

Giulia Tabanelli

List of Publications by Year in descending order

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61
papers

2,343
citations

201674
27
h-index

214800
47
g-index

61
all docs

61
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.	4.3	296
2	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1218.	3.5	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.	4.2	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.	5.3	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.	4.7	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.	5.5	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.	3.1	75
8	Correlation between volatile profiles of Italian fermented sausages and their size and starter culture. <i>Food Chemistry</i> , 2016, 192, 736-744.	8.2	72
9	Nonstarter lactic acid bacteria volatiles produced using cheese components. <i>Journal of Dairy Science</i> , 2013, 96, 4223-4234.	3.4	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.	4.4	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.	5.5	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.	3.1	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.	4.7	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.	3.5	42
15	Potential of high pressure homogenisation on probiotic Caciotta cheese quality and functionality. <i>Journal of Functional Foods</i> , 2015, 13, 126-136.	3.4	40
16	Role of <i>Streptococcus thermophilus</i> PRI60 in histamine accumulation in cheese. <i>International Dairy Journal</i> , 2012, 27, 71-76.	3.0	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.	1.9	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.	5.5	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.	0.9	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.	3.1	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.	4.7	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.	3.5	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.	4.1	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.	4.2	29
25	Phenotypic Diversity of <i>Lactobacillus sakei</i> Strains. <i>Frontiers in Microbiology</i> , 2018, 9, 2003.	3.5	29
26	Biogenic Amines and Food Quality: Emerging Challenges and Public Health Concerns. <i>Foods</i> , 2020, 9, 859.	4.3	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.	2.8	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.	4.6	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.	5.2	28
30	Effects of <i>a_w</i> 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.	5.5	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.	5.2	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.	2.6	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.	4.7	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.	4.4	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.	2.2	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.	5.5	20

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37	Recent advances in bio-preservatives impacts of lactic acid bacteria and their metabolites on aquatic food products. Food Bioscience, 2021, 44, 101440.	4.4	19
38	Effect of mild heat treatments on the antimicrobial activity of essential oils of <i>Curcuma longa</i> , <i>Xylopi aethiopica</i> , <i>Zanthoxylum xanthoxyloides</i> and <i>Zanthoxylum lepreurii</i> against <i>Salmonella enteritidis</i> . Journal of Essential Oil Research, 2015, 27, 52-60.	2.7	18
39	Bioactive Components in Fermented Foods and Food By-Products. Foods, 2020, 9, 153.	4.3	18
40	Mediterranean Spontaneously Fermented Sausages: Spotlight on Microbiological and Quality Features to Exploit Their Bacterial Biodiversity. Foods, 2021, 10, 2691.	4.3	18
41	Biogenic amine content and aromatic profile of Salama da sugo, a typical cooked fermented sausage produced in Emilia Romagna Region (Italy). Food Control, 2013, 32, 638-643.	5.5	17
42	Effects of two different sourdoughs on the characteristics of Pandoro, a typical Italian sweet leavened baked good. LWT - Food Science and Technology, 2014, 59, 289-299.	5.2	17
43	Heat-Assisted Pulsed Electric Field Treatment for the Inactivation of <i>Saccharomyces cerevisiae</i> : Effects of the Presence of Citral. Frontiers in Microbiology, 2019, 10, 1737.	3.5	17
44	Finite element model of salami ripening process and successive storage in package. Journal of Food Engineering, 2014, 132, 14-20.	5.2	13
45	Impact of Cell-free Supernatant of Lactic Acid Bacteria on Putrescine and Other Polyamine Formation by Foodborne Pathogens in Ornithine Decarboxylase Broth. Journal of Agricultural and Food Chemistry, 2015, 63, 5828-5835.	5.2	13
46	Fermented Nut-Based Vegan Food: Characterization of a Home made Product and Scale-Up to an Industrial Pilot-Scale Production. Journal of Food Science, 2018, 83, 711-722.	3.1	13
47	Metabolism of <i>Lactobacillus sakei</i> Chr82 in the Presence of Different Amounts of Fermentable Sugars. Foods, 2020, 9, 720.	4.3	13
48	Sustainable sources for antioxidant and antimicrobial compounds used in meat and seafood products. Advances in Food and Nutrition Research, 2021, 97, 55-118.	3.0	13
49	Physico-chemical and microbiological characterisation of Italian fermented sausages in relation to their size. Journal of the Science of Food and Agriculture, 2016, 96, 2773-2781.	3.5	12
50	Competition between Starter Cultures and Wild Microbial Population in Sausage Fermentation: A Case Study Regarding a Typical Italian Salami (Ventricina). Foods, 2021, 10, 2138.	4.3	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 a_w . Journal of Food Science, 2014, 79, M391-8.	3.1	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	1.7	9
53	Modeling of yeast thermal resistance and optimization of the pasteurization treatment applied to soft drinks. International Journal of Food Microbiology, 2019, 301, 1-8.	4.7	8
54	Safety and technological issues of dry fermented sausages produced without nitrate and nitrite. Food Research International, 2022, 160, 111685.	6.2	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. Journal of the Science of Food and Agriculture, 2015, 95, 1047-1054.	3.5	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. Frontiers in Microbiology, 2015, 6, 1006.	3.5	7
57	Tyrosine decarboxylase activity of <i>Enterococcus mundtii</i> : new insights into phenotypic and genetic aspects. Microbial Biotechnology, 2016, 9, 801-813.	4.2	7
58	Physiological response of <i>Saccharomyces cerevisiae</i> to citral combined with thermal treatment. LWT - Food Science and Technology, 2019, 101, 827-834.	5.2	7
59	Seasonal Changes in Essential Oil Constituents of <i>Cystoseira compressa</i> : First Report. Molecules, 2021, 26, 6649.	3.8	6
60	Insights into the Metabolomic Diversity of <i>Latilactobacillus sakei</i> . Foods, 2022, 11, 477.	4.3	6
61	Effects of bioprotective cultures on the microbial community during storage of Italian fresh filled pasta. Food Control, 2020, 115, 107304.	5.5	5