

Marina N Losio

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5953373/publications.pdf>

Version: 2024-02-01

22
papers

410
citations

758635

12
h-index

752256

20
g-index

22
all docs

22
docs citations

22
times ranked

709
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of human enteric viruses in shellfish from the northern Adriatic sea. International Journal of Food Microbiology, 2007, 114, 252-257.	2.1	70
2	<i>Listeria monocytogenes</i> in Ready-to-Eat Seafood and Potential Hazards for the Consumers. International Journal of Microbiology, 2012, 2012, 1-10.	0.9	39
3	Sale of Raw Milk in Northern Italy: Food Safety Implications and Comparison of Different Analytical Methodologies for Detection of Foodborne Pathogens. Foodborne Pathogens and Disease, 2012, 9, 293-297.	0.8	34
4	Foodborne Pathogens in In-Line Milk Filters and Associated On-Farm Risk Factors in Dairy Farms Authorized To Produce and Sell Raw Milk in Northern Italy. Journal of Food Protection, 2012, 75, 1263-1269.	0.8	31
5	Key Role of Sequencing to Trace Hepatitis A Viruses Circulating in Italy During a Large Multi-Country European Foodborne Outbreak in 2013. PLoS ONE, 2016, 11, e0149642.	1.1	31
6	Field handling conditions of raw milk sold in vending machines: experimental evaluation of the behaviour of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Campylobacter jejuni</i> . Italian Journal of Animal Science, 2012, 11, e24.	0.8	29
7	Noroviruses in Seafood: A 9-Year Monitoring in Italy. Foodborne Pathogens and Disease, 2013, 10, 533-539.	0.8	29
8	Isolation and Genomic Sequence of Hepatitis A Virus from Mixed Frozen Berries in Italy. Food and Environmental Virology, 2014, 6, 202-206.	1.5	29
9	Survival of <i>Arcobacter butzleri</i> During Production and Storage of Artisan Water Buffalo Mozzarella Cheese. Foodborne Pathogens and Disease, 2013, 10, 820-824.	0.8	22
10	Human campylobacteriosis related to the consumption of raw milk sold by vending machines in Italy: Quantitative risk assessment based on official controls over four years. Preventive Veterinary Medicine, 2015, 121, 151-158.	0.7	16
11	Hepatitis E Virus (HEV) Spread and Genetic Diversity in Game Animals in Northern Italy. Food and Environmental Virology, 2021, 13, 146-153.	1.5	15
12	Microbiological recovery from bovine, swine, equine, and ovine carcasses: Comparison of excision, sponge and swab sampling methods. Food Control, 2015, 50, 919-924.	2.8	13
13	Seasonal variability of thermophilic <i>Campylobacter</i> spp. in raw milk sold by automatic vending machines in Lombardy. Italian Journal of Food Safety, 2016, 5, 5848.	0.5	8
14	Behaviour of <i>Salmonella</i> Typhimurium during production and storage of artisan water buffalo Mozzarella cheese. Italian Journal of Animal Science, 2012, 11, e53.	0.8	7
15	Validation of a 1-Day Analytical Diagnostic Real-Time PCR for the Detection of Salmonella in Different Food Meat Categories. Food Analytical Methods, 2013, 6, 996-1003.	1.3	7
16	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels (<i>Mytilus galloprovincialis</i>). Food and Environmental Virology, 2015, 7, 76-85.	1.5	7
17	Detection and molecular characterisation of swine Hepatitis E virus in Brescia province, Italy. Italian Journal of Food Safety, 2015, 4, 4587.	0.5	5
18	Microbiological and physico-chemical changes during manufacture of an Italian goat cheese made from raw milk. Italian Journal of Food Safety, 2014, 3, 4586.	0.5	4

#	ARTICLE	IF	CITATIONS
19	Study of growth potential of <i>Listeria monocytogenes</i> in low fat salami: an innovative Italian meat product. <i>Italian Journal of Food Safety</i> , 2014, 3, 2112.	0.5	4
20	Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. <i>International Journal of Food Properties</i> , 2015, 18, 492-498.	1.3	4
21	Behaviour of <i>Escherichia coli</i> O157:H7 during the manufacture and ripening of an Italian traditional raw goat milk cheese. <i>Italian Journal of Food Safety</i> , 2014, 3, 2243.	0.5	3
22	Growth potential of <i>Listeria monocytogenes</i> in sliced turkey bresaola packed in modified atmosphere. <i>Italian Journal of Food Safety</i> , 2014, 3, 2231.	0.5	3