Sergio Ghidini

List of Publications by Year
in descending order

55 papers	1,926 citations	331538 21 h-index	265120 42 g-index
56 all docs	56 docs citations	56 times ranked	2617 citing authors

#	Article	IF	Citations
1	Calorific value and cholesterol content of normal and low-fat meat and meat products. Trends in Food Science and Technology, 1999, 10, 119-128.	7.8	190
2	Biofilm formation by Staphylococcus aureus on food contact surfaces: Relationship with temperature and cell surface hydrophobicity. Food Control, 2015, 50, 930-936.	2.8	171
3	Characterization of antimicrobial resistance of foodborne Listeria monocytogenes. International Journal of Food Microbiology, 2009, 128, 497-500.	2.1	170
4	Listeria monocytogenes Biofilms in the Wonderland of Food Industry. Pathogens, 2017, 6, 41.	1.2	154
5	Lipolysis and lipid oxidation in fermented sausages depending on different processing conditions and different antioxidants. Meat Science, 2004, 66, 415-423.	2.7	113
6	Mineral composition of Italian salami and effect of NaCl partial replacement on compositional, physico-chemical and sensory parameters. Meat Science, 2010, 86, 742-747.	2.7	103
7	Heavy metal contamination in little owl (Athene noctua) and common buzzard (Buteo buteo) from northern Italy. Ecotoxicology and Environmental Safety, 2005, 60, 61-66.	2.9	96
8	A Look inside the Listeria monocytogenes Biofilms Extracellular Matrix. Microorganisms, 2016, 4, 22.	1.6	71
9	Comparison of contaminant and residue levels in organic and conventional milk and meat products from Northern Italy. Food Additives and Contaminants, 2005, 22, 9-14.	2.0	69
10	Residues of Î²-lactam antibiotics in bovine milk: confirmatory analysis by liquid chromatography tandem mass spectrometry after microbial assay screening. Food Additives and Contaminants, 2003, 20, 528-534.	2.0	47
11	Longitudinal study on the sources of Listeria monocytogenes contamination in cold-smoked salmon and its processing environment in Italy. International Journal of Food Microbiology, 2012, 158, 79-84.	2.1	45
12	Approaching Authenticity Issues in Fish and Seafood Products by Qualitative Spectroscopy and Chemometrics. Molecules, 2019, 24, 1812.	1.7	42
13	Rapid authentication of European sea bass (Dicentrarchus labrax L.) according to production method, farming system, and geographical origin by near infrared spectroscopy coupled with chemometrics. Food Chemistry, 2019, 280, 321-327.	4.2	42
14	Biofilm Formation and Its Relationship with the Molecular Characteristics of Foodâ€Related Methicillinâ€Resistant Staphylococcus aureus (MRSA). Journal of Food Science, 2017, 82, 2364-2370.	1.5	38
15	Metabolic profiling by 1H NMR of ground beef irradiated at different irradiation doses. Meat Science, 2015, 103, 83-89.	2.7	35
16	Solid Phase Extraction and Liquid Chromatographyâ^'Tandem Mass Spectrometry for the Evaluation of 4-Hydroxy-2-nonenal in Pork Products. Journal of Agricultural and Food Chemistry, 2002, 50, 5268-5272.	2.4	32
17	Consumersâ€™ behaviour toward typical Italian dry sausages. Food Control, 2008, 19, 609-615.	2.8	25
18	Multi-element signature of cuttlefish and its potential for the discrimination of different geographical provenances and traceability. Food Chemistry, 2021, 356, 129687.	4.2	25

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19	Evaluation of 2-Alkylcyclobutanones in Irradiated Cured Pork Products during Vacuum-Packed Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 4264-4270.	2.4	24
20	PCDD/Fs, DL-PCBs, and NDL-PCBs in Dairy Cows: Carryover in Milk from a Controlled Feeding Study. Journal of Agricultural and Food Chemistry, 2020, 68, 2201-2213.	2.4	24
21	Case-study and risk management of dioxins and PCBs bovine milk contaminations in a high industrialized area in Northern Italy. Environmental Science and Pollution Research, 2015, 22, 9775-9785.	2.7	23
22	Assessment of the Antibiotic Resistance Profile, Genetic Heterogeneity and Biofilm Production of Methicillin-Resistant Staphylococcus aureus (MRSA) Isolated from The Italian Swine Production Chain. Foods, 2020, 9, 1141.	1.9	23
23	Advances in Troubleshooting Fish and Seafood Authentication by Inorganic Elemental Composition. Foods, 2021, 10, 270.	1.9	23
24	Lipid oxidation of irradiated pork products. LWT - Food Science and Technology, 2009, 42, 1301-1307.	2.5	19
25	Detection of irradiated beef by nuclear magnetic resonance lipid profiling combined with chemometric techniques. Meat Science, 2013, 93, 171-177.	2.7	19
26	Three years of monitoring of PCDD/F, DL-PCB and NDL-PCB residues in bovine milk from Lombardy and Emilia Romagna regions (Italy): Contamination levels and human exposure assessment. Food Control, 2016, 68, 45-54.	2.8	18
27	Occurrence of Toxoplasma gondii in Carcasses of Pigs Reared in Intensive Systems in Northern Italy. Journal of Food Protection, 2017, 80, 515-522.	0.8	18
28	Development and test of a visual-only meat inspection system for heavy pigs in Northern Italy. BMC Veterinary Research, 2018, 14, 6.	0.7	18
29	Near infrared spectral fingerprinting: A tool against origin-related fraud in the sector of processed anchovies. Food Control, 2021, 123, 107778.	2.8	18
30	Abattoir-Based Measures to Assess Swine Welfare: Analysis of the Methods Adopted in European Slaughterhouses. Animals, 2021, 11, 226.	1.0	18
31	Use of near infrared spectroscopy coupled with chemometrics for fast detection of irradiated dry fermented sausages. Food Control, 2020, 110, 107009.	2.8	17
32	Survey on typology, PRPs and HACCP plan in dry fermented sausage sector of Northern Italy. Food Control, 2007, 18, 650-655.	2.8	16
33	Polymorphism of actA gene is not related to in vitro virulence of Listeria monocytogenes. International Journal of Food Microbiology, 2010, 137, 100-105.	2.1	15
34	The Use of Antimicrobials in Italian Heavy Pig Fattening Farms. Antibiotics, 2020, 9, 892.	1.5	14
35	Toward the Authentication of European Sea Bass Origin through a Combination of Biometric Measurements and Multiple Analytical Techniques. Journal of Agricultural and Food Chemistry, 2018, 66, 6822-6831.	2.4	13
36	Classification of transformed anchovy products based on the use of element patterns and decision trees to assess traceability and country of origin labelling. Food Chemistry, 2021, 360, 129790.	4.2	13

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37	Evaluating the presence of human pathogens in commercially frozen, biologically appropriate raw pet food sold in Italy. Veterinary Record, 2020, 187, e50.	0.2	12
38	Differences in code terminology and frequency of findings in meat inspection of finishing pigs in seven European countries. Food Control, 2022, 132, 108394.	2.8	12
39	Authentication of European sea bass according to production method and geographical origin by light stable isotope ratio and rare earth elements analyses combined with chemometrics. Italian Journal of Food Safety, 2019, 8, 7872.	0.5	11
40	Histamine Control in Raw and Processed Tuna: A Rapid Tool Based on NIR Spectroscopy. Foods, 2021, 10, 885.	1.9	11
41	Molecular characterisation and biofilm production in Staphylococcusaureus isolates from the dairy production chain in Northern Italy. International Dairy Journal, 2019, 91, 110-118.	1.5	10
42	Microbiological contamination in three large-scale pig slaughterhouses in Northern Italy. Italian Journal of Food Safety, 2016, 5, 6151.	0.5	9
43	Food risk characterization from exposure to persistent organic pollutants and metals contaminating eels from an Italian lake. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 779-788.	1.1	9
44	Country of origin label monitoring of musky and common octopuses (Eledone spp. and Octopus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	2.8	9
45	Cd, Hg and As Concentrations in Fish Caught in the North Adriatic Sea. Veterinary Research Communications, 2003, 27, 297-299.	0.6	7
46	The Relationship between Carcass Condemnations and Tail Lesion in Swine Considering Different Production Systems and Tail Lengths. Animals, 2022, 12, 949.	1.0	7
47	Predictivity of Antemortem Findings on Postmortem Inspection in Italian Heavy Pigs Slaughterhouses. Animals, 2021, 11, 2470.	1.0	6
48	METHICILLIN - RESISTANT STAPHYLOCOCCUS AUREUS IN PIG PRODUCTION CHAIN. Italian Journal of Food Safety, 2012, 1, 25.	0.5	4
49	Two different forms and levels of CuSO₄ in piglet feeding: liver, plasma and faeces copper status. Journal of Animal and Feed Sciences, 2014, 23, 52-57.	0.4	4
50	The influence of different production systems on dioxin and PCB levels in chicken eggs from Emilia-Romagna and Lombardy regions (Italy) over 2017â€“2019 and consequent dietary exposure assessment. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 130-148.	1.1	4
51	Macro and micro elements profile of yak (Bos grunniens) milk from Qilian of Qinghai plateau. Italian Journal of Animal Science, 2012, 11, e33.	0.8	3
52	Molecular characterization of methicillin-resistant Staphylococcus aureus isolated from the pig production chain in Northern Italy. Italian Journal of Food Safety, 2020, 9, 8412.	0.5	3
53	Residues of Aminoglycosides in Milk: Confirmatory Analysis. Veterinary Research Communications, 2007, 31, 365-367.	0.6	2
54	Bugs Ã la carte: Microbial contamination of electronic menus. Trends in Food Science and Technology, 2019, 90, 158-159.	7.8	2

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55	Lipid changes in Italian salami induced by irradiation. Veterinary Research Communications, 2009, 33, 269-271.	0.6	0