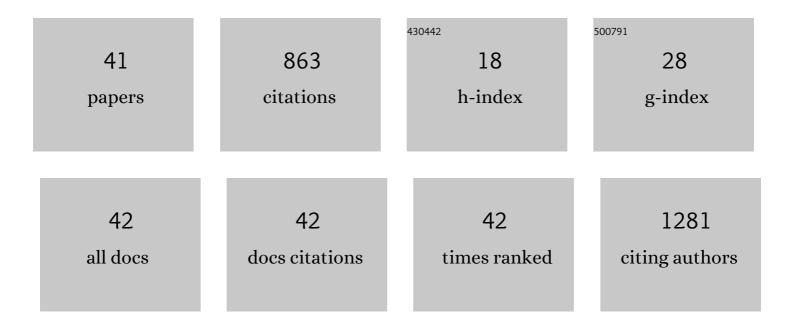
## Yolande Therese Rose Proroga

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3711772/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	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). Journal of Virological Methods, 2022, 300, 114420.	1.0	9
2	Detection of SARS-CoV-2 RNA in Bivalve Mollusks by Droplet Digital RT-PCR (dd RT-PCR). International Journal of Environmental Research and Public Health, 2022, 19, 943.	1.2	12
3	An Active Peptide-Based Packaging System to Improve the Freshness and Safety of Fish Products: A Case Study. Foods, 2022, 11, 338.	1.9	16
4	Presence of enteric bacterial pathogens in meat samples of wild boar hunted in Campania region, southern Italy. Italian Journal of Food Safety, 2022, 11, 9967.	0.5	5
5	Droplet Digital PCR (ddPCR) Analysis for Detecting Shiga-Toxin-Producing Escherichia coli (STEC). Applied Sciences (Switzerland), 2022, 12, 3654.	1.3	2
6	Sponge Whirl-Pak Sampling Method and Droplet Digital RT-PCR Assay for Monitoring of SARS-CoV-2 on Surfaces in Public and Working Environments. International Journal of Environmental Research and Public Health, 2022, 19, 5861.	1.2	5
7	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
8	Comparison of Clostridioides difficile strains from animals and humans: First results after introduction of C. difficile molecular typing and characterization at the Istituto Zooprofilattico Sperimentale of Piemonte, Liguria e Valle d'Aosta, Italy. Comparative Immunology, Microbiology and Infectious Diseases, 2021, 75, 101623.	0.7	3
9	Hepatitis A Virus Strains Circulating in the Campania Region (2015–2018) Assessed through Bivalve Biomonitoring and Environmental Surveillance. Viruses, 2021, 13, 16.	1.5	14
10	Yersinia enterocolitica detection in pork products: Evaluation of isolation protocols. Food Microbiology, 2020, 92, 103593.	2.1	13
11	Detection and quantification of <em>Campylobacter</em> in foods: New analytic approaches to detect and quantify <em>Campylobacter</em> spp. in food samples. Italian Journal of Food Safety, 2020, 9, 8591.	0.5	5
12	A Safe and Multitasking Antimicrobial Decapeptide: The Road from De Novo Design to Structural and Functional Characterization. International Journal of Molecular Sciences, 2020, 21, 6952.	1.8	6
13	Exposure to Bacillus cereus in Water Buffalo Mozzarella Cheese. Foods, 2020, 9, 1899.	1.9	10
14	Antimicrobial Susceptibility Testing for Salmonella Serovars Isolated from Food Samples: Five-Year Monitoring (2015–2019). Antibiotics, 2020, 9, 365.	1.5	22
15	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
16	Characterization of Salmonella Typhimurium and its monophasic variant 1,4, [5],12:i:- isolated from different sources. Folia Microbiologica, 2019, 64, 711-718.	1.1	17
17	Functionalized Polymeric Materials with Bio-Derived Antimicrobial Peptides for "Active―Packaging. International Journal of Molecular Sciences, 2019, 20, 601.	1.8	32
18	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

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19	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
20	OCCURRENCE AND TOXIN GENE PROFILE OF BACILLUS CEREUS IN DAIRY PRODUCTS. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 58-62.	0.4	5
21	Detection of Human Bocavirus Species 2 and 3 in Bivalve Shellfish in Italy. Applied and Environmental Microbiology, 2018, 84, .	1.4	13
22	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
23	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
24	Characterization of non-typhoidal Salmonella enterica strains of human origin in central and southern Italy. Italian Journal of Food Safety, 2018, 7, 6888.	0.5	10
25	QCM-based immunosensor for rapid detection of Salmonella Typhimurium in food. Scientific Reports, 2018, 8, 16137.	1.6	83
26	Small Synthetic Peptides Bioconjugated to Hybrid Gold Nanoparticles Destroy Potentially Deadly Bacteria at Submicromolar Concentrations. Bioconjugate Chemistry, 2018, 29, 3877-3885.	1.8	31
27	Milk microRNA-146a as a potential biomarker in bovine tuberculosis. Journal of Dairy Research, 2018, 85, 178-180.	0.7	13
28	Fresh produce and microbial contamination: persistence during the shelf life and efficacy of domestic washing methods. Annali Dell'Istituto Superiore Di Sanita, 2018, 54, 358-363.	0.2	1
29	Occurrence and Trend of Hepatitis A Virus in Bivalve Molluscs Production Areas Following a Contamination Event. Food and Environmental Virology, 2017, 9, 423-433.	1.5	15
30	Evaluation of virulence genes in Yersinia enterocolitica strains using SYBR Green real-time PCR. Food Microbiology, 2017, 65, 231-235.	2.1	33
31	Detection of Norovirus Gll.17 Kawasaki 2014 in Shellfish, Marine Water and Underwater Sewage Discharges in Italy. Food and Environmental Virology, 2017, 9, 326-333.	1.5	23
32	Non-typhoidalSalmonellain Calabria, Italy: a laboratory and patient-based survey. BMJ Open, 2017, 7, e017037.	0.8	13
33	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
34	New antimicrobial peptides against foodborne pathogens: From in silico design to experimental evidence. Food Chemistry, 2016, 211, 546-554.	4.2	31
35	NMR and computational data of two novel antimicrobial peptides. Data in Brief, 2016, 8, 562-569.	0.5	3
36	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

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#	Article	IF	CITATIONS
37	Occurrence and antimicrobial resistance of Salmonella strains from food of animal origin in southern Italy. Folia Microbiologica, 2016, 61, 21-27.	1.1	16
38	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
39	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
40	Real-time PCR-based detection of Coxiella burnetii in cheeses. European Food Research and Technology, 2012, 235, 1181-1186.	1.6	13
41	Toxoplasma gondii in sheep from the Campania region (Italy). Veterinary Parasitology, 2007, 149, 271-274.	0.7	58