

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	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
2	Microbiota of Milk and Dairy Foods: Structure and Function by -omics Approaches. , 2022, , 313-318.		2
3	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
4	Investigating dairy microbiome: an opportunity to ensure quality, safety and typicity. <i>Current Opinion in Biotechnology</i> , 2022, 73, 164-170.	3.3	15
5	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
6	<i>Campylobacter</i> spp. prevalence and mitigation strategies in the broiler production chain. <i>Food Microbiology</i> , 2022, 104, 103998.	2.1	17
7	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
8	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
9	Metataxonomic signature of beef burger perishability depends on the meat origin prior grinding. <i>Food Research International</i> , 2022, 156, 111103.	2.9	6
10	<i>Hermetia illucens</i> 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. <i>Animal Feed Science and Technology</i> , 2022, 290, 115341.	1.1	13
11	Mycobiota composition and changes across pregnancy in patients with gestational diabetes mellitus (GDM). <i>Scientific Reports</i> , 2022, 12, .	1.6	8
12	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
13	The Effects of Time-Restricted Eating on Metabolism and Gut Microbiota: A Real-Life Study. <i>Nutrients</i> , 2022, 14, 2569.	1.7	10
14	Microbiome and -omics application in food industry. <i>International Journal of Food Microbiology</i> , 2022, 377, 109781.	2.1	10
15	Development of Microbiome Biobanks “ Challenges and Opportunities. <i>Trends in Microbiology</i> , 2021, 29, 89-92.	3.5	31
16	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
17	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
18	Non-Celiac Gluten/Wheat Sensitivity: Clinical Characteristics and Microbiota and Mycobiota Composition by Response to the Gluten Challenge Test. <i>Nutrients</i> , 2021, 13, 1260.	1.7	9

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19	Mycobiota dynamics and mycotoxin detection in PGI Salame Piemonte. <i>Journal of Applied Microbiology</i> , 2021, 131, 2336-2350.	1.4	10
20	Specific metagenomic asset drives the spontaneous fermentation of Italian sausages. <i>Food Research International</i> , 2021, 144, 110379.	2.9	13
21	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
22	Influence of Taxonomic and Functional Content of Microbial Communities on the Quality of Fermented Cocoa Pulp-Bean Mass. <i>Applied and Environmental Microbiology</i> , 2021, 87, e0042521.	1.4	9
23	How Does Pikeperch <i>Sander lucioperca</i> Respond to Dietary Insect Meal <i>Hermetia illucens</i> ? Investigation on Gut Microbiota, Histomorphology, and Antioxidant Biomarkers. <i>Frontiers in Marine Science</i> , 2021, 8, .	1.2	10
24	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
25	Mycobiota Composition of Robiola di Roccaverano Cheese along the Production Chain. <i>Foods</i> , 2021, 10, 1859.	1.9	3
26	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
27	Chemometric Classification of Cocoa Bean Shells Based on Their Polyphenolic Profile Determined by RP-HPLC-PDA Analysis and Spectrophotometric Assays. <i>Antioxidants</i> , 2021, 10, 1533.	2.2	10
28	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
29	Post-digestate composting shifts microbial composition and degrades antimicrobial resistance genes. <i>Bioresource Technology</i> , 2021, 340, 125662.	4.8	12
30	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
31	Impact of Electrolyzed Water on the Microbial Spoilage Profile of Piedmontese Steak Tartare. <i>Microbiology Spectrum</i> , 2021, 9, e0175121.	1.2	4
32	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
33	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
34	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
35	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
36	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

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37	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
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	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
40	Monitoring and Surveillance of Aerial Mycobiota of Rice Paddy through DNA Metabarcoding and qPCR. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020, 6, 372.	1.5	12
41	The Microbial Diversity of Non-Korean Kimchi as Revealed by Viable Counting and Metataxonomic Sequencing. <i>Foods</i> , 2020, 9, 1568.	1.9	16
42	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
43	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
44	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
45	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
46	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
47	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
48	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
49	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
50	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
51	Discovering microbiota and volatile compounds of surströmming, the traditional Swedish sour herring. <i>Food Microbiology</i> , 2020, 91, 103503.	2.1	37
52	Microbiological characterization of Gioddu, an Italian fermented milk. <i>International Journal of Food Microbiology</i> , 2020, 323, 108610.	2.1	17
53	Short communication: High-throughput sequencing approach to investigate Italian artisanal cheese production. <i>Journal of Dairy Science</i> , 2020, 103, 10015-10021.	1.4	12
54	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

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55	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
56	Erythromycin-resistant lactic acid bacteria in the healthy gut of vegans, ovo-lacto vegetarians and omnivores. <i>PLoS ONE</i> , 2019, 14, e0220549.	1.1	9
57	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
58	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
59	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
60	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
61	Traceability of Functional Volatile Compounds Generated on Inoculated Cocoa Fermentation and Its Potential Health Benefits. <i>Nutrients</i> , 2019, 11, 884.	1.7	27
62	Unveiling hǿkarl: A study of the microbiota of the traditional Icelandic fermented fish. <i>Food Microbiology</i> , 2019, 82, 560-572.	2.1	41
63	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
64	The microbiota composition of the offspring of patients with gestational diabetes mellitus (GDM). <i>PLoS ONE</i> , 2019, 14, e0226545.	1.1	45
65	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
66	Changes in gut bacterial communities in canaries infected by <i>Macrorhabdus ornithogaster</i> . <i>Avian Pathology</i> , 2019, 48, 111-120.	0.8	10
67	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
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	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
70	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
71	Shotgun Metagenomics and Volatilome Profile of the Microbiota of Fermented Sausages. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	84
72	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

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73	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
74	Dynamics and Biodiversity of Bacterial and Yeast Communities during Fermentation of Cocoa Beans. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	66
75	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
76	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
77	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
78	Current perspectives in food-based studies exploiting multi-omics approaches. <i>Current Opinion in Food Science</i> , 2017, 13, 10-15.	4.1	65
79	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
80	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
81	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
82	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
83	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017, 7, 6105.	1.6	113
84	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
85	Modulation of the cytokine profile in Caco-2 cells by faecal lactobacilli and bifidobacteria from individuals with distinct dietary habits. <i>Cytokine</i> , 2017, 90, 80-87.	1.4	10
86	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
87	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
88	Rabbit dietary supplementation with pale purple coneflower. 2. Effects on the performances, bacterial community, blood parameters and immunity of growing rabbits. <i>Animal</i> , 2016, 10, 1110-1117.	1.3	10
89	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
90	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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91	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
92	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
93	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
94	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
95	Shifts in ascomycete community of bisolarized substrate infested with <i>Fusarium oxysporum</i> f. sp. <i>conglutinans</i> and <i>F. oxysporum</i> f. sp. <i>basilici</i> by PCR-DGGE. <i>Applied Soil Ecology</i> , 2014, 81, 12-21.	2.1	10
96	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
97	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
98	Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1A°C. <i>Journal of Food Protection</i> , 2013, 76, 52-58.	0.8	38
99	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
100	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
101	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
102	Development of spoilage microbiota in beef stored in nisin activated packaging. <i>Food Microbiology</i> , 2010, 27, 137-143.	2.1	115
103	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
104	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
105	<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
106	Molecular identification of mesophilic and psychrotrophic bacteria from raw cow's milk. <i>Food Microbiology</i> , 2009, 26, 228-231.	2.1	133
107	Nanocomposite polymer films containing carvacrol for antimicrobial active packaging. <i>Polymer Engineering and Science</i> , 2009, 49, 1447-1455.	1.5	140
108	Microbiome Research as an Effective Driver of Success Stories in Agrifood Systems – A Selection of Case Studies. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	10