

Anna Reale

List of Publications by Year in descending order

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49
papers

1,999
citations

218677

26
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44
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docs citations

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times ranked

2351
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential Oils from Indigenous Iranian Plants: A Natural Weapon vs. Multidrug-Resistant <i>Escherichia coli</i> . <i>Microorganisms</i> , 2022, 10, 109.	3.6	10
2	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. <i>Food Research International</i> , 2022, 154, 111019.	6.2	9
3	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. <i>Food Research International</i> , 2022, 155, 111063.	6.2	9
4	Paraprobiotics: A New Perspective for Functional Foods and Nutraceuticals. <i>Nutrients</i> , 2021, 13, 1225.	4.1	82
5	Exploitation of sea fennel (<i>Crithmum maritimum</i> L.) for manufacturing of novel high-value fermented preserves. <i>Food and Bioprocess Technology</i> , 2021, 127, 174-197.	3.6	21
6	Alginate-Assisted Lemongrass (<i>Cymbopogon nardus</i>) Essential Oil Dispersions for Antifungal Activity. <i>Foods</i> , 2021, 10, 1528.	4.3	18
7	Bacteria do it better! Proteomics suggests the molecular basis for improved digestibility of sourdough products. <i>Food Chemistry</i> , 2021, 359, 129955.	8.2	20
8	Stimulatory effect of <i>Allium ampeloprasum</i> L. ssp. <i>iranicum</i> Wendelbo on the probiotic <i>Bifidobacterium bifidum</i> in Iranian white cheese. <i>Journal of Dairy Science</i> , 2021, 104, 10550-10557.	3.4	2
9	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. <i>Food Research International</i> , 2020, 136, 109567.	6.2	28
10	Selection criteria of lactic acid bacteria to be used as starter for sweet and salty leavened baked products. <i>LWT - Food Science and Technology</i> , 2020, 133, 110092.	5.2	17
11	A Holistic Review on Euro-Asian Lactic Acid Bacteria Fermented Cereals and Vegetables. <i>Microorganisms</i> , 2020, 8, 1176.	3.6	78
12	Lesser mealworm (<i>Alphitobius diaperinus</i>) powder as a novel baking ingredient for manufacturing high-protein, mineral-dense snacks. <i>Food Research International</i> , 2020, 131, 109031.	6.2	62
13	Production of low-calorie apricot nectar sweetened with stevia: Impact on qualitative, sensory, and nutritional profiles. <i>Food Science and Nutrition</i> , 2020, 8, 1837-1847.	3.4	5
14	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatile profile. <i>Food Research International</i> , 2020, 137, 109369.	6.2	33
15	Factors affecting viability of selected probiotics during cheese-making of pasta filata dairy products obtained by direct-to-vat inoculation system. <i>LWT - Food Science and Technology</i> , 2019, 116, 108476.	5.2	19
16	Lactic Acid Bacteria Biota and Aroma Profile of Italian Traditional Sourdoughs From the Irpinian Area in Italy. <i>Frontiers in Microbiology</i> , 2019, 10, 1621.	3.5	33
17	Stabilization of sourdough starter by spray drying technique: New breadmaking perspective. <i>LWT - Food Science and Technology</i> , 2019, 99, 468-475.	5.2	40
18	Flavoring Production in Kamut®, Quinoa and Wheat Doughs Fermented by <i>Lactobacillus paracasei</i> , <i>Lactobacillus plantarum</i> , and <i>Lactobacillus brevis</i> : A SPME-GC/MS Study. <i>Frontiers in Microbiology</i> , 2018, 9, 429.	3.5	57

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19	Draft Genome Sequence of the Respiration-Competent Strain <i>Lactobacillus casei</i> N87. <i>Genome Announcements</i> , 2016, 4, .	0.8	13
20	Theoretical insight into the heat shock response (HSR) regulation in <i>Lactobacillus casei</i> and <i>L. rhamnosus</i> . <i>Journal of Theoretical Biology</i> , 2016, 402, 21-37.	1.7	19
21	Effect of respirative cultures of <i>Lactobacillus casei</i> on model sourdough fermentation. <i>LWT - Food Science and Technology</i> , 2016, 73, 622-629.	5.2	37
22	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelf-Life. <i>Journal of Food Science</i> , 2016, 81, M97-105.	3.1	23
23	Effect of respirative and catalase-positive <i>Lactobacillus casei</i> adjuncts on the production and quality of Cheddar-type cheese. <i>International Dairy Journal</i> , 2016, 63, 78-87.	3.0	34
24	Effects of pre-fermented wheat bran on dough and bread characteristics. <i>Journal of Cereal Science</i> , 2016, 69, 138-144.	3.7	86
25	MODIFIED ATMOSPHERE PACKAGING, ULTRASOUND AND CHITOSAN: EFFECT OF CO-TREATMENTS ON THE SHELF-LIFE OF BLACK TRUFFLE (<i>TUBER AESTIVUM</i>). <i>Acta Horticulturae</i> , 2015, , 471-475.	0.2	5
26	Survey of antibiotic resistance traits in strains of <i>Lactobacillus casei/paracasei/rhamnosus</i> . <i>Annals of Microbiology</i> , 2015, 65, 1763-1769.	2.6	4
27	Aeration and supplementation with heme and menaquinone affect survival to stresses and antioxidant capability of <i>Lactobacillus casei</i> strains. <i>LWT - Food Science and Technology</i> , 2015, 60, 817-824.	5.2	30
28	Tolerance of <i>Lactobacillus casei</i> , <i>Lactobacillus paracasei</i> and <i>Lactobacillus rhamnosus</i> strains to stress factors encountered in food processing and in the gastro-intestinal tract. <i>LWT - Food Science and Technology</i> , 2015, 60, 721-728.	5.2	73
29	High resolution melting analysis (HRM) as a new tool for the identification of species belonging to the <i>Lactobacillus casei</i> group and comparison with species-specific PCRs and multiplex PCR. <i>Food Microbiology</i> , 2015, 46, 357-367.	4.2	56
30	Assessment of Aerobic and Respiratory Growth in the <i>Lactobacillus casei</i> Group. <i>PLoS ONE</i> , 2014, 9, e99189.	2.5	65
31	Diabetes and Obesity as Independent Risk Factors for Osteoporosis in Postmenopausal Women: A Population Study. <i>European Journal of Inflammation</i> , 2014, 12, 479-487.	0.5	1
32	Lactic Acid Bacteria in Pharmaceutical Formulations: Presence and Viability of "Healthy Microorganisms". <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2014, 4, 66-75.	0.4	14
33	Microbiological and Fermentative Properties of Baker's Yeast Starter Used in Breading. <i>Journal of Food Science</i> , 2013, 78, M1224-31.	3.1	35
34	<i>Lactobacillus plantarum</i> 29 Inhibits <i>Penicillium</i> spp. Involved in the Spoilage of Black Truffles (<i>Tuber aestivum</i>). <i>Journal of Food Science</i> , 2013, 78, M1188-94.	3.1	30
35	Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 237-244.	3.6	37
36	Interactions between <i>Lactobacillus sakei</i> and CNC (<i>Staphylococcus xylosus</i> and <i>Kocuria varians</i>) and their influence on proteolytic activity. <i>Letters in Applied Microbiology</i> , 2010, 51, 586-594.	2.2	32

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37	Risk of Salmonella transmission via cryopreserved semen in turkey flocks. Poultry Science, 2010, 89, 1975-1980.	3.4	9
38	Irradiation Treatments to Improve the Shelf Life of Fresh Black Truffles (Truffles Preservation by) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	3.1	32
39	Effects of ionizing radiation and modified atmosphere packaging on the shelf life of aqua-cultured sea bass (<i>Dicentrarchus labrax</i>). World Journal of Microbiology and Biotechnology, 2008, 24, 2757-2765.	3.6	22
40	NMR metabolic profiling of organic and aqueous sea bass extracts: Implications in the discrimination of wild and cultured sea bass. Talanta, 2008, 77, 433-444.	5.5	90
41	The Importance of Lactic Acid Bacteria for Phytate Degradation during Cereal Dough Fermentation. Journal of Agricultural and Food Chemistry, 2007, 55, 2993-2997.	5.2	123
42	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry, 2007, 103, 344-354.	8.2	41
43	Interactions between strains of <i>Staphylococcus xylosus</i> and <i>Kocuria varians</i> isolated from fermented meats. Journal of Applied Microbiology, 2007, 103, 743-751.	3.1	21
44	Preservation by freezing of potentially probiotic strains of <i>Lactobacillus rhamnosus</i> . Annals of Microbiology, 2007, 57, 537-544.	2.6	19
45	Bile salt and acid tolerance of <i>Lactobacillus rhamnosus</i> strains isolated from Parmigiano Reggiano cheese. FEMS Microbiology Letters, 2005, 244, 129-137.	1.8	213
46	Shelf Life of Fresh Sausages Stored under Modified Atmospheres. Journal of Food Protection, 2005, 68, 2686-2692.	1.7	20
47	Antibiotic susceptibility of <i>Lactobacillus rhamnosus</i> strains isolated from Parmigiano Reggiano cheese. Dairy Science and Technology, 2005, 85, 193-204.	0.9	106
48	Phytate Degradation by Lactic Acid Bacteria and Yeasts during the Wholemeal Dough Fermentation: A ³¹ P NMR Study. Journal of Agricultural and Food Chemistry, 2004, 52, 6300-6305.	5.2	105
49	Presence of yeasts in southern Italian sourdoughs from <i>Triticum aestivum</i> flour. FEMS Microbiology Letters, 2003, 225, 143-148.	1.8	61