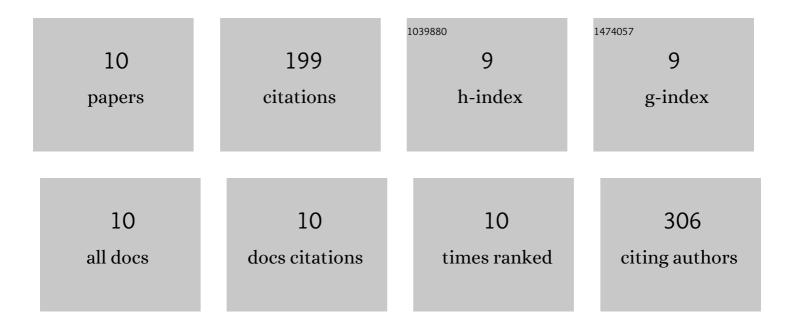
Roberta Nuvoloni

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5969947/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Bee-pollen retailed in Tuscany (Italy): Labelling, palynological, microbiological, and mycotoxicological profile. LWT - Food Science and Technology, 2021, 140, 110712.	2.5	13
2	Genotyping and Antibiotic Resistance Traits in Campylobacter jejuni and coli From Pigs and Wild Boars in Italy. Frontiers in Cellular and Infection Microbiology, 2020, 10, 592512.	1.8	18
3	Thermotolerant Campylobacter spp. in chicken and bovine meat in Italy: Prevalence, level of contamination and molecular characterization of isolates. PLoS ONE, 2019, 14, e0225957.	1.1	40
4	Qualitative and quantitative evaluation of biogenic amines in vitro production by bacteria isolated from ewes' milk cheeses. European Food Research and Technology, 2018, 244, 721-728.	1.6	11
5	Lactobacillus plantarum and Streptococcus thermophilus as starter cultures for a donkey milk fermented beverage. International Journal of Food Microbiology, 2017, 256, 54-61.	2.1	33
6	Water activity of fresh bee pollen and mixtures of bee pollen-honey of different botanical origin. LWT - Food Science and Technology, 2017, 84, 595-600.	2.5	20
7	Prevalence and quantification of thermophilic Campylobacter spp. in Italian retail poultry meat: Analysis of influencing factors. Food Microbiology, 2017, 62, 232-238.	2.1	39
8	Effect of milk pasteurisation and of ripening in a cave on biogenic amine content and sensory properties of a pecorino cheese. International Dairy Journal, 2016, 61, 189-195.	1.5	14
9	Biogenic Amines Content of Four Types of "Pecorino―Cheese Manufactured in Tuscany. International Journal of Food Properties, 2015, 18, 999-1005.	1.3	10
10	Genetic resistance to Campylobacter coli and Campylobacter jejuni in wild boar (Sus scrofa L.). Rendiconti Lincei, 0, , 1.	1.0	1