

Giulia Tabanelli

List of Publications by Year in descending order

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61
papers

2,343
citations

201385

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47
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docs citations

61
times ranked

2667
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic Amine Production by Lactic Acid Bacteria: A Review. <i>Foods</i> , 2019, 8, 17.	1.9	296
2	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1218.	1.5	238
3	Lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb's lettuce. <i>Food Microbiology</i> , 2015, 47, 74-84.	2.1	111
4	Matricaria genus as a source of antimicrobial agents: From farm to pharmacy and food applications. <i>Microbiological Research</i> , 2018, 215, 76-88.	2.5	99
5	Modeling of combined effects of citral, linalool and β -pinene used against <i>Saccharomyces cerevisiae</i> in citrus-based beverages subjected to a mild heat treatment. <i>International Journal of Food Microbiology</i> , 2010, 136, 283-289.	2.1	93
6	Effects of starter cultures and fermentation climate on the properties of two types of typical Italian dry fermented sausages produced under industrial conditions. <i>Food Control</i> , 2012, 26, 416-426.	2.8	81
7	Quantitative Analysis of Histidine Decarboxylase Gene (<i>hdcA</i>) Transcription and Histamine Production by <i>Streptococcus thermophilus</i> PRI60 under Conditions Relevant to Cheese Making. <i>Applied and Environmental Microbiology</i> , 2011, 77, 2817-2822.	1.4	75
8	Correlation between volatile profiles of Italian fermented sausages and their size and starter culture. <i>Food Chemistry</i> , 2016, 192, 736-744.	4.2	72
9	Nonstarter lactic acid bacteria volatiles produced using cheese components. <i>Journal of Dairy Science</i> , 2013, 96, 4223-4234.	1.4	66
10	Effects of the diameter on physico-chemical, microbiological and volatile profile in dry fermented sausages produced with two different starter cultures. <i>Food Bioscience</i> , 2018, 22, 9-18.	2.0	58
11	Efficacy of natural antimicrobials to prolong the shelf-life of minimally processed apples packaged in modified atmosphere. <i>Food Control</i> , 2014, 46, 403-411.	2.8	56
12	Identification of a Tyrosine Decarboxylase Gene (<i>tdcA</i>) in <i>Streptococcus thermophilus</i> ITT45 and Analysis of Its Expression and Tyramine Production in Milk. <i>Applied and Environmental Microbiology</i> , 2011, 77, 1140-1144.	1.4	49
13	Combined effects of high pressure homogenization treatment and citral on microbiological quality of apricot juice. <i>International Journal of Food Microbiology</i> , 2013, 160, 273-281.	2.1	46
14	The Capability of Tyramine Production and Correlation between Phenotypic and Genetic Characteristics of <i>Enterococcus faecium</i> and <i>Enterococcus faecalis</i> Strains. <i>Frontiers in Microbiology</i> , 2015, 6, 1371.	1.5	42
15	Potential of high pressure homogenisation on probiotic Caciotta cheese quality and functionality. <i>Journal of Functional Foods</i> , 2015, 13, 126-136.	1.6	40
16	Role of <i>Streptococcus thermophilus</i> PRI60 in histamine accumulation in cheese. <i>International Dairy Journal</i> , 2012, 27, 71-76.	1.5	39
17	Eucalyptus Essential Oil as a Natural Food Preservative: <i>In Vivo</i> and <i>In Vitro</i> Antiyeast Potential. <i>BioMed Research International</i> , 2014, 2014, 1-9.	0.9	39
18	Effect of wine addition on microbiological characteristics, volatile molecule profiles and biogenic amine contents in fermented sausages. <i>Meat Science</i> , 2014, 96, 1395-1402.	2.7	39

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19	Antibacterial activity of some Lamiaceae species against <i>Staphylococcus aureus</i> in yoghurt-based drink (Doogh). <i>Cellular and Molecular Biology</i> , 2018, 64, 71.	0.3	38
20	Effect of Chemical and Physical Parameters on the Histidine Decarboxylase (HdcA) Enzymatic Activity in <i>Streptococcus thermophilus</i> PRI60. <i>Journal of Food Science</i> , 2012, 77, M231-7.	1.5	37
21	Control of tyramine and histamine accumulation by lactic acid bacteria using bacteriocin forming lactococci. <i>International Journal of Food Microbiology</i> , 2014, 190, 14-23.	2.1	33
22	Tyrosine decarboxylase activity of enterococci grown in media with different nutritional potential: tyramine and 2-phenylethylamine accumulation and tyrDC gene expression. <i>Frontiers in Microbiology</i> , 2015, 6, 259.	1.5	33
23	Effect of Fermentation with Different Lactic Acid Bacteria Starter Cultures on Biogenic Amine Content and Ripening Patterns in Dry Fermented Sausages. <i>Nutrients</i> , 2018, 10, 1497.	1.7	32
24	Effect of a non-lethal High Pressure Homogenization treatment on the <i>in vivo</i> response of probiotic lactobacilli. <i>Food Microbiology</i> , 2012, 32, 302-307.	2.1	29
25	Phenotypic Diversity of <i>Lactobacillus sakei</i> Strains. <i>Frontiers in Microbiology</i> , 2018, 9, 2003.	1.5	29
26	Biogenic Amines and Food Quality: Emerging Challenges and Public Health Concerns. <i>Foods</i> , 2020, 9, 859.	1.9	29
27	Maximizing the Antioxidant Capacity of <i>Padina pavonica</i> by Choosing the Right Drying and Extraction Methods. <i>Processes</i> , 2021, 9, 587.	1.3	29
28	Variations in the Composition, Antioxidant and Antimicrobial Activities of <i>Cystoseira compressa</i> during Seasonal Growth. <i>Marine Drugs</i> , 2022, 20, 64.	2.2	29
29	Modelling of <i>Listeria monocytogenes</i> Scott A after a mild heat treatment in the presence of thymol and carvacrol: Effects on culturability and viability. <i>Journal of Food Engineering</i> , 2019, 240, 73-82.	2.7	28
30	Effects of aw at packaging time and atmosphere composition on aroma profile, biogenic amine content and microbiological features of dry fermented sausages. <i>Meat Science</i> , 2013, 94, 177-186.	2.7	27
31	Evolution of microbial community and chemical properties of a sourdough during the production of Colomba, an Italian sweet leavened baked product. <i>LWT - Food Science and Technology</i> , 2017, 86, 31-39.	2.5	27
32	Characterisation of yeast microbiota, chemical and sensory properties of organic and biodynamic Sangiovese red wines. <i>Annals of Microbiology</i> , 2017, 67, 99-109.	1.1	24
33	Bacterial community of industrial raw sausage packaged in modified atmosphere throughout the shelf life. <i>International Journal of Food Microbiology</i> , 2018, 280, 78-86.	2.1	24
34	Recent developments of lactic acid bacteria and their metabolites on foodborne pathogens and spoilage bacteria: Facts and gaps. <i>Food Bioscience</i> , 2022, 47, 101741.	2.0	23
35	Effect of a sublethal high-pressure homogenization treatment on the fatty acid membrane composition of probiotic lactobacilli. <i>Letters in Applied Microbiology</i> , 2014, 58, 109-117.	1.0	20
36	New insights in thermal resistance of staphylococcal strains belonging to the species <i>Staphylococcus epidermidis</i> , <i>Staphylococcus lugdunensis</i> and <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015, 50, 605-612.	2.8	20

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37	Recent advances in bio-preservatives impacts of lactic acid bacteria and their metabolites on aquatic food products. <i>Food Bioscience</i> , 2021, 44, 101440.	2.0	19
38	Effect of mild heat treatments on the antimicrobial activity of essential oils of <i>Curcuma longa</i> , <i>Xylopiya aethiopica</i> , <i>Zanthoxylum xanthoxyloides</i> and <i>Zanthoxylum lepreurii</i> against <i>Salmonella enteritidis</i> . <i>Journal of Essential Oil Research</i> , 2015, 27, 52-60.	1.3	18
39	Bioactive Components in Fermented Foods and Food By-Products. <i>Foods</i> , 2020, 9, 153.	1.9	18
40	Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. <i>Foods</i> , 2021, 10, 2691.	1.9	18
41	Biogenic amine content and aromatic profile of Salama da sugo, a typical cooked fermented sausage produced in Emilia Romagna Region (Italy). <i>Food Control</i> , 2013, 32, 638-643.	2.8	17
42	Effects of two different sourdoughs on the characteristics of Pandoro, a typical Italian sweet leavened baked good. <i>LWT - Food Science and Technology</i> , 2014, 59, 289-299.	2.5	17
43	Heat-Assisted Pulsed Electric Field Treatment for the Inactivation of <i>Saccharomyces cerevisiae</i> : Effects of the Presence of Citral. <i>Frontiers in Microbiology</i> , 2019, 10, 1737.	1.5	17
44	Finite element model of salami ripening process and successive storage in package. <i>Journal of Food Engineering</i> , 2014, 132, 14-20.	2.7	13
45	Impact of Cell-free Supernatant of Lactic Acid Bacteria on Putrescine and Other Polyamine Formation by Foodborne Pathogens in Ornithine Decarboxylase Broth. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5828-5835.	2.4	13
46	Fermented Nut-Based Vegan Food: Characterization of a Home made Product and Scale-Up to an Industrial Pilot-Scale Production. <i>Journal of Food Science</i> , 2018, 83, 711-722.	1.5	13
47	Metabolism of <i>Lactobacillus sakei</i> Chr82 in the Presence of Different Amounts of Fermentable Sugars. <i>Foods</i> , 2020, 9, 720.	1.9	13
48	Sustainable sources for antioxidant and antimicrobial compounds used in meat and seafood products. <i>Advances in Food and Nutrition Research</i> , 2021, 97, 55-118.	1.5	13
49	Physico-chemical and microbiological characterisation of Italian fermented sausages in relation to their size. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2773-2781.	1.7	12
50	Competition between Starter Cultures and Wild Microbial Population in Sausage Fermentation: A Case Study Regarding a Typical Italian Salami (Ventricina). <i>Foods</i> , 2021, 10, 2138.	1.9	12
51	Modeling with the Logistic Regression of the Growth/No Growth Interface of <i>Saccharomyces cerevisiae</i> in Relation to 2 Antimicrobial Terpenes (Citral and Linalool), pH, and w . <i>Journal of Food Science</i> , 2014, 79, M391-8.	1.5	10
52	Environmental Factors Affecting <i>Escherichia coli</i> Concentrations in Striped Venus Clam (<i>Chamelea</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	0.8	9
53	Modeling of yeast thermal resistance and optimization of the pasteurization treatment applied to soft drinks. <i>International Journal of Food Microbiology</i> , 2019, 301, 1-8.	2.1	8
54	Safety and technological issues of dry fermented sausages produced without nitrate and nitrite. <i>Food Research International</i> , 2022, 160, 111685.	2.9	8

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55	A procedure for the sensory evaluation of <i>Salama da sugo</i> , a typical fermented sausage produced in the Emilia Romagna Region, Italy. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1047-1054.	1.7	7
56	Effects of sub-lethal high-pressure homogenization treatment on the outermost cellular structures and the volatile-molecule profiles of two strains of probiotic lactobacilli. <i>Frontiers in Microbiology</i> , 2015, 6, 1006.	1.5	7
57	Tyrosine decarboxylase activity of <i>Enterococcus mundtii</i> : new insights into phenotypic and genetic aspects. <i>Microbial Biotechnology</i> , 2016, 9, 801-813.	2.0	7
58	Physiological response of <i>Saccharomyces cerevisiae</i> to citral combined with thermal treatment. <i>LWT - Food Science and Technology</i> , 2019, 101, 827-834.	2.5	7
59	Seasonal Changes in Essential Oil Constituents of <i>Cystoseira compressa</i> : First Report. <i>Molecules</i> , 2021, 26, 6649.	1.7	6
60	Insights into the Metabolomic Diversity of <i>Lactobacillus sakei</i> . <i>Foods</i> , 2022, 11, 477.	1.9	6
61	Effects of bioprotective cultures on the microbial community during storage of Italian fresh filled pasta. <i>Food Control</i> , 2020, 115, 107304.	2.8	5