

Luca Fasolato

List of Publications by Year in descending order

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papers

742
citations

471509

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1191
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#	ARTICLE	IF	CITATIONS
1	Use of a portable near-infrared tool for rapid on-site inspection of freezing and hydrogen peroxide treatment of cuttlefish (<i>Sepia officinalis</i>). <i>Food Control</i> , 2022, 132, 108524.	5.5	11
2	Third-generation cephalosporin (3GC) resistance and its association with Extra-intestinal pathogenic <i>Escherichia coli</i> (ExPEC). Focus on broiler carcasses. <i>Food Microbiology</i> , 2022, 103, 103936.	4.2	5
3	Assessment of chicken breast shelf life based on bench-top and portable near-infrared spectroscopy tools coupled with chemometrics. <i>Food Quality and Safety</i> , 2021, 5, .	1.8	7
4	Colloidal Iron Oxide Formulation for Equine Hoof Disinfection. <i>Animals</i> , 2021, 11, 766.	2.3	1
5	Combining Culture-Dependent and Culture-Independent Methods: New Methodology Insight on the <i>Vibrio</i> Community of <i>Ruditapes philippinarum</i> . <i>Foods</i> , 2021, 10, 1271.	4.3	8
6	Employment of Phenolic Compounds from Olive Vegetation Water in Broiler Chickens: Effects on Gut Microbiota and on the Shelf Life of Breast Fillets. <i>Molecules</i> , 2021, 26, 4307.	3.8	4
7	Fast and Green Method to Control Frauds of Geographical Origin in Traded Cuttlefish Using a Portable Infrared Reflective Instrument. <i>Foods</i> , 2021, 10, 1678.	4.3	13
8	An Iron Shield to Protect Epigallocatechin-3-Gallate from Degradation: Multifunctional Self-Assembled Iron Oxide Nanocarrier Enhances Protein Kinase CK2 Intracellular Targeting and Inhibition. <i>Pharmaceutics</i> , 2021, 13, 1266.	4.5	3
9	Impact of selective and non-selective media on prevalence and genetic makeup of ESBL/pAmpC-producing <i>Escherichia coli</i> in the broiler production pyramid. <i>Veterinary Microbiology</i> , 2020, 240, 108536.	1.9	5
10	Depuration processes affect the <i>Vibrio</i> community in the microbiota of the Manila clam, <i>Ruditapes philippinarum</i> . <i>Environmental Microbiology</i> , 2020, 22, 4456-4472.	3.8	6
11	Nano-immobilized flumequine with preserved antibacterial efficacy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 191, 111019.	5.0	4
12	High-resolution characterisation of ESBL/pAmpC-producing <i>Escherichia coli</i> isolated from the broiler production pyramid. <i>Scientific Reports</i> , 2020, 10, 11123.	3.3	20
13	H ₂ O ₂ Tolerance in <i>Pseudomonas Fluorescens</i> : Synergy between Pyoverdine-Fe(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnology-Based Electrochemical Approach. <i>ChemElectroChem</i> , 2019, 6, 5186-5190.	3.4	3
14	Application of near-infrared spectroscopy for frozen-thawed characterization of cuttlefish (<i>Sepia</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 2	2.8	18
15	H ₂ O ₂ Tolerance in <i>Pseudomonas Fluorescens</i> : Synergy between Pyoverdine-Fe(III) Complex and a Blue Extracellular Product Revealed by a Nanotechnology-Based Electrochemical Approach. <i>ChemElectroChem</i> , 2019, 6, 5166-5166.	3.4	0
16	Assessing the occurrence and transfer dynamics of ESBL/pAmpC-producing <i>Escherichia coli</i> across the broiler production pyramid. <i>PLoS ONE</i> , 2019, 14, e0217174.	2.5	46
17	Antimicrobial and magnetically removable tannic acid nanocarrier: A processing aid for <i>Listeria monocytogenes</i> treatment for food industry applications. <i>Food Chemistry</i> , 2018, 267, 430-436.	8.2	19
18	Contribution of natural milk culture to microbiota, safety and hygiene of raw milk cheese produced in alpine malga. <i>Italian Journal of Food Safety</i> , 2018, 7, 6967.	0.8	7

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19	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
20	Versatile nano-platform for tailored immuno-magnetic carriers. Analytical and Bioanalytical Chemistry, 2018, 410, 7575-7589.	3.7	7
21	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
22	Molecular Typing of <i>Vibrio parahaemolyticus</i> Strains Isolated from Mollusks in the North Adriatic Sea. Foodborne Pathogens and Disease, 2017, 14, 454-464.	1.8	8
23	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
24	Analysis of process factors of dry fermented salami to control <i>Listeria monocytogenes</i> . Italian Journal of Food Safety, 2017, 6, 6184.	0.8	3
25	Genuine and natural: the opinion of teen consumers. Italian Journal of Food Safety, 2017, 6, 6183.	0.8	2
26	Characterisation of the thermostable protease AprX in strains of <i>Pseudomonas fluorescens</i> and impact on the shelf-life of dairy products: preliminary results. Italian Journal of Food Safety, 2016, 5, 6175.	0.8	10
27	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
28	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
29	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
30	Enlightening mineral iron sensing in <i>Pseudomonas fluorescens</i> by surface active maghemite nanoparticles: Involvement of the OprF porin. Biochimica Et Biophysica Acta - General Subjects, 2016, 1860, 2202-2210.	2.4	12
31	Occurrence and molecular characterisation of <i>Vibrio parahaemolyticus</i> in crustaceans commercialised in Venice area, Italy. International Journal of Food Microbiology, 2016, 220, 39-49.	4.7	31
32	Minimum bactericidal concentration of phenols extracted from olive vegetation water on spoilers, starters and food-borne bacteria. Italian Journal of Food Safety, 2015, 4, 4519.	0.8	19
33	Understanding the association of <i>Escherichia coli</i> with diverse macroalgae in the lagoon of Venice. Scientific Reports, 2015, 5, 10969.	3.3	25
34	A genomic and transcriptomic approach to investigate the blue pigment phenotype in <i>Pseudomonas fluorescens</i> . International Journal of Food Microbiology, 2015, 213, 88-98.	4.7	61
35	Polyphenols from olive mill waste affect biofilm formation and motility in <i>Escherichia coli</i> . Microbial Biotechnology, 2014, 7, 265-275.	4.2	43
36	Data Fusion for Food Authentication: Fresh/Frozen/Thawed Discrimination in West African Goatfish (<i>Pseudupeneus prayensis</i>) Fillets. Food and Bioprocess Technology, 2014, 7, 1025-1036.	4.7	34

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37	Foodstuff authentication from spectral data: Toward a species-independent discrimination between fresh and frozen-thawed fish samples. <i>Journal of Food Engineering</i> , 2013, 119, 765-775.	5.2	39
38	Comparison of Visible and Near-Infrared Reflectance Spectroscopy to Authenticate Fresh and Frozen-Thawed Swordfish (<i>Xiphias gladius</i>). <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 493-507.	1.4	38
39	Use of Near-Infrared Spectroscopy for Fast Fraud Detection in Seafood: Application to the Authentication of Wild European Sea Bass (<i>Dicentrarchus labrax</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 639-648.	5.2	45
40	Application of Nonparametric Multivariate Analyses to the Authentication of Wild and Farmed European Sea Bass (<i>Dicentrarchus labrax</i>). Results of a Survey on Fish Sampled in the Retail Trade. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10979-10988.	5.2	36
41	Effect of dietary fat level on carcass traits and flesh quality of European Sea Bass (<i>Dicentrarchus</i>)	1.9	2