

Raffaele Coppola

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8066762/publications.pdf>

Version: 2024-02-01

138
papers

6,944
citations

81743

39
h-index

69108

77
g-index

141
all docs

141
docs citations

141
times ranked

9082
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Essential Oils on Pathogenic Bacteria. <i>Pharmaceuticals</i> , 2013, 6, 1451-1474.	1.7	1,256
2	Essential Oils and Antifungal Activity. <i>Pharmaceuticals</i> , 2017, 10, 86.	1.7	394
3	Bile salt and acid tolerance of <i>Lactobacillus rhamnosus</i> strains isolated from Parmigiano Reggiano cheese. <i>FEMS Microbiology Letters</i> , 2005, 244, 129-137.	0.7	213
4	Microencapsulation in food science and biotechnology. <i>Current Opinion in Biotechnology</i> , 2012, 23, 182-186.	3.3	201
5	Composition and characteristics of ass's milk. <i>Animal Research</i> , 2004, 53, 67-78.	0.6	198
6	Quorum Sensing and Phytochemicals. <i>International Journal of Molecular Sciences</i> , 2013, 14, 12607-12619.	1.8	187
7	Preservation of Chicken Breast Meat Treated with Thyme and Balm Essential Oils. <i>Journal of Food Science</i> , 2010, 75, M528-35.	1.5	157
8	The Importance of Lactic Acid Bacteria for Phytate Degradation during Cereal Dough Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2993-2997.	2.4	123
9	Production of functional probiotic, prebiotic, and synbiotic ice creams. <i>Journal of Dairy Science</i> , 2010, 93, 4555-4564.	1.4	118
10	Fermentative ability of alginate-prebiotic encapsulated <i>Lactobacillus acidophilus</i> and survival under simulated gastrointestinal conditions. <i>Journal of Functional Foods</i> , 2009, 1, 319-323.	1.6	117
11	Determination and assessments of selected heavy metals in eye shadow cosmetics from China, Italy, and USA. <i>Microchemical Journal</i> , 2012, 101, 65-69.	2.3	109
12	Antibiotic susceptibility of <i>Lactobacillus rhamnosus</i> strains isolated from Parmigiano Reggiano cheese. <i>Dairy Science and Technology</i> , 2005, 85, 193-204.	0.9	106
13	Phytate Degradation by Lactic Acid Bacteria and Yeasts during the Wholemeal Dough Fermentation: A ³¹ P NMR Study. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6300-6305.	2.4	105
14	Use of alginate and cryo-protective sugars to improve the viability of lactic acid bacteria after freezing and freeze-drying. <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 739-746.	1.7	104
15	<i>Laurus nobilis</i> : Composition of Essential Oil and Its Biological Activities. <i>Molecules</i> , 2017, 22, 930.	1.7	104
16	Chemical Composition and Biological Activity of the Essential Oil from Leaves of <i>Moringa oleifera</i> Lam. Cultivated in Mozambique. <i>Molecules</i> , 2013, 18, 10989-11000.	1.7	99
17	Polyphenol composition and antioxidant activity of different grass pea (<i>Lathyrus sativus</i>), lentils (<i>Lens culinaris</i>), and chickpea (<i>Cicer arietinum</i>) ecotypes of the Campania region (Southern Italy). <i>Journal of Functional Foods</i> , 2014, 7, 551-557.	1.6	96
18	NMR metabolic profiling of organic and aqueous sea bass extracts: Implications in the discrimination of wild and cultured sea bass. <i>Talanta</i> , 2008, 77, 433-444.	2.9	90

#	ARTICLE	IF	CITATIONS
19	Microbiological characteristics of Parmigiano Reggiano cheese during the cheesemaking and the first months of the ripening. <i>Dairy Science and Technology</i> , 2000, 80, 479-490.	0.9	86
20	Characterization of micrococci and staphylococci isolated from soppressata molisana, a Southern Italy fermented sausage. <i>Food Microbiology</i> , 1997, 14, 47-53.	2.1	84
21	Antimicrobial activity of gallic acid against food-related <i>Pseudomonas</i> strains and its use as biocontrol tool to improve the shelf life of fresh black truffles. <i>International Journal of Food Microbiology</i> , 2018, 266, 183-189.	2.1	76
22	Tolerance of <i>Lactobacillus casei</i> , <i>Lactobacillus paracasei</i> and <i>Lactobacillus rhamnosus</i> strains to stress factors encountered in food processing and in the gastro-intestinal tract. <i>LWT - Food Science and Technology</i> , 2015, 60, 721-728.	2.5	73
23	Survey of lactic acid bacteria isolated during the advanced stages of the ripening of Parmigiano Reggiano cheese. <i>Journal of Dairy Research</i> , 1997, 64, 305-310.	0.7	70
24	Phenolic constituents, antioxidant, antimicrobial and anti-proliferative activities of different endemic Italian varieties of garlic (<i>Allium sativum</i> L.). <i>Journal of Functional Foods</i> , 2016, 21, 240-248.	1.6	69
25	Assessment of Aerobic and Respiratory Growth in the <i>Lactobacillus casei</i> Group. <i>PLoS ONE</i> , 2014, 9, e99189.	1.1	65
26	Presence of yeasts in southern Italian sourdoughs from <i>Triticum aestivum</i> flour. <i>FEMS Microbiology Letters</i> , 2003, 225, 143-148.	0.7	61
27	Monitoring of <i>Staphylococcus xylosum</i> DSM 20266 added as starter during fermentation and ripening of soppressata molisana, a typical Italian sausage. <i>Journal of Applied Microbiology</i> , 2002, 92, 158-164.	1.4	58
28	Truffles decontamination treatment by ionizing radiation. <i>Radiation Physics and Chemistry</i> , 2004, 71, 167-170.	1.4	57
29	Mapping badland areas using LANDSAT TM/ETM satellite imagery and morphological data. <i>Geomorphology</i> , 2009, 106, 333-343.	1.1	57
30	Characterization of lactobacilli involved in the ripening of soppressata molisana, a typical southern Italy fermented sausage. <i>Food Microbiology</i> , 1998, 15, 347-353.	2.1	56
31	High resolution melting analysis (HRM) as a new tool for the identification of species belonging to the <i>Lactobacillus casei</i> group and a comparison with species-specific PCRs and multiplex PCR. <i>Food Microbiology</i> , 2015, 46, 357-367.	2.1	56
32	Comparison of different starter systems for water-buffalo Mozzarella cheese manufacture. <i>Dairy Science and Technology</i> , 1990, 70, 411-423.	0.9	56
33	Survival of commercial probiotic strains in dark chocolate with high cocoa and phenols content during the storage and in a static in vitro digestion model. <i>Journal of Functional Foods</i> , 2017, 35, 60-67.	1.6	53
34	Phenolic Composition and Antimicrobial and Antiquorum Sensing Activity of an Ethanolic Extract of Peels from the Apple Cultivar Annurca. <i>Journal of Medicinal Food</i> , 2011, 14, 957-963.	0.8	52
35	Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. <i>Food Chemistry</i> , 2013, 141, 2394-2404.	4.2	50
36	Estimation of vegetation cover resilience from satellite time series. <i>Hydrology and Earth System Sciences</i> , 2008, 12, 1053-1064.	1.9	45

#	ARTICLE	IF	CITATIONS
37	Raw milk from vending machines: Effects of boiling, microwave treatment, and refrigeration on microbiological quality. <i>Journal of Dairy Science</i> , 2014, 97, 3314-3320.	1.4	42
38	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. <i>Food Chemistry</i> , 2007, 103, 344-354.	4.2	41
39	Preliminary Evaluation of the Safety and Probiotic Potential of <i>Akkermansia muciniphila</i> DSM 22959 in Comparison with <i>Lactobacillus rhamnosus</i> GG. <i>Microorganisms</i> , 2020, 8, 189.	1.6	40
40	Content of micronutrients, mineral and trace elements in some Mediterranean spontaneous edible herbs. <i>Chemistry Central Journal</i> , 2015, 9, 57.	2.6	39
41	A multiple strain starter for water-buffalo Mozzarella cheese manufacture. <i>Dairy Science and Technology</i> , 1989, 69, 271-279.	0.9	39
42	Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 237-244.	1.7	37
43	Effects of fermentation and rye flour on microstructure and volatile compounds of chestnut flour based sourdoughs. <i>LWT - Food Science and Technology</i> , 2014, 58, 387-395.	2.5	37
44	Effect of respirative cultures of <i>Lactobacillus casei</i> on model sourdough fermentation. <i>LWT - Food Science and Technology</i> , 2016, 73, 622-629.	2.5	37
45	Evolution of free amino acids during ripening of Caciocavallo cheeses made with different milks. <i>Journal of Dairy Science</i> , 2017, 100, 9521-9531.	1.4	37
46	Antagonistic Activity against <i>Ascosphaera apis</i> and Functional Properties of <i>Lactobacillus kunkeei</i> Strains. <i>Antibiotics</i> , 2020, 9, 262.	1.5	37
47	Effect of chestnut extract and chestnut fiber on viability of potential probiotic <i>Lactobacillus</i> strains under gastrointestinal tract conditions. <i>Food Microbiology</i> , 2013, 36, 161-169.	2.1	36
48	Innovative Caciocavallo cheeses made from a mixture of cow milk with ewe or goat milk. <i>Journal of Dairy Science</i> , 2014, 97, 1296-1304.	1.4	36
49	Biochemical Traits, Survival and Biological Properties of the Probiotic <i>Lactobacillus plantarum</i> Grown in the Presence of Prebiotic Inulin and Pectin as Energy Source. <i>Pharmaceutics</i> , 2012, 5, 481-492.	1.7	35
50	Microbiological and Fermentative Properties of Baker's Yeast Starter Used in Breadmaking. <i>Journal of Food Science</i> , 2013, 78, M1224-31.	1.5	35
51	Polyphenols, the new frontiers of prebiotics. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 35-89.	1.5	35
52	Biochemical Composition, Antimicrobial Activities, and Anti-Quorum-Sensing Activities of Ethanol and Ethyl Acetate Extracts from <i>Hypericum connatum</i> Lam. (Guttiferae). <i>Journal of Medicinal Food</i> , 2013, 16, 454-459.	0.8	34
53	Effect of respirative and catalase-positive <i>Lactobacillus casei</i> adjuncts on the production and quality of Cheddar-type cheese. <i>International Dairy Journal</i> , 2016, 63, 78-87.	1.5	34
54	Sub-optimal pH Preadaptation Improves the Survival of <i>Lactobacillus plantarum</i> Strains and the Malic Acid Consumption in Wine-Like Medium. <i>Frontiers in Microbiology</i> , 2017, 8, 470.	1.5	33

#	ARTICLE	IF	CITATIONS
55	Polyphenols, Antioxidant, Antibacterial, and Biofilm Inhibitory Activities of Peel and Pulp of Citrus medica L., Citrus bergamia, and Citrus medica cv. SalÃ² Cultivated in Southern Italy. <i>Molecules</i> , 2019, 24, 4577.	1.7	33
56	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. <i>Food Research International</i> , 2020, 137, 109369.	2.9	33
57	Irradiation Treatments to Improve the Shelf Life of Fresh Black Truffles (Truffles Preservation by) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.5	32
58	Interactions between <i>Lactobacillus sakei</i> and CNC (<i>Staphylococcus xylosus</i> and <i>Kocuria varians</i>) and their influence on proteolytic activity. <i>Letters in Applied Microbiology</i> , 2010, 51, 586-594.	1.0	32
59	Production of fermented chestnut purees by lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2012, 158, 195-202.	2.1	30
60	<i>Lactobacillus plantarum</i> 29 Inhibits <i>Penicillium</i> spp. Involved in the Spoilage of Black Truffles (<i>Tuber aestivum</i>). <i>Journal of Food Science</i> , 2013, 78, M1188-94.	1.5	30
61	Ability of synbiotic encapsulated <i>Saccharomyces cerevisiae boulardii</i> to grow in berry juice and to survive under simulated gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2014, 31, 299-305.	1.2	30
62	Biochemical Characterization and Antimicrobial and Antifungal Activity of Two Endemic Varieties of Garlic (<i>Allium sativum</i> L.) of the Campania Region, Southern Italy. <i>Journal of Medicinal Food</i> , 2016, 19, 686-691.	0.8	30
63	Spray-dried chestnut extract containing <i>Lactobacillus rhamnosus</i> cells as novel ingredient for a probiotic chestnut mousse. <i>Journal of Applied Microbiology</i> , 2014, 116, 1632-1641.	1.4	29
64	Recovery of biomolecules of high benefit from food waste. <i>Current Opinion in Food Science</i> , 2018, 22, 43-54.	4.1	29
65	Inter- and Intra-Species Diversity of Lactic Acid Bacteria in <i>Apis mellifera ligustica</i> Colonies. <i>Microorganisms</i> , 2020, 8, 1578.	1.6	29
66	Biochemical Characterization of Traditional Varieties of Sweet Pepper (<i>Capsicum annum</i> L.) of the Campania Region, Southern Italy. <i>Antioxidants</i> , 2020, 9, 556.	2.2	29
67	Antimicrobial Activity against <i>Paenibacillus larvae</i> and Functional Properties of <i>Lactiplantibacillus plantarum</i> Strains: Potential Benefits for Honeybee Health. <i>Antibiotics</i> , 2020, 9, 442.	1.5	29
68	Potential Application of <i>Apilactobacillus kunkeei</i> for Human Use: Evaluation of Probiotic and Functional Properties. <i>Foods</i> , 2020, 9, 1535.	1.9	29
69	Alpha-amylase, Î±-glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 824-834.	1.3	28
70	Detection of Antilisterial Activity of 3-Phenyllactic Acid Using <i>Listeria innocua</i> as a Model. <i>Frontiers in Microbiology</i> , 2018, 9, 1373.	1.5	28
71	Fatty Acid Composition, Antioxidant, and in vitro Anti-inflammatory Activity of Five Cold-Pressed Prunus Seed Oils, and Their Anti-biofilm Effect Against Pathogenic Bacteria. <i>Frontiers in Nutrition</i> , 2021, 8, 775751.	1.6	28
72	Biodiversity of <i>Lactobacillus plantarum</i> from traditional Italian wines. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 2299-2305.	1.7	27

#	ARTICLE	IF	CITATIONS
73	Detection of different microenvironments and <i>Lactobacillus sakei</i> biotypes in Ventricina, a traditional fermented sausage from central Italy. <i>International Journal of Food Microbiology</i> , 2017, 242, 132-140.	2.1	26
74	Pre-cultivation with Selected Prebiotics Enhances the Survival and the Stress Response of <i>Lactobacillus rhamnosus</i> Strains in Simulated Gastrointestinal Transit. <i>Frontiers in Microbiology</i> , 2017, 8, 1067.	1.5	26
75	Survey of lactic acid bacteria during the ripening of Caciocavallo cheese produced in Molise. <i>Dairy Science and Technology</i> , 2003, 83, 211-222.	0.9	26
76	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (<i>Ocimum basilicum</i> L.) cultivars. <i>Food Chemistry</i> , 2017, 229, 752-760.	4.2	25
77	Inoculum Strategies and Performances of Malolactic Starter <i>Lactobacillus plantarum</i> M10: Impact on Chemical and Sensorial Characteristics of Fiano Wine. <i>Microorganisms</i> , 2020, 8, 516.	1.6	24
78	Antimicrobial Effect of <i>Malpighia punicifolia</i> and Extension of Water Buffalo Steak Shelf Life. <i>Journal of Food Science</i> , 2016, 81, M97-105.	1.5	23
79	Influence of starter cultures and KCl on some biochemical, microbiological and sensory features of soppressata molisana, an Italian fermented sausage. <i>European Food Research and Technology</i> , 2016, 242, 855-867.	1.6	23
80	Effects of ionizing radiation and modified atmosphere packaging on the shelf life of aqua-cultured sea bass (<i>Dicentrarchus labrax</i>). <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 2757-2765.	1.7	22
81	Profiling of anthocyanins for the taxonomic assessment of ancient purebred <i>V. vinifera</i> red grape varieties. <i>Food Chemistry</i> , 2014, 146, 15-22.	4.2	22
82	Probiotic Potentiality from Versatile <i>Lactiplantibacillus plantarum</i> Strains as Resource to Enhance Freshwater Fish Health. <i>Microorganisms</i> , 2022, 10, 463.	1.6	22
83	PROTEOLYTIC ACTIVITY OF <i>LACTOBACILLUS SAKEI</i> , <i>LACTOBACILLUS FARCIMINIS</i> AND <i>LACTOBACILLUS PLANTARUM</i> ON SARCOPLASMIC PROTEINS OF PORK LEAN. <i>Journal of Food Biochemistry</i> , 2004, 28, 195-212.	1.2	21
84	Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated <i>Tuber aestivum</i> black truffle: A preliminary study. <i>Food Chemistry</i> , 2007, 102, 471-474.	4.2	21
85	Interactions between strains of <i>Staphylococcus xylosus</i> and <i>Kocuria varians</i> isolated from fermented meats. <i>Journal of Applied Microbiology</i> , 2007, 103, 743-751.	1.4	21
86	Protein Analysis-on-Chip Systems in Foodomics. <i>Nutrients</i> , 2012, 4, 1475-1489.	1.7	21
87	Homology-Based Modeling of Universal Stress Protein from <i>Listeria innocua</i> Up-Regulated under Acid Stress Conditions. <i>Frontiers in Microbiology</i> , 2016, 7, 1998.	1.5	21
88	Commercially standardized process for probiotic cheese production. <i>LWT - Food Science and Technology</i> , 2017, 79, 601-608.	2.5	21
89	Shelf Life of Fresh Sausages Stored under Modified Atmospheres. <i>Journal of Food Protection</i> , 2005, 68, 2686-2692.	0.8	20
90	Optimization of water curing for the preservation of chestnuts (<i>Castanea sativa</i> Mill.) and evaluation of microbial dynamics during process. <i>Food Microbiology</i> , 2014, 42, 47-55.	2.1	20

#	ARTICLE	IF	CITATIONS
91	Presence of Lactic Acid Bacteria in the Intestinal Tract of the Mediterranean Trout (<i>Salmo</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.1	20
92	First Report of <i>Aberia caffra</i> and <i>Quercus cerris</i> as Hosts of <i>Inonotus rickii</i> . <i>Plant Disease</i> , 2005, 89, 107-107.	0.7	20
93	Preservation by freezing of potentially probiotic strains of <i>Lactobacillus rhamnosus</i> . <i>Annals of Microbiology</i> , 2007, 57, 537-544.	1.1	19
94	Factors affecting viability of selected probiotics during cheese-making of pasta filata dairy products obtained by direct-to-vat inoculation system. <i>LWT - Food Science and Technology</i> , 2019, 116, 108476.	2.5	19
95	Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. <i>Food Chemistry</i> , 2017, 218, 335-340.	4.2	18
96	Effect of Biofilm Formation by <i>Lactobacillus plantarum</i> on the Malolactic Fermentation in Model Wine. <i>Foods</i> , 2020, 9, 797.	1.9	18
97	Alginate-Assisted Lemongrass (<i>Cymbopogon nardus</i>) Essential Oil Dispersions for Antifungal Activity. <i>Foods</i> , 2021, 10, 1528.	1.9	18
98	Dietary effect of dried bay leaves (<i>Laurus nobilis</i>) meal on some biochemical parameters and on plasma oxidative status in New Zealand white growing rabbit. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, e175-e184.	1.0	17
99	Persistence of bacterial indicators and zoonotic pathogens in contaminated cattle wastes. <i>BMC Microbiology</i> , 2016, 16, 87.	1.3	15
100	Sequential inoculum of <i>Hanseniaspora guilliermondii</i> and <i>Saccharomyces cerevisiae</i> for winemaking Campanino on an industrial scale. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 161.	1.7	15
101	Use of strain <i>Hanseniaspora guilliermondii</i> BF1 for winemaking process of white grapes <i>Vitis vinifera</i> cv Fiano. <i>European Food Research and Technology</i> , 2020, 246, 549-561.	1.6	15
102	Polyphenols Content and In Vitro α -Glycosidase Activity of Different Italian Monofloral Honeys, and Their Effect on Selected Pathogenic and Probiotic Bacteria. <i>Microorganisms</i> , 2021, 9, 1694.	1.6	14
103	Lactic Acid Bacteria in Pharmaceutical Formulations: Presence and Viability of "Healthy Microorganisms". <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2014, 4, 66-75.	0.2	14
104	Rapid Detection of meso-Diaminopimelic Acid in Lactic Acid Bacteria by Microwave Cell Wall Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3348-3351.	2.4	13
105	Variation of Polyphenols, Anthocyanins and Antioxidant Power in the Strawberry Grape (<i>Vitis labrusca</i>) after Simulated Gastro-Intestinal Transit and Evaluation of <i>in Vitro</i> Antimicrobial Activity. <i>Food and Nutrition Sciences (Print)</i> . 2014. 05. 60-65.	0.2	12
106	Probiotic Properties and Potentiality of <i>Lactiplantibacillus plantarum</i> Strains for the Biological Control of Chalkbrood Disease. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 379.	1.5	12
107	Pyroelectric Effect Enables Simple and Rapid Evaluation of Biofilm Formation. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 15467-15476.	4.0	11
108	Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 5486.	1.7	11

#	ARTICLE	IF	CITATIONS
109	Essential Oils and Microbial Communication. , 0, , .		11
110	Effect of Polyphenols on Microbial Cell-Cell Communications. , 2019, , 195-223.		10
111	Effect of exogenous proline on the ethanolic tolerance and malolactic performance of <i>Oenococcus oeni</i> . <i>Journal of Food Science and Technology</i> , 2020, 57, 3973-3979.	1.4	10
112	Risk of Salmonella transmission via cryopreserved semen in turkey flocks. <i>Poultry Science</i> , 2010, 89, 1975-1980.	1.5	9
113	Variability in chemical and microbiological profiles of long-ripened Caciocavallo cheeses. <i>Journal of Dairy Science</i> , 2016, 99, 9521-9533.	1.4	9
114	Microtechnology and nanotechnology in food science. <i>Food Engineering Series</i> , 2012, , 471-494.	0.3	8
115	Shelf-life of Extra Virgin Olive Oils from Southern Italy. <i>Current Nutrition and Food Science</i> , 2014, 10, 234-240.	0.3	8
116	Polyphenol Composition and Antioxidant Activity of Two Autochthonous Brassicaceae of the Campania Region, Southern Italy. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 66-70.	0.2	8
117	In Vitro Assessment of Bio-Functional Properties from <i>Lactiplantibacillus plantarum</i> Strains. <i>Current Issues in Molecular Biology</i> , 2022, 44, 2321-2334.	1.0	8
118	<i>Eruca sativa</i> Might Influence the Growth, Survival under Simulated Gastrointestinal Conditions and Some Biological Features of <i>Lactobacillus acidophilus</i> , <i>Lactobacillus plantarum</i> and <i>Lactobacillus rhamnosus</i> Strains. <i>International Journal of Molecular Sciences</i> , 2014, 15, 17790-17805.	1.8	6
119	NaCl Replacement with KCl Affects Lipolysis, Microbiological and Sensorial Features of Soppresata Molisana. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700449.	1.0	6
120	Concerns and solutions for raw milk from vending machines. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14140.	0.9	6
121	Potential for Lager Beer Production from <i>Saccharomyces cerevisiae</i> Strains Isolated from the Vineyard Environment. <i>Processes</i> , 2021, 9, 1628.	1.3	6
122	Chemical Composition of Essential Oils of Bulbs and Aerial Parts of Two Cultivars of <i>Allium sativum</i> and Their Antibiofilm Activity against Food and Nosocomial Pathogens. <i>Antibiotics</i> , 2022, 11, 724.	1.5	6
123	<i>Lactobacillus rhamnosus</i> as Additive for Maize and Sorghum Ensiling. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9600-9607.	2.4	5
124	Biochemical Characterization of Traditional Varieties of Apricots (<i>Prunus armeniaca</i> L.) of the Campania Region, Southern Italy. <i>Foods</i> , 2022, 11, 100.	1.9	5
125	Survey of antibiotic resistance traits in strains of <i>Lactobacillus casei/paracasei/rhamnosus</i> . <i>Annals of Microbiology</i> , 2015, 65, 1763-1769.	1.1	4
126	Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. <i>Food Research International</i> , 2018, 105, 52-58.	2.9	4

#	ARTICLE	IF	CITATIONS
127	Antibiofilm Properties Exhibited by the Prickly Pear (<i>Opuntia ficus-indica</i>) Seed Oil. Proceedings (mdpi), 2021, 66, .	0.2	4
128	Low-Fat and High-Quality Fermented Sausages. Microorganisms, 2020, 8, 1025.	1.6	2
129	Anti-Biofilm Properties Exhibited by Different Types of Monofloral Honey. Proceedings (mdpi), 2021, 66, .	0.2	2
130	Essential Oils Diversity of Teucrium Species. , 2020, , 179-210.		2
131	Biospeckle Analysis and Biofilm Electrostatic Tests, Two Useful Methods in Microbiology. Applied Microbiology, 2021, 1, 557-572.	0.7	2
132	Diabetes and Obesity as Independent Risk Factors for Osteoporosis in Postmenopausal Women: A Population Study. European Journal of Inflammation, 2014, 12, 479-487.	0.2	1
133	Microbial production of metabolites for food and processes. , 2020, , 107-130.		1
134	Fungi Occurrence in Ready-to-Eat Hazelnuts (<i>Corylus avellana</i>) From Different Boreal Hemisphere Areas. Frontiers in Microbiology, 2022, 13, 900876.	1.5	1
135	Identification of <i>Listeria monocytogenes</i> in food and environment by polymerase chain reaction. Journal of Environmental Science and Health Part A: Environmental Science and Engineering, 1995, 30, 63-71.	0.1	0
136	Active Carbohydrates. , 2016, , 141-156.		0
137	Anti-biofilm properties exhibited by different types of monofloral honey. , 0, , .		0
138	Antibiofilm properties exhibited by the prickly pear (Opuntia ficus-indica) seed oil. , 0, , .		0