

# Simona Marianna Sanzani

## List of Publications by Year in descending order

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60  
papers

2,060  
citations

236925

25  
h-index

243625

44  
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64  
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64  
docs citations

64  
times ranked

2123  
citing authors

#	ARTICLE	IF	CITATIONS
1	Community Analysis of Culturable Sapwood Endophytes from Apulian Olive Varieties with Different Susceptibility to <i>Xylella fastidiosa</i> . <i>Agronomy</i> , 2022, 12, 9.	3.0	3
2	Postharvest Rot of Pomegranate Fruit in Southern Italy: Characterization of the Main Pathogens. <i>Journal of Fungi</i> (Basel, Switzerland), 2022, 8, 475.	3.5	14
3	<i>Alternaria</i> species causing pomegranate and citrus fruit rots in Albania. <i>Journal of Plant Diseases and Protection</i> , 2022, 129, 1095-1104.	2.9	8
4	Targeting mitochondrial metabolite transporters in <i>Penicillium expansum</i> for reducing patulin production. <i>Plant Physiology and Biochemistry</i> , 2021, 158, 158-181.	5.8	10
5	Characterization of <i>Alternaria</i> Species Associated with Heart Rot of Pomegranate Fruit. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 172.	3.5	23
6	Mycotoxigenic fungi contaminating greenhouse-grown tomato fruit and their alternative control. <i>European Journal of Plant Pathology</i> , 2021, 160, 287-300.	1.7	4
7	Antifungal Activity and DNA Topoisomerase Inhibition of Hydrolysable Tannins from <i>Punica granatum</i> L.. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4175.	4.1	21
8	Targeting <i>Penicillium expansum</i> GMC Oxidoreductase with High Affinity Small Molecules for Reducing Patulin Production. <i>Biology</i> , 2021, 10, 21.	2.8	5
9	Electrolyzed Water as a Potential Agent for Controlling Postharvest Decay of Fruits and Vegetables. <i>Plant Pathology in the 21st Century</i> , 2021, , 181-202.	0.9	3
10	Control of <i>Penicillium expansum</i> by an Epiphytic Basidiomycetous Yeast. <i>Horticulturae</i> , 2021, 7, 473.	2.8	8
11	Fungal pathogens associated with harvested table grapes in Lebanon, and characterization of the mycotoxigenic genera. <i>Phytopathologia Mediterranea</i> , 2021, 60, 427-439.	1.3	7
12	Characterization of <i>Penicillium</i> s.s. and <i>Aspergillus</i> sect. <i>nigri</i> causing postharvest rots of pomegranate fruit in Southern Italy. <i>International Journal of Food Microbiology</i> , 2020, 314, 108389.	4.7	17
13	First report of <i>Aspergillus europaeus</i> causing postharvest bulb rot of garlic in Italy. <i>Journal of Plant Pathology</i> , 2020, 102, 601-601.	1.2	0
14	Development of a DNA-based biosensor for the fast and sensitive detection of ochratoxin A in urine. <i>Analytica Chimica Acta</i> , 2020, 1133, 20-29.	5.4	19
15	<i>Colletotrichum gloeosporioides</i> sensu stricto as causal agent of anthracnose on pomegranate fruit in Albania. <i>Crop Protection</i> , 2020, 137, 105291.	2.1	1
16	The Effect of Polyphenols on Pomegranate Fruit Susceptibility to <i>Pilidiella granati</i> Provides Insights into Disease Tolerance Mechanisms. <i>Molecules</i> , 2020, 25, 515.	3.8	8
17	First report of <i>Stemphylium eturmiunum</i> causing postharvest rot of sweet cherry in Italy. <i>Crop Protection</i> , 2020, 132, 105112.	2.1	8
18	Protein hydrolysates effects on grapevine ( <i>Vitis vinifera</i> L., cv. <i>Corvina</i> ) performance and water stress tolerance. <i>Scientia Horticulturae</i> , 2019, 258, 108784.	3.6	48

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19	Revealing Cues for Fungal Interplay in the Plant-Air Interface in Vineyards. <i>Frontiers in Plant Science</i> , 2019, 10, 922.	3.6	36
20	Pre- and postharvest application of alternative means to control <i>Alternaria</i> Brown spot of citrus. <i>Crop Protection</i> , 2019, 121, 73-79.	2.1	16
21	Contamination of fresh and dried tomato by <i>Alternaria</i> toxins in southern Italy. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 789-799.	2.3	20
22	Alternariol as virulence and colonization factor of <i>Alternaria alternata</i> during plant infection. <i>Molecular Microbiology</i> , 2019, 112, 131-146.	2.5	59
23	New techniques for managing postharvest diseases of fruit: physical, chemical and biological agents. <i>Burleigh Dodds Series in Agricultural Science</i> , 2019, , 337-350.	0.2	1
24	A new high-resolution melting assay for genotyping <i>Alternaria</i> species causing citrus brown spot. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4578-4583.	3.5	16
25	Comparative transcriptome analysis of two citrus germplasms with contrasting susceptibility to <i>Phytophthora nicotianae</i> provides new insights into tolerance mechanisms. <i>Plant Cell Reports</i> , 2018, 37, 483-499.	5.6	8
26	Isolation of <i>Rhizopus arrhizus</i> from Albanian barley. <i>Journal of the Institute of Brewing</i> , 2018, 124, 341-343.	2.3	3
27	First report of collar and root rot caused by <i>Phytophthora nicotianae</i> on <i>Lycium barbarum</i> . <i>Journal of Plant Pathology</i> , 2018, 100, 361-361.	1.2	3
28	Patulin risk associated with blue mould of pome fruit marketed in southern Italy. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 23-29.	3.4	4
29	Occurrence of (Nematoda: Aphelenchoidinae) and sp. (Rhabditida: Panagrolaimidae) Associated with Decaying Pomegranate Fruit in Italy. <i>Journal of Nematology</i> , 2017, 49, 418-426.	0.9	3
30	A Rapid Assay to Detect Toxigenic <i>Penicillium</i> spp. Contamination in Wine and Musts. <i>Toxins</i> , 2016, 8, 235.	3.4	7
31	Characterization of Citrus-Associated <i>Alternaria</i> Species in Mediterranean Areas. <i>PLoS ONE</i> , 2016, 11, e0163255.	2.5	39
32	Postharvest fungal diseases of cactus pear fruit in southern Italy. <i>Acta Horticulturae</i> , 2016, , 215-218.	0.2	4
33	Effect of some protein hydrolysates against gray mould of table and wine grapes. <i>European Journal of Plant Pathology</i> , 2016, 144, 821-830.	1.7	20
34	Induced resistance to control postharvest decay of fruit and vegetables. <i>Postharvest Biology and Technology</i> , 2016, 122, 82-94.	6.0	305
35	Metabarcoding Analysis of <i>Phytophthora</i> Diversity Using Genus-Specific Primers and 454 Pyrosequencing. <i>Phytopathology</i> , 2016, 106, 305-313.	2.2	51
36	Mycotoxins in harvested fruits and vegetables: Insights in producing fungi, biological role, conducive conditions, and tools to manage postharvest contamination. <i>Postharvest Biology and Technology</i> , 2016, 122, 95-105.	6.0	133

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37	Evaluation of alternative means to control postharvest <i>Rhizopus</i> rot of peaches. <i>Scientia Horticulturae</i> , 2016, 198, 86-90.	3.6	32
38	Electrolyzed sodium bicarbonate inhibits <i>Penicillium digitatum</i> and induces defence responses against green mould in citrus fruit. <i>Postharvest Biology and Technology</i> , 2016, 115, 18-29.	6.0	53
39	PROTEIN HYDROLYSATES AS RESISTANCE INDUCERS FOR CONTROLLING GREEN MOULD OF CITRUS FRUIT. <i>Acta Horticulturae</i> , 2015, , 1593-1598.	0.2	27
40	A NEW PERSPECTIVE IN CONTROLLING POSTHARVEST CITRUS ROTS: THE USE OF ELECTROLYZED WATER. <i>Acta Horticulturae</i> , 2015, , 1599-1606.	0.2	22
41	BIOCHEMICAL AND TRANSCRIPTOMIC CHANGES ASSOCIATED WITH INDUCED RESISTANCE IN CITRUS FRUITS TREATED WITH SODIUM SALTS. <i>Acta Horticulturae</i> , 2015, , 1627-1632.	0.2	3
42	Menadione-Induced Oxidative Stress Re-Shapes the Oxylipin Profile of <i>Aspergillus flavus</i> and Its Lifestyle. <i>Toxins</i> , 2015, 7, 4315-4329.	3.4	34
43	Detection of Ochratoxin a Using Molecular Beacons and Real-Time PCR Thermal Cycler. <i>Toxins</i> , 2015, 7, 812-820.	3.4	32
44	Effectiveness of Phenolic Compounds against Citrus Green Mould. <i>Molecules</i> , 2014, 19, 12500-12508.	3.8	42
45	MYCOTOXIN CONTAMINATION ON HARVESTED COMMODITIES AND INNOVATIVE STRATEGIES FOR THEIR DETECTION AND CONTROL. <i>Acta Horticulturae</i> , 2014, , 123-132.	0.2	1
46	Soybean and casein hydrolysates induce grapevine immune responses and resistance against <i>Plasmopara viticola</i> . <i>Frontiers in Plant Science</i> , 2014, 5, 716.	3.6	45
47	Species of the <i>Colletotrichum gloeosporioides</i> and <i>C. Æboninense</i> complexes associated with olive anthracnose. <i>Plant Pathology</i> , 2014, 63, 437-446.	2.4	85
48	Sodium carbonate and bicarbonate treatments induce resistance to postharvest green mould on citrus fruit. <i>Postharvest Biology and Technology</i> , 2014, 87, 61-69.	6.0	105
49	Influence of hot water treatment on brown rot of peach and rapid fruit response to heat stress. <i>Postharvest Biology and Technology</i> , 2014, 94, 66-73.	6.0	55
50	Use of Quantitative <i>q</i> PCR Detection Methods to Study Biocontrol Agents and Phytopathogenic Fungi and Oomycetes in Environmental Samples. <i>Journal of Phytopathology</i> , 2014, 162, 1-13.	1.0	84
51	Characterization of Basidiomycetes Associated with Wood Rot of Citrus in Southern Italy. <i>Phytopathology</i> , 2014, 104, 851-858.	2.2	13
52	HEAT TREATMENT TO CONTROL BROWN ROT AND PRESERVE THE FRUIT QUALITY OF PEACHES. <i>Acta Horticulturae</i> , 2014, , 157-162.	0.2	2
53	Genetic structure and natural variation associated with host of origin in <i>Penicillium expansum</i> strains causing blue mould. <i>International Journal of Food Microbiology</i> , 2013, 165, 111-120.	4.7	35
54	Study on the role of patulin on pathogenicity and virulence of <i>Penicillium expansum</i> . <i>International Journal of Food Microbiology</i> , 2012, 153, 323-331.	4.7	114

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55	Early detection of <i>Botrytis cinerea</i> latent infections as a tool to improve postharvest quality of table grapes. <i>Postharvest Biology and Technology</i> , 2012, 68, 64-71.	6.0	72
56	Control of storage diseases of citrus by pre- and postharvest application of salts. <i>Postharvest Biology and Technology</i> , 2012, 72, 57-63.	6.0	78
57	Characterization of genes associated with induced resistance against <i>Penicillium expansum</i> in apple fruit treated with quercetin. <i>Postharvest Biology and Technology</i> , 2010, 56, 1-11.	6.0	61
58	Effect of quercetin and umbelliferone on the transcript level of <i>Penicillium expansum</i> genes involved in patulin biosynthesis. <i>European Journal of Plant Pathology</i> , 2009, 125, 223-233.	1.7	47
59	Control of <i>Penicillium expansum</i> and patulin accumulation on apples by quercetin and umbelliferone. <i>European Food Research and Technology</i> , 2009, 228, 381-389.	3.3	78
60	Organic and Inorganic Salts as Postharvest Alternative Control Means of Citrus. , 0, , .		0