Raffaele Coppola

List of Publications by Year in descending order

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3.8

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#	Article	IF	CITATIONS
1	Probiotic Potentiality from Versatile Lactiplantibacillus plantarum Strains as Resource to Enhance Freshwater Fish Health. Microorganisms, 2022, 10, 463.	3.6	22
2	Biochemical Characterization of Traditional Varieties of Apricots (Prunus armeniaca L.) of the Campania Region, Southern Italy. Foods, 2022, 11, 100.	4.3	5
3	Fungi Occurrence in Ready-to-Eat Hazelnuts (Corylus avellana) From Different Boreal Hemisphere Areas. Frontiers in Microbiology, 2022, 13, 900876.	3.5	1
4	Chemical Composition of Essential Oils of Bulbs and Aerial Parts of Two Cultivars of Allium sativum and Their Antibiofilm Activity against Food and Nosocomial Pathogens. Antibiotics, 2022, 11, 724.	3.7	6
5	In Vitro Assessment of Bio-Functional Properties from Lactiplantibacillus plantarum Strains. Current Issues in Molecular Biology, 2022, 44, 2321-2334.	2.4	8
6	Anti-Biofilm Properties Exhibited by Different Types of Monofloral Honey. Proceedings (mdpi), 2021, 66,	0.2	2
7	Antibiofilm Properties Exhibited by the Prickly Pear (Opuntia ficus-indica) Seed Oil. Proceedings (mdpi), 2021, 66, .	0.2	4
8	Probiotic Properties and Potentiality of Lactiplantibacillus plantarum Strains for the Biological Control of Chalkbrood Disease. Journal of Fungi (Basel, Switzerland), 2021, 7, 379.	3.5	12
9	Alginate-Assisted Lemongrass (Cymbopogon nardus) Essential Oil Dispersions for Antifungal Activity. Foods, 2021, 10, 1528.	4.3	18
10	Presence of Lactic Acid Bacteria in the Intestinal Tract of the Mediterranean Trout (Salmo) Tj ETQq0 0 0 rgBT /Ov	erlock 10 2.4	Tf 50 382 Tc
11	Polyphenols Content and In Vitro α-Glycosidase Activity of Different Italian Monofloral Honeys, and Their Effect on Selected Pathogenic and Probiotic Bacteria. Microorganisms, 2021, 9, 1694.	3.6	14
12	Potential for Lager Beer Production from Saccharomyces cerevisiae Strains Isolated from the Vineyard Environment. Processes, 2021, 9, 1628.	2.8	6
13	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. Frontiers in Nutrition, 2021, 8, 775751.	3.7	28
14	Biospeckle Analysis and Biofilm Electrostatic Tests, Two Useful Methods in Microbiology. Applied Microbiology, 2021, 1, 557-572.	1.6	2
15	Use of strain Hanseniaspora guilliermondii BF1 for winemaking process of white grapes Vitis vinifera cv Fiano. European Food Research and Technology, 2020, 246, 549-561.	3.3	15

Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6

Inter- and Intra-Species Diversity of Lactic Acid Bacteria in Apis mellifera ligustica Colonies. Microorganisms, 2020, 8, 1578.

Low-Fat and High-Quality Fermented Sausages. Microorganisms, 2020, 8, 1025.

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#	Article	IF	CITATIONS
19	Biochemical Characterization of Traditional Varieties of Sweet Pepper (Capsicum annuum L.) of the Campania Region, Southern Italy. Antioxidants, 2020, 9, 556.	5.1	29
20	Polyphenols, the new frontiers of prebiotics. Advances in Food and Nutrition Research, 2020, 94, 35-89.	3.0	35
21	Antimicrobial Activity against Paenibacillus larvae and Functional Properties of Lactiplantibacillus plantarum Strains: Potential Benefits for Honeybee Health. Antibiotics, 2020, 9, 442.	3.7	29
22	Potential Application of Apilactobacillus kunkeei for Human Use: Evaluation of Probiotic and Functional Properties. Foods, 2020, 9, 1535.	4.3	29
23	Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. Food Research International, 2020, 137, 109369.	6.2	33
24	Effect of Biofilm Formation by Lactobacillus plantarum on the Malolactic Fermentation in Model Wine. Foods, 2020, 9, 797.	4.3	18
25	Microbial production of metabolites for food and processes. , 2020, , 107-130.		1
26	Preliminary Evaluation of the Safety and Probiotic Potential of Akkermansia muciniphila DSM 22959 in Comparison with Lactobacillus rhamnosus GG. Microorganisms, 2020, 8, 189.	3.6	40
27	Effect of exogenous proline on the ethanolic tolerance and malolactic performance of Oenococcus oeni. Journal of Food Science and Technology, 2020, 57, 3973-3979.	2.8	10
28	Inoculum Strategies and Performances of Malolactic Starter Lactobacillus plantarum M10: Impact on Chemical and Sensorial Characteristics of Fiano Wine. Microorganisms, 2020, 8, 516.	3.6	24
29	Antagonistic Activity against Ascosphaera apis and Functional Properties of Lactobacillus kunkeei Strains. Antibiotics, 2020, 9, 262.	3.7	37
30	Essential Oils Diversity of Teucrium Species. , 2020, , 179-210.		2
31	Concerns and solutions for raw milk from vending machines. Journal of Food Processing and Preservation, 2019, 43, e14140.	2.0	6
32	Factors affecting viability of selected probiotics during cheese-making of pasta filata dairy products obtained by direct-to-vat inoculation system. LWT - Food Science and Technology, 2019, 116, 108476.	5.2	19
33	Effect of Polyphenols on Microbial Cell-Cell Communications. , 2019, , 195-223.		10
34	Polyphenols, Antioxidant, Antibacterial, and Biofilm Inhibitory Activities of Peel and Pulp of Citrus medica L., Citrus bergamia, and Citrus medica cv. Salò Cultivated in Southern Italy. Molecules, 2019, 24, 4577.	3.8	33
35	Pyroelectric Effect Enables Simple and Rapid Evaluation of Biofilm Formation. ACS Applied Materials & Interfaces, 2018, 10, 15467-15476.	8.0	11
36	Recovery of biomolecules of high benefit from food waste. Current Opinion in Food Science, 2018, 22, 43-54.	8.0	29

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37	Alpha-amylase, α-glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. International Journal of Food Sciences and Nutrition, 2018, 69, 824-834.	2.8	28
38	Antimicrobial activity of gallic acid against food-related Pseudomonas strains and its use as biocontrol tool to improve the shelf life of fresh black truffles. International Journal of Food Microbiology, 2018, 266, 183-189.	4.7	76
39	NaCl Replacement with KCl Affects Lipolysis, Microbiological and Sensorial Features of Soppressata Molisana. European Journal of Lipid Science and Technology, 2018, 120, 1700449.	1.5	6
40	Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. Food Research International, 2018, 105, 52-58.	6.2	4
41	Sequential inoculum of Hanseniaspora guilliermondii and Saccharomyces cerevisiae for winemaking Campanino on an industrial scale. World Journal of Microbiology and Biotechnology, 2018, 34, 161.	3.6	15
42	Detection of Antilisterial Activity of 3-Phenyllactic Acid Using Listeria innocua as a Model. Frontiers in Microbiology, 2018, 9, 1373.	3.5	28
43	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (Ocimum basilicum L.) cultivars. Food Chemistry, 2017, 229, 752-760.	8.2	25
44	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. Journal of Functional Foods, 2017, 35, 60-67.	3.4	53
45	Evolution of free amino acids during ripening of Caciocavallo cheeses made with different milks. Journal of Dairy Science, 2017, 100, 9521-9531.	3.4	37
46	Commercially standardized process for probiotic "Italico―cheese production. LWT - Food Science and Technology, 2017, 79, 601-608.	5.2	21
47	Detection of different microenvironments and Lactobacillus sakei biotypes in Ventricina, a traditional fermented sausage from central Italy. International Journal of Food Microbiology, 2017, 242, 132-140.	4.7	26
48	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. Journal of Animal Physiology and Animal Nutrition, 2017, 101, e175-e184.	2.2	17
49	Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. Food Chemistry, 2017, 218, 335-340.	8.2	18
50	Laurus nobilis: Composition of Essential Oil and Its Biological Activities. Molecules, 2017, 22, 930.	3.8	104
51	Essential Oils and Antifungal Activity. Pharmaceuticals, 2017, 10, 86.	3.8	394
52	Sub-optimal pH Preadaptation Improves the Survival of Lactobacillus plantarum Strains and the Malic Acid Consumption in Wine-Like Medium. Frontiers in Microbiology, 2017, 8, 470.	3.5	33
53	Pre-cultivation with Selected Prebiotics Enhances the Survival and the Stress Response of Lactobacillus rhamnosus Strains in Simulated Gastrointestinal Transit. Frontiers in Microbiology, 2017, 8, 1067.	3.5	26
54	Homology-Based Modeling of Universal Stress Protein from Listeria innocua Up-Regulated under Acid Stress Conditions. Frontiers in Microbiology, 2016, 7, 1998.	3.5	21

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55	Biochemical Characterization and Antimicrobial and Antifungal Activity of Two Endemic Varieties of Garlic (<i>Allium sativum</i> L.) of the Campania Region, Southern Italy. Journal of Medicinal Food, 2016, 19, 686-691.	1.5	30
56	Effect of respirative cultures of Lactobacillus casei on model sourdough fermentation. LWT - Food Science and Technology, 2016, 73, 622-629.	5.2	37
57	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelfâ€Life. Journal of Food Science, 2016, 81, M97-105.	3.1	23
58	Effect of respirative and catalase-positive Lactobacillus casei adjuncts on the production and quality of Cheddar-type cheese. International Dairy Journal, 2016, 63, 78-87.	3.0	34
59	Variability in chemical and microbiological profiles of long-ripened Caciocavallo cheeses. Journal of Dairy Science, 2016, 99, 9521-9533.	3.4	9
60	Persistence of bacterial indicators and zoonotic pathogens in contaminated cattle wastes. BMC Microbiology, 2016, 16, 87.	3.3	15
61	Phenolic constituents, antioxidant, antimicrobial and anti-proliferative activities of different endemic Italian varieties of garlic (Allium sativum L.). Journal of Functional Foods, 2016, 21, 240-248.	3.4	69
62	Influence of starter cultures and KCl on some biochemical, microbiological and sensory features of soppressata molisana, an Italian fermented sausage. European Food Research and Technology, 2016, 242, 855-867.	3.3	23
63	Active Carbohydrates. , 2016, , 141-156.		0
64	Survey of antibiotic resistance traits in strains of Lactobacillus casei/paracasei/rhamnosus. Annals of Microbiology, 2015, 65, 1763-1769.	2.6	4
65	Content of micronutrients, mineral and trace elements in some Mediterranean spontaneous edible herbs. Chemistry Central Journal, 2015, 9, 57.	2.6	39
66	Tolerance of Lactobacillus casei, Lactobacillus paracasei and Lactobacillus rhamnosus strains to stress factors encountered in food processing and in the gastro-intestinal tract. LWT - Food Science and Technology, 2015, 60, 721-728.	5.2	73
67	High resolution melting analysis (HRM) as a new tool for the identification of species belonging to the Lactobacillus casei group andÂcomparison with species-specific PCRs and multiplex PCR. Food Microbiology, 2015, 46, 357-367.	4.2	56
68	Assessment of Aerobic and Respiratory Growth in the Lactobacillus casei Group. PLoS ONE, 2014, 9, e99189.	2.5	65
69	Eruca sativa Might Influence the Growth, Survival under Simulated Gastrointestinal Conditions and Some Biological Features of Lactobacillus acidophilus, Lactobacillus plantarum and Lactobacillus rhamnosus Strains. International Journal of Molecular Sciences, 2014, 15, 17790-17805.	4.1	6
70	Spray-dried chestnut extract containing <i>Lactobacillus rhamnosus</i> cells as novel ingredient for a probiotic chestnut mousse. Journal of Applied Microbiology, 2014, 116, 1632-1641.	3.1	29
71	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. Food and Nutrition Sciences (Print). 2014. 05. 60-65.	0.4	12
72	Diabetes and Obesity as Independent Risk Factors for Osteoporosis in Postmenopausal Women: A Population Study. European Journal of Inflammation, 2014, 12, 479-487.	0.5	1

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73	Effects of fermentation and rye flour on microstructure and volatile compounds of chestnut flour based sourdoughs. LWT - Food Science and Technology, 2014, 58, 387-395.	5.2	37
74	Profiling of anthocyanins for the taxonomic assessment of ancient purebred V. vinifera red grape varieties. Food Chemistry, 2014, 146, 15-22.	8.2	22
75	Biodiversity of Lactobacillus plantarum from traditional Italian wines. World Journal of Microbiology and Biotechnology, 2014, 30, 2299-2305.	3.6	27
76	Innovative Caciocavallo cheeses made from a mixture of cow milk with ewe or goat milk. Journal of Dairy Science, 2014, 97, 1296-1304.	3.4	36
77	Optimization of water curing for the preservation of chestnuts (Castanea sativa Mill.) and evaluation of microbial dynamics during process. Food Microbiology, 2014, 42, 47-55.	4.2	20
78	Raw milk from vending machines: Effects of boiling, microwave treatment, and refrigeration on microbiological quality. Journal of Dairy Science, 2014, 97, 3314-3320.	3.4	42
79	Ability of synbiotic encapsulated <i>Saccharomyces cerevisiae boulardii</i> to grow in berry juice and to survive under simulated gastrointestinal conditions. Journal of Microencapsulation, 2014, 31, 299-305.	2.8	30
80	Polyphenol composition and antioxidant activity of different grass pea (Lathyrus sativus), lentils (Lens culinaris), and chickpea (Cicer arietinum) ecotypes of the Campania region (Southern Italy). Journal of Functional Foods, 2014, 7, 551-557.	3.4	96
81	Shelf-life of Extra Virgin Olive Oils from Southern Italy. Current Nutrition and Food Science, 2014, 10, 234-240.	0.6	8
82	Polyphenol Composition and Antioxidant Activity of Two Autochthonous Brassicaceae of the Campania Region, Southern Italy. Food and Nutrition Sciences (Print), 2014, 05, 66-70.	0.4	8
83	Lactic Acid Bacteria in Pharmaceutical Formulations: Presence and Viability of "Healthy Microorganisms― Journal of Pharmacy and Nutrition Sciences (discontinued), 2014, 4, 66-75.	0.4	14
84	Microbiological and Fermentative Properties of Baker's Yeast Starter Used in Breadmaking. Journal of Food Science, 2013, 78, M1224-31.	3.1	35
85	Chemical Composition and Biological Activity of the Essential Oil from Leaves of Moringa oleifera Lam. Cultivated in Mozambique. Molecules, 2013, 18, 10989-11000.	3.8	99
86	Effect of chestnut extract and chestnut fiber on viability of potential probiotic Lactobacillus strains under gastrointestinal tract conditions. Food Microbiology, 2013, 36, 161-169.	4.2	36
87	Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. Food Chemistry, 2013, 141, 2394-2404.	8.2	50
88	<i>Lactobacillus plantarum</i> 29 Inhibits <i>Penicillium</i> spp. Involved in the Spoilage of Black Truffles (<i>Tuber aestivum</i>). Journal of Food Science, 2013, 78, M1188-94.	3.1	30
89	Biochemical Composition, Antimicrobial Activities,and Anti–Quorum-Sensing Activities of Ethanol and Ethyl Acetate Extracts from Hypericum connatum Lam. (Guttiferae). Journal of Medicinal Food, 2013, 16, 454-459.	1.5	34
90	Effect of Essential Oils on Pathogenic Bacteria. Pharmaceuticals, 2013, 6, 1451-1474.	3.8	1,256

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91	Quorum Sensing and Phytochemicals. International Journal of Molecular Sciences, 2013, 14, 12607-12619.	4.1	187
92	Biochemical Traits, Survival and Biological Properties of the Probiotic Lactobacillus plantarum Grown in the Presence of Prebiotic Inulin and Pectin as Energy Source. Pharmaceuticals, 2012, 5, 481-492.	3.8	35
93	Protein Analysis-on-Chip Systems in Foodomics. Nutrients, 2012, 4, 1475-1489.	4.1	21
94	Microtechnology and nanotechnology in food science. Food Engineering Series, 2012, , 471-494.	0.7	8
95	Production of fermented chestnut purees by lactic acid bacteria. International Journal of Food Microbiology, 2012, 158, 195-202.	4.7	30
96	Microencapsulation in food science and biotechnology. Current Opinion in Biotechnology, 2012, 23, 182-186.	6.6	201
97	Determination and assessments of selected heavy metals in eye shadow cosmetics from China, Italy, and USA. Microchemical Journal, 2012, 101, 65-69.	4.5	109
98	Phenolic Composition and Antimicrobial and Antiquorum Sensing Activity of an Ethanolic Extract of Peels from the Apple Cultivar Annurca. Journal of Medicinal Food, 2011, 14, 957-963.	1.5	52
99	Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. World Journal of Microbiology and Biotechnology, 2011, 27, 237-244.	3.6	37
100	Interactions between Lactobacillus sakei and CNC (Staphylococcus xylosus and Kocuria varians) and their influence on proteolytic activity. Letters in Applied Microbiology, 2010, 51, 586-594.	2.2	32
101	Preservation of Chicken Breast Meat Treated with Thyme and Balm Essential Oils. Journal of Food Science, 2010, 75, M528-35.	3.1	157
102	Risk of Salmonella transmission via cryopreserved semen in turkey flocks. Poultry Science, 2010, 89, 1975-1980.	3.4	9
103	Production of functional probiotic, prebiotic, and synbiotic ice creams. Journal of Dairy Science, 2010, 93, 4555-4564.	3.4	118
104	Irradiation Treatments to Improve the Shelf Life of Fresh Black Truffles (Truffles Preservation by) Tj ETQq0 0 0 rgE	BT /Overloo 3.1	ck 10 Tf 50 2
105	Fermentative ability of alginate-prebiotic encapsulated Lactobacillus acidophilus and survival under simulated gastrointestinal conditions. Journal of Functional Foods, 2009, 1, 319-323.	3.4	117
106	Mapping badland areas using LANDSAT TM/ETM satellite imagery and morphological data. Geomorphology, 2009, 106, 333-343.	2.6	57
107	Effects of ionizing radiation and modified atmosphere packaging on the shelf life of aqua-cultured sea bass (Dicentrarchus labrax). World Journal of Microbiology and Biotechnology, 2008, 24, 2757-2765.	3.6	22

108NMR metabolic profiling of organic and aqueous sea bass extracts: Implications in the discrimination5.590of wild and cultured sea bass. Talanta, 2008, 77, 433-444.5.590

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109	Estimation of vegetation cover resilience from satellite time series. Hydrology and Earth System Sciences, 2008, 12, 1053-1064.	4.9	45
110	<i>Lactobacillus rhamnosus</i> as Additive for Maize and Sorghum Ensiling. Journal of Agricultural and Food Chemistry, 2007, 55, 9600-9607.	5.2	5
111	The Importance of Lactic Acid Bacteria for Phytate Degradation during Cereal Dough Fermentation. Journal of Agricultural and Food Chemistry, 2007, 55, 2993-2997.	5.2	123
112	Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated Tuber aestivum black truffle: A preliminary study. Food Chemistry, 2007, 102, 471-474.	8.2	21
113	Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry, 2007, 103, 344-354.	8.2	41
114	Interactions between strains of Staphylococcus xylosus and Kocuria varians isolated from fermented meats. Journal of Applied Microbiology, 2007, 103, 743-751.	3.1	21
115	Preservation by freezing of potentially probiotic strains ofLactobacillus rhamnosus. Annals of Microbiology, 2007, 57, 537-544.	2.6	19
116	Bile salt and acid tolerance ofLactobacillus rhamnosusstrains isolated from Parmigiano Reggiano cheese. FEMS Microbiology Letters, 2005, 244, 129-137.	1.8	213
117	Use of alginate and cryo-protective sugars to improve the viability of lactic acid bacteria after freezing and freeze-drying. World Journal of Microbiology and Biotechnology, 2005, 21, 739-746.	3.6	104
118	Shelf Life of Fresh Sausages Stored under Modified Atmospheres. Journal of Food Protection, 2005, 68, 2686-2692.	1.7	20
119	Antibiotic susceptibility of Lactobacillus rhamnosus strains isolated from Parmigiano Reggiano cheese. Dairy Science and Technology, 2005, 85, 193-204.	0.9	106
120	First Report of Aberia caffra and Quercus cerris as Hosts of Inonotus rickii. Plant Disease, 2005, 89, 107-107.	1.4	20
121	Composition and characteristics of ass's milk. Animal Research, 2004, 53, 67-78.	0.6	198
122	PROTEOLYTIC ACTIVITY OF LACTOBACILLUS SAKEI, LACTOBACILLUS FARCIMINIS AND LACTOBACILLUS PLANTARUM ON SARCOPLASMIC PROTEINS OF PORK LEAN. Journal of Food Biochemistry, 2004, 28, 195-212.	2.9	21
123	Truffles decontamination treatment by ionizing radiation. Radiation Physics and Chemistry, 2004, 71, 167-170.	2.8	57
124	Phytate Degradation by Lactic Acid Bacteria and Yeasts during the Wholemeal Dough Fermentation:Â a31P NMR Study. Journal of Agricultural and Food Chemistry, 2004, 52, 6300-6305.	5.2	105
125	Presence of yeasts in southern Italian sourdoughs fromTriticum aestivumflour. FEMS Microbiology Letters, 2003, 225, 143-148.	1.8	61
126	Survey of lactic acid bacteria during the ripening of Caciocavallo cheese produced in Molise. Dairy Science and Technology, 2003, 83, 211-222.	0.9	26

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127	Monitoring of Staphylococcus xylosus DSM 20266 added as starter during fermentation and ripening of soppressata molisana, a typical Italian sausage. Journal of Applied Microbiology, 2002, 92, 158-164.	3.1	58
128	Rapid Detection ofmeso-Diaminopimelic Acid in Lactic Acid Bacteria by Microwave Cell Wall Hydrolysis. Journal of Agricultural and Food Chemistry, 2000, 48, 3348-3351.	5.2	13
129	Microbiological characteristics of Parmigiano Reggiano cheese during the cheesemaking and the first months of the ripening. Dairy Science and Technology, 2000, 80, 479-490.	0.9	86
130	Characterization of lactobacilli involved in the ripening of soppressata molisana, a typical southern Italy fermented sausage. Food Microbiology, 1998, 15, 347-353.	4.2	56
131	Survey of lactic acid bacteria isolated during the advanced stages of the ripening of Parmigiano Reggiano cheese. Journal of Dairy Research, 1997, 64, 305-310.	1.4	70
132	Characterization of micrococci and staphylococci isolated from soppressata molisana, a Southern Italy fermented sausage. Food Microbiology, 1997, 14, 47-53.	4.2	84
133	Identification oflisteria monocytogenesin 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
134	Comparison of different starter systems for water-buffalo Mozzarella cheese manufacture. Dairy Science and Technology, 1990, 70, 411-423.	0.9	56
135	A multiple strain starter for water-buffalo Mozzarella cheese manufacture. Dairy Science and Technology, 1989, 69, 271-279.	0.9	39
136	Essential Oils and Microbial Communication. , 0, , .		11
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