Elisabetta Delibato

List of Publications by Year
in descending order

37	1,140	394421 19	395702 33
papers	citations	h-index	g-index

38	38	38	1420
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Evaluation of DNA Extraction Methods for Use in Combination with SYBR Green I Real-Time PCR To Detect Salmonella enterica Serotype Enteritidis in Poultry. Applied and Environmental Microbiology, 2003, 69, 3456-3461.	3.1	215
2	Multiplex PCR for Detection of Botulinum Neurotoxin-Producing Clostridia in Clinical, Food, and Environmental Samples. Applied and Environmental Microbiology, 2009, 75, 6457-6461.	3.1	82
3	Microbiological survey of raw and ready-to-eat leafy green vegetables marketed in Italy. International Journal of Food Microbiology, 2015, 210, 88-91.	4.7	69
4	Comparison of PCR, Electrochemical Enzyme-Linked Immunosorbent Assays, and the Standard Culture Method for Detecting Salmonella in Meat Products. Applied and Environmental Microbiology, 2004, 70, 1393-1396.	3.1	68
5	Electrochemical Biosensors for Rapid Detection of Foodborne Salmonella: A Critical Overview. Sensors, 2017, 17, 1910.	3.8	62
6	Electrochemical biosensors for monitoring malolactic fermentation in red wine using two strains of Oenococcus oeni. Analytica Chimica Acta, 2004, 513, 357-364.	5.4	45
7	European validation of a real-time PCR-based method for detection of Listeria monocytogenes in soft cheese. International Journal of Food Microbiology, 2014, 184, 128-133.	4.7	43
8	A RAPID ELECTROCHEMICAL ELISA FOR THE DETECTION OF SALMONELLA IN MEAT SAMPLES. Analytical Letters, 2001, 34, 2597-2607.	1.8	42
9	Next day Salmonella spp. detection method based on real-time PCR for meat, dairy and vegetable food products. International Journal of Food Microbiology, 2014, 184, 113-120.	4.7	41
10	Enhancement of CRISPR/Cas12a trans-cleavage activity using hairpin DNA reporters. Nucleic Acids Research, 2022, 50, 8377-8391.	14.5	41
11	SYBR Green Real-Time PCR Method To Detect Clostridium botulinum Type A. Applied and Environmental Microbiology, 2007, 73, 2891-2896.	3.1	39
12	Evaluation of virulence genes in Yersinia enterocolitica strains using SYBR Green real-time PCR. Food Microbiology, 2017, 65, 231-235.	4.2	33
13	Development and Application of an Electrochemical Plate Coupled with Immunomagnetic Beads (ELIME) Array for Salmonella enterica Detection in Meat Samples. Journal of Agricultural and Food Chemistry, 2009, 57, 7200-7204.	5.2	30
14	European validation of Real-Time PCR method for detection of Salmonella spp. in pork meat. International Journal of Food Microbiology, 2014, 184, 134-138.	4.7	30
15	Multiplex real-time PCR SYBR Green for detection and typing of group III Clostridium botulinum. Veterinary Microbiology, 2012, 154, 332-338.	1.9	29
16	Identification of RFLP G6PD mutations by using microcapillary electrophoretic chips (Experion^{TM}). Journal of Separation Science, 2008, 31, 2694-2700.	2.5	26
17	PCR experion automated electrophoresis system to detect Listeria monocytogenes in foods. Journal of Separation Science, 2009, 32, 3817-3821.	2.5	26
18	Towards an international standard for detection and typing botulinum neurotoxin-producing Clostridia types A, B, E and F in food, feed and environmental samples: A European ring trial study to evaluate a real-time PCR assay. International Journal of Food Microbiology, 2011, 145, S152-S157.	4.7	26

#	Article	IF	Citations
19	Development of SYBRâ€Green Realâ€Time PCR and a Multichannel Electrochemical Immunosensor for Specific Detection ofSalmonella enterica. Analytical Letters, 2006, 39, 1611-1625.	1.8	25
20	Development and Comparative Evaluation of Different Screening Methods for Detection ofStaphylococcus aureus. Analytical Letters, 2005, 38, 1569-1586.	1.8	19
21	An innovative molecular detection tool for tracking and tracing Clostridium botulinum types A, B, E, F and other botulinum neurotoxin producing Clostridia based on the GeneDisc cycler. International Journal of Food Microbiology, 2011, 145, S145-S151.	4.7	19
22	Optimization of a Real Time PCR based method for the detection of Listeria monocytogenes in pork meat. International Journal of Food Microbiology, 2014, 184, 106-108.	4.7	19
23	Validation of a Loop-Mediated Amplification/ISO 6579-Based Method for Analysing Soya Meal for the Presence of Salmonella enterica. Food Analytical Methods, 2016, 9, 2979-2985.	2.6	19
24	Towards the development of a single-step immunosensor based on an electrochemical screen-printed electrode strip coupled with immunomagnetic beads. Analytical and Bioanalytical Chemistry, 2013, 405, 655-663.	3.7	12
25	Development and evaluation of an ELIME assay to reveal the presence of Salmonella in irrigation water: Comparison with Real-Time PCR and the Standard Culture Method. Talanta, 2016, 149, 202-210.	5.5	12
26	Association of Polygenic Risk Score and Bacterial Toxins at Screening Colonoscopy with Colorectal Cancer Progression: A Multicenter Case-Control Study. Toxins, 2021, 13, 569.	3.4	12
27	Proteinâ€“Protein Communication Mediated by an Antibodyâ€Responsive DNA Nanodevice**. Angewandte Chemie - International Edition, 2022, 61, .	13.8	9
28	Treated Gold Screen-Printed Electrode as Disposable Platform for Label-Free Immunosensing of Salmonella Typhimurium. Electrocatalysis, 2019, 10, 288-294.	3.0	8
29	Validation of a 1-Day Analytical Diagnostic Real-Time PCR for the Detection of Salmonella in Different Food Meat Categories. Food Analytical Methods, 2013, 6, 996-1003.	2.6	7
30	Comparison between two standardized cultural methods and 24 hour duplex SYBR green real-time PCR assay for Salmonella detectionin meat samples. New Microbiologica, 2011, 34, 299-306.	0.1	7
31	First isolation of Salmonella enterica serovar Napoli from wild birds in Italy. Annali Dell'Istituto Superiore Di Sanita, 2014, 50, 96-8.	0.4	6
32	Is capillary electrophoresis on microchip devices able to genotype uridine diphosphate glucuronosyltransferase 1A1 TATA-box polymorphisms?. Journal of Separation Science, 2014, 37, 1521-1523.	2.5	5
33	Detection and quantification of Campylobacter in foods: New analytic approaches to detect and quantify Campylobacter spp. in food samples. Italian Journal of Food Safety, 2020, 9, 8591.	0.8	5
34	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.	0.8	5
35	Proteinâ€“Protein Communication Mediated by an Antibodyâ€Responsive DNA Nanodevice**. Angewandte Chemie, 2022, 134, .	2.0	2
36	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.	0.4	1

#	Article	IF	Citations
37	RÃ¼cktitelbild: Proteinâ€“Protein Communication Mediated by an Antibodyâ€Responsive DNA Nanodevice (Angew. Chem. 12/2022). Angewandte Chemie, 2022, 134, .	2.0	0