

Lucilla Iacumin

List of Publications by Year in descending order

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90
papers

3,078
citations

159358

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168136

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95
docs citations

95
times ranked

3247
citing authors

#	ARTICLE	IF	CITATIONS
1	Culture-Dependent and -Independent Methods To Investigate the Microbial Ecology of Italian Fermented Sausages. <i>Applied and Environmental Microbiology</i> , 2005, 71, 1977-1986.	1.4	214
2	Characterisation of naturally fermented sausages produced in the North East of Italy. <i>Meat Science</i> , 2005, 69, 381-392.	2.7	195
3	Study of the Ecology of Fresh Sausages and Characterization of Populations of Lactic Acid Bacteria by Molecular Methods. <i>Applied and Environmental Microbiology</i> , 2004, 70, 1883-1894.	1.4	146
4	Moulds and ochratoxin A on surfaces of artisanal and industrial dry sausages. <i>Food Microbiology</i> , 2009, 26, 65-70.	2.1	146
5	Description of the microflora of sourdoughs by culture-dependent and culture-independent methods. <i>Food Microbiology</i> , 2009, 26, 128-135.	2.1	124
6	Direct Identification in Food Samples of <i>Listeria</i> spp. and <i>Listeria monocytogenes</i> by Molecular Methods. <i>Applied and Environmental Microbiology</i> , 2002, 68, 6273-6282.	1.4	104
7	Prospects for the Use of Whey for Polyhydroxyalkanoate (PHA) Production. <i>Frontiers in Microbiology</i> , 2019, 10, 992.	1.5	101
8	Molecular Detection and Identification of <i>Brettanomyces/Dekkera bruxellensis</i> and <i>Brettanomyces/Dekkera anomalus</i> in Spoiled Wines. <i>Applied and Environmental Microbiology</i> , 2004, 70, 1347-1355.	1.4	99
9	Valorization of cheese whey using microbial fermentations. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 2749-2764.	1.7	97
10	Effect of TiO ₂ photocatalytic activity in a HDPE-based food packaging on the structural and microbiological stability of a short-ripened cheese. <i>Food Chemistry</i> , 2013, 138, 1633-1640.	4.2	84
11	Moulds isolated from Istrian dried ham at the pre-ripening and ripening level. <i>International Journal of Food Microbiology</i> , 2004, 96, 29-34.	2.1	75
12	Ecology and dynamics of coagulase-negative cocci isolated from naturally fermented Italian sausages. <i>Systematic and Applied Microbiology</i> , 2006, 29, 480-486.	1.2	74
13	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
14	Assessment of Aerobic and Respiratory Growth in the <i>Lactobacillus casei</i> Group. <i>PLoS ONE</i> , 2014, 9, e99189.	1.1	65
15	Ecology and characterization by molecular methods of <i>Staphylococcus</i> species isolated from fresh sausages. <i>International Journal of Food Microbiology</i> , 2005, 97, 277-284.	2.1	57
16	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
17	Molecular methods for the differentiation of species used in production of cod-fish can detect commercial frauds. <i>Food Control</i> , 2005, 16, 37-42.	2.8	54
18	Molecular and technological characterization of <i>Staphylococcus xylosus</i> isolated from naturally fermented Italian sausages by RAPD, Rep-PCR and Sau-PCR analysis. <i>Meat Science</i> , 2006, 74, 281-288.	2.7	54

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19	Phage Inactivation of <i>Listeria monocytogenes</i> on San Daniele Dry-Cured Ham and Elimination of Biofilms from Equipment and Working Environments. <i>Microorganisms</i> , 2016, 4, 4.	1.6	51
20	<i>Lactococcus lactis</i> and <i>Lactobacillus sakei</i> as bio-protective culture to eliminate <i>Leuconostoc mesenteroides</i> spoilage and improve the shelf life and sensorial characteristics of commercial cooked bacon. <i>Food Microbiology</i> , 2016, 58, 16-22.	2.1	51
21	OCHRATOXIGENIC MOLD AND OCHRATOXIN A IN FERMENTED SAUSAGES FROM DIFFERENT AREAS IN NORTHERN ITALY: OCCURRENCE, REDUCTION OR PREVENTION WITH OZONATED AIR. <i>Journal of Food Safety</i> , 2011, 31, 538-545.	1.1	46
22	Influence of indigenous <i>Saccharomyces paradoxus</i> strains on Chardonnay wine fermentation aroma. <i>International Journal of Food Science and Technology</i> , 2007, 42, 95-101.	1.3	45
23	Ecology of moulds during the pre-ripening and ripening of San Daniele dry cured ham. <i>Food Research International</i> , 2013, 54, 1113-1119.	2.9	44
24	Seasonal changes in technological and nutritional quality of <i>Mytilus galloprovincialis</i> from suspended culture in the Gulf of Trieste (North Adriatic Sea). <i>Food Chemistry</i> , 2015, 173, 355-362.	4.2	43
25	Use of ozone in production chain of high moisture Mozzarella cheese. <i>LWT - Food Science and Technology</i> , 2014, 55, 513-520.	2.5	40
26	Biocontrol of ochratoxigenic moulds (<i>Aspergillus ochraceus</i> and <i>Penicillium nordicum</i>) by <i>Debaryomyces hansenii</i> and <i>Saccharomycopsis fibuligera</i> during speck production. <i>Food Microbiology</i> , 2017, 62, 188-195.	2.1	38
27	Sous vide cook-chill mussel (<i>Mytilus galloprovincialis</i>): evaluation of chemical, microbiological and sensory quality during chilled storage (3 A°C). <i>LWT - Food Science and Technology</i> , 2018, 91, 117-124.	2.5	38
28	OLED-based DNA biochip for <i>Campylobacter</i> spp. detection in poultry meat samples. <i>Biosensors and Bioelectronics</i> , 2015, 66, 271-276.	5.3	34
29	Antibiotic resistance and virulence factors in lactobacilli: something to carefully consider. <i>Food Microbiology</i> , 2022, 103, 103934.	2.1	34
30	Irradiation Treatments to Improve the Shelf Life of Fresh Black Truffles (Truffles Preservation by) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 30	1.5	32
31	Identification and process origin of bacteria responsible for cavities and volatile off-flavour compounds in artisan cooked ham. <i>International Journal of Food Science and Technology</i> , 2012, 47, 114-121.	1.3	31
32	Potential of high pressure homogenization to induce autolysis of wine yeasts. <i>Food Chemistry</i> , 2015, 185, 340-348.	4.2	31
33	A PCR-TGGE (Temperature Gradient Gel Electrophoresis) technique to assess differentiation among enological <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2005, 101, 333-339.	2.1	30
34	Catalase-positive cocci in fermented sausage: Variability due to different pork breeds, breeding systems and sausage production technology. <i>Food Microbiology</i> , 2012, 29, 178-186.	2.1	30
35	Effect of indigenous <i>Lactobacillus rhamnosus</i> isolated from bovine milk on microbiological characteristics and aromatic profile of traditional yogurt. <i>LWT - Food Science and Technology</i> , 2016, 66, 158-164.	2.5	30
36	A comparative study of the wine fermentation performance of <i>Saccharomyces paradoxus</i> under different nitrogen concentrations and glucose/fructose ratios. <i>Journal of Applied Microbiology</i> , 2010, 108, 73-80.	1.4	29

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37	Diversity and oenological characterization of indigenous <i>Saccharomyces cerevisiae</i> associated with <i>Žilavka</i> grapes. <i>World Journal of Microbiology and Biotechnology</i> , 2010, 26, 1483-1489.	1.7	26
38	Microbial, chemico-physical and volatile aromatic compounds characterization of Pitina PGI, a peculiar sausage-like product of North East Italy. <i>Meat Science</i> , 2020, 163, 108081.	2.7	26
39	Use of bio-protective cultures to improve the shelf-life and the sensorial characteristics of commercial hamburgers. <i>LWT - Food Science and Technology</i> , 2015, 62, 1198-1202.	2.5	25
40	Natural levels of nitrites and nitrates in San Daniele dry cured ham PDO, and in meat, salt and sugna used for its production. <i>Food Control</i> , 2019, 100, 257-261.	2.8	25
41	Craft Beer Microflora Identification Before and After a Cleaning Process. <i>Journal of the Institute of Brewing</i> , 2011, 117, 343-351.	0.8	23
42	Use of propidium monoazide for the enumeration of viable <i>Brettanomyces bruxellensis</i> in wine and beer by quantitative PCR. <i>Food Microbiology</i> , 2014, 42, 196-204.	2.1	23
43	A molecular method to detect <i>Bacillus cereus</i> from a coffee concentrate sample used in industrial preparations. <i>Journal of Applied Microbiology</i> , 2003, 95, 1361-1366.	1.4	22
44	Molecular methods to evaluate biodiversity in <i>Bacillus cereus</i> and <i>Bacillus thuringiensis</i> strains from different origins. <i>Food Microbiology</i> , 2009, 26, 259-264.	2.1	22
45	Use of propidium monoazide for the enumeration of viable <i>Oenococcus oeni</i> in must and wine by quantitative PCR. <i>Food Microbiology</i> , 2013, 35, 49-57.	2.1	21
46	Application of multi-pass high pressure homogenization under variable temperature regimes to induce autolysis of wine yeasts. <i>Food Chemistry</i> , 2017, 224, 105-113.	4.2	21
47	Activity evaluation of pure and doped zinc oxide nanoparticles against bacterial pathogens and <i>Saccharomyces cerevisiae</i> . <i>Journal of Applied Microbiology</i> , 2019, 127, 1391-1402.	1.4	21
48	Theoretical insight into the heat shock response (HSR) regulation in <i>Lactobacillus casei</i> and <i>L. rhamnosus</i> . <i>Journal of Theoretical Biology</i> , 2016, 402, 21-37.	0.8	19
49	Rapid detection and differentiation of important <i>Campylobacter</i> spp. in poultry samples by dot blot and PCR. <i>Food Microbiology</i> , 2014, 43, 28-34.	2.1	18
50	Microbial quality of raw and ready-to-eat mung bean sprouts produced in Italy. <i>Food Microbiology</i> , 2019, 82, 371-377.	2.1	18
51	Identification of the unculturable bacteria <i>Candidatus arthromitus</i> in the intestinal content of trouts using Dot blot and Southern blot techniques. <i>Veterinary Microbiology</i> , 2012, 156, 389-394.	0.8	16
52	<i>Listeria monocytogenes</i> Survey in Cubed Cooked Ham Packaged in Modified Atmosphere and Bioprotective Effect of Selected Lactic Acid Bacteria. <i>Microorganisms</i> , 2020, 8, 898.	1.6	16
53	PCR-TTGE and RAPD-PCR Techniques to Analyze <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces carlsbergensis</i> Isolated from Craft Beers. <i>Journal of the Institute of Brewing</i> , 2006, 112, 340-345.	0.8	15
54	Prevention of <i>Aspergillus ochraceus</i> growth on and Ochratoxin a contamination of sausages using ozonated air. <i>Food Microbiology</i> , 2012, 29, 229-232.	2.1	15

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55	Interplay between Neuroendocrine Biomarkers and Gut Microbiota in Dogs Supplemented with Grape Proanthocyanidins: Results of Dietary Intervention Study. <i>Animals</i> , 2020, 10, 531.	1.0	15
56	A new cause of spoilage in goose sausages. <i>Food Microbiology</i> , 2016, 58, 56-62.	2.1	14
57	Fate of the microbial population and the physico-chemical parameters of "Sanganel" a typical blood sausages of the Friuli, a north-east region of Italy. <i>Food Microbiology</i> , 2017, 63, 84-91.	2.1	14
58	Effect of a <i>Debaryomyces hansenii</i> and <i>Lactobacillus buchneri</i> Starter Culture on <i>Aspergillus westerdijkiae</i> Ochratoxin A Production and Growth during the Manufacture of Short Seasoned Dry-Cured Ham. <i>Microorganisms</i> , 2020, 8, 1623.	1.6	14
59	Evaluation of different methods to prevent <i>Penicillium nordicum</i> growth on and ochratoxin A production in country-style sausages. <i>World Mycotoxin Journal</i> , 2013, 6, 411-418.	0.8	14
60	Influence of specific fermentation conditions on natural microflora of pomace in "Grappa" production. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 1747-1759.	1.7	12
61	Dot blot and PCR for <i>Brettanomyces bruxellensis</i> detection in red wine. <i>Food Control</i> , 2013, 34, 40-46.	2.8	12
62	Environmental surveillance and spatio-temporal analysis of <i>Legionella</i> spp. in a region of northeastern Italy (2002-2017). <i>PLoS ONE</i> , 2019, 14, e0218687.	1.1	12
63	Lactic Acid Bacteria: Variability Due to Different Pork Breeds, Breeding Systems and Fermented Sausage Production Technology. <i>Foods</i> , 2020, 9, 338.	1.9	10
64	Analysis of the Bioprotective Potential of Different Lactic Acid Bacteria Against <i>Listeria monocytogenes</i> in Cold-Smoked Sea Bass, a New Product Packaged Under Vacuum and Stored at 6 ± 2 °C. <i>Frontiers in Microbiology</i> , 2021, 12, 796655.		9
65	New Cause of Spoilage in "S" an "D" aniele Dry Cured Ham. <i>Journal of Food Safety</i> , 2014, 34, 263-269.	1.1	8
66	A case of spoilage in wurstel sold in an Italian supermarket. <i>Food Control</i> , 2014, 43, 245-250.	2.8	8
67	Nested PCR for the detection of <i>Candidatus arthromitus</i> in fish. <i>FEMS Microbiology Letters</i> , 2010, 308, 35-39.	0.7	7
68	Evaluation of Different Techniques, including Modified Atmosphere, under Vacuum Packaging, Washing, and <i>Lactobacillus sakei</i> as a Bioprotective Agent, to Increase the Shelf-Life of Fresh Guttled Sea Bass (<i>Dicentrarchus labrax</i>) and Sea Bream (<i>Sparus aurata</i>) Stored at 6 ± 2 °C. <i>Biology</i> , 2022, 11, 217.	1.3	7
69	Microbial spoilage of traditional dry sausages produced in small-scale facilities in Friuli, a north-eastern region of Italy. <i>Acta Alimentaria</i> , 2013, 42, 390-399.	0.3	6
70	Utilization of Denaturing Gradient Gel Electrophoresis (DGGE) to evaluate the Intestinal Microbiota of Brown Trout <i>Salmo trutta fario</i> . <i>Journal of Veterinary Science & Medical Diagnosis</i> , 2012, 01, .	0.0	6
71	Preliminary Analysis of the Lipase Gene (<i>gehM</i>) Expression of <i>Staphylococcus xylosus</i> In Vitro and during Fermentation of Naturally Fermented Sausages (In Situ). <i>Journal of Food Protection</i> , 2007, 70, 2665-2669.	0.8	5
72	Molecular methods for <i>Bacillus cereus</i> and <i>Bacillus thuringiensis</i> from humans, pesticides and foods, differentiation. <i>Acta Alimentaria</i> , 2009, 38, 87-95.	0.3	5

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73	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.4	5
74	Survey of antibiotic resistance traits in strains of Lactobacillus casei/paracasei/rhamnosus. Annals of Microbiology, 2015, 65, 1763-1769.	1.1	4
75	Emulsion PCR (ePCR) as a Tool to Improve the Power of DGGE Analysis for Microbial Population Studies. Microorganisms, 2020, 8, 1099.	1.6	4
76	Development and application of DNA molecular probes. AIMS Bioengineering, 2017, 4, 113-132.	0.6	4
77	Machine learning-assisted environmental surveillance of Legionella: A retrospective observational study in Friuli-Venezia Giulia region of Italy in the period 2002â€“2019. Informatics in Medicine Unlocked, 2022, 28, 100803.	1.9	4
78	PorA specific primers for the identification of Campylobacter species in food and clinical samples. LWT - Food Science and Technology, 2014, 58, 86-92.	2.5	3
79	A survey of a blown pack spoilage produced by Clostridium perfringens in vacuumâ€“packaged wurstel. Food Microbiology, 2021, 94, 103654.	2.1	3
80	Zygosaccharomyces rouxii is the predominant species responsible for the spoilage of the mix base for ice cream and ethanol is the best inhibitor tested. Food Microbiology, 2022, 102, 103929.	2.1	3
81	Workable methods for risks control in the food chain production.. Italian Journal of Agronomy, 2008, 3, 167.	0.4	1
82	Molecular Methods to Detect Bacillus cereus and Bacillus thuringiensis in Foods. NATO Science for Peace and Security Series A: Chemistry and Biology, 2010, , 185-210.	0.5	1
83	Draft Genome Sequences of Eight Bacilli Isolated from an Ancient Roman Amphora. Microbiology Resource Announcements, 0, , .	0.3	1
84	EFFECT OF ESSENTIAL OIL ON BIOFILM PRODUCTION BY DIFFERENT LISTERIA MONOCYTOGENES STRAINS. Italian Journal of Food Safety, 2008, 1, 11.	0.5	0
85	Nested PCR for the detection of Candidatus arthromitus in fish. FEMS Microbiology Letters, 2010, 310, 96-96.	0.7	0
86	MICROBIOLOGICAL INVESTIGATION ON MOZZARELLA CHEESE SAMPLES NEAR THEIR EXPIRY DATE. Italian Journal of Food Safety, 2010, 1, 79.	0.5	0
87	Use of Lactococcus lactis to improve the quality of cooked meat product. Current Opinion in Biotechnology, 2011, 22, S100.	3.3	0
88	Study of Oenococcus oeni gene expression to improve the quality of wines. Current Opinion in Biotechnology, 2013, 24, S23.	3.3	0
89	Aging on lees. , 2022, , 247-267.		0
90	Control of Listeria monocytogenes in San Daniele Dry Cured Ham by Different Technologies: Reduction of L. Monocytogenes in Dry Cured Ham. NATO Science for Peace and Security Series A: Chemistry and Biology, 2010, , 211-235.	0.5	0