

Aldo Todaro

List of Publications by Year in descending order

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42
papers

1,071
citations

394421

19
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414414

32
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45
all docs

45
docs citations

45
times ranked

1423
citing authors

#	ARTICLE	IF	CITATIONS
1	Recovery of anthocyanins from eggplant peel. <i>Food Chemistry</i> , 2009, 114, 434-439.	8.2	89
2	Microbiota and metabolome during controlled and spontaneous fermentation of Nocellara Etnea table olives. <i>Food Microbiology</i> , 2017, 65, 136-148.	4.2	83
3	The influence of <i>Opuntia ficus-indica</i> mucilage edible coating on the quality of "Hayward"™ kiwifruit slices. <i>Postharvest Biology and Technology</i> , 2016, 120, 45-51.	6.0	73
4	The effectiveness of <i>Opuntia ficus-indica</i> mucilage edible coating on post-harvest maintenance of "Dottato"™ fig (<i>Ficus carica</i> L.) fruit. <i>Food Packaging and Shelf Life</i> , 2017, 12, 135-141.	7.5	72
5	Salinity effects on enzymatic browning and antioxidant capacity of fresh-cut baby Romaine lettuce (<i>Lactuca sativa</i> L. cv. Duende). <i>Food Chemistry</i> , 2010, 119, 1502-1506.	8.2	51
6	Giarrappa and Grossa di Spagna naturally fermented table olives: Effect of starter and probiotic cultures on chemical, microbiological and sensory traits. <i>Food Research International</i> , 2014, 62, 1154-1164.	6.2	43
7	Polyphasic approach to study physico-chemical, microbiological and sensorial characteristics of artisanal Nicastrese goat's cheese. <i>Food Microbiology</i> , 2018, 70, 143-154.	4.2	41
8	Fermentation of Nocellara Etnea Table Olives by Functional Starter Cultures at Different Low Salt Concentrations. <i>Frontiers in Microbiology</i> , 2018, 9, 1125.	3.5	40
9	Increase of trans-resveratrol in typical Sicilian wine using β -Glucosidase from various sources. <i>Food Chemistry</i> , 2008, 107, 1570-1575.	8.2	39
10	Physico-chemical properties and sensory profile of durum wheat Dittaino PDO (Protected Designation) Tj ETQq0 0 0 rgBT /Overlock 10 T 242-249.	8.2	38
11	Preliminary characterization of wild lactic acid bacteria and their abilities to produce flavour compounds in ripened model cheese system. <i>Journal of Applied Microbiology</i> , 2007, 103, 427-435.	3.1	37
12	Effect of Sequential Inoculum of Beta-Glucosidase Positive and Probiotic Strains on Brine Fermentation to Obtain Low Salt Sicilian Table Olives. <i>Frontiers in Microbiology</i> , 2019, 10, 174.	3.5	37
13	Pomological Traits, Sensory Profile and Nutraceutical Properties of Nine Cultivars of Loquat (<i>Eriobotrya japonica</i> Lindl.) Fruits Grown in Mediterranean Area. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 330-338.	3.2	36
14	Effects of thermal treatments on pectinesterase activity determined in blood oranges juices. <i>Enzyme and Microbial Technology</i> , 2005, 36, 258-263.	3.2	35
15	Almond by-products: Extraction and characterization of phenolic compounds and evaluation of their potential use in composite dough with wheat flour. <i>LWT - Food Science and Technology</i> , 2018, 89, 299-306.	5.2	35
16	Physiological and Molecular Analysis of the Maturation Process in Fruits of Clementine Mandarin and One of Its Late-Ripening Mutants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7974-7982.	5.2	31
17	Non-conventional yeasts from fermented honey by-products: Focus on <i>Hanseniaspora uvarum</i> strains for craft beer production. <i>Food Microbiology</i> , 2021, 99, 103806.	4.2	28
18	Study and Characterization of Polyphenol Oxidase from Eggplant (<i>Solanum melongena</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11244-11248.	5.2	26

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19	Employ of Citrus By-product as Fat Replacer Ingredient for Bakery Confectionery Products. <i>Frontiers in Nutrition</i> , 2020, 7, 46.	3.7	23
20	Polyphenol Oxidase Activity from Three Sicilian Artichoke [<i>Cynara cardunculus</i> L. Var. <i>scolymus</i> (Fiori)] Cultivars: Studies and Technological Application on Minimally Processed Production. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1714-1718.	5.2	19
21	Addition of selected starter/non-starter lactic acid bacterial inoculums to stabilise PDO Pecorino Siciliano cheese production. <i>Food Research International</i> , 2020, 136, 109335.	6.2	19
22	Screening of durum wheat landraces (<i>Triticum turgidum</i> subsp. <i>durum</i>) for the malting suitability. <i>Journal of Cereal Science</i> , 2018, 83, 101-109.	3.7	18
23	Effect of freezing/thawing process in different sizes of blue fish in the Mediterranean through lysosomal enzymatic tests. <i>Food Chemistry</i> , 2014, 148, 47-53.	8.2	16
24	Variability of sensory profile and quality characteristics for "Pesca di Bivona"™ and "Pesca di Leonforte"™ peach (<i>Prunus persica</i> Batsch) fresh-cut slices during storage. <i>Postharvest Biology and Technology</i> , 2015, 110, 61-69.	6.0	16
25	Insights Into the Cultivable Microbial Ecology of "Manna" Ash Products Extracted From <i>Fraxinus angustifolia</i> (Oleaceae) Trees in Sicily, Italy. <i>Frontiers in Microbiology</i> , 2019, 10, 984.	3.5	14
26	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. <i>Food Research International</i> , 2020, 131, 108916.	6.2	13
27	Methods used to evaluate the peroxy (ROO•) radical scavenging capacities of four common antioxidants. <i>European Food Research and Technology</i> , 2012, 235, 1141-1148.	3.3	12
28	Microbreweries, brewpubs and beerfirms in the Sicilian craft beer industry. <i>International Journal of Wine Business Research</i> , 2019, 32, 122-138.	2.0	12
29	Physicochemical properties, sugar profile, and non-starch polysaccharides characterization of old wheat malt landraces. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 103997.	3.9	12
30	Effect of seasonality on physico-chemical and microbiological properties of nicastrese milk and artisanal cheese. <i>FEMS Microbiology Letters</i> , 2021, 368, .	1.8	11
31	Effects of innovative and conventional sanitizing treatments on the reduction of <i>Saccharomyces fibuligera</i> defects on industrial durum wheat bread. <i>International Journal of Food Microbiology</i> , 2016, 235, 71-76.	4.7	9
32	Preliminary evaluation of durum wheat (<i>Triticum Turgidum</i> Subsp <i>Durum</i>) during malting process. <i>Cereal Chemistry</i> , 2018, 95, 312-319.	2.2	9
33	Cherry Tomato Drying: Sun versus Convective Oven. <i>Horticulturae</i> , 2021, 7, 40.	2.8	7
34	Degradative enzymatic activities in fresh-cut blood orange slices during chilled storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1041-1049.	2.7	6
35	Use of stevia and chia seeds for the formulation of traditional and vegan artisanal ice cream. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100441.	3.0	6
36	Effects of adding solid and molten chocolate on the physicochemical, antioxidant, microbiological, and sensory properties of ewe's milk cheese. <i>Journal of Food Science</i> , 2020, 85, 556-566.	3.1	5

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37	POMOLOGICAL TRAITS, SENSORY CHARACTERISTICS, AND ANTIOXIDANT ACTIVITY IN FRUITS OF NINE LOQUAT CULTIVARS GROWN IN SICILY. <i>Acta Horticulturae</i> , 2015, , 143-152.	0.2	3
38	New development opportunities for the craft brewing segment: the case study of a micro-malthouse. <i>International Journal of Globalisation and Small Business</i> , 2017, 9, 105.	0.2	3
39	CHANGES IN ASCORBIC ACID CONTENT IN FRESH CUT SICILIAN YELLOW-FLESH PEACHES. <i>Acta Horticulturae</i> , 2015, , 777-780.	0.2	2
40	New application of agro-industrial waste to prevent melanosis of Mediterranean pink shrimp. <i>New Biotechnology</i> , 2014, 31, S213.	4.4	1
41	Myrosinase activity and quality parameters on fresh-cut Chinese cabbage stored at two different temperatures. <i>New Biotechnology</i> , 2009, 25, S128-S129.	4.4	0
42	EFFECT OF DRYING CONDITION ON THE QUALITY OF DRY LATE PEACHES OF LEONFORTE. <i>Acta Horticulturae</i> , 2015, , 781-786.	0.2	0