

Lucia Parafati

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

931
citations

687363

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docs citations

23
times ranked

1189
citing authors

#	ARTICLE	IF	CITATIONS
1	Killer yeasts isolated from olive brines: Technological and probiotic aptitudes. <i>Food Microbiology</i> , 2022, 103, 103950.	4.2	8
2	<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
3	Pollen viability and endophytic yeast species of <i>Cistus creticus</i> and <i>C. monspeliensis</i> . <i>Plant Biosystems</i> , 2021, 155, 384-393.	1.6	5
4	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
5	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. <i>Foods</i> , 2021, 10, 2669.	4.3	5
6	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
7	Heterogenized Imidazolium-Based Ionic Liquids in Pebax®. Thermal, Gas Transport and Antimicrobial Properties. <i>Polymers</i> , 2020, 12, 1419.	4.5	9
8	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. <i>Foods</i> , 2020, 9, 1189.	4.3	29
9	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
10	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
11	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
12	<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
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	Volatile organic compounds (VOCs) produced by biocontrol yeasts. <i>Food Microbiology</i> , 2019, 82, 70-74.	4.2	97
15	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
16	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
17	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
18	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

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19	The effects of olive leaf extract from a Sicilian cultivar in an experimental model of hepatic steatosis. <i>Rendiconti Lincei</i> , 2017, 28, 643-650.	2.2	5
20	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
21	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
22	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
23	Mupirocin-mucin agar for selective enumeration of <i>Bifidobacterium bifidum</i> . <i>International Journal of Food Microbiology</i> , 2014, 191, 32-35.	4.7	4