Simona Marianna Sanzani

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Induced resistance to control postharvest decay of fruit and vegetables. Postharvest Biology and Technology, 2016, 122, 82-94.	6.0	305
2	Mycotoxins in harvested fruits and vegetables: Insights in producing fungi, biological role, conducive conditions, and tools to manage postharvest contamination. Postharvest Biology and Technology, 2016, 122, 95-105.	6.0	133
3	Study on the role of patulin on pathogenicity and virulence of Penicillium expansum. International Journal of Food Microbiology, 2012, 153, 323-331.	4.7	114
4	Sodium carbonate and bicarbonate treatments induce resistance to postharvest green mould on citrus fruit. Postharvest Biology and Technology, 2014, 87, 61-69.	6.0	105
5	Species of the <i>Colletotrichum gloeosporioides</i> and <i>C.Âboninense</i> complexes associated with olive anthracnose. Plant Pathology, 2014, 63, 437-446.	2.4	85
6	Use of Quantitative <scp>PCR</scp> Detection Methods to Study Biocontrol Agents and Phytopathogenic Fungi and Oomycetes in Environmental Samples. Journal of Phytopathology, 2014, 162, 1-13.	1.0	84
7	Control of Penicillium expansum and patulin accumulation on apples by quercetin and umbelliferone. European Food Research and Technology, 2009, 228, 381-389.	3.3	78
8	Control of storage diseases of citrus by pre- and postharvest application of salts. Postharvest Biology and Technology, 2012, 72, 57-63.	6.0	78
9	Early detection of Botrytis cinerea latent infections as a tool to improve postharvest quality of table grapes. Postharvest Biology and Technology, 2012, 68, 64-71.	6.0	72
10	Characterization of genes associated with induced resistance against Penicillium expansum in apple fruit treated with quercetin. Postharvest Biology and Technology, 2010, 56, 1-11.	6.0	61
11	Alternariol as virulence and colonization factor of <i>Alternaria alternata</i> during plant infection. Molecular Microbiology, 2019, 112, 131-146.	2.5	59
12	Influence of hot water treatment on brown rot of peach and rapid fruit response to heat stress. Postharvest Biology and Technology, 2014, 94, 66-73.	6.0	55
13	Electrolyzed sodium bicarbonate inhibits Penicillium digitatum and induces defence responses against green mould in citrus fruit. Postharvest Biology and Technology, 2016, 115, 18-29.	6.0	53
14	Metabarcoding Analysis of <i>Phytophthora</i> Diversity Using Genus-Specific Primers and 454 Pyrosequencing. Phytopathology, 2016, 106, 305-313.	2.2	51
15	Protein hydrolysates effects on grapevine (Vitis vinifera L., cv. Corvina) performance and water stress tolerance. Scientia Horticulturae, 2019, 258, 108784.	3.6	48
16	Effect of quercetin and umbelliferone on the transcript level of Penicillium expansum genes involved in patulin biosynthesis. European Journal of Plant Pathology, 2009, 125, 223-233.	1.7	47
17	Soybean and casein hydrolysates induce grapevine immune responses and resistance against Plasmopara viticola. Frontiers in Plant Science, 2014, 5, 716.	3.6	45
18	Effectiveness of Phenolic Compounds against Citrus Green Mould. Molecules, 2014, 19, 12500-12508.	3.8	42

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19	Characterization of Citrus-Associated Alternaria Species in Mediterranean Areas. PLoS ONE, 2016, 11, e0163255.	2.5	39
20	Revealing Cues for Fungal Interplay in the Plant–Air Interface in Vineyards. Frontiers in Plant Science, 2019, 10, 922.	3.6	36
21	Genetic structure and natural variation associated with host of origin in Penicillium expansum strains causing blue mould. International Journal of Food Microbiology, 2013, 165, 111-120.	4.7	35
22	Menadione-Induced Oxidative Stress Re-Shapes the Oxylipin Profile of Aspergillus flavus and Its Lifestyle. Toxins, 2015, 7, 4315-4329.	3.4	34
23	Detection of Ochratoxin a Using Molecular Beacons and Real-Time PCR Thermal Cycler. Toxins, 2015, 7, 812-820.	3.4	32
24	Evaluation of alternative means to control postharvest Rhizopus rot of peaches. Scientia Horticulturae, 2016, 198, 86-90.	3.6	32
25	PROTEIN HYDROLYSATES AS RESISTANCE INDUCERS FOR CONTROLLING GREEN MOULD OF CITRUS FRUIT. Acta Horticulturae, 2015, , 1593-1598.	0.2	27
26	Characterization of Alternaria Species Associated with Heart Rot of Pomegranate Fruit. Journal of Fungi (Basel, Switzerland), 2021, 7, 172.	3.5	23
27	A NEW PERSPECTIVE IN CONTROLLING POSTHARVEST CITRUS ROTS: THE USE OF ELECTROLYZED WATER. Acta Horticulturae, 2015, , 1599-1606.	0.2	22
28	Antifungal Activity and DNA Topoisomerase Inhibition of Hydrolysable Tannins from Punica granatum L International Journal of Molecular Sciences, 2021, 22, 4175.	4.1	21
29	Effect of some protein hydrolysates against gray mould of table and wine grapes. European Journal of Plant Pathology, 2016, 144, 821-830.	1.7	20
30	Contamination of fresh and dried tomato by <i>Alternaria</i> toxins in southern Italy. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 789-799.	2.3	20
31	Development of a DNA-based biosensor for the fast and sensitive detection of ochratoxin A in urine. Analytica Chimica Acta, 2020, 1133, 20-29.	5.4	19
32	Characterization of Penicillium s.s. and Aspergillus sect. nigri causing postharvest rots of pomegranate fruit in Southern Italy. International Journal of Food Microbiology, 2020, 314, 108389.	4.7	17
33	A new highâ€resolution melting assay for genotyping <i>Alternaria</i> species causing citrus brown spot. Journal of the Science of Food and Agriculture, 2018, 98, 4578-4583.	3.5	16
34	Pre- and postharvest application of alternative means to control Alternaria Brown spot of citrus. Crop Protection, 2019, 121, 73-79.	2.1	16
35	Postharvest Rot of Pomegranate Fruit in Southern Italy: Characterization of the Main Pathogens. Journal of Fungi (Basel, Switzerland), 2022, 8, 475.	3.5	14
36	Characterization of Basidiomycetes Associated with Wood Rot of Citrus in Southern Italy. Phytopathology, 2014, 104, 851-858.	2.2	13

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37	Targeting mitochondrial metabolite transporters in Penicillium expansum for reducing patulin production. Plant Physiology and Biochemistry, 2021, 158, 158-181.	5.8	10
38	Comparative transcriptome analysis of two citrus germplasms with contrasting susceptibility to Phytophthora nicotianae provides new insights into tolerance mechanisms. Plant Cell Reports, 2018, 37, 483-499.	5.6	8
39	The Effect of Polyphenols on Pomegranate Fruit Susceptibility to Pilidiella granati Provides Insights into Disease Tolerance Mechanisms. Molecules, 2020, 25, 515.	3.8	8
40	First report of Stemphylium eturmiunum causing postharvest rot of sweet cherry in Italy. Crop Protection, 2020, 132, 105112.	2.1	8
41	Control of Penicillium expansum by an Epiphytic Basidiomycetous Yeast. Horticulturae, 2021, 7, 473.	2.8	8
42	Alternaria species causing pomegranate and citrus fruit rots in Albania. Journal of Plant Diseases and Protection, 2022, 129, 1095-1104.	2.9	8
43	A Rapid Assay to Detect Toxigenic Penicillium spp. Contamination in Wine and Musts. Toxins, 2016, 8, 235.	3.4	7
44	Fungal pathogens associated with harvested table grapes in Lebanon, and characterization of the mycotoxigenic genera. Phytopathologia Mediterranea, 2021, 60, 427-439.	1.3	7
45	Targeting Penicillium expansum GMC Oxidoreductase with High Affinity Small Molecules for Reducing Patulin Production. Biology, 2021, 10, 21.	2.8	5
46	Postharvest fungal diseases of cactus pear fruit in southern Italy. Acta Horticulturae, 2016, , 215-218.	0.2	4
47	Patulin risk associated with blue mould of pome fruit marketed in southern Italy. Quality Assurance and Safety of Crops and Foods, 2017, 9, 23-29.	3.4	4
48	Mycotoxigenic fungi contaminating greenhouse-grown tomato fruit and their alternative control. European Journal of Plant Pathology, 2021, 160, 287-300.	1.7	4
49	BIOCHEMICAL AND TRANSCRIPTOMIC CHANGES ASSOCIATED WITH INDUCED RESISTANCE IN CITRUS FRUITS TREATED WITH SODIUM SALTS. Acta Horticulturae, 2015, , 1627-1632.	0.2	3
50	Isolation of Rhizopus arrhizus from Albanian barley. Journal of the Institute of Brewing, 2018, 124, 341-343.	2.3	3
51	First report of collar and root rot caused by Phytophthora nicotianae on Lycium barbarum. Journal of Plant Pathology, 2018, 100, 361-361.	1.2	3
52	Electrolyzed Water as a Potential Agent for Controlling Postharvest Decay of Fruits and Vegetables. Plant Pathology in the 21st Century, 2021, , 181-202.	0.9	3
53	Occurrence of (Nematoda: Aphelenchoidinae) and sp. (Rhabditida: Panagrolaimidae) Associated with Decaying Pomegranate Fruit in Italy. Journal of Nematology, 2017, 49, 418-426.	0.9	3
54	Community Analysis of Culturable Sapwood Endophytes from Apulian Olive Varieties with Different Susceptibility to Xylella fastidiosa. Agronomy, 2022, 12, 9.	3.0	3

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55	HEAT TREATMENT TO CONTROL BROWN ROT AND PRESERVE THE FRUIT QUALITY OF PEACHES. Acta Horticulturae, 2014, , 157-162.	0.2	2
56	MYCOTOXIN CONTAMINATION ON HARVESTED COMMODITIES AND INNOVATIVE STRATEGIES FOR THEIR DETECTION AND CONTROL. Acta Horticulturae, 2014, , 123-132.	0.2	1
57	Colletotrichum gloeosporioides sensu stricto as causal agent of anthracnose on pomegranate fruit in Albania. Crop Protection, 2020, 137, 105291.	2.1	1
58	New techniques for managing postharvest diseases of fruit: physical, chemical and biological agents. Burleigh Dodds Series in Agricultural Science, 2019, , 337-350.	0.2	1
59	Organic and Inorganic Salts as Postharvest Alternative Control Means of Citrus. , 0, , .		0
60	First report of Aspergillus europaeus causing postharvest bulb rot of garlic in Italy. Journal of Plant Pathology, 2020, 102, 601-601.	1.2	0