

Roberta Comunian

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

801
citations

687363

13
h-index

642732

23
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24
times ranked

1080
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodiversity and Safety Assessment of Half-Century Preserved Natural Starter Cultures for Pecorino Romano PDO Cheese. <i>Microorganisms</i> , 2021, 9, 1363.	3.6	4
2	Autochthonous Natural Starter Cultures: A Chance to Preserve Biodiversity and Quality of Pecorino Romano PDO Cheese. <i>Sustainability</i> , 2021, 13, 8214.	3.2	7
3	The MicroBioDiverSar Project: Exploring the Microbial Biodiversity in Ex Situ Collections of Sardinia. <i>Sustainability</i> , 2021, 13, 8494.	3.2	0
4	Optimization of <i>scotta</i> as growth medium to preserve biodiversity and maximise bacterial cells concentration of natural starter cultures for Pecorino Romano PDO cheese. <i>FEMS Microbiology Letters</i> , 2020, 367, .	1.8	8
5	Do Best-Selected Strains Perform Table Olive Fermentation Better than Undefined Biodiverse Starters? A Comparative Study. <i>Foods</i> , 2020, 9, 135.	4.3	7
6	Zoom on starter lactic acid bacteria development into oxytetracycline spiked ovine milk during the early acidification phase. <i>International Dairy Journal</i> , 2019, 96, 15-20.	3.0	3
7	Preservation, Characterization and Exploitation of Microbial Biodiversity: The Perspective of the Italian Network of Culture Collections. <i>Microorganisms</i> , 2019, 7, 685.	3.6	33
8	Effect of growth media on natural starter culture composition and performance evaluated with a polyphasic approach. <i>International Journal of Dairy Technology</i> , 2019, 72, 152-158.	2.8	8
9	Impact of a thermisation treatment on oxytetracycline spiked ovine milk: Fate of the molecule and technological implications. <i>LWT - Food Science and Technology</i> , 2018, 96, 236-243.	5.2	12
10	Technologies and Trends to Improve Table Olive Quality and Safety. <i>Frontiers in Microbiology</i> , 2018, 9, 617.	3.5	42
11	Towards Controlled Fermentation of Table Olives: LAB Starter Driven Process in an Automatic Pilot Processing Plant. <i>Food and Bioprocess Technology</i> , 2017, 10, 1063-1073.	4.7	10
12	Evolution of microbiota during spontaneous and inoculated Tonda di Cagliari table olives fermentation and impact on sensory characteristics. <i>LWT - Food Science and Technology</i> , 2017, 84, 64-72.	5.2	21
13	Transfer of oxytetracycline from ovine spiked milk to whey and cheese. <i>International Dairy Journal</i> , 2017, 70, 12-17.	3.0	22
14	Evaluation of a single strain starter culture, a selected inoculum enrichment, and natural microflora in the processing of Tonda di Cagliari natural table olives: Impact on chemical, microbiological, sensory and texture quality. <i>LWT - Food Science and Technology</i> , 2015, 64, 671-677.	5.2	17
15	Comparison of bacteriocins production from <i>Enterococcus faecium</i> strains in cheese whey and optimised commercial MRS medium. <i>Annals of Microbiology</i> , 2014, 64, 321-331.	2.6	40
16	Incorporation of probiotic bacteria (<i>Lactobacillus acidophilus</i> and <i>Bifidobacterium</i> spp.) in Argentinean ovine cheese. <i>Dairy Science and Technology</i> , 2014, 94, 255-267.	2.2	10
17	Sardinian goat's milk as source of bacteriocinogenic potential protective cultures. <i>Food Control</i> , 2012, 25, 309-320.	5.5	53
18	Sheep's and goat's dairy products in Italy: Technological, chemical, microbiological, and sensory aspects. <i>Small Ruminant Research</i> , 2011, 101, 102-112.	1.2	52

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19	Susceptibility to tetracycline and erythromycin of <i>Lactobacillus paracasei</i> strains isolated from traditional Italian fermented foods. <i>International Journal of Food Microbiology</i> , 2010, 138, 151-156.	4.7	78
20	Traditional and innovative production methods of Fiore Sardo cheese: a comparison of microflora with a PCR-culture technique. <i>International Journal of Dairy Technology</i> , 2010, 63, 224-233.	2.8	7
21	Evaluation of a microbiological indicator test for antibiotic detection in ewe and goat milk. <i>Journal of Dairy Science</i> , 2010, 93, 5644-5650.	3.4	16
22	Comparison of the incidence of virulence determinants and antibiotic resistance between <i>Enterococcus faecium</i> strains of dairy, animal and clinical origin. <i>International Journal of Food Microbiology</i> , 2003, 88, 291-304.	4.7	225
23	A preliminary study of lactic acid bacteria in whey starter culture and industrial Pecorino Sardo ewe's milk cheese: PCR-identification and evolution during ripening. <i>International Dairy Journal</i> , 2002, 12, 17-26.	3.0	55
24	Mesophilic lactobacilli in Fiore Sardo cheese: PCR-identification and evolution during cheese ripening. <i>International Dairy Journal</i> , 2000, 10, 383-389.	3.0	71