Chiara Devirgiliis

List of Publications by Year
in descending order

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30 papers	1,256 citations	331642 21 h-index	501174 28 g-index
30 all docs	30 docs citations	30 times ranked	1718 citing authors

#	Article	IF	Citations
1	Semantics of Dairy Fermented Foods: A Microbiologistâ€™s Perspective. Foods, 2022, 11, 1939.	4.3	2
2	Colonization Ability and Impact on Human Gut Microbiota of Foodborne Microbes From Traditional or Probiotic-Added Fermented Foods: A Systematic Review. Frontiers in Nutrition, 2021, 8, 689084.	3.7	30
3	Supplementation with dairy matrices impacts on homocysteine levels and gut microbiota composition of hyperhomocysteinemic mice. European Journal of Nutrition, 2020, 59, 345-358.	3.9	14
4	A Comprehensive Evaluation of the Impact of Bovine Milk Containing Different Beta-Casein Profiles on Gut Health of Ageing Mice. Nutrients, 2020, 12, 2147.	4.1	28
5	Caenorhabditis Elegans and Probiotics Interactions from a Prolongevity Perspective. International Journal of Molecular Sciences, 2019, 20, 5020.	4.1	43
6	The Foodborne Strain Lactobacillus fermentum MBC2 Triggers pept-1-Dependent Pro-Longevity Effects in Caenorhabditis elegans. Microorganisms, 2019, 7, 45.	3.6	37
7	In Vitro and in Vivo Selection of Potentially Probiotic Lactobacilli From Nocellara del Belice Table Olives. Frontiers in Microbiology, 2018, 9, 595.	3.5	39
8	Impact of NaCl reduction on lactic acid bacteria during fermentation of Nocellara del Belice table olives. Food Microbiology, 2017, 63, 239-247.	4.2	36
9	Combination of Metabolomic and Proteomic Analysis Revealed Different Features among Lactobacillus delbrueckii Subspecies bulgaricus and lactis Strains While In Vivo Testing in the Model Organism Caenorhabditis elegans Highlighted Probiotic Properties. Frontiers in Microbiology, 2017, 8, 1206.	3.5	30
10	Impact of supplementation with a food-derived microbial community on obesity-associated inflammation and gut microbiota composition. Genes and Nutrition, 2017, 12, 25.	2.5	26
11	Impact of a Complex Food Microbiota on Energy Metabolism in the Model OrganismCaenorhabditis elegans. BioMed Research International, 2015, 2015, 1-12.	1.9	37
12	Functional Screening of Antibiotic Resistance Genes from a Representative Metagenomic Library of Food Fermenting Microbiota. BioMed Research International, 2014, 2014, 1-9.	1.9	26
13	Bacteriophage P22 to challenge Salmonella in foods. International Journal of Food Microbiology, 2014, 191, 69-74.	4.7	84
14	Update on antibiotic resistance in foodborne Lactobacillus and Lactococcus species. Frontiers in Microbiology, 2013, 4, 301.	3.5	122
15	Molecular characterization of a novel mosaic tet(S/M) gene encoding tetracycline resistance in foodborne strains of Streptococcus bovis. Microbiology (United Kingdom), 2012, 158, 2353-2362.	1.8	22
16	Antibiotic resistance determinants in the interplay between food and gut microbiota. Genes and Nutrition, 2011, 6, 275-284.	2.5	80
17	Susceptibility to tetracycline and erythromycin of Lactobacillus paracasei strains isolated from traditional Italian fermented foods. International Journal of Food Microbiology, 2010, 138, 151-156.	4.7	78
18	Metagenomic libraries from fermented dairy food products as a novel tool to improve food quality and safety. Journal of Biotechnology, 2010, 150, 62-62.	3.8	0

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19	Identification of tetracyclineâ€•and erythromycinâ€•resistant Gramâ€•positive cocci within the fermenting microflora of an Italian dairy food product. Journal of Applied Microbiology, 2010, 109, 313-323.	3.1	32
20	Characterization of the Tn 916 Conjugative Transposon in a Food-Borne Strain of Lactobacillus paracasei. Applied and Environmental Microbiology, 2009, 75, 3866-3871.	3.1	51
21	Diabetes-linked zinc transporter ZnT8 is a homodimeric protein expressed by distinct rodent endocrine cell types in the pancreas and other glands. Nutrition, Metabolism and Cardiovascular Diseases, 2009, 19, 431-439.	2.6	83
22	Identification of Tetracycline and Erythromycin Resistant Gram-positive Cocci within the fermenting microflora of an Italian Dairy Food Product. Journal of Applied Microbiology, 2009, , .	3.1	0
23	Antibiotic resistance and microbial composition along the manufacturing process of Mozzarella di Bufala Campana. International Journal of Food Microbiology, 2008, 128, 378-384.	4.7	66
24	Zinc fluxes and zinc transporter genes in chronic diseases. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2007, 622, 84-93.	1.0	124
25	Immune response in relation to zinc status, sex and antioxidant defence in Italian elderly population: the ZENITH study. European Journal of Clinical Nutrition, 2005, 59, S68-S72.	2.9	14
26	Glycosylation is essential for translocation of carp retinol-binding protein across the endoplasmic reticulum membrane. Biochemical and Biophysical Research Communications, 2005, 332, 504-511.	2.1	5
27	Exchangeable zinc ions transiently accumulate in a vesicular compartment in the yeast Saccharomyces cerevisiae. Biochemical and Biophysical Research Communications, 2004, 323, 58-64.	2.1	79
28	Hepatic Synthesis, Maturation and Complex Formation between Retinol-Binding Protein and Transthyretin. Clinical Chemistry and Laboratory Medicine, 2002, 40, 1211-20.	2.3	26
29	Isolation, expression and characterization of carp retinol-binding protein. Gene, 2002, 295, 231-240.	2.2	10
30	Identification and Sequencing of Î²-Myrcene Catabolism Genes from Pseudomonas sp. Strain M1. Applied and Environmental Microbiology, 1999, 65, 2871-2876.	3.1	32