

# 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	Mineral and Microbiological Analysis of Spices and Aromatic Herbs. <i>Foods</i> , 2022, 11, 548.	1.9	13
2	Microbial Risk Assessment of Industrial Ice Cream Marketed in Italy. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1988.	1.3	7
3	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
4	Development of a predictive model for the shelf-life of Atlantic mackerel ( <i>Scomber</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.5	2
5	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
6	Lactic acid bacteria isolated from traditional Italian dairy products: activity against <i>Listeria monocytogenes</i> and modelling of microbial competition in soft cheese. <i>LWT - Food Science and Technology</i> , 2021, 137, 110446.	2.5	25
7	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
8	Comprehensive Evaluation on the Use of <i>Thymus vulgaris</i> Essential Oil as Natural Additive against Different Serotypes of <i>Salmonella enterica</i> . <i>Sustainability</i> , 2021, 13, 4594.	1.6	27
9	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
10	Black Soldier Fly Larvae Meal as Alternative to Fish Meal for Aquaculture Feed. <i>Sustainability</i> , 2021, 13, 5447.	1.6	16
11	Marinated Anchovies ( <i>Engraulis encrasicolus</i> ) Prepared with Flavored Olive Oils (ChÃ©toui cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. <i>Sustainability</i> , 2021, 13, 5310.	1.6	15
12	<i>Vibrio</i> spp. in Wild and Farmed <i>Mytilus galloprovincialis</i> along the Algerian Mediterranean Coast: Evidence of <i>V. cholerae</i> 01 Serotype Ogawa. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 774-783.	0.6	2
13	Microplastics in fresh and processed mussels sampled from fish shops and large retail chains in Italy. <i>Food Control</i> , 2021, 125, 108003.	2.8	51
14	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
15	Assessment of heavy- and semi-metals contamination in edible seaweed and dried fish sold in ethnic food stores on the Italian market. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104150.	1.9	22
16	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
17	Nile Red staining for detecting microplastics in biota: Preliminary evidence. <i>Marine Pollution Bulletin</i> , 2021, 172, 112888.	2.3	30
18	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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19	Microplastics in vacuum packages of frozen and glazed icefish (<i>Neosalanx</i> spp.): A freshwater fish intended for human consumption. Italian Journal of Food Safety, 2021, 10, 9974.	0.5	3
20	Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against <i>Listeria monocytogenes</i> and different serotypes of <i>Salmonella enterica</i> . Microbial Pathogenesis, 2020, 149, 104510.	1.3	31
21	A new approach for the shelf-life definition of minimally processed carrots. Postharvest Biology and Technology, 2020, 163, 111138.	2.9	18
22	Characterization of the temperature fluctuation effect on shelf life of an octopus semi-preserved product. Italian Journal of Food Safety, 2020, 9, 8590.	0.5	12
23	Occurrence of <i>Vibrio</i> spp. along the Algerian Mediterranean coast in wild and farmed <i>Sparus aurata</i> and <i>Dicentrarchus labrax</i> . Veterinary World, 2020, 13, 1199-1208.	0.7	13
24	Reliability Evaluation of MALDI-TOF MS Associated with SARAMIS Software in Rapid Identification of Thermophilic <i>Campylobacter</i> Isolated from Food. Food Analytical Methods, 2019, 12, 1128-1132.	1.3	5
25	First discoveries of microplastics in terrestrial snails. Food Control, 2019, 106, 106722.	2.8	86
26	Ethnic seafood products sold on the Italian market: labelling assessment and biological, chemical and physical risk characterization. Food Control, 2019, 105, 198-208.	2.8	10
27	Identification of phlebotomine sand flies through MALDI-TOF mass spectrometry and in-house reference database. Acta Tropica, 2019, 194, 47-52.	0.9	9
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. Journal of the Science of Food and Agriculture, 2019, 99, 4808-4815.	1.7	12
29	Use of Tunisian flavored olive oil as anisakicidal agent in industrial anchovy marinating process. Journal of the Science of Food and Agriculture, 2018, 98, 3446-3451.	1.7	10
30	Industrial and artisanal fresh filled pasta: Quality evaluation. Journal of Food Processing and Preservation, 2018, 42, e13340.	0.9	3
31	Study on microbial communities in domestic kitchen sponges: Evidence of <i>Cronobacter sakazakii</i> and Extended Spectrum Beta Lactamase (ESBL) producing bacteria. Italian Journal of Food Safety, 2018, 7, 7672.	0.5	11
32	Quality assessment of <i>Zeus faber</i> (Peter's fish) ovaries regularly commercialized for human consumption. Italian Journal of Food Safety, 2018, 7, 6997.	0.5	1
33	Antibiotic Susceptibility profile of <i>Staphylococcus aureus</i> isolated from sausages in Meknes, Morocco. Veterinary World, 2018, 11, 1459-1465.	0.7	10
34	Exposure to <i>Anisakis</i> extracts can induce inflammation on in vitro cultured human colonic cells. Parasitology Research, 2017, 116, 2471-2477.	0.6	17
35	Activity of <i>Tagetes minuta</i> Linnaeus (Asteraceae) essential oil against L3 <i>Anisakis</i> larvae type 1. Asian Pacific Journal of Tropical Medicine, 2017, 10, 461-465.	0.4	28
36	A new approach to predict the fish fillet shelf-life in presence of natural preservative agents. Italian Journal of Food Safety, 2017, 6, 6768.	0.5	5

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37	Evaluation of the antibacterial activity of bergamot essential oils on different <i>Listeria monocytogenes</i> strains. Italian Journal of Food Safety, 2016, 5, 6176.	0.5	16
38	Effects of allyl isothiocyanate on the shelf-life of gilthead sea bream ( <i>Sparus aurata</i> ) fillets. Czech Journal of Food Sciences, 2016, 34, 160-165.	0.6	16
39	Antimicrobial activity of combined thyme and rosemary essential oils against <i>Listeria monocytogenes</i> in Italian mortadella packaged in modified atmosphere. Journal of Essential Oil Research, 2016, 28, 467-474.	1.3	26
40	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
41	Histology as a Valid Tool To Differentiate Fresh from Frozen-Thawed Marinated Fish. Journal of Food Protection, 2016, 79, 1457-1459.	0.8	13
42	Modeling of Sensory Characteristics Based on the Growth of Food Spoilage Bacteria. Mathematical Modelling of Natural Phenomena, 2016, 11, 119-136.	0.9	7
43	Preliminary investigation on the use of allyl isothiocyanate to increase the shelf-life of gilthead sea bream ( <i>Sparus aurata</i> ) fillets. Italian Journal of Food Safety, 2015, 4, 4512.	0.5	8
44	Activity of R(+) limonene against <i>Anisakis</i> larvae. Italian Journal of Food Safety, 2015, 4, 5499.	0.5	19
45	Effect of Allyl Isothiocyanate against <i>Anisakis</i> Larvae during the Anchovy Marinating Process. Journal of Food Protection, 2015, 78, 767-771.	0.8	17
46	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
47	<i>Gymnorhynchus gigas</i> in <i>Lepidopus caudatus</i> (Actinopterygii: Perciformes: Trichiuridae): prevalence and related effects on fish quality. Czech Journal of Food Sciences, 2014, 32, 320-325.	0.6	10
48	Characterisation of yeasts isolated from "Nduja of Spilinga. Italian Journal of Food Safety, 2014, 3, 1694.	0.5	6
49	Hygienic-sanitary evaluation of sushi and sashimi sold in Messina and Catania, Italy. Italian Journal of Food Safety, 2014, 3, 1701.	0.5	27
50	Activity of <i>Thymus vulgaris</i> essential oil against <i>Anisakis</i> larvae. Experimental Parasitology, 2014, 142, 7-10.	0.5	39
51	A new approach to modelling the shelf life of gilthead seabream ( <i>Sparus aurata</i> ) fillets. Journal of Food Protection, 2013, 76, 1073-1078.	1.3	19
52	Microbiological evaluation of hot beverages dispensed by vending machines from the Army barracks of Brigata Meccanizzata Aosta located in Messina. Italian Journal of Food Safety, 2013, 2, 5.	0.5	2
53	Occurrence of Hyperostotic Pterygiophores in the Silver Scabbardfish, <i>Lepidopus caudatus</i> (Actinopterygii: Perciformes: Trichiuridae). Acta Ichthyologica Et Piscatoria, 2012, 42, 233-237.	0.3	15
54	Inspective investigation on swordfish ( <i>Xiphias gladius</i> ) frozen slices of commerce: anatomical-histopathological findings. Czech Journal of Food Sciences, 2012, 30, 206-210.	0.6	5

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55	&lt;i>&gt;Balantidium coli&lt;/i>&gt; in Pigs Regularly Slaughtered at Abattoirs of the Province of Messina: Hygienic Observations. Open Journal of Veterinary Medicine, 2012, 02, 77-80.	0.4	14