

## PUBBLICAZIONI

### ARTICOLI IN RIVISTE INDICIZZATE SCOPUS E/O WOS

1. Fratianni, F., Amato, G., d'Acerno, A., Ombra, M. N., De Feo, V., **R. Coppola**, & Nazzaro, F. In vitro prospective healthy and nutritional benefits of different Citrus monofloral honeys. *Scientific Reports*, 13(1), 1088, 2023
2. Rutigliano, M., Loizzo, P., Spadaccino, G., Trani, A., Tremonte, P., **Coppola, R.**, ... & la Gatta, B. A proteomic study of "Coppa Piacentina": A typical Italian dry-cured Salami. *Food Research International*, 166, 112613, 2023
3. Fratianni, F., Amato, G., De Feo, V., d'Acerno, A., **Coppola, R.**, & Nazzaro, F. Potential therapeutic benefits of unconventional oils: assessment of the potential in vitro biological properties of some Rubiaceae, Cucurbitaceae, and Brassicaceae seed oils. *Frontiers in nutrition*, 10, 1171766, 2023
4. Nazzaro, F., Polito, F., Amato, G., Caputo, L., Francolino, R., D'Acerno, A., Fratianni F., Candido V., **Coppola R.** & De Feo, V. Chemical composition of essential oils of bulbs and aerial parts of two cultivars of *Allium sativum* and their antibiofilm activity against food and nosocomial pathogens. *Antibiotics*, 11(6), 724, 2022
5. Letizia, F., Albanese, G., Testa, B., Vergalito, F., Bagnoli, D., Di Martino, C., Carillo P., Verrillo R., Succi M., Sorrentino E., **Coppola R.**, Tremonte P., Lombardi S.J., Di Marco R. & Iorizzo, M. In vitro assessment of bio-functional properties from *Lactiplantibacillus plantarum* strains. *Current Issues in Molecular Biology*, 44(5), 2321-2334, 2022
6. Lombardi, S. J., Pannella, G., Tremonte, P., Mercurio, I., Vergalito, F., Caturano, C., Maiuro L., Iorizzo M., Succi M., Sorrentino E. & **Coppola, R.** Fungi Occurrence in Ready-to-Eat Hazelnuts (*Corylus avellana*) From Different Boreal Hemisphere Areas. *Frontiers in Microbiology*, 13, 900876, 2022
7. Iorizzo, M., Albanese, G., Letizia, F., Testa, B., Tremonte, P., Vergalito, F., Lombardi S.J., Succi M., **Coppola R.** & Sorrentino, E. Probiotic potentiality from versatile *Lactiplantibacillus plantarum* strains as resource to enhance freshwater fish health. *Microorganisms*, 10(2), 463, 2022
8. Nazzaro, F., Fratianni, F., De Feo, V., Pimentel, T. C., **Coppola, R.**, & Cruz, A. G. Polyphenols applications in food industry sector. In *Technologies to Recover Polyphenols from AgroFood By-products and Wastes* (pp. 301-336). Academic Press, 2022
9. Fratianni, F., d'Acerno, A., Albanese, D., Matteo, M. D., **Coppola, R.**, & Nazzaro, F. Biochemical characterization of traditional varieties of apricots (*Prunus armeniaca* L.) of the Campania region, Southern Italy. *Foods*, 11(1), 100, 2022
10. M Iorizzo, F Letizia, G Albanese, F Coppola, A Gambuti, B Testa, **R Coppola**. Potential for Lager Beer Production from *Saccharomyces cerevisiae* Strains Isolated from the Vineyard Environment. *Processes* 9 (9), 1628, 2021
11. F Fratianni, MN Ombra, A d'Acerno, L Caputo, G Amato, V De Feo, **R. Coppola**. Polyphenols Content and In Vitro  $\alpha$ -Glycosidase Activity of Different Italian Monofloral Honeys, and Their Effect on Selected Pathogenic and Probiotic Bacteria. *Microorganisms* 9 (8), 1694, 2021
12. M Iorizzo, G Albanese, B Testa, M Ianiro, F Letizia, M Succi, P Tremonte, **R. Coppola**. Presence of Lactic Acid Bacteria in the Intestinal Tract of the Mediterranean Trout (*Salmo macrostigma*) in Its Natural Environment. *Life* 11 (7), 667, 2021

13. M Cofelice, G Cinelli, F Lopez, T Di Renzo, **R Coppola**, A Reale. Alginate-Assisted Lemongrass (*Cymbopogon nardus*) Essential Oil Dispersions for Antifungal Activity. *Foods* 10 (7), 1528, 2021
14. M Iorizzo, B Testa, S Ganassi, SJ Lombardi, M Ianiro, F Letizia, M Succi, **R. Coppola**. Probiotic Properties and Potentiality of *Lactiplantibacillus plantarum* Strains for the Biological Control of Chalkbrood Disease. *Journal of Fungi* 7 (5), 379, 2021
15. F Nazzaro, F Fratianni, A d'Acerno, MN Ombra, L Caputo, **R Coppola**, .et al. Anti-biofilm properties exhibited by different types of monofloral honey. *Multidisciplinary Digital Publishing Institute Proceedings* 66 (1), 16, 2021
16. F Nazzaro, F Fratianni, A d'Acerno, L Caputo, VD Feo, **R Coppola**. Antibiofilm properties exhibited by the prickly pear (*Opuntia ficus-indica*) seed oil. *Multidisciplinary Digital Publishing Institute Proceedings* 66 (1), 29, 2021
17. F Vergalito, B Testa, A Cozzolino, F Letizia, M Succi, SJ Lombardi, **R. Coppola**. Potential application of *Apilactobacillus kunkeei* for human use: evaluation of probiotic and functional properties. *Foods* 9 (11), 1535, 2020
18. C Garofalo, I Ferrocino, A Reale, R Sabbatini, V Milanović, **R.Coppola**.. Study of kefir drinks produced by backslopping method using kefir grains from Bosnia and Herzegovina: Microbial dynamics and volatilome profile. *Food Research International* 137, 109369, 2020
19. C Di Martino, B Testa, F Letizia, M Iorizzo, SJ Lombardi, M Ianiro,...**R.Coppola**. Effect of exogenous proline on the ethanolic tolerance and malolactic performance of *Oenococcus oeni*. *Journal of Food Science and Technology* 57 (11), 3973-3979, 2020
20. M Iorizzo, G Pannella, SJ Lombardi, S Ganassi, B Testa, M Succi, **R. Coppola**. Inter- and intra-species diversity of lactic acid bacteria in *Apis mellifera ligustica* colonies. *Microorganisms* 8 (10), 1578, 2020
21. M Iorizzo, B Testa, SJ Lombardi, S Ganassi, M Ianiro, F Letizia, M Succi, **R. Coppola**. Antimicrobial activity against *Paenibacillus larvae* and functional properties of *Lactiplantibacillus plantarum* strains: Potential benefits for honeybee health. *Antibiotics* 9 (8), 442, 2020
22. F Nazzaro, F Fratianni, V De Feo, A Battistelli, AG Da Cruz, **R Coppola**. Polyphenols, the new frontiers of prebiotics. *Adv. Food Nutr. Res* 94, 35-38, 2020
23. P Tremonte, G Pannella, SJ Lombardi, M Iorizzo, F Vergalito, A Cozzolino, ...**R. Coppola**. Low-Fat and High-Quality Fermented Sausages. *Microorganisms* 8 (7), 1025, 2020
24. F Fratianni, A d'Acerno, A Cozzolino, P Spigno, R Riccardi, F Raimo, **R. Coppola**, F. Nazzaro. Biochemical characterization of traditional varieties of sweet pepper (*Capsicum annuum* L.) of the Campania region, Southern Italy, *Antioxidants* 9 (6), 556, 2020
25. G Pannella, SJ Lombardi, F Coppola, F Vergalito, M Iorizzo, M Succi, **R. Coppola**. Effect of biofilm formation by *Lactobacillus plantarum* on the malolactic fermentation in model wine. *Foods* 9 (6), 797, 2020
26. M Iorizzo, SJ Lombardi, S Ganassi, B Testa, M Ianiro, F Letizia, M Succi, **R. Coppola**. Antagonistic activity against *Ascospaera apis* and functional properties of *Lactobacillus kunkeei* strains. *Antibiotics* 9 (5), 262, 2020
27. SJ Lombardi, G Pannella, M Iorizzo, B Testa, M Succi, P Tremonte, **R. Coppola**. Inoculum strategies and performances of malolactic starter *Lactobacillus plantarum* M10: Impact on chemical and sensorial characteristics of Fiano Wine. *Microorganisms* 8 (4), 516, 2020
28. B Testa, SJ Lombardi, M Iorizzo, F Letizia, C Di Martino, M Di Renzo, ...**R. Coppola**. Use of strain *Hanseniaspora guilliermondii* BF1 for winemaking process of white grapes *Vitis vinifera* cv Fiano. *European Food Research and Technology* 246 (3), 549-561, 2020

29. A Cozzolino, F Vergalito, P Tremonte, M Iorizzo, SJ Lombardi, ...**R. Coppola**. Preliminary evaluation of the safety and probiotic potential of *Akkermansia muciniphila* DSM 22959 in comparison with *Lactobacillus rhamnosus* GG. *Microorganisms* 8 (2), 189, 2020
30. L Caputo, G Amato, F Fratianni, **R Coppola**, V Candido, V De Feo, ... Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (*Allium ampeloprasum* var. *holmense* Asch. et Graebn.) Landraces Grown in Southern Italy. *Molecules* 25 (23), 5486, 2020
31. A Reale, T Di Renzo, **R Coppola**. Factors affecting viability of selected probiotics during cheese-making of pasta filata dairy products obtained by direct-to-vat inoculation system. *LWT* 116, 108476, 2019
32. G Pannella, MC Messia, P Tremonte, L Tipaldi, B La Gatta, SJ Lombardi, ...**R. Coppola**. Concerns and solutions for raw milk from vending machines. *Journal of Food Processing and Preservation* 43 (10), e14140, 2019
33. F Fratianni, A Cozzolino, V De Feo, **R Coppola**, MN Ombra, F Nazzaro. Polyphenols, antioxidant, antibacterial, and biofilm inhibitory activities of peel and pulp of *Citrus medica* L., *Citrus bergamia*, and *Citrus medica* cv. Salò Cultivated in Southern Italy. *Molecules* 24 (24), 4577, 2019
34. Lombardi SJ, Pannella G, Iorizzo M, Moreno-Arribas MV, Tremonte P, Succi M, Sorrentino E, Macciola V, Di Renzo M, **Coppola R**. 2018. Sequential inoculum of *Hanseniaspora guilliermondii* and *Saccharomyces cerevisiae* for winemaking Campanino on an industrial scale. *World J Microbiol Biotechnol* 34, 161.
35. Ombra MN, d'Acierno A, Nazzaro F, Spigno P, Riccardi R, Zaccardelli M, Pane C, **Coppola R**, Fratianni F. 2018. Alpha-amylase,  $\alpha$ -glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. *Int J Food Sci Nutr* 69, 824-834.
36. Nazzaro F, Fratianni F, Ombra MN, d'Acierno A, **Coppola R**. 2018. Recovery of biomolecules of high benefit from food waste. *Curr Opin Food Sci* 22, 43-54.
37. Tremonte P, Gambacorta G, Pannella G, Trani A, Succi M, La Gatta B, Tipaldi L, Grazia L, Sorrentino E, **Coppola R**, Di Luccia A. 2018. NaCl Replacement with KCl affects lipolysis, microbiological and sensorial features of soppressata molisana. *Eur J Lip Sci Technol* 120, 1700449.
38. Gennari O, Marchesano V, Rega R, Mecozzi L, Nazzaro F, Fratianni F, **Coppola R**, Masucci L, Mazzon E, Bramanti A, Ferraro P, Grilli S. 2018. Pyroelectric effect enables simple and rapid evaluation of biofilm formation. *ACS Appl Mat Interf* 10, 15467-15476.
39. Picariello G, Di Stasio L, Mamone G, Iacomino G, Venezia A, Iannaccone N, Ferranti P, **Coppola R**, Addeo F. 2018. Identification of enzyme origin in dough improvers: DNA-based and proteomic approaches. *Food Res Int* 105, 52-58.
40. Sorrentino E, Succi M, Tipaldi L, Pannella G, Maiuro L, Sturchio M, **Coppola R**, Tremonte P. 2018. Antimicrobial activity of gallic acid against food-related *Pseudomonas* strains and its use as biocontrol tool to improve the shelf life of fresh black truffles. *Int J Food Microbiol* 266, 183-189.
41. Sorrentino E, Tremonte P, Succi M, Iorizzo M, Pannella G, Lombardi SJ, Sturchio M, **Coppola R**. 2018. Detection of antilisterial activity of 3-phenyllactic acid using *Listeria innocua* as a model. *Front Microb* 9, 1373, doi: 10.3389/fmicb.2018.01373.
42. Nazzaro F, Fratianni F, **Coppola R**, De Feo V. 2017. Essential oils and antifungal activity. *Pharmaceut* 10, 86.

43. Tremonte P, Succi M, Messia MC, **Coppola R**, Marconi E. 2017. Verso un utilizzo sostenibile della quinoa: Studio dell'attività antimicrobica dell'estratto acquoso di scarti. *Ind Alim*, 56, 5-13,
44. Niro S, Succi M, Tremonte P, Sorrentino E, **Coppola R**, Panfili G, Fratianni A. 2017. Evolution of free amino acids during ripening of Caciocavallo cheeses made with different milks. *J Dairy Sci* 100, 9521-9531,
45. Casamassima D, Palazzo M, Vizzarri F, **Coppola R**, Costagliola C, Corino C, Di Costanzo A. 2017. Dietary effect of dried bay leaves (*Laurus nobilis*) meal on some biochemical parameters and on plasma oxidative status in New Zealand white growing rabbit. *J Anim Physiol Anim Nutr* 101, e175-e184.
46. Fratianni F, Cefola M, Pace B, Cozzolino R, De Giulio B, Cozzolino A, d'Acerno A, **Coppola R**, Logrieco AF, Nazzaro F. 2017. Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (*Ocimum basilicum* L.) cultivars. *Food Chem* 229, 752-760.
47. Succi M, Tremonte P, Pannella G, Tipaldi L, Cozzolino A, **Coppola R**, Sorrentino E. 2017. Survival of commercial probiotic strains in dark chocolate with high cocoa and phenols content during the storage and in a static in vitro digestion model. *J Funct Foods* 35, 60-67.
48. Succi M, Tremonte P, Pannella G, Tipaldi L, Cozzolino A, Romaniello R, Sorrentino E, **Coppola R**. 2017. Pre-cultivation with selected prebiotics enhances the survival and the stress response of *Lactobacillus rhamnosus* strains in simulated gastrointestinal transit. *Frontiers Microbiol* 8, 1067.
49. Tremonte P, Pannella G, Succi M, Tipaldi L, Sturchio M, **Coppola R**, Luongo D, Sorrentino E. 2017. Antimicrobial activity of *Lactobacillus plantarum* strains isolated from different environments: a preliminary study. *Int Food Res J* 24 (2), 852-859.
50. Blaiotta G, Murru N, Di Cerbo A, Succi M, **Coppola R**, Aponte M. 2017. Commercially standardized process for probiotic "Italico" cheese production. *LWT-Food Sci Techn* 79, 601-608.
51. Succi M, Pannella G, Tremonte P, Tipaldi L, **Coppola R**, Iorizzo M, Lombardi SJ, Sorrentino E. 2017. Sub-optimal pH preadaptation improves the survival of *Lactobacillus plantarum* strains and the malic acid consumption in wine-like medium. *Front Microbiol* 8, 470.
52. Ombra MN, Cozzolino A, Nazzaro F, d'Acerno A, Tremonte P, **Coppola R**, Fratianni F. 2017. Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. *Food Chem* 218, 335-340,
53. Tremonte P, Sorrentino E, Pannella G, Tipaldi L, Sturchio M, Masucci A, Maiuro L, **Coppola R**, Succi M. 2017. Detection of different microenvironments and *Lactobacillus sakei* biotypes in Ventricina, a traditional fermented sausage from central Italy. *Int J Food Microbiol* 242, 132-140.
54. Reale A, Ianniello R, Cioca E, Di Renzo T, Boscaino F, Ricciardi A, **Coppola R**, Parente E, Zotta T, McSweeney PLH. 2016. Effect of respirative and catalase-positive *Lactobacillus casei* adjuncts on the production and quality of Cheddar-type cheese. *Int Dairy J*, 63, 78-87
55. Caputo L, Nazzaro F, Souza L, Aliberti L, De Martino L, Fratianni F, **Coppola R**, De Feo V. 2017. *Laurus nobilis*: Composition of essential oil and its biological activities *Molecules* 22, 930.
56. Tremonte P, Succi M, **Coppola R**, Sorrentino E, Tipaldi L, Picariello G, Pannella G, Fraternali F. 2016. Homology-based modeling of Universal stress protein from *Listeria innocua* up-regulated under acid stress conditions. *Front Microb* 7, 1998.
57. Blaiotta G, Di Cerbo A, Murru N, **Coppola R**, Aponte M. 2016. Persistence of bacterial indicators and zoonotic pathogens in contaminated cattle wastes, *BMC Microbiol*, 16(1), 87.

58. Di Luccia A, Tremonte P, Trani A, Loizzo P, La Gatta B, Succi M, Sorrentino E, **Coppola R**. 2016. Influence of starter cultures and KCl on some biochemical, microbiological and sensory features of soppressata molisana, an Italian fermented sausage, *Eur Food Res Technol* 242, 855-867.
59. Fratianni F, Ombra MN, Cozzolino A, Riccardi R, Spigno P, Tremonte P, **Coppola R**, Nazzaro F. 2016. Phenolic constituents, antioxidant, antimicrobial and anti-proliferative activities of different endemic Italian varieties of garlic (*Allium sativum* L.) *J Funct Foods* 21, 240-248.
60. Fratianni F, Riccardi R, Spigno P, Ombra M N, Cozzolino A, Tremonte P, **Coppola R**, Nazzaro F. 2016. Biochemical characterization and antimicrobial and antifungal activity of two endemic varieties of garlic (*Allium sativum* L.) of the Campania region, southern Italy. *J Med Food* 19, 686-691.
61. Reale A, Di Renzo T, Zotta T, Preziuso M, Boscaino F, Ianniello R, Storti LV, Tremonte P, **Coppola R**. 2016. Effect of respirative cultures of *Lactobacillus casei* on model sourdough fermentation. *LWT - Food Sci Technol*, 73, 622-629.
62. Tremonte P, Sorrentino E, Succi M, Tipaldi L, Pannella G, Ibanez E, Mandiola J, Di Renzo T, Reale A, **Coppola R**. 2016. Antimicrobial effect of *Malpighia puniceifolia* and extension of water buffalo steak shelf life. *J Food Sci* 81, M97-M105.
63. Succi M, Aponte M, Tremonte P, Niro S, Sorrentino E, Iorizzo M, Tipaldi L, Pannella G, Panfili G, Fratianni A, **Coppola R**. 2016. Variability in chemical and microbiological profiles of long-ripened caciocavallo cheeses. *J Dairy Sci* 99, 9521-9533.
64. Iacumin L, Ginaldi F, Manzano M, Anastasi V, Reale A, Zotta T, Rossi F, **Coppola R**, Comi G. 2015. High resolution melting analysis (HRM) as a new tool for the identification of species belonging to the *Lactobacillus casei* group and comparison with species-specific PCRs and multiplex PCR. *Food Microbiol* 46, 357-367.
65. Volpe MG, Nazzaro M, Di Stasio M, Siano F, **Coppola R**, De Marco A. 2015. Content of micronutrients, mineral and trace elements in some Mediterranean spontaneous edible herbs *Chem Centr J* 9,
66. Reale A, Di Renzo T, Rossi F, Zotta T, Iacumin L, Preziuso M, Parente E, Sorrentino E, **Coppola R**. 2015. Tolerance of *Lactobacillus casei*, *Lactobacillus paracasei* and *Lactobacillus rhamnosus* strains to stress factors encountered in food processing and in the gastro-intestinal tract. *LWT - Food Sci Technol* 60, 721-728.
67. Rossi F, Di Renzo T, Preziuso M, Zotta T, Iacumin L, **Coppola R**, Reale A. 2015. Survey of antibiotic resistance traits in strains of *Lactobacillus casei/paracasei/rhamnosus*. *Ann Microbiol* 65,1763-1769.
68. Zotta T, Ricciardi A, Ianniello RG, Parente E, Reale A, Rossi F, Iacumin L, Comi G, **Coppola R**. 2014. Assessment of aerobic and respiratory growth in the *Lactobacillus casei* group. *PLoS ONE*, 9, e99189.
69. Aponte M, Boscaino F, Sorrentino A, **Coppola R**, Masi P, Romano A. 2014. Effects of fermentation and rye flour on microstructure and volatile compounds of chestnut flour based sourdoughs. *LWT-Food Sci Technol* 58 (2), 387-395,
70. Testa B, Lombardi SJ, Tremonte P, Succi M, Tipaldi L, Pannella G, Sorrentino E, Iorizzo M, **Coppola R**. 2014. Biodiversity of *Lactobacillus plantarum* from traditional Italian wines. *World J Microbiol Biotechnol* 30, 2299–2305.
71. Tremonte P, Tipaldi L, Succi M, Pannella G, Falasca L, Capilongo V, **Coppola R**, Sorrentino E. 2014. Raw milk from vending machines: Effects of boiling, microwave treatment, and refrigeration on microbiological quality. *J Dairy Sci* 97, 3314-20.
72. Neglia C, Argentiero A, Chitano G, Agnello N, Giolli L, Di Tanna G, Paladini D, Amati A, Marsico A, Caiaffa V, Conte P, La Selva G, Crafa S, Coli G, Ciccarese R, Vigilanza A,

- Distante C, Argentiero D, Pantile V, Benvenuto M, Di Renzo T, Reale A, **Coppola R**, Distante A, Colao A, Di Somma C, Migliore A, Auriemma R, Piscitelli P. 2014. Diabetes and Obesity as Independent Risk Factors for Osteoporosis in Postmenopausal Women: A Population Study. *Eur J Inflam*, 12, 479-487.
73. Blaiotta G, Di Capua M, Romano A, **Coppola R**, Aponte M. 2014. Optimization of water curing for the preservation of chestnuts (*Castanea sativa* Mill.) and evaluation of microbial dynamics during process. *Food Microbiol* 42: 47-55.
74. Niro S, Fratianni A, Tremonte P, Sorrentino E, Tipaldi L, Panfili G, **Coppola R**. 2014. Innovative Caciocavallo cheeses made from a mixture of cow milk with ewe or goat milk. *J Dairy Sci* 97, 1-9.
75. Romano A, Blaiotta G, Di Cerbo A, **Coppola R**, Masi P, Aponte M. 2014. Spray-dried chestnut extract containing *Lactobacillus rhamnosus* cells as novel ingredient for a probiotic chestnut mousse. *J Appl Microbiol* 116, 1632-1641.
76. Fratianni F, Pepe S, Cardinale F, Granese T, Cozzolino A, **Coppola R**, Nazzaro F. 2014. Eruca sativa might influence the growth, survival under simulated gastrointestinal conditions and some biological features of *Lactobacillus acidophilus*, *Lactobacillus plantarum*, and *Lactobacillus rhamnosus* strains. *J Mol Sci* 15, 17790-17805.
77. Fratianni F, Cardinale F, Cozzolino A, Granese T, Albanese D, Di Matteo M, Zaccardelli M, **Coppola R**, Nazzaro F. 2014. Polyphenol composition and antioxidant activity of different grass pea (*Lathyrus sativus*), lentils (*Lens culinaris*), and chickpea (*Cicer arietinum*) ecotypes of the Campania region (Southern Italy). *J Funct Foods* 7, 551-557.
78. Picariello G, Ferranti P, Garro G, Manganiello G, Chianese L, **Coppola R**, Addeo F. 2014. Profiling of anthocyanins for the taxonomic assessment of ancient purebred *V. vinifera* red grape varieties. *Food Chem* 146, 15–22.
79. Fratianni F, Cardinale F, Cozzolino A, Granese T, Pepe S, Riccardi R, Spigno P, **Coppola R**, Nazzaro F. 2014. Polyphenol composition and antioxidant activity of two autochthonous brassicaceae of the Campania Region, Southern Italy. *Food Nutr Sci* 5, 66-70.
80. Succi M, Sorrentino E, Di Renzo T, Tremonte P, Reale A, Tipaldi L, Pannella G, Russo A, **Coppola R**. 2014. Lactic acid bacteria in pharmaceutical formulations: presence and viability of “healthy microorganisms”. *J Pharm Nutr Sci* 4, 66-75.
81. Granese T, Cardinale F, Cozzolino A, Pepe S, Ombra MN, Nazzaro F, **Coppola R**, Fratianni F. 2014. Variation of polyphenols, anthocyanins and antioxidant power in the strawberry grape (*Vitis labrusca*) after simulated gastro-intestinal transit and evaluation of in vitro antimicrobial activity. *Food Nutr Sci* 5, 60-65.
82. Barbarisi C, Di Stasio M, La Cara F, Nazzaro M, Siano F, **Coppola R**, Volpe F, De Mattia A, Volpe MG. 2014. Shelf-life of extra virgin olive oils from Southern Italy. *Curr Nutr Food Sci* 10, 234-240.
83. Reale A, Amadoro C, Di Renzo T, Tremonte P, Succi M, Di Rienzo M, Tipaldi L, Pannella G, **Coppola R**, Sorrentino E. 2013. Chitosano, ultrasuoni e atmosfera modificata per la conservazione del tartufo nero (*Tuber aestivum* vitt.) fresco. *Ind Alim* 52, 25-32.
84. Fratianni F, Cardinale F, Russo I, Iuliano C, Tremonte P, **Coppola R**, Nazzaro F. 2013. Ability of synbiotic encapsulated *Saccharomyces cerevisiae boulardii* to grow in berry juice and to survive under simulated gastrointestinal conditions. *J Microencapsul* 1-7.
85. Blaiotta G, La Gatta B, Di Capua M, Di Luccia A, **Coppola R**, Aponte M. 2013. Effect of chestnut extract and chestnut fiber on viability of potential probiotic *Lactobacillus* strains under gastrointestinal tract conditions. *Food Microb* 36, 161-169.
86. Aponte M, Boscaino F, Sorrentino A, **Coppola R**, Masi P, Romano A. 2013. Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. *Food Chem* 141, 2394-2404.

87. Mariani M, Reale A, Nazzaro M, Di Renzo T, **Coppola R**, Volpe MG. 2013. Valutazione del profilo acidico e della qualità microbiologica di alimenti per l'infanzia. *Ind Alim*, LII, 29-35.
88. Nazzaro F, Fratianni F, De Martino L, **Coppola R**, De Feo V. 2013. Effect of essential oils on pathogenic bacteria. *Pharm* 6, 1451-1474.
89. Sorrentino E, Reale A, Tremonte P, Maiuro L, Succi M, Tipaldi L, Pannella G, **Coppola R**. 2013. *Lactobacillus plantarum* 29 inhibits *Penicillium* spp. involved in the spoilage of black truffles (*Tuber aestivum*). *J Food Sci* 78, M1188-M1194.
90. Reale A, Di Renzo T, Succi M, Tremonte P, **Coppola R**, Sorrentino E. 2013. Microbiological and fermentative properties of baker's yeast starter used in breadmaking. *J Food Sci* 78, M1224-M1231.
91. Nazzaro F, Fratianni F, **Coppola R**. 2013. Quorum sensing and phytochemicals. *Int J Mol Sci* 14, 12607-12619.
92. Fratianni F, Nazzaro F, Marandino A, Fusco MR, **Coppola R**, De Feo V, De Martino L. 2013. Biochemical composition, antimicrobial activities, and anti-quorum-sensing activities of ethanol and ethyl acetate extracts from *Hypericum connatum* Lam.(Guttiferae). *J Med Food* 16, 454-459.
93. Marrufò T, Nazzaro F, Mancini E, Fratianni F, **Coppola R**, De Martino L, De Feo V. 2013. Chemical composition and biological activity of the essential oil from leaves of *Moringa oleifera* Lam. cultivated in Mozambique. *Molecules* 18, 10989-11000.
94. Blaiotta G, Di Capua M, **Coppola R**, Aponte M. 2012. Production of fermented chestnut purees by lactic acid bacteria. *Int J Food Microbiol* 158, 195-202.
95. Nazzaro F, Orlando P, Fratianni F, Di Luccia A, **Coppola R**. 2012. Protein analysis-on-chip systems in foodomics. *Nutrients* 4, 1475-1489,
96. Nazzaro F, Fratianni F, Orlando P, **Coppola R**. 2012. Biochemical traits, survival and biological properties of the probiotic *Lactobacillus plantarum* grown in the presence of prebiotic inulin and pectin as energy source. *Pharmaceuticals* 5, 481-492.
97. Nazzaro F, Orlando P, Fratianni F, **Coppola R**. 2012. Microencapsulation in food science and biotechnology. *Curr Op Biotechnol* 23, 182-18.
98. Volpe MG, Nazzaro M, **Coppola R**, Rapuano F, Aquino RP. 2012. Determination and assessments of selected heavy metals in eye shadow cosmetics from China, Italy, and USA. *Microch J* 101, 65-69.
99. Straccia MC, Siano F, **Coppola R**, La Cara F, Volpe MG. 2012. Extraction and characterization of vegetable oils from cherry seed by different extraction processes. *Chem Engin Transaction*, 27, 391-396.
100. Fratianni F, **Coppola R**, Nazzaro F. 2011. Phenolic composition and antimicrobial and antiquorum sensing activity of an ethanolic extract of peels from the apple cultivar annurca. *J Med Food*, 14, 957-963.
101. Reale A, Di Renzo T, Succi M, Tremonte P, **Coppola R**, Sorrentino E. 2011. Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. *WJMB*, 27, 237-244.
102. Reale A, Tremonte P, Succi M, Di Renzo T, Capilongo V, Tipaldi L, Pannella G, **Coppola R**, Sorrentino E. 2011. Impiego di chitosano per la salvaguardia della freschezza di filetti di spigola (*Dicentrarchus labrax*). *Ind Alim* 50, 1.
103. Fratianni, F, **Coppola R**, Nazzaro F. 2011. Caratterizzazione biochimica, attività antimicrobica ed antiquorum sensing dell'estratto metanolico di noce. *Ind Alim* 50 (511), 13-19.
104. Comi G, Reale A, Giusto C, Tremonte P, Iacumin L, Succi M, Manzano M, Di Renzo T, **Coppola R**, Sorrentino E. 2010. Valutazione della shelf-life di tartufo nero (*Tuber aestivum* vitt.) conservato in differenti modalità. *Ind Alim* 49, 28-34.

105. Tremonte P, Reale A, Di Renzo T, Tipaldi L, Di Luccia A, **Coppola R**, Sorrentino E, Succi M. 2010. Interactions between *Lactobacillus sakei* and CNC (*Staphylococcus xylosum* and *Kocuria varians*) and their influence on proteolytic activity. *Lett Appl Microbiol* 51, 586-594.
106. Di Criscio T, Fratianni A, Mignogna R, Cinquanta L, **Coppola R**, Sorrentino E, Panfili G. 2010. Production of functional probiotic, prebiotic, and synbiotic ice creams. *J Dairy Sci* 93, 4555-4564.
107. Fratianni F, De Martino L, Melone A, De Feo V, **Coppola R**, Nazzaro F. 2010. Preservation of chicken breast meat treated with thyme and balm essential oils. *J Food Sci* 75, M528-M535,
108. Iaffaldano N, Reale A, Sorrentino E, **Coppola R**, Di Iorio M, Rosato MP. 2010. Risk of Salmonella transmission via cryo-preserved semen in turkey flocks. *Poultry Sci* 89, 1975-1980.
109. Nazzaro F, Fratianni F, Orlando P, **Coppola R**. 2010. The use of probiotic strains in the production of a donkey milk-based functional beverage. *Intern J Prob Preb* 5, 91-95.
110. Fratianni F, **Coppola R**, Sada A, Mendiola J, Ibañez E, Nazzaro F. 2010. A novel functional probiotic product containing phenolics and anthocyanins. *Intern J Prob Preb* 5, 85-90.
111. Nazzaro F, Fratianni F, **Coppola R**, Sada A, Orlando P. 2009. Fermentative ability of alginate-prebiotic encapsulated *Lactobacillus acidophilus* and survival under simulated gastrointestinal conditions. *J Funct Foods* 1, 319-323.
112. Reale A, Sorrentino E, Iacumin L, Tremonte P, Manzano M, Maiuro L, Comi G, **Coppola R**, Succi M. 2009. Irradiation treatments to improve the shelf life of fresh black truffles (truffles preservation by gamma- rays) *J Food Sci* 74, M196-M200.
113. Reale A, Sorrentino E, Iaffaldano N, Rosato MP, Ragni P, **Coppola R**. Effects of ionizing radiation and modified atmosphere packaging on the shelf life of aqua-cultured sea bass (*Dicentrarchus labrax*). *WJMB* 24, 2757-2765, 2008
114. Mannina L, Sobolev AP, Capitani D, Iaffaldano N, Rosato MP, Ragni P, Sorrentino E, D'Amico I, **Coppola R**. 2008. NMR metabolic profiling of organic and aqueous sea bass extracts: Implications in the discrimination of wild and cultured sea bass. *Talanta* 77 (1), 433-444.
115. Succi M, Tremonte P, Reale A, Sorrentino E, **Coppola R**. 2007. Preservation by freezing of potentially probiotic strains of *Lactobacillus rhamnosus*. *Ann Microbiol* 57, 537-544.
116. Sorrentino E, Tremonte P, Capobianco F, Succi M, Reale A, Di Renzo T, R. **Coppola R**. 2007. Rapporti di interazione tra microrganismi di interesse tecnologico isolati da soppresata molisana. *Ind Alim* 470, 633-636.
117. Salimei E, Capilongo V, Simoni A, Peiretti PG, Maglieri C, Romano CA, Mannina L, **Coppola R**, Sorrentino E. 2007. *Lactobacillus rhamnosus* as additive for maize and sorghum ensiling. *J Agric Food Chem* 55, 9600-9607.
118. Tremonte P, Succi M, Reale A, Di Renzo T, Sorrentino E, **Coppola R**. 2007. Interactions between strains of *Staphylococcus xylosum* and *Kocuria varians* isolated from fermented meats. *J Appl Microbiol* 103, 743-751.
119. Reale A, Konietzny U, **Coppola R**, Sorrentino E, Greiner R. 2007. The importance of lactic acid bacteria for phytate degradation during cereal dough fermentation. *J Agric Food Chem* 55, 2993-2997.
120. Fratianni F, Di Luccia A, **Coppola R**, Nazzaro F. 2007. Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated *Tuber aestivum* black truffle: A preliminary study. *Food Chem* 102, 471-474.



121. Nazzaro F, Fratianni F, Picariello G, **Coppola R**, Reale A, Di Luccia A. 2007. Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. *Food Chem* 103, 344-354.
122. Tremonte P, Sorrentino E, Succi M, Reale A, Maiorano G, **Coppola R**. 2005. Shelf life of fresh sausages stored under modified atmospheres. *J Food Prot* 68, 2686-2692.
123. De Giulio B, Orlando P, Barba G, **Coppola R**, De Rosa M, Sada A, De Prisco PP, Nazzaro F. 2005. Use of alginate and cryo-protective sugars to improve the viability of lactic acid bacteria after freezing and freeze-drying. *WJMB* 21, 739-746.
124. Tremonte P, Reale A, **Coppola R**, Succi M. 2005. Indagini preliminari sulle caratteristiche microbiologiche della "ventricina". *Ind Alim* 449, 753-757.
125. Succi M, Tremonte P, **Coppola R**. *Lactobacillus rhamnosus*: un potenziale probiotico dal futuro promettente. *Ind Alim* 450, 862-867, 2005
126. Capobianco F, Pacifico S, Panfili G, Salimei E, **Coppola R**. 2005. Aspetti tecnologici e microbiologici del Pecorino Carmasciano. *Ind Alim* 444, 150-155.
127. **Coppola R**, Succi M, Tremonte P, Reale A, Salzano G, Sorrentino E. 2005. Antibiotic susceptibility of *Lactobacillus rhamnosus* strains isolated from Parmigiano Reggiano cheese. *Lait* 85 (3), 193-204.
128. Succi M, Tremonte P, Reale A, Sorrentino E, Grazia L, Pacifico S, **Coppola R**. 2005. Bile salt and acid tolerance of *Lactobacillus rhamnosus* strains isolated from Parmigiano Reggiano cheese. *FEMS Microbiol Lett* 244, 129-137.
129. Reale A, Tremonte P, Succi M, Sorrentino E, **Coppola R**. 2005. Exploration of lactic acid bacteria ecosystem of sourdoughs from the Molise region. *Ann Microbiol* 55, 17-22.
130. Reale A, Mannina L, Tremonte P, Sobolev AP, Succi M, Sorrentino E, **Coppola R**. 2004. Phytate degradation by lactic acid bacteria and yeasts during the wholemeal dough fermentation: a <sup>31</sup>P NMR Study. *J Agric Food Chem* 52, 6300-6305.
131. Adamo M, Capitani D, Mannina L, Cristinzio M, Ragni P, Tata A, **Coppola R**. 2004. Truffles decontamination treatment by ionizing radiation. *Radiat Phys Chem* 71, 167-170.
132. Basso AL, Picariello G, **Coppola R**, Tremonte P, Spagna Musso S. 2004. Proteolytic activity of *Lactobacillus sakei*, *Lactobacillus farciminis* and *Lactobacillus plantarum* on sarcoplasmic proteins. *J Food Biochem* 28, 195-212.
133. Nazzaro F, Di Luccia A, Tremonte P, Grazia L, Sorrentino E, Maurelli L, **Coppola R**. 2004. Evaluation of proteolytic activity of *Staphylococcus xylosum* strains in Soppressata Molisana, a typical Southern Italy fermented sausage. *Ann Microbiol* 54, 269-281.
134. Salimei E, Fantuz F, **Coppola R**, Chiofalo B, Polidori P, Varisco G. 2004. Composition and characteristics of ass's milk. *Anim Res* 53, 67-78.
135. Succi M, Reale A, Andrighetto C, Lombardi A, Sorrentino E, Coppola R. 2003. Presence of yeasts in southern Italian sourdoughs from *Triticum aestivum* flour. *FEMS Microbiol Lett* 225, 143-148,
136. **Coppola R**, Succi M, Sorrentino E, Iorizzo M, Grazia L. 2003. Survey of lactic acid bacteria during the ripening of Caciocavallo cheese produced in Molise. *Lait* 83, 211-222.
137. Di Maria S, Basso AL, Santoro E, Grazia L, **Coppola R**. 2002. Monitoring of *Staphylococcus xylosum* DSM 20266 added as starter during fermentation and ripening of soppressata molisana, a typical Italian sausage. *J Appl Micr* 92, 158-164.
138. **Coppola R**, Salimei E, Succi M, Sorrentino E, Nanni M, Ranieri P, Belli Blanes R., Grazia L. 2002. Behaviour of *Lactobacillus rhamnosus* strains in ass's milk. *Ann Microbiol* 52, 55-60.
139. Chiavari C, Ferri G, Nanni M, **Coppola R**, Ranucci C, Pugliano G, Chianese L. 2002. Ruolo della microflora lattica mesofila (NSLAB) sulla proteolisi dei formaggi a pasta cotta e a lunga stagionatura tipo grana. *Ind Alim*, 5, 391-397.

140. **Coppola R**, Nazzaro F, Giagnacovo B, Iorizzo M, De Giulio B, Maurelli L, Grazia L. 2001. Influenza di un ceppo selezionato di *Lactobacillus sakei* su alcuni parametri microbiologici e chimici di salami tipo soppressata molisana. *Ind Alim*, XLI, 1326-1330.
141. Reale A, Torelli M, Romano C, Sorrentino E, Grazia L, **Coppola R**. 2001. La qualità microbiologica nella produzione di pizze. *Ind Alim*, XL, 1213-1215.
142. Luongo D, Giagnacovo B, Fiume I, Iorizzo M, **Coppola R**. 2001. Volatile compounds in "soppressata molisana" style salami fermented by *Lactobacillus sakei*. *It J Food Sci* 1, 19-28.
143. **Coppola R**, Nanni M, Succi M, Sorrentino A, Iorizzo M, Chiavari C, Grazia L. 2001. Enumeration of thermophilic lactic acid bacteria in ripened cheeses manufactured from raw milk *Milchwissenschaft*, 56, 140-142.
144. Marconi E, Sorrentino E, Mastrocola L, **Coppola R**. 2000. Rapid detection of meso-diaminopimelic acid in lactic acid bacteria by microwave cell wall hydrolysis. *J Agric Food Chem* 48, 3348-51.
145. Passarelli P, Zambonelli C, Tini V, Rainieri S, **Coppola R**. 2000. Characterisation of wine yeasts isolated at different temperatures using the enrichment technique. *Vitis*, 39, 87-88,
146. **Coppola R**, Nanni M, Iorizzo M, Sorrentino A, Sorrentino E, Chiavari C, Grazia L. 2000. Microbiological characteristics of Parmigiano Reggiano cheese during the cheesemaking and the first months of the ripening. *Lait* 80, 479-490.
147. **Coppola R**, Giagnacovo B, Iorizzo M, Grazia L. 1998. Characterization of lactobacilli involved in the ripening of soppressata molisana, a typical southern Italy fermented sausage. *Food Microbiol* 15, 347-353.
148. **Coppola R**, Nanni M, Iorizzo M, Sorrentino A, Sorrentino E, Grazia L. 1997. Survey of lactic acid bacteria isolated during the advanced stages of the ripening of Parmigiano Reggiano cheese. *J Dairy Res* 64, 305-310.
149. **Coppola R**, Iorizzo M, Saotta R, Sorrentino E, Grazia L. 1997. Characterization of micrococci and staphylococci isolated from soppressata molisana, a Southern Italy fermented sausage. *Food Microbiol* 14, 47-53.
150. **Coppola R**, Iorizzo M, Sorrentino A, Sorrentino E, Grazia L. 1996. Resistenza al congelamento di lattobacilli mesofili isolati da insaccati e paste acide. *Ind Alim*, XXXV, 349-356.
151. Villani F, **Coppola R**, Maddonni MF, Pallotta ML. 1995. Identification of *Listeria monocytogenes* in food and environment by polymerase chain reaction. *J Environ Sci Health Part A: Environmental Science and Engineering and Toxicology* 30, 63-71.
152. Iorizzo M, **Coppola R**, Sorrentino E, Grazia L. 1995. Caratterizzazione microbiologica di paste acide molisane. *Ind Alim* XXXIV, 1290-1294.
153. **Coppola R**, Iorizzo M, Giagnacovo B, Sorrentino A, Sorrentino E, Grazia L. 1995. La soppressata molisana: caratteristiche microbiologiche e tecnologiche. *Ind Alim* XXXIV, 851-854.
154. **Coppola R**, Grazia L, Rossi F, Salzano G, Sorrentino E. 1995. Conservabilità di formaggi freschi a pasta filata. Influenza delle tecniche di produzione con latte pastorizzato. *Ind Alim* XXXIV, 111-114.
155. Salzano G, **Coppola R**, Maddonni MF, Pallotta ML, Villani F, Sorlini C. 1993. Identification of *Listeria monocytogenes* in mozzarella cheese by polymerase chain reaction employment. *Ann Microbiol Enzimol*, 43, 159-163.
156. Villani F, **Coppola R**, Capilongo V, Salzano G, Sorrentino E. 1991. Aspetti microbiologici dei formaggi freschi a pasta filata prodotti in Molise. *Ann Microbiol* 41, 243.

157. Coppola S, Villani F, **Coppola R**, Parente E. 1990. Comparison of different starter systems for water-buffalo Mozzarella cheese manufacture. *Lait* 70, 411-423.
158. Parente E, Villani F, **Coppola R**, Coppola S. 1989. A multiple strain starter for water-buffalo Mozzarella cheese manufacture. *Lait*, 69, 4, 271-289.
159. Coppola S, Parente E, Dumontet S, **Coppola R**. 1985. La fabbricazione della mozzarella di bufala: attività fermentative durante la maturazione della cagliata. *Ann Microbiol* 35, 211.

## CAPITOLI DI LIBRO

1. L De Martino, **R Coppola**, V De Feo, L Caputo, F Fratianni, F Nazzaro. Essential Oils Diversity of Teucrium Species. In: *Teucrium Species: Biology and Applications*, 179-210, 2020
2. F Nazzaro, F Fratianni, A d'Acierno, AG da Cruz, V De Feo, **R Coppola**. Microbial production of metabolites for food and processes. In: *New and Future Developments in Microbial Biotechnology and Bioengineering*, 2020
3. Nazzaro F, Fratianni F, d'Acierno A, **Coppola R**, Ayala-Zavala FJ, Gomes-Cruz A, De Feo V. 2019. Essential oils and microbial communication. In: (Hany-El Shemy Ed) *Essential Oils - Oils of Nature*, InTechOpen ISBN 978-1-78984-641-6, 2019
4. Nazzaro F, Fratianni F, d'Acierno A, De Feo V, Ayala-Zavala FJ, Gomes-Cruz A, Granato D, **Coppola R**. 2019. Effect of polyphenols on microbial cell-cell communications. In: (G. Tommonaro Ed) *Quorum Sensing. Molecular Mechanism and Biotechnological Application*. First Edition. Elsevier, *in press* ISBN: 9780128149058
5. Nazzaro F, Fratianni F, Cozzolino A, Granese T, **Coppola R**. 2016. Active carbohydrates. In (Siddiqui MW, Ayala-Zavala JF, Hwang CA Eds): *Postharvest management approaches for maintaining quality of fresh produce*, pp141-156. Springer, Cham, ISBN 978-3-319-23582-0 DOI 10.1007/978-3-319-23582-0
6. Nazzaro F, Fratianni F, d'Acierno A, **Coppola R**. 2015. Gut Microbiota and Polyphenols: A Strict Connection Enhancing Human Health. In (Ravishankar RV ed): *Advances in Food Biotechnology*, Wiley-Blackwell & Sons, West Sussex, UK, pp 335-350, ISBN 978-1-118-86455-5
7. Tremonte P, **Coppola R**. 2012. I salami in *Microbiologia dei prodotti Alimentari* a cura di G.A. Farris, M. Gobbetti, E. Neviani, M. Vincenzini, Casa Editrice Ambrosiana, pp 437-460, ISBN: 9788808182463
8. Nazzaro F, Fratianni F, **Coppola R**. 2011. Microtechnology and nanotechnology in food science. In (JI. Boye Y Arcand eds) *Green Technologies in Food Production and Processing*, Springer, pp 471-494, ISBN 978-1-4614-1587-9
9. Nazzaro F, Orlando P, Fratianni F, **Coppola R**. 2011. *Proprietà funzionali del latte d'asina fermentato con probiotici*. In: *LATTE DI ASINA: produzione, caratteristiche e gestione dell'azienda asinina*, pp 175-182, ISBN 978-88-904416-6-0
10. **Coppola R**, Reale A. 2010. Il rafforzamento dei prodotti lievitati da forno e le tecniche di confezionamento. In: *Biotechnologia dei prodotti lievitati da forno* a cura di M. Gobbetti e A. Corsetti. *Casa Editrice Ambrosiana*, ISBN: 978-88-081812-1-3
11. **Coppola R**, Reale A. 2007. *Il Pane* In: *La microbiologia applicata alle industrie alimentari*, a cura di L.S. Cocolin e G. Comi. Ed. Aracne, Roma, ISBN 978-88-548-1109-6
12. **Coppola R**, Salimei E, Maglieri C, Succi M, Tremonte P. 2006. *Allevamenti, tecniche e tecnologie*. In *Salumi Italiani: storia, nutrizione e gusto*. A cura del Ministero delle Politiche Agricole, Alimentari e Forestali 31-56; 70-305,

13. Cubadda R, **Coppola R**, Marconi E, Panfili G. 1996. *I PRODOTTI CASEARI DEL MEZZOGIORNO* - Volume II - Caratterizzazione analitica e compositiva - a cura di P. Lembo – pp 255-270.
14. **Coppola R**, Salzano G, Capilongo V, Sorrentino E, Villani F. 1992. L'industria lattiero-casearia del Molise: strutture, tecnologie, aspetti qualitativi. In: Attualità e prospettive della produzione e trasformazione del latte. ESI, Napoli, 220-237.
15. Cubadda R, Colavita G, **Coppola R**. - *CNR - I PRODOTTI CASEARI DEL MEZZOGIORNO* - a cura di P. Lembo e E. Spedicato - 233-247, 1992.