

# Diana Isabella Serrazanetti

## List of Publications by Year in descending order

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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	Sublethal HPH treatment is a sustainable tool that induces autolytic-like processes in the early gene expression of <i>Saccharomyces cerevisiae</i> . <i>Food Research International</i> , 2022, 159, 111589.	2.9	1
2	Use of <i>Lactobacillus crispatus</i> to produce a probiotic cheese as potential gender food for preventing gynaecological infections. <i>PLoS ONE</i> , 2019, 14, e0208906.	1.1	34
3	Technological potential of <i>Bifidobacterium aesculapii</i> strains for fermented soymilk production. <i>LWT - Food Science and Technology</i> , 2018, 89, 689-696.	2.5	17
4	Potential of High Pressure Homogenization and Functional Strains for the Development of Novel Functional Dairy Foods. , 2018, , .		2
5	Gene expression responses of <i>Listeria monocytogenes</i> Scott A exposed to sub-lethal concentrations of natural antimicrobials. <i>International Journal of Food Microbiology</i> , 2018, 286, 170-178.	2.1	25
6	Microencapsulation of functional strains by high pressure homogenization for a potential use in fermented milk. <i>Food Research International</i> , 2017, 97, 250-257.	2.9	31
7	Geochemistry and microbial diversity of cave waters in the gypsum karst aquifers of Emilia Romagna region, Italy. <i>Science of the Total Environment</i> , 2017, 598, 538-552.	3.9	24
8	New bread formulation with improved rheological properties and longer shelf-life by the combined use of transglutaminase and sourdough. <i>LWT - Food Science and Technology</i> , 2017, 81, 101-110.	2.5	30
9	Characterisation of yeast microbiota, chemical and sensory properties of organic and biodynamic Sangiovese red wines. <i>Annals of Microbiology</i> , 2017, 67, 99-109.	1.1	24
10	Effect of thyme essential oil and <i>Lactococcus lactis</i> CBM21 on the microbiota composition and quality of minimally processed lambâ€™s lettuce. <i>Food Microbiology</i> , 2017, 68, 61-70.	2.1	9
11	Determination of Antibacterial and Technological Properties of Vaginal Lactobacilli for Their Potential Application in Dairy Products. <i>Frontiers in Microbiology</i> , 2017, 8, 166.	1.5	45
12	Survival of Spoilage and Pathogenic Microorganisms on Cardboard and Plastic Packaging Materials. <i>Frontiers in Microbiology</i> , 2017, 8, 2606.	1.5	39
13	Production of Volatile and Sulfur Compounds by 10 <i>Saccharomyces cerevisiae</i> Strains Inoculated in Trebbiano Must. <i>Frontiers in Microbiology</i> , 2016, 7, 243.	1.5	12
14	Use of homogenisation pressure to improve quality and functionality of probiotic fermented milks containing <i>Lactobacillus rhamnosus</i> BFE 5264. <i>International Journal of Dairy Technology</i> , 2016, 69, 262-271.	1.3	24
15	Effect of fermentation on the content of bioactive compounds in tofu-type products. <i>Journal of Functional Foods</i> , 2016, 27, 131-139.	1.6	22
16	Improving the functional and sensorial profile of cereal-based fermented foods by selecting <i>Lactobacillus plantarum</i> strains via a metabolomics approach. <i>Food Research International</i> , 2016, 89, 1095-1105.	2.9	67
17	Combination of transglutaminase and sourdough on gluten-free flours to improve dough structure. <i>Amino Acids</i> , 2016, 48, 2453-2465.	1.2	24
18	Changes in bacterial populations in refrigerated raw milk collected from a semi-arid area of Algeria. <i>Annals of Microbiology</i> , 2016, 66, 777-783.	1.1	8

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19	Use of a nisin-producing <i>Lactococcus lactis</i> strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. <i>Food Microbiology</i> , 2016, 54, 11-19.	2.1	33
20	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , 2016, 65, 1812-1821.	6.1	1,092
21	Cell membrane fatty acid changes and desaturase expression of <i>Saccharomyces bayanus</i> exposed to high pressure homogenization in relation to the supplementation of exogenous unsaturated fatty acids. <i>Frontiers in Microbiology</i> , 2015, 6, 1105.	1.5	19
22	Natural antimicrobials to prolong the shelf-life of minimally processed lamb's lettuce. <i>Postharvest Biology and Technology</i> , 2015, 103, 35-44.	2.9	39
23	Innovative strategies based on the use of bio-control agents to improve the safety, shelf-life and quality of minimally processed fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2015, 46, 302-310.	7.8	57
24	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. <i>Trends in Food Science and Technology</i> , 2015, 46, 311-319.	7.8	100
25	Lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb's lettuce. <i>Food Microbiology</i> , 2015, 47, 74-84.	2.1	111
26	New insights in thermal resistance of staphylococcal strains belonging to the species <i>Staphylococcus epidermidis</i> , <i>Staphylococcus lugdunensis</i> and <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015, 50, 605-612.	2.8	20
27	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	1.1	185
28	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
29	Exploitation of starch industry liquid by-product to produce bioactive peptides from rice hydrolyzed proteins. <i>Food Chemistry</i> , 2014, 155, 199-206.	4.2	67
30	Impact of Kamut® Khorasan on gut microbiota and metabolome in healthy volunteers. <i>Food Research International</i> , 2014, 63, 227-232.	2.9	38
31	Efficacy of natural antimicrobials to prolong the shelf-life of minimally processed apples packaged in modified atmosphere. <i>Food Control</i> , 2014, 46, 403-411.	2.8	56
32	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. <i>PLoS ONE</i> , 2014, 9, e112373.	1.1	115
33	Physiology and Biochemistry of Sourdough Yeasts. , 2013, , 155-181.		5
34	Fermented tofu: Enhancement of keeping quality and sensorial properties. <i>Food Control</i> , 2013, 34, 336-346.	2.8	36
35	Oxylipins generation in <i>Lactobacillus helveticus</i> in relation to unsaturated fatty acid supplementation. <i>Journal of Applied Microbiology</i> , 2013, 115, 1388-1401.	1.4	12
36	Integration of datasets from different analytical techniques to assess the impact of nutrition on human metabolome. <i>Frontiers in Cellular and Infection Microbiology</i> , 2012, 2, 156.	1.8	34

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37	Role of cereal type and processing in whole grain in vivo protection from oxidative stress. <i>Frontiers in Bioscience - Landmark</i> , 2011, 16, 1609.	3.0	40
38	Fermentation as a Tool to Improve Healthy Properties of Bread. , 2011, , 385-393.		1
39	Use of <i>Saccharomyces cerevisiae</i> strains endowed with $\beta$ -glucosidase activity for the production of Sangiovese wine. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 1423-1433.	1.7	19
40	Acid Stress-Mediated Metabolic Shift in <i>Lactobacillus sanfranciscensis</i> LSCE1. <i>Applied and Environmental Microbiology</i> , 2011, 77, 2656-2666.	1.4	56
41	Synthesis of cyclopropane fatty acids in <i>Lactobacillus helveticus</i> and <i>Lactobacillus sanfranciscensis</i> and their cellular fatty acids changes following short term acid and cold stresses. <i>Food Microbiology</i> , 2010, 27, 493-502.	2.1	71
42	Suitability of high pressure-homogenized milk for the production of probiotic fermented milk containing <i>Lactobacillus paracasei</i> and <i>Lactobacillus acidophilus</i> . <i>Journal of Dairy Research</i> , 2009, 76, 74-82.	0.7	47
43	Metabolic impact and potential exploitation of the stress reactions in lactobacilli. <i>Food Microbiology</i> , 2009, 26, 700-711.	2.1	106
44	Influence of starch addition and dough microstructure on fermentation aroma production by yeasts and lactobacilli. <i>Food Chemistry</i> , 2008, 108, 1217-1225.	4.2	36
45	Involvement of cell fatty acid composition and lipid metabolism in adhesion mechanism of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2008, 123, 9-17.	2.1	30
46	Probiotic Crescenza Cheese Containing <i>Lactobacillus casei</i> and <i>Lactobacillus acidophilus</i> Manufactured with High-Pressure Homogenized Milk. <i>Journal of Dairy Science</i> , 2008, 91, 500-512.	1.4	91