Viviana Corich

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Genomic and Phenotypic Evaluation of Potential Probiotic Pediococcus Strains with Hypocholesterolemic Effect Isolated from Traditional Fermented Food. Probiotics and Antimicrobial Proteins, 2022, 14, 1042-1053.	3.9	2
2	Assessment of the microbiological origin of blowing defects in Grana Padano Protected Designation of Origin cheese. Journal of Dairy Science, 2022, 105, 2858-2867.	3.4	7
3	Limosilactobacillus fermentum ING8, a Potential Multifunctional Non-Starter Strain with Relevant Technological Properties and Antimicrobial Activity. Foods, 2022, 11, 703.	4.3	9
4	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of Saccharomyces cerevisiae Wine Strains. Frontiers in Microbiology, 2022, 13, 830277.	3.5	6
5	Starmerella bacillaris Strains Used in Sequential Alcoholic Fermentation with Saccharomyces cerevisiae Improves Protein Stability in White Wines. Fermentation, 2022, 8, 252.	3.0	4
6	Potentially probiotic or postbiotic pre-converted nitrite from celery produced by an axenic culture system with probiotic lacticaseibacilli strain. Meat Science, 2021, 174, 108408.	5.5	12
7	From the vineyard to the cellar: new insights of Starmerella bacillaris (synonym Candida zemplinina) technological properties and genomic perspective. Applied Microbiology and Biotechnology, 2021, 105, 493-501.	3.6	6
8	Fatty Acid Profile, Lipid Quality and Squalene Content of Teff (Eragrostis teff (Zucc.) Trotter) and Amaranth (Amaranthus caudatus L.) Varieties from Ethiopia. Applied Sciences (Switzerland), 2021, 11, 3590.	2.5	13
9	Identification and Transferability of Tetracycline Resistance in Streptococcus thermophilus during Milk Fermentation, Storage, and Gastrointestinal Transit. Fermentation, 2021, 7, 65.	3.0	8
10	Effects of 2′-Fucosyllactose-Based Encapsulation on Probiotic Properties in Streptococcus thermophilus. Applied Sciences (Switzerland), 2021, 11, 5761.	2.5	5
11	Different Gene Expression Patterns of Hexose Transporter Genes Modulate Fermentation Performance of Four Saccharomyces cerevisiae Strains. Fermentation, 2021, 7, 164.	3.0	6
12	Thermal resistance and high-performance microwave decontamination assessment of Bacillus endospores isolated from food-grade herbal extracts. PLoS ONE, 2021, 16, e0261988.	2.5	1
13	Safety and Stability of Two Potentially Probiotic Lactobacillus Strains After In Vitro Gastrointestinal Transit. Probiotics and Antimicrobial Proteins, 2020, 12, 657-666.	3.9	13
14	Genomic and phenotypic assessments of safety and probiotic properties of Streptococcus macedonicus strains of dairy origin. Food Research International, 2020, 130, 108931.	6.2	13
15	Microbial Diversity and Nutritional Properties of Persian "Yellow Curd―(Kashk zard), a Promising Functional Fermented Food. Microorganisms, 2020, 8, 1658.	3.6	8
16	Synbiotic VSL#3 and yacon-based product modulate the intestinal microbiota and prevent the development of pre-neoplastic lesions in a colorectal carcinogenesis model. Applied Microbiology and Biotechnology, 2020, 104, 8837-8857.	3.6	21
17	Chemoprevention of DMH-Induced Early Colon Carcinogenesis in Male BALB/c Mice by Administration of Lactobacillus Paracasei DTA81. Microorganisms, 2020, 8, 1994.	3.6	13
18	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. Journal of Food Biochemistry, 2020, 44, e13262.	2.9	5

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19	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard Saccharomyces cerevisiae strain populations. FEMS Yeast Research, 2020, 20, .	2.3	13
20	Comparative evaluation of cheese whey microbial composition from four Italian cheese factories by viable counts and 16S rRNA gene amplicon sequencing. International Dairy Journal, 2020, 104, 104656.	3.0	13
21	Complete Genome Sequence and Carbohydrates-Active EnZymes (CAZymes) Analysis of Lactobacillus paracasei DTA72, a Potential Probiotic Strain with Strong Capability to Use Inulin. Current Microbiology, 2020, 77, 2867-2875.	2.2	21
22	Whole-genome sequence and comparative genome analysis of Lactobacillus paracasei DTA93, a promising probiotic lactic acid bacterium. Archives of Microbiology, 2020, 202, 1997-2003.	2.2	17
23	Milk microbial composition of Brazilian dairy cows entering the dry period and genomic comparison between Staphylococcus aureus strains susceptible to the bacteriophage vB_SauM-UFV_DC4. Scientific Reports, 2020, 10, 5520.	3.3	4
24	Dynamics of Saccharomyces cerevisiae Strains Isolated from Vine Bark in Vineyard: Influence of Plant Age and Strain Presence during Grape must Spontaneous Fermentations. Fermentation, 2019, 5, 62.	3.0	7
25	Potential use of Starmerella bacillaris as fermentation starter for the production of low-alcohol beverages obtained from unripe grapes. International Journal of Food Microbiology, 2019, 303, 1-8.	4.7	32
26	Draft genome sequence data of Lactobacillus paracasei strain DTA83 isolated from infant stools. Data in Brief, 2019, 22, 1064-1067.	1.0	7
27	Probiotic potential and biofilm inhibitory activity of Lactobacillus casei group strains isolated from infant feces. Journal of Functional Foods, 2019, 54, 489-497.	3.4	54
28	A Cryptic Non-Inducible Prophage Confers Phage-Immunity on the Streptococcus thermophilus M17PTZA496. Viruses, 2019, 11, 7.	3.3	26
29	Microbial profiling during anaerobic digestion of cheese whey in reactors operated at different conditions. Bioresource Technology, 2019, 275, 375-385.	9.6	59
30	Characteristics of Compost Obtained from Winemaking Byproducts. Waste and Biomass Valorization, 2018, 9, 2021-2029.	3.4	8
31	Biocontrol activity of Starmerella bacillaris yeast against blue mold disease on apple fruit and its effect on cider fermentation. PLoS ONE, 2018, 13, e0204350.	2.5	33
32	In vitro Probiotic Potential and Anti-cancer Activity of Newly Isolated Folate-Producing Streptococcus thermophilus Strains. Frontiers in Microbiology, 2018, 9, 2214.	3.5	59
33	Lactobacillus paracasei probiotic properties and survivability under stress-induced by processing and storage of ice cream bar or ice-lolly. Ciencia Rural, 2018, 48, .	0.5	20
34	Genetic variability and physiological traits of Saccharomyces cerevisiae strains isolated from "Vale dos Vinhedos―vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. World Journal of Microbiology and Biotechnology, 2018, 34, 105.	3.6	4
35	Short communication: Comparison of growth kinetics at different temperatures of Streptococcus macedonicus and Streptococcus thermophilus strains of dairy origin. Journal of Dairy Science, 2018, 101, 7812-7816.	3.4	18
36	Whole genome comparison of two Starmerella bacillaris strains with other wine yeasts uncovers genes involved in modulating important winemaking traits. FEMS Yeast Research, 2018, 18, .	2.3	15

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37	Effect of different initial pH on the growth of Streptococcus macedonicus and Streptococcus thermophilus strains. International Dairy Journal, 2018, 86, 65-68.	3.0	12
38	The Different Physical and Chemical Composition of Grape Juice and Marc Influence <i>Saccharomyces cerevisiae</i> Strains Distribution During Fermentation. Journal of Food Science, 2018, 83, 2191-2196.	3.1	1
39	Draft Genome Sequences of Three Virulent Streptococcus thermophilus Bacteriophages Isolated from the Dairy Environment in the Veneto Region of Italy. Genome Announcements, 2018, 6, .	0.8	4
40	Comparative Transcriptomic Analysis of Streptococcus thermophilus TH1436 and TH1477 Showing Different Capability in the Use of Galactose. Frontiers in Microbiology, 2018, 9, 1765.	3.5	40
41	Differences in Carbohydrates Utilization and Antibiotic Resistance Between Streptococcus macedonicus and Streptococcus thermophilus Strains Isolated from Dairy Products in Italy. Current Microbiology, 2018, 75, 1334-1344.	2.2	17
42	In vitro fermentation of key dietary compounds with rumen fluid: A genome-centric perspective. Science of the Total Environment, 2017, 584-585, 683-691.	8.0	12
43	The role of nitrogen uptake on the competition ability of three vineyard Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2017, 258, 1-11.	4.7	15
44	Co-fermentation of onion and whey: A promising synbiotic combination. Journal of Functional Foods, 2017, 39, 233-237.	3.4	16
45	Whole-Genome Sequence of <i>Starmerella bacillaris</i> PAS13, a Nonconventional Enological Yeast with Antifungal Activity. Genome Announcements, 2017, 5, .	0.8	15
46	Draft Genome Sequence of the Yeast <i>Starmerella bacillaris</i> (syn., <i>Candida</i>) Tj ETQq0 0 0 rgBT /Ove Announcements, 2017, 5, .	erlock 10 T 0.8	f 50 387 Td (4 17
47	Genome comparison and physiological characterization of eight Streptococcus thermophilus strains isolated from Italian dairy products. Food Microbiology, 2017, 63, 47-57.	4.2	34
48	Whole-Genome Sequences of Three Streptococcus macedonicus Strains Isolated from Italian Cheeses in the Veneto Region. Genome Announcements, 2017, 5, .	0.8	8
49	The Complete Genome Sequence of Trueperella pyogenes UFV1 Reveals a Processing System Involved in the Quorum-Sensing Signal Response. Genome Announcements, 2017, 5, .	0.8	3
50	The Geographic Distribution of Saccharomyces cerevisiae Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. Frontiers in Microbiology, 2017, 8, 1595.	3.5	36
51	Biocontrol Ability and Action Mechanism of Starmerella bacillaris (Synonym Candida zemplinina) Isolated from Wine Musts against Gray Mold Disease Agent Botrytis cinerea on Grape and Their Effects on Alcoholic Fermentation. Frontiers in Microbiology, 2016, 7, 1249.	3.5	41
52	Potential use of <i>scotta</i> , the by-product of the ricotta cheese manufacturing process, for the production of fermented drinks. Journal of Dairy Research, 2016, 83, 104-108.	1.4	18
53	Aptitude of Saccharomyces yeasts to ferment unripe grapes harvested during cluster thinning for reducing alcohol content of wine. International Journal of Food Microbiology, 2016, 236, 56-64.	4.7	18
54	Antiradical and antimicrobial properties of fermented red chicory (Cichorium intybus L.) by-products. Annals of Microbiology, 2016, 66, 1377-1386.	2.6	10

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55	Different mechanisms of resistance modulate sulfite tolerance in wine yeasts. Applied Microbiology and Biotechnology, 2016, 100, 797-813.	3.6	42
56	Selection and validation of reference genes for quantitative real-time PCR studies during Saccharomyces cerevisiae alcoholic fermentation in the presence of sulfite. International Journal of Food Microbiology, 2015, 215, 49-56.	4.7	23
57	Outlining a selection procedure for Saccharomyces cerevisiae isolated from grape marc to improve fermentation process and distillate quality. Food Microbiology, 2015, 46, 573-581.	4.2	7
58	Genome Sequence of Lactobacillus fabifermentans Strain T30PCM01, Isolated from Fermenting Grape Marc. Genome Announcements, 2014, 2, .	0.8	4
59	Genome Sequences of Streptococcus thermophilus Strains MTH17CL396 and M17PTZA496 from Fontina, an Italian PDO Cheese. Genome Announcements, 2014, 2, .	0.8	17
60	Genome Sequences of Four Italian Streptococcus thermophilus Strains of Dairy Origin. Genome Announcements, 2014, 2, .	0.8	18
61	Whole-Genome Sequence of Streptococcus macedonicus Strain 33MO, Isolated from the Curd of Morlacco Cheese in the Veneto Region (Italy). Genome Announcements, 2014, 2, .	0.8	8
62	Whole-Genome Sequences of Streptococcus thermophilus Strains TH1435 and TH1436, Isolated from Raw Goat Milk. Genome Announcements, 2014, 2, .	0.8	28
63	Exploring the use of Saccharomyces cerevisiae commercial strain and Saccharomycodes ludwigii natural isolate for grape marc fermentation to improve sensory properties of spirits. Food Microbiology, 2014, 41, 33-41.	4.2	9
64	Metagenomic analysis of the microbial community in fermented grape marc reveals that Lactobacillus fabifermentans is one of the dominant species: insights into its genome structure. Applied Microbiology and Biotechnology, 2014, 98, 6015-6037.	3.6	35
65	Oxidative stress response and nitrogen utilization are strongly variable in Saccharomyces cerevisiae wine strains with different fermentation performances. Applied Microbiology and Biotechnology, 2014, 98, 4119-4135.	3.6	38
66	The impact of genomic variability on gene expression in environmental <scp><i>S</i></scp> <i>accharomyces cerevisiae</i> strains. Environmental Microbiology, 2014, 16, 1378-1397.	3.8	59
67	Biodiversity, dynamics and ecology of bacterial community during grape marc storage for the production of grappa. International Journal of Food Microbiology, 2013, 162, 143-151.	4.7	41
68	Indirect Evaluation of Microbial Spoiling Activity in Grape Marcs by Near-Infrared Spectroscopy. American Journal of Enology and Viticulture, 2013, 64, 411-415.	1.7	4
69	Acidification of grape marc for alcoholic beverage production: Effects on indigenous microflora and aroma profile after distillation. International Journal of Food Microbiology, 2012, 152, 100-106.	4.7	32
70	Evaluation of Red Chicory Extract as a Natural Antioxidant by Pure Lipid Oxidation and Yeast Oxidative Stress Response as Model Systems. Journal of Agricultural and Food Chemistry, 2011, 59, 5318-5324.	5.2	45
71	Effects of yeast inoculation on volatile compound production by grape marcs. Annals of Microbiology, 2011, 61, 117-124.	2.6	24
72	Microbiota of KarakaÄanski skakutanac, an artisanal fresh sheep cheese studied by culture-independent PCR-ARDRA and PCR-DGGE. Dairy Science and Technology, 2010, 90, 461-468.	2.2	21

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73	A sulphite-inducible form of the sulphite efflux gene SSU1 in a Saccharomyces cerevisiae wine yeast. Microbiology (United Kingdom), 2010, 156, 1686-1696.	1.8	74
74	Yeast population dynamics during pilot-scale storage of grape marcs for the production of Grappa, a traditional Italian alcoholic beverage. International Journal of Food Microbiology, 2009, 129, 221-228.	4.7	34
75	Consequences of relative cellular positioning on quorum sensing and bacterial cell-to-cell communication. FEMS Microbiology Letters, 2009, 292, 149-161.	1.8	59
76	Nod Factor Perception During Infection Thread Growth Fine-Tunes Nodulation. Molecular Plant-Microbe Interactions, 2007, 20, 129-137.	2.6	22
77	Long term evaluation of field-released genetically modified rhizobia. Environmental Biosafety Research, 2007, 6, 167-181.	1.1	13
78	A rapid method for differentiatingSaccharomyces sensu strictostrains from other yeast species in an enological environment. FEMS Microbiology Letters, 2006, 264, 168-173.	1.8	23
79	Sau-PCR, a Novel Amplification Technique for Genetic Fingerprinting of Microorganisms. Applied and Environmental Microbiology, 2005, 71, 6401-6406.	3.1	29
80	Comparative strain typing of <i>Rhizobium leguminosarum</i> bv. <i>viciae</i> natural populations. Canadian Journal of Microbiology, 2001, 47, 580-584.	1.7	4
81	Patterns of ENOD40 gene expression in stem-borne nodules of Sesbania rostrata. Plant Molecular Biology, 1998, 37, 67-76.	3.9	39
82	Molecular aspects of legumes/rhizobia symbiosis: Perspectives for the '90s. Giornale Botanico Italiano (Florence, Italy: 1962), 1993, 127, 413-421.	0.0	1