

# Giorgio Giraffa

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

587  
citations

687363

13  
h-index

794594

19  
g-index

19  
all docs

19  
docs citations

19  
times ranked

719  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid identification of dairy lactic acid bacteria by M13-generated, RAPD-PCR fingerprint databases. <i>Journal of Microbiological Methods</i> , 2005, 63, 135-144.	1.6	173
2	Grana Padano cheese whey starters: Microbial composition and strain distribution. <i>International Journal of Food Microbiology</i> , 2008, 127, 168-171.	4.7	101
3	Selection and design of lactic acid bacteria probiotic cultures. <i>Engineering in Life Sciences</i> , 2012, 12, 391-398.	3.6	42
4	A Qualified Presumption of Safety approach for the safety assessment of Grana Padano whey starters. <i>International Journal of Food Microbiology</i> , 2009, 130, 70-73.	4.7	37
5	Cultivability of <i>Streptococcus thermophilus</i> in Grana Padano cheese whey starters. <i>FEMS Microbiology Letters</i> , 2006, 257, 139-144.	1.8	30
6	Evidence for the presence of restriction/modification systems in <i>Lactobacillus delbrueckii</i> . <i>Journal of Dairy Research</i> , 2009, 76, 433-440.	1.4	23
7	Evaluation of bacterial communities of Grana Padano cheese by DNA metabarcoding and DNA fingerprinting analysis. <i>Food Microbiology</i> , 2021, 93, 103613.	4.2	23
8	Applicability of <i>Lactococcus hircilactis</i> and <i>Lactococcus laudensis</i> as dairy cultures. <i>International Journal of Food Microbiology</i> , 2018, 271, 1-7.	4.7	22
9	Survey on the phage resistance mechanisms displayed by a dairy <i>Lactobacillus helveticus</i> strain. <i>Food Microbiology</i> , 2017, 66, 110-116.	4.2	22
10	Detection and identification of <i>Lactobacillus helveticus</i> bacteriophages by PCR. <i>Journal of Dairy Research</i> , 2008, 75, 196-201.	1.4	21
11	Detection and identification of <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> bacteriophages by PCR. <i>Journal of Dairy Research</i> , 2006, 73, 146-153.	1.4	19
12	Population dynamics of lactobacilli in Grana cheese. <i>Annals of Microbiology</i> , 2007, 57, 349-353.	2.6	17
13	The Microbiota of Grana Padano Cheese. A Review. <i>Foods</i> , 2021, 10, 2632.	4.3	17
14	Characterization and pre-industrial validation of <i>Streptococcus thermophilus</i> strains to be used as starter cultures for Crescenza, an Italian soft cheese. <i>Food Microbiology</i> , 2020, 92, 103599.	4.2	9
15	Functional characterization and immunomodulatory properties of <i>Lactobacillus helveticus</i> strains isolated from Italian hard cheeses. <i>PLoS ONE</i> , 2021, 16, e0245903.	2.5	9
16	Characterisation of lactic acid bacteria isolated from the Georgian, yoghurt-like Matsoni. <i>International Journal of Dairy Technology</i> , 2019, 72, 373.	2.8	8
17	Biodiversity of <i>Lactobacillus helveticus</i> bacteriophages isolated from cheese whey starters. <i>Journal of Dairy Research</i> , 2015, 82, 242-247.	1.4	7
18	Bacterial Community of Grana Padano PDO Cheese and Generical Hard Cheeses: DNA Metabarcoding and DNA Metafingerprinting Analysis to Assess Similarities and Differences. <i>Foods</i> , 2021, 10, 1826.	4.3	6

#	ARTICLE	IF	CITATIONS
19	Design of an autochthonous starter culture using strains isolated from traditional Matsoni. FEMS Microbiology Letters, 2021, 368, .	1.8	1