Sandra Torriani

List of Publications by Year
in descending order

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145 papers	7,645 citations	41323 49 h-index	62565 80 g-index
149 all docs	149 docs citations	149 times ranked	6948 citing authors

#	Article	IF	Citations
1	Lactic Acid Bacteria: Taxonomy and Biodiversity. , 2022, , 263-274.		1
2	Investigating the biotechnological potential of lactic acid bacteria strains isolated from different Algerian dairy and farm sources. Archives of Microbiology, 2022, 204, 220.	1.0	2
3	Glutathione production by non-Saccharomyces yeasts and its impact on winemaking: A review. Food Research International, 2022, 156, 111333.	2.9	11
4	Contribution of nonâ€•Saccharomyces yeasts to increase glutathione concentration in wine. Australian Journal of Grape and Wine Research, 2021, 27, 290-294.	1.0	9
5	Exploring Antibiotic Resistance Diversity in Leuconostoc spp. by a Genome-Based Approach: Focus on the lsaA Gene. Microorganisms, 2021, 9, 491.	1.6	8
6	Unravelling the Impact of Grape Washing, SO2, and Multi-Starter Inoculation in Lab-Scale Vinification Trials of Withered Black Grapes. Fermentation, 2021, 7, 43.	1.4	5
7	Transcriptional and Metabolic Response of Wine-Related Lactiplantibacillus plantarum to Different Conditions of Aeration and Nitrogen Availability. Fermentation, 2021, 7, 68.	1.4	3
8	Investigating the glutathione accumulation by non-conventional wine yeasts in optimized growth conditions and multi-starter fermentations. LWT - Food Science and Technology, 2021, 142, 110990.	2.5	9
9	Assessing Gut Microbiota in an Infant with Congenital Propionic Acidemia before and after Probiotic Supplementation. Microorganisms, 2021, 9, 2599.	1.6	5
10	Contribution of non-Saccharomyces yeasts to wine volatile and sensory diversity: A study on Lachancea thermotolerans, Metschnikowia spp. and Starmerella bacillaris strains isolated in Italy. International Journal of Food Microbiology, 2020, 318, 108470.	2.1	113
11	New insights into the variability of lactic acid production in Lachancea thermotolerans at the phenotypic and genomic level. Microbiological Research, 2020, 238, 126525.	2.5	18
12	Suitability of the Nisin Z-producer Lactococcus lactis subsp. lactis CBM 21 to be Used as an Adjunct Culture for Squacquerone Cheese Production. Animals, 2020, 10, 782.	1.0	4
13	Volatile organic compounds from Starmerella bacillaris to control gray mold on apples and modulate cider aroma profile. Food Microbiology, 2020, 89, 103446.	2.1	37
14	Remission in Crohnâ€™s disease is accompanied by alterations in the gut microbiota and mucins production. Scientific Reports, 2019, 9, 13263.	1.6	30
15	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. Journal of Nutrition, 2019, 149, 1714-1723.	1.3	37
16	Exploring the diversity of a collection of native non-Saccharomyces yeasts to develop co-starter cultures for winemaking. Food Research International, 2019, 122, 432-442.	2.9	40
17	Inkjet Printed Interdigitated Biosensor for Easy and Rapid Detection of Bacteriophage Contamination: a Preliminary Study for Milk Processing Control Applications. Chemosensors, 2019, 7, 8.	1.8	17
18	Antimicrobial spectrum activity of bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. Journal of Dairy Science, 2019, 102, 2928-2940.	1.4	16

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19	Effects of functional pasta ingredients on different gut microbiota as revealed by TIM-2 in vitro model of the proximal colon. Beneficial Microbes, 2019, 10, 301-313.	1.0	6
20	Genus-Wide Assessment of Antibiotic Resistance in Lactobacillus spp. Applied and Environmental Microbiology, 2019, 85, .	1.4	190
21	Effects of the diameter on physico-chemical, microbiological and volatile profile in dry fermented sausages produced with two different starter cultures. Food Bioscience, 2018, 22, 9-18.	2.0	58
22	Safety hazards in bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. Microbial Pathogenesis, 2018, 116, 100-108.	1.3	22
23	Growth, biogenic amine production andtyrDCtranscription ofEnterococcus faecalisin synthetic medium containing defined amino acid concentrations. Journal of Applied Microbiology, 2017, 122, 1078-1091.	1.4	15
24	Identification of variable genomic regions related to stress response in Oenococcus oeni. Food Research International, 2017, 102, 625-638.	2.9	8
25	Effect of thyme essential oil and Lactococcus lactis CBM21 on the microbiota composition and quality of minimally processed lambâ€™s lettuce. Food Microbiology, 2017, 68, 61-70.	2.1	9
26	Microbiota of high-pressure-processed Serrano ham investigated by culture-dependent and culture-independent methods. International Journal of Food Microbiology, 2017, 241, 298-307.	2.1	16
27	Variability in gene content and expression of the thioredoxin system in Oenococcus oeni. Food Microbiology, 2017, 61, 23-32.	2.1	14
28	The Induction of Noble Rot (Botrytis cinerea) Infection during Postharvest Withering Changes the Metabolome of Grapevine Berries (Vitis vinifera L., cv. Garganega). Frontiers in Plant Science, 2017, 8, 1002.	1.7	34
29	Effective identification of Lactobacillus casei group species: genome-based selection of the gene mutL as the target of a novel multiplex PCR assay. Microbiology (United Kingdom), 2017, 163, 950-960.	0.7	27
30	Impact of maintenance immunosuppressive therapy on the fecal microbiome of renal transplant recipients: Comparison between an everolimus- and a standard tacrolimus-based regimen. PLoS ONE, 2017, 12, e0178228.	1.1	44
31	Editorial: Microbiota of Grapes: Positive and Negative Role on Wine Quality. Frontiers in Microbiology, 2016, 7, 2036.	1.5	6
32	Whole-Metagenome-Sequencing-Based Community Profiles of Vitis vinifera L. cv. Corvina Berries Withered in Two Post-harvest Conditions. Frontiers in Microbiology, 2016, 7, 937.	1.5	47
33	Assessment of microbial diversity of the dominant microbiota in fresh and mature PDO Feta cheese made at three mountainous areas of Greece. LWT - Food Science and Technology, 2016, 72, 525-533.	2.5	28
34	Association between intestinal permeability and faecal microbiota composition in Italian children with beta cell autoimmunity at risk for type 1 diabetes. Diabetes/Metabolism Research and Reviews, 2016, 32, 700-709.	1.7	85
35	Biocide and antibiotic resistance of Enterococcus faecalis and Enterococcus faecium isolated from the swine meat chain. Food Microbiology, 2016, 60, 160-164.	2.1	39
36	Draft Genome Sequence of the Probiotic Yeast Kluyveromyces marxianus fragilis B0399. Genome Announcements, 2016, 4, .	0.8	18

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37	Tyrosine decarboxylase activity of Enterococcus mundtii : new insights into phenotypic and genetic aspects. Microbial Biotechnology, 2016, 9, 801-813.	2.0	7
38	â€œGraviera Naxou and Graviera Kritis Greek PDO cheeses: Discrimination based on microbiological and physicochemical criteria and volatile organic compounds profileâ€• Small Ruminant Research, 2016, 136, 161-172.	0.6	11
39	Integrate genome-based assessment of safety for probiotic strains: Bacillus coagulans GBI-30, 6086 as a case study. Applied Microbiology and Biotechnology, 2016, 100, 4595-4605.	1.7	76
40	Microbiological characteristics of fresh tofu produced in small industrial scale and identification of specific spoiling microorganisms (SSO). LWT - Food Science and Technology, 2016, 70, 280-285.	2.5	33
41	Use of a nisin-producing Lactococcus lactis strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. Food Microbiology, 2016, 54, 11-19.	2.1	33
42	Antibiotic Susceptibility Profiles of Dairy Leuconostoc, Analysis of the Genetic Basis of Atypical Resistances and Transfer of Genes In Vitro and in a Food Matrix. PLoS ONE, 2016, 11, e0145203.	1.1	55
43	Tyrosine decarboxylase activity of enterococci grown in media with different nutritional potential: tyramine and 2-phenylethylamine accumulation and tyrDC gene expression. Frontiers in Microbiology, 2015, 6, 259.	1.5	33
44	Editorial: Biogenic amines in foods. Frontiers in Microbiology, 2015, 6, 472.	1.5	45
45	The Capability of Tyramine Production and Correlation between Phenotypic and Genetic Characteristics of Enterococcus faecium and Enterococcus faecalis Strains. Frontiers in Microbiology, 2015, 6, 1371.	1.5	42
46	Draft Genome Sequence of Three Antibiotic-Resistant Leuconostoc mesenteroides Strains of Dairy Origin. Genome Announcements, 2015, 3, .	0.8	6
47	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with Î²-glucan and Bacillus coagulans GBI-30, 6086. Journal of Cereal Science, 2015, 65, 260-266.	1.8	43
48	New insights in thermal resistance of staphylococcal strains belonging to the species Staphylococcus epidermidis, Staphylococcus lugdunensis and Staphylococcus aureus. Food Control, 2015, 50, 605-612.	2.8	20
49	Effect of UV-C treatment on the microbial population of white and red wines, as revealed by conventional plating and PMA-qPCR methods. Food Control, 2015, 47, 407-412.	2.8	34
50	Molecular Identification and Quantification of Tetracycline and Erythromycin Resistance Genes in Spanish and Italian Retail Cheeses. BioMed Research International, 2014, 2014, 1-10.	0.9	48
51	Draft Genome Sequence of Bacillus coagulans GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. Genome Announcements, 2014, 2, .	0.8	16
52	The genome of Bifidobacterium pseudocatenulatum IPLA 36007, a human intestinal strain with isoflavone-activation activity. Gut Pathogens, 2014, 6, 31.	1.6	11
53	Horizontal gene transfer among microorganisms in food: Current knowledge and future perspectives. Food Microbiology, 2014, 42, 232-243.	2.1	108
54	Control of tyramine and histamine accumulation by lactic acid bacteria using bacteriocin forming lactococci. International Journal of Food Microbiology, 2014, 190, 14-23.	2.1	33

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55	Bacteriocin production and gene sequencing analysis from vaginal Lactobacillus strains. Archives of Microbiology, 2014, 196, 645-653.	1.0	91
56	Induction of grape botrytization during withering affects volatile composition of Recioto di Soave, a â€œpassitoâ€•style wine. European Food Research and Technology, 2013, 236, 853-862.	1.6	18
57	Diversity of Streptococcus thermophilus in bacteriocin production; inhibitory spectrum and occurrence of thermophilin genes. Food Microbiology, 2013, 35, 27-33.	2.1	35
58	Selection ofBotrytis cinereaandSaccharomyces cerevisiaestrains for the improvement and valorization of Italianpassitostyle wines. FEMS Yeast Research, 2013, 13, 540-552.	1.1	26
59	Biodiversity and characterization of indigenous coagulase-negative staphylococci isolated from raw milk and cheese of North Italy. Food Microbiology, 2013, 34, 106-111.	2.1	68
60	Evolution of lactic acid bacteria in the order Lactobacillales as depicted by analysis of glycolysis and pentose phosphate pathways. Systematic and Applied Microbiology, 2013, 36, 291-305.	1.2	48
61	Genetic and phenotypic strain heterogeneity within a natural population ofOenococcus oenifrom Amarone wine. Journal of Applied Microbiology, 2012, 113, 1087-1096.	1.4	14
62	The Genus Lactobacillus: A Taxonomic Update. Probiotics and Antimicrobial Proteins, 2012, 4, 217-226.	1.9	234
63	Preservation of pears in water in the presence of Sinapis arvensis seeds: A Greek tradition. International Journal of Food Microbiology, 2012, 159, 254-262.	2.1	7
64	Candida zemplinina Can Reduce Acetic Acid Produced by Saccharomyces cerevisiae in Sweet Wine Fermentations. Applied and Environmental Microbiology, 2012, 78, 1987-1994.	1.4	122
65	An assessment of factors characterising the microbiology of Grana Trentino cheese, a Granaâ€type cheese. International Journal of Dairy Technology, 2012, 65, 401-409.	1.3	27
66	Effect of Chemicoâ€Physical Parameters on the Histidine Decarboxylase (HdcA) Enzymatic Activity in Streptococcus thermophilus PRI60. Journal of Food Science, 2012, 77, M231-7.	1.5	37
67	Role of Streptococcus thermophilus PRI60 in histamine accumulation in cheese. International Dairy Journal, 2012, 27, 71-76.	1.5	39
68	Diversity of Candida zemplinina strains from grapes and Italian wines. Food Microbiology, 2012, 29, 18-26.	2.1	100
69	Reclassification of Lactobacillus catenaformis (Eggerth 1935) Moore and Holdeman 1970 and Lactobacillus vitulinus Sharpe et al. 1973 as Eggerthia catenaformis gen. nov., comb. nov. and Kandleria vitulina gen. nov., comb. nov., respectively. International Journal of Systematic and Evolutionary Microbiology, 2011, 61, 2520-2524.	0.8	60
70	Zygosaccharomyces gambellarensis sp. nov., an ascosporogenous yeast isolated from an Italian â€˜passitoâ€™ style wine. International Journal of Systematic and Evolutionary Microbiology, 2011, 61, 3084-3088.	0.8	21
71	Development and validation of a multiplex PCR-based DNA microarray hybridisation method for detecting bacterial antibiotic resistance genes in cheese. International Dairy Journal, 2011, 21, 149-157.	1.5	3
72	Selection criteria and tools for malolactic starters development: an update. Annals of Microbiology, 2011, 61, 33-39.	1.1	39

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73	Identification of a Tyrosine Decarboxylase Gene (tdcA) in Streptococcus thermophilus 1TT45 and Analysis of Its Expression and Tyramine Production in Milk. Applied and Environmental Microbiology, 2011, 77, 1140-1144.	1.4	49
74	Genomic Diversity of Lactobacillus salivarius. Applied and Environmental Microbiology, 2011, 77, 954-965.	1.4	101
75	Quantitative Analysis of Histidine Decarboxylase Gene (hdcA) Transcription and Histamine Production by Streptococcus thermophilus PRI60 under Conditions Relevant to Cheese Making. Applied and Environmental Microbiology, 2011, 77, 2817-2822.	1.4	75
76	Staphylococcus aureus and Zygosaccharomyces bailii as primary microbial contaminants of a spoiled herbal food supplement and evaluation of their survival during shelf life. Food Microbiology, 2010, 27, 356-362.	2.1	18
77	Diversity of stress tolerance in Lactobacillus plantarum, Lactobacillus pentosus and Lactobacillus paraplantarum: A multivariate screening study. International Journal of Food Microbiology, 2010, 144, 270-279.	2.1	105
78	Use of ATR-FTIR Microspectroscopy to Monitor Autolysis of Saccharomyces cerevisiae Cells in a Base Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 39-45.	2.4	56
79	Characterization of Tetracycline-Resistant Streptococcus thermophilus Isolates from Italian Soft Cheeses. Applied and Environmental Microbiology, 2009, 75, 4224-4229.	1.4	39
80	Molecular identification and osmotolerant profile of wine yeasts that ferment a high sugar grape must. International Journal of Food Microbiology, 2009, 130, 179-187.	2.1	114
81	Molecular diversity and transferability of the tetracycline resistance gene tet(M), carried on Tn916-1545 family transposons, in enterococci from a total food chain. Antonie Van Leeuwenhoek, 2009, 96, 43-52.	0.7	57
82	Relationships between microbial population dynamics and putrescine and cadaverine accumulation during dry fermented sausage ripening. Journal of Applied Microbiology, 2009, 106, 1397-1407.	1.4	24
83	Application of AFLP fingerprint analysis for studying the biodiversity of Streptococcus thermophilus. Journal of Microbiological Methods, 2009, 79, 48-54.	0.7	40
84	A FTIR microspectroscopy study of autolysis in cells of the wine yeast Saccharomyces cerevisiae. Vibrational Spectroscopy, 2008, 47, 139-147.	1.2	92
85	Antibiotic resistance genes and identification of staphylococci collected from the production chain of swine meat commodities. Food Microbiology, 2008, 25, 196-201.	2.1	59
86	Modeling the Aminogenic Potential of Enterococcus faecalis EF37 in Dry Fermented Sausages through Chemical and Molecular Approaches. Applied and Environmental Microbiology, 2008, 74, 2740-2750.	1.4	43
87	Rapid Detection and Quantification of Tyrosine Decarboxylase Gene (tdc) and Its Expression in Gram-Positive Bacteria Associated with Fermented Foods Using PCR-Based Methods. Journal of Food Protection, 2008, 71, 93-101.	0.8	62
88	The effects of fermented milks with simple and complex probiotic mixtures on the intestinal microbiota and immune response of healthy adults and children. International Dairy Journal, 2007, 17, 1332-1343.	1.5	21
89	Detection of Staphylococcus aureus and enterotoxin genotype diversity in Monte Veronese, a Protected Designation of Origin Italian cheese. Letters in Applied Microbiology, 2007, 45, 529-534.	1.0	33
90	Differences in faecal bacterial communities in coeliac and healthy children as detected by PCR and denaturing gradient gel electrophoresis. FEMS Immunology and Medical Microbiology, 2007, 51, 562-568.	2.7	140

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91	A survey ofSaccharomyces populations associated with wine fermentations from the Apulia region (South Italy). Annals of Microbiology, 2007, 57, 545-552.	1.1	11
92	Lactobacillus paracasei A survives gastrointestinal passage and affects the fecal microbiota of healthy infants. Research in Microbiology, 2006, 157, 857-866.	1.0	43
93	Isolation of aminopeptidase N genes of food associated propionibacteria and observation of their transcription in skim milk and acid whey. Antonie Van Leeuwenhoek, 2006, 91, 87-96.	0.7	4
94	A Genetic Insight Into Peptide and Amino-Acid Utilization by Propionibacterium freudenreichii LMG 16415. Current Microbiology, 2006, 52, 464-468.	1.0	1
95	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 managementâ˜†. Veterinary Microbiology, 2006, 114, 214-224.	0.8	37
96	Characterization of yeasts involved in the ripening of Pecorino Crotonese cheese. Food Microbiology, 2006, 23, 641-648.	2.1	131
97	Evaluation of recA gene as a phylogenetic marker in the classification of dairy propionibacteria. Systematic and Applied Microbiology, 2006, 29, 463-469.	1.2	25
98	Reclassification of Lactobacillus thermotolerans Niamsup et al. 2003 as a later synonym of Lactobacillus ingluviei Baele et al. 2003. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 793-795.	0.8	10
99	Identification of probiotic microorganisms in South African products using PCR-based DGGE analysis. International Journal of Food Microbiology, 2005, 98, 11-21.	2.1	65
100	Contribution of Enterococci to the Spread of Antibiotic Resistance in the Production Chain of Swine Meat Commodities. Journal of Food Protection, 2005, 68, 955-965.	0.8	59
101	Lactobacillus plantarum subsp. argentoratensis subsp. nov., isolated from vegetable matrices. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 1629-1634.	0.8	112
102	Lactobacillus delbrueckii subsp. indicus subsp. nov., isolated from Indian dairy products. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 401-404.	0.8	65
103	Reclassification of Pediococcus urinaeequi (ex Mees 1934) Garvie 1988 as Aerococcus urinaeequi comb. nov.. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 1325-1327.	0.8	46
104	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. International Dairy Journal, 2005, 15, 571-578.	1.5	91
105	Reclassification of Lactobacillus cellobiosus Rogosa et al. 1953 as a later synonym of Lactobacillus fermentum Beijerinck 1901. International Journal of Systematic and Evolutionary Microbiology, 2004, 54, 809-812.	0.8	49
106	The status of the species Lactobacillus rogosae Holdeman and Moore 1974. Request for an Opinion. International Journal of Systematic and Evolutionary Microbiology, 2004, 54, 1903-1904.	0.8	4
107	Rapid identification and differentiation of Saccharomyces cerevisiae, Saccharomyces bayanus and their hybrids by multiplex PCR. Letters in Applied Microbiology, 2004, 38, 239-244.	1.0	25
108	Assessment of Î²-glucosidase activity in selected wild strains of Oenococcus oeni for malolactic fermentation. Enzyme and Microbial Technology, 2004, 34, 292-296.	1.6	47

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109	A survey on yeast microbiota associated with an Italian traditional sweet-leavened baked good fermentation. Food Research International, 2004, 37, 469-476.	2.9	50
110	Characterization of Streptococcus macedonicus strains isolated from artisanal Italian raw milk cheeses. International Dairy Journal, 2004, 14, 967-976.	1.5	41
111	Characterization of the Yeast Population Involved in the Production of a Typical Italian Bread. Journal of Food Science, 2004, 69, 182-186.	1.5	27
112	Bacterial composition of commercial probiotic products as evaluated by PCR-DGGE analysis. International Journal of Food Microbiology, 2003, 82, 59-70.	2.1	183
113	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. Applied and Environmental Microbiology, 2003, 69, 4116-4122.	1.4	153
114	Diversity, Dynamics, and Activity of Bacterial Communities during Production of an Artisanal Sicilian Cheese as Evaluated by 16S rRNA Analysis. Applied and Environmental Microbiology, 2002, 68, 1882-1892.	1.4	332
115	Intraspecies Genomic Groups in Enterococcus faecium and Their Correlation with Origin and Pathogenicity. Applied and Environmental Microbiology, 2002, 68, 1381-1391.	1.4	93
116	Differentiation of Lactobacillus plantarum, L. pentosus, and L. paraplantarum by recA Gene Sequence Analysis and Multiplex PCR Assay with recA Gene-Derived Primers. Applied and Environmental Microbiology, 2001, 67, 3450-3454.	1.4	556
117	Development of the Specific and Random Amplification (SARA)-PCR for both species identification of enterococci and detection of the vanA gene. Journal of Microbiological Methods, 2001, 43, 233-239.	0.7	8
118	Rapid detection of viable yeasts and bacteria in wine by flow cytometry. Journal of Microbiological Methods, 2001, 45, 127-134.	0.7	76
119	Rapid identification of Enterococcus durans and Enterococcus hirae by PCR with primers targeted to the ddl genes. Journal of Microbiological Methods, 2001, 47, 35-40.	0.7	40
120	Phenotypic and genetic diversity of enterococci isolated from Italian cheeses. Journal of Dairy Research, 2001, 68, 303-316.	0.7	139
121	Identification by 16S-23S rDNA intergenic region amplification, genotypic and phenotypic clustering of Staphylococcus xylosus strains from dry sausages. Journal of Applied Microbiology, 2001, 90, 365-371.	1.4	61
122	Differentiation of Lactobacillus plantarum, L. pentosus and L. paraplantarum Species by RAPD-PCR and AFLP. Systematic and Applied Microbiology, 2001, 24, 554-560.	1.2	76
123	Comparative sequence analysis of a recA gene fragment brings new evidence for a change in the taxonomy of the Lactobacillus casei group.. International Journal of Systematic and Evolutionary Microbiology, 2001, 51, 2113-2117.	0.8	100
124	Genomic DNA Fingerprinting of Oenococcus oeni Strains by Pulsed-Field Gel Electrophoresis and Randomly Amplified Polymorphic DNA-PCR. Current Microbiology, 2000, 40, 351-355.	1.0	96
125	Use of PCR-Based Methods for Rapid Differentiation of Lactobacillus delbrueckii subsp. bulgaricus and L. delbrueckii subsp. lactis. Applied and Environmental Microbiology, 1999, 65, 4351-4356.	1.4	121
126	Partial characterization and plasmid linkage of a nonâ€proteinaceous antimicrobial compound in aLactobacillus caseistrain of vegetable origin. Journal of Applied Microbiology, 1999, 86, 682-688.	1.4	5

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127	Genetic and phenotypic diversity of Saccharomyces sensu stricto strains isolated from Amarone wine. Diversity of Saccharomyces strains from Amarone wine. Antonie Van Leeuwenhoek, 1999, 75, 207-215.	0.7	75
128	Evaluation of aroma production and survival of Streptococcus thermophilus, Lactobacillus delbrueckii subsp. bulgaricus and Lactobacillus acidophilus in fermented milks. International Dairy Journal, 1999, 9, 125-134.	1.5	55
129	Genus- and Species-Specific PCR-Based Detection of Dairy Propionibacteria in Environmental Samples by Using Primers Targeted to the Genes Encoding 16S rRNA. Applied and Environmental Microbiology, 1999, 65, 4241-4244.	1.4	44
130	Identification and clustering of dairy propionibacteria by RAPD-PCR and CGE-REA methods. Journal of Applied Microbiology, 1998, 85, 956-964.	1.4	47
131	Differentiation ofLactobacillus sanfranciscensisstrains by randomly amplified polymorphic DNA and pulsed-field gel electrophoresis. FEMS Microbiology Letters, 1998, 166, 325-332.	0.7	90
132	Design and evaluation of malolactic enzyme gene targeted primers for rapid identification and detection of Oenococcus oeni in wine. Letters in Applied Microbiology, 1998, 27, 243-246.	1.0	101
133	Potential of Lactobacillus casei, Culture Permeate, and Lacti Acid To Control Microorganisms in Ready-To-Use Vegetables. Journal of Food Protection, 1997, 60, 1564-1567.	0.8	41
134	Rapid identification and detection of Lactobacillus sanfrancisco in sourdough by species-specific PCR with 16S rRNA-targeted primers. Systematic and Applied Microbiology, 1997, 20, 640-644.	1.2	24
135	Use of response surface methodology to evaluate some variables affecting the growth and acidification characteristics of yoghurt cultures. International Dairy Journal, 1996, 6, 625-636.	1.5	30
136	Application of antimicrobialâ€producing lactic acid bacteria to control pathogens in readyâ€toâ€use vegetables. Journal of Applied Bacteriology, 1996, 81, 113-119.	1.1	119
137	Inhibitory effect of selected lactic acid bacteria on microflora associated with ready-to-use vegetables. Letters in Applied Microbiology, 1995, 21, 121-125.	1.0	60
138	The Genus Leuconostoc. , 1995, , 235-278.		42
139	Use of Polymerase Chain Reaction to detect Listeria monocytogenes in silages. Biotechnology Letters, 1994, 8, 157-160.	0.5	4
140	Growth modelling of Listeria monocytogenes and Yersinia enterocolitica in food model systems and dairy products. International Journal of Food Microbiology, 1994, 24, 83-92.	2.1	13
141	Bacteriological Survey on Ready-to-use Sliced Carrots. LWT - Food Science and Technology, 1994, 27, 487-490.	2.5	15
142	Tracing Pediococcus acidilactici in ensiled maize by plasmidâ€encoded erythromycin resistance. Journal of Applied Bacteriology, 1987, 63, 305-309.	1.1	16
143	DNAâ€DNA homology, physiological characteristics and distribution of lactic acid bacteria isolated from maize silage. Journal of Applied Bacteriology, 1986, 60, 83-92.	1.1	54
144	Lactic Acid Bacteria in Ensiled High-Moisture Corn Grain: Physiological and Genetic Characterization. Systematic and Applied Microbiology, 1984, 5, 534-544.	1.2	22

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145	Genomic Characterisation of Starter Cultures. , 0, , 16-38.		3