

Viviana Corich

List of Publications by Year in descending order

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82
papers

1,652
citations

279701

23
h-index

377752

34
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83
all docs

83
docs citations

83
times ranked

1681
citing authors

#	ARTICLE	IF	CITATIONS
1	A sulphite-inducible form of the sulphite efflux gene SSU1 in a <i>Saccharomyces cerevisiae</i> wine yeast. <i>Microbiology</i> (United Kingdom), 2010, 156, 1686-1696.	0.7	74
2	Consequences of relative cellular positioning on quorum sensing and bacterial cell-to-cell communication. <i>FEMS Microbiology Letters</i> , 2009, 292, 149-161.	0.7	59
3	The impact of genomic variability on gene expression in environmental <i>Saccharomyces cerevisiae</i> strains. <i>Environmental Microbiology</i> , 2014, 16, 1378-1397.	1.8	59
4	In vitro Probiotic Potential and Anti-cancer Activity of Newly Isolated Folate-Producing <i>Streptococcus thermophilus</i> Strains. <i>Frontiers in Microbiology</i> , 2018, 9, 2214.	1.5	59
5	Microbial profiling during anaerobic digestion of cheese whey in reactors operated at different conditions. <i>Bioresource Technology</i> , 2019, 275, 375-385.	4.8	59
6	Probiotic potential and biofilm inhibitory activity of <i>Lactobacillus casei</i> group strains isolated from infant feces. <i>Journal of Functional Foods</i> , 2019, 54, 489-497.	1.6	54
7	Evaluation of Red Chicory Extract as a Natural Antioxidant by Pure Lipid Oxidation and Yeast Oxidative Stress Response as Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5318-5324.	2.4	45
8	Different mechanisms of resistance modulate sulfite tolerance in wine yeasts. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 797-813.	1.7	42
9	Biodiversity, dynamics and ecology of bacterial community during grape marc storage for the production of grappa. <i>International Journal of Food Microbiology</i> , 2013, 162, 143-151.	2.1	41
10	Biocontrol Ability and Action Mechanism of <i>Starmerella bacillaris</i> (Synonym <i>Candida zemplinina</i>) Isolated from Wine Musts against Gray Mold Disease Agent <i>Botrytis cinerea</i> on Grape and Their Effects on Alcoholic Fermentation. <i>Frontiers in Microbiology</i> , 2016, 7, 1249.	1.5	41
11	Comparative Transcriptomic Analysis of <i>Streptococcus thermophilus</i> TH1436 and TH1477 Showing Different Capability in the Use of Galactose. <i>Frontiers in Microbiology</i> , 2018, 9, 1765.	1.5	40
12	Patterns of ENOD40 gene expression in stem-borne nodules of <i>Sesbania rostrata</i> . <i>Plant Molecular Biology</i> , 1998, 37, 67-76.	2.0	39
13	Oxidative stress response and nitrogen utilization are strongly variable in <i>Saccharomyces cerevisiae</i> wine strains with different fermentation performances. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 4119-4135.	1.7	38
14	The Geographic Distribution of <i>Saccharomyces cerevisiae</i> Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. <i>Frontiers in Microbiology</i> , 2017, 8, 1595.	1.5	36
15	Metagenomic analysis of the microbial community in fermented grape marc reveals that <i>Lactobacillus fabifermentans</i> is one of the dominant species: insights into its genome structure. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6015-6037.	1.7	35
16	Yeast population dynamics during pilot-scale storage of grape marcs for the production of Grappa, a traditional Italian alcoholic beverage. <i>International Journal of Food Microbiology</i> , 2009, 129, 221-228.	2.1	34
17	Genome comparison and physiological characterization of eight <i>Streptococcus thermophilus</i> strains isolated from Italian dairy products. <i>Food Microbiology</i> , 2017, 63, 47-57.	2.1	34
18	Biocontrol activity of <i>Starmerella bacillaris</i> yeast against blue mold disease on apple fruit and its effect on cider fermentation. <i>PLoS ONE</i> , 2018, 13, e0204350.	1.1	33

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19	Acidification of grape marc for alcoholic beverage production: Effects on indigenous microflora and aroma profile after distillation. <i>International Journal of Food Microbiology</i> , 2012, 152, 100-106.	2.1	32
20	Potential use of <i>Starterella bacillaris</i> as fermentation starter for the production of low-alcohol beverages obtained from unripe grapes. <i>International Journal of Food Microbiology</i> , 2019, 303, 1-8.	2.1	32
21	Sau-PCR, a Novel Amplification Technique for Genetic Fingerprinting of Microorganisms. <i>Applied and Environmental Microbiology</i> , 2005, 71, 6401-6406.	1.4	29
22	Whole-Genome Sequences of <i>Streptococcus thermophilus</i> Strains TH1435 and TH1436, Isolated from Raw Goat Milk. <i>Genome Announcements</i> , 2014, 2, .	0.8	28
23	A Cryptic Non-Inducible Prophage Confers Phage-Immunity on the <i>Streptococcus thermophilus</i> M17PTZA496. <i>Viruses</i> , 2019, 11, 7.	1.5	26
24	Effects of yeast inoculation on volatile compound production by grape marcs. <i>Annals of Microbiology</i> , 2011, 61, 117-124.	1.1	24
25	A rapid method for differentiating <i>Saccharomyces sensu stricto</i> strains from other yeast species in an enological environment. <i>FEMS Microbiology Letters</i> , 2006, 264, 168-173.	0.7	23
26	Selection and validation of reference genes for quantitative real-time PCR studies during <i>Saccharomyces cerevisiae</i> alcoholic fermentation in the presence of sulfite. <i>International Journal of Food Microbiology</i> , 2015, 215, 49-56.	2.1	23
27	Nod Factor Perception During Infection Thread Growth Fine-Tunes Nodulation. <i>Molecular Plant-Microbe Interactions</i> , 2007, 20, 129-137.	1.4	22
28	Microbiota of KarakaĀanski skakutanac, an artisanal fresh sheep cheese studied by culture-independent PCR-ARDRA and PCR-DGGE. <i>Dairy Science and Technology</i> , 2010, 90, 461-468.	2.2	21
29	Synbiotic VSL#3 and yacon-based product modulate the intestinal microbiota and prevent the development of pre-neoplastic lesions in a colorectal carcinogenesis model. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 8837-8857.	1.7	21
30	Complete Genome Sequence and Carbohydrates-Active EnZymes (CAZymes) Analysis of <i>Lactobacillus paracasei</i> DTA72, a Potential Probiotic Strain with Strong Capability to Use Inulin. <i>Current Microbiology</i> , 2020, 77, 2867-2875.	1.0	21
31	<i>Lactobacillus paracasei</i> probiotic properties and survivability under stress-induced by processing and storage of ice cream bar or ice-lolly. <i>Ciencia Rural</i> , 2018, 48, .	0.3	20
32	Genome Sequences of Four Italian <i>Streptococcus thermophilus</i> Strains of Dairy Origin. <i>Genome Announcements</i> , 2014, 2, .	0.8	18
33	Potential use of <i>scotta</i> , the by-product of the ricotta cheese manufacturing process, for the production of fermented drinks. <i>Journal of Dairy Research</i> , 2016, 83, 104-108.	0.7	18
34	Aptitude of <i>Saccharomyces</i> yeasts to ferment unripe grapes harvested during cluster thinning for reducing alcohol content of wine. <i>International Journal of Food Microbiology</i> , 2016, 236, 56-64.	2.1	18
35	Short communication: Comparison of growth kinetics at different temperatures of <i>Streptococcus macedonicus</i> and <i>Streptococcus thermophilus</i> strains of dairy origin. <i>Journal of Dairy Science</i> , 2018, 101, 7812-7816.	1.4	18
36	Genome Sequences of <i>Streptococcus thermophilus</i> Strains MTH17CL396 and M17PTZA496 from Fontina, an Italian PDO Cheese. <i>Genome Announcements</i> , 2014, 2, .	0.8	17

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37	Draft Genome Sequence of the Yeast <i>Starmerella bacillaris</i> (syn., <i>Candida</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 507 Announcements, 2017, 5, .	0.8	17
38	Differences in Carbohydrates Utilization and Antibiotic Resistance Between <i>Streptococcus macedonicus</i> and <i>Streptococcus thermophilus</i> Strains Isolated from Dairy Products in Italy. <i>Current Microbiology</i> , 2018, 75, 1334-1344.	1.0	17
39	Whole-genome sequence and comparative genome analysis of <i>Lactobacillus paracasei</i> DTA93, a promising probiotic lactic acid bacterium. <i>Archives of Microbiology</i> , 2020, 202, 1997-2003.	1.0	17
40	Co-fermentation of onion and whey: A promising synbiotic combination. <i>Journal of Functional Foods</i> , 2017, 39, 233-237.	1.6	16
41	The role of nitrogen uptake on the competition ability of three vineyard <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2017, 258, 1-11.	2.1	15
42	Whole-Genome Sequence of <i>Starmerella bacillaris</i> PAS13, a Nonconventional Enological Yeast with Antifungal Activity. <i>Genome Announcements</i> , 2017, 5, .	0.8	15
43	Whole genome comparison of two <i>Starmerella bacillaris</i> strains with other wine yeasts uncovers genes involved in modulating important winemaking traits. <i>FEMS Yeast Research</i> , 2018, 18, .	1.1	15
44	Safety and Stability of Two Potentially Probiotic <i>Lactobacillus</i> Strains After In Vitro Gastrointestinal Transit. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 657-666.	1.9	13
45	Genomic and phenotypic assessments of safety and probiotic properties of <i>Streptococcus macedonicus</i> strains of dairy origin. <i>Food Research International</i> , 2020, 130, 108931.	2.9	13
46	Chemoprevention of DMH-Induced Early Colon Carcinogenesis in Male BALB/c Mice by Administration of <i>Lactobacillus Paracasei</i> DTA81. <i>Microorganisms</i> , 2020, 8, 1994.	1.6	13
47	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard <i>Saccharomyces cerevisiae</i> strain populations. <i>FEMS Yeast Research</i> , 2020, 20, .	1.1	13
48	Comparative evaluation of cheese whey microbial composition from four Italian cheese factories by viable counts and 16S rRNA gene amplicon sequencing. <i>International Dairy Journal</i> , 2020, 104, 104656.	1.5	13
49	Fatty Acid Profile, Lipid Quality and Squalene Content of Teff (<i>Eragrostis teff</i> (Zucc.) Trotter) and Amaranth (<i>Amaranthus caudatus</i> L.) Varieties from Ethiopia. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3590.	1.3	13
50	Long term evaluation of field-released genetically modified rhizobia. <i>Environmental Biosafety Research</i> , 2007, 6, 167-181.	1.1	13
51	In vitro fermentation of key dietary compounds with rumen fluid: A genome-centric perspective. <i>Science of the Total Environment</i> , 2017, 584-585, 683-691.	3.9	12
52	Effect of different initial pH on the growth of <i>Streptococcus macedonicus</i> and <i>Streptococcus thermophilus</i> strains. <i>International Dairy Journal</i> , 2018, 86, 65-68.	1.5	12
53	Potentially probiotic or postbiotic pre-converted nitrite from celery produced by an axenic culture system with probiotic lacticaseibacilli strain. <i>Meat Science</i> , 2021, 174, 108408.	2.7	12
54	Antiradical and antimicrobial properties of fermented red chicory (<i>Cichorium intybus</i> L.) by-products. <i>Annals of Microbiology</i> , 2016, 66, 1377-1386.	1.1	10

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55	Exploring the use of <i>Saccharomyces cerevisiae</i> commercial strain and <i>Saccharomyces ludwigii</i> natural isolate for grape marc fermentation to improve sensory properties of spirits. <i>Food Microbiology</i> , 2014, 41, 33-41.	2.1	9
56	<i>Limosilactobacillus fermentum</i> ING8, a Potential Multifunctional Non-Starter Strain with Relevant Technological Properties and Antimicrobial Activity. <i>Foods</i> , 2022, 11, 703.	1.9	9
57	Whole-Genome Sequence of <i>Streptococcus macedonicus</i> Strain 33MO, Isolated from the Curd of Morlacco Cheese in the Veneto Region (Italy). <i>Genome Announcements</i> , 2014, 2, .	0.8	8
58	Whole-Genome Sequences of Three <i>Streptococcus macedonicus</i> Strains Isolated from Italian Cheeses in the Veneto Region. <i>Genome Announcements</i> , 2017, 5, .	0.8	8
59	Characteristics of Compost Obtained from Winemaking Byproducts. <i>Waste and Biomass Valorization</i> , 2018, 9, 2021-2029.	1.8	8
60	Microbial Diversity and Nutritional Properties of Persian "Yellow Curd" (Kashk zard), a Promising Functional Fermented Food. <i>Microorganisms</i> , 2020, 8, 1658.	1.6	8
61	Identification and Transferability of Tetracycline Resistance in <i>Streptococcus thermophilus</i> during Milk Fermentation, Storage, and Gastrointestinal Transit. <i>Fermentation</i> , 2021, 7, 65.	1.4	8
62	Outlining a selection procedure for <i>Saccharomyces cerevisiae</i> isolated from grape marc to improve fermentation process and distillate quality. <i>Food Microbiology</i> , 2015, 46, 573-581.	2.1	7
63	Dynamics of <i>Saccharomyces cerevisiae</i> Strains Isolated from Vine Bark in Vineyard: Influence of Plant Age and Strain Presence during Grape must Spontaneous Fermentations. <i>Fermentation</i> , 2019, 5, 62.	1.4	7
64	Draft genome sequence data of <i>Lactobacillus paracasei</i> strain DTA83 isolated from infant stools. <i>Data in Brief</i> , 2019, 22, 1064-1067.	0.5	7
65	Assessment of the microbiological origin of blowing defects in Grana Padano Protected Designation of Origin cheese. <i>Journal of Dairy Science</i> , 2022, 105, 2858-2867.	1.4	7
66	From the vineyard to the cellar: new insights of <i>Starmerella bacillaris</i> (synonym <i>Candida zemplinina</i>) technological properties and genomic perspective. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 493-501.	1.7	6
67	Different Gene Expression Patterns of Hexose Transporter Genes Modulate Fermentation Performance of Four <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , 2021, 7, 164.	1.4	6
68	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Frontiers in Microbiology</i> , 2022, 13, 830277.	1.5	6
69	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. <i>Journal of Food Biochemistry</i> , 2020, 44, e13262.	1.2	5
70	Effects of 2-Fucosyllactose-Based Encapsulation on Probiotic Properties in <i>Streptococcus thermophilus</i> . <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5761.	1.3	5
71	Indirect Evaluation of Microbial Spoiling Activity in Grape Marcs by Near-Infrared Spectroscopy. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 411-415.	0.9	4
72	Genome Sequence of <i>Lactobacillus fabifermentans</i> Strain T30PCM01, Isolated from Fermenting Grape Marc. <i>Genome Announcements</i> , 2014, 2, .	0.8	4

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73	Genetic variability and physiological traits of <i>Saccharomyces cerevisiae</i> strains isolated from "Vale dos Vinhedos" vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 105.	1.7	4
74	Draft Genome Sequences of Three Virulent <i>Streptococcus thermophilus</i> Bacteriophages Isolated from the Dairy Environment in the Veneto Region of Italy. <i>Genome Announcements</i> , 2018, 6, .	0.8	4
75	Milk microbial composition of Brazilian dairy cows entering the dry period and genomic comparison between <i>Staphylococcus aureus</i> strains susceptible to the bacteriophage vB_SauM-UFV_DC4. <i>Scientific Reports</i> , 2020, 10, 5520.	1.6	4
76	Comparative strain typing of <i>Rhizobium leguminosarum</i> bv. <i>viciae</i> natural populations. <i>Canadian Journal of Microbiology</i> , 2001, 47, 580-584.	0.8	4
77	<i>Starmerella bacillaris</i> Strains Used in Sequential Alcoholic Fermentation with <i>Saccharomyces cerevisiae</i> Improves Protein Stability in White Wines. <i>Fermentation</i> , 2022, 8, 252.	1.4	4
78	The Complete Genome Sequence of <i>Trueperella pyogenes</i> UFV1 Reveals a Processing System Involved in the Quorum-Sensing Signal Response. <i>Genome Announcements</i> , 2017, 5, .	0.8	3
79	Genomic and Phenotypic Evaluation of Potential Probiotic <i>Pediococcus</i> Strains with Hypocholesterolemic Effect Isolated from Traditional Fermented Food. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 1042-1053.	1.9	2
80	Molecular aspects of legumes/rhizobia symbiosis: Perspectives for the '90s. <i>Giornale Botanico Italiano</i> (Florence, Italy: 1962), 1993, 127, 413-421.	0.0	1
81	The Different Physical and Chemical Composition of Grape Juice and Marc Influence <i>Saccharomyces cerevisiae</i> Strains Distribution During Fermentation. <i>Journal of Food Science</i> , 2018, 83, 2191-2196.	1.5	1
82	Thermal resistance and high-performance microwave decontamination assessment of <i>Bacillus</i> endospores isolated from food-grade herbal extracts. <i>PLoS ONE</i> , 2021, 16, e0261988.	1.1	1