## Marina N Losio

## List of Publications by Year in Descending Order

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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.

18 10 339 22 h-index g-index citations papers 382 22 2.9 2.39 L-index avg, IF ext. citations ext. papers

| #  | Paper  | IF               | Citations |
|----|--|------------------|-----------|
| 22 | Hepatitis E Virus (HEV) Spread and Genetic Diversity in Game Animals in Northern Italy. <i>Food and Environmental Virology</i> , <b>2021</b> , 13, 146-153   | 4                | 3         |
| 21 | 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> , <b>2016</b> , 11, e0149642  | 3.7              | 22        |
| 20 | Seasonal Variability of Thermophilic Spp. in Raw Milk Sold by Automatic Vending Machines in Lombardy Region. <i>Italian Journal of Food Safety</i> , <b>2016</b> , 5, 5848   | 1.2              | 7         |
| 19 | Microbiological recovery from bovine, swine, equine, and ovine carcasses: Comparison of excision, sponge and swab sampling methods. <i>Food Control</i> , <b>2015</b> , 50, 919-924  | 6.2              | 9         |
| 18 | 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> , <b>2015</b> , 121, 151-8 | 3.1              | 14        |
| 17 | Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 492-498  | 3                | 2         |
| 16 | Detection and Molecular Characterisation of Swine Hepatitis E Virus in Brescia Province, Italy. <i>Italian Journal of Food Safety</i> , <b>2015</b> , 4, 4587  | 1.2              | 3         |
| 15 | 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> , <b>2015</b> , 7, 76-8               | 5 <sup>4</sup>   | 6         |
| 14 | Isolation and genomic sequence of hepatitis A virus from mixed frozen berries in Italy. <i>Food and Environmental Virology</i> , <b>2014</b> , 6, 202-6  | 4                | 27        |
| 13 | Microbiological and Physico-Chemical Changes During Manufacture of an Italian Goat Cheese Made from Raw Milk. <i>Italian Journal of Food Safety</i> , <b>2014</b> , 3, 4586  | 1.2              | 3         |
| 12 | Behaviour of O157:H7 During the Manufacture and Ripening of an Italian Traditional Raw Goat Milk Cheese. <i>Italian Journal of Food Safety</i> , <b>2014</b> , 3, 2243   | 1.2              | 3         |
| 11 | Growth Potential of in Sliced Turkey Packed in Modified Atmosphere. <i>Italian Journal of Food Safety</i> , <b>2014</b> , 3, 2231  | 1.2              | 2         |
| 10 | Study of Growth Potential of in Low Fat Salami: An Innovative Italian Meat Product. <i>Italian Journal of Food Safety</i> , <b>2014</b> , 3, 2112  | 1.2              | 4         |
| 9  | Noroviruses in seafood: a 9-year monitoring in Italy. <i>Foodborne Pathogens and Disease</i> , <b>2013</b> , 10, 533-9   | 3.8              | 26        |
| 8  | 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> , <b>2013</b> , 6, 996-1003  | 3.4              | 7         |
| 7  | Survival of Arcobacter butzleri during production and storage of artisan water buffalo mozzarella cheese. <i>Foodborne Pathogens and Disease</i> , <b>2013</b> , 10, 820-4   | 3.8              | 21        |
| 6  | 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> , <b>2012</b> , 9, 293-                       | 7 <sup>3.8</sup> | 34        |

## LIST OF PUBLICATIONS

| 5 | 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> , <b>2012</b> , 11, e24 | 2.2 | 26 |
|---|---|-----|----|
| 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. <i>Journal of Food Protection</i> , <b>2012</b> , 75, 1263-9  | 2.5 | 28 |
| 3 | Behaviour of Salmonella Typhimurium during production and storage of artisan water buffalo Mozzarella cheese. <i>Italian Journal of Animal Science</i> , <b>2012</b> , 11, e53  | 2.2 | 4  |
| 2 | Listeria monocytogenes in Ready-to-Eat Seafood and Potential Hazards for the Consumers. <i>International Journal of Microbiology</i> , <b>2012</b> , 2012, 497635   | 3.6 | 30 |
| 1 | Assessment of human enteric viruses in shellfish from the northern Adriatic sea. <i>International Journal of Food Microbiology</i> , <b>2007</b> , 114, 252-7   | 5.8 | 58 |