

Paola Lavermicocca

List of Publications by Year in descending order

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75
papers

4,409
citations

147726

31
h-index

106281

65
g-index

75
all docs

75
docs citations

75
times ranked

4224
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification and Characterization of Novel Antifungal Compounds from the Sourdough <i>Lactobacillus plantarum</i> Strain 21B. <i>Applied and Environmental Microbiology</i> , 2000, 66, 4084-4090.	1.4	540
2	Antifungal Activity of Phenyllactic Acid against Molds Isolated from Bakery Products. <i>Applied and Environmental Microbiology</i> , 2003, 69, 634-640.	1.4	379
3	In Vitro and In Vivo Survival and Transit Tolerance of Potentially Probiotic Strains Carried by Artichokes in the Gastrointestinal Tract. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3042-3045.	1.4	340
4	Proteolysis by Sourdough Lactic Acid Bacteria: Effects on Wheat Flour Protein Fractions and Gliadin Peptides Involved in Human Cereal Intolerance. <i>Applied and Environmental Microbiology</i> , 2002, 68, 623-633.	1.4	256
5	Phenotypic and molecular identification and clustering of lactic acid bacteria and yeasts from wheat (species <i>Triticum durum</i> and <i>Triticum aestivum</i>) sourdoughs of Southern Italy. <i>International Journal of Food Microbiology</i> , 2001, 64, 95-104.	2.1	229
6	Production of phenyllactic acid by lactic acid bacteria: an approach to the selection of strains contributing to food quality and preservation. <i>FEMS Microbiology Letters</i> , 2004, 233, 289-295.	0.7	206
7	Study of Adhesion and Survival of Lactobacilli and Bifidobacteria on Table Olives with the Aim of Formulating a New Probiotic Food. <i>Applied and Environmental Microbiology</i> , 2005, 71, 4233-4240.	1.4	159
8	Probiotic table olives: Microbial populations adhering on olive surface in fermentation sets inoculated with the probiotic strain <i>Lactobacillus paracasei</i> IMPC2.1 in an industrial plant. <i>International Journal of Food Microbiology</i> , 2010, 140, 6-13.	2.1	147
9	Antiproliferative and Proapoptotic Effects of Viable or Heat-Killed <i>Lactobacillus paracasei</i> IMPC2.1 and <i>Lactobacillus rhamnosus</i> GG in HGC-27 Gastric and DLD-1 Colon Cell Lines. <i>Nutrition and Cancer</i> , 2012, 64, 1103-1111.	0.9	126
10	Biological properties and spectrum of activity of <i>Pseudomonas syringae</i> pv. <i>syringae</i> toxins. <i>Physiological and Molecular Plant Pathology</i> , 1997, 50, 129-140.	1.3	119
11	Antifungal activity of strains of lactic acid bacteria isolated from a semolina ecosystem against <i>Penicillium roqueforti</i> , <i>Aspergillus niger</i> and <i>Endomyces fibuliger</i> contaminating bakery products. <i>Systematic and Applied Microbiology</i> , 2009, 32, 438-448.	1.2	116
12	Phytotoxic properties of <i>Pseudomonas syringae</i> pv. <i>syringae</i> toxins. <i>Physiological and Molecular Plant Pathology</i> , 1992, 40, 107-116.	1.3	102
13	Randomised clinical trial: efficacy of <i>Lactobacillus paracasei</i> -enriched artichokes in the treatment of patients with functional constipation – a double-blind, controlled, crossover study. <i>Alimentary Pharmacology and Therapeutics</i> , 2012, 35, 441-450.	1.9	74
14	Corceptins, new bioactive lipodepsipeptides from cultures of <i>Pseudomonas corrugata</i> . <i>FEBS Letters</i> , 1998, 433, 317-320.	1.3	70
15	Diversity of spore-forming bacteria and identification of <i>Bacillus amyloliquefaciens</i> as a species frequently associated with the ropy spoilage of bread. <i>International Journal of Food Microbiology</i> , 2012, 156, 278-285.	2.1	67
16	Arabinose fermentation by <i>Lactobacillus plantarum</i> in sourdough with added pentosans and alpha-L-arabinofuranosidase: a tool to increase the production of acetic acid. <i>Journal of Applied Microbiology</i> , 2000, 88, 317-324.	1.4	65
17	Interactions between sourdough lactic acid bacteria and exogenous enzymes: effects on the microbial kinetics of acidification and dough textural properties. <i>Food Microbiology</i> , 2003, 20, 67-75.	2.1	61
18	Use of <i>Lactobacillus plantarum</i> fermentation products in bread-making to prevent <i>Bacillus subtilis</i> ropy spoilage. <i>International Journal of Food Microbiology</i> , 2008, 122, 328-332.	2.1	58

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19	Reduction of Olive Knot Disease by a Bacteriocin from <i>Pseudomonas syringae</i> pv. <i>ciccaronei</i> . <i>Applied and Environmental Microbiology</i> , 2002, 68, 1403-1407.	1.4	55
20	Effect of pH and TPP concentration on chemico-physical properties, release kinetics and antifungal activity of Chitosan-TPP-Ungeremine microbeads. <i>Carbohydrate Polymers</i> , 2018, 195, 631-641.	5.1	55
21	Modulation of the immune response by probiotic strains in a mouse model of gluten sensitivity. <i>Cytokine</i> , 2009, 48, 254-259.	1.4	53
22	Improvement of the antifungal activity of lactic acid bacteria by addition to the growth medium of phenylpyruvic acid, a precursor of phenyllactic acid. <i>International Journal of Food Microbiology</i> , 2016, 222, 1-7.	2.1	52
23	Highlights on new food research. <i>Digestive and Liver Disease</i> , 2006, 38, S295-S299.	0.4	48
24	Pectin-honey coating as novel dehydrating bioactive agent for cut fruit: Enhancement of the functional properties of coated dried fruits. <i>Food Chemistry</i> , 2018, 258, 104-110.	4.2	40
25	The potential of spectral and hyperspectral-imaging techniques for bacterial detection in food: A case study on lactic acid bacteria. <i>Talanta</i> , 2016, 153, 111-119.	2.9	37
26	Added pentosans in breadmaking: fermentations of derived pentoses by sourdough lactic acid bacteria. <i>Food Microbiology</i> , 1999, 16, 409-418.	2.1	35
27	Antagonistic Activity of Potential Probiotic Lactobacilli Against the Ureolytic Pathogen <i>Yersinia enterocolitica</i> . <i>Current Microbiology</i> , 2008, 56, 175-181.	1.0	35
28	Effects of Probiotic <i>Lactobacillus paracasei</i> -enriched Artichokes on Constipated Patients. <i>Journal of Clinical Gastroenterology</i> , 2010, 44, S49-S53.	1.1	35
29	Exopolysaccharides Produced by Plant Pathogenic Bacteria Affect Ascorbate Metabolism in <i>Nicotiana tabacum</i> . <i>Plant and Cell Physiology</i> , 2003, 44, 803-810.	1.5	34
30	A novel 4-C-branched sugar from the lipopolysaccharide of the bacterium <i>Pseudomonas caryophylli</i> . <i>Carbohydrate Research</i> , 1995, 267, 307-311.	1.1	33
31	Analysis of the polysaccharide components of the lipopolysaccharide fraction of <i>Pseudomonas caryophylli</i> . <i>Carbohydrate Research</i> , 1996, 284, 119-133.	1.1	33
32	Chemico-physical and antifungal properties of poly(butylene succinate)/cavoxin blend: Study of a novel bioactive polymeric based system. <i>European Polymer Journal</i> , 2017, 94, 230-247.	2.6	33
33	Thermoplastic starch and bioactive chitosan sub-microparticle biocomposites: Antifungal and chemico-physical properties of the films. <i>Carbohydrate Polymers</i> , 2020, 230, 115627.	5.1	32
34	Phytotoxin production by <i>Pseudomonas syringae</i> pv. <i>syringae</i> : Syringopeptin production by mutants defective in biosynthesis or secretion of syringomycin. <i>FEMS Microbiology Letters</i> , 1996, 138, 35-39.	0.7	31
35	Structural determination of the phytotoxic mannan exopolysaccharide from <i>Pseudomonas syringae</i> pv. <i>ciccaronei</i> . <i>Carbohydrate Research</i> , 2001, 330, 271-277.	1.1	31
36	Development of a PCR assay for the strain-specific identification of probiotic strain <i>Lactobacillus paracasei</i> IMPC2.1. <i>International Journal of Food Microbiology</i> , 2009, 136, 59-65.	2.1	31

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37	Glucosinolate content of blanched cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>) fermented by the probiotic strain <i>Lactobacillus paracasei</i> LMG-P22043. <i>Food Research International</i> , 2013, 54, 706-710.	2.9	31
38	Production of syringomycins and syringopeptins by <i>Pseudomonas syringae</i> pv. <i>atrofaciens</i> . <i>Plant Pathology</i> , 1996, 45, 316-322.	1.2	28
39	A Semiselective Medium for the Isolation of <i>Pseudomonas syringae</i> pv. <i>savastanoi</i> . <i>Phytopathology</i> , 1989, 79, 185.	1.1	28
40	Degradation of Lycorine by <i>Pseudomonas</i> Species Strain ITM 311. <i>Journal of Natural Products</i> , 1985, 48, 564-570.	1.5	27
41	Suitability of a probiotic <i>Lactobacillus paracasei</i> strain as a starter culture in olive fermentation and development of the innovative patented product "probiotic table olives". <i>Frontiers in Microbiology</i> , 2012, 3, 174.	1.5	27
42	Formulation of yeast-leavened bread with reduced salt content by using a <i>Lactobacillus plantarum</i> fermentation product. <i>Food Chemistry</i> , 2017, 221, 582-589.	4.2	26
43	Toxigenic potential and heat survival of spore-forming bacteria isolated from bread and ingredients. <i>International Journal of Food Microbiology</i> , 2015, 197, 30-39.	2.1	25
44	Comparison of three <i>Bacillus amyloliquefaciens</i> strains growth behaviour and evaluation of the spoilage risk during bread shelf-life. <i>Food Microbiology</i> , 2015, 45, 2-9.	2.1	24
45	Bacteriocin production by <i>Pseudomonas syringae</i> pv. <i>ciccaronei</i> NCPPB2355. Isolation and partial characterization of the antimicrobial compound. <i>Journal of Applied Microbiology</i> , 1999, 86, 257-265.	1.4	23
46	Role of the probiotic strain <i>Lactobacillus paracasei</i> LMGP22043 carried by artichokes in influencing faecal bacteria and biochemical parameters in human subjects. <i>Journal of Applied Microbiology</i> , 2011, 111, 155-164.	1.4	23
47	Antimould microbial and plant metabolites with potential use in intelligent food packaging. <i>Natural Product Research</i> , 2018, 32, 1605-1610.	1.0	21
48	An Rhs-like genetic element is involved in bacteriocin production by <i>Pseudomonas savastanoi</i> pv. <i>savastanoi</i> . <i>Antonie Van Leeuwenhoek</i> , 2010, 98, 505-517.	0.7	20
49	The viability of probiotic <i>Lactobacillus paracasei</i> IMPC2.1 coating on apple slices during dehydration and simulated gastro-intestinal digestion. <i>Food Bioscience</i> , 2020, 34, 100533.	2.0	20
50	Effect of <i>Lactobacillus brevis</i> -based bioingredient and bran on microbiological, physico-chemical and textural quality of yeast-leavened bread during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 25, 2-8.	2.7	19
51	Î±-costic acid, a plant sesquiterpenoid from <i>Dittrichia viscosa</i> , as modifier of Poly (lactic acid) properties: a novel exploitation of the autochthone biomass metabolite for a wholly biodegradable system. <i>Industrial Crops and Products</i> , 2020, 146, 112134.	2.5	18
52	Effect of Amaranth and Quinoa Flours on Exopolysaccharide Production and Protein Profile of Liquid Sourdough Fermented by <i>Weissella cibaria</i> and <i>Lactobacillus plantarum</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 967.	1.5	18
53	Effect of syringomycin-E and syringopeptins on isolated plant mitochondria. <i>Physiological and Molecular Plant Pathology</i> , 1996, 48, 325-334.	1.3	16
54	Effect of <i>Lactobacillus paracasei</i> Culture Filtrates and Artichoke Polyphenols on Cytokine Production by Dendritic Cells. <i>Nutrients</i> , 2016, 8, 635.	1.7	16

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55	The occurrence and characterization of a syringomycin-macromolecular complex in cultures of <i>Pseudomonas syringae</i> pv. <i>syringae</i> . <i>Physiological and Molecular Plant Pathology</i> , 1992, 40, 91-105.	1.3	14
56	Distinct immunomodulatory properties of <i>Lactobacillus paracasei</i> strains. <i>Journal of Applied Microbiology</i> , 2011, 111, 1482-1491.	1.4	14
57	<i>Weissella cibaria</i> short-fermented liquid sourdoughs based on quinoa or amaranth flours as fat replacer in focaccia bread formulation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3197-3208.	1.3	14
58	Use of a Selected <i>Leuconostoc Citreum</i> Strain as a Starter for Making a "Yeast-Free" Bread. <i>Foods</i> , 2019, 8, 70.	1.9	13
59	Bioprotection of Ready-to-Eat Probiotic Artichokes Processed with <i>Lactobacillus paracasei</i> LMG P-22043 against Foodborne Pathogens. <i>Journal of Food Science</i> , 2013, 78, M1757-63.	1.5	12
60	Microfluidic technology applied to cell-wall protein analysis of olive related lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2009, 130, 6-11.	2.1	11
61	<i>Lactobacillus brevis</i> -based bioingredient inhibits <i>Aspergillus niger</i> growth on pan bread. <i>Italian Journal of Agronomy</i> , 2014, 9, 146.	0.4	11
62	Probiotic bacteria and plant-based matrices: An association with improved health-promoting features. <i>Journal of Functional Foods</i> , 2021, 87, 104821.	1.6	11
63	5,7-Diamino-5,7,9-trideoxynon-2-ulosonic acid: a novel sugar from a phytopathogenic <i>Pseudomonas</i> lipopolysaccharide. <i>Carbohydrate Research</i> , 2002, 337, 955-959.	1.1	9
64	<i>Lactobacillus plantarum</i> ITM21B fermentation product and chickpea flour enhance the nutritional profile of salt reduced bakery products. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 701-713.	1.3	9
65	Presence of β -glycosyl linkages in caryophyllan: the main polysaccharide from the <i>Pseudomonas caryophylli</i> LPS fraction. <i>Carbohydrate Research</i> , 1998, 307, 167-172.	1.1	8
66	Table Olives. , 2010, , 735-743.		8
67	Probiotic <i>Lactobacillus paracasei</i> IMPC 2.1 strain delivered by ready-to-eat swordfish fillets colonizes the human gut after alternate-day supplementation. <i>Journal of Functional Foods</i> , 2015, 17, 468-475.	1.6	8
68	Effect of artichoke fermentation by probiotic strain <i>Lactobacillus paracasei</i> LMG P-22043 and of digestion process on polyphenols and antioxidant activity. <i>Journal of Functional Foods</i> , 2018, 45, 523-529.	1.6	8
69	Microbiological and physicochemical parameters for predicting quality of fat and low-fat raw ground beef during refrigerated aerobic storage. <i>Journal of Food Science</i> , 2020, 85, 465-476.	1.5	8
70	Sporeforming bacteria associated with bread production. , 2016, , 275-293.		7
71	<i>Lactobacillus plantarum</i> 5BC Survives During Refrigerated Storage Bio-Preserving Packaged Spanish-Style Table Olives (cv. Bella di Cerignola). <i>Frontiers in Microbiology</i> , 2018, 9, 889.	1.5	7
72	Metagenetic Analysis for Microbial Characterization of Focaccia Doughs Obtained by Using Two Different Starters: Traditional Baker's Yeast and a Selected <i>Leuconostoc citreum</i> Strain. <i>Foods</i> , 2021, 10, 1189.	1.9	4

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73	A Predictive Growth Model for Pro-technological and Probiotic Lacticaseibacillus paracasei Strains Fermenting White Cabbage. <i>Frontiers in Microbiology</i> , 0, 13, .	1.5	4
74	Lipopolysaccharides from three phytopathogenic pseudomonads. <i>Phytochemistry</i> , 1997, 46, 289-292.	1.4	1
75	Quality of ready-to-eat swordfish fillets inoculated with Lactobacillus paracasei IMPCÂ2.1. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 199-209.	1.7	1