

# Danilo Ercolini

## List of Publications by Year in descending order

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172  
papers

17,970  
citations

9234

74  
h-index

16605

123  
g-index

175  
all docs

175  
docs citations

175  
times ranked

19313  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Selected Core Microbiome Drives the Early Stages of Three Popular Italian Cheese Manufactures. PLoS ONE, 2014, 9, e89680.	1.1	1,195
2	High-level adherence to a Mediterranean diet beneficially impacts the gut microbiota and associated metabolome. Gut, 2016, 65, 1812-1821.	6.1	1,092
3	PCR-DGGE fingerprinting: novel strategies for detection of microbes in food. Journal of Microbiological Methods, 2004, 56, 297-314.	0.7	518
4	Membrane Toxicity of Antimicrobial Compounds from Essential Oils. Journal of Agricultural and Food Chemistry, 2007, 55, 4863-4870.	2.4	499
5	Bacterial populations and the volatilome associated to meat spoilage. Food Microbiology, 2015, 45, 83-102.	2.1	462
6	Spoilage microbiota associated to the storage of raw meat in different conditions. International Journal of Food Microbiology, 2012, 157, 130-141.	2.1	454
7	High-Throughput Sequencing and Metagenomics: Moving Forward in the Culture-Independent Analysis of Food Microbial Ecology. Applied and Environmental Microbiology, 2013, 79, 3148-3155.	1.4	412
8	Changes in the Spoilage-Related Microbiota of Beef during Refrigerated Storage under Different Packaging Conditions. Applied and Environmental Microbiology, 2006, 72, 4663-4671.	1.4	354
9	Mesophilic and Psychrotrophic Bacteria from Meat and Their Spoilage Potential In Vitro and in Beef. Applied and Environmental Microbiology, 2009, 75, 1990-2001.	1.4	282
10	Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. Gut, 2020, 69, 1258-1268.	6.1	279
11	The Prevotella copri Complex Comprises Four Distinct Clades Underrepresented in Westernized Populations. Cell Host and Microbe, 2019, 26, 666-679.e7.	5.1	274
12	Prevotella diversity, niches and interactions with the human host. Nature Reviews Microbiology, 2021, 19, 585-599.	13.6	248
13	Whole-grain wheat consumption reduces inflammation in a randomized controlled trial on overweight and obese subjects with unhealthy dietary and lifestyle behaviors: role of polyphenols bound to cereal dietary fiber. American Journal of Clinical Nutrition, 2015, 101, 251-261.	2.2	246
14	Bacterial Community Structure and Location in Stilton Cheese. Applied and Environmental Microbiology, 2003, 69, 3540-3548.	1.4	242
15	Distinct Genetic and Functional Traits of Human Intestinal Prevotella copri Strains Are Associated with Different Habitual Diets. Cell Host and Microbe, 2019, 25, 444-453.e3.	5.1	229
16	Monitoring of Microbial Metabolites and Bacterial Diversity in Beef Stored under Different Packaging Conditions. Applied and Environmental Microbiology, 2011, 77, 7372-7381.	1.4	224
17	Bacteria and yeast microbiota in milk kefir grains from different Italian regions. Food Microbiology, 2015, 49, 123-133.	2.1	202
18	Metagenomics insights into food fermentations. Microbial Biotechnology, 2017, 10, 91-102.	2.0	196

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19	Large-scale genome-wide analysis links lactic acid bacteria from food with the gut microbiome. <i>Nature Communications</i> , 2020, 11, 2610.	5.8	190
20	Spoilage-related microbiota associated with chilled beef stored in air or vacuum pack. <i>Food Microbiology</i> , 2011, 28, 84-93.	2.1	184
21	Biochemical and sensory characteristics of traditional fermented sausages of Vallo di Diano (Southern Italy) as affected by the use of starter cultures. <i>Meat Science</i> , 2007, 76, 295-307.	2.7	183
22	Microbial Ecology Dynamics during Rye and Wheat Sourdough Preparation. <i>Applied and Environmental Microbiology</i> , 2013, 79, 7827-7836.	1.4	183
23	The Potential of a Polyphasic PCR-DGGE Approach in Evaluating Microbial Diversity of Natural Whey Cultures for Water-Buffered Mozzarella Cheese Production: Bias of Culture-Dependent and Culture-Independent Analyses. <i>Systematic and Applied Microbiology</i> , 2001, 24, 610-617.	1.2	176
24	Exploring the Sources of Bacterial Spoilers in Beefsteaks by Culture-Independent High-Throughput Sequencing. <i>PLoS ONE</i> , 2013, 8, e70222.	1.1	176
25	Remake by High-Throughput Sequencing of the Microbiota Involved in the Production of Water Buffalo Mozzarella Cheese. <i>Applied and Environmental Microbiology</i> , 2012, 78, 8142-8145.	1.4	165
26	A global metagenomic map of urban microbiomes and antimicrobial resistance. <i>Cell</i> , 2021, 184, 3376-3393.e17.	13.5	164
27	Selection of <i>Lactobacillus</i> strains from fermented sausages for their potential use as probiotics. <i>Meat Science</i> , 2004, 67, 309-317.	2.7	162
28	Lactic acid bacteria and their controversial role in fresh meat spoilage. <i>Meat Science</i> , 2015, 109, 66-74.	2.7	162
29	Antimicrobial activity of a nisin-activated plastic film for food packaging. <i>Letters in Applied Microbiology</i> , 2005, 41, 464-469.	1.0	157
30	Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. <i>Scientific Reports</i> , 2016, 6, 21871.	1.6	149
31	Proteolytic and lipolytic starter cultures and their effect on traditional fermented sausages ripening and sensory traits. <i>Food Microbiology</i> , 2008, 25, 335-347.	2.1	145
32	Different molecular types of <i>Pseudomonas fragi</i> have the same overall behaviour as meat spoilers. <i>International Journal of Food Microbiology</i> , 2010, 142, 120-131.	2.1	145
33	Midgut microbiota and host immunocompetence underlie <i>Bacillus thuringiensis</i> killing mechanism. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2016, 113, 9486-9491.	3.3	144
34	Overlap of Spoilage-Associated Microbiota between Meat and the Meat Processing Environment in Small-Scale and Large-Scale Retail Distributions. <i>Applied and Environmental Microbiology</i> , 2016, 82, 4045-4054.	1.4	141
35	The food-gut axis: lactic acid bacteria and their link to food, the gut microbiome and human health. <i>FEMS Microbiology Reviews</i> , 2020, 44, 454-489.	3.9	139
36	Organic farming induces changes in soil microbiota that affect agro-ecosystem functions. <i>Soil Biology and Biochemistry</i> , 2016, 103, 327-336.	4.2	137

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37	Application of FISH technology for microbiological analysis: current state and prospects. <i>Applied Microbiology and Biotechnology</i> , 2006, 73, 485-494.	1.7	134
38	The Intestinal Microbiota of <i>Hermetia illucens</i> Larvae Is Affected by Diet and Shows a Diverse Composition in the Different Midgut Regions. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	134
39	Molecular identification of mesophilic and psychrotrophic bacteria from raw cow's milk. <i>Food Microbiology</i> , 2009, 26, 228-231.	2.1	133
40	Coexistence of Lactic Acid Bacteria and Potential Spoilage Microbiota in a Dairy Processing Environment. <i>Applied and Environmental Microbiology</i> , 2015, 81, 7893-7904.	1.4	132
41	Changes in the proteome of <i>Salmonella enterica</i> serovar Thompson as stress adaptation to sublethal concentrations of thymol. <i>Proteomics</i> , 2010, 10, 1040-1049.	1.3	131
42	Molecular evaluation of microbial diversity occurring in different types of Mozzarella cheese. <i>Journal of Applied Microbiology</i> , 2001, 90, 414-420.	1.4	126
43	Yeast dynamics during spontaneous wine fermentation of the Catalanesca grape. <i>International Journal of Food Microbiology</i> , 2007, 117, 201-210.	2.1	126
44	Taxonomic Structure and Monitoring of the Dominant Population of Lactic Acid Bacteria during Wheat Flour Sourdough Type I Propagation Using <i>Lactobacillus sanfranciscensis</i> Starters. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1099-1109.	1.4	125
45	Atomic force microscopy analysis shows surface structure changes in carvacrol-treated bacterial cells. <i>Research in Microbiology</i> , 2011, 162, 164-172.	1.0	125
46	Spoilage-Related Activity of <i>Carnobacterium maltaromaticum</i> Strains in Air-Stored and Vacuum-Packed Meat. <i>Applied and Environmental Microbiology</i> , 2011, 77, 7382-7393.	1.4	125
47	Development of polythene films for food packaging activated with an antilisterial bacteriocin from <i>Lactobacillus curvatus</i> 32Y. <i>Journal of Applied Microbiology</i> , 2004, 97, 314-322.	1.4	124
48	PCR detection of staphylococcal enterotoxin genes in <i>Staphylococcus</i> spp. strains isolated from meat and dairy products. Evidence for new variants of seG and sel in <i>S. aureus</i> AB-8802. <i>Journal of Applied Microbiology</i> , 2004, 97, 719-730.	1.4	124
49	Different temperatures select distinctive acetic acid bacteria species and promotes organic acids production during Kombucha tea fermentation. <i>Food Microbiology</i> , 2018, 73, 11-16.	2.1	119
50	Bacteriophage Therapy of <i>Salmonella enterica</i> : A Fresh Appraisal of Bacteriophage Therapy. <i>Journal of Infectious Diseases</i> , 2010, 201, 52-61.	1.9	118
51	Development of spoilage microbiota in beef stored in nisin activated packaging. <i>Food Microbiology</i> , 2010, 27, 137-143.	2.1	115
52	Diet influences the functions of the human intestinal microbiome. <i>Scientific Reports</i> , 2020, 10, 4247.	1.6	115
53	The Same Microbiota and a Potentially Discriminant Metabolome in the Saliva of Omnivore, Ovo-Lacto-Vegetarian and Vegan Individuals. <i>PLoS ONE</i> , 2014, 9, e112373.	1.1	115
54	Recent Past, Present, and Future of the Food Microbiome. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 589-608.	5.1	113

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55	PCR-DGGE fingerprints of microbial succession during a manufacture of traditional water buffalo mozzarella cheese. <i>Journal of Applied Microbiology</i> , 2004, 96, 263-270.	1.4	112
56	Gut microbiota signatures in cystic fibrosis: Loss of host CFTR function drives the microbiota enterophenotype. <i>PLoS ONE</i> , 2018, 13, e0208171.	1.1	107
57	Food Design To Feed the Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3754-3758.	2.4	104
58	Behaviour of <i>Brochothrix thermosphacta</i> in presence of other meat spoilage microbial groups. <i>Food Microbiology</i> , 2006, 23, 797-802.	2.1	102
59	Unusual sub-genus associations of faecal <i>Prevotella</i> and <i>Bacteroides</i> with specific dietary patterns. <i>Microbiome</i> , 2016, 4, 57.	4.9	101
60	Saliva from Obese Individuals Suppresses the Release of Aroma Compounds from Wine. <i>PLoS ONE</i> , 2014, 9, e85611.	1.1	98
61	Different Amplicon Targets for Sequencing-Based Studies of Fungal Diversity. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	97
62	Simultaneous Detection of <i>Pseudomonas fragi</i> , <i>P. lundensis</i> , and <i>P. putida</i> from Meat by Use of a Multiplex PCR Assay Targeting the <i>carA</i> Gene. <i>Applied and Environmental Microbiology</i> , 2007, 73, 2354-2359.	1.4	96
63	Monitoring of the microbiota of fermented sausages by culture independent rRNA-based approaches. <i>International Journal of Food Microbiology</i> , 2015, 212, 67-75.	2.1	96
64	Behavior of Variable V3 Region from 16S rDNA of Lactic Acid Bacteria in Denaturing Gradient Gel Electrophoresis. <i>Current Microbiology</i> , 2001, 42, 199-202.	1.0	95
65	Exploring the microbiota dynamics related to vegetable biomasses degradation and study of lignocellulose-degrading bacteria for industrial biotechnological application. <i>Scientific Reports</i> , 2015, 5, 8161.	1.6	95
66	Salivary Microbiota and Metabolome Associated with Celiac Disease. <i>Applied and Environmental Microbiology</i> , 2014, 80, 3416-3425.	1.4	93
67	Specific Signatures of the Gut Microbiota and Increased Levels of Butyrate in Children Treated with Fermented Cow's Milk Containing Heat-Killed <i>Lactobacillus paracasei</i> CBA L74. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	92
68	Microbial Ecology of the Soppresata of Vallo di Diano, a Traditional Dry Fermented Sausage from Southern Italy, and In Vitro and In Situ Selection of Autochthonous Starter Cultures. <i>Applied and Environmental Microbiology</i> , 2007, 73, 5453-5463.	1.4	89
69	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. <i>Food Microbiology</i> , 2016, 54, 115-126.	2.1	86
70	Bacteriophage P22 to challenge <i>Salmonella</i> in foods. <i>International Journal of Food Microbiology</i> , 2014, 191, 69-74.	2.1	84
71	Effect of a bacteriocin-activated polythene film on <i>Listeria monocytogenes</i> as evaluated by viable staining and epifluorescence microscopy. <i>Journal of Applied Microbiology</i> , 2006, 100, 765-772.	1.4	83
72	Microbiota of an Italian Grana-Like Cheese during Manufacture and Ripening, Unraveled by 16S rRNA-Based Approaches. <i>Applied and Environmental Microbiology</i> , 2016, 82, 3988-3995.	1.4	83

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73	Large-scale mapping of microbial diversity in artisanal Brazilian cheeses. <i>Food Microbiology</i> , 2019, 80, 40-49.	2.1	83
74	<i>Lactobacillus</i> Strain Diversity Based on Partial <i>hsp60</i> Gene Sequences and Design of PCR-Restriction Fragment Length Polymorphism Assays for Species Identification and Differentiation. <i>Applied and Environmental Microbiology</i> , 2008, 74, 208-215.	1.4	82
75	Microbial diversity in Natural Whey Cultures used for the production of Caciocavallo Silano PDO cheese. <i>International Journal of Food Microbiology</i> , 2008, 124, 164-170.	2.1	81
76	Gut Microbiota as a Target for Preventive and Therapeutic Intervention against Food Allergy. <i>Nutrients</i> , 2017, 9, 672.	1.7	81
77	Gut microbiota composition and butyrate production in children affected by non-IgE-mediated cow's milk allergy. <i>Scientific Reports</i> , 2018, 8, 12500.	1.6	80
78	Specific gut microbiome signatures and the associated pro-inflammatory functions are linked to pediatric allergy and acquisition of immune tolerance. <i>Nature Communications</i> , 2021, 12, 5958.	5.8	77
79	Altered gut microbiota and endocannabinoid system tone in vitamin D deficiency-mediated chronic pain. <i>Brain, Behavior, and Immunity</i> , 2020, 85, 128-141.	2.0	76
80	Gut Microbiome as Target for Innovative Strategies Against Food Allergy. <i>Frontiers in Immunology</i> , 2019, 10, 191.	2.2	75
81	NaOH-Debittering Induces Changes in Bacterial Ecology during Table Olives Fermentation. <i>PLoS ONE</i> , 2013, 8, e69074.	1.1	75
82	Activities of strains of <i>Brochothrix thermosphacta</i> in vitro and in meat. <i>Food Research International</i> , 2014, 62, 366-374.	2.9	74
83	Zooming into food-associated microbial consortia: a "cultural" evolution. <i>Current Opinion in Food Science</i> , 2015, 2, 43-50.	4.1	73
84	Newly Explored <i>Faecalibacterium</i> Diversity Is Connected to Age, Lifestyle, Geography, and Disease. <i>Current Biology</i> , 2020, 30, 4932-4943.e4.	1.8	72
85	Organic Cultivation of <i>Triticum turgidum</i> subsp. <i>durum</i> Is Reflected in the Flour-Sourdough Fermentation-Bread Axis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 3192-3204.	1.4	68
86	Relationships Between Flavoring Capabilities, Bacterial Composition, and Geographical Origin of Natural Whey Cultures Used for Traditional Water-Buffered Mozzarella Cheese Manufacture. <i>Journal of Dairy Science</i> , 2003, 86, 486-497.	1.4	67
87	FoodMicrobionet: A database for the visualisation and exploration of food bacterial communities based on network analysis. <i>International Journal of Food Microbiology</i> , 2016, 219, 28-37.	2.1	65
88	A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. <i>Meat Science</i> , 2019, 151, 43-53.	2.7	65
89	A Few <i>Pseudomonas</i> Oligotypes Dominate in the Meat and Dairy Processing Environment. <i>Frontiers in Microbiology</i> , 2017, 8, 264.	1.5	64
90	Dietary Interventions to Modulate the Gut Microbiome—How Far Away Are We From Precision Medicine. <i>Inflammatory Bowel Diseases</i> , 2018, 24, 2142-2154.	0.9	61

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91	Technological and Molecular Diversity of <i>Lactobacillus plantarum</i> Strains Isolated from Naturally Fermented Sourdoughs. <i>Systematic and Applied Microbiology</i> , 2004, 27, 443-453.	1.2	59
92	Fluorescence in situ hybridisation detection of <i>Lactobacillus plantarum</i> group on olives to be used in natural fermentations. <i>International Journal of Food Microbiology</i> , 2006, 112, 291-296.	2.1	59
93	Development of a Real-Time PCR assay for the specific detection of <i>Brochothrix thermosphacta</i> in fresh and spoiled raw meat. <i>International Journal of Food Microbiology</i> , 2009, 134, 230-236.	2.1	54
94	Differential protein expression patterns between planktonic and biofilm cells of <i>Salmonella enterica</i> serovar Enteritidis PT4 on stainless steel surface. <i>International Journal of Food Microbiology</i> , 2013, 162, 105-113.	2.1	54
95	Diversity of <i>Staphylococcus</i> Species Strains Based on Partial <i>kat</i> (Catalase) Gene Sequences and Design of a PCR-Restriction Fragment Length Polymorphism Assay for Identification and		

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109	Development of a fluorescence in situ hybridization method for cheese using a 16S rRNA probe. <i>Journal of Microbiological Methods</i> , 2003, 52, 267-271.	0.7	42
110	PCR-based detection of enterotoxigenic <i>Staphylococcus aureus</i> in the early stages of raw milk cheese making. <i>Journal of Applied Microbiology</i> , 2004, 96, 1090-1096.	1.4	42
111	Presence of endophytic bacteria in <i>Vitis vinifera</i> leaves as detected by fluorescence in situ hybridization. <i>Annals of Microbiology</i> , 2010, 60, 161-167.	1.1	42
112	Animal Rennets as Sources of Dairy Lactic Acid Bacteria. <i>Applied and Environmental Microbiology</i> , 2014, 80, 2050-2061.	1.4	42
113	Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut-liver axis. <i>Journal of Nutritional Science</i> , 2019, 8, e15.	0.7	42
114	The Vaginal Microbiome: A Long Urogenital Colonization Throughout Woman Life. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 686167.	1.8	42
115	Different <i>Lactobacillus</i> populations dominate in "Chorizo de Le <sup>3</sup> " manufacturing performed in different production plants. <i>Food Microbiology</i> , 2018, 70, 94-102.	2.1	41
116	Stool microRNA profiles reflect different dietary and gut microbiome patterns in healthy individuals. <i>Gut</i> , 2022, 71, 1302-1314.	6.1	39
117	Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1A°C. <i>Journal of Food Protection</i> , 2013, 76, 52-58.	0.8	38
118	Sequence heterogeneity in the lacSZ operon of <i>Streptococcus thermophilus</i> and its use in PCR systems for strain differentiation. <i>Research in Microbiology</i> , 2005, 156, 161-172.	1.0	36
119	Decarboxylase gene expression and cadaverine and putrescine production by <i>Serratia proteamaculans</i> in vitro and in beef. <i>International Journal of Food Microbiology</i> , 2013, 165, 332-338.	2.1	35
120	A comparison of bioinformatic approaches for 16S rRNA gene profiling of food bacterial microbiota. <i>International Journal of Food Microbiology</i> , 2018, 265, 9-17.	2.1	35
121	Revealing the microbiota of marketed edible insects through PCR-DGGE, metagenomic sequencing and real-time PCR. <i>International Journal of Food Microbiology</i> , 2018, 276, 54-62.	2.1	34
122	Characterization of Bacteriocin-Coated Antimicrobial Polyethylene Films by Atomic Force Microscopy. <i>Journal of Food Science</i> , 2008, 73, T48-T54.	1.5	33
123	Characterization of <i>Streptococcus thermophilus</i> lytic bacteriophages from mozzarella cheese plants. <i>International Journal of Food Microbiology</i> , 2010, 138, 137-144.	2.1	33
124	Dynamics of bacterial communities during manufacture and ripening of traditional Caciocavallo of Castelfranco cheese in relation to cows' feeding. <i>Food Microbiology</i> , 2017, 63, 170-177.	2.1	33
125	Mediterranean diet consumption affects the endocannabinoid system in overweight and obese subjects: possible links with gut microbiome, insulin resistance and inflammation. <i>European Journal of Nutrition</i> , 2021, 60, 3703-3716.	1.8	33
126	Advancing integration of data on food microbiome studies: FoodMicrobionet 3.1, a major upgrade of the FoodMicrobionet database. <i>International Journal of Food Microbiology</i> , 2019, 305, 108249.	2.1	32



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127	From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. <i>Scientific Reports</i> , 2016, 5, 18571.	1.6	31
128	Metabolic gene-targeted monitoring of non-starter lactic acid bacteria during cheese ripening. <i>International Journal of Food Microbiology</i> , 2017, 257, 276-284.	2.1	31
129	Rapid and Reliable Identification of <i>Staphylococcus equorum</i> by a Species-Specific PCR Assay Targeting the <i>sodA</i> Gene. <i>Systematic and Applied Microbiology</i> , 2004, 27, 696-702.	1.2	30
130	Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. <i>International Journal of Food Microbiology</i> , 2016, 239, 125-132.	2.1	30
131	Strain-Level Diversity Analysis of <i>Pseudomonas fragi</i> after <i>In Situ</i> Pangenome Reconstruction Shows Distinctive Spoilage-Associated Metabolic Traits Clearly Selected by Different Storage Conditions. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	30
132	A Mediterranean Diet Intervention Reduces the Levels of Salivary Periodontopathogenic Bacteria in Overweight and Obese Subjects. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	30
133	Diversity of <i>Salmonella</i> spp. serovars isolated from the intestines of water buffalo calves with gastroenteritis. <i>BMC Veterinary Research</i> , 2012, 8, 201.	0.7	29
134	Psychobiotics, gut microbiota and fermented foods can help preserving mental health. <i>Food Research International</i> , 2022, 152, 110892.	2.9	26
135	Postprandial Gastrointestinal Function Differs after Acute Administration of Sourdough Compared with Brewer's Yeast Bakery Products in Healthy Adults. <i>Journal of Nutrition</i> , 2018, 148, 202-208.	1.3	25
136	Laboratory medicine: health evaluation in elite athletes. <i>Clinical Chemistry and Laboratory Medicine</i> , 2019, 57, 1450-1473.	1.4	25
137	The Interrelationship Between Microbiota and Peptides During Ripening as a Driver for Parmigiano Reggiano Cheese Quality. <i>Frontiers in Microbiology</i> , 2020, 11, 581658.	1.5	25
138	One ring to rule them all: an ecosystem engineer fungus fosters plant and microbial diversity in a Mediterranean grassland. <i>New Phytologist</i> , 2020, 227, 884-898.	3.5	25
139	Response of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , <i>Salmonella</i> Typhimurium, and <i>Staphylococcus aureus</i> to the Thermal Stress Occurring in Model Manufactures of Grana Padano Cheese. <i>Journal of Dairy Science</i> , 2005, 88, 3818-3825.	1.4	24
140	A Metagenomic and in Silico Functional Prediction of Gut Microbiota Profiles May Concur in Discovering New Cystic Fibrosis Patient-Targeted Probiotics. <i>Nutrients</i> , 2017, 9, 1342.	1.7	24
141	Expression of DnaK, HtpG, GroEL and Tf chaperones and the corresponding encoding genes during growth of <i>Salmonella</i> Thompson in presence of thymol alone or in combination with salt and cold stress. <i>Food Research International</i> , 2013, 52, 153-159.	2.9	22
142	Bacterial biogeographical patterns in a cooking center for hospital foodservice. <i>International Journal of Food Microbiology</i> , 2015, 193, 99-108.	2.1	22
143	Structure of association networks in food bacterial communities. <i>Food Microbiology</i> , 2018, 73, 49-60.	2.1	22
144	Probiotic potential of a <i>Lactobacillus rhamnosus</i> cheese isolate and its effect on the fecal microbiota of healthy volunteers. <i>Food Research International</i> , 2019, 119, 305-314.	2.9	22

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145	Influence of microbial communities on the chemical and sensory features of Falanghina sweet passito wines. <i>Food Research International</i> , 2019, 120, 740-747.	2.9	22
146	Outlook on next-generation probiotics from the human gut. <i>Cellular and Molecular Life Sciences</i> , 2022, 79, 76.	2.4	22
147	Antimicrobial activity of <i>Myrtus communis</i> L. water-ethanol extract against meat spoilage strains of <i>Brochothrix thermosphacta</i> and <i>Pseudomonas fragi</i> in vitro and in meat. <i>Annals of Microbiology</i> , 2015, 65, 841-850.	1.1	21
148	Changes in microbial diversity of brined green asparagus upon treatment with high hydrostatic pressure. <i>International Journal of Food Microbiology</i> , 2016, 216, 1-8.	2.1	21
149	Next-Generation Food Research: Use of Meta-Omic Approaches for Characterizing Microbial Communities Along the Food Chain. <i>Annual Review of Food Science and Technology</i> , 2022, 13, 361-384.	5.1	21
150	Coating-Activation and Antimicrobial Efficacy of Different Polyethylene Films with a Nisin-Based Solution. <i>Food and Bioprocess Technology</i> , 2013, 6, 2770-2779.	2.6	20
151	Effect of polythene film activated with enterocin EJ97 in combination with EDTA against <i>Bacillus coagulans</i> . <i>LWT - Food Science and Technology</i> , 2010, 43, 514-518.	2.5	19
152	Microbial diversity in pitted sweet cherries ( <i>Prunus avium</i> L.) as affected by High-Hydrostatic Pressure treatment. <i>Food Research International</i> , 2016, 89, 790-796.	2.9	19
153	Microbiota thrombus colonization may influence athero-thrombosis in hyperglycemic patients with ST segment elevation myocardialinfarction (STEMI). Marianella study. <i>Diabetes Research and Clinical Practice</i> , 2021, 173, 108670.	1.1	19
154	<i>Pseudomonas fragi</i> Strains Isolated from Meat Do Not Produce N-Acyl Homoserine Lactones as Signal Molecules. <i>Journal of Food Protection</i> , 2009, 72, 2597-2601.	0.8	18
155	Link between Geographical Origin and Occurrence of <i>Brucella abortus</i> Biovars in Cow and Water Buffalo Herds. <i>Applied and Environmental Microbiology</i> , 2013, 79, 1039-1043.	1.4	17
156	Dairy Products. , 2008, , 31-90.		16
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