

# Lucia Vannini

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6901664/publications.pdf>

Version: 2024-02-01

58  
papers

4,156  
citations

201385

27  
h-index

143772

57  
g-index

59  
all docs

59  
docs citations

59  
times ranked

7003  
citing authors

#	ARTICLE	IF	CITATIONS
1	High-Pressure Homogenization Effects on Spoilage and Pathogenic Microorganisms in Foods. , 2021, , 274-292.		1
2	Influence of non-phosphate and low-sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. Journal of Food Science, 2021, 86, 319-326.	1.5	6
3	WHOLE-meal ancient wheat-based diet: Effect on metabolic parameters and microbiota. Digestive and Liver Disease, 2021, 53, 1412-1421.	0.4	8
4	Supplementation with Bifidobacterium breve BRO3 and B632 strains improved insulin sensitivity in children and adolescents with obesity in a cross-over, randomized double-blind placebo-controlled trial. Clinical Nutrition, 2021, 40, 4585-4594.	2.3	43
5	Recovery and valorization of agri-food wastes and by-products using the non-conventional yeast Yarrowia lipolytica. Trends in Food Science and Technology, 2021, 115, 74-86.	7.8	32
6	High-Pressure Homogenization and Biocontrol Agent as Innovative Approaches Increase Shelf Life and Functionality of Carrot Juice. Foods, 2021, 10, 2998.	1.9	5
7	Potential of Yarrowia lipolytica and Debaryomyces hansenii strains to produce high quality food ingredients based on cricket powder. LWT - Food Science and Technology, 2020, 119, 108866.	2.5	12
8	Diet influences the functions of the human intestinal microbiome. Scientific Reports, 2020, 10, 4247.	1.6	115
9	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.	1.5	13
10	Comparative proteomic analysis of foodborne Salmonella Enteritidis SE86 subjected to cold plasma treatment. Food Microbiology, 2018, 76, 310-318.	2.1	16
11	Testing of polybutylene succinate based films for poultry meat packaging. Polymer Testing, 2017, 60, 357-364.	2.3	48
12	Geochemistry and microbial diversity of cave waters in the gypsum karst aquifers of Emilia Romagna region, Italy. Science of the Total Environment, 2017, 598, 538-552.	3.9	24
13	<i>Micromeria thymifolia</i> Essential Oil Suppresses Quorum-sensing Signaling in <i>Pseudomonas aeruginosa</i> . Natural Product Communications, 2016, 11, 1934578X1601101.	0.2	7
14	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. Scientific Reports, 2016, 5, 18571.	1.6	31
15	Influence of the electrode material on the decontamination efficacy of dielectric barrier discharge gas plasma treatments towards <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> . Innovative Food Science and Emerging Technologies, 2016, 37, 170-176.	2.7	20
16	Effect of fermentation on the content of bioactive compounds in tofu-type products. Journal of Functional Foods, 2016, 27, 131-139.	1.6	22
17	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. International Journal of Food Microbiology, 2016, 239, 125-132.	2.1	30
18	Changes in bacterial populations in refrigerated raw milk collected from a semi-arid area of Algeria. Annals of Microbiology, 2016, 66, 777-783.	1.1	8

#	ARTICLE	IF	CITATIONS
19	Cold plasma treatment for fresh-cut melon stabilization. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 225-233.	2.7	169
20	Use of a nisin-producing <i>Lactococcus lactis</i> strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. <i>Food Microbiology</i> , 2016, 54, 11-19.	2.1	33
21	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. <i>Gut</i> , 2016, 65, 1812-1821.	6.1	1,092
22	Cell membrane fatty acid changes and desaturase expression of <i>Saccharomyces bayanus</i> exposed to high pressure homogenization in relation to the supplementation of exogenous unsaturated fatty acids. <i>Frontiers in Microbiology</i> , 2015, 6, 1105.	1.5	19
23	Potential application of <i>Micromeria dalmatica</i> essential oil as a protective agent in a food system. <i>LWT - Food Science and Technology</i> , 2015, 63, 262-267.	2.5	14
24	Chemical composition and antimicrobial assessment of liverwort <i>Lophozia ventricosa</i> extracts. <i>Revista Brasileira De Botanica</i> , 2015, 38, 25-30.	0.5	4
25	Fecal Microbiota in Healthy Subjects Following Omnivore, Vegetarian and Vegan Diets: Culturable Populations and rRNA DGGE Profiling. <i>PLoS ONE</i> , 2015, 10, e0128669.	1.1	78
26	Effect of Whole-Grain Barley on the Human Fecal Microbiota and Metabolome. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7945-7956.	1.4	120
27	Biochemical changes to milk following treatment by a novel, cold atmospheric plasma system. <i>International Dairy Journal</i> , 2015, 42, 64-69.	1.5	87
28	Microbiota and Metabolome Associated with Immunoglobulin A Nephropathy (IgAN). <i>PLoS ONE</i> , 2014, 9, e99006.	1.1	185
29	Partial replacement of sodium chloride with potassium chloride in marinated rabbit meat. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2184-2191.	1.3	14
30	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
31	UV-C pre-adaptation of <i>Salmonella</i> : effect on cell morphology and membrane fatty acids composition. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 925-930.	1.7	9
32	<i>Scapania nemorea</i> liverwort extracts: Investigation on volatile compounds, in vitro antimicrobial activity and control of <i>Saccharomyces cerevisiae</i> in fruit juice. <i>LWT - Food Science and Technology</i> , 2014, 55, 452-458.	2.5	20
33	<i>Satureja horvatii</i> essential oil: In vitro antimicrobial and antiradical properties and in situ control of <i>Listeria monocytogenes</i> in pork meat. <i>Meat Science</i> , 2014, 96, 1355-1360.	2.7	69
34	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. <i>PLoS ONE</i> , 2014, 9, e112373.	1.1	115
35	High pressure homogenization vs heat treatment: Safety and functional properties of liquid whole egg. <i>Food Microbiology</i> , 2013, 36, 63-69.	2.1	26
36	New advances in the integrated management of food processing by-products in Europe: sustainable exploitation of fruit and cereal processing by-products with the production of new food products (NAMASTE EU). <i>New Biotechnology</i> , 2013, 30, 647-655.	2.4	52

#	ARTICLE	IF	CITATIONS
37	Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. PLoS ONE, 2013, 8, e76993.	1.1	640
38	Impact of Atmospheric Plasma Generated by a DBD Device on Quality-Related Attributes of "Abate Fetel" Pear Fruit. NATO Science for Peace and Security Series A: Chemistry and Biology, 2012, , 457-467.	0.5	13
39	Identification of Volatile Components of Liverwort ( <i>Porella cordaeana</i> ) Extracts Using GC/MS-SPME and Their Antimicrobial Activity. Molecules, 2012, 17, 6982-6995.	1.7	26
40	Variability of the lipolytic activity in <i>Yarrowia lipolytica</i> strains in pork fat. Meat Science, 2011, 88, 689-693.	2.7	16
41	Variability of the lipolytic activity and volatile molecules production by a strain of <i>Yarrowia lipolytica</i> in pork fat and its dependence on environmental conditions. Meat Science, 2011, 89, 21-26.	2.7	15
42	Non-thermal atmospheric gas plasma device for surface decontamination of shell eggs. Journal of Food Engineering, 2010, 100, 125-132.	2.7	178
43	Potentialities of High-Pressure Homogenization to Inactivate " <i>Zygosaccharomyces bailii</i> ", in Fruit Juices. Journal of Food Science, 2010, 75, M116-20.	1.5	53
44	Effect of $\pm$ -linolenic, capric and lauric acid on the fatty acid biosynthesis in <i>Staphylococcus aureus</i> . International Journal of Food Microbiology, 2009, 129, 288-294.	2.1	74
45	Effect of high pressure homogenization on <i>Saccharomyces cerevisiae</i> inactivation and physico-chemical features in apricot and carrot juices. International Journal of Food Microbiology, 2009, 136, 26-31.	2.1	92
46	Effect of a pre-treatment of milk with high pressure homogenization on yield as well as on microbiological, lipolytic and proteolytic patterns of "Pecorino" cheese. International Journal of Food Microbiology, 2008, 128, 329-335.	2.1	53
47	Molecular and phenotypic traits of in-vitro-selected mutants of <i>Bifidobacterium</i> resistant to rifaximin. International Journal of Antimicrobial Agents, 2008, 31, 555-560.	1.1	20
48	Efficacy of Indigenous Plant Essential Oil Andean Thyme ( <i>Acantholippia seriphioides</i> A. Gray) to Control American Foulbrood (AFB) in Honey Bee ( <i>Apis mellifera</i> L.) Hives. Journal of Essential Oil Research, 2007, 19, 514-519.	1.3	10
49	New signaling molecules in some gram-positive and gram-negative bacteria. International Journal of Food Microbiology, 2007, 120, 25-33.	2.1	15
50	Effect of high pressure homogenisation of milk on cheese yield and microbiology, lipolysis and proteolysis during ripening of Caciotta cheese. Journal of Dairy Research, 2006, 73, 216-226.	0.7	49
51	Evaluation of the ability of <i>Yarrowia lipolytica</i> to impart strain-dependent characteristics to cheese when used as a ripening adjunct. International Journal of Dairy Technology, 2005, 58, 89-99.	1.3	46
52	Suitability of high-dynamic-pressure-treated milk for the production of yoghurt. Food Microbiology, 2004, 21, 753-760.	2.1	57
53	Optimisation of the formulation and of the technological process of egg-based products for the prevention of <i>Salmonella enteritidis</i> survival and growth. International Journal of Food Microbiology, 2002, 73, 367-374.	2.1	27
54	Growth/no growth interfaces of <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> and <i>Salmonella enteritidis</i> in model systems based on water activity, pH, temperature and ethanol concentration. Food Microbiology, 2001, 18, 659-668.	2.1	99

#	ARTICLE	IF	CITATIONS
55	Microbiological Quality of Filled Pasta in Relation to the Nature of Heat Treatment. <i>Journal of Food Protection</i> , 1998, 61, 994-999.	0.8	13
56	The flocculation of wine yeasts: biochemical and morphological characteristics in <i>Kloeckera apiculata</i> . <i>Antonie Van Leeuwenhoek</i> , 1996, 69, 273-277.	0.7	6
57	Cell surface hydrophobicity and flocculence in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>Colloids and Surfaces B: Biointerfaces</i> , 1994, 2, 505-510.	2.5	9
58	Relationship between foaming and flocculence in <i>Saccharomyces cerevisiae</i> wine yeasts. <i>Colloids and Surfaces B: Biointerfaces</i> , 1994, 2, 511-515.	2.5	5