Maria Martuscelli

List of Publications by Year
in descending order

38 papers	1,735 citations	304602 22 h-index	315616 38 g-index
39 all docs	39 docs citations	39 times ranked	1974 citing authors

#	Article	IF	Citations
1	Effects of pH, temperature and NaCl concentration on the growth kinetics, proteolytic activity and biogenic amine production of Enterococcus faecalis. International Journal of Food Microbiology, 2001, 64, 105-117.	2.1	220
2	Evolution of microbial populations and biogenic amine production in dry sausages produced in Southern Italy. Journal of Applied Microbiology, 2001, 90, 882-891.	1.4	123
3	Biogenic amine formation and oxidation by Staphylococcus xylosus strains from artisanal fermented sausages. Letters in Applied Microbiology, 2000, 31, 228-232.	1.0	119
4	Impact of microbial cultures on proteolysis and release of bioactive peptides in fermented milk. Food Microbiology, 2014, 42, 117-121.	2.1	103
5	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. International Dairy Journal, 2005, 15, 571-578.	1.5	91
6	Biogenic amines content as a measure of the quality of wines of Abruzzo (Italy). Food Chemistry, 2013, 140, 590-597.	4.2	87
7	Characterization of the Enterobacteriaceae isolated from an artisanal Italian ewe's cheese (Pecorino) Tj ETQq1 1 0.784314 rgBT /Over	1.4	86
8	Use of Staphylococcus xylosus as a starter culture in dried sausages: effect on the biogenic amine content. Meat Science, 2002, 61, 275-283.	2.7	75
9	Effect of different conching processes on procyanidin content and antioxidant properties of chocolate. Food Research International, 2014, 63, 367-372.	2.9	58
10	Factors influencing biogenic amine production by a strain of Oenococcus oeni in a model system. Food Control, 2005, 16, 609-616.	2.8	56
11	Biogenic amines during ripening in â€˜Semicotto Caprinoâ€™ cheese: role of enterococci. International Journal of Food Science and Technology, 2001, 36, 153-160.	1.3	55
12	Effect of Fermentation and Drying on Procyanidins, Antiradical Activity and Reducing Properties of Cocoa Beans. Food and Bioprocess Technology, 2013, 6, 3420-3432.	2.6	52
13	Yeasts associated with Manteca. FEMS Yeast Research, 2003, 3, 159-166.	1.1	51
14	Evaluation of biogenic amines in wine: Determination by an improved HPLC-PDA method. Food Control, 2016, 62, 351-356.	2.8	44
15	Control of household mycoflora in fermented sausages using phenolic fractions from olive mill wastewaters. International Journal of Food Microbiology, 2015, 207, 49-56.	2.1	42
16	High-performance carbon black/molybdenum disulfide nanohybrid sensor for cocoa catechins determination using an extraction-free approach. Sensors and Actuators B: Chemical, 2019, 296, 126651.	4.0	41
17	Biogenic Amines in Meat and Meat Products: A Review of the Science and Future Perspectives. Foods, 2022, 11, 788.	1.9	40
18	Effect of intensity of smoking treatment on the free amino acids and biogenic amines occurrence in dry cured ham. Food Chemistry, 2009, 116, 955-962.	4.2	38

#	Article	IF	Citations
19	Microbiological characteristics of kumis, a traditional fermented Colombian milk, with particular emphasis on enterococci population. Food Microbiology, 2011, 28, 1041-1047.	2.1	33
20	Vapour partition of aroma compounds in strawberry flavoured custard cream and effect of fat content. Food Chemistry, 2008, 108, 1200-1207.	4.2	31
21	Characterization of Coffee Silver Skin as Potential Food-Safe Ingredient. Foods, 2021, 10, 1367.	1.9	30
22	Effect of Fermentation, Drying and Roasting on Biogenic Amines and Other Biocompounds in Colombian Criollo Cocoa Beans and Shells. Foods, 2020, 9, 520.	1.9	28
23	Safety, Quality and Analytical Authentication of á¸¥alÄ‰ Meat Products, with Particular Emphasis on Salami: A Review. Foods, 2020, 9, 1111.	1.9	23
24	Influence of phosphorus management on melon (Cucumis meloL.) fruit quality. Journal of the Science of Food and Agriculture, 2016, 96, 2715-2722.	1.7	21
25	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. Heliyon, 2021, 7, e06799.	1.4	18
26	Prediction of the salt content from water activity analysis in dry-cured ham. Journal of Food Engineering, 2017, 200, 29-39.	2.7	16
27	Effect of nisin on biogenic amines and shelf life of vacuum packaged rainbow trout (Oncorhynchus) Tj ETQq1 1 0.784314 rgBT /Overl	1.4	16
28	Technological approach to reduce NaCl content of traditional smoked dry-cured hams: effect on quality properties and stability. Journal of Food Science and Technology, 2015, 52, 7771-7782.	1.4	14
29	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. Foods, 2021, 10, 1243.	1.9	14
30	The Role of Coffee Silver Skin against Oxidative Phenomena in Newly Formulated Chicken Meat Burgers after Cooking. Foods, 2021, 10, 1833.	1.9	14
31	Exploring the Capability of Yeasts Isolated from Colombian Fermented Cocoa Beans to Form and Degrade Biogenic Amines in a Lab-Scale Model System for Cocoa Fermentation. Microorganisms, 2021, 9, 28.	1.6	13
32	Casing Contribution to Proteolytic Changes and Biogenic Amines Content in the Production of an Artisanal Naturally Fermented Dry Sausage. Foods, 2020, 9, 1286.	1.9	12
33	Oxidative Status of Marchigiana Beef Enriched in n-3 Fatty Acids and Vitamin E, Treated With a Blend of Oregano and Rosemary Essential Oils. Frontiers in Veterinary Science, 2021, 8, 662079.	0.9	12
34	A survey ofSaccharomyces populations associated with wine fermentations from the Apulia region (South Italy). Annals of Microbiology, 2007, 57, 545-552.	1.1	11
35	Application of Central Composite Design to evaluate the antilisterial activity of hydro-alcohol berry extract of Myrtus communis L.. LWT - Food Science and Technology, 2014, 58, 116-123.	2.5	11
36	Biogenic Aminesâ€™ Content in Safe and Quality Food. Foods, 2021, 10, 100.	1.9	9

#	Article	IF	Citations
37	Biogenic Amines: A Claim for Wines. , 2019, , .		3
38	Potential of the cocoa shell to improve the quality properties of a burgerâ€like meat product. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2