

Annamaria Ricciardi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5337463/publications.pdf>

Version: 2024-02-01

55
papers

2,322
citations

172207

29
h-index

214527

47
g-index

57
all docs

57
docs citations

57
times ranked

2353
citing authors

#	ARTICLE	IF	CITATIONS
1	Production, recovery and purification of bacteriocins from lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 1999, 52, 628-638.	1.7	224
2	Influence of pH on the production of enterocin 1146 during batch fermentation. <i>Letters in Applied Microbiology</i> , 1994, 19, 12-15.	1.0	119
3	Diversity and dynamics of communities of coagulase-negative staphylococci in traditional fermented sausages. <i>Journal of Applied Microbiology</i> , 2004, 97, 271-284.	1.4	117
4	A comparison of methods for the measurement of bacteriocin activity. <i>Journal of Microbiological Methods</i> , 1995, 22, 95-108.	0.7	110
5	Diversity of stress tolerance in <i>Lactobacillus plantarum</i> , <i>Lactobacillus pentosus</i> and <i>Lactobacillus paraplantarum</i> : A multivariate screening study. <i>International Journal of Food Microbiology</i> , 2010, 144, 270-279.	2.1	105
6	Inactivation of <i>ccpA</i> and aeration affect growth, metabolite production and stress tolerance in <i>Lactobacillus plantarum</i> WCFS1. <i>International Journal of Food Microbiology</i> , 2012, 155, 51-59.	2.1	80
7	Molecular and technological characterization of lactic acid bacteria from traditional fermented sausages of Basilicata region (Southern Italy). <i>Meat Science</i> , 2008, 80, 1238-1248.	2.7	68
8	The combined effect of nisin, leucocin F10, pH, NaCl and EDTA on the survival of <i>Listeria monocytogenes</i> in broth. <i>International Journal of Food Microbiology</i> , 1998, 40, 65-75.	2.1	66
9	Exopolysaccharide production by <i>Streptococcus thermophilus</i> SY: production and preliminary characterization of the polymer. <i>Journal of Applied Microbiology</i> , 2002, 92, 297-306.	1.4	65
10	Assessment of Aerobic and Respiratory Growth in the <i>Lactobacillus casei</i> Group. <i>PLoS ONE</i> , 2014, 9, e99189.	1.1	65
11	Enzymatic activities of lactic acid bacteria isolated from Cornetto di Matera sourdoughs. <i>International Journal of Food Microbiology</i> , 2007, 115, 165-172.	2.1	63
12	Diversity of stress responses in dairy thermophilic streptococci. <i>International Journal of Food Microbiology</i> , 2008, 124, 34-42.	2.1	62
13	Functional properties of <i>Lactobacillus plantarum</i> strains: A multivariate screening study. <i>LWT - Food Science and Technology</i> , 2014, 56, 69-76.	2.5	62
14	Phenotypic characterization of lactic acid bacteria from sourdoughs for Altamura bread produced in Apulia (Southern Italy). <i>International Journal of Food Microbiology</i> , 2005, 98, 63-72.	2.1	61
15	The microbiota of dairy milk: A review. <i>International Dairy Journal</i> , 2020, 107, 104714.	1.5	58
16	Dynamics of bacterial communities and interaction networks in thawed fish fillets during chilled storage in air. <i>International Journal of Food Microbiology</i> , 2019, 293, 102-113.	2.1	55
17	Acid production, proteolysis, autolytic and inhibitory properties of lactic acid bacteria isolated from pasta filata cheeses: A multivariate screening study. <i>International Dairy Journal</i> , 2008, 18, 81-92.	1.5	53
18	The microbiota of high-moisture mozzarella cheese produced with different acidification methods. <i>International Journal of Food Microbiology</i> , 2016, 216, 9-17.	2.1	49

#	ARTICLE	IF	CITATIONS
19	Characterization of lactic acid bacteria isolated from sourdoughs for Cornetto, a traditional bread produced in Basilicata (Southern Italy). <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 1785-1795.	1.7	48
20	Yeasts from Water Buffalo Mozzarella, a traditional cheese of the Mediterranean area. <i>International Journal of Food Microbiology</i> , 2001, 69, 45-51.	2.1	46
21	Proteolysis in Model Sourdough Fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2567-2574.	2.4	45
22	Characterization of natural starter cultures used in the manufacture of Pasta Filata Cheese in Basilicata (Southern Italy). <i>International Dairy Journal</i> , 1997, 7, 775-783.	1.5	42
23	Discrimination of commercial Caciocavallo cheeses on the basis of the diversity of lactic microflora and primary proteolysis. <i>International Dairy Journal</i> , 2005, 15, 1138-1149.	1.5	38
24	Urease production by <i>Streptococcus thermophilus</i> . <i>Food Microbiology</i> , 2008, 25, 113-119.	2.1	36
25	Technological and safety characterization of coagulase-negative staphylococci from traditionally fermented sausages of Basilicata region (Southern Italy). <i>Meat Science</i> , 2009, 83, 15-23.	2.7	35
26	Effect of respirative and catalase-positive <i>Lactobacillus casei</i> adjuncts on the production and quality of Cheddar-type cheese. <i>International Dairy Journal</i> , 2016, 63, 78-87.	1.5	34
27	Microbial community dynamics in thermophilic undefined milk starter cultures. <i>International Journal of Food Microbiology</i> , 2016, 217, 59-67.	2.1	34
28	Investigation of Factors Affecting Aerobic and Respiratory Growth in the Oxygen-Tolerant Strain <i>Lactobacillus casei</i> N87. <i>PLoS ONE</i> , 2016, 11, e0164065.	1.1	33
29	Aerobic and respirative growth of heterofermentative lactic acid bacteria: A screening study. <i>Food Microbiology</i> , 2018, 76, 117-127.	2.1	33
30	Effect of inactivation of stress response regulators on the growth and survival of <i>Streptococcus thermophilus</i> Sfi39. <i>International Journal of Food Microbiology</i> , 2009, 129, 211-220.	2.1	32
31	Advancing integration of data on food microbiome studies: FoodMicrobionet 3.1, a major upgrade of the FoodMicrobionet database. <i>International Journal of Food Microbiology</i> , 2019, 305, 108249.	2.1	32
32	Aeration and supplementation with heme and menaquinone affect survival to stresses and antioxidant capability of <i>Lactobacillus casei</i> strains. <i>LWT - Food Science and Technology</i> , 2015, 60, 817-824.	2.5	30
33	Genotypic diversity of stress response in <i>Lactobacillus plantarum</i> , <i>Lactobacillus paraplantarum</i> and <i>Lactobacillus pentosus</i> . <i>International Journal of Food Microbiology</i> , 2012, 157, 278-285.	2.1	28
34	Behaviour of lactic acid bacteria populations in Pecorino di Carmasciano cheese samples submitted to environmental conditions prevailing in the gastrointestinal tract: Evaluation by means of a polyphasic approach. <i>International Journal of Food Microbiology</i> , 2014, 179, 64-71.	2.1	28
35	A survey of non-starter lactic acid bacteria in traditional cheeses: Culture dependent identification and survival to simulated gastrointestinal transit. <i>International Dairy Journal</i> , 2015, 43, 42-50.	1.5	26
36	Metataxonomic and metagenomic approaches for the study of undefined strain starters for cheese manufacture. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3898-3912.	5.4	22

#	ARTICLE	IF	CITATIONS
37	Title is missing!. <i>Biotechnology Letters</i> , 1997, 11, 271-275.	0.5	21
38	Factors affecting gene expression and activity of heme- and manganese-dependent catalases in <i>Lactobacillus casei</i> strains. <i>International Journal of Food Microbiology</i> , 2018, 280, 66-77.	2.1	21
39	Effect of Respiratory Growth on the Metabolite Production and Stress Robustness of <i>Lactobacillus casei</i> N87 Cultivated in Cheese Whey Permeate Medium. <i>Frontiers in Microbiology</i> , 2019, 10, 851.	1.5	17
40	Rapid detection assay for oxygen consumption in the <i>Lactobacillus casei</i> group. <i>Annals of Microbiology</i> , 2014, 64, 1861-1864.	1.1	14
41	A new procedure for data reduction in electrophoretic fingerprints of whole-cell proteins. <i>Biotechnology Letters</i> , 2002, 24, 1477-1482.	1.1	13
42	Evaluation of a differential medium for the preliminary identification of members of the <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> groups. <i>Annals of Microbiology</i> , 2015, 65, 1649-1658.	1.1	13
43	Evolution of microbial counts and chemical and physico-chemical parameters in high-moisture Mozzarella cheese during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2015, 63, 821-827.	2.5	13
44	Draft Genome Sequence of the Respiration-Competent Strain <i>Lactobacillus casei</i> N87. <i>Genome Announcements</i> , 2016, 4, .	0.8	13
45	Impact of aerobic and respirative life-style on <i>Lactobacillus casei</i> N87 proteome. <i>International Journal of Food Microbiology</i> , 2019, 298, 51-62.	2.1	13
46	Microbial changes of natural milk cultures for mozzarella cheese during repeated propagation cycles. <i>LWT - Food Science and Technology</i> , 2016, 65, 572-579.	2.5	12
47	Polymorphism of the phosphoserine phosphatase gene in <i>Streptococcus thermophilus</i> and its potential use for typing and monitoring of population diversity. <i>International Journal of Food Microbiology</i> , 2016, 236, 138-147.	2.1	10
48	Metabolic profiling and stress response of anaerobic and respiratory cultures of <i>Lactobacillus plantarum</i> C17 grown in a chemically defined medium. <i>Annals of Microbiology</i> , 2015, 65, 1639-1648.	1.1	9
49	A statistical procedure for the analysis of microbial communities based on phenotypic properties of isolates. <i>Journal of Microbiological Methods</i> , 2002, 49, 121-134.	0.7	8
50	Analysis of <i>rpoB</i> polymorphism and PCR-based approaches for the identification of <i>Leuconostoc mesenteroides</i> at the species and subspecies level. <i>International Journal of Food Microbiology</i> , 2020, 318, 108474.	2.1	8
51	Selection of <i>Lactiplantibacillus</i> Strains for the Production of Fermented Table Olives. <i>Microorganisms</i> , 2022, 10, 625.	1.6	8
52	Title is missing!. <i>Biotechnology Letters</i> , 1998, 12, 649-652.	0.5	6
53	Polymorphisms in stress response genes in <i>Lactobacillus plantarum</i> : implications for classification and heat stress response. <i>Annals of Microbiology</i> , 2015, 65, 297-305.	1.1	5
54	The Effect of Respiration, pH, and Citrate Co-Metabolism on the Growth, Metabolite Production and Enzymatic Activities of <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> E30. <i>Foods</i> , 2022, 11, 535.	1.9	4

#	ARTICLE	IF	CITATIONS
55	Growth Fitness, Heme Uptake and Genomic Variants in Mutants of Oxygen-tolerant <i>Lactocaseibacillus casei</i> and <i>Lactiplantibacillus plantarum</i> Strains. <i>Microbiological Research</i> , 2022, , 127096.	2.5	0