## Elettra Berni

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Occurrence and ecological distribution of Heat Resistant Moulds Spores (HRMS) in raw materials used by food industry and thermal characterization of two Talaromyces isolates. International Journal of Food Microbiology, 2017, 242, 116-123.	4.7	32
2	Aspergilli with Neosartorya -type ascospores: heat resistance and effect of sugar concentration on growth and spoilage incidence in berry products. International Journal of Food Microbiology, 2017, 258, 81-88.	4.7	26
3	Monitoring the mycobiota of three plants manufacturing Culatello (a typical Italian meat product). International Journal of Food Microbiology, 2015, 203, 78-85.	4.7	25
4	Heat-resistance of Hamigera avellanea and Thermoascus crustaceus isolated from pasteurized acid products. International Journal of Food Microbiology, 2014, 168-169, 63-68.	4.7	24
5	Sanitization of packaging and machineries in the food industry: Effect of hydrogen peroxide on ascospores and conidia of filamentous fungi. International Journal of Food Microbiology, 2020, 316, 108421.	4.7	23
6	Effect of peracetic acid on ascospore-forming molds and test microorganisms used for bio-validations of sanitizing processes in food plants. International Journal of Food Microbiology, 2020, 332, 108772.	4.7	13
7	Ochratoxin A Control in Meat Derivatives: Intraspecific Biocompetition between <i>Penicillium nordicum</i> Strains. Journal of Food Quality, 2017, 2017, 1-8.	2.6	12
8	Sterilization of food packaging by UV-C irradiation: Is Aspergillus brasiliensis ATCC 16404 the best target microorganism for industrial bio-validations?. International Journal of Food Microbiology, 2021, 357, 109383.	4.7	10
9	Combined effect of water activity and pH on the growth of food-related ascospore-forming molds. Annals of Microbiology, 2020, 70, .	2.6	6
10	Characteristics and Applications of Molds. , 2008, , 181-195.		6
11	Effectiveness of two UV-C light-emitting diodes (LED) systems in inactivating fungal conidia on polyethylene terephthalate. Innovative Food Science and Emerging Technologies, 2022, 79, 103050.	5.6	4