

# Antonio Bevilacqua

## List of Publications by Year in descending order

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159  
papers

4,878  
citations

101543

36  
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128289

60  
g-index

166  
all docs

166  
docs citations

166  
times ranked

5281  
citing authors

#	ARTICLE	IF	CITATIONS
1	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Frontiers in Microbiology</i> , 2022, 13, 830277.	3.5	6
2	Using Microbial Responses Viewer and a Regression Approach to Assess the Effect of pH, Activity of Water and Temperature on the Survival of <i>Campylobacter</i> spp.. <i>Foods</i> , 2022, 11, 637.	4.3	1
3	Editorial: Wine Microbiology: Current Trends and Approaches. <i>Frontiers in Microbiology</i> , 2022, 13, 873980.	3.5	0
4	Use of Food Spoilage and Safety Predictor for an "A Priori" Modeling of the Growth of Lactic Acid Bacteria in Fermented Smoked Fish Products. <i>Foods</i> , 2022, 11, 946.	4.3	2
5	Wine Microbiology and Predictive Microbiology: A Short Overview on Application, and Perspectives. <i>Microorganisms</i> , 2022, 10, 421.	3.6	1
6	How Diet and Physical Activity Modulate Gut Microbiota: Evidence, and Perspectives. <i>Nutrients</i> , 2022, 14, 2456.	4.1	40
7	Adherence to Gluten-Free Diet Restores Alpha Diversity in Celiac People but the Microbiome Composition Is Different to Healthy People. <i>Nutrients</i> , 2022, 14, 2452.	4.1	10
8	A Preliminary Approach to Define the Microbiological Profile of Naturally Fermented Peranzana Alta Daunia Table Olives. <i>Foods</i> , 2022, 11, 2100.	4.3	3
9	Marinated Sea Bream Fillets Enriched with <i>Lactiplantibacillus plantarum</i> and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> : Brine Optimization and Product Design. <i>Foods</i> , 2021, 10, 661.	4.3	5
10	Assessed versus Perceived Risks: Innovative Communications in Agri-Food Supply Chains. <i>Foods</i> , 2021, 10, 1001.	4.3	4
11	Biopolymer hybrid materials: Development, characterization, and food packaging applications. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100676.	7.5	65
12	Increase of acidification of synthetic brines by ultrasound-treated <i>Lactiplantibacillus plantarum</i> strains isolated from olives. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105583.	8.2	2
13	Viability, Sublethal Injury, and Release of Cellular Components From <i>Alicyclobacillus acidoterrestris</i> Spores and Cells After the Application of Physical Treatments, Natural Extracts, or Their Components. <i>Frontiers in Nutrition</i> , 2021, 8, 700500.	3.7	9
14	Removal of Phenols in Table Olive Processing Wastewater by Using a Mixed Inoculum of <i>Candida boidinii</i> and <i>Bacillus pumilus</i> : Effects of Inoculation Dynamics, Temperature, pH, and Effluent Age on the Abatement Efficiency. <i>Microorganisms</i> , 2021, 9, 1783.	3.6	1
15	Effects of ultrasound treatments on wine microorganisms. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105775.	8.2	11
16	Fish Loss/Waste and Low-Value Fish Challenges: State of Art, Advances, and Perspectives. <i>Foods</i> , 2021, 10, 2725.	4.3	19
17	Innovative Preservation Methods Improving the Quality and Safety of Fish Products: Beneficial Effects and Limits. <i>Foods</i> , 2021, 10, 2854.	4.3	18
18	Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS. <i>Food Research International</i> , 2020, 129, 108853.	6.2	6

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19	Biofilm formation by potentially probiotic <i>Saccharomyces cerevisiae</i> strains. <i>Food Microbiology</i> , 2020, 87, 103393.	4.2	22
20	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). <i>Foods</i> , 2020, 9, 848.	4.3	1
21	Ultrasonic Modulation of the Technological and Functional Properties of Yeast Strains. <i>Microorganisms</i> , 2020, 8, 1399.	3.6	3
22	Microencapsulation of <i>Saccharomyces cerevisiae</i> into Alginate Beads: A Focus on Functional Properties of Released Cells. <i>Foods</i> , 2020, 9, 1051.	4.3	20
23	Ultrasound-Attenuated Microorganisms Inoculated in Vegetable Beverages: Effect of Strains, Temperature, Ultrasound and Storage Conditions on the Performances of the Treatment. <i>Microorganisms</i> , 2020, 8, 1219.	3.6	4
24	Use of Autochthonous <i>Lactiplantibacillus plantarum</i> Strains to Produce Fermented Fish Products. <i>Frontiers in Microbiology</i> , 2020, 11, 615904.	3.5	2
25	Effect of Physical and Chemical Treatments on Viability, Sub-Lethal Injury, and Release of Cellular Components from <i>Bacillus clausii</i> and <i>Bacillus coagulans</i> Spores and Cells. <i>Foods</i> , 2020, 9, 1814.	4.3	9
26	Alginate- and Gelatin-Coated Apple Pieces as Carriers for <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> DSM 10140. <i>Frontiers in Microbiology</i> , 2020, 11, 566596.	3.5	7
27	Antifungal and Antibacterial Effect of Propolis: A Comparative Hit for Food-Borne <i>Pseudomonas</i> , <i>Enterobacteriaceae</i> and Fungi. <i>Foods</i> , 2020, 9, 559.	4.3	36
28	A Comparative Study on <i>Trichoderma harzianum</i> and a Combination of <i>Candida</i> / <i>Bacillus</i> as Tools for the Bioremediation of Table Olive Processing Water. <i>Microorganisms</i> , 2020, 8, 878.	3.6	5
29	Removal Ability and Resistance to Cinnamic and Vanillic Acids by Fungi. <i>Microorganisms</i> , 2020, 8, 930.	3.6	3
30	Industrial Validation of a Promising Functional Strain of <i>Lactobacillus plantarum</i> to Improve the Quality of Italian Sausages. <i>Microorganisms</i> , 2020, 8, 116.	3.6	14
31	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. <i>Beverages</i> , 2020, 6, 20.	2.8	14
32	Alginate-microencapsulation of <i>Lactobacillus casei</i> and <i>Bifidobacterium bifidum</i> : Performances of encapsulated microorganisms and bead-validation in lamb rennet. <i>LWT - Food Science and Technology</i> , 2019, 113, 108349.	5.2	8
33	Immobilization of <i>Saccharomyces cerevisiae</i> on Apple Pieces to Produce Cider. <i>Fermentation</i> , 2019, 5, 74.	3.0	3
34	Two Nonthermal Technologies for Food Safety and Quality—Ultrasound and High Pressure Homogenization: Effects on Microorganisms, Advances, and Possibilities: A Review. <i>Journal of Food Protection</i> , 2019, 82, 2049-2064.	1.7	34
35	Advances in Chemical and Biological Methods to Identify Microorganisms—From Past to Present. <i>Microorganisms</i> , 2019, 7, 130.	3.6	246
36	A Preliminary Report on the Use of the Design of Experiments for the Production of a Synbiotic Yogurt Supplemented With Gluten Friendly™ Flour and <i>Bifidobacterium infantis</i> . <i>Frontiers in Microbiology</i> , 2019, 10, 226.	3.5	3

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37	Preliminary Characterization of Yeasts from Bombino Bianco, a Grape Variety of Apulian Region, and Selection of an Isolate as a Potential Starter. <i>Fermentation</i> , 2019, 5, 102.	3.0	4
38	Isolation, Screening, and Characterization of Plant-Growth-Promoting Bacteria from Durum Wheat Rhizosphere to Improve N and P Nutrient Use Efficiency. <i>Microorganisms</i> , 2019, 7, 541.	3.6	26
39	A low-power ultrasound attenuation improves the stability of biofilm and hydrophobicity of <i>Propionibacterium freudenreichii</i> subsp. <i>freudenreichii</i> DSM 20271 and <i>Acidipropionibacterium jensenii</i> DSM 20535. <i>Food Microbiology</i> , 2019, 78, 104-109.	4.2	19
40	A case study on the use of ultrasound for the inhibition of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in almond milk. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 477-483.	8.2	40
41	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 241-248.	8.2	65
42	Inactivation of <i>Salmonella enterica</i> in a Rice Beverage by Ultrasound: Study of the Parameters Affecting the Antibacterial Effect. <i>Food and Bioprocess Technology</i> , 2018, 11, 1139-1148.	4.7	11
43	Neutralisation of toxins by probiotics during the transit into the gut: challenges and perspectives. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1339-1351.	2.7	7
44	Changes of the cell surface hydrophobicity of <i>Lactobacillus acidophilus</i> in response to pH, temperature and inulin. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1262-1268.	2.7	4
45	Nonthermal Technologies for Fruit and Vegetable Juices and Beverages: Overview and Advances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 2-62.	11.7	131
46	Probiotic capability in yeasts: Set-up of a screening method. <i>LWT - Food Science and Technology</i> , 2018, 89, 657-665.	5.2	23
47	Functional cream cheese supplemented with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> DSM 10140 and <i>Lactobacillus reuteri</i> DSM 20016 and prebiotics. <i>Food Microbiology</i> , 2018, 72, 16-22.	4.2	41
48	How to routinely assess transition, adhesion and survival of probiotics into the gut: a case study on propionibacteria. <i>International Journal of Food Science and Technology</i> , 2018, 53, 484-490.	2.7	7
49	Viability of <i>Lactobacillus plantarum</i> on Fresh-Cut Chitosan and Alginate-Coated Apple and Melon Pieces. <i>Frontiers in Microbiology</i> , 2018, 9, 2538.	3.5	26
50	The Impact of Gluten Friendly Flour on the Functionality of an Active Drink: Viability of <i>Lactobacillus acidophilus</i> in a Fermented Milk. <i>Frontiers in Microbiology</i> , 2018, 9, 2042.	3.5	7
51	Survival of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in Synthetic Brines. Studying the Effects of Salt, Temperature and Sugar through the Approach of the Design of Experiments. <i>Frontiers in Microbiology</i> , 2018, 9, 240.	3.5	11
52	<i>Lactobacillus plantarum</i> 5BG Survives During Refrigerated Storage Bio-Preserving Packaged Spanish-Style Table Olives (cv. Bella di Cerignola). <i>Frontiers in Microbiology</i> , 2018, 9, 889.	3.5	7
53	Probiotic characteristics in <i>Saccharomyces cerevisiae</i> strains: Properties for application in food industries. <i>LWT - Food Science and Technology</i> , 2018, 97, 332-340.	5.2	35
54	Fungal bioremediation of olive mill wastewater: using a multi-step approach to model inhibition or stimulation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 461-468.	3.5	16

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55	Encapsulation of Active Compounds in Fruit and Vegetable Juice Processing: Current State and Perspectives. <i>Journal of Food Science</i> , 2017, 82, 1291-1301.	3.1	30
56	A possible approach to assess acidification of meat starter cultures: a case study from some wild strains of <i>Lactobacillus plantarum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2961-2968.	3.5	9
57	A Focus on Quality and Safety Traits of <i>Saccharomyces cerevisiae</i> Isolated from Uva di Troia Grape Variety. <i>Journal of Food Science</i> , 2017, 82, 124-133.	3.1	15
58	Thermal Treatments for Fruit and Vegetable Juices and Beverages: A Literature Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 668-691.	11.7	154
59	Selection of wild lactic acid bacteria for sausages: Design of a selection protocol combining statistic tools, technological and functional properties. <i>LWT - Food Science and Technology</i> , 2017, 81, 144-152.	5.2	13
60	Autochthonous lactic acid bacteria with probiotic aptitudes as starter cultures for fish-based products. <i>Food Microbiology</i> , 2017, 65, 244-253.	4.2	41
61	Ultrasound attenuation of lactobacilli and bifidobacteria: Effect on some technological and probiotic properties. <i>International Journal of Food Microbiology</i> , 2017, 243, 78-83.	4.7	42
62	Impact of the reusing of food manufacturing wastewater for irrigation in a closed system on the microbiological quality of the food crops. <i>International Journal of Food Microbiology</i> , 2017, 260, 51-58.	4.7	33
63	Biotechnological application of yeasts in food science: Starter cultures, probiotics and enzyme production. <i>Journal of Applied Microbiology</i> , 2017, 123, 1360-1372.	3.1	53
64	Microbial Resources and Enological Significance: Opportunities and Benefits. <i>Frontiers in Microbiology</i> , 2017, 8, 995.	3.5	99
65	Evaluation of Fungal Growth on Olive-Mill Wastewaters Treated at High Temperature and by High-Pressure Homogenization. <i>Frontiers in Microbiology</i> , 2017, 8, 2515.	3.5	6
66	The role of Plant Growth Promoting Bacteria in improving nitrogen use efficiency for sustainable crop production: a focus on wheat. <i>AIMS Microbiology</i> , 2017, 3, 413-434.	2.2	121
67	Effect of Prebiotic Compounds on the Growth and Survival of Bifidobacteria in a Laboratory Medium. <i>Advance Journal of Food Science and Technology</i> , 2016, 11, 770-774.	0.1	9
68	Metabolites of Microbial Origin with an Impact on Health: Ochratoxin A and Biogenic Amines. <i>Frontiers in Microbiology</i> , 2016, 7, 482.	3.5	52
69	Using a polynomial model for fungi from table olives. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1276-1283.	2.7	4
70	US-INACTIVATION of foodborne bacteria: Screening in distilled water and combination with citrus extract in skim milk. <i>LWT - Food Science and Technology</i> , 2016, 70, 135-141.	5.2	12
71	Effects of inulin, fructooligosaccharides/glucose and pH on the shape of the death kinetic of <i>Lactobacillus reuteri</i> DSM 20016. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2251-2259.	2.7	6
72	Ochratoxin A Removal by Yeasts after Exposure to Simulated Human Gastrointestinal Conditions. <i>Journal of Food Science</i> , 2016, 81, M2756-M2760.	3.1	21

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73	Influence of prebiotics on <i>Lactobacillus reuteri</i> death kinetics under sub-optimal temperatures and pH. International Journal of Food Sciences and Nutrition, 2016, 67, 92-98.	2.8	5
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	Brewer'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
76	Using physical approaches for the attenuation of lactic acid bacteria in an organic rice beverage. Food Microbiology, 2016, 53, 1-8.	4.2	37
77	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
78	Using homogenization, sonication and thermo-sonication to inactivate fungi. PeerJ, 2016, 4, e2020.	2.0	5
79	Selection of Autochthonous Strains as Starter Cultures for Fermented Fish Products. Journal of Food Science, 2015, 80, M151-60.	3.1	16
80	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
81	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
82	Challenges for the Production of Probiotic Fruit Juices. Beverages, 2015, 1, 95-103.	2.8	134
83	Non-Conventional Tools to Preserve and Prolong the Quality of Minimally-Processed Fruits and Vegetables. Coatings, 2015, 5, 931-961.	2.6	34
84	Alicyclobacillus spp.: New Insights on Ecology and Preserving Food Quality through New Approaches. Microorganisms, 2015, 3, 625-640.	3.6	27
85	Biotechnological innovations for table olives. International Journal of Food Sciences and Nutrition, 2015, 66, 127-131.	2.8	33
86	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
87	Screening of Propionibacterium spp. for potential probiotic properties. Anaerobe, 2015, 34, 169-173.	2.1	23
88	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
89	Bioactivity of essential oils: a review on their interaction with food components. Frontiers in Microbiology, 2015, 6, 76.	3.5	204
90	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

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91	InÂvivo stability of the complex ochratoxin A â€“ <i>Saccharomyces cerevisiae</i> starter strains. <i>Food Control</i> , 2015, 50, 516-520.	5.5	29
92	Spore inactivation and DPA release in <i>Alicyclobacillus acidoterrestris</i> under different stress conditions. <i>Food Microbiology</i> , 2015, 46, 299-306.	4.2	16
93	Genotypic and Phenotypic Heterogeneity in <i>Alicyclobacillus acidoterrestris</i> : A Contribution to Species Characterization. <i>PLoS ONE</i> , 2015, 10, e0141228.	2.5	16
94	Bioactivity of a Family of Chiral Nonracemic Aminobenzyl-naphthols towards <i>Candida albicans</i> . <i>Molecules</i> , 2014, 19, 5219-5230.	3.8	11
95	Selection of Autochthonous <i>Saccharomyces cerevisiae</i> Strains as Wine Starters Using a Polyphasic Approach and Ochratoxin a Removal. <i>Journal of Food Protection</i> , 2014, 77, 1168-1177.	1.7	23
96	Functional Beverages: The Emerging Side of Functional Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1192-1206.	11.7	322
97	Effects of lysozyme on <i>Alicyclobacillus acidoterrestris</i> under laboratory conditions. <i>International Journal of Food Science and Technology</i> , 2014, 49, 224-229.	2.7	17
98	<i>In vitro</i> removal of ochratoxin A by two strains of <i>Saccharomyces cerevisiae</i> and their performances under fermentative and stressing conditions. <i>Journal of Applied Microbiology</i> , 2014, 116, 60-70.	3.1	24
99	Study of <i>Saccharomyces cerevisiae</i> W13 as a functional starter for the removal of ochratoxin A. <i>Food Control</i> , 2014, 35, 373-377.	5.5	37
100	Yeast cells as adsorbing tools to remove ochratoxin A in a model wine. <i>International Journal of Food Science and Technology</i> , 2014, 49, 936-940.	2.7	26
101	Selection of promising lactic acid bacteria as starter cultures for sourdough: using a step-by-step approach through quantitative analyses and statistics. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1772-1780.	3.5	11
102	Viability of <i>Lactobacillus reuteri</i> in fruit juices. <i>Journal of Functional Foods</i> , 2014, 10, 421-426.	3.4	42
103	Decontamination of ochratoxin A by yeasts: possible approaches and factors leading to toxin removal in wine. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6555-6567.	3.6	34
104	Inactivation of Spoiling Yeasts of Fruit Juices by Pulsed Ultrasound. <i>Food and Bioprocess Technology</i> , 2014, 7, 2189-2197.	4.7	34
105	Alginate beads and apple pieces as carriers for <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> , as representative of yeast functional starter cultures. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2092-2100.	2.7	17
106	Technological characterization and probiotic traits of yeasts isolated from Altamura sourdough to select promising microorganisms as functional starter cultures for cereal-based products. <i>Food Microbiology</i> , 2014, 38, 26-35.	4.2	108
107	Functional Pecorino cheese production by using innovative lamb rennet paste. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 389-396.	5.6	14
108	Ochratoxin A released back into the medium by <i>Saccharomyces cerevisiae</i> as a function of the strain, washing medium and fermentative conditions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3291-3295.	3.5	15

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109	Use of Desirability Approach to Predict the Inhibition of <i>Pseudomonas fluorescens</i> , <i>Shewanella putrefaciens</i> and <i>Photobacterium phosphoreum</i> in Fish Fillets Through Natural Antimicrobials and Modified Atmosphere Packaging. <i>Food and Bioprocess Technology</i> , 2013, 6, 2319-2330.	4.7	20
110	Combination of Homogenization, Citrus Extract and Vanillic Acid for the Inhibition of Some Spoiling and Pathogenic Bacteria Representative of Dairy Microflora. <i>Food and Bioprocess Technology</i> , 2013, 6, 2048-2058.	4.7	8
111	Ultrasound and Antimicrobial Compounds: A Suitable Way to Control <i>Fusarium oxysporum</i> in Juices. <i>Food and Bioprocess Technology</i> , 2013, 6, 1153-1163.	4.7	44
112	Suitability of <i>Bifidobacterium</i> spp. and <i>Lactobacillus plantarum</i> as Probiotics Intended for Fruit Juices Containing Citrus Extracts. <i>Journal of Food Science</i> , 2013, 78, M1764-71.	3.1	15
113	Immobilization and microencapsulation of <i>Lactobacillus plantarum</i> : Performances and in vivo applications. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 196-201.	5.6	35
114	Using a simplex centroid to study the effects of pH, temperature and lactulose on the viability of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> in a model system. <i>Anaerobe</i> , 2013, 23, 23-26.	2.1	7
115	Control of <i>Alicyclobacillus acidoterrestris</i> in apple juice by citrus extracts and a mild heat-treatment. <i>Food Control</i> , 2013, 31, 553-559.	5.5	43
116	Inhibition of Spoiling Yeasts of Fruit Juices through Citrus Extracts. <i>Journal of Food Protection</i> , 2013, 76, 1753-1760.	1.7	3
117	Modelling the survival of <i>Enterobacter cloacae</i> in a model olive cover brine solution. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1366-1370.	2.7	6
118	Selection of Yeasts as Starter Cultures for Table Olives. <i>Journal of Food Science</i> , 2013, 78, M742-51.	3.1	47
119	Ochratoxin A removal by <i>Saccharomyces cerevisiae</i> strains: effect of wine-related physicochemical factors. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2110-2115.	3.5	17
120	Modeling Microbial Growth. , 2012, , 529-539.		2
121	Shelf life definition for Italian anchovies inoculated with <i>Lactobacillus plantarum</i> and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 171-180.	5.6	11
122	Use of natural antimicrobials and high pressure homogenization to control the growth of <i>Saccharomyces bayanus</i> in apple juice. <i>Food Control</i> , 2012, 24, 109-115.	5.5	30
123	Sodium-benzoate and citrus extract increase the effect of homogenization towards spores of <i>Fusarium oxysporum</i> in pineapple juice. <i>Food Control</i> , 2012, 28, 199-204.	5.5	37
124	High-pressure homogenisation and benzoate to control <i>Alicyclobacillus acidoterrestris</i> : a possible way?. <i>International Journal of Food Science and Technology</i> , 2012, 47, 879-883.	2.7	15
125	Selection of Yeasts as Starter Cultures for Table Olives: A Step-by-Step Procedure. <i>Frontiers in Microbiology</i> , 2012, 3, 194.	3.5	47
126	Inhibition of <i>Pichia membranifaciens</i> by Homogenisation and Antimicrobials. <i>Food and Bioprocess Technology</i> , 2012, 5, 1061-1067.	4.7	6



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127	Artificial aging of Uva di Troia and Primitivo wines using oak chips inoculated with <i>Penicillium purpurogenum</i> . Journal of the Science of Food and Agriculture, 2012, 92, 343-350.	3.5	1
128	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
129	Use of Essential Oils to Inhibit Alicyclobacillus Acidoterrestris: A Short Overview of the Literature. Frontiers in Microbiology, 2011, 2, 195.	3.5	11
130	Shelf life of alginate beads containing lactobacilli and bifidobacteria: characterisation of microspheres containing <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . International Journal of Food Science and Technology, 2011, 46, 2212-2217.	2.7	23
131	Characterization of a Wild Strain of <i>Alicyclobacillus acidoterrestris</i> : Heat Resistance and Implications for Tomato Juice. Journal of Food Science, 2011, 76, M130-6.	3.1	18
132	Prolonging the Viability of <i>Lactobacillus plantarum</i> , through the Addition of Prebiotics into the Medium. Journal of Food Science, 2011, 76, M336-45.	3.1	20
133	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
134	An acid/alkaline stress and the addition of amino acids induce a prolonged viability of <i>Lactobacillus plantarum</i> loaded into alginate gel. International Journal of Food Microbiology, 2010, 142, 242-246.	4.7	13
135	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
136	Use of the response surface methodology and desirability approach to model <i>Alicyclobacillus acidoterrestris</i> spore inactivation. International Journal of Food Science and Technology, 2010, 45, 1219-1227.	2.7	8
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