

# Cinzia Cardamone

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4732034/publications.pdf>

Version: 2024-02-01

18  
papers

470  
citations

758635

12  
h-index

839053

18  
g-index

18  
all docs

18  
docs citations

18  
times ranked

695  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food Is Reservoir of MDR Salmonella: Prevalence of ESBLs Profiles and Resistance Genes in Strains Isolated from Food. <i>Microorganisms</i> , 2022, 10, 780.	1.6	8
2	Occurrence and Antimicrobial Resistance of <i>Arcobacter</i> spp. Recovered from Aquatic Environments. <i>Antibiotics</i> , 2021, 10, 288.	1.5	27
3	Bresaola made from Cinisara cattle: effect of muscle type and animal category on physicochemical and sensory traits. <i>CYTA - Journal of Food</i> , 2020, 18, 383-391.	0.9	10
4	Prickly Pear By-Product in the Feeding of Livestock Ruminants: Preliminary Investigation. <i>Animals</i> , 2020, 10, 949.	1.0	12
5	Transformation of raw ewes' milk applying "Grana" type pressed cheese technology: Development of extra-hard "Gran Ovino" cheese. <i>International Journal of Food Microbiology</i> , 2019, 307, 108277.	2.1	10
6	Influence of the early bacterial biofilms developed on vats made with seven wood types on PDO Vastedda della valle del Bel'ice cheese characteristics. <i>International Journal of Food Microbiology</i> , 2019, 291, 91-103.	2.1	30
7	Formation and Characterization of Early Bacterial Biofilms on Different Wood Typologies Applied in Dairy Production. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	50
8	Detection of <i>Arcobacter</i> spp. in food products collected from Sicilia region: A preliminary study. <i>Italian Journal of Food Safety</i> , 2018, 7, 7171.	0.5	11
9	Retrospective study on the hygienic quality of fresh ricotta cheeses produced in Sicily, Italy. <i>Italian Journal of Food Safety</i> , 2018, 7, 6911.	0.5	5
10	Impact of packaging on the microbiological, physicochemical and sensory characteristics of a "pasta filata" cheese. <i>Food Packaging and Shelf Life</i> , 2018, 17, 85-90.	3.3	17
11	Anti- <i>Listeria</i> activity of lactic acid bacteria in two traditional Sicilian cheeses. <i>Italian Journal of Food Safety</i> , 2017, 6, 6191.	0.5	28
12	Microbial Activation of Wooden Vats Used for Traditional Cheese Production and Evolution of Neoformed Biofilms. <i>Applied and Environmental Microbiology</i> , 2016, 82, 585-595.	1.4	41
13	Valorization of indigenous dairy cattle breed through salami production. <i>Meat Science</i> , 2016, 114, 58-68.	2.7	13
14	Characterisation of the microflora contaminating the wooden vats used for traditional Sicilian cheese production. <i>Italian Journal of Food Safety</i> , 2015, 4, 4509.	0.5	10
15	Microbiological survey of raw and ready-to-eat leafy green vegetables marketed in Italy. <i>International Journal of Food Microbiology</i> , 2015, 210, 88-91.	2.1	69
16	Transfer, composition and technological characterization of the lactic acid bacterial populations of the wooden vats used to produce traditional stretched cheeses. <i>Food Microbiology</i> , 2015, 52, 31-41.	2.1	59
17	Assessment of the microbiological quality of fresh produce on sale in Sicily, Italy: preliminary results. <i>Journal of Biological Research</i> , 2015, 22, 3.	2.2	26
18	Staphylococcal Food Poisoning Case and Molecular Analysis of Toxin Genes in <i>Staphylococcus aureus</i> Strains Isolated from Food in Sicily, Italy. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 21-23.	0.8	44