Cristian Bernardi

List of Publications by Year
in descending order

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50 papers	620 citations	623699 14 h-index	677123 22 g-index
50 all docs	50 docs citations	50 times ranked	913 citing authors

#	Article	IF	Citations
1	Histamine food poisonings: A systematic review and meta-analysis. Critical Reviews in Food Science and Nutrition, 2018, 58, 1131-1151.	10.3	81
2	Fatty Acid Composition of Freshwater Wild Fish in Subalpine Lakes: A Comparative Study. Lipids, 2015, 50, 283-302.	1.7	43
3	Functional characterization of Lactobacillus plantarum ITEM 17215: A potential biocontrol agent of fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. Food Research International, 2018, 106, 936-944.	6.2	43
4	Former food products safety: microbiological quality and computer vision evaluation of packaging remnants contamination. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1427-1435.	2.3	40
5	Prevalence and mean intensity of Anisakis simplex (sensu stricto) in European sea bass (Dicentrarchus) Tj ETQq1 1 0.784314 rgBT /Over	4.7	30
6	Microbiological Evaluation of Carcasses of Wild Boar Hunted in a Hill Area of Northern Italy. Journal of Food Protection, 2018, 81, 1519-1525.	1.7	28
7	Effect of dairy product environment on the growth of Bacillus cereus. Journal of Dairy Science, 2017, 100, 7026-7034.	3.4	24
8	Determination of Carbon Monoxide in Tuna by Gas Chromatography with Micro-Thermal Conductivity Detector. Journal of Chromatographic Science, 2008, 46, 392-394.	1.4	20
9	Microbiological shelf life at different temperatures and fate of Listeria monocytogenes and Escherichia coli inoculated in unflavored and strawberry yogurts. Journal of Dairy Science, 2015, 98, 4318-4327.	3.4	19
10	Comparison of Chemical Composition and Safety Issues in Fish Roe Products: Application of Chemometrics to Chemical Data. Foods, 2020, 9, 540.	4.3	19
11	Predicting growth of Listeria monocytogenes in fresh ricotta. Food Microbiology, 2019, 78, 123-133.	4.2	18
12	Isoelectric focusing of sarcoplasmic proteins to distinguish swordfish, blue marlin and Mediterranean spearfish. Food Control, 2005, 16, 473-477.	5.5	15
13	Biopreservation as a potential hurdle for Bacillus cereus growth in fresh cheese. Journal of Dairy Science, 2020, 103, 150-160.	3.4	15
14	Hemolymph parameters as physiological biomarkers in American lobster (Homarus americanus) for monitoring the effects of two commercial maintenance methods. Fisheries Research, 2015, 161, 280-284.	1.7	14
15	First Results of a Detection Sensor for the Monitoring of Laying Hens Reared in a Commercial Organic Egg Production Farm Based on the Use of Infrared Technology. Sensors, 2016, 16, 1757.	3.8	14
16	Preliminary study on prevalence of larvae of Anisakidae family in European sea bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.5	13
17	Bacillus cereus in fresh ricotta: Comparison of growth and Haemolysin BL production after artificial contamination during production or post processing. Food Control, 2017, 79, 272-278.	5.5	12
18	Identification and Pathogenic Potential of Bacillus cereus Strains Isolated from a Dairy Processing Plant Producing PDO Taleggio Cheese. Microorganisms, 2020, 8, 949.	3.6	12

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19	A case of identification of pectinid scallop (Pecten jacobaeus, Pecten maximus) in a frozen and seasoned food product with PCR technique. Food Control, 2004, 15, 527-529.	5.5	11
20	Evolution of Food Safety Features and Volatile Profile in White Sturgeon Caviar Treated with Different Formulations of Salt and Preservatives during a Long-Term Storage Time. Foods, 2021, 10, 850.	4.3	10
21	Characterization of a Bacillus cereus strain associated with a large feed-related outbreak of severe infection in pigs. Journal of Applied Microbiology, 2022, 133, 1078-1088.	3.1	10
22	Prevalence and Mean Intensity of Anisakidae Parasite in Seafood Caught in the Mediterranean Sea Focusing on Fish Species at Risk of Being Raw-consumed. A Meta Analysis and Systematic Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1405-1416.	10.3	9
23	Non-thermal inactivation of Listeria spp. in a typical dry-fermented sausage: â€œBergamascoâ€•salami. Italian Journal of Food Safety, 2019, 8, 8112.	0.8	9
24	A possible solution to minimise scotta as a food waste: A sports beverage. International Journal of Dairy Technology, 2020, 73, 421-428.	2.8	9
25	Selective Determination of Dihydroxyacetone in Self-Tanning Creams by HPLC as Pentafluorobenzyloxime Derivative. Chromatographia, 2006, 65, 65-68.	1.3	8
26	Evaluation of a loop-mediated isothermal amplification method for the detection of Listeria monocytogenes in dairy food. Italian Journal of Food Safety, 2017, 6, 6890.	0.8	8
27	Occurrence of Listeria spp. and Listeria monocytogenes Isolated from PDO Taleggio Production Plants. Foods, 2020, 9, 1636.	4.3	8
28	Effectiveness of lactic and acetic acids on the growth of Listeria monocytogenes and Bacillus cereus in primo sale fresh cheese. LWT - Food Science and Technology, 2021, 151, 112170.	5.2	8
29	Effect of the lactic acid bacteria on the control of listerial activity and shelf life of smoked salmon scraps. International Journal of Food Science and Technology, 2011, 46, 2042-2051.	2.7	7
30	Microbiological and Physicochemical Quality Evaluation of Vacuumâ€Packed Argentine Beef Imported into <scp>I</scp>taly. Journal of Food Quality, 2013, 36, 253-262.	2.6	7
31	Shelfâ€life of vacuum packed Alaskan, Scottish and Norwegian coldâ€smoked salmon available on the Italian market. International Journal of Food Science and Technology, 2009, 44, 2538-2546.	2.7	6
32	Polymerase chain reaction products (PCR) on â€œDNA barcode zoneâ€•resolved by temporal temperature gradient electophoresis: A tool for species identification of mixed meat specimens â€“ A technical note on preliminary results. Food Control, 2011, 22, 1471-1472.	5.5	6
33	Histamine Formation in a Dry Salted Twaite Shad (Alosa fallax lacustris) Product. Journal of Food Protection, 2017, 80, 127-135.	1.7	6
34	American lobsters (Homarus americanus) not surviving during air transport: evaluation of microbial spoilage. Italian Journal of Food Safety, 2016, 5, 5620.	0.8	5
35	Shelf life and growth potential of Listeria monocytogenes in steak tartare. LWT - Food Science and Technology, 2020, 118, 108807.	5.2	5
36	Evaluation of the weight loss of raw beef cuts vacuumpackaged with two different techniques. Italian Journal of Food Safety, 2019, 8, 8111.	0.8	4

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37	Evaluation of effect of chilling steps during slaughtering on the Campylobacter sp. counts on broiler carcasses. Poultry Science, 2021, 100, 100866.	3.4	4
38	Î²-hydroxyacyl-CoA-dehydrogenase activity differentiates unfrozen from frozen-thawed Yellowfin tuna (Thunnus albacares). Italian Journal of Food Safety, 2019, 8, 6971.	0.8	3
39	Wet bone-in ageing and effect on beef quality technological parameters. Journal of Food Science and Technology, 2019, 56, 5538-5543.	2.8	3
40	Ethyl Lauroyl Arginate (LAE): Antimicrobial Activity of LAE-Coated Film for the Packaging of Raw Beef and Pork. Journal of Food Quality, 2021, 2021, 1-7.	2.6	3
41	A new predictive model for the description of the growth of Salmonella spp. in Italian fresh ricotta cheese. LWT - Food Science and Technology, 2021, 143, 111163.	5.2	3
42	Pseudomonas spp.: Are Food Grade Organic Acids Efficient against These Spoilage Microorganisms in Fresh Cheeses?. Foods, 2021, 10, 891.	4.3	2
43	Use of food grade acetic organic acid to prevent Listeria monocytogenes in mozzarella cheese. LWT - Food Science and Technology, 2022, 165, 113750.	5.2	2
44	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2015, 15, .	0.9	1
45	Microbiological and chemical-physical shelf-life and panel test to evaluate acceptability of liver mortadella. Italian Journal of Food Safety, 2016, 5, 6165.	0.8	1
46	Growth potential of Listeria monocytogenes in veal tartare. Italian Journal of Food Safety, 2021, 10, 9419.	0.8	1
47	The effects of claw ligatures in American lobster (Homarus americanus) storage: a preliminary study of haemolymph parameters. Acta Veterinaria Brno, 2019, 88, 329-335.	0.5	1
48	Selected results of DNAâ€based species identification on animal foods. Journal of the Science of Food and Agriculture, 2018, 98, 2437-2439.	3.5	0
49	Evaluation of beef in purified sea water: microbiological and chemical-physical aspects. Italian Journal of Food Safety, 2022, 11, 10034.	0.8	0
50	Collection and analysis of post mortem inspection outcomes (liver lesions) from different cattle slaughtering plants located in Northern and Southern Italy. Italian Journal of Food Safety, 2022, 11, 10035.	0.8	0