

# Enrico Pavoni

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9272459/publications.pdf>

Version: 2024-02-01

21  
papers

513  
citations

686830

13  
h-index

713013

21  
g-index

21  
all docs

21  
docs citations

21  
times ranked

910  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of human enteric viruses in shellfish from the northern Adriatic sea. International Journal of Food Microbiology, 2007, 114, 252-257.	2.1	70
2	Microbiological survey of raw and ready-to-eat leafy green vegetables marketed in Italy. International Journal of Food Microbiology, 2015, 210, 88-91.	2.1	69
3	Antiviral Activity of Essential Oils Against Hepatitis A Virus in Soft Fruits. Food and Environmental Virology, 2019, 11, 90-95.	1.5	44
4	European validation of a real-time PCR-based method for detection of <i>Listeria monocytogenes</i> in soft cheese. International Journal of Food Microbiology, 2014, 184, 128-133.	2.1	43
5	A large prolonged outbreak of hepatitis A associated with consumption of frozen berries, Italy, 2013-14. Journal of Medical Microbiology, 2017, 66, 342-349.	0.7	41
6	<i>Listeria monocytogenes</i> in Ready-to-Eat Seafood and Potential Hazards for the Consumers. International Journal of Microbiology, 2012, 2012, 1-10.	0.9	39
7	Key Role of Sequencing to Trace Hepatitis A Viruses Circulating in Italy During a Large Multi-Country European Foodborne Outbreak in 2013. PLoS ONE, 2016, 11, e0149642.	1.1	31
8	European validation of Real-Time PCR method for detection of <i>Salmonella</i> spp. in pork meat. International Journal of Food Microbiology, 2014, 184, 134-138.	2.1	30
9	Noroviruses in Seafood: A 9-Year Monitoring in Italy. Foodborne Pathogens and Disease, 2013, 10, 533-539.	0.8	29
10	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
11	Preparation of Powdered Infant Formula. Journal of Pediatric Gastroenterology and Nutrition, 2018, 67, 543-546.	0.9	16
12	Hepatitis E Virus (HEV) Spread and Genetic Diversity in Game Animals in Northern Italy. Food and Environmental Virology, 2021, 13, 146-153.	1.5	15
13	A survey study on safety and microbial quality of "gluten-free" products made in Italian pasta factories. Food Control, 2017, 73, 316-322.	2.8	13
14	Molecular Characterization of Noroviruses and Rotaviruses Involved in a Large Outbreak of Gastroenteritis in Northern Italy. Applied and Environmental Microbiology, 2011, 77, 5545-5548.	1.4	12
15	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
16	Synergistic Effect of High Hydrostatic Pressure (HHP) and Marination Treatment on the Inactivation of Hepatitis A Virus in Mussels ( <i>Mytilus galloprovincialis</i> ). Food and Environmental Virology, 2015, 7, 76-85.	1.5	7
17	Detection and molecular characterisation of swine Hepatitis E virus in Brescia province, Italy. Italian Journal of Food Safety, 2015, 4, 4587.	0.5	5
18	Study of growth potential of <i>Listeria monocytogenes</i> in low fat salami: an innovative Italian meat product. Italian Journal of Food Safety, 2014, 3, 2112.	0.5	4

#	ARTICLE	IF	CITATIONS
19	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
20	Torque Teno Sus Virus (TTSuV) Prevalence in Wild Fauna of Northern Italy. <i>Microorganisms</i> , 2022, 10, 242.	1.6	3
21	Reduction of <i>Escherichia coli</i> O157:H7 during manufacture and ripening of Italian semi-dry salami. <i>Italian Journal of Food Safety</i> , 2014, 3, 3226.	0.5	1