

Marina N Losio

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22
papers

339
citations

10
h-index

18
g-index

22
ext. papers

382
ext. citations

2.9
avg, IF

2.39
L-index

#	Paper	IF	Citations
22	Assessment of human enteric viruses in shellfish from the northern Adriatic sea. <i>International Journal of Food Microbiology</i> , 2007 , 114, 252-7	5.8	58
21	Sale of raw milk in northern Italy: food safety implications and comparison of different analytical methodologies for detection of foodborne pathogens. <i>Foodborne Pathogens and Disease</i> , 2012 , 9, 293-7 ^{3.8}	3.8	34
20	Listeria monocytogenes in Ready-to-Eat Seafood and Potential Hazards for the Consumers. <i>International Journal of Microbiology</i> , 2012 , 2012, 497635	3.6	30
19	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. <i>Journal of Food Protection</i> , 2012 , 75, 1263-9	2.5	28
18	Isolation and genomic sequence of hepatitis A virus from mixed frozen berries in Italy. <i>Food and Environmental Virology</i> , 2014 , 6, 202-6	4	27
17	Noroviruses in seafood: a 9-year monitoring in Italy. <i>Foodborne Pathogens and Disease</i> , 2013 , 10, 533-9	3.8	26
16	Field handling conditions of raw milk sold in vending machines: experimental evaluation of the behaviour of Listeria monocytogenes, Escherichia coli O157:H7, Salmonella Typhimurium and Campylobacter jejuni. <i>Italian Journal of Animal Science</i> , 2012 , 11, e24	2.2	26
15	Key Role of Sequencing to Trace Hepatitis A Viruses Circulating in Italy During a Large Multi-Country European Foodborne Outbreak in 2013. <i>PLoS ONE</i> , 2016 , 11, e0149642	3.7	22
14	Survival of Arcobacter butzleri during production and storage of artisan water buffalo mozzarella cheese. <i>Foodborne Pathogens and Disease</i> , 2013 , 10, 820-4	3.8	21
13	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. <i>Preventive Veterinary Medicine</i> , 2015 , 121, 151-8	3.1	14
12	Microbiological recovery from bovine, swine, equine, and ovine carcasses: Comparison of excision, sponge and swab sampling methods. <i>Food Control</i> , 2015 , 50, 919-924	6.2	9
11	Validation of a 1-Day Analytical Diagnostic Real-Time PCR for the Detection of Salmonella in Different Food Meat Categories. <i>Food Analytical Methods</i> , 2013 , 6, 996-1003	3.4	7
10	Seasonal Variability of Thermophilic Spp. in Raw Milk Sold by Automatic Vending Machines in Lombardy Region. <i>Italian Journal of Food Safety</i> , 2016 , 5, 5848	1.2	7
9	Synergistic effect of high hydrostatic pressure (HHP) and marination treatment on the inactivation of hepatitis a virus in mussels (Mytilus galloprovincialis). <i>Food and Environmental Virology</i> , 2015 , 7, 76-85 ⁴		6
8	Study of Growth Potential of in Low Fat Salami: An Innovative Italian Meat Product. <i>Italian Journal of Food Safety</i> , 2014 , 3, 2112	1.2	4
7	Behaviour of Salmonella Typhimurium during production and storage of artisan water buffalo Mozzarella cheese. <i>Italian Journal of Animal Science</i> , 2012 , 11, e53	2.2	4
6	Detection and Molecular Characterisation of Swine Hepatitis E Virus in Brescia Province, Italy. <i>Italian Journal of Food Safety</i> , 2015 , 4, 4587	1.2	3

5	Microbiological and Physico-Chemical Changes During Manufacture of an Italian Goat Cheese Made from Raw Milk. <i>Italian Journal of Food Safety</i> , 2014 , 3, 4586	1.2	3
4	Behaviour of 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	1.2	3
3	Hepatitis E Virus (HEV) Spread and Genetic Diversity in Game Animals in Northern Italy. <i>Food and Environmental Virology</i> , 2021 , 13, 146-153	4	3
2	Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. <i>International Journal of Food Properties</i> , 2015 , 18, 492-498	3	2
1	Growth Potential of in Sliced Turkey Packed in Modified Atmosphere. <i>Italian Journal of Food Safety</i> , 2014 , 3, 2231	1.2	2