

# Yolande Therese Rose Proroga

## List of Publications by Year in descending order

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Version: 2024-02-01

41  
papers

863  
citations

430442

18  
h-index

500791

28  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1281  
citing authors

#	ARTICLE	IF	CITATIONS
1	QCM-based immunosensor for rapid detection of Salmonella Typhimurium in food. Scientific Reports, 2018, 8, 16137.	1.6	83
2	Toxoplasma gondii in sheep from the Campania region (Italy). Veterinary Parasitology, 2007, 149, 271-274.	0.7	58
3	Characterization of Drug Resistance and Virulotypes of <i>Salmonella</i> Strains Isolated from Food and Humans. Foodborne Pathogens and Disease, 2013, 10, 963-968.	0.8	54
4	First Detection of Hepatitis E Virus in Shellfish and in Seawater from Production Areas in Southern Italy. Food and Environmental Virology, 2018, 10, 127-131.	1.5	48
5	Listeria monocytogenes in ready-to-eat foods in Italy: Prevalence of contamination at retail and characterisation of strains from meat products and cheese. Food Control, 2016, 68, 55-61.	2.8	38
6	Evaluation of virulence genes in Yersinia enterocolitica strains using SYBR Green real-time PCR. Food Microbiology, 2017, 65, 231-235.	2.1	33
7	Extending the Shelf-Life of Meat and Dairy Products via PET-Modified Packaging Activated With the Antimicrobial Peptide MTP1. Frontiers in Microbiology, 2019, 10, 2963.	1.5	33
8	Assessment of microbial communities on freshly killed wild boar meat by MALDI-TOF MS and 16S rRNA amplicon sequencing. International Journal of Food Microbiology, 2019, 301, 51-60.	2.1	32
9	Functionalized Polymeric Materials with Bio-Derived Antimicrobial Peptides for "Active" Packaging. International Journal of Molecular Sciences, 2019, 20, 601.	1.8	32
10	New antimicrobial peptides against foodborne pathogens: From in silico design to experimental evidence. Food Chemistry, 2016, 211, 546-554.	4.2	31
11	Small Synthetic Peptides Bioconjugated to Hybrid Gold Nanoparticles Destroy Potentially Deadly Bacteria at Submicromolar Concentrations. Bioconjugate Chemistry, 2018, 29, 3877-3885.	1.8	31
12	European validation of Real-Time PCR method for detection of Salmonella spp. in pork meat. International Journal of Food Microbiology, 2014, 184, 134-138.	2.1	30
13	Bactericidal and antibiofilm activity of bactenecin-derivative peptides against the food-pathogen Listeria monocytogenes : New perspectives for food processing industry. International Journal of Food Microbiology, 2018, 279, 33-42.	2.1	27
14	Determination of the microbiological contamination in minced pork by culture dependent and 16S amplicon sequencing analysis. International Journal of Food Microbiology, 2019, 290, 27-35.	2.1	26
15	Detection of Norovirus GII.17 Kawasaki 2014 in Shellfish, Marine Water and Underwater Sewage Discharges in Italy. Food and Environmental Virology, 2017, 9, 326-333.	1.5	23
16	Listeria monocytogenes in Smoked Salmon and Other Smoked Fish at Retail in Italy: Frequency of Contamination and Strain Characterization in Products from Different Manufacturers. Journal of Food Protection, 2017, 80, 271-278.	0.8	23
17	Antimicrobial Susceptibility Testing for Salmonella Serovars Isolated from Food Samples: Five-Year Monitoring (2015-2019). Antibiotics, 2020, 9, 365.	1.5	22
18	Evaluation of microbial contamination of different pork carcass areas through culture-dependent and independent methods in small-scale slaughterhouses. International Journal of Food Microbiology, 2021, 336, 108902.	2.1	20

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19	Characterization of Salmonella Typhimurium and its monophasic variant 1,4, [5],12:i:- isolated from different sources. <i>Folia Microbiologica</i> , 2019, 64, 711-718.	1.1	17
20	Occurrence and antimicrobial resistance of Salmonella strains from food of animal origin in southern Italy. <i>Folia Microbiologica</i> , 2016, 61, 21-27.	1.1	16
21	An Active Peptide-Based Packaging System to Improve the Freshness and Safety of Fish Products: A Case Study. <i>Foods</i> , 2022, 11, 338.	1.9	16
22	Occurrence and Trend of Hepatitis A Virus in Bivalve Molluscs Production Areas Following a Contamination Event. <i>Food and Environmental Virology</i> , 2017, 9, 423-433.	1.5	15
23	Hepatitis A Virus Strains Circulating in the Campania Region (2015–2018) Assessed through Bivalve Biomonitoring and Environmental Surveillance. <i>Viruses</i> , 2021, 13, 16.	1.5	14
24	Real-time PCR-based detection of <i>Coxiella burnetii</i> in cheeses. <i>European Food Research and Technology</i> , 2012, 235, 1181-1186.	1.6	13
25	Non-typhoidal Salmonella in Calabria, Italy: a laboratory and patient-based survey. <i>BMJ Open</i> , 2017, 7, e017037.	0.8	13
26	Detection of Human Bocavirus Species 2 and 3 in Bivalve Shellfish in Italy. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	13
27	Milk microRNA-146a as a potential biomarker in bovine tuberculosis. <i>Journal of Dairy Research</i> , 2018, 85, 178-180.	0.7	13
28	<i>Yersinia enterocolitica</i> detection in pork products: Evaluation of isolation protocols. <i>Food Microbiology</i> , 2020, 92, 103593.	2.1	13
29	Detection of SARS-CoV-2 RNA in Bivalve Mollusks by Droplet Digital RT-PCR (dd RT-PCR). <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 943.	1.2	12
30	Characterization of non-typhoidal <i>Salmonella enterica</i> strains of human origin in central and southern Italy. <i>Italian Journal of Food Safety</i> , 2018, 7, 6888.	0.5	10
31	Exposure to <i>Bacillus cereus</i> in Water Buffalo Mozzarella Cheese. <i>Foods</i> , 2020, 9, 1899.	1.9	10
32	SARS-CoV-2 detection in nasopharyngeal swabs: Performance characteristics of a real-time RT-qPCR and a droplet digital RT-PCR assay based on the exonuclease region (ORF1b, nsp 14). <i>Journal of Virological Methods</i> , 2022, 300, 114420.	1.0	9
33	A Safe and Multitasking Antimicrobial Decapeptide: The Road from De Novo Design to Structural and Functional Characterization. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6952.	1.8	6
34	Detection and quantification of <i>Campylobacter</i> in foods: New analytic approaches to detect and quantify <i>Campylobacter</i> spp. in food samples. <i>Italian Journal of Food Safety</i> , 2020, 9, 8591.	0.5	5
35	OCCURRENCE AND TOXIN GENE PROFILE OF <i>BACILLUS CERELUS</i> IN DAIRY PRODUCTS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 58-62.	0.4	5
36	Presence of enteric bacterial pathogens in meat samples of wild boar hunted in Campania region, southern Italy. <i>Italian Journal of Food Safety</i> , 2022, 11, 9967.	0.5	5

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37	Sponge Whirl-Pak Sampling Method and Droplet Digital RT-PCR Assay for Monitoring of SARS-CoV-2 on Surfaces in Public and Working Environments. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 5861.	1.2	5
38	NMR and computational data of two novel antimicrobial peptides. <i>Data in Brief</i> , 2016, 8, 562-569.	0.5	3
39	Comparison of <i>Clostridioides difficile</i> strains from animals and humans: First results after introduction of <i>C. difficile</i> molecular typing and characterization at the Istituto Zooprofilattico Sperimentale of Piemonte, Liguria e Valle d'Aosta, Italy. <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2021, 75, 101623.	0.7	3
40	Droplet Digital PCR (ddPCR) Analysis for Detecting Shiga-Toxin-Producing <i>Escherichia coli</i> (STEC). <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3654.	1.3	2
41	Fresh produce and microbial contamination: persistence during the shelf life and efficacy of domestic washing methods. <i>Annali Dell'Istituto Superiore Di Sanita</i> , 2018, 54, 358-363.	0.2	1