

Vittorio Capozzi

List of Publications by Year in descending order

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139
papers

6,081
citations

50170

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docs citations

141
times ranked

4907
citing authors

#	ARTICLE	IF	CITATIONS
1	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Frontiers in Microbiology</i> , 2022, 13, 830277.	1.5	6
2	Exploring the Probiotic Potential of Dairy Industrial-Relevant Lactobacilli. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4989.	1.3	5
3	Microbial Resources and Sparkling Wine Differentiation: State of the Arts. <i>Fermentation</i> , 2022, 8, 275.	1.4	4
4	Knock out of sHSP genes determines some modifications in the probiotic attitude of <i>Lactiplantibacillus plantarum</i> . <i>Biotechnology Letters</i> , 2021, 43, 645-654.	1.1	7
5	Selection of Riboflavin Overproducing Strains of Lactic Acid Bacteria and Riboflavin Direct Quantification by Fluorescence. <i>Methods in Molecular Biology</i> , 2021, 2280, 3-14.	0.4	5
6	Editorial: Lactic Acid Fermentation and the Colours of Biotechnology 2.0. <i>Fermentation</i> , 2021, 7, 32.	1.4	2
7	Biodiversity of Oenological Lactic Acid Bacteria: Species- and Strain-Dependent Plus/Minus Effects on Wine Quality and Safety. <i>Fermentation</i> , 2021, 7, 24.	1.4	21
8	Microbial-based Biocontrol Solutions for Fruits and Vegetables: Recent Insight, Patents, and Innovative Trends. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2021, 12, 3-18.	0.5	17
9	Microbial Resources, Fermentation and Reduction of Negative Externalities in Food Systems: Patterns toward Sustainability and Resilience. <i>Fermentation</i> , 2021, 7, 54.	1.4	19
10	Microbial Biocontrol as an Alternative to Synthetic Fungicides: Boundaries between Pre- and Postharvest Applications on Vegetables and Fruits. <i>Fermentation</i> , 2021, 7, 60.	1.4	38
11	Screening of Lactic Acid Bacteria for the Bio-Control of <i>Botrytis cinerea</i> and the Potential of <i>Lactiplantibacillus plantarum</i> for Eco-Friendly Preservation of Fresh-Cut Kiwifruit. <i>Microorganisms</i> , 2021, 9, 773.	1.6	28
12	Autochthonous Biological Resources for the Production of Regional Craft Beers: Exploring Possible Contributions of Cereals, Hops, Microbes, and Other Ingredients. <i>Foods</i> , 2021, 10, 1831.	1.9	16
13	Non-targeted metabolomic approach as a tool to evaluate the chemical profile of sparkling wines fermented with autochthonous yeast strains. <i>Food Control</i> , 2021, 126, 108099.	2.8	10
14	Editorial: Microbiological Safety of Foods. <i>Foods</i> , 2021, 10, 53.	1.9	5
15	Bioprospecting Antimicrobials from <i>Lactiplantibacillus plantarum</i> : Key Factors Underlying Its Probiotic Action. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12076.	1.8	25
16	A Non-Targeted Metabolomic Approach for the Characterization of Chemical Profile of Sparkling Wines Produced Using Autochthonous Yeast Strains. , 2021, 6, .		0
17	Non-Saccharomyces Commercial Starter Cultures: Scientific Trends, Recent Patents and Innovation in the Wine Sector. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2020, 11, 27-39.	0.5	109
18	How probiotics face food stress: They get by with a little help. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1552-1580.	5.4	88

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19	Real-Time Monitoring of Volatile Compounds Losses in the Oven during Baking and Toasting of Gluten-Free Bread Doughs: A PTR-MS Evidence. <i>Foods</i> , 2020, 9, 1498.	1.9	13
20	Botrytis cinerea and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , 2020, 9, 1138.	1.9	89
21	Effect of Co-Inoculation of <i>Candida zemplinina</i> , <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> for the Industrial Production of Negroamaro Wine in Apulia (Southern Italy). <i>Microorganisms</i> , 2020, 8, 726.	1.6	30
22	PTR-ToF-MS for the Online Monitoring of Alcoholic Fermentation in Wine: Assessment of VOCs Variability Associated with Different Combinations of <i>Saccharomyces</i> /Non- <i>Saccharomyces</i> as a Case-Study. <i>Fermentation</i> , 2020, 6, 55.	1.4	36
23	Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. <i>Molecules</i> , 2020, 25, 1242.	1.7	22
24	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. <i>Microorganisms</i> , 2020, 8, 306.	1.6	49
25	Microbial Populations of Fresh and Cold Stored Donkey Milk by High-Throughput Sequencing Provide Indication for A Correct Management of This High-Value Product. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2314.	1.3	11
26	New Insights into the Oenological Significance of <i>Candida zemplinina</i> : Impact of Selected Autochthonous Strains on the Volatile Profile of Apulian Wines. <i>Microorganisms</i> , 2020, 8, 628.	1.6	25
27	Effect of mixed fermentations with <i>Starterella bacillaris</i> and <i>Saccharomyces cerevisiae</i> on management of malolactic fermentation. <i>Food Research International</i> , 2020, 134, 109246.	2.9	21
28	From Microbial Ecology to Innovative Applications in Food Quality Improvements: the Case of Sourdough as a Model Matrix. <i>J</i> , 2020, 3, 9-19.	0.6	10
29	Phenotypic and genotypic characterization of <i>Lactobacilli</i> and <i>Pediococci</i> isolated from traditional Algerian fermentation products. <i>South Asian Journal of Experimental Biology</i> , 2020, 10, 95-103.	0.1	1
30	In situ riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. <i>Food Microbiology</i> , 2019, 77, 61-68.	2.1	71
31	Exploitation of <i>Prunus mahaleb</i> fruit by fermentation with selected strains of <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2019, 84, 103262.	2.1	25
32	The Phenotypic Analysis of <i>Lactobacillus plantarum</i> shsp Mutants Reveals a Potential Role for hsp1 in Cryotolerance. <i>Frontiers in Microbiology</i> , 2019, 10, 838.	1.5	28
33	A Metagenomic-Based Approach for the Characterization of Bacterial Diversity Associated with Spontaneous Malolactic Fermentations in Wine. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3980.	1.8	39
34	Novel milk "juice beverage with fermented sheep milk and strawberry (<i>Fragaria</i> – <i>ananassa</i>): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019, 102, 10724-10736.	1.4	56
35	Climate Changes and Food Quality: The Potential of Microbial Activities as Mitigating Strategies in the Wine Sector. <i>Fermentation</i> , 2019, 5, 85.	1.4	48
36	Impact of co-inoculation of <i>Saccharomyces cerevisiae</i> , <i>Hanseniaspora uvarum</i> and <i>Oenococcus oeni</i> autochthonous strains in controlled multi starter grape must fermentations. <i>LWT - Food Science and Technology</i> , 2019, 109, 241-249.	2.5	31

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37	Pesticide Residues and Stuck Fermentation in Wine: New Evidences Indicate the Urgent Need of Tailored Regulations. <i>Fermentation</i> , 2019, 5, 23.	1.4	25
38	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. <i>Fermentation</i> , 2019, 5, 97.	1.4	14
39	Selection of an autochthonous yeast starter culture for industrial production of Primitivo "Gioia del Colle" PDO/DOC in Apulia (Southern Italy). <i>LWT - Food Science and Technology</i> , 2019, 99, 188-196.	2.5	19
40	Evaluating the Probiotic Potential of <i>Lactobacillus plantarum</i> Strains from Algerian Infant Feces: Towards the Design of Probiotic Starter Cultures Tailored for Developing Countries. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 113-123.	1.9	45
41	Chapter 2. Microorganisms Able to Produce Biogenic Amines and Factors Affecting Their Activity. <i>Food Chemistry, Function and Analysis</i> , 2019, , 18-40.	0.1	0
42	<i>Brettanomyces bruxellensis</i> population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , 2018, 8, 4136.	1.6	91
43	An innovative oligonucleotide microarray to detect spoilage microorganisms in wine. <i>Food Control</i> , 2018, 87, 169-179.	2.8	11
44	Starter cultures as biocontrol strategy to prevent <i>Brettanomyces bruxellensis</i> proliferation in wine. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 569-576.	1.7	39
45	Immunobiosis and probiosis: antimicrobial activity of lactic acid bacteria with a focus on their antiviral and antifungal properties. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9949-9958.	1.7	82
46	Evaluation of PTR-ToF-MS as a tool to track the behavior of hop-derived compounds during the fermentation of beer. <i>Food Research International</i> , 2018, 111, 582-589.	2.9	20
47	Effect of different conditions on <i>Listeria monocytogenes</i> biofilm formation and removal. <i>Czech Journal of Food Sciences</i> , 2018, 36, 208-214.	0.6	10
48	Selection of indigenous yeast strains for the production of sparkling wines from native Apulian grape varieties. <i>International Journal of Food Microbiology</i> , 2018, 285, 7-17.	2.1	32
49	Analysis of volatile organic compounds in crumb and crust of different baked and toasted gluten-free breads by direct PTR-ToF-MS and fast-GC-PTR-ToF-MS. <i>Journal of Mass Spectrometry</i> , 2018, 53, 893-902. ^{0.7}		16
50	Exopolysaccharides Produced by Lactic Acid Bacteria and Their Role in the Food Industry. , 2018, , 21-49.		0
51	<i>Lactobacillus plantarum</i> with broad antifungal activity: A promising approach to increase safety and shelf-life of cereal-based products. <i>International Journal of Food Microbiology</i> , 2017, 247, 48-54.	2.1	183
52	The potential of lactic acid bacteria to colonize biotic and abiotic surfaces and the investigation of their interactions and mechanisms. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2641-2657.	1.7	58
53	A Focus on Quality and Safety Traits of <i>Saccharomyces cerevisiae</i> Isolated from Uva di Troia Grape Variety. <i>Journal of Food Science</i> , 2017, 82, 124-133.	1.5	15
54	PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. <i>Journal of Visualized Experiments</i> , 2017, , .	0.2	18

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55	Use of Autochthonous Yeasts and Bacteria in Order to Control <i>Brettanomyces bruxellensis</i> in Wine. <i>Fermentation</i> , 2017, 3, 65.	1.4	32
56	In Situ Î²-Glucan Fortification of Cereal-Based Matrices by <i>Pediococcus parvulus</i> 2.6: Technological Aspects and Prebiotic Potential. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1588.	1.8	31
57	Microbial Resources and Enological Significance: Opportunities and Benefits. <i>Frontiers in Microbiology</i> , 2017, 8, 995.	1.5	99
58	Identification of acetic acid bacteria isolated from Tunisian palm sap. <i>African Journal of Microbiology Research</i> , 2017, 11, 596-602.	0.4	2
59	Spontaneous Food Fermentations and Potential Risks for Human Health. <i>Fermentation</i> , 2017, 3, 49.	1.4	130
60	Microbial Resources and Innovation in the Wine Production Sector. <i>South African Journal of Enology and Viticulture</i> , 2017, 38, .	0.8	44
61	<i>Lactobacillus plantarum</i> with Broad Antifungal Activity as a Protective Starter Culture for Bread Production. <i>Foods</i> , 2017, 6, 110.	1.9	48
62	Two different <i>Oenococcus oeni</i> lineages are associated to either red or white wines in Burgundy: genomics and metabolomics insights. <i>Oeno One</i> , 2017, 51, 309.	0.7	34
63	PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts of Wine and Beer Origin. <i>Molecules</i> , 2016, 21, 483.	1.7	45
64	The Microbiota of Non-cow Milk and Products. , 2016, , 117-159.		4
65	Metabolites of Microbial Origin with an Impact on Health: Ochratoxin A and Biogenic Amines. <i>Frontiers in Microbiology</i> , 2016, 7, 482.	1.5	52
66	The Oenological Potential of <i>Hanseniaspora uvarum</i> in Simultaneous and Sequential Co-fermentation with <i>Saccharomyces cerevisiae</i> for Industrial Wine Production. <i>Frontiers in Microbiology</i> , 2016, 7, 670.	1.5	123
67	Starter Cultures for Sparkling Wine. <i>Fermentation</i> , 2016, 2, 21.	1.4	32
68	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. <i>International Journal of Mass Spectrometry</i> , 2016, 397-398, 42-51.	0.7	34
69	Rapid non-invasive quality control of semi-finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. <i>Journal of Mass Spectrometry</i> , 2016, 51, 782-791.	0.7	16
70	Draft Genome Sequence of <i>Pediococcus parvulus</i> 2.6, a Probiotic Î²-Glucan Producer Strain. <i>Genome Announcements</i> , 2016, 4, .	0.8	6
71	Viable But Not Culturable (VBNC) state of <i>Brettanomyces bruxellensis</i> in wine: New insights on molecular basis of VBNC behaviour using a transcriptomic approach. <i>Food Microbiology</i> , 2016, 59, 196-204.	2.1	76
72	<i>Lactobacillus plantarum</i> WCFS1 Î²-Fructosidase: Evidence for an Open Funnel-Like Channel Through the Catalytic Domain with Importance for the Substrate Selectivity. <i>Applied Biochemistry and Biotechnology</i> , 2016, 180, 1056-1075.	1.4	3

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73	Draft Genome Sequence of <i>Lactobacillus collinoides</i> CUPV237, an Exopolysaccharide and Riboflavin Producer Isolated from Cider. <i>Genome Announcements</i> , 2016, 4, .	0.8	3
74	Non-Saccharomyces biodiversity in wine and the "microbial terroir": a survey on Nero di Troia wine from the Apulian region, Italy. <i>Annals of Microbiology</i> , 2016, 66, 143-150.	1.1	44
75	Integrate genome-based assessment of safety for probiotic strains: <i>Bacillus coagulans</i> GBI-30, 6086 as a case study. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 4595-4605.	1.7	76
76	Technological properties of <i>Lactobacillus plantarum</i> strains isolated from grape must fermentation. <i>Food Microbiology</i> , 2016, 57, 187-194.	2.1	80
77	Combinations of cereal β -glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect. <i>Journal of Functional Foods</i> , 2016, 23, 12-23.	1.6	40
78	From grape berries to wine: population dynamics of cultivable yeasts associated to "Nero di Troia" autochthonous grape cultivar. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 59.	1.7	59
79	<i>Lactobacillus plantarum</i> strains for multifunctional oat-based foods. <i>LWT - Food Science and Technology</i> , 2016, 68, 288-294.	2.5	81
80	Simultaneous inoculation of yeasts and lactic acid bacteria: Effects on fermentation dynamics and chemical composition of Negroamaro wine. <i>LWT - Food Science and Technology</i> , 2016, 66, 406-412.	2.5	67
81	Stressors and Food Environment. , 2016, , 245-256.		3
82	β -Glucans and Synbiotic Foods. , 2016, , 423-433.		2
83	Functional Starters for Functional Yogurt. <i>Foods</i> , 2015, 4, 15-33.	1.9	30
84	Draft Genome Sequence of <i>Lactobacillus plantarum</i> Lp90 Isolated from Wine. <i>Genome Announcements</i> , 2015, 3, .	0.8	17
85	Autochthonous starter cultures and indigenous grape variety for regional wine production. <i>Journal of Applied Microbiology</i> , 2015, 118, 1395-1408.	1.4	72
86	Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. <i>Food Research International</i> , 2015, 76, 682-688.	2.9	26
87	The yeast <i>Starmerella bacillaris</i> (synonym <i>Candida zemplinina</i>) shows high genetic diversity in winemaking environments. <i>FEMS Yeast Research</i> , 2015, 15, fov045.	1.1	70
88	The great microbial beauty. <i>Trends in Microbiology</i> , 2015, 23, 334.	3.5	0
89	Proton transfer reaction "mass spectrometry: online and rapid determination of volatile organic compounds of microbial origin. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 3787-3795.	1.7	46
90	Microbial terroir and food innovation: The case of yeast biodiversity in wine. <i>Microbiological Research</i> , 2015, 181, 75-83.	2.5	185

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91	Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. <i>Food and Bioprocess Technology</i> , 2015, 8, 1925-1937.	2.6	52
92	Intraspecific biodiversity and "spoilage potential"™ of <i>Brettanomyces bruxellensis</i> in Apulian wines. <i>LWT - Food Science and Technology</i> , 2015, 60, 102-108.	2.5	46
93	Cyclic shear test on a dowel beam-to-column connection of precast buildings. <i>Earthquake and Structures</i> , 2015, 9, 541-562.	1.0	23
94	A Fast, Reliable, and Sensitive Method for Detection and Quantification of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in Ready-to-Eat Fresh-Cut Products by MPN-qPCR. <i>BioMed Research International</i> , 2014, 2014, 1-9.	0.9	24
95	Barley β -Glucans-Containing Food Enhances Probiotic Performances of Beneficial Bacteria. <i>International Journal of Molecular Sciences</i> , 2014, 15, 3025-3039.	1.8	98
96	Fresh-Cut Pineapple as a New Carrier of Probiotic Lactic Acid Bacteria. <i>BioMed Research International</i> , 2014, 2014, 1-9.	0.9	45
97	Genome Sequence of <i>Oenococcus oeni</i> OM27, the First Fully Assembled Genome of a Strain Isolated from an Italian Wine. <i>Genome Announcements</i> , 2014, 2, .	0.8	28
98	Genome Sequences of Five <i>Oenococcus oeni</i> Strains Isolated from Nero Di Troia Wine from the Same Terroir in Apulia, Southern Italy. <i>Genome Announcements</i> , 2014, 2, .	0.8	35
99	Draft Genome Sequence of <i>Bacillus coagulans</i> GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. <i>Genome Announcements</i> , 2014, 2, .	0.8	16
100	A partial proteome reference map of the wine lactic acid bacterium <i>Oenococcus oeni</i> ATCC BAA-1163. <i>Open Biology</i> , 2014, 4, 130154.	1.5	28
101	Proton-transfer reaction mass spectrometry for the study of the production of volatile compounds by bakery yeast starters. <i>Journal of Mass Spectrometry</i> , 2014, 49, 850-859.	0.7	38
102	Riboflavin-overproducing strains of <i>Lactobacillus fermentum</i> for riboflavin-enriched bread. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 3691-3700.	1.7	122
103	FEM analysis of the strength of RC beam-to-column dowel connections under monotonic actions. <i>Construction and Building Materials</i> , 2014, 69, 271-284.	3.2	57
104	Seismic performance evaluation of plasterboard partitions via shake table tests. <i>Bulletin of Earthquake Engineering</i> , 2014, 12, 1657-1677.	2.3	74
105	Probiotic abilities of riboflavin-overproducing <i>Lactobacillus</i> strains: a novel promising application of probiotics. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 7569-7581.	1.7	85
106	Introducing Ethics in Your Instruction Using a TED Talks Playlist Review of: Selected TED talks focused on ethics, http://www.ted.com/ . <i>Journal of Microbiology and Biology Education</i> , 2014, 15, 246-246.	0.5	1
107	Biodiversity and safety aspects of yeast strains characterized from vineyards and spontaneous fermentations in the Apulia Region, Italy. <i>Food Microbiology</i> , 2013, 36, 335-342.	2.1	87
108	<i>Lactobacillus plantarum</i> passage through an oro-gastro-intestinal tract simulator: Carrier matrix effect and transcriptional analysis of genes associated to stress and probiosis. <i>Microbiological Research</i> , 2013, 168, 351-359.	2.5	104

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109	Comparative Proteomic Analysis of <i>Lactobacillus plantarum</i> WCFS1 and Δ ctsR Mutant Strains Under Physiological and Heat Stress Conditions. <i>International Journal of Molecular Sciences</i> , 2012, 13, 10680-10696.	1.8	33
110	Biogenic Amines Degradation by <i>Lactobacillus plantarum</i> : Toward a Potential Application in Wine. <i>Frontiers in Microbiology</i> , 2012, 3, 122.	1.5	135
111	Transdisciplinarity and Microbiology Education. <i>Journal of Microbiology and Biology Education</i> , 2012, 13, 70-73.	0.5	14
112	Lactic acid bacteria producing B-group vitamins: a great potential for functional cereals products. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 1383-1394.	1.7	205
113	Shake table tests for seismic assessment of suspended continuous ceilings. <i>Bulletin of Earthquake Engineering</i> , 2012, 10, 1819-1832.	2.3	74
114	Microbial information regimen in EU geographical indications. <i>World Patent Information</i> , 2012, 34, 229-231.	0.7	19
115	Probiotic features of <i>Lactobacillus plantarum</i> mutant strains. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 431-441.	1.7	66
116	Beta-Glucans Improve Growth, Viability and Colonization of Probiotic Microorganisms. <i>International Journal of Molecular Sciences</i> , 2012, 13, 6026-6039.	1.8	131
117	Biotechnology and Pasta-Making: Lactic Acid Bacteria as a New Driver of Innovation. <i>Frontiers in Microbiology</i> , 2012, 3, 94.	1.5	24
118	Increasing membrane protection in <i>Lactobacillus plantarum</i> cells overproducing small heat shock proteins. <i>Annals of Microbiology</i> , 2012, 62, 517-522.	1.1	6
119	Seismic performance of R/C frames with overstrength discontinuities in elevation. <i>Bulletin of Earthquake Engineering</i> , 2012, 10, 679-694.	2.3	15
120	Inactivation of the ftsH gene of <i>Lactobacillus plantarum</i> WCFS1: Effects on growth, stress tolerance, cell surface properties and biofilm formation. <i>Microbiological Research</i> , 2012, 167, 187-193.	2.5	63
121	Biotechnological Production of Vitamin B2-Enriched Bread and Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8013-8020.	2.4	121
122	Inactivation of a small heat shock protein affects cell morphology and membrane fluidity in <i>Lactobacillus plantarum</i> WCFS1. <i>Research in Microbiology</i> , 2011, 162, 419-425.	1.0	56
123	Food Microbial Biodiversity and "Microbes of Protected Origin". <i>Frontiers in Microbiology</i> , 2011, 2, 237.	1.5	54
124	Expression of <i>Lactobacillus brevis</i> IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes in wine correlates with substrate availability. <i>Letters in Applied Microbiology</i> , 2011, 53, 395-402.	1.0	22
125	Isolation and characterization of tyramine-producing <i>Enterococcus faecium</i> strains from red wine. <i>Food Microbiology</i> , 2011, 28, 434-439.	2.1	55
126	Effect of abiotic stress conditions on expression of the <i>Lactobacillus brevis</i> IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes. <i>Annals of Microbiology</i> , 2011, 61, 179-183.	1.1	18

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127	Involvement of the sigma factor sigma H in the regulation of a small heat shock protein gene in <i>Lactobacillus plantarum</i> WCFS1. <i>Annals of Microbiology</i> , 2011, 61, 973-977.	1.1	6
128	Neopreneâ€“concrete friction relationships for seismic assessment of existing precast buildings. <i>Engineering Structures</i> , 2011, 33, 532-538.	2.6	54
129	The hsp 16 Gene of the Probiotic <i>Lactobacillus acidophilus</i> Is Differently Regulated by Salt, High Temperature and Acidic Stresses, as Revealed by Reverse Transcription Quantitative PCR (qRT-PCR) Analysis. <i>International Journal of Molecular Sciences</i> , 2011, 12, 5390-5405.	1.8	22
130	Responses of Lactic Acid Bacteria to Cold Stress. , 2011, , 91-110.		2
131	Biogenic amine in wines. <i>Annals of Microbiology</i> , 2010, 60, 573-578.	1.1	88
132	Technological properties of <i>Oenococcus oeni</i> strains isolated from typical southern Italian wines. <i>Letters in Applied Microbiology</i> , 2010, 50, 327-334.	1.0	92
133	Characterization of the CtsR Stress Response Regulon in <i>Lactobacillus plantarum</i> . <i>Journal of Bacteriology</i> , 2010, 192, 896-900.	1.0	63
134	Bacterial Stressors in Minimally Processed Food. <i>International Journal of Molecular Sciences</i> , 2009, 10, 3076-3105.	1.8	86
135	Horizontal gene transfer in the gut: Is it a risk?. <i>Food Research International</i> , 2009, 42, 1501-1502.	2.9	17
136	Validation of an internal control gene to apply reverse transcription quantitative PCR to study heat, cold and ethanol stresses in <i>Lactobacillus plantarum</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 899-902.	1.7	31
137	Improved adaptation to heat, cold, and solvent tolerance in <i>Lactobacillus plantarum</i> . <i>Applied Microbiology and Biotechnology</i> , 2007, 77, 909-915.	1.7	100
138	Cloning, molecular characterization and expression analysis of two small heat shock genes isolated from wine <i>Lactobacillus plantarum</i> . <i>Journal of Applied Microbiology</i> , 2004, 97, 774-782.	1.4	38
139	Real-Time Monitoring of Flavoring Starter Cultures for Different Food Matrices Using PTR-MS. <i>ACS Symposium Series</i> , 0, , 123-138.	0.5	0