

# Sandra Torriani

## List of Publications by Citations

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145  
papers

5,945  
citations

45  
h-index

70  
g-index

149  
ext. papers

6,801  
ext. citations

4.2  
avg, IF

5.62  
L-index

#	Paper	IF	Citations
145	Differentiation of <i>Lactobacillus plantarum</i> , <i>L. pentosus</i> , and <i>L. paraplantarum</i> by <i>recA</i> gene sequence analysis and multiplex PCR assay with <i>recA</i> gene-derived primers. <i>Applied and Environmental Microbiology</i> , <b>2001</b> , 67, 3450-4	4.8	484
144	Diversity, dynamics, and activity of bacterial communities during production of an artisanal Sicilian cheese as evaluated by 16S rRNA analysis. <i>Applied and Environmental Microbiology</i> , <b>2002</b> , 68, 1882-92	4.8	297
143	The Genus <i>Lactobacillus</i> : A Taxonomic Update. <i>Probiotics and Antimicrobial Proteins</i> , <b>2012</b> , 4, 217-26	5.5	163
142	Bacterial composition of commercial probiotic products as evaluated by PCR-DGGE analysis. <i>International Journal of Food Microbiology</i> , <b>2003</b> , 82, 59-70	5.8	153
141	Development of reverse transcription (RT)-PCR and real-time RT-PCR assays for rapid detection and quantification of viable yeasts and molds contaminating yogurts and pasteurized food products. <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 4116-22	4.8	125
140	Phenotypic and genetic diversity of enterococci isolated from Italian cheeses. <i>Journal of Dairy Research</i> , <b>2001</b> , 68, 303-16	1.6	120
139	Use of PCR-based methods for rapid differentiation of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>L. delbrueckii</i> subsp. <i>lactis</i> . <i>Applied and Environmental Microbiology</i> , <b>1999</b> , 65, 4351-6	4.8	113
138	Differences in faecal bacterial communities in coeliac and healthy children as detected by PCR and denaturing gradient gel electrophoresis. <i>FEMS Immunology and Medical Microbiology</i> , <b>2007</b> , 51, 562-8		112
137	<i>Candida zemplinina</i> can reduce acetic acid produced by <i>Saccharomyces cerevisiae</i> in sweet wine fermentations. <i>Applied and Environmental Microbiology</i> , <b>2012</b> , 78, 1987-94	4.8	109
136	Application of antimicrobial-producing lactic acid bacteria to control pathogens in ready-to-use vegetables. <i>Journal of Applied Bacteriology</i> , <b>1996</b> , 81, 113-9		102
135	Characterization of yeasts involved in the ripening of Pecorino Crotonese cheese. <i>Food Microbiology</i> , <b>2006</b> , 23, 641-8	6	99
134	Molecular identification and osmotolerant profile of wine yeasts that ferment a high sugar grape must. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 130, 179-87	5.8	97
133	Diversity of <i>Candida zemplinina</i> strains from grapes and Italian wines. <i>Food Microbiology</i> , <b>2012</b> , 29, 18-26		90
132	Genomic DNA fingerprinting of <i>Oenococcus oeni</i> strains by pulsed-field gel electrophoresis and randomly amplified polymorphic DNA-PCR. <i>Current Microbiology</i> , <b>2000</b> , 40, 351-5	2.4	89
131	Genus-Wide Assessment of Antibiotic Resistance in spp. <i>Applied and Environmental Microbiology</i> , <b>2019</b> , 85,	4.8	89
130	Intraspecies genomic groups in <i>Enterococcus faecium</i> and their correlation with origin and pathogenicity. <i>Applied and Environmental Microbiology</i> , <b>2002</b> , 68, 1381-91	4.8	86
129	Comparative sequence analysis of a <i>recA</i> gene fragment brings new evidence for a change in the taxonomy of the <i>Lactobacillus casei</i> group. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2001</b> , 51, 2113-2117	2.2	85

128	Differentiation of <i>Lactobacillus sanfranciscensis</i> strains by randomly amplified polymorphic DNA and pulsed-field gel electrophoresis. <i>FEMS Microbiology Letters</i> , <b>1998</b> , 166, 325-332	2.9	83
127	<i>Lactobacillus plantarum</i> subsp. <i>argentoratensis</i> subsp. nov., isolated from vegetable matrices. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2005</b> , 55, 1629-1634	2.2	83
126	Design and evaluation of malolactic enzyme gene targeted primers for rapid identification and detection of <i>Oenococcus oeni</i> in wine. <i>Letters in Applied Microbiology</i> , <b>1998</b> , 27, 243-6	2.9	81
125	Diversity of stress tolerance in <i>Lactobacillus plantarum</i> , <i>Lactobacillus pentosus</i> and <i>Lactobacillus paraplantarum</i> : A multivariate screening study. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 144, 270-9	5.8	79
124	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. <i>International Dairy Journal</i> , <b>2005</b> , 15, 571-578	3.5	78
123	A FTIR microspectroscopy study of autolysis in cells of the wine yeast <i>Saccharomyces cerevisiae</i> . <i>Vibrational Spectroscopy</i> , <b>2008</b> , 47, 139-147	2.1	75
122	Horizontal gene transfer among microorganisms in food: current knowledge and future perspectives. <i>Food Microbiology</i> , <b>2014</b> , 42, 232-43	6	72
121	Quantitative analysis of histidine decarboxylase gene ( <i>hdcA</i> ) transcription and histamine production by <i>Streptococcus thermophilus</i> PRI60 under conditions relevant to cheese making. <i>Applied and Environmental Microbiology</i> , <b>2011</b> , 77, 2817-22	4.8	69
120	Genomic diversity of <i>Lactobacillus salivarius</i> . <i>Applied and Environmental Microbiology</i> , <b>2011</b> , 77, 954-65	4.8	67
119	Differentiation of <i>Lactobacillus plantarum</i> , <i>L. pentosus</i> and <i>L. paraplantarum</i> species by RAPD-PCR and AFLP. <i>Systematic and Applied Microbiology</i> , <b>2001</b> , 24, 554-60	4.2	66
118	Rapid detection of viable yeasts and bacteria in wine by flow cytometry. <i>Journal of Microbiological Methods</i> , <b>2001</b> , 45, 127-34	2.8	66
117	Contribution of non- <i>Saccharomyces</i> yeasts to wine volatile and sensory diversity: A study on <i>Lachancea thermotolerans</i> , <i>Metschnikowia</i> spp. and <i>Starmerella bacillaris</i> strains isolated in Italy. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 318, 108470	5.8	64
116	Genetic and phenotypic diversity of <i>Saccharomyces sensu stricto</i> strains isolated from Amarone wine. Diversity of <i>Saccharomyces</i> strains from Amarone wine. <i>Antonie Van Leeuwenhoek</i> , <b>1999</b> , 75, 207-15 <sup>2-1</sup>	2.1	63
115	Rapid detection and quantification of tyrosine decarboxylase gene ( <i>tdc</i> ) and its expression in gram-positive bacteria associated with fermented foods using PCR-based methods. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 93-101	2.5	58
114	Identification of probiotic microorganisms in South African products using PCR-based DGGE analysis. <i>International Journal of Food Microbiology</i> , <b>2005</b> , 98, 11-21	5.8	57
113	Identification by 16S-23S rDNA intergenic region amplification, genotypic and phenotypic clustering of <i>Staphylococcus xylosus</i> strains from dry sausages. <i>Journal of Applied Microbiology</i> , <b>2001</b> , 90, 365-71	4.7	56
112	Bacteriocin production and gene sequencing analysis from vaginal <i>Lactobacillus</i> strains. <i>Archives of Microbiology</i> , <b>2014</b> , 196, 645-53	3	55
111	Association between intestinal permeability and faecal microbiota composition in Italian children with beta cell autoimmunity at risk for type 1 diabetes. <i>Diabetes/Metabolism Research and Reviews</i> , <b>2016</b> , 32, 700-709	7.5	54

110	Contribution of enterococci to the spread of antibiotic resistance in the production chain of swine meat commodities. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 955-65	2.5	53
109	Integrate genome-based assessment of safety for probiotic strains: <i>Bacillus coagulans</i> GBI-30, 6086 as a case study. <i>Applied Microbiology and Biotechnology</i> , <b>2016</b> , 100, 4595-605	5.7	52
108	Antibiotic resistance genes and identification of staphylococci collected from the production chain of swine meat commodities. <i>Food Microbiology</i> , <b>2008</b> , 25, 196-201	6	52
107	Evaluation of aroma production and survival of <i>Streptococcus thermophilus</i> , <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Lactobacillus acidophilus</i> in fermented milks. <i>International Dairy Journal</i> , <b>1999</b> , 9, 125-134	3.5	50
106	<i>Lactobacillus delbrueckii</i> subsp. <i>indicus</i> subsp. <i>nov.</i> , isolated from Indian dairy products. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2005</b> , 55, 401-404	2.2	49
105	Molecular diversity and transferability of the tetracycline resistance gene <i>tet(M)</i> , carried on Tn916-1545 family transposons, in enterococci from a total food chain. <i>Antonie Van Leeuwenhoek</i> , <b>2009</b> , 96, 43-52	2.1	48
104	Inhibitory effect of selected lactic acid bacteria on microflora associated with ready-to-use vegetables. <i>Letters in Applied Microbiology</i> , <b>1995</b> , 21, 121-5	2.9	47
103	Biodiversity and characterization of indigenous coagulase-negative staphylococci isolated from raw milk and cheese of North Italy. <i>Food Microbiology</i> , <b>2013</b> , 34, 106-11	6	46
102	Use of ATR-FTIR microspectroscopy to monitor autolysis of <i>Saccharomyces cerevisiae</i> cells in a base wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 39-45	5.7	45
101	DNA-DNA homology, physiological characteristics and distribution of lactic acid bacteria isolated from maize silage. <i>Journal of Applied Bacteriology</i> , <b>1986</b> , 60, 83-92		45
100	Identification of a tyrosine decarboxylase gene ( <i>tdcA</i> ) in <i>Streptococcus thermophilus</i> 1TT45 and analysis of its expression and tyramine production in milk. <i>Applied and Environmental Microbiology</i> , <b>2011</b> , 77, 1140-4	4.8	44
99	A survey on yeast microbiota associated with an Italian traditional sweet-leavened baked good fermentation. <i>Food Research International</i> , <b>2004</b> , 37, 469-476	7	43
98	Reclassification of <i>Lactobacillus catenaformis</i> (Eggerth 1935) Moore and Holdeman 1970 and <i>Lactobacillus vitulinus</i> Sharpe et al. 1973 as <i>Eggerthia catenaformis</i> gen. <i>nov.</i> , <i>comb. nov.</i> and <i>Kandleria vitulina</i> gen. <i>nov.</i> , <i>comb. nov.</i> , respectively. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2011</b> , 61, 2520-2524	2.2	38
97	<i>Lactobacillus paracasei</i> A survives gastrointestinal passage and affects the fecal microbiota of healthy infants. <i>Research in Microbiology</i> , <b>2006</b> , 157, 857-66	4	38
96	Assessment of $\beta$ -glucosidase activity in selected wild strains of <i>Oenococcus oeni</i> for malolactic fermentation. <i>Enzyme and Microbial Technology</i> , <b>2004</b> , 34, 292-296	3.8	38
95	Identification and clustering of dairy propionibacteria by RAPD-PCR and CGE-REA methods. <i>Journal of Applied Microbiology</i> , <b>1998</b> , 85, 956-64	4.7	37
94	Reclassification of <i>Lactobacillus cellobiosus</i> Rogosa et al. 1953 as a later synonym of <i>Lactobacillus fermentum</i> Beijerinck 1901. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2004</b> , 54, 809-812	2.2	36
93	Genus- and species-specific PCR-based detection of dairy propionibacteria in environmental samples by using primers targeted to the genes encoding 16S rRNA. <i>Applied and Environmental Microbiology</i> , <b>1999</b> , 65, 4241-4	4.8	36

92	Rapid identification of <i>Enterococcus durans</i> and <i>Enterococcus hirae</i> by PCR with primers targeted to the <i>ddl</i> genes. <i>Journal of Microbiological Methods</i> , <b>2001</b> , 47, 35-40	2.8	35
91	Selection criteria and tools for malolactic starters development: an update. <i>Annals of Microbiology</i> , <b>2011</b> , 61, 33-39	3.2	34
90	Application of AFLP fingerprint analysis for studying the biodiversity of <i>Streptococcus thermophilus</i> . <i>Journal of Microbiological Methods</i> , <b>2009</b> , 79, 48-54	2.8	34
89	Modeling the aminogenic potential of <i>Enterococcus faecalis</i> EF37 in dry fermented sausages through chemical and molecular approaches. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 2740-50	4.8	34
88	Phylogenetic analysis of ORF5 and ORF7 sequences of porcine reproductive and respiratory syndrome virus (PRRSV) from PRRS-positive Italian farms: a showcase for PRRSV epidemiology and its consequences on farm management. <i>Veterinary Microbiology</i> , <b>2006</b> , 114, 214-24	3.3	34
87	Characterization of <i>Streptococcus macedonicus</i> strains isolated from artisanal Italian raw milk cheeses. <i>International Dairy Journal</i> , <b>2004</b> , 14, 967-976	3.5	34
86	Evolution of lactic acid bacteria in the order Lactobacillales as depicted by analysis of glycolysis and pentose phosphate pathways. <i>Systematic and Applied Microbiology</i> , <b>2013</b> , 36, 291-305	4.2	33
85	Potential of <i>Lactobacillus casei</i> , Culture Permeate, and Lacti Acid To Control Microorganisms in Ready-To-Use Vegetables. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 1564-1567	2.5	33
84	Whole-Metagenome-Sequencing-Based Community Profiles of <i>Vitis vinifera</i> L. cv. Corvina Berries Withered in Two Post-harvest Conditions. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 937	5.7	33
83	Effects of the diameter on physico-chemical, microbiological and volatile profile in dry fermented sausages produced with two different starter cultures. <i>Food Bioscience</i> , <b>2018</b> , 22, 9-18	4.9	32
82	Antibiotic Susceptibility Profiles of Dairy <i>Leuconostoc</i> , Analysis of the Genetic Basis of Atypical Resistances and Transfer of Genes In Vitro and in a Food Matrix. <i>PLoS ONE</i> , <b>2016</b> , 11, e0145203	3.7	31
81	Effect of chemico-physical parameters on the histidine decarboxylase (HdcA) enzymatic activity in <i>Streptococcus thermophilus</i> PRI60. <i>Journal of Food Science</i> , <b>2012</b> , 77, M231-7	3.4	30
80	Impact of maintenance immunosuppressive therapy on the fecal microbiome of renal transplant recipients: Comparison between an everolimus- and a standard tacrolimus-based regimen. <i>PLoS ONE</i> , <b>2017</b> , 12, e0178228	3.7	30
79	Molecular identification and quantification of tetracycline and erythromycin resistance genes in Spanish and Italian retail cheeses. <i>BioMed Research International</i> , <b>2014</b> , 2014, 746859	3	28
78	Characterization of tetracycline-resistant <i>Streptococcus thermophilus</i> isolates from Italian soft cheeses. <i>Applied and Environmental Microbiology</i> , <b>2009</b> , 75, 4224-9	4.8	28
77	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with $\beta$ -glucan and <i>Bacillus coagulans</i> GBI-30, 6086. <i>Journal of Cereal Science</i> , <b>2015</b> , 65, 260-266	3.8	27
76	Detection of <i>Staphylococcus aureus</i> and enterotoxin genotype diversity in Monte Veronese, a Protected Designation of Origin Italian cheese. <i>Letters in Applied Microbiology</i> , <b>2007</b> , 45, 529-34	2.9	27
75	Exploring the diversity of a collection of native non- <i>Saccharomyces</i> yeasts to develop co-starter cultures for winemaking. <i>Food Research International</i> , <b>2019</b> , 122, 432-442	7	26

74	Biocide and antibiotic resistance of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> isolated from the swine meat chain. <i>Food Microbiology</i> , <b>2016</b> , 60, 160-4	6	26
73	Diversity of <i>Streptococcus thermophilus</i> in bacteriocin production; inhibitory spectrum and occurrence of thermophilin genes. <i>Food Microbiology</i> , <b>2013</b> , 35, 27-33	6	26
72	Tyrosine decarboxylase activity of enterococci grown in media with different nutritional potential: tyramine and 2-phenylethylamine accumulation and tyrDC gene expression. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 259	5.7	26
71	Reclassification of <i>Pediococcus urinaeequi</i> (ex Mees 1934) Garvie 1988 as <i>Aerococcus urinaeequi</i> comb. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2005</b> , 55, 1325-1327	2.2	26
70	Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial. <i>Journal of Nutrition</i> , <b>2019</b> , 149, 1714-1723	4.1	25
69	Effect of UV-C treatment on the microbial population of white and red wines, as revealed by conventional plating and PMA-qPCR methods. <i>Food Control</i> , <b>2015</b> , 47, 407-412	6.2	25
68	Microbiological characteristics of fresh tofu produced in small industrial scale and identification of specific spoiling microorganisms (SSO). <i>LWT - Food Science and Technology</i> , <b>2016</b> , 70, 280-285	5.4	25
67	Control of tyramine and histamine accumulation by lactic acid bacteria using bacteriocin forming lactococci. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 190, 14-23	5.8	25
66	The Capability of Tyramine Production and Correlation between Phenotypic and Genetic Characteristics of <i>Enterococcus faecium</i> and <i>Enterococcus faecalis</i> Strains. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 1371	5.7	25
65	Characterization of the Yeast Population Involved in the Production of a Typical Italian Bread. <i>Journal of Food Science</i> , <b>2006</b> , 69, 182-186	3.4	25
64	Use of response surface methodology to evaluate some variables affecting the growth and acidification characteristics of yoghurt cultures. <i>International Dairy Journal</i> , <b>1996</b> , 6, 625-636	3.5	24
63	Assessment of microbial diversity of the dominant microbiota in fresh and mature PDO Feta cheese made at three mountainous areas of Greece. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 72, 525-533	5.4	23
62	The Genus <i>Leuconostoc</i> <b>1995</b> , 235-278		23
61	Rapid identification and differentiation of <i>Saccharomyces cerevisiae</i> , <i>Saccharomyces bayanus</i> and their hybrids by multiplex PCR. <i>Letters in Applied Microbiology</i> , <b>2004</b> , 38, 239-44	2.9	22
60	Use of a nisin-producing <i>Lactococcus lactis</i> strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. <i>Food Microbiology</i> , <b>2016</b> , 54, 11-19	6	21
59	The Induction of Noble Rot () Infection during Postharvest Withering Changes the Metabolome of Grapevine Berries ( L., cv. Garganega). <i>Frontiers in Plant Science</i> , <b>2017</b> , 8, 1002	6.2	21
58	An assessment of factors characterising the microbiology of Grana Trentino cheese, a Grana-type cheese. <i>International Journal of Dairy Technology</i> , <b>2012</b> , 65, 401-409	3.7	21
57	Rapid identification and detection of <i>Lactobacillus sanfrancisco</i> in sourdough by species-specific PCR with 16S rRNA-targeted primers. <i>Systematic and Applied Microbiology</i> , <b>1997</b> , 20, 640-644	4.2	21

56	The effects of fermented milks with simple and complex probiotic mixtures on the intestinal microbiota and immune response of healthy adults and children. <i>International Dairy Journal</i> , <b>2007</b> , 17, 1332-1343	3.5	20
55	Selection of <i>Botrytis cinerea</i> and <i>Saccharomyces cerevisiae</i> strains for the improvement and valorization of Italian passito style wines. <i>FEMS Yeast Research</i> , <b>2013</b> , 13, 540-52	3.1	19
54	Role of <i>Streptococcus thermophilus</i> PRI60 in histamine accumulation in cheese. <i>International Dairy Journal</i> , <b>2012</b> , 27, 71-76	3.5	19
53	Relationships between microbial population dynamics and putrescine and cadaverine accumulation during dry fermented sausage ripening. <i>Journal of Applied Microbiology</i> , <b>2009</b> , 106, 1397-407	4.7	19
52	Evaluation of <i>recA</i> gene as a phylogenetic marker in the classification of dairy propionibacteria. <i>Systematic and Applied Microbiology</i> , <b>2006</b> , 29, 463-9	4.2	19
51	Lactic Acid Bacteria in Ensiled High-Moisture Corn Grain: Physiological and Genetic Characterization. <i>Systematic and Applied Microbiology</i> , <b>1984</b> , 5, 534-544	4.2	19
50	Effective identification of <i>Lactobacillus casei</i> group species: genome-based selection of the gene <i>mutL</i> as the target of a novel multiplex PCR assay. <i>Microbiology (United Kingdom)</i> , <b>2017</b> , 163, 950-960	2.9	19
49	Remission in Crohn's disease is accompanied by alterations in the gut microbiota and mucins production. <i>Scientific Reports</i> , <b>2019</b> , 9, 13263	4.9	17
48	<i>Zygosaccharomyces gambellarensis</i> sp. nov., an ascosporogenous yeast isolated from an Italian 'passito' style wine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2011</b> , 61, 3084-3088	2.2	17
47	Microbiota of high-pressure-processed Serrano ham investigated by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 241, 298-307	5.8	15
46	Draft Genome Sequence of <i>Bacillus coagulans</i> GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. <i>Genome Announcements</i> , <b>2014</b> , 2,		15
45	Induction of grape botrytization during withering affects volatile composition of Recioto di Soave, a passito style wine. <i>European Food Research and Technology</i> , <b>2013</b> , 236, 853-862	3.4	14
44	Genetic and phenotypic strain heterogeneity within a natural population of <i>Oenococcus oeni</i> from Amarone wine. <i>Journal of Applied Microbiology</i> , <b>2012</b> , 113, 1087-96	4.7	14
43	Tracing <i>Pediococcus acidilactici</i> in ensiled maize by plasmid-encoded erythromycin resistance. <i>Journal of Applied Bacteriology</i> , <b>1987</b> , 63, 305-309		14
42	Volatile organic compounds from <i>Strombospora bacillaris</i> to control gray mold on apples and modulate cider aroma profile. <i>Food Microbiology</i> , <b>2020</b> , 89, 103446	6	13
41	Variability in gene content and expression of the thioredoxin system in <i>Oenococcus oeni</i> . <i>Food Microbiology</i> , <b>2017</b> , 61, 23-32	6	12
40	Growth modelling of <i>Listeria monocytogenes</i> and <i>Yersinia enterocolitica</i> in food model systems and dairy products. <i>International Journal of Food Microbiology</i> , <b>1994</b> , 24, 83-92	5.8	12
39	Bacteriological Survey on Ready-to-use Sliced Carrots. <i>LWT - Food Science and Technology</i> , <b>1994</b> , 27, 487-490	3.9	12

38	Inkjet Printed Interdigitated Biosensor for Easy and Rapid Detection of Bacteriophage Contamination: a Preliminary Study for Milk Processing Control Applications. <i>Chemosensors</i> , <b>2019</b> , 7, 8	4	11
37	Antimicrobial spectrum activity of bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. <i>Journal of Dairy Science</i> , <b>2019</b> , 102, 2928-2940	4	11
36	Safety hazards in bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. <i>Microbial Pathogenesis</i> , <b>2018</b> , 116, 100-108	3.8	11
35	Staphylococcus aureus and Zygosaccharomyces bailii as primary microbial contaminants of a spoiled herbal food supplement and evaluation of their survival during shelf life. <i>Food Microbiology</i> , <b>2010</b> , 27, 356-62	6	11
34	A survey of Saccharomyces populations associated with wine fermentations from the Apulia region (South Italy). <i>Annals of Microbiology</i> , <b>2007</b> , 57, 545-552	3.2	10
33	New insights into the variability of lactic acid production in Lachancea thermotolerans at the phenotypic and genomic level. <i>Microbiological Research</i> , <b>2020</b> , 238, 126525	5.3	10
32	Growth, biogenic amine production and tyrDC transcription of Enterococcus faecalis in synthetic medium containing defined amino acid concentrations. <i>Journal of Applied Microbiology</i> , <b>2017</b> , 122, 1078-1091	4.7	9
31	New insights in thermal resistance of staphylococcal strains belonging to the species Staphylococcus epidermidis, Staphylococcus lugdunensis and Staphylococcus aureus. <i>Food Control</i> , <b>2015</b> , 50, 605-612	6.2	9
30	Draft Genome Sequence of the Probiotic Yeast Kluyveromyces marxianus fragilis B0399. <i>Genome Announcements</i> , <b>2016</b> , 4,		9
29	Reclassification of Lactobacillus thermotolerans Niamsup et al. 2003 as a later synonym of Lactobacillus ingluviei Baele et al. 2003. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2006</b> , 56, 793-795	2.2	9
28	The genome of Bifidobacterium pseudocatenulatum IPLA 36007, a human intestinal strain with isoflavone-activation activity. <i>Gut Pathogens</i> , <b>2014</b> , 6, 31	5.4	8
27	Development of the Specific and Random Amplification (SARA)-PCR for both species identification of enterococci and detection of the vanA gene. <i>Journal of Microbiological Methods</i> , <b>2001</b> , 43, 233-9	2.8	8
26	Identification of variable genomic regions related to stress response in Oenococcus oeni. <i>Food Research International</i> , <b>2017</b> , 102, 625-638	7	7
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22	Effect of thyme essential oil and Lactococcus lactis CBM21 on the microbiota composition and quality of minimally processed lamb's lettuce. <i>Food Microbiology</i> , <b>2017</b> , 68, 61-70	6	5
21	Partial characterization and plasmid linkage of a non-proteinaceous antimicrobial compound in a Lactobacillus casei strain of vegetable origin. <i>Journal of Applied Microbiology</i> , <b>1999</b> , 86, 682-8	4.7	5



20	Tyrosine decarboxylase activity of <i>Enterococcus mundtii</i> : new insights into phenotypic and genetic aspects. <i>Microbial Biotechnology</i> , <b>2016</b> , 9, 801-813	6.3	4
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11	The status of the species <i>Lactobacillus rogosae</i> Holdeman and Moore 1974. Request for an opinion. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2004</b> , 54, 1903-1904	2.2	2
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