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	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
2	Authenticity of probiotic foods and supplements: Up-to-date situation and methods to assess it. , 2022, , 45-74.		1
3	Editorial: Authenticity of Probiotic Foods and Dietary Supplements. Frontiers in Microbiology, 2021, 12, 789049.	3.5	1
4	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
5	The life and times of yeasts in traditional food fermentations. Critical Reviews in Food Science and Nutrition, 2020, 60, 3103-3132.	10.3	46
6	Phenotype and genomic background of Arcobacter butzleri strains and taxogenomic assessment of the species. Food Microbiology, 2020, 89, 103416.	4.2	19
7	Arcobacter butzleri: Upâ€toâ€date taxonomy, ecology, and pathogenicity of an emerging pathogen. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2071-2109.	11.7	43
8	Novel insights into the enterotoxigenic potential and genomic background of Staphylococcus aureus isolated from raw milk. Food Microbiology, 2020, 90, 103482.	4.2	24
9	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
10	Autochthonous and Probiotic Lactic Acid Bacteria Employed for Production of â€œAdvanced Traditional Cheesesâ€• Foods, 2019, 8, 412.	4.3	22
11	Reprint of: Microbial food safety in the 21st century: Emerging challenges and foodborne pathogenic bacteria. Trends in Food Science and Technology, 2019, 84, 34-37.	15.1	47
12	Genomic Characterization of Arcobacter butzleri Isolated From Shellfish: Novel Insight Into Antibiotic Resistance and Virulence Determinants. Frontiers in Microbiology, 2019, 10, 670.	3.5	44
13	An introduction to current food safety needs. Trends in Food Science and Technology, 2019, 84, 1-3.	15.1	76
14	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
15	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
16	Opportunistic Food-Borne Pathogens. , 2018, , 269-306.		13
17	Staphylococcal Food Poisoning. , 2018, , 353-390.		3
18	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

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19	Fermentation to Improve Food Security in Africa and Asia. , 2017, , 337-378.		8
20	Micro- and nanotechnology-based approaches to detect pathogenic agents in food. , 2017, , 475-510.		4
21	Produce from Africaâ€™s Gardens: Potential for Leafy Vegetable and Fruit Fermentations. Frontiers in Microbiology, 2016, 7, 981.	3.5	30
22	Identification of Lactobacillus brevis using a species-specific AFLP-derived marker. International Journal of Food Microbiology, 2016, 232, 90-94.	4.7	16
23	A multipurpose biochip for food pathogen detection. Analytical Methods, 2016, 8, 3055-3060.	2.7	37
24	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
25	The genus Weissella: taxonomy, ecology and biotechnological potential. Frontiers in Microbiology, 2015, 6, 155.	3.5	301
26	Food safety aspects on ethnic foods: toxicological and microbial risks. Current Opinion in Food Science, 2015, 6, 24-32.	8.0	19
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	Novel PCR-based identification of Weissella confusa using an AFLP-derived marker. International Journal of Food Microbiology, 2011, 145, 437-443.	4.7	48
35	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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37	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
38	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
39	Biotyping of Enterotoxigenic Staphylococcus aureus by Enterotoxin Gene Cluster (egc) Polymorphism and spa Typing Analyses. Applied and Environmental Microbiology, 2006, 72, 6117-6123.	3.1	50
40	Evaluation of microbial diversity during the manufacture of Fior di Latte di Agerola, a traditional raw milk pasta-filata cheese of the Naples area. Journal of Dairy Research, 2006, 73, 264-272.	1.4	46
41	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
42	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
43	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
44	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
45	Nucleic Acid-Based Methods to Identify, Detect and Type Pathogenic Bacteria Occurring in Milk and Dairy Products. , 0, , .		7
46	Novel Insights Into the Phylogeny and Biotechnological Potential of Weissella Species. Frontiers in Microbiology, 0, 13, .	3.5	9