

# Maria Martuscelli

## List of Publications by Year in descending order

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38  
papers

1,735  
citations

304368

22  
h-index

315357

38  
g-index

39  
all docs

39  
docs citations

39  
times ranked

1974  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic Amines in Meat and Meat Products: A Review of the Science and Future Perspectives. <i>Foods</i> , 2022, 11, 788.	1.9	40
2	Potential of the cocoa shell to improve the quality properties of a burger-like meat product. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
3	Biogenic Amines™ Content in Safe and Quality Food. <i>Foods</i> , 2021, 10, 100.	1.9	9
4	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. <i>Heliyon</i> , 2021, 7, e06799.	1.4	18
5	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. <i>Foods</i> , 2021, 10, 1243.	1.9	14
6	Oxidative Status of Marchigiana Beef Enriched in n-3 Fatty Acids and Vitamin E, Treated With a Blend of Oregano and Rosemary Essential Oils. <i>Frontiers in Veterinary Science</i> , 2021, 8, 662079.	0.9	12
7	Characterization of Coffee Silver Skin as Potential Food-Safe Ingredient. <i>Foods</i> , 2021, 10, 1367.	1.9	30
8	The Role of Coffee Silver Skin against Oxidative Phenomena in Newly Formulated Chicken Meat Burgers after Cooking. <i>Foods</i> , 2021, 10, 1833.	1.9	14
9	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. <i>Microorganisms</i> , 2021, 9, 28.	1.6	13
10	Casing Contribution to Proteolytic Changes and Biogenic Amines Content in the Production of an Artisanal Naturally Fermented Dry Sausage. <i>Foods</i> , 2020, 9, 1286.	1.9	12
11	Safety, Quality and Analytical Authentication of <i>Álamb</i> Meat Products, with Particular Emphasis on Salami: A Review. <i>Foods</i> , 2020, 9, 1111.	1.9	23
12	Effect of Fermentation, Drying and Roasting on Biogenic Amines and Other Biocompounds in Colombian Criollo Cocoa Beans and Shells. <i>Foods</i> , 2020, 9, 520.	1.9	28
13	High-performance carbon black/molybdenum disulfide nanohybrid sensor for cocoa catechins determination using an extraction-free approach. <i>Sensors and Actuators B: Chemical</i> , 2019, 296, 126651.	4.0	41
14	Biogenic Amines: A Claim for Wines. , 2019, , .		3
15	Prediction of the salt content from water activity analysis in dry-cured ham. <i>Journal of Food Engineering</i> , 2017, 200, 29-39.	2.7	16
16	Effect of nisin on biogenic amines and shelf life of vacuum packaged rainbow trout ( <i>Oncorhynchus</i> ) TJ ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.4	16
17	Influence of phosphorus management on melon ( <i>Cucumis melo</i> L.) fruit quality. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2715-2722.	1.7	21
18	Evaluation of biogenic amines in wine: Determination by an improved HPLC-PDA method. <i>Food Control</i> , 2016, 62, 351-356.	2.8	44

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19	Control of household mycoflora in fermented sausages using phenolic fractions from olive mill wastewaters. <i>International Journal of Food Microbiology</i> , 2015, 207, 49-56.	2.1	42
20	Technological approach to reduce NaCl content of traditional smoked dry-cured hams: effect on quality properties and stability. <i>Journal of Food Science and Technology</i> , 2015, 52, 7771-7782.	1.4	14
21	Impact of microbial cultures on proteolysis and release of bioactive peptides in fermented milk. <i>Food Microbiology</i> , 2014, 42, 117-121.	2.1	103
22	Application of Central Composite Design to evaluate the antilisterial activity of hydro-alcohol berry extract of <i>Myrtus communis</i> L.. <i>LWT - Food Science and Technology</i> , 2014, 58, 116-123.	2.5	11
23	Effect of different conching processes on procyanidin content and antioxidant properties of chocolate. <i>Food Research International</i> , 2014, 63, 367-372.	2.9	58
24	Effect of Fermentation and Drying on Procyanidins, Antiradical Activity and Reducing Properties of Cocoa Beans. <i>Food and Bioprocess Technology</i> , 2013, 6, 3420-3432.	2.6	52
25	Biogenic amines content as a measure of the quality of wines of Abruzzo (Italy). <i>Food Chemistry</i> , 2013, 140, 590-597.	4.2	87
26	Microbiological characteristics of kumis, a traditional fermented Colombian milk, with particular emphasis on enterococci population. <i>Food Microbiology</i> , 2011, 28, 1041-1047.	2.1	33
27	Effect of intensity of smoking treatment on the free amino acids and biogenic amines occurrence in dry cured ham. <i>Food Chemistry</i> , 2009, 116, 955-962.	4.2	38
28	Vapour partition of aroma compounds in strawberry flavoured custard cream and effect of fat content. <i>Food Chemistry</i> , 2008, 108, 1200-1207.	4.2	31
29	A survey of <i>Saccharomyces</i> populations associated with wine fermentations from the Apulia region (South Italy). <i>Annals of Microbiology</i> , 2007, 57, 545-552.	1.1	11
30	Characterization of the Enterobacteriaceae isolated from an artisanal Italian ewe's cheese (Pecorino) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.4	86
31	Production of biogenic amines during the ripening of Pecorino Abruzzese cheese. <i>International Dairy Journal</i> , 2005, 15, 571-578.	1.5	91
32	Factors influencing biogenic amine production by a strain of <i>Oenococcus oeni</i> in a model system. <i>Food Control</i> , 2005, 16, 609-616.	2.8	56
33	Yeasts associated with Manteca. <i>FEMS Yeast Research</i> , 2003, 3, 159-166.	1.1	51
34	Use of <i>Staphylococcus xylosus</i> as a starter culture in dried sausages: effect on the biogenic amine content. <i>Meat Science</i> , 2002, 61, 275-283.	2.7	75
35	Biogenic amines during ripening in "Semicotto Caprino"™ cheese: role of enterococci. <i>International Journal of Food Science and Technology</i> , 2001, 36, 153-160.	1.3	55
36	Evolution of microbial populations and biogenic amine production in dry sausages produced in Southern Italy. <i>Journal of Applied Microbiology</i> , 2001, 90, 882-891.	1.4	123

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37	Effects of pH, temperature and NaCl concentration on the growth kinetics, proteolytic activity and biogenic amine production of <i>Enterococcus faecalis</i> . <i>International Journal of Food Microbiology</i> , 2001, 64, 105-117.	2.1	220
38	Biogenic amine formation and oxidation by <i>Staphylococcus xylosus</i> strains from artisanal fermented sausages. <i>Letters in Applied Microbiology</i> , 2000, 31, 228-232.	1.0	119