Roberta Comunian

List of Publications by Year
in descending order

24 papers	801 citations	686830 13 h-index	642321 23 g-index
24 all docs	24 docs citations	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. Microorganisms, 2021, 9, 1363.	1.6	4
2	Autochthonous Natural Starter Cultures: A Chance to Preserve Biodiversity and Quality of Pecorino Romano PDO Cheese. Sustainability, 2021, 13, 8214.	1.6	7
3	The MicroBioDiverSar Project: Exploring the Microbial Biodiversity in Ex Situ Collections of Sardinia. Sustainability, 2021, 13, 8494.	1.6	0
4	Optimization of scotta as growth medium to preserve biodiversity and maximise bacterial cells concentration of natural starter cultures for Pecorino Romano PDO cheese. FEMS Microbiology Letters, 2020, 367, .	0.7	8
5	Do Best-Selected Strains Perform Table Olive Fermentation Better than Undefined Biodiverse Starters? A Comparative Study. Foods, 2020, 9, 135.	1.9	7
6	Zoom on starter lactic acid bacteria development into oxytetracycline spiked ovine milk during the early acidification phase. International Dairy Journal, 2019, 96, 15-20.	1.5	3
7	Preservation, Characterization and Exploitation of Microbial Biodiversity: The Perspective of the Italian Network of Culture Collections. Microorganisms, 2019, 7, 685.	1.6	33
8	Effect of growth media on natural starter culture composition and performance evaluated with a polyphasic approach. International Journal of Dairy Technology, 2019, 72, 152-158.	1.3	8
9	Impact of a thermisation treatment on oxytetracycline spiked ovine milk: Fate of the molecule and technological implications. LWT - Food Science and Technology, 2018, 96, 236-243.	2.5	12
10	Technologies and Trends to Improve Table Olive Quality and Safety. Frontiers in Microbiology, 2018, 9, 617.	1.5	42
11	Towards Controlled Fermentation of Table Olives: LAB Starter Driven Process in an Automatic Pilot Processing Plant. Food and Bioprocess Technology, 2017, 10, 1063-1073.	2.6	10
12	Evolution of microbiota during spontaneous and inoculated Tonda di Cagliari table olives fermentation and impact on sensory characteristics. LWT - Food Science and Technology, 2017, 84, 64-72.	2.5	21
13	Transfer of oxytetracycline from ovine spiked milk to whey and cheese. International Dairy Journal, 2017, 70, 12-17.	1.5	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. LWT - Food Science and Technology, 2015, 64, 671-677.	2.5	17
15	Comparison of bacteriocins production from Enterococcus faecium strains in cheese whey and optimised commercial MRS medium. Annals of Microbiology, 2014, 64, 321-331.	1.1	40
16	Incorporation of probiotic bacteria (Lactobacillus acidophilus and Bifidobacterium ssp.) in Argentinean ovine cheese. Dairy Science and Technology, 2014, 94, 255-267.	2.2	10
17	Sardinian goatâ€™s milk as source of bacteriocinogenic potential protective cultures. Food Control, 2012, 25, 309-320.	2.8	53
18	Sheep's and goat's dairy products in Italy: Technological, chemical, microbiological, and sensory aspects. Small Ruminant Research, 2011, 101, 102-112.	0.6	52

#	Article	IF	Citations
19	Susceptibility to tetracycline and erythromycin of Lactobacillus paracasei strains isolated from traditional Italian fermented foods. International Journal of Food Microbiology, 2010, 138, 151-156.	2.1	78
20	Traditional and innovative production methods of Fiore Sardo cheese: a comparison of microflora with a PCRâ€culture technique. International Journal of Dairy Technology, 2010, 63, 224-233.	1.3	7
21	Evaluation of a microbiological indicator test for antibiotic detection in ewe and goat milk. Journal of Dairy Science, 2010, 93, 5644-5650.	1.4	16
22	Comparison of the incidence of virulence determinants and antibiotic resistance between Enterococcus faecium strains of dairy, animal and clinical origin. International Journal of Food Microbiology, 2003, 88, 291-304.	2.1	225
23	A preliminary study of lactic acid bacteria in whey starter culture and industrial Pecorino Sardo ewesâ€™ milk cheese: PCR-identification and evolution during ripening. International Dairy Journal, 2002, 12, 17-26.	1.5	55
24	Mesophilic lactobacilli in Fiore Sardo cheese: PCR-identification and evolution during cheese ripening. International Dairy Journal, 2000, 10, 383-389.	1.5	71