

Francesco Martelli

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7886412/publications.pdf>

Version: 2024-02-01

11
papers

160
citations

1477746

6
h-index

1281420

11
g-index

11
all docs

11
docs citations

11
times ranked

161
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological Contamination of Ready-to-Eat Algae and Evaluation of <i>Bacillus cereus</i> Behavior by Microbiological Challenge Test. <i>Journal of Food Protection</i> , 2021, 84, 1275-1280.	0.8	8
2	<i>Arthrospira platensis</i> Extract: A Non-Invasive Strategy to Obtain Adjunct Attenuated Cultures. <i>Foods</i> , 2021, 10, 588.	1.9	2
3	Stabilization of <i>Arthrospira platensis</i> with high-pressure processing and thermal treatments: Effect on physicochemical and microbiological quality. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15912.	0.9	4
4	Solid-State Fermentation of <i>Arthrospira platensis</i> to Implement New Food Products: Evaluation of Stabilization Treatments and Bacterial Growth on the Volatile Fraction. <i>Foods</i> , 2021, 10, 67.	1.9	22
5	Edible Seaweeds and Spirulina Extracts for Food Application: In Vitro and In Situ Evaluation of Antimicrobial Activity towards Foodborne Pathogenic Bacteria. <i>Foods</i> , 2020, 9, 1442.	1.9	39
6	Novel insights on pink discoloration in cheese: The case of Pecorino Toscano. <i>International Dairy Journal</i> , 2020, 111, 104829.	1.5	7
7	Bacteriostatic or bactericidal? Impedometric measurements to test the antimicrobial activity of <i>Arthrospira platensis</i> extract. <i>Food Control</i> , 2020, 118, 107380.	2.8	16
8	<i>Arthrospira platensis</i> as Natural Fermentation Booster for Milk and Soy Fermented Beverages. <i>Foods</i> , 2020, 9, 350.	1.9	28
9	Antimicrobial and Fermentation Potential of <i>Himantalia elongata</i> in Food Applications. <i>Microorganisms</i> , 2020, 8, 248.	1.6	19
10	Service temperature preservation approach for food safety: Microbiological evaluation of ready meals. <i>Food Control</i> , 2020, 115, 107297.	2.8	9
11	Heat Resistance of <i>Listeria monocytogenes</i> in Dairy Matrices Involved in Mozzarella di Bufala Campana PDO Cheese. <i>Frontiers in Microbiology</i> , 2020, 11, 581934.	1.5	6