Vincenzina Fusco

List of Publications by Year
in descending order

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46 papers	1,896 citations	236925 25 h-index	302126 39 g-index
47 all docs	47 docs citations	47 times ranked	2311 citing authors

#	Article	IF	Citations
1	The genus Weissella: taxonomy, ecology and biotechnological potential. Frontiers in Microbiology, 2015, 6, 155.	3.5	301
2	PCR detection of staphylococcal enterotoxin genes in Staphylococcus spp. strains isolated from meat and dairy products. Evidence for new variants of seG and sel in S. aureus AB-8802. Journal of Applied Microbiology, 2004, 97, 719-730.	3.1	124
3	The controversial nature of the Weissella genus: technological and functional aspects versus whole genome analysis-based pathogenic potential for their application in food and health. Frontiers in Microbiology, 2015, 6, 1197.	3.5	93
4	Microbial quality and safety of milk and milk products in the 21st century. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2013-2049.	11.7	92
5	Lactobacillus Strain Diversity Based on Partial hsp60 Gene Sequences and Design of PCR-Restriction Fragment Length Polymorphism Assays for Species Identification and Differentiation. Applied and Environmental Microbiology, 2008, 74, 208-215.	3.1	82
6	An introduction to current food safety needs. Trends in Food Science and Technology, 2019, 84, 1-3.	15.1	76
7	Rapid and reliable identification of Staphylococcus aureus harbouring the enterotoxin gene cluster (egc) and quantitative detection in raw milk by real time PCR. International Journal of Food Microbiology, 2011, 144, 528-537.	4.7	66
8	Cultureâ€Dependent and Cultureâ€Independent Nucleicâ€Acidâ€Based Methods Used in the Microbial Safety Assessment of Milk and Dairy Products. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 493-537.	11.7	61
9	Microbial food safety in the 21st century: Emerging challenges and foodborne pathogenic bacteria. Trends in Food Science and Technology, 2018, 81, 155-158.	15.1	61
10	Lactic acid bacteria occurring during manufacture and ripening of Provolone del Monaco cheese: Detection by different analytical approaches. International Dairy Journal, 2008, 18, 403-413.	3.0	54
11	Diversity of Staphylococcus Species Strains Based on Partial kat (Catalase) Gene Sequences and Design of a PCR-Restriction Fragment Length Polymorphism Assay for Identification and		

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19	PCR-based detection of enterotoxigenic Staphylococcus aureus in the early stages of raw milk cheese making. Journal of Applied Microbiology, 2004, 96, 1090-1096.	3.1	42
20	Evaluation of intra-specific diversities in Oenococcus oeni through analysis of genomic and expressed DNA. Systematic and Applied Microbiology, 2006, 29, 375-381.	2.8	38
21	A multipurpose biochip for food pathogen detection. Analytical Methods, 2016, 8, 3055-3060.	2.7	37
22	Sequence heterogeneity in the lacSZ operon of Streptococcus thermophilus and its use in PCR systems for strain differentiation. Research in Microbiology, 2005, 156, 161-172.	2.1	36
23	A selective medium for isolation and accurate enumeration of Lactobacillus casei-group members in probiotic milks and dairy products. International Dairy Journal, 2015, 47, 27-36.	3.0	34
24	Produce from Africaâ€™s Gardens: Potential for Leafy Vegetable and Fruit Fermentations. Frontiers in Microbiology, 2016, 7, 981.	3.5	30
25	Quantitative detection of Listeria monocytogenes in raw milk and soft cheeses: Culture-independent versus liquid- and solid-based culture-dependent real time PCR approaches. LWT - Food Science and Technology, 2014, 58, 11-20.	5.2	27
26	Microbiological, physico-chemical, nutritional and sensory characterization of traditional Matsoni: Selection and use of autochthonous multiple strain cultures to extend its shelf-life. Food Microbiology, 2014, 38, 179-191.	4.2	25
27	Response of Escherichia coli O157:H7, Listeria monocytogenes, Salmonella Typhimurium, and Staphylococcus aureus to the Thermal Stress Occurring in Model Manufactures of Grana Padano Cheese. Journal of Dairy Science, 2005, 88, 3818-3825.	3.4	24
28	Novel insights into the enterotoxigenic potential and genomic background of Staphylococcus aureus isolated from raw milk. Food Microbiology, 2020, 90, 103482.	4.2	24
29	Autochthonous and Probiotic Lactic Acid Bacteria Employed for Production of â€œAdvanced Traditional Cheesesâ€• Foods, 2019, 8, 412.	4.3	22
30	Thin agar layer- versus most probable number-PCR to enumerate viable and stressed Escherichia coli O157:H7 and application in a traditional raw milk pasta filata cheese. International Journal of Food Microbiology, 2012, 159, 1-8.	4.7	19
31	Food safety aspects on ethnic foods: toxicological and microbial risks. Current Opinion in Food Science, 2015, 6, 24-32.	8.0	19
32	Phenotype and genomic background of Arcobacter butzleri strains and taxogenomic assessment of the species. Food Microbiology, 2020, 89, 103416.	4.2	19
33	Prevalence, Enterotoxigenic Potential and Antimicrobial Resistance of Staphylococcus aureus and Methicillin-Resistant Staphylococcus aureus (MRSA) Isolated from Algerian Ready to Eat Foods. Toxins, 2021, 13, 835.	3.4	18
34	Identification of Lactobacillus brevis using a species-specific AFLP-derived marker. International Journal of Food Microbiology, 2016, 232, 90-94.	4.7	16
35	Authenticity of probiotic foods and dietary supplements: A pivotal issue to address. Critical Reviews in Food Science and Nutrition, 2022, 62, 6854-6871.	10.3	15
36	Opportunistic Food-Borne Pathogens. , 2018, , 269-306.		13

#	Article	IF	Citations
37	PCR revisited: a case for revalidation of PCR assays for microorganisms using identification ofCampylobacterspecies as an exemplar. Quality Assurance and Safety of Crops and Foods, 2013, 5, 49-62.	3.4	10
38	Novel Insights Into the Phylogeny and Biotechnological Potential of Weissella Species. Frontiers in Microbiology, 0, 13, .	3.5	9
39	Fermentation to Improve Food Security in Africa and Asia. , 2017, , 337-378.		8
40	Nucleic Acid-Based Methods to Identify, Detect and Type Pathogenic Bacteria Occurring in Milk and Dairy Products. , 0, , .		7
41	Effect of refrigeration and probiotic adjunct on pathogenic andÂspoilage microorganisms in raw milk for direct humanÂconsumption. Journal of Food Processing and Preservation, 2018, 42, e13499.	2.0	6
42	Micro- and nanotechnology-based approaches to detect pathogenic agents in food. , 2017, , 475-510.		4
43	Staphylococcal Food Poisoning. , 2018, , 353-390.		3
44	Suppression of Rhizoctonia solani damping-off in Soybean (Glycine max L.) by plant growth promoting rhizobacteria strains. Environment Biodiversity and Soil Security, 2018, 2, 210-220.	0.4	3
45	Editorial: Authenticity of Probiotic Foods and Dietary Supplements. Frontiers in Microbiology, 2021, 12, 789049.	3.5	1
46	Authenticity of probiotic foods and supplements: Up-to-date situation and methods to assess it. , 2022, , 45-74.		1