

Ilario Ferrocino

List of Publications by Year in descending order

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Version: 2024-02-01

108
papers

4,940
citations

126708

33
h-index

106150

65
g-index

109
all docs

109
docs citations

109
times ranked

6934
citing authors

#	ARTICLE	IF	CITATIONS
1	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , 2016, 65, 1812-1821.	6.1	1,092
2	Monitoring of Microbial Metabolites and Bacterial Diversity in Beef Stored under Different Packaging Conditions. <i>Applied and Environmental Microbiology</i> , 2011, 77, 7372-7381.	1.4	224
3	Changes in the gut microbiota composition during pregnancy in patients with gestational diabetes mellitus (GDM). <i>Scientific Reports</i> , 2018, 8, 12216.	1.6	162
4	Different molecular types of <i>Pseudomonas fragi</i> have the same overall behaviour as meat spoilers. <i>International Journal of Food Microbiology</i> , 2010, 142, 120-131.	2.1	145
5	Nanocomposite polymer films containing carvacrol for antimicrobial active packaging. <i>Polymer Engineering and Science</i> , 2009, 49, 1447-1455.	1.5	140
6	Molecular identification of mesophilic and psychrotrophic bacteria from raw cow's milk. <i>Food Microbiology</i> , 2009, 26, 228-231.	2.1	133
7	Spoilage-Related Activity of <i>Carnobacterium maltaromaticum</i> Strains in Air-Stored and Vacuum-Packed Meat. <i>Applied and Environmental Microbiology</i> , 2011, 77, 7382-7393.	1.4	125
8	Development of spoilage microbiota in beef stored in nisin activated packaging. <i>Food Microbiology</i> , 2010, 27, 137-143.	2.1	115
9	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
10	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. <i>PLoS ONE</i> , 2014, 9, e112373.	1.1	115
11	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017, 7, 6105.	1.6	113
12	Monitoring of the microbiota of fermented sausages by culture independent rRNA-based approaches. <i>International Journal of Food Microbiology</i> , 2015, 212, 67-75.	2.1	96
13	Modulation of intestinal microbiota, morphology and mucin composition by dietary insect meal inclusion in free-range chickens. <i>BMC Veterinary Research</i> , 2018, 14, 383.	0.7	89
14	Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	84
15	Microbiota of an Italian Grana-Like Cheese during Manufacture and Ripening, Unraveled by 16S rRNA-Based Approaches. <i>Applied and Environmental Microbiology</i> , 2016, 82, 3988-3995.	1.4	83
16	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	1.1	78
17	Dynamics and Biodiversity of Bacterial and Yeast Communities during Fermentation of Cocoa Beans. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	66
18	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. <i>International Journal of Food Microbiology</i> , 2016, 219, 28-37.	2.1	65

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19	Current perspectives in food-based studies exploiting multi-omics approaches. <i>Current Opinion in Food Science</i> , 2017, 13, 10-15.	4.1	65
20	The challenges and perspectives of the selection of starter cultures for fermented cocoa beans. <i>International Journal of Food Microbiology</i> , 2019, 301, 41-50.	2.1	58
21	Black soldier fly and gut health in broiler chickens: insights into the relationship between cecal microbiota and intestinal mucin composition. <i>Journal of Animal Science and Biotechnology</i> , 2020, 11, 11.	2.1	56
22	Fructose liquid and solid formulations differently affect gut integrity, microbiota composition and related liver toxicity: a comparative in vivo study. <i>Journal of Nutritional Biochemistry</i> , 2018, 55, 185-199.	1.9	53
23	A combination of modified atmosphere and antimicrobial packaging to extend the shelf-life of beefsteaks stored at chill temperature. <i>International Journal of Food Microbiology</i> , 2012, 158, 186-194.	2.1	52
24	Assessment of volatile fingerprint by HS-SPME/GC-qMS and E-nose for the classification of cocoa bean shells using chemometrics. <i>Food Research International</i> , 2019, 123, 684-696.	2.9	52
25	Gut Microbiota and Mucin Composition in Female Broiler Chickens Fed Diets including Yellow Mealworm (<i>Tenebrio molitor</i> , L.). <i>Animals</i> , 2019, 9, 213.	1.0	48
26	Impact of Nisin-Activated Packaging on Microbiota of Beef Burgers during Storage. <i>Applied and Environmental Microbiology</i> , 2016, 82, 549-559.	1.4	47
27	Metataxonomic comparison between internal transcribed spacer and 26S ribosomal large subunit (LSU) rDNA gene. <i>International Journal of Food Microbiology</i> , 2019, 290, 132-140.	2.1	46
28	The microbiota composition of the offspring of patients with gestational diabetes mellitus (GDM). <i>PLoS ONE</i> , 2019, 14, e0226545.	1.1	45
29	Unveiling hǎþkarl: A study of the microbiota of the traditional Icelandic fermented fish. <i>Food Microbiology</i> , 2019, 82, 560-572.	2.1	41
30	Effect of elevated atmospheric CO ₂ and temperature on disease severity of <i>Fusarium oxysporum</i> f.sp. <i>lactucae</i> on lettuce plants. <i>Applied Soil Ecology</i> , 2013, 72, 1-6.	2.1	40
31	Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1Å°C. <i>Journal of Food Protection</i> , 2013, 76, 52-58.	0.8	38
32	Gut microbiota composition after diet and probiotics in overweight breast cancer survivors: a randomized open-label pilot intervention trial. <i>Nutrition</i> , 2020, 74, 110749.	1.1	38
33	Discovering microbiota and volatile compounds of surströmming, the traditional Swedish sour herring. <i>Food Microbiology</i> , 2020, 91, 103503.	2.1	37
34	Is there any still undisclosed biodiversity in Ciauscolo salami? A new glance into the microbiota of an artisan production as revealed by high-throughput sequencing. <i>Meat Science</i> , 2020, 165, 108128.	2.7	34
35	Impact of Chemical and Alternative Fungicides Applied to Grapevine cv Nebbiolo on Microbial Ecology and Chemical-Physical Grape Characteristics at Harvest. <i>Frontiers in Plant Science</i> , 2020, 11, 700.	1.7	34
36	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. <i>Food Research International</i> , 2020, 137, 109369.	2.9	33

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37	Study of <i>Lactococcus lactis</i> during advanced ripening stages of model cheeses characterized by GC-MS. <i>Food Microbiology</i> , 2018, 74, 132-142.	2.1	32
38	Microbiota and volatilome profile of fresh and chill-stored deepwater rose shrimp (<i>Parapenaeus</i>) Tj ETQq0 0 0 rgBT JOverlock 10 Tf 50 70	2.9	31
39	Development of Microbiome Biobanks – Challenges and Opportunities. <i>Trends in Microbiology</i> , 2021, 29, 89-92.	3.5	31
40	Microbial communities and volatile profile of Queijo de Azeitão PDO cheese, a traditional Mediterranean thistle-curdled cheese from Portugal. <i>Food Research International</i> , 2021, 147, 110537.	2.9	31
41	Antimicrobial Effects of Black Soldier Fly and Yellow Mealworm Fats and Their Impact on Gut Microbiota of Growing Rabbits. <i>Animals</i> , 2020, 10, 1292.	1.0	30
42	Effect of Elevated Atmospheric CO ₂ and Temperature on the Disease Severity of Rocket Plants Caused by <i>Fusarium Wilt</i> under Phytotron Conditions. <i>PLoS ONE</i> , 2015, 10, e0140769.	1.1	30
43	Molecular investigation of bacterial communities during the manufacturing and ripening of semi-hard Iranian Liqvan cheese. <i>Food Microbiology</i> , 2017, 66, 64-71.	2.1	29
44	Potentially active spoilage bacteria community during the storage of vacuum packaged beefsteaks treated with aqueous ozone and electrolyzed water. <i>International Journal of Food Microbiology</i> , 2018, 266, 337-345.	2.1	29
45	Microbiota dynamics and volatilome profile during stink bean fermentation (Sataw-Dong) with <i>Lactobacillus plantarum</i> KJ03 as a starter culture. <i>Food Microbiology</i> , 2018, 76, 91-102.	2.1	28
46	Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. <i>Food Research International</i> , 2020, 136, 109567.	2.9	28
47	Traceability of Functional Volatile Compounds Generated on Inoculated Cocoa Fermentation and Its Potential Health Benefits. <i>Nutrients</i> , 2019, 11, 884.	1.7	27
48	RNA-Based Amplicon Sequencing Reveals Microbiota Development during Ripening of Artisanal versus Industrial Lard d'Arnad. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	26
49	Apical periodontitis: preliminary assessment of microbiota by 16S rRNA high throughput amplicon target sequencing. <i>BMC Oral Health</i> , 2018, 18, 55.	0.8	26
50	Occurrence of antibiotic resistance genes in the fecal DNA of healthy omnivores, ovo-lacto vegetarians and vegans. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601098.	1.5	24
51	Spatiotemporal Distribution of the Environmental Microbiota in Food Processing Plants as Impacted by Cleaning and Sanitizing Procedures: the Case of Slaughterhouses and Gaseous Ozone. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	24
52	Probiotic potential of a <i>Lactobacillus rhamnosus</i> cheese isolate and its effect on the fecal microbiota of healthy volunteers. <i>Food Research International</i> , 2019, 119, 305-314.	2.9	22
53	Effects of biocontrol agents and compost against the <i>Phytophthora capsici</i> of zucchini and their impact on the rhizosphere microbiota. <i>Applied Soil Ecology</i> , 2020, 154, 103659.	2.1	22
54	Evolution of microbiota during spontaneous and inoculated Tonda di Cagliari table olives fermentation and impact on sensory characteristics. <i>LWT - Food Science and Technology</i> , 2017, 84, 64-72.	2.5	21

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55	Microbial dynamics in rearing trials of <i>Hermetia illucens</i> larvae fed coffee silverskin and microalgae. <i>Food Research International</i> , 2021, 140, 110028.	2.9	21
56	Effects of dietary <i>Hermetia illucens</i> meal inclusion on cecal microbiota and small intestinal mucin dynamics and infiltration with immune cells of weaned piglets. <i>Journal of Animal Science and Biotechnology</i> , 2020, 11, 64.	2.1	20
57	Production performance, nutrient digestibility, serum biochemistry, fillet composition, intestinal microbiota and environmental impacts of European perch (<i>Perca fluviatilis</i>) fed defatted mealworm (<i>Tenebrio molitor</i>). <i>Aquaculture</i> , 2022, 547, 737499.	1.7	20
58	Effect of polythene film activated with enterocin EJ97 in combination with EDTA against <i>Bacillus coagulans</i> . <i>LWT - Food Science and Technology</i> , 2010, 43, 514-518.	2.5	19
59	Effect of purple loosestrife (<i>Lythrum salicaria</i>) diet supplementation in rabbit nutrition on performance, digestibility, health and meat quality. <i>Animal</i> , 2016, 10, 10-18.	1.3	19
60	A Compost Treatment Acts as a Suppressive Agent in <i>Phytophthora capsici</i> "Cucurbita pepo Pathosystem by Modifying the Rhizosphere Microbiota. <i>Frontiers in Plant Science</i> , 2020, 11, 885.	1.7	19
61	<i>Pseudomonas fragi</i> Strains Isolated from Meat Do Not Produce N-Acyl Homoserine Lactones as Signal Molecules. <i>Journal of Food Protection</i> , 2009, 72, 2597-2601.	0.8	18
62	Immune-modulating effects in mouse dendritic cells of lactobacilli and bifidobacteria isolated from individuals following omnivorous, vegetarian and vegan diets. <i>Cytokine</i> , 2017, 97, 141-148.	1.4	17
63	Microbiological characterization of Gioddu, an Italian fermented milk. <i>International Journal of Food Microbiology</i> , 2020, 323, 108610.	2.1	17
64	Modified Black Soldier Fly Larva Fat in Broiler Diet: Effects on Performance, Carcass Traits, Blood Parameters, Histomorphological Features and Gut Microbiota. <i>Animals</i> , 2021, 11, 1837.	1.0	17
65	<i>Campylobacter</i> spp. prevalence and mitigation strategies in the broiler production chain. <i>Food Microbiology</i> , 2022, 104, 103998.	2.1	17
66	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. <i>Foods</i> , 2020, 9, 1568.	1.9	16
67	Effect of Insect Live Larvae as Environmental Enrichment on Poultry Gut Health: Gut Mucin Composition, Microbiota and Local Immune Response Evaluation. <i>Animals</i> , 2021, 11, 2819.	1.0	16
68	<i>Staphylococcus aureus</i> undergoes major transcriptional reorganization during growth with <i>Enterococcus faecalis</i> in milk. <i>Food Microbiology</i> , 2018, 73, 17-28.	2.1	15
69	Investigating dairy microbiome: an opportunity to ensure quality, safety and typicity. <i>Current Opinion in Biotechnology</i> , 2022, 73, 164-170.	3.3	15
70	Bilberry pomace in rabbit nutrition: effects on growth performance, apparent digestibility, caecal traits, bacterial community and antioxidant status. <i>Animal</i> , 2019, 13, 53-63.	1.3	14
71	Analytical dataset on volatile compounds of cocoa bean shells from different cultivars and geographical origins. <i>Data in Brief</i> , 2019, 25, 104268.	0.5	13
72	Impact of <i>Lactococcus lactis</i> as starter culture on microbiota and metabolome profile of an Italian raw milk cheese. <i>International Dairy Journal</i> , 2020, 110, 104804.	1.5	13

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73	Specific metagenomic asset drives the spontaneous fermentation of Italian sausages. Food Research International, 2021, 144, 110379.	2.9	13
74	Hermetia illucens meal inclusion in low-fishmeal diets for rainbow trout (<i>Oncorhynchus mykiss</i>): Effects on the growth performance, nutrient digestibility coefficients, selected gut health traits, and health status indices. Animal Feed Science and Technology, 2022, 290, 115341.	1.1	13
75	Monitoring and Surveillance of Aerial Mycobiota of Rice Paddy through DNA Metabarcoding and qPCR. Journal of Fungi (Basel, Switzerland), 2020, 6, 372.	1.5	12
76	Post-digestate composting shifts microbial composition and degrades antimicrobial resistance genes. Bioresource Technology, 2021, 340, 125662.	4.8	12
77	Short communication: High-throughput sequencing approach to investigate Italian artisanal cheese production. Journal of Dairy Science, 2020, 103, 10015-10021.	1.4	12
78	Shifts in ascomycete community of bisolarized substrate infested with <i>Fusarium oxysporum</i> f. sp. conglutinans and <i>F. oxysporum</i> f. sp. basilici by PCR-DGGE. Applied Soil Ecology, 2014, 81, 12-21.	2.1	10
79	Rabbit dietary supplementation with pale purple coneflower. 2. Effects on the performances, bacterial community, blood parameters and immunity of growing rabbits. Animal, 2016, 10, 1110-1117.	1.3	10
80	Modulation of the cytokine profile in Caco-2 cells by faecal lactobacilli and bifidobacteria from individuals with distinct dietary habits. Cytokine, 2017, 90, 80-87.	1.4	10
81	Changes in gut bacterial communities in canaries infected by <i>Macrorhabdus ornithogaster</i> . Avian Pathology, 2019, 48, 111-120.	0.8	10
82	Mycobiota dynamics and mycotoxin detection in PGI Salame Piemonte. Journal of Applied Microbiology, 2021, 131, 2336-2350.	1.4	10
83	How Does Pikeperch <i>Sander lucioperca</i> Respond to Dietary Insect Meal <i>Hermetia illucens</i> ? Investigation on Gut Microbiota, Histomorphology, and Antioxidant Biomarkers. Frontiers in Marine Science, 2021, 8, .	1.2	10
84	Chemometric Classification of Cocoa Bean Shells Based on Their Polyphenolic Profile Determined by RP-HPLC-PDA Analysis and Spectrophotometric Assays. Antioxidants, 2021, 10, 1533.	2.2	10
85	The Effects of Time-Restricted Eating on Metabolism and Gut Microbiota: A Real-Life Study. Nutrients, 2022, 14, 2569.	1.7	10
86	Microbiome and -omics application in food industry. International Journal of Food Microbiology, 2022, 377, 109781.	2.1	10
87	Microbiome Research as an Effective Driver of Success Stories in Agrifood Systems – A Selection of Case Studies. Frontiers in Microbiology, 0, 13, .	1.5	10
88	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. PLoS ONE, 2019, 14, e0220549.	1.1	9
89	Non-Celiac Gluten/Wheat Sensitivity: Clinical Characteristics and Microbiota and Mycobiota Composition by Response to the Gluten Challenge Test. Nutrients, 2021, 13, 1260.	1.7	9
90	Influence of Taxonomic and Functional Content of Microbial Communities on the Quality of Fermented Cocoa Pulp-Bean Mass. Applied and Environmental Microbiology, 2021, 87, e0042521.	1.4	9

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91	Characterization and Classification of Cocoa Bean Shells from Different Regions of Venezuela Using HPLC-PDA-MS/MS and Spectrophotometric Techniques Coupled to Chemometric Analysis. <i>Foods</i> , 2021, 10, 1791.	1.9	9
92	The Bacterial and Fungal Microbiota of "Robiola di Roccaverano" Protected Designation of Origin Raw Milk Cheese. <i>Frontiers in Microbiology</i> , 2021, 12, 776862.	1.5	9
93	Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. <i>Food Research International</i> , 2022, 154, 111019.	2.9	9
94	Unfolding microbiota and volatile organic compounds of Portuguese Painho de Porco Preto fermented sausages. <i>Food Research International</i> , 2022, 155, 111063.	2.9	9
95	Mycobiota composition and changes across pregnancy in patients with gestational diabetes mellitus (GDM). <i>Scientific Reports</i> , 2022, 12, .	1.6	8
96	A bioinformatics pipeline integrating predictive metagenomics profiling for the analysis of 16S rDNA/rRNA sequencing data originated from foods. <i>Food Microbiology</i> , 2018, 76, 279-286.	2.1	7
97	Yellow Mealworm Inclusion in Diets for Heavy-Size Broiler Chickens: Implications for Intestinal Microbiota and Mucin Dynamics. <i>Animals</i> , 2020, 10, 1909.	1.0	7
98	Profiling of autochthonous microbiota and characterization of the dominant lactic acid bacteria occurring in fermented fish sausages. <i>Food Research International</i> , 2022, 154, 110990.	2.9	7
99	Unravelling the Molecular Mechanisms Underlying the Protective Effect of Lactate on the High-Pressure Resistance of <i>Listeria monocytogenes</i> . <i>Biomolecules</i> , 2021, 11, 677.	1.8	6
100	Metataxonomic signature of beef burger perishability depends on the meat origin prior grinding. <i>Food Research International</i> , 2022, 156, 111103.	2.9	6
101	Distribution of Antibiotic Resistance Genes in the Saliva of Healthy Omnivores, Ovo-Lacto-Vegetarians, and Vegans. <i>Genes</i> , 2020, 11, 1088.	1.0	5
102	Microbial diversity, morpho-textural characterization, and volatilome profile of the Portuguese thistle-curdled cheese Queijo da Beira Baixa PDO. <i>Food Research International</i> , 2022, 157, 111481.	2.9	5
103	Impact of Electrolyzed Water on the Microbial Spoilage Profile of Piedmontese Steak Tartare. <i>Microbiology Spectrum</i> , 2021, 9, e0175121.	1.2	4
104	Mycobiota Composition of Robiola di Roccaverano Cheese along the Production Chain. <i>Foods</i> , 2021, 10, 1859.	1.9	3
105	Microbiota of Milk and Dairy Foods: Structure and Function by -omics Approaches. , 2022, , 313-318.		2
106	Positive Influence of a Probiotic Mixture on the Intestinal Morphology and Microbiota of Farmed Guinea Fowls (<i>Numida meleagris</i>). <i>Frontiers in Veterinary Science</i> , 2021, 8, 743899.	0.9	1
107	Responses to "Comments on Botta et al. (2018). Potentially active spoilage bacteria community during the storage of vacuum packaged beefsteaks treated with aqueous ozone and electrolysed water. <i>International Journal of Food Microbiology</i> , 266, 337-345". <i>International Journal of Food Microbiology</i> , 2019, 291, 207-209.	2.1	0
108	Soil bacterial communities under slash and burn in Mozambique as revealed by a metataxonomic approach. <i>Pedosphere</i> , 2023, 33, 508-520.	2.1	0