Barbara Bertasi

List of Publications by Year in descending order

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1162367 887659 21 322 8 17 citations h-index g-index papers 22 22 22 546 citing authors all docs docs citations times ranked

#	Article	IF	Citations
1	Comparison among the Quantification of Bacterial Pathogens by qPCR, dPCR, and Cultural Methods. Frontiers in Microbiology, 2017, 8, 1174.	1.5	72
2	European validation of a real-time PCR-based method for detection of Listeria monocytogenes in soft cheese. International Journal of Food Microbiology, 2014, 184, 128-133.	2.1	43
3	Survey of prevalence and seasonal variability of Listeria monocytogenes in raw cow milk from Northern Italy. Food Control, 2016, 60, 466-470.	2.8	41
4	European validation of Real-Time PCR method for detection of Salmonella spp. in pork meat. International Journal of Food Microbiology, 2014, 184, 134-138.	2.1	30
5	Isolation and Genomic Sequence of Hepatitis A Virus from Mixed Frozen Berries in Italy. Food and Environmental Virology, 2014, 6, 202-206.	1.5	29
6	Quantitative Risk Assessment of Human Salmonellosis and Listeriosis Related to the Consumption of Raw Milk in Italy. Journal of Food Protection, 2015, 78, 13-21.	0.8	23
7	Behaviour of Escherichia coli O157 (VTEC), Salmonella Typhimurium and Listeria monocytogenes during the manufacture, ripening and shelf life of low fat salami. Food Control, 2015, 47, 306-311.	2.8	17
8	Red foxes (Vulpes vulpes) feeding brown hares (Lepus europaeus) infected by European brown hare syndrome virus (EBHSv) might be involved in the spread of the virus. European Journal of Wildlife Research, 2016, 62, 761-765.	0.7	10
9	Seasonal variability of thermophilic Campylobacter spp. in raw milk sold by automatic vending machines in Lombardy. Italian Journal of Food Safety, 2016, 5, 5848.	0.5	8
10	Detection of Hepatitis A Virus and Norovirus in Different Food Categories: A 6-Year Survey in Italy. Food and Environmental Virology, 2022, 14, 69-76.	1.5	8
11	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels (Mytilus galloprovincialis). Food and Environmental Virology, 2015, 7, 76-85.	1.5	7
12	Validation of a real-time PCR method on pta gene for Clostridium tyrobutyricum quantification in milk. Food Control, 2021, 130, 108250.	2.8	5
13	Study of growth potential of Listeria monocytogenes in low fat salami: an innovative Italian meat product. Italian Journal of Food Safety, 2014, 3, 2112.	0.5	4
14	Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. International Journal of Food Properties, 2015, 18, 492-498.	1.3	4
15	Behaviour of Escherichia coli O157:H7 during the manufacture and ripening of an Italian traditional raw goat milk cheese. Italian Journal of Food Safety, 2014, 3, 2243.	0.5	3
16	Growth potential of Listeria monocytogenes in sliced turkey bresaola packed in modified atmosphere. Italian Journal of Food Safety, 2014, 3, 2231.	0.5	3
17	Behaviour of Listeria monocytogenes and Escherichia coli O157:H7 during the cheese making of traditional raw-milk cheeses from Italian Alps. Italian Journal of Food Safety, 2015, 4, 4585.	0.5	3
18	Anti-Listeria Activity of Bioactive Food Packaging on Artificially Contaminated Sliced Cheese. Journal of Food Processing and Preservation, 2016, 40, 249-256.	0.9	3

#	Article	IF	CITATIONS
19	Mammalian Orthoreovirus (MRV) Is Widespread in Wild Ungulates of Northern Italy. Viruses, 2021, 13, 238.	1.5	3
20	One-Day Molecular Detection of Salmonella and Campylobacter in Chicken Meat: A Pilot Study. Foods, 2021, 10, 1132.	1.9	3
21	The dusk orientation and the influence of successive tests on pied flycatchers(Ficedula) Tj ETQq1 1 0.784314 rg	BT Overlo	ock ₂ 10 Tf 50 6