

# Raffaele Coppola

## List of Publications by Year in descending order

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138  
papers

6,944  
citations

81743

39  
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77  
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141  
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141  
docs citations

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times ranked

9082  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | 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        |
| 2  | 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         |
| 3  | Fungi Occurrence in Ready-to-Eat Hazelnuts ( <i>Corylus avellana</i> ) From Different Boreal Hemisphere Areas. <i>Frontiers in Microbiology</i> , 2022, 13, 900876.  | 1.5 | 1         |
| 4  | 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         |
| 5  | 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         |
| 6  | Anti-Biofilm Properties Exhibited by Different Types of Monofloral Honey. <i>Proceedings (mdpi)</i> , 2021, 66, .  | 0.2 | 2         |
| 7  | Antibiofilm Properties Exhibited by the Prickly Pear ( <i>Opuntia ficus-indica</i> ) Seed Oil. <i>Proceedings (mdpi)</i> , 2021, 66, .   | 0.2 | 4         |
| 8  | 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        |
| 9  | Alginate-Assisted Lemongrass ( <i>Cymbopogon nardus</i> ) Essential Oil Dispersions for Antifungal Activity. <i>Foods</i> , 2021, 10, 1528.  | 1.9 | 18        |
| 10 | Presence of Lactic Acid Bacteria in the Intestinal Tract of the Mediterranean Trout ( <i>Salmo</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td   | 1.1 | 20        |
| 11 | Polyphenols Content and In Vitro $\alpha$ -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        |
| 12 | 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         |
| 13 | Fatty Acid Composition, Antioxidant, and in vitro Anti-inflammatory Activity of Five Cold-Pressed <i>Prunus</i> Seed Oils, and Their Anti-biofilm Effect Against Pathogenic Bacteria. <i>Frontiers in Nutrition</i> , 2021, 8, 775751. | 1.6 | 28        |
| 14 | Biospeckle Analysis and Biofilm Electrostatic Tests, Two Useful Methods in Microbiology. <i>Applied Microbiology</i> , 2021, 1, 557-572.   | 0.7 | 2         |
| 15 | 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        |
| 16 | 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        |
| 17 | Low-Fat and High-Quality Fermented Sausages. <i>Microorganisms</i> , 2020, 8, 1025.  | 1.6 | 2         |
| 18 | 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        |

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|----|--|-----|-----------|
| 19 | Biochemical Characterization of Traditional Varieties of Sweet Pepper ( <i>Capsicum annuum</i> L.) of the Campania Region, Southern Italy. <i>Antioxidants</i> , 2020, 9, 556.   | 2.2 | 29        |
| 20 | Polyphenols, the new frontiers of prebiotics. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 35-89.  | 1.5 | 35        |
| 21 | Antimicrobial Activity against <i>Paenibacillus</i> larvae and Functional Properties of <i>Lactiplantibacillus plantarum</i> Strains: Potential Benefits for Honeybee Health. <i>Antibiotics</i> , 2020, 9, 442.                                     | 1.5 | 29        |
| 22 | 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        |
| 23 | 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        |
| 24 | 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        |
| 25 | Microbial production of metabolites for food and processes. , 2020, , 107-130.   |     | 1         |
| 26 | 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        |
| 27 | 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        |
| 28 | 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        |
| 29 | 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        |
| 30 | Essential Oils Diversity of <i>Teucrium</i> Species. , 2020, , 179-210.  |     | 2         |
| 31 | Concerns and solutions for raw milk from vending machines. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14140.  | 0.9 | 6         |
| 32 | 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        |
| 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 <i>Citrus medica</i> L., <i>Citrus bergamia</i> , and <i>Citrus medica</i> cv. SalÃ² Cultivated in Southern Italy. <i>Molecules</i> , 2019, 24, 4577. | 1.7 | 33        |
| 35 | Pyroelectric Effect Enables Simple and Rapid Evaluation of Biofilm Formation. <i>ACS Applied Materials &amp; Interfaces</i> , 2018, 10, 15467-15476.   | 4.0 | 11        |
| 36 | Recovery of biomolecules of high benefit from food waste. <i>Current Opinion in Food Science</i> , 2018, 22, 43-54.  | 4.1 | 29        |

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|----|--|-----|-----------|
| 37 | Alpha-amylase, $\alpha$ -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        |
| 38 | 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        |
| 39 | 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         |
| 40 | Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. <i>Food Research International</i> , 2018, 105, 52-58.   | 2.9 | 4         |
| 41 | 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        |
| 42 | 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        |
| 43 | 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        |
| 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. <i>Journal of Functional Foods</i> , 2017, 35, 60-67.  | 1.6 | 53        |
| 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 | Commercially standardized process for probiotic <i>Lactococcus</i> cheese production. <i>LWT - Food Science and Technology</i> , 2017, 79, 601-608.  | 2.5 | 21        |
| 47 | 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        |
| 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. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, e175-e184.          | 1.0 | 17        |
| 49 | Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. <i>Food Chemistry</i> , 2017, 218, 335-340.  | 4.2 | 18        |
| 50 | <i>Laurus nobilis</i> : Composition of Essential Oil and Its Biological Activities. <i>Molecules</i> , 2017, 22, 930.  | 1.7 | 104       |
| 51 | Essential Oils and Antifungal Activity. <i>Pharmaceuticals</i> , 2017, 10, 86.   | 1.7 | 394       |
| 52 | 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        |
| 53 | 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        |
| 54 | 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        |

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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. <i>Journal of Medicinal Food</i> , 2016, 19, 686-691.  | 0.8 | 30        |
| 56 | 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        |
| 57 | 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        |
| 58 | 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        |
| 59 | Variability in chemical and microbiological profiles of long-ripened Caciocavallo cheeses. <i>Journal of Dairy Science</i> , 2016, 99, 9521-9533.  | 1.4 | 9         |
| 60 | Persistence of bacterial indicators and zoonotic pathogens in contaminated cattle wastes. <i>BMC Microbiology</i> , 2016, 16, 87.  | 1.3 | 15        |
| 61 | 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        |
| 62 | 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        |
| 63 | Active Carbohydrates. , 2016, , 141-156.   |     | 0         |
| 64 | Survey of antibiotic resistance traits in strains of <i>Lactobacillus casei</i> / <i>paracasei</i> / <i>rhamnosus</i> . <i>Annals of Microbiology</i> , 2015, 65, 1763-1769.   | 1.1 | 4         |
| 65 | Content of micronutrients, mineral and trace elements in some Mediterranean spontaneous edible herbs. <i>Chemistry Central Journal</i> , 2015, 9, 57.  | 2.6 | 39        |
| 66 | 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        |
| 67 | 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        |
| 68 | Assessment of Aerobic and Respiratory Growth in the <i>Lactobacillus casei</i> Group. <i>PLoS ONE</i> , 2014, 9, e99189.   | 1.1 | 65        |
| 69 | <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         |
| 70 | 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        |
| 71 | Variation of Polyphenols, Anthocyanins and Antioxidant Power in the Strawberry Grape (&lt;i>Vitis labrusca&lt;/i>) after Simulated Gastro-Intestinal Transit and Evaluation of &lt;i>in Vitro&lt;/i> Antimicrobial Activity. <i>Food and Nutrition Sciences (Print)</i> . 2014. 05. 60-65.                                     | 0.2 | 12        |
| 72 | Diabetes and Obesity as Independent Risk Factors for Osteoporosis in Postmenopausal Women: A Population Study. <i>European Journal of Inflammation</i> , 2014, 12, 479-487.  | 0.2 | 1         |

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|----|---|-----|-----------|
| 73 | 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        |
| 74 | 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        |
| 75 | 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        |
| 76 | 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        |
| 77 | 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        |
| 78 | 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        |
| 79 | 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        |
| 80 | 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        |
| 81 | Shelf-life of Extra Virgin Olive Oils from Southern Italy. <i>Current Nutrition and Food Science</i> , 2014, 10, 234-240.   | 0.3 | 8         |
| 82 | 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         |
| 83 | 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        |
| 84 | 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        |
| 85 | 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        |
| 86 | 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        |
| 87 | Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. <i>Food Chemistry</i> , 2013, 141, 2394-2404.   | 4.2 | 50        |
| 88 | <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        |
| 89 | 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        |
| 90 | Effect of Essential Oils on Pathogenic Bacteria. <i>Pharmaceuticals</i> , 2013, 6, 1451-1474.   | 1.7 | 1,256     |

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|-----|---|-----|-----------|
| 91  | Quorum Sensing and Phytochemicals. International Journal of Molecular Sciences, 2013, 14, 12607-12619.  | 1.8 | 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. | 1.7 | 35        |
| 93  | Protein Analysis-on-Chip Systems in Foodomics. Nutrients, 2012, 4, 1475-1489.   | 1.7 | 21        |
| 94  | Microtechnology and nanotechnology in food science. Food Engineering Series, 2012, , 471-494.   | 0.3 | 8         |
| 95  | Production of fermented chestnut purees by lactic acid bacteria. International Journal of Food Microbiology, 2012, 158, 195-202.  | 2.1 | 30        |
| 96  | Microencapsulation in food science and biotechnology. Current Opinion in Biotechnology, 2012, 23, 182-186.  | 3.3 | 201       |
| 97  | Determination and assessments of selected heavy metals in eye shadow cosmetics from China, Italy, and USA. Microchemical Journal, 2012, 101, 65-69.   | 2.3 | 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.                    | 0.8 | 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.                              | 1.7 | 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.            | 1.0 | 32        |
| 101 | Preservation of Chicken Breast Meat Treated with Thyme and Balm Essential Oils. Journal of Food Science, 2010, 75, M528-35.   | 1.5 | 157       |
| 102 | Risk of Salmonella transmission via cryopreserved semen in turkey flocks. Poultry Science, 2010, 89, 1975-1980.   | 1.5 | 9         |
| 103 | Production of functional probiotic, prebiotic, and synbiotic ice creams. Journal of Dairy Science, 2010, 93, 4555-4564.   | 1.4 | 118       |
| 104 | Irradiation Treatments to Improve the Shelf Life of Fresh Black Truffles (Truffles Preservation by) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 22   | 1.5 | 32        |
| 105 | Fermentative ability of alginate-prebiotic encapsulated Lactobacillus acidophilus and survival under simulated gastrointestinal conditions. Journal of Functional Foods, 2009, 1, 319-323.                | 1.6 | 117       |
| 106 | Mapping badland areas using LANDSAT TM/ETM satellite imagery and morphological data. Geomorphology, 2009, 106, 333-343.   | 1.1 | 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. | 1.7 | 22        |
| 108 | NMR metabolic profiling of organic and aqueous sea bass extracts: Implications in the discrimination of wild and cultured sea bass. Talanta, 2008, 77, 433-444.   | 2.9 | 90        |

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|-----|---|-----|-----------|
| 109 | Estimation of vegetation cover resilience from satellite time series. <i>Hydrology and Earth System Sciences</i> , 2008, 12, 1053-1064.   | 1.9 | 45        |
| 110 | <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         |
| 111 | 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       |
| 112 | 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        |
| 113 | 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        |
| 114 | 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        |
| 115 | Preservation by freezing of potentially probiotic strains of <i>Lactobacillus rhamnosus</i> . <i>Annals of Microbiology</i> , 2007, 57, 537-544.  | 1.1 | 19        |
| 116 | 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       |
| 117 | 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       |
| 118 | Shelf Life of Fresh Sausages Stored under Modified Atmospheres. <i>Journal of Food Protection</i> , 2005, 68, 2686-2692.  | 0.8 | 20        |
| 119 | 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       |
| 120 | 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        |
| 121 | Composition and characteristics of ass's milk. <i>Animal Research</i> , 2004, 53, 67-78.  | 0.6 | 198       |
| 122 | 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        |
| 123 | Truffles decontamination treatment by ionizing radiation. <i>Radiation Physics and Chemistry</i> , 2004, 71, 167-170.   | 1.4 | 57        |
| 124 | Phytate Degradation by Lactic Acid Bacteria and Yeasts during the Wholemeal Dough Fermentation: A <sup>31</sup> P NMR Study. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6300-6305.                   | 2.4 | 105       |
| 125 | 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        |
| 126 | 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        |



| #   | ARTICLE   | IF  | CITATIONS |
|-----|---|-----|-----------|
| 127 | 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        |
| 128 | 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        |
| 129 | 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        |
| 130 | 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        |
| 131 | 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        |
| 132 | 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        |
| 133 | Identification of <i>Listeria monocytogenes</i> in food and environment by polymerase chain reaction. <i>Journal of Environmental Science and Health Part A: Environmental Science and Engineering</i> , 1995, 30, 63-71. | 0.1 | 0         |
| 134 | Comparison of different starter systems for water-buffalo Mozzarella cheese manufacture. <i>Dairy Science and Technology</i> , 1990, 70, 411-423.   | 0.9 | 56        |
| 135 | A multiple strain starter for water-buffalo Mozzarella cheese manufacture. <i>Dairy Science and Technology</i> , 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 (&lt;em&gt;Opuntia ficus-indica&lt;/em&gt;) seed oil. , 0, , .   |     | 0         |