

# Giuseppe Blaiotta

## 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

2,308  
citations

29  
h-index

46  
g-index

76  
ext. papers

2,658  
ext. citations

4.5  
avg, IF

4.88  
L-index

#	Paper	IF	Citations
74	Clonal selection of wine yeasts with differential adsorption activities towards phenolics and ochratoxin A. <i>Food Biotechnology</i> , <b>2022</b> , 36, 22-37	2.2	
73	Application of whey of Mozzarella di Bufala Campana fermented by lactic acid bacteria as a bread biopreservative agent. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4585-4593	3.8	6
72	Volatile Organic Compounds in Breads Prepared with Different Sourdoughs. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 1330	2.6	9
71	Characterization of a new type of mead fermented with Cannabis sativa L. (hemp). <i>Journal of Food Science</i> , <b>2021</b> , 86, 874-880	3.4	5
70	Characterisation of Conciato Romano: one of the oldest Italian cheeses. <i>International Dairy Journal</i> , <b>2021</b> , 120, 105077	3.5	
69	Dominance of Commercial Starter Strains during Greco di Tufo and Aglianico Wine Fermentations and Evaluation of Oenological Performances of Some Indigenous/Residential Strains. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
68	Effectiveness of chitosan as an alternative to sulfites in red wine production. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 1795-1804	3.4	7
67	Novel insights into the enterotoxigenic potential and genomic background of Staphylococcus aureus isolated from raw milk. <i>Food Microbiology</i> , <b>2020</b> , 90, 103482	6	8
66	Genetic Improvement of wine yeasts for opposite adsorption activity of phenolics and ochratoxin A during red winemaking. <i>Food Biotechnology</i> , <b>2020</b> , 34, 352-370	2.2	5
65	Selection of Wine Saccharomyces cerevisiae Strains and Their Screening for the Adsorption Activity of Pigments, Phenolics and Ochratoxin A. <i>Fermentation</i> , <b>2020</b> , 6, 80	4.7	6
64	Alternative Methods to SO for Microbiological Stabilization of Wine. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 455-479	16.4	45
63	Impact of a selected Debaryomyces hansenii strain's inoculation on the quality of Sardinian fermented sausages. <i>Food Research International</i> , <b>2019</b> , 121, 144-150	7	15
62	Influence of microbial communities on the chemical and sensory features of Falanghina sweet passito wines. <i>Food Research International</i> , <b>2019</b> , 120, 740-747	7	12
61	Brettanomyces bruxellensis population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , <b>2018</b> , 8, 4136	4.9	53
60	Improving in vivo conversion of oleuropein into hydroxytyrosol by oral granules containing probiotic Lactobacillus plantarum 299v and an Olea europaea standardized extract. <i>International Journal of Pharmaceutics</i> , <b>2018</b> , 543, 73-82	6.5	15
59	Production of probiotic bovine salami using Lactobacillus plantarum 299v as adjunct. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2285-2294	4.3	25
58	Staphylococcal Food Poisoning <b>2018</b> , 353-390		2

57	Evaluation of microfiltration and heat treatment on the microbiological characteristics, phenolic composition and volatile compound profile of pomegranate ( <i>Punica granatum</i> L.) juice. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3324-3332	4.3	14
56	Different Amplicon Targets for Sequencing-Based Studies of Fungal Diversity. <i>Applied and Environmental Microbiology</i> , <b>2017</b> , 83,	4.8	67
55	Rheological and sensory performance of a protein-based sweetener (MNEI), sucrose, and aspartame in yogurt. <i>Journal of Dairy Science</i> , <b>2017</b> , 100, 9539-9550	4	18
54	Effect of Cellulase, Substrate Concentrations, and Configuration Processes on Cellulosic Ethanol Production from Pretreated <i>Arundo donax</i> . <i>BioResources</i> , <b>2017</b> , 12,	1.3	11
53	Screening of Oxalate Degrading Lactic Acid Bacteria of Food Origin. <i>Italian Journal of Food Safety</i> , <b>2017</b> , 6, 6345	1.2	9
52	Growth needs and culture media for LAB and dairy-associated species <b>2017</b> , 123-137		
51	Commercially standardized process for probiotic Italian cheese production. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 601-608	5.4	16
50	Monitoring the mycobiota during Greco di Tufo and Aglianico wine fermentation by 18S rRNA gene sequencing. <i>Food Microbiology</i> , <b>2017</b> , 63, 117-122	6	21
49	Persistence of bacterial indicators and zoonotic pathogens in contaminated cattle wastes. <i>BMC Microbiology</i> , <b>2016</b> , 16, 87	4.5	6
48	Impact of different spray-drying conditions on the viability of wine <i>Saccharomyces cerevisiae</i> strains. <i>World Journal of Microbiology and Biotechnology</i> , <b>2016</b> , 32, 13	4.4	6
47	Effect of yeast strain and some nutritional factors on tannin composition and potential astringency of model wines. <i>Food Microbiology</i> , <b>2016</b> , 53, 128-34	6	15
46	Selection of an autochthonous <i>Saccharomyces cerevisiae</i> strain for the vinification of Moscato di Saracena a southern Italy (Calabria Region) passito wine. <i>Food Microbiology</i> , <b>2016</b> , 54, 30-39	6	22
45	Potential Role of Yeast Strains Isolated from Grapes in the Production of Taurasi DOCG. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 809	5.7	30
44	The effects of probiotics and prebiotics on the fatty acid profile and conjugated linoleic acid content of fermented cow milk. <i>International Journal of Food Sciences and Nutrition</i> , <b>2015</b> , 66, 254-9	3.7	11
43	Optimization of water curing for the preservation of chestnuts ( <i>Castanea sativa</i> Mill.) and evaluation of microbial dynamics during process. <i>Food Microbiology</i> , <b>2014</b> , 42, 47-55	6	15
42	Behaviour of lactic acid bacteria populations in Pecorino di Carmasciano cheese samples submitted to environmental conditions prevailing in the gastrointestinal tract: evaluation by means of a polyphasic approach. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 179, 64-71	5.8	24
41	Effect of chestnut extract and chestnut fiber on viability of potential probiotic <i>Lactobacillus</i> strains under gastrointestinal tract conditions. <i>Food Microbiology</i> , <b>2013</b> , 36, 161-9	6	26
40	Dynamic of functional microbial groups during mesophilic composting of agro-industrial wastes and free-living (N <sub>2</sub> )-fixing bacteria application. <i>Waste Management</i> , <b>2013</b> , 33, 1616-25	8.6	80

39	New perspectives for natural antimicrobial peptides: application as anti-inflammatory drugs in a murine model. <i>BMC Immunology</i> , <b>2012</b> , 13, 61	3.7	28
38	Use of selected autochthonous lactic acid bacteria for Spanish-style table olive fermentation. <i>Food Microbiology</i> , <b>2012</b> , 30, 8-16	6	77
37	Polyphasic screening, homopolysaccharide composition, and viscoelastic behavior of wheat Sourdough from a <i>Leuconostoc lactis</i> and <i>Lactobacillus curvatus</i> exopolysaccharide-producing starter culture. <i>Applied and Environmental Microbiology</i> , <b>2012</b> , 78, 2737-47	4.8	45
36	Rapid and reliable identification of <i>Staphylococcus aureus</i> harbouring the enterotoxin gene cluster (egc) and quantitative detection in raw milk by real time PCR. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 144, 528-37	5.8	50
35	Microbial characterization of sourdough for sweet baked products in the Campania region (southern Italy) by a polyphasic approach. <i>Annals of Microbiology</i> , <b>2011</b> , 61, 307-314	3.2	29
34	The <i>Staphylococcus aureus</i> peptidoglycan protects mice against the pathogen and eradicates experimentally induced infection. <i>PLoS ONE</i> , <b>2011</b> , 6, e28377	3.7	20
33	Selection and use of phytate-degrading LAB to improve cereal-based products by mineral solubilization during dough fermentation. <i>Journal of Food Science</i> , <b>2010</b> , 75, M28-35	3.4	63
32	Diversity of <i>Staphylococcus</i> species strains based on partial kat (catalase) gene sequences and design of a PCR-restriction fragment length polymorphism assay for identification and differentiation of coagulase-positive species ( <i>S. aureus</i> , <i>S. delphini</i> , <i>S. hyicus</i> , <i>S. intermedius</i> , <i>S. pseudintermedius</i> , and <i>S. schleiferi</i> subsp. <i>coagulans</i> ). <i>Journal of Clinical Microbiology</i> , <b>2010</b> , 48, 192-201	9.7	45
31	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , <b>2010</b> , 21, 579-583	6.2	50
30	Study of green Sicilian table olive fermentations through microbiological, chemical and sensory analyses. <i>Food Microbiology</i> , <b>2010</b> , 27, 162-70	6	86
29	Bacteriophage-resistant <i>Staphylococcus aureus</i> mutant confers broad immunity against staphylococcal infection in mice. <i>PLoS ONE</i> , <b>2010</b> , 5, e11720	3.7	68
28	Dairy Products <b>2008</b> , 31-90		15
27	<i>Lactobacillus</i> strain diversity based on partial hsp60 gene sequences and design of PCR-restriction fragment length polymorphism assays for species identification and differentiation. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 208-15	4.8	72
26	DNA Arrays and Membrane Hybridization Methods for Screening of Six <i>Lactobacillus</i> Species Common in Food Products. <i>Food Analytical Methods</i> , <b>2008</b> , 1, 171-180	3.4	10
25	Proteomic analysis of exoproteins expressed by enterotoxigenic <i>Staphylococcus aureus</i> strains. <i>Proteomics</i> , <b>2008</b> , 8, 2462-76	4.8	46
24	Simultaneous detection of <i>Pseudomonas fragi</i> , <i>P. lundensis</i> , and <i>P. putida</i> from meat by use of a multiplex PCR assay targeting the carA gene. <i>Applied and Environmental Microbiology</i> , <b>2007</b> , 73, 2354-9	4.8	85
23	Evaluation of intra-specific diversities in <i>Oenococcus oeni</i> through analysis of genomic and expressed DNA. <i>Systematic and Applied Microbiology</i> , <b>2006</b> , 29, 375-81	4.2	34
22	Biotyping of enterotoxigenic <i>Staphylococcus aureus</i> by enterotoxin gene cluster (egc) polymorphism and spa typing analyses. <i>Applied and Environmental Microbiology</i> , <b>2006</b> , 72, 6117-23	4.8	45

21	Evaluation of microbial diversity during the manufacture of Fior di Latte di Agerola, a traditional raw milk pasta-filata cheese of the Naples area. <i>Journal of Dairy Research</i> , <b>2006</b> , 73, 264-72	1.6	37
20	<i>Staphylococcus aureus</i> and staphylococcal enterotoxin A in breaded chicken products: detection and behavior during the cooking process. <i>Applied and Environmental Microbiology</i> , <b>2006</b> , 72, 7057-62	4.8	26
19	Technological activities of <i>Staphylococcus carnosus</i> and <i>Staphylococcus simulans</i> strains isolated from fermented sausages. <i>Meat Science</i> , <b>2005</b> , 71, 643-50	6.4	77
18	Sequence heterogeneity in the lacSZ operon of <i>Streptococcus thermophilus</i> and its use in PCR systems for strain differentiation. <i>Research in Microbiology</i> , <b>2005</b> , 156, 161-72	4	15
17	Identification and differentiation of <i>Staphylococcus carnosus</i> and <i>Staphylococcus simulans</i> by species-specific PCR assays of sodA genes. <i>Systematic and Applied Microbiology</i> , <b>2005</b> , 28, 519-26	4.2	20
16	Technological and molecular diversity of <i>Lactobacillus plantarum</i> strains isolated from naturally fermented sourdoughs. <i>Systematic and Applied Microbiology</i> , <b>2004</b> , 27, 443-53	4.2	53
15	Rapid and reliable identification of <i>Staphylococcus equorum</i> by a species-specific PCR assay targeting the sodA gene. <i>Systematic and Applied Microbiology</i> , <b>2004</b> , 27, 696-702	4.2	30
14	Combining denaturing gradient gel electrophoresis of 16S rDNA V3 region and 16S-23S rDNA spacer region polymorphism analyses for the identification of staphylococci from Italian fermented sausages. <i>Systematic and Applied Microbiology</i> , <b>2003</b> , 26, 423-33	4.2	47
13	Phenotypic and genotypic characterization of <i>Oenococcus oeni</i> strains isolated from Italian wines. <i>International Journal of Food Microbiology</i> , <b>2003</b> , 83, 1-14	5.8	50
12	Design and evaluation of specific PCR primers for rapid and reliable identification of <i>Staphylococcus xylosum</i> strains isolated from dry fermented sausages. <i>Systematic and Applied Microbiology</i> , <b>2003</b> , 26, 601-10	4.2	21
11	Rope-producing strains of <i>Bacillus</i> spp. from wheat bread and strategy for their control by lactic acid bacteria. <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 2321-9	4.8	84
10	16S-23S rDNA intergenic spacer region polymorphism of <i>Lactococcus garvieae</i> , <i>Lactococcus raffinolactis</i> and <i>Lactococcus lactis</i> as revealed by PCR and nucleotide sequence analysis. <i>Systematic and Applied Microbiology</i> , <b>2002</b> , 25, 520-7	4.2	52
9	Comparison of statistical methods for identification of <i>Streptococcus thermophilus</i> , <i>Enterococcus faecalis</i> , and <i>Enterococcus faecium</i> from randomly amplified polymorphic DNA patterns. <i>Applied and Environmental Microbiology</i> , <b>2001</b> , 67, 2156-66	4.8	20
8	The potential of a polyphasic PCR-dGGE approach in evaluating microbial diversity of natural whey cultures for water-buffalo Mozzarella cheese production: bias of culture-dependent and culture-independent analyses. <i>Systematic and Applied Microbiology</i> , <b>2001</b> , 24, 610-7	4.2	160
7	Behavior of variable V3 region from 16S rDNA of lactic acid bacteria in denaturing gradient gel electrophoresis. <i>Current Microbiology</i> , <b>2001</b> , 42, 199-202	2.4	87
6	Monitoring lactic acid bacteria strains during 'Caciocotta' cheese production by restriction endonuclease analysis and pulsed-field gel electrophoresis. <i>Journal of Dairy Research</i> , <b>2001</b> , 68, 139-44	1.6	17
5	Specific detection of <i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i> with DNA primers identified by randomly amplified polymorphic DNA analysis. <i>Applied and Environmental Microbiology</i> , <b>2000</b> , 66, 422-4	4.8	25
4	sacA and nisA genes are not always linked in <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains. <i>FEMS Microbiology Letters</i> , <b>1999</b> , 170, 373-379	2.9	4

- 3 Proteolytic activity of lactococcal strains from water-buffalo Mozzarella starter cultures. *Journal of Dairy Research*, **1998**, 65, 109-118 1.6 3
- 2 Presence of non-functional nisin genes in *Lactococcus lactis* subsp. *lactis* isolated from natural starters 1
- 1 *sacA* and *nisA* genes are not always linked in *Lactococcus lactis* subsp. *lactis* strains 1