

# Filippo Fratini

## List of Publications by Year in descending order

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88  
papers

2,189  
citations

257450

24  
h-index

265206

42  
g-index

89  
all docs

89  
docs citations

89  
times ranked

3033  
citing authors

#	ARTICLE	IF	CITATIONS
1	Royal Jelly: An ancient remedy with remarkable antibacterial properties. <i>Microbiological Research</i> , 2016, 192, 130-141.	5.3	178
2	Beeswax: A minireview of its antimicrobial activity and its application in medicine. <i>Asian Pacific Journal of Tropical Medicine</i> , 2016, 9, 839-843.	0.8	168
3	New Insights into the Biological and Pharmaceutical Properties of Royal Jelly. <i>International Journal of Molecular Sciences</i> , 2020, 21, 382.	4.1	131
4	The Role of Diallyl Sulfides and Dipropyl Sulfides in the <i>In Vitro</i> Antimicrobial Activity of the Essential Oil of Garlic, <i>Allium sativum</i> L., and Leek, <i>Allium porrum</i> L.. <i>Phytotherapy Research</i> , 2013, 27, 380-383.	5.8	112
5	A novel interpretation of the Fractional Inhibitory Concentration Index: The case <i>Origanum vulgare</i> L. and <i>Leptospermum scoparium</i> J. R. et G. Forst essential oils against <i>Staphylococcus aureus</i> strains. <i>Microbiological Research</i> , 2017, 195, 11-17.	5.3	101
6	Effect of turmeric powder ( <i>Curcuma longa</i> L.) and ascorbic acid on physical characteristics and oxidative status of fresh and stored rabbit burgers. <i>Meat Science</i> , 2015, 110, 93-100.	5.5	82
7	Preliminary evaluation of probiotic potential of <i>Lactobacillus plantarum</i> strains isolated from Italian food products. <i>World Journal of Microbiology and Biotechnology</i> , 2013, 29, 1913-1922.	3.6	72
8	Former Foodstuff Products in <i>Tenebrio Molitor</i> Rearing: Effects on Growth, Chemical Composition, Microbiological Load, and Antioxidant Status. <i>Animals</i> , 2019, 9, 484.	2.3	70
9	Antibacterial activity of essential oils, their blends and mixtures of their main constituents against some strains supporting livestock mastitis. <i>Farmacoterapia</i> , 2014, 96, 1-7.	2.2	57
10	<i>Salmonella enterica</i> isolates from faeces of domestic reptiles and a study of their antimicrobial in vitro sensitivity. <i>Research in Veterinary Science</i> , 2005, 78, 117-121.	1.9	46
11	Insects, arachnids and centipedes venom: A powerful weapon against bacteria. A literature review. <i>Toxicon</i> , 2017, 130, 91-103.	1.6	45
12	Epidemiology of leptospirosis in North-Central Italy: Fifteen years of serological data (2002–2016). <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2019, 65, 14-22.	1.6	44
13	Molecular Survey of <i>Anaplasma phagocytophilum</i> and <i>Ehrlichia canis</i> in Red Foxes ( <i>Vulpes vulpes</i> ) from Central Italy. <i>Journal of Wildlife Diseases</i> , 2011, 47, 699-703.	0.8	43
14	Proliferation activity in oral and cutaneous canine melanocytic tumours: correlation with histological parameters, location, and clinical behaviour. <i>Research in Veterinary Science</i> , 2002, 73, 45-51.	1.9	42
15	Presence and distribution of fungi and bacteria in the reproductive tract of healthy stallions. <i>Theriogenology</i> , 2011, 76, 464-470.	2.1	38
16	Isolation and identification of mycobacteria from captive reptiles. <i>Research in Veterinary Science</i> , 2012, 93, 1136-1138.	1.9	38
17	Identification of candidate genes for paratuberculosis resistance in the native Italian Garfagnina goat breed. <i>Tropical Animal Health and Production</i> , 2017, 49, 1135-1142.	1.4	38
18	Insight into the Epidemiology of Leptospirosis: A Review of <i>Leptospira</i> Isolations from Unconventional Hosts. <i>Animals</i> , 2021, 11, 191.	2.3	34

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19	Lactobacillus plantarum and Streptococcus thermophilus as starter cultures for a donkey milk fermented beverage. International Journal of Food Microbiology, 2017, 256, 54-61.	4.7	33
20	Improving pork burgers quality using Zingiber officinale Roscoe powder (ginger). Meat Science, 2017, 129, 161-168.	5.5	30
21	A novel bacteriocin produced by Lactobacillus plantarum LpU4 as a valuable candidate for biopreservation in artisanal raw milk cheese. Dairy Science and Technology, 2015, 95, 479-494.	2.2	28
22	Serological Survey on Bacterial and Viral Pathogens in Wild Boars Hunted in Tuscany. EcoHealth, 2020, 17, 85-93.	2.0	27
23	Occurrence of Coxiella burnetii in goat and ewe unpasteurized cheeses: Screening and genotyping. International Journal of Food Microbiology, 2016, 237, 47-54.	4.7	26
24	Coagulase negative staphylococci from ovine milk: Genotypic and phenotypic characterization of susceptibility to antibiotics, disinfectants and biofilm production. Small Ruminant Research, 2020, 183, 106030.	1.2	26
25	Tenebrio molitor reared on different substrates: is it gluten free?. Food Control, 2020, 110, 107014.	5.5	25
26	Prevalence, Virulence and Antimicrobial Susceptibility of Salmonella spp., Yersinia enterocolitica and Listeria monocytogenes in European Wild Boar (Sus scrofa) Hunted in Tuscany (Central Italy). Pathogens, 2021, 10, 93.	2.8	22
27	Presence of pathogenic Leptospira spp. in the reproductive system and fetuses of wild boars (Sus Tj ETQq1 1 0.784314 rgBT/Overlo	3.0	22
28	Antibiotic Susceptibility and Virulence Factors in Escherichia coli from Sympatric Wildlife of the Apuan Alps Regional Park (Tuscany, Italy). Microbial Drug Resistance, 2019, 25, 772-780.	2.0	21
29	Listeria monocytogenes contamination of Tenebrio molitor larvae rearing substrate: Preliminary evaluations. Food Microbiology, 2019, 83, 104-108.	4.2	21
30	Antibacterial Activity of Honey Samples from Ukraine. Veterinary Sciences, 2020, 7, 181.	1.7	21
31	Leptospira Survey in Wild Boar (Sus scrofa) Hunted in Tuscany, Central Italy. Pathogens, 2020, 9, 377.	2.8	21
32	Microbial Profile of the Ventriculum of Honey Bee (Apis mellifera ligustica Spinola, 1806) Fed with Veterinary Drugs, Dietary Supplements and Non-Protein Amino Acids. Veterinary Sciences, 2020, 7, 76.	1.7	21
33	Former foodstuff in mealworm farming: Effects on fatty acids profile, lipid metabolism and antioxidant molecules. LWT - Food Science and Technology, 2021, 147, 111644.	5.2	21
34	Detection of mycobacterium avium subsp. paratuberculosis in cheeses from small ruminants in Tuscany. International Journal of Food Microbiology, 2016, 217, 195-199.	4.7	20
35	Leptospira Infections in Domestic and Wild Animals. Pathogens, 2020, 9, 573.	2.8	20
36	Detection of genes encoding for enterotoxins, TSST-1, and biofilm production in coagulase-negative staphylococci from bovine bulk tank milk. Dairy Science and Technology, 2015, 95, 341-352.	2.2	19

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37	Pathotypes and Antimicrobial Susceptibility of <i>Escherichia Coli</i> Isolated from Wild Boar ( <i>Sus scrofa</i> ) in Tuscany. <i>Animals</i> , 2020, 10, 744.	2.3	19
38	Changes of Western honey bee <i>Apis mellifera ligustica</i> (Spinola, 1806) ventriculus microbial profile related to their in-hive tasks. <i>Journal of Apicultural Research</i> , 2021, 60, 198-202.	1.5	18
39	<i>Pseudomonas</i> and <i>Aeromonas</i> isolates from domestic reptiles and study of their antimicrobial in vitro sensitivity. <i>Veterinary Research Communications</i> , 2008, 32, 195-198.	1.6	16
40	In vitro antibacterial activity and volatile characterisation of organic <i>Apis mellifera ligustica</i> (Spinola, 1906) beeswax ethanol extracts. <i>Food Bioscience</i> , 2019, 29, 102-109.	4.4	16
41	Molecular detection of <i>Leptospira</i> spp. in wild boar ( <i>Sus scrofa</i> ) hunted in Liguria region (Italy). <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2020, 68, 101410.	1.6	16
42	Antimicrobial Activity of Some Essential Oils against Methicillin-Susceptible and Methicillin-Resistant <i>Staphylococcus pseudintermedius</i> -Associated Pyoderma in Dogs. <i>Animals</i> , 2020, 10, 1782.	2.3	16
43	Crested Porcupine ( <i>Hystrix cristata</i> L.): A New Potential Host for Pathogenic <i>Leptospira</i> Among Semi-Fossorial Mammals. <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2020, 70, 101472.	1.6	16
44	A Retrospective Study after 10 Years (2010–2019) of Meat Inspection Activity in a Domestic Swine Abattoir in Tuscany: The Slaughterhouse as an Epidemiological Observatory. <i>Animals</i> , 2020, 10, 1907.	2.3	15
45	Isolation of <i>Leptospira</i> serovar Pomona from a crested porcupine ( <i>Hystrix cristata</i> , L.) <i>Tj ETQq1 1 0.784314 rgBT /Overl</i>	1.6	15
46	Effect of milk pasteurisation and of ripening in a cave on biogenic amine content and sensory properties of a pecorino cheese. <i>International Dairy Journal</i> , 2016, 61, 189-195.	3.0	14
47	Characterization of <i>Salmonella</i> spp. Isolates from Swine: Virulence and Antimicrobial Resistance. <i>Animals</i> , 2020, 10, 2418.	2.3	14
48	Bee-pollen retailed in Tuscany (Italy): Labelling, palynological, microbiological, and mycotoxicological profile. <i>LWT - Food Science and Technology</i> , 2021, 140, 110712.	5.2	13
49	Genome scan for the possibility of identifying candidate resistance genes for goat lentiviral infections in the Italian Garfagnina goat breed. <i>Tropical Animal Health and Production</i> , 2019, 51, 729-733.	1.4	12
50	Detection of Pseudorabies Virus in Wild Boar Foetus. <i>Animals</i> , 2020, 10, 366.	2.3	12
51	Sub-Tissue Localization of Phytochemicals in <i>Cinnamomum camphora</i> (L.) J. Presl. Growing in Northern Italy. <i>Plants</i> , 2021, 10, 1008.	3.5	12
52	Detection of <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> in a sheep flock in Tuscany. <i>Tropical Animal Health and Production</i> , 2015, 47, 1567-1571.	1.4	11
53	Is <i>Leptospira</i> able to survive in raw milk? Study on the inactivation at different storage times and temperatures. <i>Folia Microbiologica</i> , 2016, 61, 413-416.	2.3	11
54	Qualitative and quantitative evaluation of biogenic amines in vitro production by bacteria isolated from ewes' milk cheeses. <i>European Food Research and Technology</i> , 2018, 244, 721-728.	3.3	11

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55	Occurrence of <i>Bartonella henselae</i> types I and II in Central Italian domestic cats. <i>Research in Veterinary Science</i> , 2012, 93, 63-66.	1.9	10
56	Serological, culture and molecular survey of <i>Mycobacterium avium</i> paratuberculosis in a goat flock in Tuscany. <i>Folia Microbiologica</i> , 2017, 62, 471-477.	2.3	10
57	Genital <i>Brucella suis</i> Biovar 2 Infection of Wild Boar ( <i>Sus scrofa</i> ) Hunted in Tuscany (Italy). <i>Microorganisms</i> , 2021, 9, 582.	3.6	10
58	<i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> isolated from wild red deer ( <i>Cervus elaphus</i> ) in Northern Italy. <i>Veterinary Microbiology</i> , 2018, 217, 167-172.	1.9	9
59	<i>Caciotta della Garfagnana</i> cheese: selection and evaluation of autochthonous mesophilic lactic acid bacteria as starter cultures. <i>Italian Journal of Animal Science</i> , 2011, 10, e22.	1.9	8
60	Does the addition of donkey milk inhibit the replication of pathogen microorganisms in goat milk at refrigerated condition?. <i>Dairy Science and Technology</i> , 2016, 96, 243-250.	2.2	8
61	Sub-inhibitory concentration of essential oils induces antibiotic resistance in <i>Staphylococcus aureus</i> . <i>Natural Product Research</i> , 2019, 33, 1509-1513.	1.8	8
62	Chemical composition and in vitro antibacterial activity of essential oils from different species of <i>Juniperus</i> (section <i>Juniperus</i> ). <i>Flavour and Fragrance Journal</i> , 2020, 35, 623-638.	2.6	8
63	Detection and Characterization of Viral Pathogens Associated with Reproductive Failure in Wild Boars in Central Italy. <i>Animals</i> , 2021, 11, 304.	2.3	8
64	Sub-inhibitory stress with essential oil affects enterotoxins production and essential oil susceptibility in <i>Staphylococcus aureus</i> . <i>Natural Product Research</i> , 2018, 32, 682-688.	1.8	7
65	Antimicrobial activity of three essential oils (cinnamon, manuka, and winter savory), and their synergic interaction, against <i>Listeria monocytogenes</i> . <i>Flavour and Fragrance Journal</i> , 2019, 34, 339-348.	2.6	7
66	Antimicrobial activity of four essential oils against pigmented <i>Pseudomonas fluorescens</i> and biofilm-producing <i>Staphylococcus aureus</i> of dairy origin. <i>Italian Journal of Food Safety</i> , 2017, 6, 6939.	0.8	6
67	Phenotypic and genotypic resistance to colistin in <i>E. coli</i> isolated from wild boar ( <i>Sus scrofa</i> ) hunted in Italy. <i>European Journal of Wildlife Research</i> , 2021, 67, 1.	1.4	6
68	Proteinase pattern of honeybee prepupae from healthy and American Foulbrood infected bees investigated by zymography. <i>Electrophoresis</i> , 2018, 39, 2160-2167.	2.4	5
69	Bacteriostatic and Bactericidal Effect of Tigecycline on <i>Leptospira</i> spp.. <i>Antibiotics</i> , 2020, 9, 467.	3.7	5
70	Presence and Characterization of Zoonotic Bacterial Pathogens in Wild Boar Hunting Dogs ( <i>Canis</i> )	2.3	5
71	Evaluation of the in vitro antibacterial activity of some essential oils and their blends against <i>Staphylococcus</i> spp. isolated from episodes of sheep mastitis. <i>Rendiconti Lincei</i> , 2021, 32, 407-416.	2.2	5
72	Preliminary association analysis of microsatellites and <i>Mycobacterium avium</i> subspecies <i>paratuberculosis</i> infection in the native Garfagnina goats. <i>Journal of Applied Animal Research</i> , 2018, 46, 879-882.	1.2	4

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73	In Vitro Antibacterial Activity of Manuka ( <i>Leptospermum scoparium</i> J.R. et G. Forst) and winter Savory ( <i>Satureja montana</i> L.) Essential Oils and Their Blends against Pathogenic <i>E. coli</i> Isolates from Pigs. <i>Animals</i> , 2020, 10, 2202.	2.3	4
74	Coagulase negative staphylococci from ovine bulk-tank milk: Effects of the exposure to sub-inhibitory concentrations of disinfectants for teat-dipping. <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2021, 76, 101656.	1.6	4
75	Raw milk for sale in Pisa province: biosecurity of dairy farms and hygienic evaluation of milk. <i>Veterinary Research Communications</i> , 2010, 34, 171-174.	1.6	3
76	<i>Staphylococcus aureus</i> growth and enterotoxin production in Italian caciotta cheese. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2014, 38, 318-324.	0.5	3
77	Experimental infection with <i>Yersinia pseudotuberculosis</i> in European brown hare ( <i>Lepus europaeus</i> ) Tj ETQq1 1 0,784314 rgBT /Ove	0,8	3
78	A Serological Survey on Swine Brucellosis Using Standard Procedures, Dot Blot, and Western Blot in Finisher Pigs in Central-North Italy. <i>Veterinary Sciences</i> , 2018, 5, 86.	1.7	3
79	Dietary supplementation of chestnut and quebracho tannins mix: Effect on caecal microbial communities and live performance of growing rabbits. <i>Research in Veterinary Science</i> , 2019, 124, 129-136.	1.9	3
80	<i>Leptospira fainei</i> Detected in Testicles and Epididymis of Wild Boar ( <i>Sus scrofa</i> ). <i>Biology</i> , 2021, 10, 193.	2.8	3
81	Exploitation of Marginal Hilly Land in Tuscany through the Cultivation of <i>Lavandula angustifolia</i> Mill.: Characterization of Its Essential Oil and Antibacterial Activity. <i>Molecules</i> , 2022, 27, 3216.	3.8	3
82	Antimicrobial susceptibility of animal strains of <i>Salmonella enterica</i> isolated in Italy from 2001 to 2003. <i>Journal of Veterinary Pharmacology and Therapeutics</i> , 2005, 28, 121-125.	1.3	2
83	Microbiological and physicochemical profile of traditional <i>Salsiccia toscana</i> during storage. <i>Italian Journal of Animal Science</i> , 2012, 11, e59.	1.9	2
84	Rutin and quercetin content in the forage of common buckwheat as affected by maturity and conservation method. <i>Grassland Science</i> , 2017, 63, 169-176.	1.1	2
85	Investigation on goat lentiviral infections and preliminary association analysis with microsatellites in the native Garfagnina goat breed. <i>Rendiconti Lincei</i> , 2018, 29, 885-889.	2.2	2
86	Preliminary Evaluation of In Vitro Bacteriostatic and Bactericidal Effect of Salt on <i>Leptospira</i> spp.. <i>Veterinary Sciences</i> , 2020, 7, 154.	1.7	1
87	Genetic resistance to <i>Campylobacter coli</i> and <i>Campylobacter jejuni</i> in wild boar ( <i>Sus scrofa</i> L.). <i>Rendiconti Lincei</i> , 0, , 1.	2.2	1
88	Antimicrobial and anti-biofilm activity of manuka essential oil against <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> of food origin. <i>Italian Journal of Food Safety</i> , 2022, 11, 10039.	0.8	0