Raimondo Gaglio

List of Publications by Citations

74 papers	982 citations	19 h-index	27 g-index
77 ext. papers	1,313 ext. citations	4.6 avg, IF	4.46 L-index

#	Paper	IF	Citations
74	Diversity and technological potential of lactic acid bacteria of wheat flours. *Food Microbiology*, **2013**, 36, 343-54	6	74
73	Evaluation of antimicrobial resistance and virulence of enterococci from equipment surfaces, raw materials, and traditional cheeses. *International Journal of Food Microbiology*, **2016**, 236, 107-14	5.8	52
72	Transfer, composition and technological characterization of the lactic acid bacterial populations of the wooden vats used to produce traditional stretched cheeses. *Food Microbiology*, **2015**, 52, 31-41	6	47
71	The influence of the wooden equipment employed for cheese manufacture on the characteristics of a traditional stretched cheese during ripening. *Food Microbiology*, **2015**, 46, 81-91	6	40
70	Selection of Amine-Oxidizing Dairy Lactic Acid Bacteria and Identification of the Enzyme and Gene Involved in the Decrease of Biogenic Amines. *Applied and Environmental Microbiology*, **2016**, 82, 6870-6880	4.8	38
69	Effect of the lemon essential oils on the safety and sensory quality of salted sardines (Sardina pilchardus Walbaum 1792). *Food Control*, **2017**, 73, 1265-1274	6.2	38
68	Identification, typing and investigation of the dairy characteristics of lactic acid bacteria isolated from Vastedda della valle del Belice cheeses. *Dairy Science and Technology*, **2014**, 94, 157-180		31
67	A large factory-scale application of selected autochthonous lactic acid bacteria for PDO Pecorino Siciliano cheese production. *Food Microbiology*, **2016**, 59, 66-75	6	30
66	Formation and Characterization of Early Bacterial Biofilms on Different Wood Typologies Applied in Dairy Production. *Applied and Environmental Microbiology*, **2018**, 84,	4.8	30
65	Enteric bacteria of food ice and their survival in alcoholic beverages and soft drinks. *Food Microbiology*, **2017**, 67, 17-22	6	28
64	Microbial Activation of Wooden Vats Used for Traditional Cheese Production and Evolution of Neoformed Biofilms. *Applied and Environmental Microbiology*, **2016**, 82, 585-95	4.8	28
63	Optimised method for the analysis of phenolic compounds from caper (Capparis spinosa L.) berries and monitoring of their changes during fermentation. *Food Chemistry*, **2016**, 196, 1172-9	8.5	28
62	Selected lactic acid bacteria as a hurdle to the microbial spoilage of cheese: Application on a traditional raw ewes' milk cheese. *International Dairy Journal*, **2013**, 32, 126-132	3.5	26
61	Evaluation of different conditions to enhance the performances of Lactobacillus pentosus OM13 during industrial production of Spanish-style table olives. *Food Microbiology*, **2017**, 61, 150-158	6	24
60	In vivo application and dynamics of lactic acid bacteria for the four-season production of Vastedda-like cheese. *International Journal of Food Microbiology*, **2014**, 177, 37-48	5.8	24
59	Shelf life evaluation of fresh-cut red chicory subjected to different minimal processes. *Food Microbiology*, **2018**, 73, 298-304	6	23
58	Effect of Three Different Gel-Based Edible Coatings on the Quality of Fresh-Cut "Hayward" Kiwifruits. *Foods*, **2020**, 9,	4.9	23

57	Anti- Activity of Lactic Acid Bacteria in Two Traditional Sicilian Cheeses. *Italian Journal of Food Safety*, **2017**, 6, 6191	1.2	21
56	Production, stability, gene sequencing and in situ anti-Listeria activity of mundticin KS expressed by three Enterococcus mundtii strains. *Food Control*, **2014**, 35, 311-322	6.2	20
55	Effect of saffron addition on the microbiological, physicochemical, antioxidant and sensory characteristics of yoghurt. *International Journal of Dairy Technology*, **2019**, 72, 208-217	3.7	18
54	Influence of the early bacterial biofilms developed on vats made with seven wood types on PDO Vastedda della valle del Belice cheese characteristics. *International Journal of Food Microbiology*, **2019**, 291, 91-103	5.8	18
53	Persistence of a mixed lactic acid bacterial starter culture during lysine fortification of sourdough breads by addition of pistachio powder. *Food Microbiology*, **2020**, 86, 103349	6	18
52	Production of the Sicilian distillate "Spiritu re fascitrari" from honey by-products: An interesting source of yeast diversity. *International Journal of Food Microbiology*, **2017**, 261, 62-72	5.8	17
51	Microbiological Profile and Bioactive Properties of Insect Powders Used in Food and Feed Formulations. *Foods*, **2019**, 8,	4.9	17
50	Evaluation of Bacteriocin-Like Inhibitory Substances Produced by Lactic Acid Bacteria Isolated During Traditional Sicilian Cheese Making. *Italian Journal of Food Safety*, **2016**, 5, 5503	1.2	17
49	Evolution of indigenous starter microorganisms and physicochemical parameters in spontaneously fermented beef, horse, wild boar and pork salamis produced under controlled conditions. *Food Microbiology*, **2020**, 87, 103385	6	16
48	Microbiological, chemical and sensory aspects of bread supplemented with different percentages of the culinary mushroom Pleurotus eryngii in powder form. *International Journal of Food Science and Technology*, **2019**, 54, 1197-1205	3.8	16
47	Use of fortified pied de cuve as an innovative method to start spontaneous alcoholic fermentation for red winemaking. *Australian Journal of Grape and Wine Research*, **2016**, 22, 36-45	2.4	15
46	Characteristics of sourdoughs and baked pizzas as affected by starter culture inoculums. *International Journal of Food Microbiology*, **2019**, 293, 114-123	5.8	14
45	Molecular analysis of the dominant lactic acid bacteria of chickpea liquid starters and doughs and propagation of chickpea sourdoughs with selected Weissella confusa. *Food Microbiology*, **2020**, 91, 103490	6	14
44	Evolution of shelf life parameters of ready-to-eat escarole (Cichorium endivia var. latifolium) subjected to different cutting operations. *Scientia Horticulturae*, **2019**, 247, 175-183	4.1	13
43	Inhibitory Activity and Chemical Characterization of Daucus carota subsp. maximus Essential Oils. *Chemistry and Biodiversity*, **2017**, 14, e1600477	2.5	11
42	Valorization of indigenous dairy cattle breed through salami production. *Meat Science*, **2016**, 114, 58-68	6.4	11
41	Effects of irrigation treatments on the quality of table olives produced with the Greek-style process. *Annals of Microbiology*, **2017**, 67, 37-48	3.2	11
40	Antibacterial biopolymeric foams: Structure–property relationship and carvacrol release kinetics. *European Polymer Journal*, **2019**, 121, 109298	5.2	10

39	Addition of selected starter/non-starter lactic acid bacterial inoculums to stabilise PDO Pecorino Siciliano cheese production. *Food Research International*, **2020**, 136, 109335	7	8
38	Microbial dynamics in durum wheat kernels during aging. *International Journal of Food Microbiology*, **2020**, 324, 108631	5.8	7
37	Non-conventional yeasts from fermented honey by-products: Focus on Hanseniaspora uvarum strains for craft beer production. *Food Microbiology*, **2021**, 99, 103806	6	7
36	Performances of Different Metabolic Lactobacillus Groups During the Fermentation of Pizza Doughs Processed from Semolina. *Fermentation*, **2018**, 4, 61	4.7	6
35	Transformation of raw ewes' milk applying "Grana" type pressed cheese technology: Development of extra-hard "Gran Ovino" cheese. *International Journal of Food Microbiology*, **2019**, 307, 108277	5.8	5
34	Improvement of Oxidative Status, Milk and Cheese Production, and Food Sustainability Indexes by Addition of Durum Wheat Bran to Dairy Cows' Diet. *Animals*, **2019**, 9,	3.1	5
33	Evaluation of microbiological and physico-chemical parameters of retail ready-to-eat mono-varietal salads. *Journal of Food Processing and Preservation*, **2019**, 43, e13955	2.1	5
32	Biodiversity and dairy traits of indigenous milk lactic acid bacteria grown in presence of the main grape polyphenols. *FEMS Microbiology Letters*, **2020**, 367,	2.9	5
31	Presence of pathogenic bacteria in ice cubes and evaluation of their survival in different systems. *Annals of Microbiology*, **2017**, 67, 827-835	3.2	5
30	Carvacrol activated biopolymeric foam: An effective packaging system to control the development of spoilage and pathogenic bacteria on sliced pumpkin and melon. *Food Packaging and Shelf Life*, **2021**, 28, 100633	8.2	5
29	Effect of muscle type and animal category on fatty acid composition of bresaola made from meat of Cinisara cattle: preliminary investigation. *CYTA - Journal of Food*, **2020**, 18, 734-741	2.3	4
28	Evaluation of the Fermentation Dynamics of Commercial Baker's Yeast in Presence of Pistachio Powder to Produce Lysine-Enriched Breads. *Fermentation*, **2020**, 6, 2	4.7	4
27	Effect of Opuntia ficus-indica Mucilage Edible Coating in Combination with Ascorbic Acid, on Strawberry Fruit Quality during Cold Storage. *Journal of Food Quality*, **2021**, 2021, 1-8	2.7	4
26	Effects of different yeast strains, nutrients and glutathione-rich inactivated yeast addition on the aroma characteristics of Catarratto wines. *International Journal of Food Microbiology*, **2021**, 360, 109325	5.8	4
25	Valorisation of Dairy Wastes Through Kefir Grain Production. *Waste and Biomass Valorization*, **2020**, 11, 3979-3985	3.2	4
24	Improvement of Raw Milk Cheese Hygiene through the Selection of Starter and Non-Starter Lactic Acid Bacteria: The Successful Case of PDO Pecorino Siciliano Cheese. *International Journal of Environmental Research and Public Health*, **2021**, 18,	4.6	4
23	Effect on the Antioxidant, Lipoperoxyl Radical Scavenger Capacity, Nutritional, Sensory and Microbiological Traits of an Ovine Stretched Cheese Produced with Grape Pomace Powder Addition. *Antioxidants*, **2021**, 10,	7.1	4
22	Influence of salt of different origin on the microbiological characteristics, histamine generation and volatile profile of salted anchovies (Engraulis encrasicolus L.). *Food Control*, **2018**, 92, 301-311	6.2	4

21	Aloe-Based Edible Coating to Maintain Quality of Fresh-Cut Italian Pears (Pyrus communis L.) during Cold Storage. *Horticulturae*, **2021**, 7, 581	2.5	4
20	Effects of adding solid and molten chocolate on the physicochemical, antioxidant, microbiological, and sensory properties of ewe's milk cheese. *Journal of Food Science*, **2020**, 85, 556-566	3.4	3
19	Sourdough ciabatta bread enriched with powdered insects: Physicochemical, microbiological, and simulated intestinal digesta functional properties. *Innovative Food Science and Emerging Technologies*, **2021**, 72, 102755	6.8	3
18	Bioaccumulation of selenium-by fruit origin lactic acid bacteria in tropical fermented fruit juices. *LWT - Food Science and Technology*, **2021**, 151, 112103	5.4	3
17	Functional bread supplemented with Pleurotus eryngii powder: A potential new food for human health. *International Journal of Gastronomy and Food Science*, **2022**, 27, 100449	2.8	2
16	Technological screening and application of Saccharomyces cerevisiae strains isolated from fermented honey by-products for the sensory improvement of Spiritu re fascitrari, a typical Sicilian distilled beverage.. *Food Microbiology*, **2022**, 104, 103968	6	2
15	Monitoring Commercial Starter Culture Development in Presence of Red Grape Pomace Powder to Produce Polyphenol-Enriched Fresh Ovine Cheeses at Industrial Scale Level. *Fermentation*, **2021**, 7, 35	4.7	2
14	Identification and evaluation of antimicrobial resistance of enterococci isolated from raw ewes' and cows' milk collected in western Sicily: a preliminary investigation. *Italian Journal of Food Safety*, **2020**, 9, 8406	1.2	2
13	The Use of Winery by-Products to Enhance the Functional Aspects of the Fresh Ovine "Primosale" Cheese. *Foods*, **2021**, 10,	4.9	2
12	Effect of Opuntia ficus-indica Mucilage Edible Coating on Quality, Nutraceutical, and Sensorial Parameters of Minimally Processed Cactus Pear Fruits. *Agronomy*, **2021**, 11, 1963	3.6	2
11	Biodiversity and dairy traits of lactic acid bacteria from foliage of aromatic plants before and after dehydration process monitored by a smart sensors system. *FEMS Microbiology Letters*, **2020**, 367,	2.9	1
10	Biological control of Listeria monocytogenes in soil model systems by Enterococcus mundtii strains expressing mundticin KS production. *Applied Soil Ecology*, **2022**, 170, 104293	5	1
9	Selenium bio-enrichment of Mediterranean fruit juices through lactic acid fermentation. *International Journal of Food Microbiology*, **2021**, 354, 109248	5.8	1
8	Use of sequentially inoculation of Saccharomyces cerevisiae and Hanseniaspora uvarum strains isolated from honey by-products to improve and stabilize the quality of mead produced in Sicily. *Food Microbiology*, **2022**, 104064	6	1
7	Evaluation of the variations in chemical and microbiological properties of the sourdoughs produced with selected lactic acid bacteria strains during fermentation. *Food Chemistry: X*, **2022**, 100357	4.7	1
6	In-Depth Investigation of the Safety of Wooden Shelves Used for Traditional Cheese Ripening. *Applied and Environmental Microbiology*, **2021**, 87, e0152421	4.8	0
5	Polyphasic Characterization of Microbiota of Mastredda, a Traditional Wooden Tool Used during the Production of PDO Provola dei Nebrodi Cheese. *Applied Sciences (Switzerland)*, **2021**, 11, 8647	2.6	0
4	Application of Hydrogen Peroxide to Improve the Microbiological Stability of Food Ice Produced in Industrial Facilities. *Applied Sciences (Switzerland)*, **2022**, 12, 210	2.6	0

3	Preliminary Investigation of Biogenic Amines in Type I Sourdoughs Produced at Home and Bakery Level. *Toxins*, **2022**, 14, 293	4.9	0
2	Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. *Coatings*, **2022**, 12, 664	2.9	0
1	Effects of Tray-Drying on the Physicochemical, Microbiological, Proximate, and Sensory Properties of White- and Red-Fleshed Loquat (Eriobotrya Japonica Lindl.) Fruit. *Agronomy*, **2022**, 12, 540	3.6	