Barbara Cardazzo

List of Publications by Year
in descending order

39	770	566801 15	552369 26
papers	citations	h-index	g-index

40	40	40	1202
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Multiple-Locus Sequence Typing and Analysis of Toxin Genes in Bacillus cereus Food-Borne Isolates. Applied and Environmental Microbiology, 2008, 74, 850-860.	1.4	94
2	Real-Time TaqMan Polymerase Chain Reaction Detection and Quantification of Cow DNA in Pure Water Buffalo Mozzarella Cheese: Method Validation and Its Application on Commercial Samples. Journal of Agricultural and Food Chemistry, 2007, 55, 3429-3434.	2.4	64
3	A genomic and transcriptomic approach to investigate the blue pigment phenotype in Pseudomonas fluorescens. International Journal of Food Microbiology, 2015, 213, 88-98.	2.1	61
4	Edible processed insects from e-commerce: Food safety with a focus on the Bacillus cereus group. Food Microbiology, 2018, 76, 296-303.	2.1	60
5	Diauxie and co-utilization of carbon sources can coexist during bacterial growth in nutritionally complex environments. Nature Communications, 2020, 11, 3135.	5.8	51
6	Polyphenols from olive mill waste affect biofilm formation and motility in <scp>E</scp>scherichia coliâ€¦<scp>K</scp>â€12. Microbial Biotechnology, 2014, 7, 265-275.	2.0	43
7	Effect of phenols extracted from a by-product of the oil mill on the shelf-life of raw and cooked fresh pork sausages in the absence of chemical additives. LWT - Food Science and Technology, 2017, 85, 89-95.	2.5	33
8	The use of Unmanned Aerial Vehicles (UAVs) to sample the blow microbiome of small cetaceans. PLoS ONE, 2020, 15, e0235537.	1.1	27
9	Agricultural by-products with bioactive effects: A multivariate approach to evaluate microbial and physicochemical changes in a fresh pork sausage enriched with phenolic compounds from olive vegetation water. International Journal of Food Microbiology, 2016, 228, 34-43.	2.1	26
10	Calcite moonmilk of microbial origin in the Etruscan Tomba degli Scudi in Tarquinia, Italy. Scientific Reports, 2018, 8, 15839.	1.6	26
11	Hostâ€microbiota interactions shed light on mortality events in the striped venus clam Chamelea gallina. Molecular Ecology, 2019, 28, 4486-4499.	2.0	25
12	Transposon mutagenesis in Pseudomonas fluorescens reveals genes involved in blue pigment production and antioxidant protection.. Food Microbiology, 2019, 82, 497-503.	2.1	25
13	A Multi-Omics Approach to Evaluate the Quality of Milk Whey Used in Ricotta Cheese Production. Frontiers in Microbiology, 2016, 7, 1272.	1.5	24
14	Tracing seafood at high spatial resolution using NGS-generated data and machine learning: Comparing microbiome versus SNPs. Food Chemistry, 2019, 286, 413-420.	4.2	22
15	Minimum bactericidal concentration of phenols extracted from oil vegetation water on spoilers, starters and food-borne bacteria. Italian Journal of Food Safety, 2015, 4, 4519.	0.5	19
16	Vibrio Trends in the Ecology of the Venice Lagoon. Applied and Environmental Microbiology, 2014, 80, 2372-2380.	1.4	17
17	Evaluation of real-time PCR assays for detection and quantification of fraudulent addition of bovine milk to caprine and ovine milk for cheese manufacture. International Dairy Journal, 2009, 19, 617-623.	1.5	15
18	Enlightening mineral iron sensing in Pseudomonas fluorescens by surface active maghemite nanoparticles: Involvement of the OprF porin. Biochimica Et Biophysica Acta - General Subjects, 2016, 1860, 2202-2210.	1.1	12

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19	A rapid and high-throughput real-time PCR assay for species identification: application to stockfish sold in Italy. European Food Research and Technology, 2009, 229, 191-195.	1.6	11
20	Characterisation of the thermostable protease AprX in strains of Pseudomonas fluorescens and impact on the shelf-life of dairy products: preliminary results. Italian Journal of Food Safety, 2016, 5, 6175.	0.5	10
21	Microbial metabarcoding highlights different bacterial and fungal populations in honey samples from local beekeepers and market in north-eastern Italy. International Journal of Food Microbiology, 2020, 334, 108806.	2.1	10
22	Active Rumen Bacterial and Protozoal Communities Revealed by RNA-Based Amplicon Sequencing on Dairy Cows Fed Different Diets at Three Physiological Stages. Microorganisms, 2021, 9, 754.	1.6	10
23	Determining the prevalence, identity and possible origin of bacterial pathogens in soil. Environmental Microbiology, 2020, 22, 5327-5340.	1.8	9
24	Extending RAD tag analysis to microbial ecology: a comparison between MultiLocus Sequence Typing and 2bâ€RAD to investigate Listeria monocytogenes genetic structure. Molecular Ecology Resources, 2016, 16, 823-835.	2.2	8
25	Molecular Typing ofVibrio parahaemolyticusStrains Isolated from Mollusks in the North Adriatic Sea. Foodborne Pathogens and Disease, 2017, 14, 454-464.	0.8	8
26	Combining Culture-Dependent and Culture-Independent Methods: New Methodology Insight on the Vibrio Community of Ruditapes philippinarum. Foods, 2021, 10, 1271.	1.9	8
27	Beehive products as bioindicators of antimicrobial resistance contamination in the environment. Science of the Total Environment, 2022, 823, 151131.	3.9	8
28	Contribution of natural milk culture to microbiota, safety and hygiene of raw milk cheese produced in alpine malga. Italian Journal of Food Safety, 2018, 7, 6967.	0.5	7
29	Depuration processes affect the Vibrio community in the microbiota of the Manila clam, Ruditapes philippinarum. Environmental Microbiology, 2020, 22, 4456-4472.	1.8	6
30	Natural contaminants in bee pollen: DNA metabarcoding as a tool to identify floral sources of pyrrolizidine alkaloids and fungal diversity. Food Research International, 2021, 146, 110438.	2.9	6
31	Longâ€lasting effects of chronic exposure to chemical pollution on the hologenome of the Manila clam. Evolutionary Applications, 2021, 14, 2864-2880.	1.5	6
32	Employment of Phenolic Compounds from Olive Vegetation Water in Broiler Chickens: Effects on Gut Microbiota and on the Shelf Life of Breast Fillets. Molecules, 2021, 26, 4307.	1.7	4
33	Analysis of process factors of dry fermented salami to control Listeria monocytogenes. Italian Journal of Food Safety, 2017, 6, 6184.	0.5	3
34	H2O2Tolerance inPseudomonas Fluorescens: Synergy between Pyoverdineâ€Iron(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnologyâ€Based Electrochemical Approach. ChemElectroChem, 2019, 6, 5186-5190.	1.7	3
35	Disseminating Science and Education through Social Media: The Experience of a Studentsâ€™ Editorial Team at the University of Padova. Journal of Microbiology and Biology Education, 2022, 23, .	0.5	3
36	Using a concentrate of phenols obtained from olive vegetation water to preserve chilled food: two case studies. Italian Journal of Food Safety, 2016, 5, 5651.	0.5	2

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37	Genuine and natural: the opinion of teen consumers. Italian Journal of Food Safety, 2017, 6, 6183.	0.5	2
38	Spectrophotometric techniques for the characterization of strains involved in the blue pigmentation of food: Preliminary results. Italian Journal of Food Safety, 2018, 7, 6928.	0.5	2
39	H₂O₂ Tolerance in Pseudomonas Fluorescens: Synergy between Pyoverdineâ€Iron(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnologyâ€Based Electrochemical Approach. ChemElectroChem, 2019, 6, 5166-5166.	1.7	0