

Sandra Torriani

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/3624139/sandra-torriani-publications-by-year.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Lactic Acid Bacteria: Taxonomy and Biodiversity 2022 , 263-274		
144	Investigating the biotechnological potential of lactic acid bacteria strains isolated from different Algerian dairy and farm sources.. <i>Archives of Microbiology</i> , 2022 , 204, 220	3	0
143	Glutathione production by non-Saccharomyces yeasts and its impact on winemaking: A review. <i>Food Research International</i> , 2022 , 156, 111333	7	2
142	Assessing Gut Microbiota in an Infant with Congenital Propionic Acidemia before and after Probiotic Supplementation.. <i>Microorganisms</i> , 2021 , 9,	4.9	3
141	Unravelling the Impact of Grape Washing, SO ₂ , and Multi-Starter Inoculation in Lab-Scale Vinification Trials of Withered Black Grapes. <i>Fermentation</i> , 2021 , 7, 43	4.7	2
140	Transcriptional and Metabolic Response of Wine-Related <i>Lactiplantibacillus plantarum</i> to Different Conditions of Aeration and Nitrogen Availability. <i>Fermentation</i> , 2021 , 7, 68	4.7	1
139	Investigating the glutathione accumulation by non-conventional wine yeasts in optimized growth conditions and multi-starter fermentations. <i>LWT - Food Science and Technology</i> , 2021 , 142, 110990	5.4	3
138	Contribution of non-Saccharomyces yeasts to increase glutathione concentration in wine. <i>Australian Journal of Grape and Wine Research</i> , 2021 , 27, 290-294	2.4	3
137	Exploring Antibiotic Resistance Diversity in spp. by a Genome-Based Approach: Focus on the A Gene. <i>Microorganisms</i> , 2021 , 9,	4.9	2
136	Suitability of the Nisin Z-producer subsp. CBM 21 to be Used as an Adjunct Culture for Squacquerone Cheese Production. <i>Animals</i> , 2020 , 10,	3.1	1
135	Volatile organic compounds from <i>Starmarella bacillaris</i> to control gray mold on apples and modulate cider aroma profile. <i>Food Microbiology</i> , 2020 , 89, 103446	6	13
134	Contribution of non-Saccharomyces yeasts to wine volatile and sensory diversity: A study on <i>Lachancea thermotolerans</i> , <i>Metschnikowia</i> spp. and <i>Starmarella bacillaris</i> strains isolated in Italy. <i>International Journal of Food Microbiology</i> , 2020 , 318, 108470	5.8	64
133	New insights into the variability of lactic acid production in <i>Lachancea thermotolerans</i> at the phenotypic and genomic level. <i>Microbiological Research</i> , 2020 , 238, 126525	5.3	10
132	Remission in Crohn's disease is accompanied by alterations in the gut microbiota and mucins production. <i>Scientific Reports</i> , 2019 , 9, 13263	4.9	17
131	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> , 2019 , 149, 1714-1723	4.1	25
130	Exploring the diversity of a collection of native non-Saccharomyces yeasts to develop co-starter cultures for winemaking. <i>Food Research International</i> , 2019 , 122, 432-442	7	26
129	Inkjet Printed Interdigitated Biosensor for Easy and Rapid Detection of Bacteriophage Contamination: a Preliminary Study for Milk Processing Control Applications. <i>Chemosensors</i> , 2019 , 7, 8	4	11

128	Antimicrobial spectrum activity of bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. <i>Journal of Dairy Science</i> , 2019 , 102, 2928-2940	4	11
127	Effects of functional pasta ingredients on different gut microbiota as revealed by TIM-2 model of the proximal colon. <i>Beneficial Microbes</i> , 2019 , 10, 301-313	4.9	3
126	Genus-Wide Assessment of Antibiotic Resistance in spp. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	89
125	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> , 2018 , 22, 9-18	4.9	32
124	Safety hazards in bacteriocinogenic Staphylococcus strains isolated from goat and sheep milk. <i>Microbial Pathogenesis</i> , 2018 , 116, 100-108	3.8	11
123	Growth, biogenic amine production and tyrDC transcription of Enterococcus faecalis in synthetic medium containing defined amino acid concentrations. <i>Journal of Applied Microbiology</i> , 2017 , 122, 1078-1091	4.7	9
122	Identification of variable genomic regions related to stress response in Oenococcus oeni. <i>Food Research International</i> , 2017 , 102, 625-638	7	7
121	Genomic Characterisation of Starter Cultures and Probiotic Bacteria 2017 , 37-65		
120	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> , 2017 , 68, 61-70	6	5
119	Microbiota of high-pressure-processed Serrano ham investigated by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , 2017 , 241, 298-307	5.8	15
118	Variability in gene content and expression of the thioredoxin system in Oenococcus oeni. <i>Food Microbiology</i> , 2017 , 61, 23-32	6	12
117	The Induction of Noble Rot () Infection during Postharvest Withering Changes the Metabolome of Grapevine Berries (L., cv. Garganega). <i>Frontiers in Plant Science</i> , 2017 , 8, 1002	6.2	21
116	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> , 2017 , 12, e0178228	3.7	30
115	Effective identification of Lactobacillus casei group species: genome-based selection of the gene mutL as the target of a novel multiplex PCR assay. <i>Microbiology (United Kingdom)</i> , 2017 , 163, 950-960	2.9	19
114	Biocide and antibiotic resistance of Enterococcus faecalis and Enterococcus faecium isolated from the swine meat chain. <i>Food Microbiology</i> , 2016 , 60, 160-4	6	26
113	Draft Genome Sequence of the Probiotic Yeast Kluyveromyces marxianus fragilis B0399. <i>Genome Announcements</i> , 2016 , 4,		9
112	Tyrosine decarboxylase activity of Enterococcus mundtii: new insights into phenotypic and genetic aspects. <i>Microbial Biotechnology</i> , 2016 , 9, 801-813	6.3	4
111	Graviera Naxou and Graviera Kritis Greek PDO cheeses: Discrimination based on microbiological and physicochemical criteria and volatile organic compounds profile <i>Small Ruminant Research</i> , 2016 , 136, 161-172	1.7	6

110	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> , 2016 , 100, 4595-605	5.7	52
109	Microbiological characteristics of fresh tofu produced in small industrial scale and identification of specific spoiling microorganisms (SSO). <i>LWT - Food Science and Technology</i> , 2016 , 70, 280-285	5.4	25
108	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> , 2016 , 54, 11-19	6	21
107	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> , 2016 , 11, e0145203	3.7	31
106	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> , 2016 , 7, 937	5.7	33
105	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> , 2016 , 72, 525-533	5.4	23
104	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> , 2016 , 32, 700-709	7.5	54
103	Draft Genome Sequence of Three Antibiotic-Resistant <i>Leuconostoc mesenteroides</i> Strains of Dairy Origin. <i>Genome Announcements</i> , 2015 , 3,		6
102	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with β -glucan and <i>Bacillus coagulans</i> GBI-30, 6086. <i>Journal of Cereal Science</i> , 2015 , 65, 260-266	2.8	27
101	New insights in thermal resistance of staphylococcal strains belonging to the species <i>Staphylococcus epidermidis</i> , <i>Staphylococcus lugdunensis</i> and <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015 , 50, 605-612	6.2	9
100	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> , 2015 , 47, 407-412	6.2	25
99	Systematics of Lactic Acid Bacteria 2015 , 25-31		3
98	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> , 2015 , 6, 259	5.7	26
97	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> , 2015 , 6, 1371	5.7	25
96	Horizontal gene transfer among microorganisms in food: current knowledge and future perspectives. <i>Food Microbiology</i> , 2014 , 42, 232-43	6	72
95	Control of tyramine and histamine accumulation by lactic acid bacteria using bacteriocin forming lactococci. <i>International Journal of Food Microbiology</i> , 2014 , 190, 14-23	5.8	25
94	Bacteriocin production and gene sequencing analysis from vaginal <i>Lactobacillus</i> strains. <i>Archives of Microbiology</i> , 2014 , 196, 645-53	3	55
93	Molecular identification and quantification of tetracycline and erythromycin resistance genes in Spanish and Italian retail cheeses. <i>BioMed Research International</i> , 2014 , 2014, 746859	3	28

92	Draft Genome Sequence of <i>Bacillus coagulans</i> GBI-30, 6086, a Widely Used Spore-Forming Probiotic Strain. <i>Genome Announcements</i> , 2014 , 2,		15
91	The genome of <i>Bifidobacterium pseudocatenulatum</i> IPLA 36007, a human intestinal strain with isoflavone-activation activity. <i>Gut Pathogens</i> , 2014 , 6, 31	5.4	8
90	Induction of grape botrytization during withering affects volatile composition of Recioto di Soave, a <i>passito</i> style wine. <i>European Food Research and Technology</i> , 2013 , 236, 853-862	3.4	14
89	Diversity of <i>Streptococcus thermophilus</i> in bacteriocin production; inhibitory spectrum and occurrence of thermophilin genes. <i>Food Microbiology</i> , 2013 , 35, 27-33	6	26
88	Selection of <i>Botrytis cinerea</i> and <i>Saccharomyces cerevisiae</i> strains for the improvement and valorization of Italian <i>passito</i> style wines. <i>FEMS Yeast Research</i> , 2013 , 13, 540-52	3.1	19
87	Biodiversity and characterization of indigenous coagulase-negative staphylococci isolated from raw milk and cheese of North Italy. <i>Food Microbiology</i> , 2013 , 34, 106-11	6	46
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> , 2013 , 36, 291-305	4.2	33
85	Genetic and phenotypic strain heterogeneity within a natural population of <i>Oenococcus oeni</i> from Amarone wine. <i>Journal of Applied Microbiology</i> , 2012 , 113, 1087-96	4.7	14
84	The Genus <i>Lactobacillus</i> : A Taxonomic Update. <i>Probiotics and Antimicrobial Proteins</i> , 2012 , 4, 217-26	5.5	163
83	Preservation of pears in water in the presence of <i>Sinapis arvensis</i> seeds: a Greek tradition. <i>International Journal of Food Microbiology</i> , 2012 , 159, 254-62	5.8	6
82	<i>Candida zemplinina</i> can reduce acetic acid produced by <i>Saccharomyces cerevisiae</i> in sweet wine fermentations. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 1987-94	4.8	109
81	An assessment of factors characterising the microbiology of Grana Trentino cheese, a Grana-type cheese. <i>International Journal of Dairy Technology</i> , 2012 , 65, 401-409	3.7	21
80	Effect of chemico-physical parameters on the histidine decarboxylase (HdcA) enzymatic activity in <i>Streptococcus thermophilus</i> PRI60. <i>Journal of Food Science</i> , 2012 , 77, M231-7	3.4	30
79	Role of <i>Streptococcus thermophilus</i> PRI60 in histamine accumulation in cheese. <i>International Dairy Journal</i> , 2012 , 27, 71-76	3.5	19
78	Diversity of <i>Candida zemplinina</i> strains from grapes and Italian wines. <i>Food Microbiology</i> , 2012 , 29, 18-266		90
77	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. nov., comb. nov. and <i>Kandleria vitulina</i> gen. nov., comb. nov., respectively. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011 , 61, 2520-2524	2.2	38
76	<i>Zygosaccharomyces gambellarensis</i> sp. nov., an ascosporegenous yeast isolated from an Italian 'passito' style wine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011 , 61, 3084-3088	2.2	17
75	Development and validation of a multiplex PCR-based DNA microarray hybridisation method for detecting bacterial antibiotic resistance genes in cheese. <i>International Dairy Journal</i> , 2011 , 21, 149-157	3.5	3

74	Selection criteria and tools for malolactic starters development: an update. <i>Annals of Microbiology</i> , 2011 , 61, 33-39	3.2	34
73	Identification of a tyrosine decarboxylase gene (tdcA) in <i>Streptococcus thermophilus</i> 1TT45 and analysis of its expression and tyramine production in milk. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 1140-4	4.8	44
72	Genomic diversity of <i>Lactobacillus salivarius</i> . <i>Applied and Environmental Microbiology</i> , 2011 , 77, 954-65	4.8	67
71	Quantitative analysis of histidine decarboxylase gene (hdcA) transcription and histamine production by <i>Streptococcus thermophilus</i> PRI60 under conditions relevant to cheese making. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2817-22	4.8	69
70	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> , 2010 , 58, 39-45	5.7	45
69	<i>Staphylococcus aureus</i> and <i>Zygosaccharomyces bailii</i> as primary microbial contaminants of a spoiled herbal food supplement and evaluation of their survival during shelf life. <i>Food Microbiology</i> , 2010 , 27, 356-62	6	11
68	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> , 2010 , 144, 270-9	5.8	79
67	Characterization of tetracycline-resistant <i>Streptococcus thermophilus</i> isolates from Italian soft cheeses. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 4224-9	4.8	28
66	Molecular identification and osmotolerant profile of wine yeasts that ferment a high sugar grape must. <i>International Journal of Food Microbiology</i> , 2009 , 130, 179-87	5.8	97
65	Molecular diversity and transferability of the tetracycline resistance gene tet(M), carried on Tn916-1545 family transposons, in enterococci from a total food chain. <i>Antonie Van Leeuwenhoek</i> , 2009 , 96, 43-52	2.1	48
64	Relationships between microbial population dynamics and putrescine and cadaverine accumulation during dry fermented sausage ripening. <i>Journal of Applied Microbiology</i> , 2009 , 106, 1397-407	4.7	19
63	Application of AFLP fingerprint analysis for studying the biodiversity of <i>Streptococcus thermophilus</i> . <i>Journal of Microbiological Methods</i> , 2009 , 79, 48-54	2.8	34
62	Antibiotic resistance genes and identification of staphylococci collected from the production chain of swine meat commodities. <i>Food Microbiology</i> , 2008 , 25, 196-201	6	52
61	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> , 2008 , 74, 2740-50	4.8	34
60	Rapid detection and quantification of tyrosine decarboxylase gene (tdc) and its expression in gram-positive bacteria associated with fermented foods using PCR-based methods. <i>Journal of Food Protection</i> , 2008 , 71, 93-101	2.5	58
59	A FTIR microspectroscopy study of autolysis in cells of the wine yeast <i>Saccharomyces cerevisiae</i> . <i>Vibrational Spectroscopy</i> , 2008 , 47, 139-147	2.1	75
58	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> , 2007 , 45, 529-34	2.9	27
57	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> , 2007 , 51, 562-8		112

56	A survey of <i>Saccharomyces</i> populations associated with wine fermentations from the Apulia region (South Italy). <i>Annals of Microbiology</i> , 2007 , 57, 545-552	3.2	10
55	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> , 2007 , 17, 1332-1343	3.5	20
54	Isolation of aminopeptidase N genes of food associated propionibacteria and observation of their transcription in skim milk and acid whey. <i>Antonie Van Leeuwenhoek</i> , 2007 , 91, 87-96	2.1	4
53	A genetic insight into peptide and amino-acid utilization by <i>Propionibacterium freudenreichii</i> LMG 16415. <i>Current Microbiology</i> , 2006 , 52, 464-8	2.4	1
52	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> , 2006 , 114, 214-24	3.3	34
51	Characterization of yeasts involved in the ripening of Pecorino Crotonese cheese. <i>Food Microbiology</i> , 2006 , 23, 641-8	6	99
50	Evaluation of <i>recA</i> gene as a phylogenetic marker in the classification of dairy propionibacteria. <i>Systematic and Applied Microbiology</i> , 2006 , 29, 463-9	4.2	19
49	Reclassification of <i>Lactobacillus thermotolerans</i> Niamsup et al. 2003 as a later synonym of <i>Lactobacillus ingluviei</i> Baele et al. 2003. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2006 , 56, 793-795	2.2	9
48	<i>Lactobacillus paracasei</i> A survives gastrointestinal passage and affects the fecal microbiota of healthy infants. <i>Research in Microbiology</i> , 2006 , 157, 857-66	4	38
47	Characterization of the Yeast Population Involved in the Production of a Typical Italian Bread. <i>Journal of Food Science</i> , 2006 , 69, 182-186	3.4	25
46	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. <i>International Dairy Journal</i> , 2005 , 15, 571-578	3.5	78
45	Identification of probiotic microorganisms in South African products using PCR-based DGGE analysis. <i>International Journal of Food Microbiology</i> , 2005 , 98, 11-21	5.8	57
44	Contribution of enterococci to the spread of antibiotic resistance in the production chain of swine meat commodities. <i>Journal of Food Protection</i> , 2005 , 68, 955-65	2.5	53
43	<i>Lactobacillus plantarum</i> subsp. <i>argentoratensis</i> subsp. nov., isolated from vegetable matrices. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005 , 55, 1629-1634	2.2	83
42	<i>Lactobacillus delbrueckii</i> subsp. <i>indicus</i> subsp. nov., isolated from Indian dairy products. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005 , 55, 401-404	2.2	49
41	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> , 2005 , 55, 1325-1327	2.2	26
40	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> , 2004 , 54, 809-812	2.2	36
39	The status of the species <i>Lactobacillus rogosa</i> Holdeman and Moore 1974. Request for an opinion. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2004 , 54, 1903-1904	2.2	2

38	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> , 2004 , 38, 239-44	2.9	22
37	Assessment of β -glucosidase activity in selected wild strains of <i>Oenococcus oeni</i> for malolactic fermentation. <i>Enzyme and Microbial Technology</i> , 2004 , 34, 292-296	3.8	38
36	A survey on yeast microbiota associated with an Italian traditional sweet-leavened baked good fermentation. <i>Food Research International</i> , 2004 , 37, 469-476	7	43
35	Characterization of <i>Streptococcus macedonicus</i> strains isolated from artisanal Italian raw milk cheeses. <i>International Dairy Journal</i> , 2004 , 14, 967-976	3.5	34
34	Bacterial composition of commercial probiotic products as evaluated by PCR-DGGE analysis. <i>International Journal of Food Microbiology</i> , 2003 , 82, 59-70	5.8	153
33	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> , 2003 , 69, 4116-22	4.8	125
32	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> , 2002 , 68, 1882-92	4.8	297
31	Intraspecies genomic groups in <i>Enterococcus faecium</i> and their correlation with origin and pathogenicity. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 1381-91	4.8	86
30	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> , 2001 , 90, 365-71	4.7	56
29	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> , 2001 , 24, 554-60	4.2	66
28	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> , 2001 , 51, 2113-2117	2.2	85
27	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> , 2001 , 67, 3450-4	4.8	484
26	Development of the Specific and Random Amplification (SARA)-PCR for both species identification of enterococci and detection of the <i>vanA</i> gene. <i>Journal of Microbiological Methods</i> , 2001 , 43, 233-9	2.8	8
25	Rapid detection of viable yeasts and bacteria in wine by flow cytometry. <i>Journal of Microbiological Methods</i> , 2001 , 45, 127-34	2.8	66
24	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> , 2001 , 47, 35-40	2.8	35
23	Phenotypic and genetic diversity of enterococci isolated from Italian cheeses. <i>Journal of Dairy Research</i> , 2001 , 68, 303-16	1.6	120
22	Genomic DNA fingerprinting of <i>Oenococcus oeni</i> strains by pulsed-field gel electrophoresis and randomly amplified polymorphic DNA-PCR. <i>Current Microbiology</i> , 2000 , 40, 351-5	2.4	89
21	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> , 1999 , 65, 4351-6	4.8	113

20	Partial characterization and plasmid linkage of a non-proteinaceous antimicrobial compound in a <i>Lactobacillus casei</i> strain of vegetable origin. <i>Journal of Applied Microbiology</i> , 1999 , 86, 682-8	4.7	5
19	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> , 1999 , 75, 207-15 ¹	4.2	63
18	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> , 1999 , 9, 125-134	3.5	50
17	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> , 1999 , 65, 4241-4	4.8	36
16	Identification and clustering of dairy propionibacteria by RAPD-PCR and CGE-REA methods. <i>Journal of Applied Microbiology</i> , 1998 , 85, 956-64	4.7	37
15	Differentiation of <i>Lactobacillus sanfranciscensis</i> strains by randomly amplified polymorphic DNA and pulsed-field gel electrophoresis. <i>FEMS Microbiology Letters</i> , 1998 , 166, 325-332	2.9	83
14	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> , 1998 , 27, 243-6	2.9	81
13	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> , 1997 , 60, 1564-1567	2.5	33
12	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> , 1997 , 20, 640-644	4.2	21
11	Use of response surface methodology to evaluate some variables affecting the growth and acidification characteristics of yoghurt cultures. <i>International Dairy Journal</i> , 1996 , 6, 625-636	3.5	24
10	Application of antimicrobial-producing lactic acid bacteria to control pathogens in ready-to-use vegetables. <i>Journal of Applied Bacteriology</i> , 1996 , 81, 113-9		102
9	Inhibitory effect of selected lactic acid bacteria on microflora associated with ready-to-use vegetables. <i>Letters in Applied Microbiology</i> , 1995 , 21, 121-5	2.9	47
8	The Genus <i>Leuconostoc</i> 1995 , 235-278		23
7	Use of Polymerase Chain Reaction to detect <i>Listeria monocytogenes</i> in silages. <i>Biotechnology Letters</i> , 1994 , 8, 157-160		4
6	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> , 1994 , 24, 83-92	5.8	12
5	Bacteriological Survey on Ready-to-use Sliced Carrots. <i>LWT - Food Science and Technology</i> , 1994 , 27, 487-490	3.4	12
4	Tracing <i>Pediococcus acidilactici</i> in ensiled maize by plasmid-encoded erythromycin resistance. <i>Journal of Applied Bacteriology</i> , 1987 , 63, 305-309		14
3	DNA-DNA homology, physiological characteristics and distribution of lactic acid bacteria isolated from maize silage. <i>Journal of Applied Bacteriology</i> , 1986 , 60, 83-92		45

2	Lactic Acid Bacteria in Ensiled High-Moisture Corn Grain: Physiological and Genetic Characterization. <i>Systematic and Applied Microbiology</i> , 1984 , 5, 534-544	4.2	19
1	Genomic Characterisation of Starter Cultures16-38		1