

# 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  
g-index

31  
all docs

31  
docs citations

31  
times ranked

2148  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Lichen Planopilaris: The first biopsy layer microbiota inspection. <i>PLoS ONE</i> , 2022, 17, e0269933.	2.5	2
5	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
6	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
7	In Vitro Selection of Probiotics, Prebiotics, and Antioxidants to Develop an Innovative Synbiotic (NatuREN G) and Testing Its Effect in Reducing Uremic Toxins in Fecal Batches from CKD Patients. <i>Microorganisms</i> , 2021, 9, 1316.	3.6	15
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	Use of Autochthonous Lactobacilli to Increase the Safety of Zgougou. <i>Microorganisms</i> , 2020, 8, 29.	3.6	15
17	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
18	The Controversial Role of Human Gut Lachnospiraceae. <i>Microorganisms</i> , 2020, 8, 573.	3.6	777

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19	Selection of non-Lactobacillus strains to be used as starters for sourdough fermentation. Food Microbiology, 2020, 90, 103491.	4.2	27
20	Listeria monocytogenes and enterotoxigenic Staphylococcus aureus in dry fermented sausages belonging to "Traditional Agri-Food Product" produced in Southern Italy. Journal of Food Safety, 2019, 39, e12685.	2.3	5
21	Effects of Bifidobacterium longum and Lactobacillus rhamnosus on Gut Microbiota in Patients with Lactose Intolerance and Persisting Functional Gastrointestinal Symptoms: A Randomised, Double-Blind, Cross-Over Study. Nutrients, 2019, 11, 886.	4.1	79
22	Lactic Acid Bacterium Population Dynamics in Artisan Sourdoughs Over One Year of Daily Propagations Is Mainly Driven by Flour Microbiota and Nutrients. Frontiers in Microbiology, 2018, 9, 1984.	3.5	14
23	The use of the ascorbic acid as food additive and technical-legal issues. Italian Journal of Food Safety, 2016, 5, 4313.	0.8	56
24	Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. Frontiers in Microbiology, 2016, 7, 1770.	3.5	40
25	Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-1 sourdough. Food Microbiology, 2016, 60, 112-123.	4.2	48
26	Lactic Acid Bacteria in Durum Wheat Flour Are Endophytic Components of the Plant during Its Entire Life Cycle. Applied and Environmental Microbiology, 2015, 81, 6736-6748.	3.1	106
27	House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. Food Microbiology, 2015, 52, 66-76.	4.2	125
28	Stress factors during cattle slaughter. Italian Journal of Food Safety, 2014, 3, 1682.	0.8	8
29	Food labelling: a brief analysis of European Regulation 1169/2011. Italian Journal of Food Safety, 2014, 3, 1703.	0.8	5
30	Tryptase-positive mast cells correlate with angiogenesis in early breast cancer patients. International Journal of Oncology, 2009, 35, 115-20.	3.3	79