

Giuseppe Celano

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,754
citations

567281

15
h-index

454955

30
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31
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31
docs citations

31
times ranked

2148
citing authors

#	ARTICLE	IF	CITATIONS
1	The Controversial Role of Human Gut Lachnospiraceae. <i>Microorganisms</i> , 2020, 8, 573.	3.6	777
2	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. <i>Food Microbiology</i> , 2015, 52, 66-76.	4.2	125
3	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6736-6748.	3.1	106
4	Liver Steatosis, Gut-Liver Axis, Microbiome and Environmental Factors. A Never-Ending Bidirectional Cross-Talk. <i>Journal of Clinical Medicine</i> , 2020, 9, 2648.	2.4	93
5	Tryptase-positive mast cells correlate with angiogenesis in early breast cancer patients. <i>International Journal of Oncology</i> , 2009, 35, 115-20.	3.3	79
6	Effects of <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. <i>Nutrients</i> , 2019, 11, 886.	4.1	79
7	Effects of <i>Bifidobacterium longum</i> BB536 and <i>Lactobacillus rhamnosus</i> HN001 in IBS patients. <i>European Journal of Clinical Investigation</i> , 2020, 50, e13201.	3.4	64
8	The use of the ascorbic acid as food additive and technical-legal issues. <i>Italian Journal of Food Safety</i> , 2016, 5, 4313.	0.8	56
9	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-1 sourdough. <i>Food Microbiology</i> , 2016, 60, 112-123.	4.2	48
10	Sourdough fermentation of whole and sprouted lentil flours: In situ formation of dextran and effects on the nutritional, texture and sensory characteristics of white bread. <i>Food Chemistry</i> , 2021, 355, 129638.	8.2	44
11	Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. <i>Frontiers in Microbiology</i> , 2016, 7, 1770.	3.5	40
12	Design of potential probiotic yeast starters tailored for making a cornelian cherry (<i>Cornus mas</i> L.) functional beverage. <i>International Journal of Food Microbiology</i> , 2020, 323, 108591.	4.7	36
13	Fecal Microbiota Transplantation Modulates Renal Phenotype in the Humanized Mouse Model of IgA Nephropathy. <i>Frontiers in Immunology</i> , 2021, 12, 694787.	4.8	28
14	Selection of non- <i>Lactobacillus</i> strains to be used as starters for sourdough fermentation. <i>Food Microbiology</i> , 2020, 90, 103491.	4.2	27
15	Adjunct Culture of Non-Starter Lactic Acid Bacteria for the Production of Provola Dei Nebrodi PDO Cheese: In Vitro Screening and Pilot-Scale Cheese-Making. <i>Microorganisms</i> , 2021, 9, 179.	3.6	19
16	Use of Autochthonous <i>Lactobacilli</i> to Increase the Safety of Zgougou. <i>Microorganisms</i> , 2020, 8, 29.	3.6	15
17	In Vitro Selection of Probiotics, Prebiotics, and Antioxidants to Develop an Innovative Synbiotic (NatuREN C) and Testing Its Effect in Reducing Uremic Toxins in Fecal Batches from CKD Patients. <i>Microorganisms</i> , 2021, 9, 1316.	3.6	15
18	Lactic Acid Bacterium Population Dynamics in Artisan Sourdoughs Over One Year of Daily Propagations Is Mainly Driven by Flour Microbiota and Nutrients. <i>Frontiers in Microbiology</i> , 2018, 9, 1984.	3.5	14

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19	Bioprocessing of Barley and Lentil Grains to Obtain In Situ Synthesis of Exopolysaccharides and Composite Wheat Bread with Improved Texture and Health Properties. <i>Foods</i> , 2021, 10, 1489.	4.3	12
20	Are Local Dairy Products Better? Using Principal Component Analysis to Investigate Consumers' Perception towards Quality, Sustainability, and Market Availability. <i>Animals</i> , 2022, 12, 1421.	2.3	12
21	Metagenetic and Volatilomic Approaches to Elucidate the Effect of <i>Lactiplantibacillus plantarum</i> Starter Cultures on Sicilian Table Olives. <i>Frontiers in Microbiology</i> , 2021, 12, 771636.	3.5	10
22	Stress factors during cattle slaughter. <i>Italian Journal of Food Safety</i> , 2014, 3, 1682.	0.8	8
23	WHOLE-meal ancient wheat-based diet: Effect on metabolic parameters and microbiota. <i>Digestive and Liver Disease</i> , 2021, 53, 1412-1421.	0.9	8
24	Functional, Nutritional, and Sensory Quality of Mixed Flours-Based Breads as Compared to Durum Wheat Semolina-Based Breads. <i>Foods</i> , 2021, 10, 1613.	4.3	8
25	Commercial Organic Versus Conventional Whole Rye and Wheat Flours for Making Sourdough Bread: Safety, Nutritional, and Sensory Implications. <i>Frontiers in Microbiology</i> , 2021, 12, 674413.	3.5	8
26	Distinctive Traits of Four Apulian Traditional Agri-Food Product (TAP) Cheeses Manufactured at the Same Dairy Plant. <i>Foods</i> , 2022, 11, 425.	4.3	6
27	Food labelling: a brief analysis of European Regulation 1169/2011. <i>Italian Journal of Food Safety</i> , 2014, 3, 1703.	0.8	5
28	<i>Listeria monocytogenes</i> and enterotoxigenic <i>Staphylococcus aureus</i> in dry fermented sausages belonging to "Traditional Agri-Food Product" produced in Southern Italy. <i>Journal of Food Safety</i> , 2019, 39, e12685.	2.3	5
29	Clinical and Metabolomic Effects of <i>Lactiplantibacillus plantarum</i> and <i>Pediococcus acidilactici</i> in Fructose Intolerant Patients. <i>Nutrients</i> , 2022, 14, 2488.	4.1	4
30	Lichen Planopilaris: The first biopsy layer microbiota inspection. <i>PLoS ONE</i> , 2022, 17, e0269933.	2.5	2