

Johanna K Björkroth

List of Publications by Year in descending order

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114
papers

6,256
citations

50276

46
h-index

79698

73
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122
all docs

122
docs citations

122
times ranked

4559
citing authors

#	ARTICLE	IF	CITATIONS
1	Taxonomy and important features of probiotic microorganisms in food and nutrition. American Journal of Clinical Nutrition, 2001, 73, 365s-373s.	4.7	505
2	Taxonomic study of <i>Weissella confusa</i> and description of <i>Weissella cibaria</i> sp. nov., detected in food and clinical samples.. International Journal of Systematic and Evolutionary Microbiology, 2002, 52, 141-148.	1.7	261
3	Sources of <i>Listeria monocytogenes</i> Contamination in a Cold-Smoked Rainbow Trout Processing Plant Detected by Pulsed-Field Gel Electrophoresis Typing. Applied and Environmental Microbiology, 1999, 65, 150-155.	3.1	258
4	Characterization of <i>Listeria monocytogenes</i> from an ice cream plant by serotyping and pulsed-field gel electrophoresis. International Journal of Food Microbiology, 1999, 46, 187-192.	4.7	205
5	Molecular Epidemiology of an Outbreak of Febrile Gastroenteritis Caused by <i>Listeria monocytogenes</i> in Cold-Smoked Rainbow Trout. Journal of Clinical Microbiology, 1999, 37, 2358-2360.	3.9	198
6	Lactic acid bacteria and their controversial role in fresh meat spoilage. Meat Science, 2015, 109, 66-74.	5.5	162
7	Characterization of <i>Leuconostoc gasicomitatum</i> sp. nov., Associated with Spoiled Raw Tomato-Marinaded Broiler Meat Strips Packaged under Modified-Atmosphere Conditions. Applied and Environmental Microbiology, 2000, 66, 3764-3772.	3.1	124
8	Microbiological ecology of marinated meat products. Meat Science, 2005, 70, 477-480.	5.5	117
9	Microbiological Spoilage and Contamination of Vacuum-Packaged Cooked Sausages. Journal of Food Protection, 1997, 60, 724-731.	1.7	115
10	Identification and Characterization of <i>Leuconostoc carnosum</i> , Associated with Production and Spoilage of Vacuum-Packaged, Sliced, Cooked Ham. Applied and Environmental Microbiology, 1998, 64, 3313-3319.	3.1	112
11	Meat Processing Plant Microbiome and Contamination Patterns of Cold-Tolerant Bacteria Causing Food Safety and Spoilage Risks in the Manufacture of Vacuum-Packaged Cooked Sausages. Applied and Environmental Microbiology, 2015, 81, 7088-7097.	3.1	111
12	Bovine Intramammary Infections Caused by Coagulase-Negative Staphylococci May Persist Throughout Lactation According to Amplified Fragment Length Polymorphism-Based Analysis. Journal of Dairy Science, 2007, 90, 3301-3307.	3.4	106
13	Comparison of microbial communities in marinated and unmarinated broiler meat by metagenomics. International Journal of Food Microbiology, 2012, 157, 142-149.	4.7	101
14	Intraspecies Genomic Groups in <i>Enterococcus faecium</i> and Their Correlation with Origin and Pathogenicity. Applied and Environmental Microbiology, 2002, 68, 1381-1391.	3.1	93
15	Evaluation of <i>Lactobacillus sake</i> Contamination in Vacuum-Packaged Sliced Cooked Meat Products by Ribotyping. Journal of Food Protection, 1996, 59, 398-401.	1.7	85
16	Coagulase-negative staphylococci isolated from bovine extramammary sites and intramammary infections in a single dairy herd. Journal of Dairy Research, 2008, 75, 422-429.	1.4	80
17	Metabolomics and bacterial diversity of packaged yellowfin tuna (<i>Thunnus albacares</i>) and salmon (<i>Salmo salar</i>) show fish species-specific spoilage development during chilled storage. International Journal of Food Microbiology, 2019, 293, 44-52.	4.7	80
18	Prevalence of <i>Listeria monocytogenes</i> in Broilers at the Abattoir, Processing Plant, and Retail Level. Journal of Food Protection, 2001, 64, 994-999.	1.7	77

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19	Development of spoilage bacterial community and volatile compounds in chilled beef under vacuum or high oxygen atmospheres. <i>International Journal of Food Microbiology</i> , 2016, 223, 25-32.	4.7	76
20	Prevalence of <i>Clostridium botulinum</i> in Finnish Trout Farms: Pulsed-Field Gel Electrophoresis Typing Reveals Extensive Genetic Diversity among Type E Isolates. <i>Applied and Environmental Microbiology</i> , 1998, 64, 4161-4167.	3.1	76
21	Characterization of <i>Lactobacillus sake</i> strains associating with production of ropy slime by randomly amplified polymorphic DNA (RAPD) and pulsed-field gel electrophoresis (PFGE) patterns. <i>International Journal of Food Microbiology</i> , 1996, 31, 59-68.	4.7	75
22	Similar <i>Listeria monocytogenes</i> pulsotypes detected in several foods originating from different sources. <i>International Journal of Food Microbiology</i> , 2002, 77, 83-90.	4.7	74
23	Characterization of psychrotrophic bacterial communities in modified atmosphere-packed meat with terminal restriction fragment length polymorphism. <i>International Journal of Food Microbiology</i> , 2011, 144, 360-366.	4.7	73
24	Characterization and identification of lactic acid bacteria in <i>œmorcilla de Burgos</i> . <i>International Journal of Food Microbiology</i> , 2005, 97, 285-296.	4.7	71
25	Role of Broiler Carcasses and Processing Plant Air in Contamination of Modified-Atmosphere-Packaged Broiler Products with Psychrotrophic Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2007, 73, 1136-1145.	3.1	71
26	rRNA gene restriction patterns as a characterization tool for <i>Lactobacillus sake</i> strains producing ropy slime. <i>International Journal of Food Microbiology</i> , 1996, 30, 293-302.	4.7	69
27	Predominant enterobacteria on modified-atmosphere packaged meat and poultry. <i>Food Microbiology</i> , 2013, 34, 252-258.	4.2	67
28	Spoilage of value-added, high-oxygen modified-atmosphere packaged raw beef steaks by <i>Leuconostoc gasicomitatum</i> and <i>Leuconostoc gelidum</i> . <i>International Journal of Food Microbiology</i> , 2007, 119, 340-345.	4.7	64
29	Genotypes and Enterotoxigenicity of <i>Staphylococcus aureus</i> Isolated from the Hands and Nasal Cavities of Flight-Catering Employees. <i>Journal of Food Protection</i> , 2000, 63, 1487-1491.	1.7	62
30	<i>Leuconostoc gelidum</i> and <i>Leuconostoc gasicomitatum</i> strains dominated the lactic acid bacterium population associated with strong slime formation in an acetic-acid herring preserve. <i>International Journal of Food Microbiology</i> , 2004, 90, 207-218.	4.7	61
31	<i>Lactobacillus oligofermentans</i> sp. nov., Associated with Spoilage of Modified-Atmosphere-Packaged Poultry Products. <i>Applied and Environmental Microbiology</i> , 2005, 71, 4400-4406.	3.1	61
32	Volatile organic compounds and <i>Photobacterium phosphoreum</i> associated with spoilage of modified-atmosphere-packaged raw pork. <i>International Journal of Food Microbiology</i> , 2016, 218, 86-95.	4.7	61
33	Genera <i>Leuconostoc</i> , <i>Oenococcus</i> and <i>Weissella</i> . , 2006, , 267-319.		60
34	Significance of Heme-Based Respiration in Meat Spoilage Caused by <i>Leuconostoc gasicomitatum</i> . <i>Applied and Environmental Microbiology</i> , 2013, 79, 1078-1085.	3.1	59
35	Use of rRNA gene restriction patterns to evaluate lactic acid bacterium contamination of vacuum-packaged sliced cooked whole-meat product in a meat processing plant. <i>Applied and Environmental Microbiology</i> , 1997, 63, 448-453.	3.1	59
36	Diversity of Proteolytic <i>Clostridium botulinum</i> Strains, Determined by a Pulsed-Field Gel Electrophoresis Approach. <i>Applied and Environmental Microbiology</i> , 2005, 71, 1311-1317.	3.1	57

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37	Leuconostoc gasicomitatum is the dominating lactic acid bacterium in retail modified-atmosphere-packaged marinated broiler meat strips on sell-by-day. International Journal of Food Microbiology, 2003, 80, 89-97.	4.7	56
38	Genome Sequence of a Food Spoilage Lactic Acid Bacterium, Leuconostoc gasicomitatum LMG 18811 ^T, in Association with Specific Spoilage Reactions. Applied and Environmental Microbiology, 2011, 77, 4344-4351.	3.1	56
39	Characterisation of Clostridium botulinum groups I and II by randomly amplified polymorphic DNA analysis and repetitive element sequence-based PCR. International Journal of Food Microbiology, 1999, 48, 179-189.	4.7	55
40	Prevalence and characterization of pathogenic Yersinia enterocolitica in pig tonsils from different slaughterhouses. Food Microbiology, 2000, 17, 93-101.	4.2	51
41	Yersinia pekkanenii sp. nov.. International Journal of Systematic and Evolutionary Microbiology, 2011, 61, 2363-2367.	1.7	50
42	Food Spoilage-Associated Leuconostoc, Lactococcus, and Lactobacillus Species Display Different Survival Strategies in Response to Competition. Applied and Environmental Microbiology, 2018, 84, .	3.1	50
43	The spoilage flora of vacuum-packaged, sodium nitrite or potassium nitrate treated, cold-smoked rainbow trout stored at 4°C or 8°C. International Journal of Food Microbiology, 1998, 45, 135-142.	4.7	49
44	Characterisation of lactic acid bacteria from spoiled, vacuum-packaged, cold-smoked rainbow trout using ribotyping. International Journal of Food Microbiology, 1999, 52, 77-84.	4.7	49
45	Characterization and evaluation of the spoilage potential of Lactococcus piscium isolates from modified atmosphere packaged meat. International Journal of Food Microbiology, 2012, 156, 50-59.	4.7	49
46	Exploring lot-to-lot variation in spoilage bacterial communities on commercial modified atmosphere packaged beef. Food Microbiology, 2017, 62, 147-152.	4.2	49
47	Identification of lactic acid bacteria from spoiled, vacuum-packaged "gravad" rainbow trout using ribotyping. International Journal of Food Microbiology, 2002, 72, 147-153.	4.7	48
48	Characterisation of Persistent and Sporadic Listeria monocytogenes Strains by Pulsed-Field Gel Electrophoresis (PFGE) and Amplified Fragment Length Polymorphism (AFLP). Systematic and Applied Microbiology, 2003, 26, 539-545.	2.8	48
49	Enterococcus species dominating in fresh modified-atmosphere-packaged, marinated broiler legs are overgrown by Carnobacterium and Lactobacillus species during storage at 6 °C. International Journal of Food Microbiology, 2005, 97, 267-276.	4.7	47
50	Molecular Analysis of Pseudomonas aeruginosa: Epidemiological Investigation of Mastitis Outbreaks in Irish Dairy Herds. Applied and Environmental Microbiology, 1999, 65, 2723-2729.	3.1	47
51	Lactobacillus alimentarius: a specific spoilage organism in marinated herring. International Journal of Food Microbiology, 2001, 64, 355-360.	4.7	46
52	Characteristics of Yersinia enterocolitica biotype 1A strains isolated from patients and asymptomatic carriers. European Journal of Clinical Microbiology and Infectious Diseases, 2013, 32, 869-875.	2.9	46
53	Enterococcus hermanniensis sp. nov., from modified-atmosphere-packaged broiler meat and canine tonsils. International Journal of Systematic and Evolutionary Microbiology, 2004, 54, 1823-1827.	1.7	45
54	Biodiversity of Clostridium botulinum Type E Strains Isolated from Fish and Fishery Products. Applied and Environmental Microbiology, 1999, 65, 2057-2064.	3.1	45

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55	Extension of the species <i>Helicobacter bilis</i> to include the reference strains of <i>Helicobacter</i> sp. flexispira taxa 2, 3 and 8 and Finnish canine and feline flexispira strains. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005, 55, 891-898.	1.7	43
56	<i>Lactococcus piscium</i> : a psychrotrophic lactic acid bacterium with bioprotective or spoilage activity in food-a review. <i>Journal of Applied Microbiology</i> , 2016, 121, 907-918.	3.1	43
57	<i>Lactobacillus curvatus</i> subsp. melibiosus is a later synonym of <i>Lactobacillus sakei</i> subsp. carnosus. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2004, 54, 1621-1626.	1.7	42
58	<i>Streptococcus alactolyticus</i> is the dominating culturable lactic acid bacterium species in canine jejunum and feces of four fistulated dogs. <i>FEMS Microbiology Letters</i> , 2004, 230, 35-39.	1.8	41
59	Prevalence of the Enterotoxin Gene and Clonality of <i>Clostridium perfringens</i> Strains Associated with Food-Poisoning Outbreaks. <i>Journal of Food Protection</i> , 1998, 61, 240-243.	1.7	39
60	Reclassification of <i>Leuconostoc gasicomitatum</i> as <i>Leuconostoc gelidum</i> subsp. gasicomitatum comb. nov., description of <i>Leuconostoc gelidum</i> subsp. aenigmaticum subsp. nov., designation of <i>Leuconostoc gelidum</i> subsp. gelidum subsp. nov. and emended description of <i>Leuconostoc gelidum</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 1290-1295.	1.7	39
61	Microbial, sensory and volatile changes during the anaerobic cold storage of morcilla de Burgos previously inoculated with <i>Weissella viridescens</i> and <i>Leuconostoc mesenteroides</i> . <i>International Journal of Food Microbiology</i> , 2009, 131, 168-177.	4.7	38
62	<i>Yersinia nurmii</i> sp. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011, 61, 2368-2372.	1.7	38
63	Microbial changes and growth of <i>Listeria monocytogenes</i> during chilled storage of brined shrimp (<i>Pandalus borealis</i>). <i>International Journal of Food Microbiology</i> , 2008, 124, 250-259.	4.7	37
64	Identification of Enterococci from Broiler Products and a Broiler Processing Plant and Description of <i>Enterococcus viikkiensis</i> sp. nov.. <i>Applied and Environmental Microbiology</i> , 2011, 77, 1196-1203.	3.1	37
65	Persistence in bovine mastitis of <i>Staphylococcus aureus</i> clones as assessed by random amplified polymorphic DNA analysis, ribotyping and biotyping. <i>Veterinary Microbiology</i> , 1997, 57, 245-251.	1.9	36
66	<i>Enterococcus devriesei</i> sp. nov., associated with animal sources. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005, 55, 2479-2484.	1.7	36
67	Ropy slime-producing <i>Lactobacillus sake</i> strains possess a strong competitive ability against a commercial biopreservative. <i>International Journal of Food Microbiology</i> , 1997, 38, 117-123.	4.7	35
68	<i>Lactobacillus fructivorans</i> Spoilage of Tomato Ketchup. <i>Journal of Food Protection</i> , 1997, 60, 505-509.	1.7	34
69	Diversity of <i>Leuconostoc gasicomitatum</i> associated with meat spoilage. <i>International Journal of Food Microbiology</i> , 2009, 136, 32-36.	4.7	34
70	<i>Leuconostoc</i> Spoilage of Vacuum-Packaged Vegetable Sausages. <i>Journal of Food Protection</i> , 2008, 71, 2312-2315.	1.7	33
71	Genome Sequence and Transcriptome Analysis of Meat-Spoilage-Associated Lactic Acid Bacterium <i>Lactococcus piscium</i> MKFS47. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3800-3811.	3.1	32
72	Roles of Four Putative DEAD-Box RNA Helicase Genes in Growth of <i>Listeria monocytogenes</i> EGD-e under Heat, pH, Osmotic, Ethanol, and Oxidative Stress Conditions. <i>Applied and Environmental Microbiology</i> , 2012, 78, 6875-6882.	3.1	31

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73	Ribotyping as an identification tool for <i>Clostridium botulinum</i> strains causing human botulism. <i>International Journal of Food Microbiology</i> , 1999, 47, 121-131.	4.7	28
74	<i>Lactobacillus sakei/curvatus</i> is the prevailing lactic acid bacterium group in spoiled maatjes herring. <i>Food Microbiology</i> , 2008, 25, 529-533.	4.2	28
75	Preparation and antimicrobial characterization of silver-containing packaging materials for meat. <i>Food Packaging and Shelf Life</i> , 2015, 6, 53-60.	7.5	28
76	Complete genome sequence of <i>Leuconostoc gelidum</i> subsp. <i>gasicomitatum</i> KG16-1, isolated from vacuum-packaged vegetable sausages. <i>Standards in Genomic Sciences</i> , 2016, 11, 40.	1.5	28
77	<i>Lactobacillus oligofermentans</i> glucose, ribose and xylose transcriptomes show higher similarity between glucose and xylose catabolism-induced responses in the early exponential growth phase. <i>BMC Genomics</i> , 2016, 17, 539.	2.8	27
78	Production of Buttery-Odor Compounds and Transcriptome Response in <i>Leuconostoc gelidum</i> subsp. <i>gasicomitatum</i> LMG18811 ^T during Growth on Various Carbon Sources. <i>Applied and Environmental Microbiology</i> , 2015, 81, 1902-1908.	3.1	25
79	<i>Leuconostoc carnosum</i> Associated with Spoilage of Refrigerated Whole Cooked Hams in Greece. <i>Journal of Food Protection</i> , 2006, 69, 2268-2273.	1.7	23
80	Characterisation of non-pathogenic <i>Yersinia pseudotuberculosis</i> -like strains isolated from food and environmental samples. <i>International Journal of Food Microbiology</i> , 2009, 129, 150-156.	4.7	23
81	Identification and Antimicrobial Resistance of <i>Streptococcus uberis</i> and <i>Streptococcus parauberis</i> Isolated from Bovine Milk Samples. <i>Journal of Dairy Science</i> , 2008, 91, 4075-4081.	3.4	21
82	Packaging gas selects lactic acid bacterial communities on raw pork. <i>Journal of Applied Microbiology</i> , 2015, 119, 1310-1316.	3.1	21
83	Oral tylosin administration is associated with an increase of faecal enterococci and lactic acid bacteria in dogs with tylosin-responsive diarrhoea. <i>Veterinary Journal</i> , 2015, 205, 369-374.	1.7	20
84	Characterisation of ropy slime-producing <i>Lactobacillus sakei</i> using repetitive element sequence-based PCR. <i>International Journal of Food Microbiology</i> , 1999, 50, 215-219.	4.7	19
85	<i>Lactobacillus sobrius</i> Konstantinov et al. 2006 is a later synonym of <i>Lactobacillus amylovorus</i> Nakamura 1981. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008, 58, 910-913.	1.7	19
86	Requirement for RNA Helicase CsdA for Growth of <i>Yersinia pseudotuberculosis</i> IP32953 at Low Temperatures. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1298-1301.	3.1	19
87	Diversity of <i>Weissella viridescens</i> strains associated with "Morcilla de Burgos". <i>International Journal of Food Microbiology</i> , 2006, 109, 164-168.	4.7	18
88	Growth and metabolic characteristics of fastidious meat-derived <i>Lactobacillus algidus</i> strains. <i>International Journal of Food Microbiology</i> , 2020, 313, 108379.	4.7	17
89	The effect of marination on lactic acid bacteria communities in raw broiler fillet strips. <i>Frontiers in Microbiology</i> , 2012, 3, 376.	3.5	16
90	High number of <i>Yersinia enterocolitica</i> 4/O:3 in cold-stored modified atmosphere-packed pig cheek meat. <i>International Journal of Food Microbiology</i> , 2012, 155, 69-72.	4.7	16

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91	Lactic acid bacteria in dried vegetables and spices. <i>Food Microbiology</i> , 2016, 53, 110-114.	4.2	16
92	Survival of <i>Listeria monocytogenes</i> Strains in a Dry Sausage Model. <i>Journal of Food Protection</i> , 2008, 71, 1550-1555.	1.7	15
93	Inconsistent Denoising and Clustering Algorithms for Amplicon Sequence Data. <i>Journal of Computational Biology</i> , 2015, 22, 743-751.	1.6	15
94	rRNA gene RFLP as an identification tool for <i>Corynebacterium</i> species. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 1999, 49, 983-989.	1.7	14
95	Effect of a multispecies lactobacillus formulation as a feeding supplement on the performance and immune function of piglets. <i>Livestock Science</i> , 2015, 180, 164-171.	1.6	14
96	Multilocus Sequence Typing of <i>Leuconostoc gelidum</i> subsp. <i>gasicomitatum</i> , a Psychrotrophic Lactic Acid Bacterium Causing Spoilage of Packaged Perishable Foods. <i>Applied and Environmental Microbiology</i> , 2015, 81, 2474-2480.	3.1	13
97	<i>Streptococcus parauberis</i> associated with modified atmosphere packaged broiler meat products and air samples from a poultry meat processing plant. <i>International Journal of Food Microbiology</i> , 2006, 106, 318-323.	4.7	12
98	The prevalence of <i>Clostridium botulinum</i> in European river lamprey (<i>Lampetra fluviatilis</i>) in Finland. <i>International Journal of Food Microbiology</i> , 2006, 109, 234-237.	4.7	12
99	Meat Inspection Education in Finnish Veterinary Curriculum. <i>Journal of Veterinary Medical Education</i> , 2007, 34, 205-211.	0.6	12
100	V-REVCOMP: automated high-throughput detection of reverse complementary 16S rRNA gene sequences in large environmental and taxonomic datasets. <i>FEMS Microbiology Letters</i> , 2011, 319, 140-145.	1.8	12
101	Longitudinal Metatranscriptomic Analysis of a Meat Spoilage Microbiome Detects Abundant Continued Fermentation and Environmental Stress Responses during Shelf Life and Beyond. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	11
102	Lactic Acid Bacteria in Marinades Used for Modified Atmosphere Packaged Broiler Chicken Meat Products. <i>Journal of Food Protection</i> , 2007, 70, 766-770.	1.7	10
103	Characterization of <i>Leuconostoc</i> strains isolated from fresh anchovy (<i>Engraulis anchoita</i>). <i>Journal of General and Applied Microbiology</i> , 2010, 56, 175-180.	0.7	9
104	Dynamics of lactic acid bacteria in "Pecorino di Tramonti" a ewe's milk cheese with particular emphasis on enterococci: a preliminary study. <i>Annals of Microbiology</i> , 2016, 66, 179-185.	2.6	8
105	Two copies of the <i>ail</i> gene found in <i>Yersinia enterocolitica</i> and <i>Yersinia kristensenii</i> . <i>Veterinary Microbiology</i> , 2020, 247, 108798.	1.9	8
106	Developing microbial spoilage population in vacuum-packaged charcoal-broiled European river lamprey (<i>Lampetra fluviatilis</i>). <i>International Journal of Food Microbiology</i> , 2005, 101, 145-152.	4.7	6
107	Accumulation of PCBs and Organochlorine Pesticides in River-Caught European River Lamprey (<i>Lampetra fluviatilis</i>) in Finland. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2006, 76, 497-504.	2.7	6
108	Characterization of European <i>Yersinia enterocolitica</i> 1A strains using restriction fragment length polymorphism and multilocus sequence analysis. <i>Letters in Applied Microbiology</i> , 2016, 63, 282-288.	2.2	6

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109	“Differentiation between Types and Strains of Clostridium botulinum by Ribotyping.” A Comment on: J. Food Prot. 63(10):1347–1352 (2000). Journal of Food Protection, 2001, 64, 1653-1654.	1.7	5
110	Testing of amplified fragment length polymorphism (AFLP) technique as a tool for molecular epidemiology of Trichinella nativa. Veterinary Parasitology, 2005, 132, 19-22.	1.8	5
111	Microsporidian Infection in Mosquitoes (Culicidae) Is Associated with Gut Microbiome Composition and Predicted Gut Microbiome Functional Content. Microbial Ecology, 2023, 85, 247-263.	2.8	4
112	Potential Applications of Probiotic, Bacteriocin-Producing Enterococci and eir Bacteriocins. , 2011, , 57-80.		1
113	CHARACTERIZATION OF AUTOCHTHONOUS LACTIC FLORA OF A CAMPANIAN CHILLI CHEESE PRODUCED FROM RAW SHEEP MILK. Italian Journal of Food Safety, 2012, 1, 77.	0.8	0
114	Chapter 11. Culture Media for Leuconostoc gasicomitatum. , 2011, , 228-232.		0