

# Filippo Giarratana

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

838  
citations

471061

17  
h-index

580395

25  
g-index

55  
all docs

55  
docs citations

55  
times ranked

875  
citing authors

#	ARTICLE	IF	CITATIONS
1	First discoveries of microplastics in terrestrial snails. Food Control, 2019, 106, 106722.	2.8	86
2	Microplastics in fresh and processed mussels sampled from fish shops and large retail chains in Italy. Food Control, 2021, 125, 108003.	2.8	51
3	Activity of Thymus vulgaris essential oil against Anisakis larvae. Experimental Parasitology, 2014, 142, 7-10.	0.5	39
4	Activity of R(+) limonene on the maximum growth rate of fish spoilage organisms and related effects on shelf-life prolongation of fresh gilthead sea bream fillets. International Journal of Food Microbiology, 2016, 237, 109-113.	2.1	35
5	Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against Listeria monocytogenes and different serotypes of Salmonella enterica. Microbial Pathogenesis, 2020, 149, 104510.	1.3	31
6	Nile Red staining for detecting microplastics in biota: Preliminary evidence. Marine Pollution Bulletin, 2021, 172, 112888.	2.3	30
7	Activity of Tagetes minuta Linnaeus (Asteraceae) essential oil against L3 Anisakis larvae type 1. Asian Pacific Journal of Tropical Medicine, 2017, 10, 461-465.	0.4	28
8	Hygienic-sanitary evaluation of sushi and sashimi sold in Messina and Catania, Italy. Italian Journal of Food Safety, 2014, 3, 1701.	0.5	27
9	Comprehensive Evaluation on the Use of Thymus vulgaris Essential Oil as Natural Additive against Different Serotypes of Salmonella enterica. Sustainability, 2021, 13, 4594.	1.6	27
10	Antimicrobial activity of combined thyme and rosemary essential oils against Listeria monocytogenes in Italian mortadella packaged in modified atmosphere. Journal of Essential Oil Research, 2016, 28, 467-474.	1.3	26
11	Lactic acid bacteria isolated from traditional Italian dairy products: activity against Listeria monocytogenes and modelling of microbial competition in soft cheese. LWT - Food Science and Technology, 2021, 137, 110446.	2.5	25
12	Assessment of heavy- and semi-metals contamination in edible seaweed and dried fish sold in ethnic food stores on the Italian market. Journal of Food Composition and Analysis, 2021, 104, 104150.	1.9	22
13	A new approach to modelling the shelf life of gilthead seabream (Sparus aurata) fillets. Journal of Food Protection, 2021, 84, 104150.	1.3	19
14	Activity of R(+) limonene against Anisakis larvae. Italian Journal of Food Safety, 2015, 4, 5499.	0.5	19
15	ESBL-producing bacteria and MRSA isolated from poultry and turkey products imported from Italy. Czech Journal of Food Sciences, 2015, 33, 97-102.	0.6	19
16	A new approach for the shelf-life definition of minimally processed carrots. Postharvest Biology and Technology, 2020, 163, 111138.	2.9	18
17	Effect of Allyl Isothiocyanate against Anisakis Larvae during the Anchovy Marinating Process. Journal of Food Protection, 2015, 78, 767-771.	0.8	17
18	Exposure to Anisakis extracts can induce inflammation on in vitro cultured human colonic cells. Parasitology Research, 2017, 116, 2471-2477.	0.6	17

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19	Evaluation of the antibacterial activity of bergamot essential oils on different <i>Listeria monocytogenes</i> strains. <i>Italian Journal of Food Safety</i> , 2016, 5, 6176.	0.5	16
20	Effects of allyl isothiocyanate on the shelf-life of gilthead sea bream ( <i>Sparus aurata</i> ) fillets. <i>Czech Journal of Food Sciences</i> , 2016, 34, 160-165.	0.6	16
21	Black Soldier Fly Larvae Meal as Alternative to Fish Meal for Aquaculture Feed. <i>Sustainability</i> , 2021, 13, 5447.	1.6	16
22	Occurrence of Hyperostotic Pterygiophores in the Silver Scabbardfish, <i>Lepidopus Caudatus</i> (Actinopterygii: Perciformes: Trichiuridae). <i>Acta Ichthyologica Et Piscatoria</i> , 2012, 42, 233-237.	0.3	15
23	Marinated Anchovies ( <i>Engraulis encrasicolus</i> ) Prepared with Flavored Olive Oils (Châtouvi cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. <i>Sustainability</i> , 2021, 13, 5310.	1.6	15
24	<i>Balantidium coli</i> in Pigs Regularly Slaughtered at Abattoirs of the Province of Messina: Hygienic Observations. <i>Open Journal of Veterinary Medicine</i> , 2012, 02, 77-80.	0.4	14
25	Histology as a Valid Tool To Differentiate Fresh from Frozen-Thawed Marinated Fish. <i>Journal of Food Protection</i> , 2016, 79, 1457-1459.	0.8	13
26	Occurrence of <i>Vibrio</i> spp. along the Algerian Mediterranean coast in wild and farmed <i>Sparus aurata</i> and <i>Dicentrarchus labrax</i> . <i>Veterinary World</i> , 2020, 13, 1199-1208.	0.7	13
27	Mineral and Microbiological Analysis of Spices and Aromatic Herbs. <i>Foods</i> , 2022, 11, 548.	1.9	13
28	Effectiveness of five flavored Tunisian olive oils on <i>Anisakis</i> larvae type 1: application of cinnamon and rosemary oil in industrial anchovy marinating process. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4808-4815.	1.7	12
29	Characterization of the temperature fluctuation effect on shelf life of an octopus semi-preserved product. <i>Italian Journal of Food Safety</i> , 2020, 9, 8590.	0.5	12
30	Study on microbial communities in domestic kitchen sponges: Evidence of <i>Cronobacter sakazakii</i> and Extended Spectrum Beta Lactamase (ESBL) producing bacteria. <i>Italian Journal of Food Safety</i> , 2018, 7, 7672.	0.5	11
31	<i>Gymnorhynchus gigas</i> in <i>Lepidopus caudatus</i> (Actinopterygii: Perciformes: Trichiuridae): prevalence and related effects on fish quality. <i>Czech Journal of Food Sciences</i> , 2014, 32, 320-325.	0.6	10
32	Use of Tunisian flavored olive oil as anisakicidal agent in industrial anchovy marinating process. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3446-3451.	1.7	10
33	Ethnic seafood products sold on the Italian market: labelling assessment and biological, chemical and physical risk characterization. <i>Food Control</i> , 2019, 105, 198-208.	2.8	10
34	Antibiotic Susceptibility profile of <i>Staphylococcus aureus</i> isolated from sausages in Meknes, Morocco. <i>Veterinary World</i> , 2018, 11, 1459-1465.	0.7	10
35	Identification of phlebotomine sand flies through MALDI-TOF mass spectrometry and in-house reference database. <i>Acta Tropica</i> , 2019, 194, 47-52.	0.9	9
36	Preliminary investigation on the use of allyl isothiocyanate to increase the shelf-life of gilthead sea bream ( <i>Sparus aurata</i> ) fillets. <i>Italian Journal of Food Safety</i> , 2015, 4, 4512.	0.5	8

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37	Modeling of Sensory Characteristics Based on the Growth of Food Spoilage Bacteria. <i>Mathematical Modelling of Natural Phenomena</i> , 2016, 11, 119-136.	0.9	7
38	Prevalence of <i>Balantidium coli</i> (Malmsten, 1857) infection in swine reared in South Italy: A widespread neglected zoonosis. <i>Veterinary World</i> , 2021, 14, 1044-1049.	0.7	7
39	Microbial Risk Assessment of Industrial Ice Cream Marketed in Italy. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1988.	1.3	7
40	Characterisation of yeasts isolated from <i>â€ˆ</i> Nduja of Spilinga. <i>Italian Journal of Food Safety</i> , 2014, 3, 1694.	0.5	6
41	Effect of glyphosate and paraquat on seed germination, amino acids, photosynthetic pigments and plant morphology of <i>Vicia faba</i> , <i>Phaseolus vulgaris</i> and <i>Sorghum bicolor</i> . <i>Environmental Sustainability</i> , 2021, 4, 723-733.	1.4	6
42	Effectiveness of essential oil from the <i>Artemisia herba-alba</i> aerial parts against multidrug-resistant bacteria isolated from food and hospitalized patients. <i>Biodiversitas</i> , 2021, 22, .	0.2	6
43	Virulence, Antimicrobial Resistance and Biofilm Production of <i>Escherichia coli</i> Isolates from Healthy Broiler Chickens in Western Algeria. <i>Antibiotics</i> , 2021, 10, 1157.	1.5	6
44	Inspective investigation on swordfish ( <i>Xiphias gladius</i> ) frozen slices of commerce: anatomical-histopatological findings. <i>Czech Journal of Food Sciences</i> , 2012, 30, 206-210.	0.6	5
45	A new approach to predict the fish fillet shelf-life in presence of natural preservative agents. <i>Italian Journal of Food Safety</i> , 2017, 6, 6768.	0.5	5
46	Reliability Evaluation of MALDI-TOF MS Associated with SARAMIS Software in Rapid Identification of Thermophilic <i>Campylobacter</i> Isolated from Food. <i>Food Analytical Methods</i> , 2019, 12, 1128-1132.	1.3	5
47	Temperature fluctuations along food supply chain: A dynamic and stochastic predictive approach to establish the best temperature value in challenge tests for <i>Listeria monocytogenes</i> . <i>Italian Journal of Food Safety</i> , 2022, 11, 9981.	0.5	4
48	Industrial and artisanal fresh filled pasta: Quality evaluation. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13340.	0.9	3
49	Microplastics in vacuum packages of frozen and glazed icefish ( <i>Neosalanx</i> spp.): A freshwater fish intended for human consumption. <i>Italian Journal of Food Safety</i> , 2021, 10, 9974.	0.5	3
50	Microbiological evaluation of hot beverages dispensed by vending machines from the Army barracks of Brigata Meccanizzata Aosta located in Messina. <i>Italian Journal of Food Safety</i> , 2013, 2, 5.	0.5	2
51	<i>Vibrio</i> spp. in Wild and Farmed <i>Mytilus galloprovincialis</i> along the Algerian Mediterranean Coast: Evidence of <i>V. cholerae</i> O1 Serotype Ogawa. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 774-783.	0.6	2
52	Development of a predictive model for the shelf-life of Atlantic mackerel ( <i>Scomber</i> )	0.5	2
53	Quality assessment of <i>Zeus faber</i> (Peter's fish) ovaries regularly commercialized for human consumption. <i>Italian Journal of Food Safety</i> , 2018, 7, 6997.	0.5	1
54	Balantidiasis: A Neglected Tropical Disease Used as a Study Model for a Holistic Approach to Sustainable Development in the Framework of Agenda 2030 Goals. <i>Sustainability</i> , 2021, 13, 12799.	1.6	1

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55	Anisakicidal Effects of R (+) Limonene: An Alternative to Freezing Treatment in the Industrial Anchovy Marinating Process. <i>Foods</i> , 2022, 11, 1121.	1.9	1