Diana Isabella Serrazanetti

List of Publications by Year
in descending order

46 papers	3,047 citations	201385 27 h-index	253896 43 g-index
46 all docs	46 docs citations	46 times ranked	5394 citing authors

#	Article	IF	Citations
1	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. Gut, 2016, 65, 1812-1821.	6.1	1,092
2	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). PLoS ONE, 2014, 9, e99006.	1.1	185
3	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. PLoS ONE, 2014, 9, e112373.	1.1	115
4	Lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb's lettuce. Food Microbiology, 2015, 47, 74-84.	2.1	111
5	Metabolic impact and potential exploitation of the stress reactions in lactobacilli. Food Microbiology, 2009, 26, 700-711.	2.1	106
6	Innovative strategies based on the use of essential oils and their components to improve safety, shelf-life and quality of minimally processed fruits and vegetables. Trends in Food Science and Technology, 2015, 46, 311-319.	7.8	100
7	Salivary Microbiota and Metabolome Associated with Celiac Disease. Applied and Environmental Microbiology, 2014, 80, 3416-3425.	1.4	93
8	Probiotic Crescenza Cheese Containing Lactobacillus casei and Lactobacillus acidophilus Manufactured with High-Pressure Homogenized Milk. Journal of Dairy Science, 2008, 91, 500-512.	1.4	91
9	Synthesis of cyclopropane fatty acids in Lactobacillus helveticus and Lactobacillus sanfranciscensis and their cellular fatty acids changes following short term acid and cold stresses. Food Microbiology, 2010, 27, 493-502.	2.1	71
10	Exploitation of starch industry liquid by-product to produce bioactive peptides from rice hydrolyzed proteins. Food Chemistry, 2014, 155, 199-206.	4.2	67
11	Improving the functional and sensorial profile of cereal-based fermented foods by selecting Lactobacillus plantarum strains via a metabolomics approach. Food Research International, 2016, 89, 1095-1105.	2.9	67
12	Innovative strategies based on the use of bio-control agents to improve the safety, shelf-life and quality of minimally processed fruits and vegetables. Trends in Food Science and Technology, 2015, 46, 302-310.	7.8	57
13	Acid Stress-Mediated Metabolic Shift in Lactobacillus sanfranciscensis LSCE1. Applied and Environmental Microbiology, 2011, 77, 2656-2666.	1.4	56
14	Efficacy of natural antimicrobials to prolong the shelf-life of minimally processed apples packaged in modified atmosphere. Food Control, 2014, 46, 403-411.	2.8	56
15	Suitability of high pressure-homogenized milk for the production of probiotic fermented milk containing Lactobacillus paracasei and Lactobacillus acidophilus. Journal of Dairy Research, 2009, 76, 74-82.	0.7	47
16	Determination of Antibacterial and Technological Properties of Vaginal Lactobacilli for Their Potential Application in Dairy Products. Frontiers in Microbiology, 2017, 8, 166.	1.5	45
17	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. Frontiers in Bioscience - Landmark, 2011, 16, 1609.	3.0	40
18	Natural antimicrobials to prolong the shelf-life of minimally processed lambâ€™s lettuce. Postharvest Biology and Technology, 2015, 103, 35-44.	2.9	39

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19	Survival of Spoilage and Pathogenic Microorganisms on Cardboard and Plastic Packaging Materials. Frontiers in Microbiology, 2017, 8, 2606.	1.5	39
20	Impact of KamutÂ® Khorasan on gut microbiota and metabolome in healthy volunteers. Food Research International, 2014, 63, 227-232.	2.9	38
21	Influence of starch addition and dough microstructure on fermentation aroma production by yeasts and lactobacilli. Food Chemistry, 2008, 108, 1217-1225.	4.2	36
22	Fermented tofu: Enhancement of keeping quality and sensorial properties. Food Control, 2013, 34, 336-346.	2.8	36
23	Integration of datasets from different analytical techniques to assess the impact of nutrition on human metabolome. Frontiers in Cellular and Infection Microbiology, 2012, 2, 156.	1.8	34
24	Use of Lactobacillus crispatus to produce a probiotic cheese as potential gender food for preventing gynaecological infections. PLoS ONE, 2019, 14, e0208906.	1.1	34
25	Use of a nisin-producing Lactococcus lactis strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. Food Microbiology, 2016, 54, 11-19.	2.1	33
26	Microencapsulation of functional strains by high pressure homogenization for a potential use in fermented milk. Food Research International, 2017, 97, 250-257.	2.9	31
27	Involvement of cell fatty acid composition and lipid metabolism in adhesion mechanism of Listeria monocytogenes. International Journal of Food Microbiology, 2008, 123, 9-17.	2.1	30
28	New bread formulation with improved rheological properties and longer shelf-life by the combined use of transglutaminase and sourdough. LWT - Food Science and Technology, 2017, 81, 101-110.	2.5	30
29	Gene expression responses of Listeria monocytogenes Scott A exposed to sub-lethal concentrations of natural antimicrobials. International Journal of Food Microbiology, 2018, 286, 170-178.	2.1	25
30	Use of homogenisation pressure to improve quality and functionality of probiotic fermented milks containing Lactobacillus rhamnosus <scp>BFE</scp> 5264. International Journal of Dairy Technology, 2016, 69, 262-271.	1.3	24
31	Combination of transglutaminase and sourdough on gluten-free flours to improve dough structure. Amino Acids, 2016, 48, 2453-2465.	1.2	24
32	Geochemistry and microbial diversity of cave waters in the gypsum karst aquifers of Emilia Romagna region, Italy. Science of the Total Environment, 2017, 598, 538-552.	3.9	24
33	Characterisation of yeast microbiota, chemical and sensory properties of organic and biodynamic Sangiovese red wines. Annals of Microbiology, 2017, 67, 99-109.	1.1	24
34	Effect of fermentation on the content of bioactive compounds in tofu-type products. Journal of Functional Foods, 2016, 27, 131-139.	1.6	22
35	New insights in thermal resistance of staphylococcal strains belonging to the species Staphylococcus epidermidis, Staphylococcus lugdunensis and Staphylococcus aureus. Food Control, 2015, 50, 605-612.	2.8	20
36	Use of Saccharomyces cerevisiae strains endowed with Î²-glucosidase activity for the production of Sangiovese wine. World Journal of Microbiology and Biotechnology, 2011, 27, 1423-1433.	1.7	19

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37	Cell membrane fatty acid changes and desaturase expression of Saccharomyces bayanus exposed to high pressure homogenization in relation to the supplementation of exogenous unsaturated fatty acids. Frontiers in Microbiology, 2015, 6, 1105.	1.5	19
38	Technological potential of Bifidobacterium aesculapii strains for fermented soymilk production. LWT - Food Science and Technology, 2018, 89, 689-696.	2.5	17
39	Oxylipins generation inLactobacillus helveticusin relation to unsaturated fatty acid supplementation. Journal of Applied Microbiology, 2013, 115, 1388-1401.	1.4	12
40	Production of Volatile and Sulfur Compounds by 10 Saccharomyces cerevisiae Strains Inoculated in Trebbiano Must. Frontiers in Microbiology, 2016, 7, 243.	1.5	12
41	Effect of thyme essential oil and Lactococcus lactis CBM21 on the microbiota composition and quality of minimally processed lambâ€™s lettuce. Food Microbiology, 2017, 68, 61-70.	2.1	9
42	Changes in bacterial populations in refrigerated raw milk collected from a semi-arid area of Algeria. Annals of Microbiology, 2016, 66, 777-783.	1.1	8
43	Physiology and Biochemistry of Sourdough Yeasts. , 2013, , 155-181.		5
44	Potential of High Pressure Homogenization and Functional Strains for the Development of Novel Functional Dairy Foods. , 2018, , .		2
45	Fermentation as a Tool to Improve Healthy Properties of Bread. , 2011, , 385-393.		1
46	Sublethal HPH treatment is a sustainable tool that induces autolytic-like processes in the early gene expression of Saccharomyces cerevisiae. Food Research International, 2022, 159, 111589.	2.9	1