Antonio Bevilacqua

List of Publications by Year
in descending order

159 papers	4,878 citations	101543 36 h-index	128289 60 g-index
166 all docs	166 docs citations	166 times ranked	5281 citing authors

#	Article	IF	Citations
1	Functional Beverages: The Emerging Side of Functional Foods. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1192-1206.	11.7	322
2	Advances in Chemical and Biological Methods to Identify Microorganismsâ€"From Past to Present. Microorganisms, 2019, 7, 130.	3.6	246
3	Bioactivity of essential oils: a review on their interaction with food components. Frontiers in Microbiology, 2015, 6, 76.	3.5	204
4	Thermal Treatments for Fruit and Vegetable Juices and Beverages: A Literature Overview. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 668-691.	11.7	154
5	Prolonging microbial shelf life of foods through the use of natural compounds and nonâ€thermal approaches â€“ a review. International Journal of Food Science and Technology, 2009, 44, 223-241.	2.7	153
6	Challenges for the Production of Probiotic Fruit Juices. Beverages, 2015, 1, 95-103.	2.8	134
7	Nonthermal Technologies for Fruit and Vegetable Juices and Beverages: Overview and Advances. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 2-62.	11.7	131
8	The role of Plant Growth Promoting Bacteria in improving nitrogen use efficiency for sustainable crop production: a focus on wheat. AIMS Microbiology, 2017, 3, 413-434.	2.2	121
9	Technological characterization and probiotic traits of yeasts isolated from Altamura sourdough to select promising microorganisms as functional starter cultures for cereal-based products. Food Microbiology, 2014, 38, 26-35.	4.2	108
10	Microbial Resources and Enological Significance: Opportunities and Benefits. Frontiers in Microbiology, 2017, 8, 995.	3.5	99
11	Characterization of Lactic Acid Bacteria Isolated from Italian Bella di Cerignola Table Olives: Selection of Potential Multifunctional Starter Cultures. Journal of Food Science, 2010, 75, M536-44.	3.1	90
12	In Vitro Evaluation of the Antimicrobial Activity of Eugenol, Limonene, and Citrus Extract against Bacteria and Yeasts, Representative of the Spoiling Microflora of Fruit Juices. Journal of Food Protection, 2010, 73, 888-894.	1.7	79
13	Use of active compounds for prolonging the shelf life of mozzarella cheese. International Dairy Journal, 2008, 18, 624-630.	3.0	74
14	Technological and spoiling characteristics of the yeast microflora isolated from Bella Di Cerignola table olives. International Journal of Food Science and Technology, 2009, 44, 2198-2207.	2.7	70
15	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. Ultrasonics Sonochemistry, 2019, 51, 241-248.	8.2	65
16	Biopolymer hybrid materials: Development, characterization, and food packaging applications. Food Packaging and Shelf Life, 2021, 28, 100676.	7.5	65
17	Inhibition of Aspergillus spp. and Penicillium spp. by Fatty Acids and Their Monoglycerides. Journal of Food Protection, 2007, 70, 1206-1212.	1.7	58
18	Biotechnological application of yeasts in food science: Starter cultures, probiotics and enzyme production. Journal of Applied Microbiology, 2017, 123, 1360-1372.	3.1	53

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19	Metabolites of Microbial Origin with an Impact on Health: Ochratoxin A and Biogenic Amines. Frontiers in Microbiology, 2016, 7, 482.	3.5	52
20	Effectiveness of fatty acids and their monoglycerides against gramâ€negative pathogens. International Journal of Food Science and Technology, 2009, 44, 359-366.	2.7	51
21	Use of high pressure homogenization as a mean to control the growth of foodborne moulds in tomato juice. Food Control, 2010, 21, 1507-1511.	5.5	49
22	Selection of Yeasts as Starter Cultures for Table Olives: A Step-by-Step Procedure. Frontiers in Microbiology, 2012, 3, 194.	3.5	47
23	Selection of Yeasts as Starter Cultures for Table Olives. Journal of Food Science, 2013, 78, M742-51.	3.1	47
24	Use of Lactobacillus plantarum and Glucose to Control the Fermentation of â€œBella di Cerignolaâ€•Table Olives, a Traditional Variety of Apulian Region (Southern Italy). Journal of Food Science, 2010, 75, M430-6.	3.1	46
25	Antifungal activity of fatty acids and their monoglycerides against Fusarium spp. in a laboratory medium. International Journal of Food Science and Technology, 2009, 44, 242-245.	2.7	45
26	Ultrasound and Antimicrobial Compounds: A Suitable Way to Control Fusarium oxysporum in Juices. Food and Bioprocess Technology, 2013, 6, 1153-1163.	4.7	44
27	A Focus on the Death Kinetics in Predictive Microbiology: Benefits and Limits of the Most Important Models and Some Tools Dealing with Their Application in Foods. Foods, 2015, 4, 565-580.	4.3	44
28	Combined Effects of Temperature, Water Activity, and pH on Alicyclobacillus acidoterrestris Spores. Journal of Food Protection, 2003, 66, 2216-2221.	1.7	43
29	Control of Alicyclobacillus acidoterrestris in apple juice by citrus extracts and a mild heat-treatment. Food Control, 2013, 31, 553-559.	5.5	43
30	Viability of Lactobacillus reuteri in fruit juices. Journal of Functional Foods, 2014, 10, 421-426.	3.4	42
31	Ultrasound attenuation of lactobacilli and bifidobacteria: Effect on some technological and probiotic properties. International Journal of Food Microbiology, 2017, 243, 78-83.	4.7	42
32	Autochthonous lactic acid bacteria with probiotic aptitudes as starter cultures for fish-based products. Food Microbiology, 2017, 65, 244-253.	4.2	41
33	Functional cream cheese supplemented with Bifidobacterium animalis subsp. lactis DSM 10140 and Lactobacillus reuteri DSM 20016 and prebiotics. Food Microbiology, 2018, 72, 16-22.	4.2	41
34	A case study on the use of ultrasound for the inhibition of Escherichia coli O157:H7 and Listeria monocytogenes in almond milk. Ultrasonics Sonochemistry, 2019, 52, 477-483.	8.2	40
35	How Diet and Physical Activity Modulate Gut Microbiota: Evidence, and Perspectives. Nutrients, 2022, 14, 2456.	4.1	40
36	Sodium-benzoate and citrus extract increase the effect of homogenization towards spores of Fusarium oxysporum in pineapple juice. Food Control, 2012, 28, 199-204.	5.5	37

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37	Study of Saccharomyces cerevisiae W13 as a functional starter for the removal of ochratoxin A. Food Control, 2014, 35, 373-377.	5.5	37
38	Using physical approaches for the attenuation of lactic acid bacteria in an organic rice beverage. Food Microbiology, 2016, 53, 1-8.	4.2	37
39	Antifungal and Antibacterial Effect of Propolis: A Comparative Hit for Food-Borne Pseudomonas, Enterobacteriaceae and Fungi. Foods, 2020, 9, 559.	4.3	36
40	Immobilization and microencapsulation of Lactobacillus plantarum: Performances and in vivo applications. Innovative Food Science and Emerging Technologies, 2013, 18, 196-201.	5.6	35
41	Probiotic characteristics in Saccharomyces cerevisiae strains: Properties for application in food industries. LWT - Food Science and Technology, 2018, 97, 332-340.	5.2	35
42	Decontamination of ochratoxin A by yeasts: possible approaches and factors leading to toxin removal in wine. Applied Microbiology and Biotechnology, 2014, 98, 6555-6567.	3.6	34
43	Inactivation of Spoiling Yeasts of Fruit Juices by Pulsed Ultrasound. Food and Bioprocess Technology, 2014, 7, 2189-2197.	4.7	34
44	Non-Conventional Tools to Preserve and Prolong the Quality of Minimally-Processed Fruits and Vegetables. Coatings, 2015, 5, 931-961.	2.6	34
45	Two Nonthermal Technologies for Food Safety and Qualityâ€"Ultrasound and High Pressure Homogenization: Effects on Microorganisms, Advances, and Possibilities: A Review. Journal of Food Protection, 2019, 82, 2049-2064.	1.7	34
46	Biotechnological innovations for table olives. International Journal of Food Sciences and Nutrition, 2015, 66, 127-131.	2.8	33
47	Brewerâ€™s yeast in controlled and uncontrolled fermentations, with a focus on novel, nonconventional, and superior strains. Food Reviews International, 2016, 32, 341-363.	8.4	33
48	Impact of the reusing of food manufacturing wastewater for irrigation in a closed system on the microbiological quality of the food crops. International Journal of Food Microbiology, 2017, 260, 51-58.	4.7	33
49	Yeasts isolated from olive mill wastewaters from southern Italy: technological characterization and potential use for phenol removal. Applied Microbiology and Biotechnology, 2010, 87, 2345-2354.	3.6	31
50	Combining eugenol and cinnamaldehyde to control the growth of Alicyclobacillus acidoterrestris. Food Control, 2010, 21, 172-177.	5.5	31
51	Use of natural antimicrobials and high pressure homogenization to control the growth of Saccharomyces bayanus in apple juice. Food Control, 2012, 24, 109-115.	5.5	30
52	Encapsulation of Active Compounds in Fruit and Vegetable Juice Processing: Current State and Perspectives. Journal of Food Science, 2017, 82, 1291-1301.	3.1	30
53	Differential Adsorption of Ochratoxin A and Anthocyanins by Inactivated Yeasts and Yeast Cell Walls during Simulation of Wine Aging. Toxins, 2015, 7, 4350-4365.	3.4	29
54	InÂvivo stability of the complex ochratoxin A â€“ Saccharomyces cerevisiae starter strains. Food Control, 2015, 50, 516-520.	5.5	29

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55	Estimating packaging atmosphereâ€“temperature effects on the shelf life of cod fillets. European Food Research and Technology, 2005, 220, 509-513.	3.3	28
56	Use of microwave processing to reduce the initial contamination by Alicyclobacillus acidoterrestris in a cream of asparagus and effect of the treatment on the lipid fraction. Innovative Food Science and Emerging Technologies, 2010, 11, 328-334.	5.6	28
57	Characterization and Implications ofâ€‚Enterobacter cloacaeâ€‚Strains, Isolated from Italian Table Olives â€œBella Di Cerignolaâ€. Journal of Food Science, 2010, 75, M53-60.	3.1	27
58	Alicyclobacillus spp.: New Insights on Ecology and Preserving Food Quality through New Approaches. Microorganisms, 2015, 3, 625-640.	3.6	27
59	Yeast cells as adsorbing tools to remove ochratoxin <scp>A</scp> in a model wine. International Journal of Food Science and Technology, 2014, 49, 936-940.	2.7	26
60	Viability of Lactobacillus plantarum on Fresh-Cut Chitosan and Alginate-Coated Apple and Melon Pieces. Frontiers in Microbiology, 2018, 9, 2538.	3.5	26
61	Isolation, Screening, and Characterization of Plant-Growth-Promoting Bacteria from Durum Wheat Rhizosphere to Improve N and P Nutrient Use Efficiency. Microorganisms, 2019, 7, 541.	3.6	26
62	Combined Effects of Modified Atmosphere Packaging and Thymol for Prolonging the Shelf Life of Caprese Salad. Journal of Food Protection, 2007, 70, 722-728.	1.7	24
63	In vitroremoval of ochratoxin A by two strains ofSaccharomyces cerevisiaeand their performances under fermentative and stressing conditions. Journal of Applied Microbiology, 2014, 116, 60-70.	3.1	24
64	Impact of Gluten-Friendly Bread on the Metabolism and Function of In Vitro Gut Microbiota in Healthy Human and Coeliac Subjects. PLoS ONE, 2016, 11, e0162770.	2.5	24
65	Shelf life of alginate beads containing lactobacilli and bifidobacteria: characterisation of microspheres containing Lactobacillus delbrueckii subsp. bulgaricus. International Journal of Food Science and Technology, 2011, 46, 2212-2217.	2.7	23
66	Selection of Autochthonous Saccharomyces cerevisiae Strains as Wine Starters Using a Polyphasic Approach and Ochratoxin a Removal. Journal of Food Protection, 2014, 77, 1168-1177.	1.7	23
67	Screening of Propionibacterium spp. for potential probiotic properties. Anaerobe, 2015, 34, 169-173.	2.1	23
68	Probiotic capability in yeasts: Set-up of a screening method. LWT - Food Science and Technology, 2018, 89, 657-665.	5.2	23
69	Use of humectants for the stabilization of pesto sauce. International Journal of Food Science and Technology, 2008, 43, 1041-1046.	2.7	22
70	Effects of pH, cinnamaldehyde and heatâ€treatment time on spore viability of Alicyclobacillus acidoterrestris. International Journal of Food Science and Technology, 2009, 44, 380-385.	2.7	22
71	Biofilm formation by potentially probiotic Saccharomyces cerevisiae strains. Food Microbiology, 2020, 87, 103393.	4.2	22
72	Combination of ultrasound and antimicrobial compounds towards Pichia spp. and Wickerhamomyces anomalus in pineapple juice. LWT - Food Science and Technology, 2015, 64, 616-622.	5.2	21

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73	Ochratoxin A Removal by Yeasts after Exposure to Simulated Human Gastrointestinal Conditions. Journal of Food Science, 2016, 81, M2756-M2760.	3.1	21
74	Use of alginate beads as carriers for lactic acid bacteria in a structured system and preliminary validation in a meat product. Meat Science, 2016, 111, 198-203.	5.5	21
75	Metabiotic Effects of Fusarium spp. on Escherichia coli O157:H7 and Listeria monocytogenes on Raw Portioned Tomatoes. Journal of Food Protection, 2008, 71, 1366-1371.	1.7	20
76	Prolonging the Viability ofâ€,Lactobacillus plantarumâ€,through the Addition of Prebiotics into the Medium. Journal of Food Science, 2011, 76, M336-45.	3.1	20
77	Use of Desirability Approach to Predict the Inhibition of Pseudomonas fluorescens, Shewanella putrefaciens and Photobacterium phosphoreum in Fish Fillets Through Natural Antimicrobials and Modified Atmosphere Packaging. Food and Bioprocess Technology, 2013, 6, 2319-2330.	4.7	20
78	Microencapsulation of Saccharomyces cerevisiae into Alginate Beads: A Focus on Functional Properties of Released Cells. Foods, 2020, 9, 1051.	4.3	20
79	Modelling the survival of starter lactic acid bacteria and Bifidobacterium bifidum in single and simultaneous cultures. Food Microbiology, 2008, 25, 729-734.	4.2	19
80	A low-power ultrasound attenuation improves the stability of biofilm and hydrophobicity of Propionibacterium freudenreichii subsp. freudenreichii DSM 20271 and Acidipropionibacterium jensenii DSM 20535. Food Microbiology, 2019, 78, 104-109.	4.2	19
81	Fish Loss/Waste and Low-Value Fish Challenges: State of Art, Advances, and Perspectives. Foods, 2021, 10, 2725.	4.3	19
82	Characterization of a Wild Strain of Alicyclobacillus acidoterrestris: Heat Resistance and Implications for Tomato Juice. Journal of Food Science, 2011, 76, M130-6.	3.1	18
83	Innovative Preservation Methods Improving the Quality and Safety of Fish Products: Beneficial Effects and Limits. Foods, 2021, 10, 2854.	4.3	18
84	Ochratoxin A removal by Saccharomyces cerevisiae strains: effect of wineâ€related physicochemical factors. Journal of the Science of Food and Agriculture, 2013, 93, 2110-2115.	3.5	17
85	Effects of lysozyme on <scp>A</scp>licyclobacillus acidoterrestris under laboratory conditions. International Journal of Food Science and Technology, 2014, 49, 224-229.	2.7	17
86	Alginate beads and apple pieces as carriers for <scp>S</scp>accharomyces cerevisiae var.Âboulardii, as representative of yeast functional starter cultures. International Journal of Food Science and Technology, 2014, 49, 2092-2100.	2.7	17
87	Selection of Autochthonous Strains as Starter Cultures for Fermented Fish Products. Journal of Food Science, 2015, 80, M151-60.	3.1	16
88	Spore inactivation and DPA release in Alicyclobacillus acidoterrestris under different stress conditions. Food Microbiology, 2015, 46, 299-306.	4.2	16
89	Fungal bioremediation of olive mill wastewater: using a multi-step approach to model inhibition or stimulation. Journal of the Science of Food and Agriculture, 2017, 97, 461-468.	3.5	16
90	Genotypic and Phenotypic Heterogeneity in Alicyclobacillus acidoterrestris: A Contribution to Species Characterization. PLoS ONE, 2015, 10, e0141228.	2.5	16

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91	Highâ€pressure homogenisation and benzoate to control Alicyclobacillus acidoterrestris: a possible way?. International Journal of Food Science and Technology, 2012, 47, 879-883.	2.7	15
92	Suitability of Bifidobacterium spp. and Lactobacillus plantarum as Probiotics Intended for Fruit Juices Containing Citrus Extracts. Journal of Food Science, 2013, 78, M1764-71.	3.1	15
93	Ochratoxin A released back into the medium by Saccharomyces cerevisiae as a function of the strain, washing medium and fermentative conditions. Journal of the Science of Food and Agriculture, 2014, 94, 3291-3295.	3.5	15
94	A Focus on Quality and Safety Traits of Saccharomyces cerevisiae Isolated from Uva di Troia Grape Variety. Journal of Food Science, 2017, 82, 124-133.	3.1	15
95	Functional Pecorino cheese production by using innovative lamb rennet paste. Innovative Food Science and Emerging Technologies, 2014, 26, 389-396.	5.6	14
96	Industrial Validation of a Promising Functional Strain of Lactobacillus plantarum to Improve the Quality of Italian Sausages. Microorganisms, 2020, 8, 116.	3.6	14
97	The Inoculation of Probiotics In Vivo Is a Challenge: Strategies to Improve Their Survival, to Avoid Unpleasant Changes, or to Enhance Their Performances in Beverages. Beverages, 2020, 6, 20.	2.8	14
98	An acid/alkaline stress and the addition of amino acids induce a prolonged viability of Lactobacillus plantarum loaded into alginate gel. International Journal of Food Microbiology, 2010, 142, 242-246.	4.7	13
99	Selection of wild lactic acid bacteria for sausages: Design of a selection protocol combining statistic tools, technological and functional properties. LWT - Food Science and Technology, 2017, 81, 144-152.	5.2	13
100	US-INACTIVATION of foodborne bacteria: Screening in distilled water and combination with citrus extract in skim milk. LWT - Food Science and Technology, 2016, 70, 135-141.	5.2	12
101	Use of Essential Oils to Inhibit Alicyclobacillus Acidoterrestris: A Short Overview of the Literature. Frontiers in Microbiology, 2011, 2, 195.	3.5	11
102	Shelf life definition for Italian anchovies inoculated with Lactobacillus plantarum and Bifidobacterium animalis subsp. lactis. Innovative Food Science and Emerging Technologies, 2012, 16, 171-180.	5.6	11
103	Bioactivity of a Family of Chiral Nonracemic Aminobenzylnaphthols towards Candida albicans. Molecules, 2014, 19, 5219-5230.	3.8	11
104	Selection of promising lactic acid bacteria as starter cultures for sourdough: using a step-by-step approach through quantitative analyses and statistics. Journal of the Science of Food and Agriculture, 2014, 94, 1772-1780.	3.5	11
105	Selection of autochthonous strains as promising starter cultures for Fior di Latte , a traditional cheese of southern Italy. Journal of the Science of Food and Agriculture, 2015, 95, 88-97.	3.5	11
106	Inactivation of Salmonella enterica in a Rice Beverage by Ultrasound: Study of the Parameters Affecting the Antibacterial Effect. Food and Bioprocess Technology, 2018, 11, 1139-1148.	4.7	11
107	Survival of Listeria monocytogenes and Staphylococcus aureus in Synthetic Brines. Studying the Effects of Salt, Temperature and Sugar through the Approach of the Design of Experiments. Frontiers in Microbiology, 2018, 9, 240.	3.5	11
108	Effects of ultrasound treatments on wine microorganisms. Ultrasonics Sonochemistry, 2021, 79, 105775.	8.2	11

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109	BIOACTIVITY OF GRAPEFRUIT SEED EXTRACT AGAINST PSEUDOMONAS SPP. Journal of Food Processing and Preservation, 2009, 34, 495-507.	2.0	10
110	Adherence to Gluten-Free Diet Restores Alpha Diversity in Celiac People but the Microbiome Composition Is Different to Healthy People. Nutrients, 2022, 14, 2452.	4.1	10
111	Effect of Prebiotic Compounds on the Growth and Survival of Bifidobacteria in a Laboratory Medium. Advance Journal of Food Science and Technology, 2016, 11, 770-774.	0.1	9
112	A possible approach to assess acidification of meat starter cultures: a case study from some wild strains of Lactobacillus plantarum. Journal of the Science of Food and Agriculture, 2017, 97, 2961-2968.	3.5	9
113	Effect of Physical and Chemical Treatments on Viability, Sub-Lethal Injury, and Release of Cellular Components from Bacillus clausii and Bacillus coagulans Spores and Cells. Foods, 2020, 9, 1814.	4.3	9
114	Viability, Sublethal Injury, and Release of Cellular Components From Alicyclobacillus acidoterrestris Spores and Cells After the Application of Physical Treatments, Natural Extracts, or Their Components. Frontiers in Nutrition, 2021, 8, 700500.	3.7	9
115	Use of the response surface methodology and desirability approach to model Alicyclobacillus acidoterrestris spore inactivation. International Journal of Food Science and Technology, 2010, 45, 1219-1227.	2.7	8
116	Combination of Homogenization, Citrus Extract and Vanillic Acid for the Inhibition of Some Spoiling and Pathogenic Bacteria Representative of Dairy Microflora. Food and Bioprocess Technology, 2013, 6, 2048-2058.	4.7	8
117	Alginate-microencapsulation of Lactobacillus casei and Bifidobacterium bifidum: Performances of encapsulated microorganisms and bead-validation in lamb rennet. LWT - Food Science and Technology, 2019, 113, 108349.	5.2	8
118	Use of microfungi in the treatment of oak chips: possible effects on wine. Journal of the Science of Food and Agriculture, 2010, 90, 2617-2626.	3.5	7
119	Using a simplex centroid to study the effects of pH, temperature and lactulose on the viability of Bifidobacterium animalis subsp. lactis in a model system. Anaerobe, 2013, 23, 23-26.	2.1	7
120	Neutralisation of toxins by probiotics during the transit into the gut: challenges and perspectives. International Journal of Food Science and Technology, 2018, 53, 1339-1351.	2.7	7
121	How to routinely assess transition, adhesion and survival of probiotics into the gut: a case study on propionibacteria. International Journal of Food Science and Technology, 2018, 53, 484-490.	2.7	7
122	The Impact of Gluten Friendly Flour on the Functionality of an Active Drink: Viability of Lactobacillus acidophilus in a Fermented Milk. Frontiers in Microbiology, 2018, 9, 2042.	3.5	7
123	Lactobacillus plantarum 5BG Survives During Refrigerated Storage Bio-Preserving Packaged Spanish-Style Table Olives (cv. Bella di Cerignola). Frontiers in Microbiology, 2018, 9, 889.	3.5	7
124	Alginate- and Gelatin-Coated Apple Pieces as Carriers for Bifidobacterium animalis subsp. lactis DSM 10140. Frontiers in Microbiology, 2020, 11, 566596.	3.5	7
125	Inhibition of Pichia membranifaciens by Homogenisation and Antimicrobials. Food and Bioprocess Technology, 2012, 5, 1061-1067.	4.7	6
126	Modelling the survival of <scp>E</scp>nterobacter cloacae in a model olive cover brine solution. International Journal of Food Science and Technology, 2013, 48, 1366-1370.	2.7	6

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127	Effects of inulin, fructooligosaccharides/glucose and <scp>pH</scp> on the shape of the death kinetic of Lactobacillus reuteri<scp>DSM</scp> 20016. International Journal of Food Science and Technology, 2016, 51, 2251-2259.	2.7	6
128	Evaluation of Fungal Growth on Olive-Mill Wastewaters Treated at High Temperature and by High-Pressure Homogenization. Frontiers in Microbiology, 2017, 8, 2515.	3.5	6
129	Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS. Food Research International, 2020, 129, 108853.	6.2	6
130	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of Saccharomyces cerevisiae Wine Strains. Frontiers in Microbiology, 2022, 13, 830277.	3.5	6
131	Influence of prebiotics on Lactobacillus reuteri death kinetics under sub-optimal temperatures and pH. International Journal of Food Sciences and Nutrition, 2016, 67, 92-98.	2.8	5
132	A Comparative Study on Trichoderma harzianum and a Combination of Candida/Bacillus as Tools for the Bioremediation of Table Olive Processing Water. Microorganisms, 2020, 8, 878.	3.6	5
133	Marinated Sea Bream Fillets Enriched with Lactiplantibacillus plantarum and Bifidobacterium animalis subsp. lactis: Brine Optimization and Product Design. Foods, 2021, 10, 661.	4.3	5
134	Using homogenization, sonication and thermo-sonication to inactivate fungi. PeerJ, 2016, 4, e2020.	2.0	5
135	Use of central composite design in food microbiology: a case study on the effects of secondary phenols on lactic acid bacteria from olives. International Journal of Food Sciences and Nutrition, 2015, 66, 520-525.	2.8	4
136	Using a polynomial model for fungi from table olives. International Journal of Food Science and Technology, 2016, 51, 1276-1283.	2.7	4
137	Changes of the cell surface hydrophobicity of Lactobacillus acidophilus Laâ€5 in response to pH, temperature and inulin. International Journal of Food Science and Technology, 2018, 53, 1262-1268.	2.7	4
138	Preliminary Characterization of Yeasts from Bombino Bianco, a Grape Variety of Apulian Region, and Selection of an Isolate as a Potential Starter. Fermentation, 2019, 5, 102.	3.0	4
139	Ultrasound-Attenuated Microorganisms Inoculated in Vegetable Beverages: Effect of Strains, Temperature, Ultrasound and Storage Conditions on the Performances of the Treatment. Microorganisms, 2020, 8, 1219.	3.6	4
140	Assessed versus Perceived Risks: Innovative Communications in Agri-Food Supply Chains. Foods, 2021, 10, 1001.	4.3	4
141	Inhibition of Spoiling Yeasts of Fruit Juices through Citrus Extracts. Journal of Food Protection, 2013, 76, 1753-1760.	1.7	3
142	Immobilization of Saccharomyces cerevisiae on Apple Pieces to Produce Cider. Fermentation, 2019, 5, 74.	3.0	3
143	A Preliminary Report on the Use of the Design of Experiments for the Production of a Synbiotic Yogurt Supplemented With Gluten FriendlyTM Flour and Bifidobacterium infantis. Frontiers in Microbiology, 2019, 10, 226.	3.5	3
144	Ultrasonic Modulation of the Technological and Functional Properties of Yeast Strains. Microorganisms, 2020, 8, 1399.	3.6	3

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145	Removal Ability and Resistance to Cinnamic and Vanillic Acids by Fungi. Microorganisms, 2020, 8, 930.	3.6	3
146	A Case-study on the Selection of Promising Functional Starter Strains from Grape Yeasts: A Report by Student of Food Science and Technology Degree, University of Foggia (Southern Italy). Journal of Food Research, 2012, 1, 44.	0.3	3
147	A Preliminary Approach to Define the Microbiological Profile of Naturally Fermented Peranzana Alta Daunia Table Olives. Foods, 2022, 11, 2100.	4.3	3
148	Modeling Microbial Growth. , 2012, , 529-539.		2
149	Use of Autochthonous Lactiplantibacillus plantarum Strains to Produce Fermented Fish Products. Frontiers in Microbiology, 2020, 11, 615904.	3.5	2
150	Increase of acidification of synthetic brines by ultrasound-treated Lactiplantibacillus plantarum strains isolated from olives. Ultrasonics Sonochemistry, 2021, 74, 105583.	8.2	2
151	Use of Food Spoilage and Safety Predictor for an â€œA Priorià€•Modeling of the Growth of Lactic Acid Bacteria in Fermented Smoked Fish Products. Foods, 2022, 11, 946.	4.3	2
152	Modelling the Survival ofEscherichia coliO157:H7 on Raw Portioned Tomatoes, Inoculated withAspergillus fumigatusandEmericella nidulans. Journal of Biomedicine and Biotechnology, 2009, 2009, 1-7.	3.0	1
153	Artificial aging of Uva di Troia and Primitivo wines using oak chips inoculated with Penicillium purpurogenum. Journal of the Science of Food and Agriculture, 2012, 92, 343-350.	3.5	1
154	Selection of Promising Bacterial Strains as Potential Tools for the Bioremediation of Olive Mill Wastewater. , 0, , .		1
155	A Preliminary Report for the Design of MoS (Micro-Olive-Spreadsheet), a User-Friendly Spreadsheet for the Evaluation of the Microbiological Quality of Spanish-Style Bella di Cerignola Olives from Apulia (Southern Italy). Foods, 2020, 9, 848.	4.3	1
156	Removal of Phenols in Table Olive Processing Wastewater by Using a Mixed Inoculum of Candida boidinii and Bacillus pumilus: Effects of Inoculation Dynamics, Temperature, pH, and Effluent Age on the Abatement Efficiency. Microorganisms, 2021, 9, 1783.	3.6	1
157	Using Microbial Responses Viewer and a Regression Approach to Assess the Effect of pH, Activity of Water and Temperature on the Survival of Campylobacter spp.. Foods, 2022, 11, 637.	4.3	1
158	Wine Microbiology and Predictive Microbiology: A Short Overview on Application, and Perspectives. Microorganisms, 2022, 10, 421.	3.6	1
159	Editorial: Wine Microbiology: Current Trends and Approaches. Frontiers in Microbiology, 2022, 13, 873980.	3.5	0