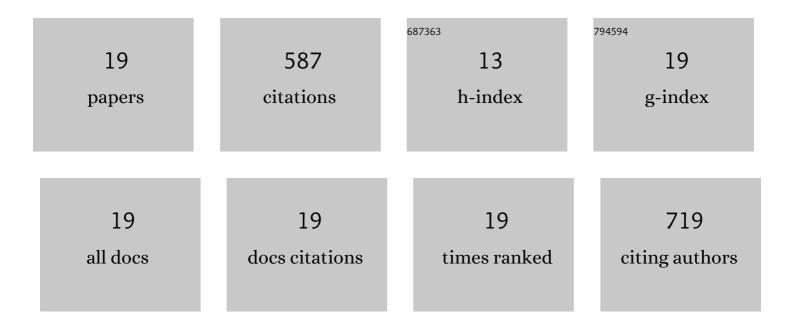
Giorgio Giraffa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7013406/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Evaluation of bacterial communities of Grana Padano cheese by DNA metabarcoding and DNA fingerprinting analysis. Food Microbiology, 2021, 93, 103613.	4.2	23
2	Functional characterization and immunomodulatory properties of Lactobacillus helveticus strains isolated from Italian hard cheeses. PLoS ONE, 2021, 16, e0245903.	2.5	9
3	Design of an autochthonous starter culture using strains isolated from traditional Matsoni. FEMS Microbiology Letters, 2021, 368, .	1.8	1
4	Bacterial Community of Grana Padano PDO Cheese and Generical Hard Cheeses: DNA Metabarcoding and DNA Metafingerprinting Analysis to Assess Similarities and Differences. Foods, 2021, 10, 1826.	4.3	6
5	The Microbiota of Grana Padano Cheese. A Review. Foods, 2021, 10, 2632.	4.3	17
6	Characterization and pre-industrial validation of Streptococcus thermophilus strains to be used as starter cultures for Crescenza, an Italian soft cheese. Food Microbiology, 2020, 92, 103599.	4.2	9
7	Characterisation of lactic acid bacteria isolated from the Georgian, yoghurtâ€like Matsoni. International Journal of Dairy Technology, 2019, 72, 373.	2.8	8
8	Applicability of Lactococcus hircilactis and Lactococcus laudensis as dairy cultures. International Journal of Food Microbiology, 2018, 271, 1-7.	4.7	22
9	Survey on the phage resistance mechanisms displayed by a dairy Lactobacillus helveticus strain. Food Microbiology, 2017, 66, 110-116.	4.2	22
10	Biodiversity of <i>Lactobacillus helveticus</i> bacteriophages isolated from cheese whey starters. Journal of Dairy Research, 2015, 82, 242-247.	1.4	7
11	Selection and design of lactic acid bacteria probiotic cultures. Engineering in Life Sciences, 2012, 12, 391-398.	3.6	42
12	A Qualified Presumption of Safety approach for the safety assessment of Grana Padano whey starters. International Journal of Food Microbiology, 2009, 130, 70-73.	4.7	37
13	Evidence for the presence of restriction/modification systems in <i>Lactobacillus delbrueckii</i> . Journal of Dairy Research, 2009, 76, 433-440.	1.4	23
14	Grana Padano cheese whey starters: Microbial composition and strain distribution. International Journal of Food Microbiology, 2008, 127, 168-171.	4.7	101
15	Detection and identification of <i>Lactobacillus helveticus</i> bacteriophages by PCR. Journal of Dairy Research, 2008, 75, 196-201.	1.4	21
16	Population dynamics of lactobacilli in Grana cheese. Annals of Microbiology, 2007, 57, 349-353.	2.6	17
17	Detection and identification of Lactobacillus delbrueckii subsp. lactis bacteriophages by PCR. Journal of Dairy Research, 2006, 73, 146-153.	1.4	19
18	Cultivability ofStreptococcus thermophilusin Grana Padano cheese whey starters. FEMS Microbiology Letters, 2006, 257, 139-144.	1.8	30

#	Article	IF	CITATIONS
19	Rapid identification of dairy lactic acid bacteria by M13-generated, RAPD-PCR fingerprint databases. Journal of Microbiological Methods, 2005, 63, 135-144.	1.6	173