

Barbara Bertasi

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

322
citations

1162367

8
h-index

887659

17
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22
all docs

22
docs citations

22
times ranked

546
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of Hepatitis A Virus and Norovirus in Different Food Categories: A 6-Year Survey in Italy. <i>Food and Environmental Virology</i> , 2022, 14, 69-76.	1.5	8
2	Mammalian Orthoreovirus (MRV) Is Widespread in Wild Ungulates of Northern Italy. <i>Viruses</i> , 2021, 13, 238.	1.5	3
3	One-Day Molecular Detection of Salmonella and Campylobacter in Chicken Meat: A Pilot Study. <i>Foods</i> , 2021, 10, 1132.	1.9	3
4	Validation of a real-time PCR method on pta gene for Clostridium tyrobutyricum quantification in milk. <i>Food Control</i> , 2021, 130, 108250.	2.8	5
5	Comparison among the Quantification of Bacterial Pathogens by qPCR, dPCR, and Cultural Methods. <i>Frontiers in Microbiology</i> , 2017, 8, 1174.	1.5	72
6	Seasonal variability of thermophilic Campylobacter spp. in raw milk sold by automatic vending machines in Lombardy. <i>Italian Journal of Food Safety</i> , 2016, 5, 5848.	0.5	8
7	Anti-Listeria Activity of Bioactive Food Packaging on Artificially Contaminated Sliced Cheese. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 249-256.	0.9	3
8	Red foxes (<i>Vulpes vulpes</i>) feeding brown hares (<i>Lepus europaeus</i>) infected by European brown hare syndrome virus (EBHSV) might be involved in the spread of the virus. <i>European Journal of Wildlife Research</i> , 2016, 62, 761-765.	0.7	10
9	Survey of prevalence and seasonal variability of Listeria monocytogenes in raw cow milk from Northern Italy. <i>Food Control</i> , 2016, 60, 466-470.	2.8	41
10	Behaviour of Listeria monocytogenes and Escherichia coli O157:H7 during the cheese making of traditional raw-milk cheeses from Italian Alps. <i>Italian Journal of Food Safety</i> , 2015, 4, 4585.	0.5	3
11	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels (<i>Mytilus galloprovincialis</i>). <i>Food and Environmental Virology</i> , 2015, 7, 76-85.	1.5	7
12	Quantitative Risk Assessment of Human Salmonellosis and Listeriosis Related to the Consumption of Raw Milk in Italy. <i>Journal of Food Protection</i> , 2015, 78, 13-21.	0.8	23
13	Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. <i>International Journal of Food Properties</i> , 2015, 18, 492-498.	1.3	4
14	Behaviour of Escherichia coli O157 (VTEC), Salmonella Typhimurium and Listeria monocytogenes during the manufacture, ripening and shelf life of low fat salami. <i>Food Control</i> , 2015, 47, 306-311.	2.8	17
15	Behaviour of Escherichia coli O157:H7 during the manufacture and ripening of an Italian traditional raw goat milk cheese. <i>Italian Journal of Food Safety</i> , 2014, 3, 2243.	0.5	3
16	Growth potential of Listeria monocytogenes in sliced turkey bresaola packed in modified atmosphere. <i>Italian Journal of Food Safety</i> , 2014, 3, 2231.	0.5	3
17	Study of growth potential of Listeria monocytogenes in low fat salami: an innovative Italian meat product. <i>Italian Journal of Food Safety</i> , 2014, 3, 2112.	0.5	4
18	European validation of Real-Time PCR method for detection of Salmonella spp. in pork meat. <i>International Journal of Food Microbiology</i> , 2014, 184, 134-138.	2.1	30

#	ARTICLE	IF	CITATIONS
19	European validation of a real-time PCR-based method for detection of <i>Listeria monocytogenes</i> in soft cheese. <i>International Journal of Food Microbiology</i> , 2014, 184, 128-133.	2.1	43
20	Isolation and Genomic Sequence of Hepatitis A Virus from Mixed Frozen Berries in Italy. <i>Food and Environmental Virology</i> , 2014, 6, 202-206.	1.5	29
21	The dusk orientation and the influence of successive tests on pied flycatchers (<i>Ficedula</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.6	2