Alessio Giacomini

List of Publications by Year
in descending order

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104	2,292	201658	289230
papers	citations	27 h-index	40 g-index

106	106	106	2176
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Gamma Proteobacteria Can Nodulate Legumes of the Genus Hedysarum. Systematic and Applied Microbiology, 2004, 27, 462-468.	2.8	159
2	The beneficial plant growth-promoting association of Rhizobium leguminosarum bv. trifolii with rice roots. Functional Plant Biology, 2001, 28, 845.	2.1	116
3	A sulphite-inducible form of the sulphite efflux gene SSU1 in a Saccharomyces cerevisiae wine yeast. Microbiology (United Kingdom), 2010, 156, 1686-1696.	1.8	74
4	Rhizobium sullae sp. nov. (formerly 'Rhizobium hedysari'), the root-nodule microsymbiont of Hedysarum coronarium L. International Journal of Systematic and Evolutionary Microbiology, 2002, 52, 1267-1276.	1.7	70
5	The impact of genomic variability on gene expression in environmental <scp>S</scp>accharomyces cerevisiae strains. Environmental Microbiology, 2014, 16, 1378-1397.	3.8	59
6	In vitro Probiotic Potential and Anti-cancer Activity of Newly Isolated Folate-Producing Streptococcus thermophilus Strains. Frontiers in Microbiology, 2018, 9, 2214.	3.5	59
7	Microbial profiling during anaerobic digestion of cheese whey in reactors operated at different conditions. Bioresource Technology, 2019, 275, 375-385.	9.6	59
8	Aspects of Plant-Microbe Interactions in Heavy Metal Polluted Soil. Acta Biotechnologica, 2002, 22, 13-20.	0.9	58
9	Probiotic potential and biofilm inhibitory activity of Lactobacillus casei group strains isolated from infant feces. Journal of Functional Foods, 2019, 54, 489-497.	3.4	54
10	Evaluation of Red Chicory Extract as a Natural Antioxidant by Pure Lipid Oxidation and Yeast Oxidative Stress Response as Model Systems. Journal of Agricultural and Food Chemistry, 2011, 59, 5318-5324.	5.2	45
11	Different mechanisms of resistance modulate sulfite tolerance in wine yeasts. Applied Microbiology and Biotechnology, 2016, 100, 797-813.	3.6	42
12	Biodiversity, dynamics and ecology of bacterial community during grape marc storage for the production of grappa. International Journal of Food Microbiology, 2013, 162, 143-151.	4.7	41
13	Biocontrol Ability and Action Mechanism of Starmerella bacillaris (Synonym Candida zemplinina) Isolated from Wine Musts against Gray Mold Disease Agent Botrytis cinerea on Grape and Their Effects on Alcoholic Fermentation. Frontiers in Microbiology, 2016, 7, 1249.	3.5	41
14	Experimental conditions may affect reproducibility of the beta-galactosidase assay. FEMS Microbiology Letters, 1992, 100, 87-90.	1.8	41
15	Comparative Transcriptomic Analysis of Streptococcus thermophilus TH1436 and TH1477 Showing Different Capability in the Use of Galactose. Frontiers in Microbiology, 2018, 9, 1765.	3.5	40
16	Oxidative stress response and nitrogen utilization are strongly variable in Saccharomyces cerevisiae wine strains with different fermentation performances. Applied Microbiology and Biotechnology, 2014, 98, 4119-4135.	3.6	38
17	The Geographic Distribution of Saccharomyces cerevisiae Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. Frontiers in Microbiology, 2017, 8, 1595.	3.5	36
18	Metagenomic analysis of the microbial community in fermented grape marc reveals that Lactobacillus fabifermentans is one of the dominant species: insights into its genome structure. Applied Microbiology and Biotechnology, 2014, 98, 6015-6037.	3.6	35

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19	Yeast population dynamics during pilot-scale storage of grape marcs for the production of Grappa, a traditional Italian alcoholic beverage. International Journal of Food Microbiology, 2009, 129, 221-228.	4.7	34
20	Genome comparison and physiological characterization of eight Streptococcus thermophilus strains isolated from Italian dairy products. Food Microbiology, 2017, 63, 47-57.	4.2	34
21	Biocontrol activity of Starmerella bacillaris yeast against blue mold disease on apple fruit and its effect on cider fermentation. PLoS ONE, 2018, 13, e0204350.	2.5	33
22	Acidification of grape marc for alcoholic beverage production: Effects on indigenous microflora and aroma profile after distillation. International Journal of Food Microbiology, 2012, 152, 100-106.	4.7	32
23	Potential use of Starmerella bacillaris as fermentation starter for the production of low-alcohol beverages obtained from unripe grapes. International Journal of Food Microbiology, 2019, 303, 1-8.	4.7	32
24	Rhizobium sullae sp. nov. (formerly 'Rhizobium hedysari'), the root-nodule microsymbiont of Hedysarum coronarium L.. International Journal of Systematic and Evolutionary Microbiology, 2002, 52, 1267-1276.	1.7	31
25	Construction of multipurpose gene cartridges based on a novel synthetic promoter for high-level gene expression in Gram-negative bacteria. Gene, 1994, 144, 17-24.	2.2	30
26	Nucleotide Sequence and Analysis of Plasmid pMD136 from Pediococcus pentosaceus FBB61 (ATCC43200) Involved in Pediocin A Production. Plasmid, 2000, 43, 111-122.	1.4	30
27	Sau-PCR, a Novel Amplification Technique for Genetic Fingerprinting of Microorganisms. Applied and Environmental Microbiology, 2005, 71, 6401-6406.	3.1	29
28	Whole-Genome Sequences of Streptococcus thermophilus Strains TH1435 and TH1436, Isolated from Raw Goat Milk. Genome Announcements, 2014, 2, .	0.8	28
29	Effects of grape marcs acidification treatment on the evolution of indigenous yeast populations during the production of grappa. Journal of Applied Microbiology, 2011, 111, 382-388.	3.1	27
30	A Cryptic Non-Inducible Prophage Confers Phage-Immunity on the Streptococcus thermophilus M17PTZA496. Viruses, 2019, 11, 7.	3.3	26
31	Effects of yeast inoculation on volatile compound production by grape marcs. Annals of Microbiology, 2011, 61, 117-124.	2.6	24
32	Metabolic properties, stress tolerance and macromolecular profiles of rhizobia nodulating Hedysarum coronarium. Journal of Applied Microbiology, 1998, 84, 81-89.	3.1	23
33	A rapid method for differentiatingSaccharomyces sensu strictostrains from other yeast species in an enological environment. FEMS Microbiology Letters, 2006, 264, 168-173.	1.8	23
34	Selection and validation of reference genes for quantitative real-time PCR studies during Saccharomyces cerevisiae alcoholic fermentation in the presence of sulfite. International Journal of Food Microbiology, 2015, 215, 49-56.	4.7	23
35	Pulsed-field electrophoresis in contour-clamped homogenous electric fields (CHEF) for fingerprinting ofRhizobiumspp. FEMS Microbiology Letters, 1991, 83, 193-197.	1.8	21
36	Microbiota of KarakaÄanski skakutanac, an artisanal fresh sheep cheese studied by culture-independent PCR-ARDRA and PCR-DGGE. Dairy Science and Technology, 2010, 90, 461-468.	2.2	21

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37	Synbiotic VSL#3 and yacon-based product modulate the intestinal microbiota and prevent the development of pre-neoplastic lesions in a colorectal carcinogenesis model. Applied Microbiology and Biotechnology, 2020, 104, 8837-8857.	3.6	21
38	Complete Genome Sequence and Carbohydrates-Active EnZymes (CAZymes) Analysis of Lactobacillus paracasei DTA72, a Potential Probiotic Strain with Strong Capability to Use Inulin. Current Microbiology, 2020, 77, 2867-2875.	2.2	21
39	Lactobacillus paracasei probiotic properties and survivability under stress-induced by processing and storage of ice cream bar or ice-lolly. Ciencia Rural, 2018, 48, .	0.5	20
40	Fate of genetically modified Rhizobium leguminosarum biovar viciae during longâ€term storage of commercial inoculants. Journal of Applied Bacteriology, 1996, 81, 319-328.	1.1	18
41	Genome Sequences of Four Italian Streptococcus thermophilus Strains of Dairy Origin. Genome Announcements, 2014, 2, .	0.8	18
42	Potential use ofscotta, the by-product of the ricotta cheese manufacturing process, for the production of fermented drinks. Journal of Dairy Research, 2016, 83, 104-108.	1.4	18
43	Aptitude of Saccharomyces yeasts to ferment unripe grapes harvested during cluster thinning for reducing alcohol content of wine. International Journal of Food Microbiology, 2016, 236, 56-64.	4.7	18
44	Short communication: Comparison of growth kinetics at different temperatures of Streptococcus macedonicus and Streptococcus thermophilus strains of dairy origin. Journal of Dairy Science, 2018, 101, 7812-7816.	3.4	18
45	Genome Sequences of Streptococcus thermophilus Strains MTH17CL396 and M17PTZA496 from Fontina, an Italian PDO Cheese. Genome Announcements, 2014, 2, .	0.8	17
46	Draft Genome Sequence of the Yeast Starmerella bacillaris (syn., Candida) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td (< Announcements, 2017, 5, .	0.8	17
47	Differences in Carbohydrates Utilization and Antibiotic Resistance Between Streptococcus macedonicus and Streptococcus thermophilus Strains Isolated from Dairy Products in Italy. Current Microbiology, 2018, 75, 1334-1344.	2.2	17
48	Whole-genome sequence and comparative genome analysis of Lactobacillus paracasei DTA93, a promising probiotic lactic acid bacterium. Archives of Microbiology, 2020, 202, 1997-2003.	2.2	17
49	Characterization of algG encoding C5-epimerase in the alginate biosynthetic gene cluster of Pseudomonas fluorescens. Gene, 2001, 278, 107-114.	2.2	16
50	Grape marcs as unexplored source of new yeasts for future biotechnological applications. World Journal of Microbiology and Biotechnology, 2013, 29, 1551-1562.	3.6	16
51	Co-fermentation of onion and whey: A promising synbiotic combination. Journal of Functional Foods, 2017, 39, 233-237.	3.4	16
52	Lactobacillus paracasei DTA81, a cholesterolâ€lowering strain having immunomodulatory activity, reveals gut microbiota regulation capability in BALB/c mice receiving highâ€fat diet. Journal of Applied Microbiology, 2021, 131, 1942-1957.	3.1	16
53	Aspects of marker/reporter stability and selectivity in soil microbiology. Microbial Ecology, 2001, 41, 333-340.	2.8	15
54	The role of nitrogen uptake on the competition ability of three vineyard Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2017, 258, 1-11.	4.7	15

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55	Whole-Genome Sequence of Starmerella bacillaris PAS13, a Nonconventional Enological Yeast with Antifungal Activity. Genome Announcements, 2017, 5, .	0.8	15
56	Draft Genome Sequence of the Nitrogen-Fixing Rhizobium sullae Type Strain IS123T Focusing on the Key Genes for Symbiosis with its Host Hedysarum coronarium L.. Frontiers in Microbiology, 2017, 8, 1348.	3.5	15
57	Whole genome comparison of two Starmerella bacillaris strains with other wine yeasts uncovers genes involved in modulating important winemaking traits. FEMS Yeast Research, 2018, 18, .	2.3	15
58	Safety and Stability of Two Potentially Probiotic Lactobacillus Strains After In Vitro Gastrointestinal Transit. Probiotics and Antimicrobial Proteins, 2020, 12, 657-666.	3.9	13
59	Genomic and phenotypic assessments of safety and probiotic properties of Streptococcus macedonicus strains of dairy origin. Food Research International, 2020, 130, 108931.	6.2	13
60	Chemoprevention of DMH-Induced Early Colon Carcinogenesis in Male BALB/c Mice by Administration of Lactobacillus Paracasei DTA81. Microorganisms, 2020, 8, 1994.	3.6	13
61	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard Saccharomyces cerevisiae strain populations. FEMS Yeast Research, 2020, 20, .	2.3	13
62	Comparative evaluation of cheese whey microbial composition from four Italian cheese factories by viable counts and 16S rRNA gene amplicon sequencing. International Dairy Journal, 2020, 104, 104656.	3.0	13
63	Fatty Acid Profile, Lipid Quality and Squalene Content of Teff (Eragrostis teff (Zucc.) Trotter) and Amaranth (Amaranthus caudatus L.) Varieties from Ethiopia. Applied Sciences (Switzerland), 2021, 11, 3590.	2.5	13
64	Long term evaluation of field-released genetically modified rhizobia. Environmental Biosafety Research, 2007, 6, 167-181.	1.1	13
65	In vitro fermentation of key dietary compounds with rumen fluid: A genome-centric perspective. Science of the Total Environment, 2017, 584-585, 683-691.	8.0	12
66	Effect of different initial pH on the growth of Streptococcus macedonicus and Streptococcus thermophilus strains. International Dairy Journal, 2018, 86, 65-68.	3.0	12
67	Potentially probiotic or postbiotic pre-converted nitrite from celery produced by an axenic culture system with probiotic lacticaseibacilli strain. Meat Science, 2021, 174, 108408.	5.5	12
68	Antiradical and antimicrobial properties of fermented red chicory (Cichorium intybus L.) by-products. Annals of Microbiology, 2016, 66, 1377-1386.	2.6	10
69	The addition of wine yeast <i>Starmerella bacillaris</i> to grape skin surface influences must fermentation and glycerol production. Oeno One, 2021, 55, 47-55.	1.4	10
70	Exploring the use of Saccharomyces cerevisiae commercial strain and Saccharomycodes ludwigii natural isolate for grape marc fermentation to improve sensory properties of spirits. Food Microbiology, 2014, 41, 33-41.	4.2	9
71	Limosilactobacillus fermentum ING8, a Potential Multifunctional Non-Starter Strain with Relevant Technological Properties and Antimicrobial Activity. Foods, 2022, 11, 703.	4.3	9
72	Presence of unique repeated insertion sequences in nodulation genes of Rhizobium ?hedysari?. Plant and Soil, 1996, 186, 113-120.	3.7	8

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73	Whole-Genome Sequence of Streptococcus macedonicus Strain 33MO, Isolated from the Curd of Morlacco Cheese in the Veneto Region (Italy). Genome Announcements, 2014, 2, .	0.8	8
74	Whole-Genome Sequences of Three Streptococcus macedonicus Strains Isolated from Italian Cheeses in the Veneto Region. Genome Announcements, 2017, 5, .	0.8	8
75	Characteristics of Compost Obtained from Winemaking Byproducts. Waste and Biomass Valorization, 2018, 9, 2021-2029.	3.4	8
76	Microbial Diversity and Nutritional Properties of Persian â€œYellow Curdâ€•(Kashk zard), a Promising Functional Fermented Food. Microorganisms, 2020, 8, 1658.	3.6	8
77	Identification and Transferability of Tetracycline Resistance in Streptococcus thermophilus during Milk Fermentation, Storage, and Gastrointestinal Transit. Fermentation, 2021, 7, 65.	3.0	8
78	Cloning in E. coli of a streptomyces cellulase gene. Biotechnology Letters, 1987, 9, 495-500.	2.2	7
79	Valorisation of a milk industry by-product as substrate for microbial growth. Journal of Biotechnology, 2010, 150, 340-340.	3.8	7
80	Outlining a selection procedure for Saccharomyces cerevisiae isolated from grape marc to improve fermentation process and distillate quality. Food Microbiology, 2015, 46, 573-581.	4.2	7
81	New rapid <scp>PCR</scp> protocol based on highâ€resolution melting analysis to identify Saccharomyces cerevisiae and other species within its genus. Journal of Applied Microbiology, 2018, 124, 1232-1242.	3.1	7
82	Dynamics of Saccharomyces cerevisiae Strains Isolated from Vine Bark in Vineyard: Influence of Plant Age and Strain Presence during Grape must Spontaneous Fermentations. Fermentation, 2019, 5, 62.	3.0	7
83	Draft genome sequence data of Lactobacillus paracasei strain DTA83 isolated from infant stools. Data in Brief, 2019, 22, 1064-1067.	1.0	7
84	Influence of the mannoproteins of different strains of Starmerella bacillaris used in single and sequential fermentations on foamability, tartaric and protein stabilities of wines. Oeno One, 2020, 54, .	1.4	7
85	Assessment of the microbiological origin of blowing defects in Grana Padano Protected Designation of Origin cheese. Journal of Dairy Science, 2022, 105, 2858-2867.	3.4	7
86	From the vineyard to the cellar: new insights of Starmerella bacillaris (synonym Candida zemplinina) technological properties and genomic perspective. Applied Microbiology and Biotechnology, 2021, 105, 493-501.	3.6	6
87	Different Gene Expression Patterns of Hexose Transporter Genes Modulate Fermentation Performance of Four Saccharomyces cerevisiae Strains. Fermentation, 2021, 7, 164.	3.0	6
88	Characterization of the mycoparasite Coniothyrium minitans: comparison between morpho-physiological and molecular analyses. Mycological Research, 2002, 106, 796-807.	2.5	5
89	Saccharomyces cerevisiaevineyard strains have different nitrogen requirements that affect their fermentation performances. Letters in Applied Microbiology, 2017, 65, 381-387.	2.2	5
90	Biochemical and functional properties of wheat middlings bioprocessed by lactic acid bacteria. Journal of Food Biochemistry, 2020, 44, e13262.	2.9	5

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91	Effects of 2â€²-Fucosyllactose-Based Encapsulation on Probiotic Properties in Streptococcus thermophilus. Applied Sciences (Switzerland), 2021, 11, 5761.	2.5	5
92	Indirect Evaluation of Microbial Spoiling Activity in Grape Marcs by Near-Infrared Spectroscopy. American Journal of Enology and Viticulture, 2013, 64, 411-415.	1.7	4
93	Genome Sequence of Lactobacillus fabifermentans Strain T30PCM01, Isolated from Fermenting Grape Marc. Genome Announcements, 2014, 2, .	0.8	4
94	Genetic variability and physiological traits of Saccharomyces cerevisiae strains isolated from â€œVale dos Vinhedosâ€•vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. World Journal of Microbiology and Biotechnology, 2018, 34, 105.	3.6	4
95	Draft Genome Sequences of Three Virulent Streptococcus thermophilus Bacteriophages Isolated from the Dairy Environment in the Veneto Region of Italy. Genome Announcements, 2018, 6, .	0.8	4
96	Milk microbial composition of Brazilian dairy cows entering the dry period and genomic comparison between Staphylococcus aureus strains susceptible to the bacteriophage vB_SauM-UFV_DC4. Scientific Reports, 2020, 10, 5520.	3.3	4
97	Comparative strain typing of Rhizobium leguminosarum bv. viciae natural populations. Canadian Journal of Microbiology, 2001, 47, 580-584.	1.7	4
98	Starmerella bacillaris Strains Used in Sequential Alcoholic Fermentation with Saccharomyces cerevisiae Improves Protein Stability in White Wines. Fermentation, 2022, 8, 252.	3.0	4
99	The Complete Genome Sequence of Trueperella pyogenes UFV1 Reveals a Processing System Involved in the Quorum-Sensing Signal Response. Genome Announcements, 2017, 5, .	0.8	3
100	Genomic and Phenotypic Evaluation of Potential Probiotic Pediococcus Strains with Hypocholesterolemic Effect Isolated from Traditional Fermented Food. Probiotics and Antimicrobial Proteins, 2022, 14, 1042-1053.	3.9	2
101	Molecular aspects of legumes/rhizobia symbiosis: Perspectives for the '90s. Giornale Botanico Italiano (Florence, Italy: 1962), 1993, 127, 413-421.	0.0	1
102	The Different Physical and Chemical Composition of Grape Juice and Marc Influence Saccharomyces cerevisiae Strains Distribution During Fermentation. Journal of Food Science, 2018, 83, 2191-2196.	3.1	1
103	Thermal resistance and high-performance microwave decontamination assessment of Bacillus endospores isolated from food-grade herbal extracts. PLoS ONE, 2021, 16, e0261988.	2.5	1
104	Environmental Impact of Genetically Modified Rhizobium Leguminosarum bv. viciae. Current Plant Science and Biotechnology in Agriculture, 1998, , 645-645.	0.0	0