

## Pubblicazioni internazionali di Luca Simone Cocolin nel periodo 2018 – maggio 2020

De Angelis, M., Ferrocino, I., Calabrese, F.M., De Filippis, F., Cavallo, N., Siragusa, S., Rampelli, S., Di Cagno, R., Rantsiou, K., Vannini, L., Pellegrini, N., Lazzi, C., Turrone, S., Lorusso, N., Ventura, M., Chieppa, M., Neviani, E., Brigidi, P., O'Toole, P.W., Ercolini, D., Gobbetti, M., Cocolin, L.

Diet influences the functions of the human intestinal microbiome

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Belleggia, L., Aquilanti, L., Ferrocino, I., Milanovic, V., Garofalo, C., Clementi, F., Cocolin, L., Mozzon, M., Foligni, R., Haouet, M.N., Scuota, S., Framboas, M., Osimani, A.

Discovering microbiota and volatile compounds of surstromming, the traditional Swedish sour herring

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Russo, P., Englezos, V., Capozzi, V., Pollon, M., Rio Segade, S., Rantsiou, K., Spano, G., Cocolin, L.

Effect of mixed fermentations with *Starmerella bacillaris* and *Saccharomyces cerevisiae* on management of malolactic fermentation

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