

Francesco Villani

List of Publications by Year in descending order

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66
papers

6,007
citations

93792

39
h-index

124990

64
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67
all docs

67
docs citations

67
times ranked

5328
citing authors

#	ARTICLE	IF	CITATIONS
1	Omic-based monitoring of microbial dynamics across the food chain for the improvement of food safety and quality. <i>Food Research International</i> , 2022, 157, 111242.	2.9	9
2	Physical properties and antimicrobial activity of bioactive film based on whey protein and <i>Lactobacillus curvatus</i> 54M16 producer of bacteriocins. <i>Food Hydrocolloids</i> , 2020, 108, 105959.	5.6	28
3	Strain-Level Diversity Analysis of <i>Pseudomonas fragi</i> after <i>In Situ</i> Pangenome Reconstruction Shows Distinctive Spoilage-Associated Metabolic Traits Clearly Selected by Different Storage Conditions. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	30
4	Impact of <i>Lactobacillus curvatus</i> 54M16 on microbiota composition and growth of <i>Listeria monocytogenes</i> in fermented sausages. <i>Food Microbiology</i> , 2018, 72, 1-15.	2.1	43
5	Dynamics of bacterial communities during manufacture and ripening of traditional Caciocavallo of Castelfranco cheese in relation to cows' feeding. <i>Food Microbiology</i> , 2017, 63, 170-177.	2.1	33
6	Overlap of Spoilage-Associated Microbiota between Meat and the Meat Processing Environment in Small-Scale and Large-Scale Retail Distributions. <i>Applied and Environmental Microbiology</i> , 2016, 82, 4045-4054.	1.4	141
7	Technological properties and bacteriocins production by <i>Lactobacillus curvatus</i> 54M16 and its use as starter culture for fermented sausage manufacture. <i>Food Control</i> , 2016, 59, 31-45.	2.8	75
8	Lactic acid bacteria and their controversial role in fresh meat spoilage. <i>Meat Science</i> , 2015, 109, 66-74.	2.7	162
9	Bacterial populations and the volatilome associated to meat spoilage. <i>Food Microbiology</i> , 2015, 45, 83-102.	2.1	462
10	Antimicrobial activity of <i>Myrtus communis</i> L. water-ethanol extract against meat spoilage strains of <i>Brochothrix thermosphacta</i> and <i>Pseudomonas fragi</i> in vitro and in meat. <i>Annals of Microbiology</i> , 2015, 65, 841-850.	1.1	21
11	Activities of strains of <i>Brochothrix thermosphacta</i> in vitro and in meat. <i>Food Research International</i> , 2014, 62, 366-374.	2.9	74
12	Coating-Activation and Antimicrobial Efficacy of Different Polyethylene Films with a Nisin-Based Solution. <i>Food and Bioprocess Technology</i> , 2013, 6, 2770-2779.	2.6	20
13	Decarboxylase gene expression and cadaverine and putrescine production by <i>Serratia proteamaculans</i> in vitro and in beef. <i>International Journal of Food Microbiology</i> , 2013, 165, 332-338.	2.1	35
14	Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1A°C. <i>Journal of Food Protection</i> , 2013, 76, 52-58.	0.8	38
15	Exploring the Sources of Bacterial Spoilers in Beefsteaks by Culture-Independent High-Throughput Sequencing. <i>PLoS ONE</i> , 2013, 8, e70222.	1.1	176
16	A combination of modified atmosphere and antimicrobial packaging to extend the shelf-life of beefsteaks stored at chill temperature. <i>International Journal of Food Microbiology</i> , 2012, 158, 186-194.	2.1	52
17	Spoilage microbiota associated to the storage of raw meat in different conditions. <i>International Journal of Food Microbiology</i> , 2012, 157, 130-141.	2.1	454
18	Atomic force microscopy analysis shows surface structure changes in carvacrol-treated bacterial cells. <i>Research in Microbiology</i> , 2011, 162, 164-172.	1.0	125

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19	Spoilage-related microbiota associated with chilled beef stored in air or vacuum pack. <i>Food Microbiology</i> , 2011, 28, 84-93.	2.1	184
20	Spoilage-Related Activity of <i>Carnobacterium maltaromaticum</i> Strains in Air-Stored and Vacuum-Packed Meat. <i>Applied and Environmental Microbiology</i> , 2011, 77, 7382-7393.	1.4	125
21	Monitoring of Microbial Metabolites and Bacterial Diversity in Beef Stored under Different Packaging Conditions. <i>Applied and Environmental Microbiology</i> , 2011, 77, 7372-7381.	1.4	224
22	Development of spoilage microbiota in beef stored in nisin activated packaging. <i>Food Microbiology</i> , 2010, 27, 137-143.	2.1	115
23	Different molecular types of <i>Pseudomonas fragi</i> have the same overall behaviour as meat spoilers. <i>International Journal of Food Microbiology</i> , 2010, 142, 120-131.	2.1	145
24	Selection and Use of Phytate-Degrading LAB to Improve Cereal-Based Products by Mineral Solubilization During Dough Fermentation. <i>Journal of Food Science</i> , 2010, 75, M28-35.	1.5	73
25	<i>Pseudomonas fragi</i> Strains Isolated from Meat Do Not Produce N-Acyl Homoserine Lactones as Signal Molecules. <i>Journal of Food Protection</i> , 2009, 72, 2597-2601.	0.8	18
26	Mesophilic and Psychrotrophic Bacteria from Meat and Their Spoilage Potential In Vitro and in Beef. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1990-2001.	1.4	282
27	Molecular identification of mesophilic and psychrotrophic bacteria from raw cow's milk. <i>Food Microbiology</i> , 2009, 26, 228-231.	2.1	133
28	Development of a Real-Time PCR assay for the specific detection of <i>Brochothrix thermosphacta</i> in fresh and spoiled raw meat. <i>International Journal of Food Microbiology</i> , 2009, 134, 230-236.	2.1	54
29	Proteolytic and lipolytic starter cultures and their effect on traditional fermented sausages ripening and sensory traits. <i>Food Microbiology</i> , 2008, 25, 335-347.	2.1	145
30	<i>Lactobacillus</i> Strain Diversity Based on Partial <i>hsp60</i> Gene Sequences and Design of PCR-Restriction Fragment Length Polymorphism Assays for Species Identification and Differentiation. <i>Applied and Environmental Microbiology</i> , 2008, 74, 208-215.	1.4	82
31	Simultaneous Detection of <i>Pseudomonas fragi</i> , <i>P. lundensis</i> , and <i>P. putida</i> from Meat by Use of a Multiplex PCR Assay Targeting the <i>carA</i> Gene. <i>Applied and Environmental Microbiology</i> , 2007, 73, 2354-2359.	1.4	96
32	Biochemical and sensory characteristics of traditional fermented sausages of Vallo di Diano (Southern Italy) as affected by the use of starter cultures. <i>Meat Science</i> , 2007, 76, 295-307.	2.7	183
33	Microbial Ecology of the Soppresata of Vallo di Diano, a Traditional Dry Fermented Sausage from Southern Italy, and In Vitro and In Situ Selection of Autochthonous Starter Cultures. <i>Applied and Environmental Microbiology</i> , 2007, 73, 5453-5463.	1.4	89
34	Changes in the Spoilage-Related Microbiota of Beef during Refrigerated Storage under Different Packaging Conditions. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4663-4671.	1.4	354
35	<i>Staphylococcus aureus</i> and Staphylococcal Enterotoxin A in Breaded Chicken Products: Detection and Behavior during the Cooking Process. <i>Applied and Environmental Microbiology</i> , 2006, 72, 7057-7062.	1.4	28
36	Effect of a bacteriocin-activated polythene film on <i>Listeria monocytogenes</i> as evaluated by viable staining and epifluorescence microscopy. <i>Journal of Applied Microbiology</i> , 2006, 100, 765-772.	1.4	83

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37	Behaviour of <i>Brochothrix thermosphacta</i> in presence of other meat spoilage microbial groups. <i>Food Microbiology</i> , 2006, 23, 797-802.	2.1	102
38	Protease and esterase activity of staphylococci. <i>International Journal of Food Microbiology</i> , 2006, 112, 223-229.	2.1	36
39	Fluorescence in situ hybridisation detection of <i>Lactobacillus plantarum</i> group on olives to be used in natural fermentations. <i>International Journal of Food Microbiology</i> , 2006, 112, 291-296.	2.1	59
40	Evaluation of intra-specific diversities in <i>Oenococcus oeni</i> through analysis of genomic and expressed DNA. <i>Systematic and Applied Microbiology</i> , 2006, 29, 375-381.	1.2	38
41	Biotyping of Enterotoxigenic <i>Staphylococcus aureus</i> by Enterotoxin Gene Cluster (<i>egc</i>) Polymorphism and <i>spa</i> Typing Analyses. <i>Applied and Environmental Microbiology</i> , 2006, 72, 6117-6123.	1.4	50
42	Improvement of Frozen Dough Stability Using a Cryoresistant Yeast Strain and Refreshment. <i>Cereal Chemistry</i> , 2005, 82, 239-241.	1.1	4
43	Antimicrobial activity of a nisin-activated plastic film for food packaging. <i>Letters in Applied Microbiology</i> , 2005, 41, 464-469.	1.0	157
44	Identification and differentiation of <i>Staphylococcus carnosus</i> and <i>Staphylococcus simulans</i> by species-specific PCR assays of <i>sodA</i> genes. <i>Systematic and Applied Microbiology</i> , 2005, 28, 519-526.	1.2	21
45	Presence and characterisation of verotoxin producing <i>E. coli</i> in fresh Italian pork sausages, and preparation and use of an antibiotic-resistant strain for challenge studies. <i>Meat Science</i> , 2005, 70, 181-188.	2.7	14
46	Technological activities of <i>Staphylococcus carnosus</i> and <i>Staphylococcus simulans</i> strains isolated from fermented sausages. <i>Meat Science</i> , 2005, 71, 643-650.	2.7	88
47	Development of polythene films for food packaging activated with an antilisterial bacteriocin from <i>Lactobacillus curvatus</i> 32Y. <i>Journal of Applied Microbiology</i> , 2004, 97, 314-322.	1.4	124
48	PCR detection of staphylococcal enterotoxin genes in <i>Staphylococcus</i> spp. strains isolated from meat and dairy products. Evidence for new variants of <i>seG</i> and <i>sel</i> in <i>S. aureus</i> AB-8802. <i>Journal of Applied Microbiology</i> , 2004, 97, 719-730.	1.4	124
49	Technological and Molecular Diversity of <i>Lactobacillus plantarum</i> Strains Isolated from Naturally Fermented Sourdoughs. <i>Systematic and Applied Microbiology</i> , 2004, 27, 443-453.	1.2	59
50	Rapid and Reliable Identification of <i>Staphylococcus equorum</i> by a Species-Specific PCR Assay Targeting the <i>sodA</i> Gene. <i>Systematic and Applied Microbiology</i> , 2004, 27, 696-702.	1.2	30
51	Isolation and technological properties of coagulase negative staphylococci from fermented sausages of Southern Italy. <i>Meat Science</i> , 2004, 67, 149-158.	2.7	202
52	Selection of <i>Lactobacillus</i> strains from fermented sausages for their potential use as probiotics. <i>Meat Science</i> , 2004, 67, 309-317.	2.7	162
53	Combining Denaturing Gradient Gel Electrophoresis of 16S rDNA V3 Region and 16S-23S rDNA Spacer Region Polymorphism Analyses for the Identification of <i>Staphylococci</i> from Italian Fermented Sausages. <i>Systematic and Applied Microbiology</i> , 2003, 26, 423-433.	1.2	47
54	Design and Evaluation of Specific PCR Primers for Rapid and Reliable Identification of <i>Staphylococcus xylosus</i> Strains Isolated from Dry Fermented Sausages. <i>Systematic and Applied Microbiology</i> , 2003, 26, 601-610.	1.2	24

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55	Rope-Producing Strains of <i>Bacillus</i> spp. from Wheat Bread and Strategy for Their Control by Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2003, 69, 2321-2329.	1.4	101
56	16S-23S rDNA Intergenic Spacer Region Polymorphism of <i>Lactococcus garvieae</i> , <i>Lactococcus raffinolactis</i> and <i>Lactococcus lactis</i> as Revealed by PCR and Nucleotide Sequence Analysis. <i>Systematic and Applied Microbiology</i> , 2002, 25, 520-527.	1.2	58
57	Monitoring lactic acid bacteria strains during "Caciocotta" cheese production by restriction endonuclease analysis and pulsed-field gel electrophoresis. <i>Journal of Dairy Research</i> , 2001, 68, 139-144.	0.7	19
58	Comparison of Statistical Methods for Identification of <i>Streptococcus thermophilus</i> , <i>Enterococcus faecalis</i> , and <i>Enterococcus faecium</i> from Randomly Amplified Polymorphic DNA Patterns. <i>Applied and Environmental Microbiology</i> , 2001, 67, 2156-2166.	1.4	22
59	Differential viable count of mixed starter cultures of lactic acid bacteria in doughs by using modified Chalmers medium. <i>Microbiological Research</i> , 2001, 155, 351-354.	2.5	12
60	Conditions for conjugative transposon transfer in <i>Lactococcus lactis</i> . <i>Letters in Applied Microbiology</i> , 2000, 31, 343-348.	1.0	4
61	Specific Detection of <i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i> with DNA Primers Identified by Randomly Amplified Polymorphic DNA Analysis. <i>Applied and Environmental Microbiology</i> , 2000, 66, 422-424.	1.4	29
62	sacA and nisA genes are not always linked in <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains. <i>FEMS Microbiology Letters</i> , 1999, 170, 373-379.	0.7	5
63	Proteolytic activity of lactococcal strains from water-buffalo Mozzarella starter cultures. <i>Journal of Dairy Research</i> , 1998, 65, 109-118.	0.7	4
64	Differentiation of <i>Staphylococcus xylosus</i> Strains from Italian Sausages by Antibiotyping and Low Frequency Restriction Fragment Analysis of Genomic DNA. <i>Systematic and Applied Microbiology</i> , 1997, 20, 432-438.	1.2	18
65	Presence of non-functional nisin genes in <i>Lactococcus lactis</i> subsp. <i>lactis</i> isolated from natural starters. , 0, .		1
66	sacA and nisA genes are not always linked in <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains. , 0, .		1