

Lucia Parafati

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

931
citations

687363

13
h-index

642732

23
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23
all docs

23
docs citations

23
times ranked

1189
citing authors

#	ARTICLE	IF	CITATIONS
1	Biocontrol ability and action mechanism of food-isolated yeast strains against <i>Botrytis cinerea</i> causing post-harvest bunch rot of table grape. <i>Food Microbiology</i> , 2015, 47, 85-92.	4.2	283
2	Edible coatings incorporating pomegranate peel extract and biocontrol yeast to reduce <i>Penicillium digitatum</i> postharvest decay of oranges. <i>Food Microbiology</i> , 2018, 74, 107-112.	4.2	98
3	Volatile organic compounds (VOCs) produced by biocontrol yeasts. <i>Food Microbiology</i> , 2019, 82, 70-74.	4.2	97
4	The effect of locust bean gum (LBG)-based edible coatings carrying biocontrol yeasts against <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> causal agents of postharvest decay of mandarin fruit. <i>Food Microbiology</i> , 2016, 58, 87-94.	4.2	71
5	Performance evaluation of volatile organic compounds by antagonistic yeasts immobilized on hydrogel spheres against gray, green and blue postharvest decays. <i>Food Microbiology</i> , 2017, 63, 191-198.	4.2	70
6	Antimicrobial activity of cultivated cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i> DC.) leaf extracts against bacterial species of agricultural and food interest. <i>Industrial Crops and Products</i> , 2019, 129, 206-211.	5.2	60
7	Application of prickly pear fruit extract to improve domestic shelf life, quality and microbial safety of sliced beef. <i>Food and Chemical Toxicology</i> , 2018, 118, 355-360.	3.6	34
8	Potential Role of Exoglucanase Genes (WaEXG1 and WaEXG2) in the Biocontrol Activity of <i>Wickerhamomyces anomalus</i> . <i>Microbial Ecology</i> , 2017, 73, 876-884.	2.8	32
9	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. <i>Foods</i> , 2020, 9, 1189.	4.3	29
10	Quality Maintenance of Beef Burger Patties by Direct Addition or Encapsulation of a Prickly Pear Fruit Extract. <i>Frontiers in Microbiology</i> , 2019, 10, 1760.	3.5	25
11	Antioxidant and Antimicrobial Properties of Semi-Processed Frozen Prickly Pear Juice as Affected by Cultivar and Harvest Time. <i>Foods</i> , 2020, 9, 235.	4.3	23
12	Addition of Olive Leaf Extract (OLE) for Producing Fortified Fresh Pasteurized Milk with An Extended Shelf Life. <i>Antioxidants</i> , 2019, 8, 255.	5.1	21
13	Efficacy of different citrus essential oils to inhibit the growth and B1 aflatoxin biosynthesis of <i>Aspergillus flavus</i> . <i>Environmental Science and Pollution Research</i> , 2019, 26, 31263-31272.	5.3	18
14	<i>Mangifera indica</i> L. Leaf Extract Induces Adiponectin and Regulates Adipogenesis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3211.	4.1	11
15	<i>Mangifera indica</i> L. Leaves as a Potential Food Source of Phenolic Compounds with Biological Activity. <i>Antioxidants</i> , 2022, 11, 1313.	5.1	10
16	Heterogenized Imidazolium-Based Ionic Liquids in Pebax®Rnew. Thermal, Gas Transport and Antimicrobial Properties. <i>Polymers</i> , 2020, 12, 1419.	4.5	9
17	Killer yeasts isolated from olive brines: Technological and probiotic aptitudes. <i>Food Microbiology</i> , 2022, 103, 103950.	4.2	8
18	Impact of prickly pear extract on the quality parameters of beef burger patties after cooking. <i>Food Bioscience</i> , 2021, 42, 101146.	4.4	7

#	ARTICLE	IF	CITATIONS
19	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
20	The effects of olive leaf extract from a Sicilian cultivar in an experimental model of hepatic steatosis. Rendiconti Lincei, 2017, 28, 643-650.	2.2	5
21	Pollen viability and endophytic yeast species of <i>Cistus creticus</i> and <i>C. monspeliensis</i> . Plant Biosystems, 2021, 155, 384-393.	1.6	5
22	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. Foods, 2021, 10, 2669.	4.3	5
23	Mupirocin-mucin agar for selective enumeration of <i>Bifidobacterium bifidum</i> . International Journal of Food Microbiology, 2014, 191, 32-35.	4.7	4