Luca Fasolato

List of Publications by Year
in descending order

41	742	471509 17	552781 26
papers	citations	h-index	g-index

42	42	42	1191
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A genomic and transcriptomic approach to investigate the blue pigment phenotype in Pseudomonas fluorescens. International Journal of Food Microbiology, 2015, 213, 88-98.	4.7	61
2	Edible processed insects from e-commerce: Food safety with a focus on the Bacillus cereus group. Food Microbiology, 2018, 76, 296-303.	4.2	60
3	Assessing the occurrence and transfer dynamics of ESBL/pAmpC-producing Escherichia coli across the broiler production pyramid. PLoS ONE, 2019, 14, e0217174.	2.5	46
4	Use of Near-Infrared Spectroscopy for Fast Fraud Detection in Seafood: Application to the Authentication of Wild European Sea Bass (Dicentrarchus labrax). Journal of Agricultural and Food Chemistry, 2012, 60, 639-648.	5.2	45
5	Polyphenols from olive mill waste affect biofilm formation and motility in <scp>E</scp>scherichia coliâ€¦<scp>K</scp>â€12. Microbial Biotechnology, 2014, 7, 265-275.	4.2	43
6	Foodstuff authentication from spectral data: Toward a species-independent discrimination between fresh and frozenâ€“thawed fish samples. Journal of Food Engineering, 2013, 119, 765-775.	5.2	39
7	Comparison of Visible and Near-Infrared Reflectance Spectroscopy to Authenticate Fresh and Frozen-Thawed Swordfish (Xiphias gladiusL). Journal of Aquatic Food Product Technology, 2012, 21, 493-507.	1.4	38
8	Application of Nonparametric Multivariate Analyses to the Authentication of Wild and Farmed European Sea Bass (Dicentrarchus labrax). Results of a Survey on Fish Sampled in the Retail Trade. Journal of Agricultural and Food Chemistry, 2010, 58, 10979-10988.	5.2	36
9	Data Fusion for Food Authentication: Fresh/Frozenâ€“Thawed Discrimination in West African Goatfish (Pseudupeneus prayensis) Fillets. Food and Bioprocess Technology, 2014, 7, 1025-1036.	4.7	34
10	Effect of phenols extracted from a by-product of the oil mill on the shelf-life of raw and cooked fresh pork sausages in the absence of chemical additives. LWT - Food Science and Technology, 2017, 85, 89-95.	5.2	33
11	Occurrence and molecular characterisation of Vibrio parahaemolyticus in crustaceans commercialised in Venice area, Italy. International Journal of Food Microbiology, 2016, 220, 39-49.	4.7	31
12	Agricultural by-products with bioactive effects: A multivariate approach to evaluate microbial and physicochemical changes in a fresh pork sausage enriched with phenolic compounds from olive vegetation water. International Journal of Food Microbiology, 2016, 228, 34-43.	4.7	26
13	Understanding the association of Escherichia coli with diverse macroalgae in the lagoon of Venice. Scientific Reports, 2015, 5, 10969.	3.3	25
14	A Multi-Omics Approach to Evaluate the Quality of Milk Whey Used in Ricotta Cheese Production. Frontiers in Microbiology, 2016, 7, 1272.	3.5	24
15	High-resolution characterisation of ESBL/pAmpC-producing Escherichia coli isolated from the broiler production pyramid. Scientific Reports, 2020, 10, 11123.	3.3	20
16	Minimum bactericidal concentration of phenols extracted from oil vegetation water on spoilers, starters and food-borne bacteria. Italian Journal of Food Safety, 2015, 4, 4519.	0.8	19
17	Antimicrobial and magnetically removable tannic acid nanocarrier: A processing aid for Listeria monocytogenes treatment for food industry applications. Food Chemistry, 2018, 267, 430-436.	8.2	19
18	Application of near-infrared spectroscopy for frozen-thawed characterization of cuttlefish (Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.8	18

#	Article	IF	Citations
19	Fast and Green Method to Control Frauds of Geographical Origin in Traded Cuttlefish Using a Portable Infrared Reflective Instrument. Foods, 2021, 10, 1678.	4.3	13
20	Enlightening mineral iron sensing in Pseudomonas fluorescens by surface active maghemite nanoparticles: Involvement of the OprF porin. Biochimica Et Biophysica Acta - General Subjects, 2016, 1860, 2202-2210.	2.4	12
21	Use of a portable near-infrared tool for rapid on-site inspection of freezing and hydrogen peroxide treatment of cuttlefish (Sepia officinalis). Food Control, 2022, 132, 108524.	5.5	11
22	Characterisation of the thermostable protease AprX in strains of Pseudomonas fluorescens and impact on the shelf-life of dairy products: preliminary results. Italian Journal of Food Safety, 2016, 5, 6175.	0.8	10
23	Molecular Typing ofVibrio parahaemolyticusStrains Isolated from Mollusks in the North Adriatic Sea. Foodborne Pathogens and Disease, 2017, 14, 454-464.	1.8	8
24	Combining Culture-Dependent and Culture-Independent Methods: New Methodology Insight on the Vibrio Community of Ruditapes philippinarum. Foods, 2021, 10, 1271.	4.3	8
25	Contribution of natural milk culture to microbiota, safety and hygiene of raw milk cheese produced in alpine malga. Italian Journal of Food Safety, 2018, 7, 6967.	0.8	7
26	Versatile nano-platform for tailored immuno-magnetic carriers. Analytical and Bioanalytical Chemistry, 2018, 410, 7575-7589.	3.7	7
27	Assessment of chicken breast shelf life based on bench-top and portable near-infrared spectroscopy tools coupled with chemometrics. Food Quality and Safety, 2021, 5, .	1.8	7
28	Depuration processes affect the Vibrio community in the microbiota of the Manila clam, Ruditapes philippinarum. Environmental Microbiology, 2020, 22, 4456-4472.	3.8	6
29	Impact of selective and non-selective media on prevalence and genetic makeup of ESBL/pAmpC-producing Escherichia coli in the broiler production pyramid. Veterinary Microbiology, 2020, 240, 108536.	1.9	5
30	Third-generation cephalosporin (3GC) resistance and its association with Extra-intestinal pathogenic Escherichia coli (ExPEC). Focus on broiler carcasses. Food Microbiology, 2022, 103, 103936.	4.2	5
31	Nano-immobilized flumequine with preserved antibacterial efficacy. Colloids and Surfaces B: Biointerfaces, 2020, 191, 111019.	5.0	4
32	Employment of Phenolic Compounds from Olive Vegetation Water in Broiler Chickens: Effects on Gut Microbiota and on the Shelf Life of Breast Fillets. Molecules, 2021, 26, 4307.	3.8	4
33	Analysis of process factors of dry fermented salami to control Listeria monocytogenes. Italian Journal of Food Safety, 2017, 6, 6184.	0.8	3
34	H2O2Tolerance inPseudomonas Fluorescens: Synergy between Pyoverdineâ€Iron(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnologyâ€Based Electrochemical Approach. ChemElectroChem, 2019, 6, 5186-5190.	3.4	3
35	An Iron Shield to Protect Epigallocatehin-3-Gallate from Degradation: Multifunctional Self-Assembled Iron Oxide Nanocarrier Enhances Protein Kinase CK2 Intracellular Targeting and Inhibition. Pharmaceutics, 2021, 13, 1266.	4.5	3
36	Effect of dietary fat level on carcass traits and flesh quality of European Sea Bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.9	2

#	Article	IF	Citations
37	Using a concentrate of phenols obtained from olive vegetation water to preserve chilled food: two case studies. Italian Journal of Food Safety, 2016, 5, 5651.	0.8	2
38	Genuine and natural: the opinion of teen consumers. Italian Journal of Food Safety, 2017, 6, 6183.	0.8	2
39	Spectrophotometric techniques for the characterization of strains involved in the blue pigmentation of food: Preliminary results. Italian Journal of Food Safety, 2018, 7, 6928.	0.8	2
40	Colloidal Iron Oxide Formulation for Equine Hoof Disinfection. Animals, 2021, 11, 766.	2.3	1
41	H₂O₂ Tolerance in Pseudomonas Fluorescens: Synergy between Pyoverdineâ€Iron(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnologyâ€Based Electrochemical Approach. ChemElectroChem, 2019, 6, 5166-5166.	3.4	0