

Aldo Todaro

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/105714/publications.pdf>

Version: 2024-02-01

42
papers

1,071
citations

394421

19
h-index

414414

32
g-index

45
all docs

45
docs citations

45
times ranked

1423
citing authors

#	ARTICLE	IF	CITATIONS
1	Cherry Tomato Drying: Sun versus Convective Oven. Horticulturae, 2021, 7, 40.	2.8	7
2	Effect of seasonality on physico-chemical and microbiological properties of nicastrese milk and artisanal cheese. FEMS Microbiology Letters, 2021, 368, .	1.8	11
3	Physicochemical properties, sugar profile, and non-starch polysaccharides characterization of old wheat malt landraces. Journal of Food Composition and Analysis, 2021, 102, 103997.	3.9	12
4	Non-conventional yeasts from fermented honey by-products: Focus on Hanseniaspora uvarum strains for craft beer production. Food Microbiology, 2021, 99, 103806.	4.2	28
5	Use of stevia and chia seeds for the formulation of traditional and vegan artisanal ice cream. International Journal of Gastronomy and Food Science, 2021, 26, 100441.	3.0	6
6	Change in taste-altering non-volatile components of blood and common orange fruit during cold storage. Food Research International, 2020, 131, 108916.	6.2	13
7	Employ of Citrus By-product as Fat Replacer Ingredient for Bakery Confectionery Products. Frontiers in Nutrition, 2020, 7, 46.	3.7	23
8	Addition of selected starter/non-starter lactic acid bacterial inoculums to stabilise PDO Pecorino Siciliano cheese production. Food Research International, 2020, 136, 109335.	6.2	19
9	Effects of adding solid and molten chocolate on the physicochemical, antioxidant, microbiological, and sensory properties of ewe's milk cheese. Journal of Food Science, 2020, 85, 556-566.	3.1	5
10	Insights Into the Cultivable Microbial Ecology of "Manna" Ash Products Extracted From Fraxinus angustifolia (Oleaceae) Trees in Sicily, Italy. Frontiers in Microbiology, 2019, 10, 984.	3.5	14
11	Microbreweries, brewpubs and beerfirms in the Sicilian craft beer industry. International Journal of Wine Business Research, 2019, 32, 122-138.	2.0	12
12	Effect of Sequential Inoculum of Beta-Glucosidase Positive and Probiotic Strains on Brine Fermentation to Obtain Low Salt Sicilian Table Olives. Frontiers in Microbiology, 2019, 10, 174.	3.5	37
13	Preliminary evaluation of durum wheat (<i>Triticum Turgidum</i> Subsp <i>Durum</i>) during malting process. Cereal Chemistry, 2018, 95, 312-319.	2.2	9
14	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
15	Polyphasic approach to study physico-chemical, microbiological and sensorial characteristics of artisanal Nicastrese goat's cheese. Food Microbiology, 2018, 70, 143-154.	4.2	41
16	Almond by-products: Extraction and characterization of phenolic compounds and evaluation of their potential use in composite dough with wheat flour. LWT - Food Science and Technology, 2018, 89, 299-306.	5.2	35
17	Fermentation of Nocellara Etnea Table Olives by Functional Starter Cultures at Different Low Salt Concentrations. Frontiers in Microbiology, 2018, 9, 1125.	3.5	40
18	Screening of durum wheat landraces (<i>Triticum turgidum</i> subsp. durum) for the malting suitability. Journal of Cereal Science, 2018, 83, 101-109.	3.7	18

#	ARTICLE	IF	CITATIONS
19	Microbiota and metabolome during controlled and spontaneous fermentation of Nocellara Etnea table olives. <i>Food Microbiology</i> , 2017, 65, 136-148.	4.2	83
20	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
21	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
22	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
23	Effects of innovative and conventional sanitizing treatments on the reduction of <i>Saccharomyces fibuliger</i> defects on industrial durum wheat bread. <i>International Journal of Food Microbiology</i> , 2016, 235, 71-76.	4.7	9
24	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
25	CHANGES IN ASCORBIC ACID CONTENT IN FRESH CUT SICILIAN YELLOW-FLESH PEACHES. <i>Acta Horticulturae</i> , 2015, , 777-780.	0.2	2
26	EFFECT OF DRYING CONDITION ON THE QUALITY OF DRY LATE PEACHES OF LEONFORTE. <i>Acta Horticulturae</i> , 2015, , 781-786.	0.2	0
27	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
28	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
29	New application of agro-industrial waste to prevent melanosis of Mediterranean pink shrimp. <i>New Biotechnology</i> , 2014, 31, S213.	4.4	1
30	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
31	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
32	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
33	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
34	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
35	Polyphenol Oxidase Activity from Three Sicilian Artichoke [<i>Cynara cardunculus</i> L. Var. <i>scolymus</i> L. (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
36	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

#	ARTICLE	IF	CITATIONS
37	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
38	Recovery of anthocyanins from eggplant peel. <i>Food Chemistry</i> , 2009, 114, 434-439.	8.2	89
39	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
40	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
41	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
42	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