	44
57	Combinations of cereal Î²-glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect. Journal of Functional Foods, 2016, 23, 12-23.	1.6	40
58	Starter cultures as biocontrol strategy to prevent Brettanomyces bruxellensis proliferation in wine. Applied Microbiology and Biotechnology, 2018, 102, 569-576.	1.7	39
59	A Metagenomic-Based Approach for the Characterization of Bacterial Diversity Associated with Spontaneous Malolactic Fermentations in Wine. International Journal of Molecular Sciences, 2019, 20, 3980.	1.8	39
60	Cloning, molecular characterization and expression analysis of two small heat shock genes isolated from wine Lactobacillus plantarum. Journal of Applied Microbiology, 2004, 97, 774-782.	1.4	38
61	Protonâ€transferâ€reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. Journal of Mass Spectrometry, 2014, 49, 850-859.	0.7	38
62	Microbial Biocontrol as an Alternative to Synthetic Fungicides: Boundaries between Pre- and Postharvest Applications on Vegetables and Fruits. Fermentation, 2021, 7, 60.	1.4	38
63	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of Saccharomyces/Non-Saccharomyces as a Case-Study. Fermentation, 2020, 6, 55.	1.4	36
64	Genome Sequences of Five Oenococcus oeni Strains Isolated from Nero Di Troia Wine from the Same Terroir in Apulia, Southern Italy. Genome Announcements, 2014, 2, .	0.8	35
65	Advances in wine analysis by PTR-ToF-MS: Optimization of the method and discrimination of wines from different geographical origins and fermented with different malolactic starters. International Journal of Mass Spectrometry, 2016, 397-398, 42-51.	0.7	34
66	Two different Oenococcus oeni lineages are associated to either red or white wines in Burgundy: genomics and metabolomics insights. Oeno One, 2017, 51, 309.	0.7	34
67	Comparative Proteomic Analysis of Lactobacillus plantarum WCFS1 and Î”ctsR Mutant Strains Under Physiological and Heat Stress Conditions. International Journal of Molecular Sciences, 2012, 13, 10680-10696.	1.8	33
68	Starter Cultures for Sparkling Wine. Fermentation, 2016, 2, 21.	1.4	32
69	Use of Autochthonous Yeasts and Bacteria in Order to Control Brettanomyces bruxellensis in Wine. Fermentation, 2017, 3, 65.	1.4	32
70	Selection of indigenous yeast strains for the production of sparkling wines from native Apulian grape varieties. International Journal of Food Microbiology, 2018, 285, 7-17.	2.1	32
71	Validation of an internal control gene to apply reverse transcription quantitative PCR to study heat, cold and ethanol stresses in Lactobacillus plantarum. World Journal of Microbiology and Biotechnology, 2008, 24, 899-902.	1.7	31
72	In Situ Î²-Glucan Fortification of Cereal-Based Matrices by Pediococcus parvulus 2.6: Technological Aspects and Prebiotic Potential. International Journal of Molecular Sciences, 2017, 18, 1588.	1.8	31

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73	Impact of co-inoculation of Saccharomyces cerevisiae, Hanseniaspora uvarum and Oenococcus oeni autochthonous strains in controlled multi starter grape must fermentations. LWT - Food Science and Technology, 2019, 109, 241-249.	2.5	31
74	Functional Starters for Functional Yogurt. Foods, 2015, 4, 15-33.	1.9	30
75	Effect of Co-Inoculation of Candida zemplinina, Saccharomyces cerevisiae and Lactobacillus plantarum for the Industrial Production of Negroamaro Wine in Apulia (Southern Italy). Microorganisms, 2020, 8, 726.	1.6	30
76	Genome Sequence of Oenococcus oeni OM27, the First Fully Assembled Genome of a Strain Isolated from an Italian Wine. Genome Announcements, 2014, 2, .	0.8	28
77	A partial proteome reference map of the wine lactic acid bacterium Oenococcus oeni ATCC BAA-1163. Open Biology, 2014, 4, 130154.	1.5	28
78	The Phenotypic Analysis of Lactobacillus plantarum shsp Mutants Reveals a Potential Role for hsp1 in Cryotolerance. Frontiers in Microbiology, 2019, 10, 838.	1.5	28
79	Screening of Lactic Acid Bacteria for the Bio-Control of Botrytis cinerea and the Potential of Lactiplantibacillus plantarum for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. Microorganisms, 2021, 9, 773.	1.6	28
80	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. Food Research International, 2015, 76, 682-688.	2.9	26
81	Exploitation of Prunus mahaleb fruit by fermentation with selected strains of Lactobacillus plantarum and Saccharomyces cerevisiae. Food Microbiology, 2019, 84, 103262.	2.1	25
82	Pesticide Residues and Stuck Fermentation in Wine: New Evidences Indicate the Urgent Need of Tailored Regulations. Fermentation, 2019, 5, 23.	1.4	25
83	New Insights into the Oenological Significance of Candida zemplinina: Impact of Selected Autochthonous Strains on the Volatile Profile of Apulian Wines. Microorganisms, 2020, 8, 628.	1.6	25
84	Bioprospecting Antimicrobials from Lactiplantibacillus plantarum: Key Factors Underlying Its Probiotic Action. International Journal of Molecular Sciences, 2021, 22, 12076.	1.8	25
85	Biotechnology and Pasta-Making: Lactic Acid Bacteria as a New Driver of Innovation. Frontiers in Microbiology, 2012, 3, 94.	1.5	24
86	A Fast, Reliable, and Sensitive Method for Detection and Quantification ofListeria monocytogenesandEscherichia coliO157:H7 in Ready-to-Eat Fresh-Cut Products by MPN-qPCR. BioMed Research International, 2014, 2014, 1-9.	0.9	24
87	Cyclic shear test on a dowel beam-to-column connection of precast buildings. Earthquake and Structures, 2015, 9, 541-562.	1.0	23
88	Expression of Lactobacillus brevis IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes in wine correlates with substrate availability. Letters in Applied Microbiology, 2011, 53, 395-402.	1.0	22
89	The hsp 16 Gene of the Probiotic Lactobacillus acidophilus Is Differently Regulated by Salt, High Temperature and Acidic Stresses, as Revealed by Reverse Transcription Quantitative PCR (qRT-PCR) Analysis. International Journal of Molecular Sciences, 2011, 12, 5390-5405.	1.8	22
90	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. Molecules, 2020, 25, 1242.	1.7	22

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91	Effect of mixed fermentations with Starmerella bacillaris and Saccharomyces cerevisiae on management of malolactic fermentation. Food Research International, 2020, 134, 109246.	2.9	21
92	Biodiversity of Oenological Lactic Acid Bacteria: Species- and Strain-Dependent Plus/Minus Effects on Wine Quality and Safety. Fermentation, 2021, 7, 24.	1.4	21
93	Evaluation of PTR-ToF-MS as a tool to track the behavior of hop-derived compounds during the fermentation of beer. Food Research International, 2018, 111, 582-589.	2.9	20
94	Microbial information regimen in EU geographical indications. World Patent Information, 2012, 34, 229-231.	0.7	19
95	Selection of an autochthonous yeast starter culture for industrial production of Primitivo â€œGioia del Colleâ€•PDO/DOC in Apulia (Southern Italy). LWT - Food Science and Technology, 2019, 99, 188-196.	2.5	19
96	Microbial Resources, Fermentation and Reduction of Negative Externalities in Food Systems: Patterns toward Sustainability and Resilience. Fermentation, 2021, 7, 54.	1.4	19
97	Effect of abiotic stress conditions on expression of the Lactobacillus brevis IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes. Annals of Microbiology, 2011, 61, 179-183.	1.1	18
98	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. Journal of Visualized Experiments, 2017, , .	0.2	18
99	Horizontal gene transfer in the gut: Is it a risk?. Food Research International, 2009, 42, 1501-1502.	2.9	17
100	Draft Genome Sequence of Lactobacillus plantarum Lp90 Isolated from Wine. Genome Announcements, 2015, 3, .	0.8	17
101	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. Recent Patents on Food, Nutrition & Agriculture, 2021, 12, 3-18.	0.5	17
102	Draft Genome Sequence of Bacillus coagulans GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. Genome Announcements, 2014, 2, .	0.8	16
103	Rapid nonâ€invasive quality control of semiâ€finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. Journal of Mass Spectrometry, 2016, 51, 782-791.	0.7	16
104	Analysis of volatile organic compounds in crumb and crust of different baked and toasted glutenâ€free breads by direct PTRâ€ToFâ€MS and fastâ€GCâ€PTRâ€ToFâ€MS. Journal of Mass Spectrometry, 2018, 53, 893-902.	0.7	16
105	Autochthonous Biological Resources for the Production of Regional Craft Beers: Exploring Possible Contributions of Cereals, Hops, Microbes, and Other Ingredients. Foods, 2021, 10, 1831.	1.9	16
106	Seismic performance of R/C frames with overstrength discontinuities in elevation. Bulletin of Earthquake Engineering, 2012, 10, 679-694.	2.3	15
107	A Focus on Quality and Safety Traits of Saccharomyces cerevisiae Isolated from Uva di Troia Grape Variety. Journal of Food Science, 2017, 82, 124-133.	1.5	15
108	Transdisciplinarity and Microbiology Education. Journal of Microbiology and Biology Education, 2012, 13, 70-73.	0.5	14

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109	Exploration of the Microbial Biodiversity Associated with North Apulian Sourdoughs and the Effect of the Increasing Number of Inoculated Lactic Acid Bacteria Strains on the Biocontrol against Fungal Spoilage. Fermentation, 2019, 5, 97.	1.4	14
110	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. Foods, 2020, 9, 1498.	1.9	13
111	An innovative oligonucleotide microarray to detect spoilage microorganisms in wine. Food Control, 2018, 87, 169-179.	2.8	11
112	Microbial Populations of Fresh and Cold Stored Donkey Milk by High-Throughput Sequencing Provide Indication for A Correct Management of This High-Value Product. Applied Sciences (Switzerland), 2020, 10, 2314.	1.3	11
113	Effect of different conditions on Listeria monocytogenes biofilm formation and removal. Czech Journal of Food Sciences, 2018, 36, 208-214.	0.6	10
114	Non-targeted metabolomic approach as a tool to evaluate the chemical profile of sparkling wines fermented with autochthonous yeast strains. Food Control, 2021, 126, 108099.	2.8	10
115	From Microbial Ecology to Innovative Applications in Food Quality Improvements: the Case of Sourdough as a Model Matrix. J, 2020, 3, 9-19.	0.6	10
116	Knock out of sHSP genes determines some modifications in the probiotic attitude of Lactiplantibacillus plantarum. Biotechnology Letters, 2021, 43, 645-654.	1.1	7
117	Involvement of the sigma factor sigma H in the regulation of a small heat shock protein gene in Lactobacillus plantarum WCFS1. Annals of Microbiology, 2011, 61, 973-977.	1.1	6
118	Increasing membrane protection in Lactobacillus plantarum cells overproducing small heat shock proteins. Annals of Microbiology, 2012, 62, 517-522.	1.1	6
119	Draft Genome Sequence of Pediococcus parvulus 2.6, a Probiotic Î²-Glucan Producer Strain. Genome Announcements, 2016, 4, .	0.8	6
120	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of Saccharomyces cerevisiae Wine Strains. Frontiers in Microbiology, 2022, 13, 830277.	1.5	6
121	Selection of Riboflavin Overproducing Strains of Lactic Acid Bacteria and Riboflavin Direct Quantification by Fluorescence. Methods in Molecular Biology, 2021, 2280, 3-14.	0.4	5
122	Editorial: Microbiological Safety of Foods. Foods, 2021, 10, 53.	1.9	5
123	Exploring the Probiotic Potential of Dairy Industrial-Relevant Lactobacilli. Applied Sciences (Switzerland), 2022, 12, 4989.	1.3	5
124	The Microbiota of Non-cow Milk and Products. , 2016, , 117-159.		4
125	Microbial Resources and Sparkling Wine Differentiation: State of the Arts. Fermentation, 2022, 8, 275.	1.4	4
126	Lactobacillus plantarum WCFS1 Î²-Fructosidase: Evidence for an Open Funnel-Like Channel Through the Catalytic Domain with Importance for the Substrate Selectivity. Applied Biochemistry and Biotechnology, 2016, 180, 1056-1075.	1.4	3

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127	Draft Genome Sequence of Lactobacillus collinoides CUPV237, an Exopolysaccharide and Riboflavin Producer Isolated from Cider. Genome Announcements, 2016, 4, .	0.8	3
128	Stressors and Food Environment. , 2016, , 245-256.		3
129	Î²-Glucans and Synbiotic Foods. , 2016, , 423-433.		2
130	Identification of acetic acid bacteria isolated from Tunisian palm sap. African Journal of Microbiology Research, 2017, 11, 596-602.	0.4	2
131	Editorial: Lactic Acid Fermentation and the Colours of Biotechnology 2.0. Fermentation, 2021, 7, 32.	1.4	2
132	Responses of Lactic Acid Bacteria to Cold Stress. , 2011, , 91-110.		2
133	Introducing Ethics in Your Instruction Using a TED Talks PlaylistReview of: Selected TED talks focused on ethics, http://www.ted.com/.. Journal of Microbiology and Biology Education, 2014, 15, 246-246.	0.5	1
134	Phenotypic and genotypic characterization of Lactobacilli and Pediococci isolated from traditional Algerian fermentation products. South Asian Journal of Experimental Biology, 2020, 10, 95-103.	0.1	1
135	The great microbial beauty. Trends in Microbiology, 2015, 23, 334.	3.5	0
136	Exopolysaccharides Produced by Lactic Acid Bacteria and Their Role in the Food Industry. , 2018, , 21-49.		0
137	Chapter 2. Microorganisms Able to Produce Biogenic Amines and Factors Affecting Their Activity. Food Chemistry, Function and Analysis, 2019, , 18-40.	0.1	0
138	A Non-Targeted Metabolomic Approach for the Characterization of Chemical Profile of Sparkling Wines Produced Using Autochthonous Yeast Strains. , 2021, 6, .		0
139	Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. ACS Symposium Series, 0, , 123-138.	0.5	0