

Raimondo Gaglio

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Functional bread supplemented with <i>Pleurotus eryngii</i> powder: A potential new food for human health. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 27, 100449	2.8	2
73	Technological screening and application of <i>Saccharomyces cerevisiae</i> strains isolated from fermented honey by-products for the sensory improvement of <i>Spiritu re fascitrari</i> , a typical Sicilian distilled beverage.. <i>Food Microbiology</i> , 2022 , 104, 103968	6	2
72	Biological control of <i>Listeria monocytogenes</i> in soil model systems by <i>Enterococcus mundtii</i> strains expressing mundticin KS production. <i>Applied Soil Ecology</i> , 2022 , 170, 104293	5	1
71	Effects of Tray-Drying on the Physicochemical, Microbiological, Proximate, and Sensory Properties of White- and Red-Fleshed Loquat (<i>Eriobotrya Japonica</i> Lindl.) Fruit. <i>Agronomy</i> , 2022 , 12, 540	3.6	
70	Application of Hydrogen Peroxide to Improve the Microbiological Stability of Food Ice Produced in Industrial Facilities. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 210	2.6	0
69	Preliminary Investigation of Biogenic Amines in Type I Sourdoughs Produced at Home and Bakery Level. <i>Toxins</i> , 2022 , 14, 293	4.9	0
68	Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. <i>Coatings</i> , 2022 , 12, 664	2.9	0
67	Use of sequentially inoculation of <i>Saccharomyces cerevisiae</i> and <i>Hanseniaspora uvarum</i> strains isolated from honey by-products to improve and stabilize the quality of mead produced in Sicily. <i>Food Microbiology</i> , 2022 , 104064	6	1
66	Evaluation of the variations in chemical and microbiological properties of the sourdoughs produced with selected lactic acid bacteria strains during fermentation. <i>Food Chemistry: X</i> , 2022 , 100357	4.7	1
65	Monitoring Commercial Starter Culture Development in Presence of Red Grape Pomace Powder to Produce Polyphenol-Enriched Fresh Ovine Cheeses at Industrial Scale Level. <i>Fermentation</i> , 2021 , 7, 35	4.7	2
64	Effect of <i>Opuntia ficus-indica</i> Mucilage Edible Coating in Combination with Ascorbic Acid, on Strawberry Fruit Quality during Cold Storage. <i>Journal of Food Quality</i> , 2021 , 2021, 1-8	2.7	4
63	Carvacrol activated biopolymeric foam: An effective packaging system to control the development of spoilage and pathogenic bacteria on sliced pumpkin and melon. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100633	8.2	5
62	Effects of different yeast strains, nutrients and glutathione-rich inactivated yeast addition on the aroma characteristics of Catarratto wines. <i>International Journal of Food Microbiology</i> , 2021 , 360, 109325	5.8	4
61	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. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	4
60	Effect on the Antioxidant, Lipoperoxyl Radical Scavenger Capacity, Nutritional, Sensory and Microbiological Traits of an Ovine Stretched Cheese Produced with Grape Pomace Powder Addition. <i>Antioxidants</i> , 2021 , 10,	7.1	4
59	The Use of Winery by-Products to Enhance the Functional Aspects of the Fresh Ovine "Primosale" Cheese. <i>Foods</i> , 2021 , 10,	4.9	2
58	Sourdough <i>Diabatta</i> bread enriched with powdered insects: Physicochemical, microbiological, and simulated intestinal digesta functional properties. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 72, 102755	6.8	3

57	Effect of Opuntia ficus-indica Mucilage Edible Coating on Quality, Nutraceutical, and Sensorial Parameters of Minimally Processed Cactus Pear Fruits. <i>Agronomy</i> , 2021 , 11, 1963	3.6	2
56	In-Depth Investigation of the Safety of Wooden Shelves Used for Traditional Cheese Ripening. <i>Applied and Environmental Microbiology</i> , 2021 , 87, e0152421	4.8	0
55	Polyphasic Characterization of Microbiota of Mastredda Traditional Wooden Tool Used during the Production of PDO Provola dei Nebrodi Cheese. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8647	2.6	0
54	Selenium bio-enrichment of Mediterranean fruit juices through lactic acid fermentation. <i>International Journal of Food Microbiology</i> , 2021 , 354, 109248	5.8	1
53	Non-conventional yeasts from fermented honey by-products: Focus on Hanseniaspora uvarum strains for craft beer production. <i>Food Microbiology</i> , 2021 , 99, 103806	6	7
52	Bioaccumulation of selenium-by fruit origin lactic acid bacteria in tropical fermented fruit juices. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112103	5.4	3
51	Aloe-Based Edible Coating to Maintain Quality of Fresh-Cut Italian Pears (<i>Pyrus communis</i> L.) during Cold Storage. <i>Horticulturae</i> , 2021 , 7, 581	2.5	4
50	Effect of muscle type and animal category on fatty acid composition of bresaola made from meat of Cinisara cattle: preliminary investigation. <i>CYTA - Journal of Food</i> , 2020 , 18, 734-741	2.3	4
49	Evaluation of the Fermentation Dynamics of Commercial Baker's Yeast in Presence of Pistachio Powder to Produce Lysine-Enriched Breads. <i>Fermentation</i> , 2020 , 6, 2	4.7	4
48	Molecular analysis of the dominant lactic acid bacteria of chickpea liquid starters and doughs and propagation of chickpea sourdoughs with selected <i>Weissella confusa</i> . <i>Food Microbiology</i> , 2020 , 91, 103490	6	14
47	Biodiversity and dairy traits of lactic acid bacteria from foliage of aromatic plants before and after dehydration process monitored by a smart sensors system. <i>FEMS Microbiology Letters</i> , 2020 , 367,	2.9	1
46	Biodiversity and dairy traits of indigenous milk lactic acid bacteria grown in presence of the main grape polyphenols. <i>FEMS Microbiology Letters</i> , 2020 , 367,	2.9	5
45	Effects of adding solid and molten chocolate on the physicochemical, antioxidant, microbiological, and sensory properties of ewe's milk cheese. <i>Journal of Food Science</i> , 2020 , 85, 556-566	3.4	3
44	Addition of selected starter/non-starter lactic acid bacterial inoculums to stabilise PDO Pecorino Siciliano cheese production. <i>Food Research International</i> , 2020 , 136, 109335	7	8
43	Evolution of indigenous starter microorganisms and physicochemical parameters in spontaneously fermented beef, horse, wild boar and pork salamis produced under controlled conditions. <i>Food Microbiology</i> , 2020 , 87, 103385	6	16
42	Effect of Three Different Gel-Based Edible Coatings on the Quality of Fresh-Cut "Hayward" Kiwifruits. <i>Foods</i> , 2020 , 9,	4.9	23
41	Valorisation of Dairy Wastes Through Kefir Grain Production. <i>Waste and Biomass Valorization</i> , 2020 , 11, 3979-3985	3.2	4
40	Persistence of a mixed lactic acid bacterial starter culture during lysine fortification of sourdough breads by addition of pistachio powder. <i>Food Microbiology</i> , 2020 , 86, 103349	6	18

39	Microbial dynamics in durum wheat kernels during aging. <i>International Journal of Food Microbiology</i> , 2020 , 324, 108631	5.8	7
38	Identification and evaluation of antimicrobial resistance of enterococci isolated from raw ewes' and cows' milk collected in western Sicily: a preliminary investigation. <i>Italian Journal of Food Safety</i> , 2020 , 9, 8406	1.2	2
37	Microbiological Profile and Bioactive Properties of Insect Powders Used in Food and Feed Formulations. <i>Foods</i> , 2019 , 8,	4.9	17
36	Transformation of raw ewes' milk applying "Grana" type pressed cheese technology: Development of extra-hard "Gran Ovino" cheese. <i>International Journal of Food Microbiology</i> , 2019 , 307, 108277	5.8	5
35	Improvement of Oxidative Status, Milk and Cheese Production, and Food Sustainability Indexes by Addition of Durum Wheat Bran to Dairy Cows' Diet. <i>Animals</i> , 2019 , 9,	3.1	5
34	Characteristics of sourdoughs and baked pizzas as affected by starter culture inoculums. <i>International Journal of Food Microbiology</i> , 2019 , 293, 114-123	5.8	14
33	Evaluation of microbiological and physico-chemical parameters of retail ready-to-eat mono-varietal salads. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13955	2.1	5
32	Antibacterial biopolymeric foams: Structure-property relationship and carvacrol release kinetics. <i>European Polymer Journal</i> , 2019 , 121, 109298	5.2	10
31	Evolution of shelf life parameters of ready-to-eat escarole (<i>Cichorium endivia</i> var. <i>latifolium</i>) subjected to different cutting operations. <i>Scientia Horticulturae</i> , 2019 , 247, 175-183	4.1	13
30	Effect of saffron addition on the microbiological, physicochemical, antioxidant and sensory characteristics of yoghurt. <i>International Journal of Dairy Technology</i> , 2019 , 72, 208-217	3.7	18
29	Influence of the early bacterial biofilms developed on vats made with seven wood types on PDO Vastedda della valle del Belġe cheese characteristics. <i>International Journal of Food Microbiology</i> , 2019 , 291, 91-103	5.8	18
28	Microbiological, chemical and sensory aspects of bread supplemented with different percentages of the culinary mushroom <i>Pleurotus eryngii</i> in powder form. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1197-1205	3.8	16
27	Shelf life evaluation of fresh-cut red chicory subjected to different minimal processes. <i>Food Microbiology</i> , 2018 , 73, 298-304	6	23
26	Formation and Characterization of Early Bacterial Biofilms on Different Wood Typologies Applied in Dairy Production. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	30
25	Performances of Different Metabolic <i>Lactobacillus</i> Groups During the Fermentation of Pizza Doughs Processed from Semolina. <i>Fermentation</i> , 2018 , 4, 61	4.7	6
24	Influence of salt of different origin on the microbiological characteristics, histamine generation and volatile profile of salted anchovies (<i>Engraulis encrasicolus</i> L.). <i>Food Control</i> , 2018 , 92, 301-311	6.2	4
23	Inhibitory Activity and Chemical Characterization of <i>Daucus carota</i> subsp. <i>maximus</i> Essential Oils. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600477	2.5	11
22	Enteric bacteria of food ice and their survival in alcoholic beverages and soft drinks. <i>Food Microbiology</i> , 2017 , 67, 17-22	6	28

21	Production of the Sicilian distillate "Spiritu re fascitrari" from honey by-products: An interesting source of yeast diversity. <i>International Journal of Food Microbiology</i> , 2017 , 261, 62-72	5.8	17
20	Anti- Activity of Lactic Acid Bacteria in Two Traditional Sicilian Cheeses. <i>Italian Journal of Food Safety</i> , 2017 , 6, 6191	1.2	21
19	Presence of pathogenic bacteria in ice cubes and evaluation of their survival in different systems. <i>Annals of Microbiology</i> , 2017 , 67, 827-835	3.2	5
18	Effect of the lemon essential oils on the safety and sensory quality of salted sardines (<i>Sardina pilchardus</i> Walbaum 1792). <i>Food Control</i> , 2017 , 73, 1265-1274	6.2	38
17	Effects of irrigation treatments on the quality of table olives produced with the Greek-style process. <i>Annals of Microbiology</i> , 2017 , 67, 37-48	3.2	11
16	Evaluation of different conditions to enhance the performances of <i>Lactobacillus pentosus</i> OM13 during industrial production of Spanish-style table olives. <i>Food Microbiology</i> , 2017 , 61, 150-158	6	24
15	Selection of Amine-Oxidizing Dairy Lactic Acid Bacteria and Identification of the Enzyme and Gene Involved in the Decrease of Biogenic Amines. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 6870-6880	4.8	38
14	Microbial Activation of Wooden Vats Used for Traditional Cheese Production and Evolution of Neoformed Biofilms. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 585-95	4.8	28
13	Valorization of indigenous dairy cattle breed through salami production. <i>Meat Science</i> , 2016 , 114, 58-68	6.4	11
12	Optimised method for the analysis of phenolic compounds from caper (<i>Capparis spinosa</i> L.) berries and monitoring of their changes during fermentation. <i>Food Chemistry</i> , 2016 , 196, 1172-9	8.5	28
11	Evaluation of Bacteriocin-Like Inhibitory Substances Produced by Lactic Acid Bacteria Isolated During Traditional Sicilian Cheese Making. <i>Italian Journal of Food Safety</i> , 2016 , 5, 5503	1.2	17
10	A large factory-scale application of selected autochthonous lactic acid bacteria for PDO Pecorino Siciliano cheese production. <i>Food Microbiology</i> , 2016 , 59, 66-75	6	30
9	Evaluation of antimicrobial resistance and virulence of enterococci from equipment surfaces, raw materials, and traditional cheeses. <i>International Journal of Food Microbiology</i> , 2016 , 236, 107-14	5.8	52
8	Use of fortified pied de cuve as an innovative method to start spontaneous alcoholic fermentation for red winemaking. <i>Australian Journal of Grape and Wine Research</i> , 2016 , 22, 36-45	2.4	15
7	Transfer, composition and technological characterization of the lactic acid bacterial populations of the wooden vats used to produce traditional stretched cheeses. <i>Food Microbiology</i> , 2015 , 52, 31-41	6	47
6	The influence of the wooden equipment employed for cheese manufacture on the characteristics of a traditional stretched cheese during ripening. <i>Food Microbiology</i> , 2015 , 46, 81-91	6	40
5	Identification, typing and investigation of the dairy characteristics of lactic acid bacteria isolated from <i>Wastedda della valle del Belde</i> cheeses. <i>Dairy Science and Technology</i> , 2014 , 94, 157-180		31
4	Production, stability, gene sequencing and in situ anti- <i>Listeria</i> activity of mundticin KS expressed by three <i>Enterococcus mundtii</i> strains. <i>Food Control</i> , 2014 , 35, 311-322	6.2	20

3	In vivo application and dynamics of lactic acid bacteria for the four-season production of Vastedda-like cheese. <i>International Journal of Food Microbiology</i> , 2014 , 177, 37-48	5.8	24
2	Diversity and technological potential of lactic acid bacteria of wheat flours. <i>Food Microbiology</i> , 2013 , 36, 343-54	6	74
1	Selected lactic acid bacteria as a hurdle to the microbial spoilage of cheese: Application on a traditional raw ewes' milk cheese. <i>International Dairy Journal</i> , 2013 , 32, 126-132	3.5	26