

# Elettra Berni

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4552524/publications.pdf>

Version: 2024-02-01

11  
papers

181  
citations

1163117  
8  
h-index

1372567  
10  
g-index

11  
all docs

11  
docs citations

11  
times ranked

161  
citing authors

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