

LORENZO SIROLI

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

1,304
citations

361045

20
h-index

344852

36
g-index

39
all docs

39
docs citations

39
times ranked

1672
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization and evaluation of the influence of an alginate, cocoa and a bilayer alginate-cocoa coating on the quality of fresh-cut oranges during storage. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4454-4461.	1.7	7
2	Evaluation of a Gel Containing a Propionibacterium Extract in an In Vivo Model of Wound Healing. <i>International Journal of Molecular Sciences</i> , 2022, 23, 4708.	1.8	3
3	Sex-dependent effects of a yoghurt enriched with proteins in a mouse model of diet-induced obesity. <i>International Dairy Journal</i> , 2021, 114, 104914.	1.5	2
4	Efficacy of biodegradable, antimicrobial packaging on safety and quality parameters maintenance of a pear juice and rice milk-based smoothie product. <i>Food Control</i> , 2021, 128, 108170.	2.8	11
5	High-Pressure Homogenization and Biocontrol Agent as Innovative Approaches Increase Shelf Life and Functionality of Carrot Juice. <i>Foods</i> , 2021, 10, 2998.	1.9	5
6	Combined use of natural antimicrobial based nanoemulsions and ultra high pressure homogenization to increase safety and shelf-life of apple juice. <i>Food Control</i> , 2020, 111, 107051.	2.8	31
7	Evaluation of the fate of <i>Lactobacillus crispatus</i> BC4, carried in Squacquerone cheese, throughout the simulator of the human intestinal microbial ecosystem (SHIME). <i>Food Research International</i> , 2020, 137, 109580.	2.9	8
8	Novel bifidobacteria strains isolated from nonconventional sources. Technological, antimicrobial and biological characterization for their use as probiotics. <i>Journal of Applied Microbiology</i> , 2019, 127, 1207-1218.	1.4	0
9	Formation of Ethyl Carbamate during the Production Process of Cantonese Soy Sauce. <i>Molecules</i> , 2019, 24, 1474.	1.7	19
10	Volatile Molecule Profiles and Anti- <i>Listeria monocytogenes</i> Activity of Nisin Producers <i>Lactococcus lactis</i> Strains in Vegetable Drinks. <i>Frontiers in Microbiology</i> , 2019, 10, 563.	1.5	18
11	Influence of two different cocoa-based coatings on quality characteristics of fresh-cut fruits during storage. <i>LWT - Food Science and Technology</i> , 2019, 101, 152-160.	2.5	9
12	Use of <i>Lactobacillus crispatus</i> to produce a probiotic cheese as potential gender food for preventing gynaecological infections. <i>PLoS ONE</i> , 2019, 14, e0208906.	1.1	34
13	Effects of chitosan based coatings enriched with procyanidin by-product on quality of fresh blueberries during storage. <i>Food Chemistry</i> , 2018, 251, 18-24.	4.2	124
14	Technological potential of <i>Bifidobacterium aesculapii</i> strains for fermented soymilk production. <i>LWT - Food Science and Technology</i> , 2018, 89, 689-696.	2.5	17
15	Gene expression responses of <i>Listeria monocytogenes</i> Scott A exposed to sub-lethal concentrations of natural antimicrobials. <i>International Journal of Food Microbiology</i> , 2018, 286, 170-178.	2.1	25
16	Ultrasound assisted osmotic dehydration of organic cranberries (<i>Vaccinium oxycoccus</i>): Study on quality parameters evolution during storage. <i>Food Control</i> , 2018, 93, 40-47.	2.8	32
17	Transcriptomic approach and membrane fatty acid analysis to study the response mechanisms of <i>Escherichia coli</i> to thyme essential oil, carvacrol, 2-(E)-hexanal and citral exposure. <i>Journal of Applied Microbiology</i> , 2018, 125, 1308-1320.	1.4	15
18	Microencapsulation of functional strains by high pressure homogenization for a potential use in fermented milk. <i>Food Research International</i> , 2017, 97, 250-257.	2.9	31

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19	Study on the efficacy of edible coatings on quality of blueberry fruits during shelf-life. <i>LWT - Food Science and Technology</i> , 2017, 85, 440-444.	2.5	102
20	Effect of thyme essential oil and <i>Lactococcus lactis</i> CBM21 on the microbiota composition and quality of minimally processed lamb's lettuce. <i>Food Microbiology</i> , 2017, 68, 61-70.	2.1	9
21	Determination of Antibacterial and Technological Properties of Vaginal Lactobacilli for Their Potential Application in Dairy Products. <i>Frontiers in Microbiology</i> , 2017, 8, 166.	1.5	45
22	Survival of Spoilage and Pathogenic Microorganisms on Cardboard and Plastic Packaging Materials. <i>Frontiers in Microbiology</i> , 2017, 8, 2606.	1.5	39
23	Contribution of Two Different Packaging Material to Microbial Contamination of Peaches: Implications in Their Microbiological Quality. <i>Frontiers in Microbiology</i> , 2016, 7, 938.	1.5	18
24	Use of homogenisation pressure to improve quality and functionality of probiotic fermented milks containing <i>Lactobacillus rhamnosus</i> BFE 5264. <i>International Journal of Dairy Technology</i> , 2016, 69, 262-271.	1.3	24
25	Optimization of Vacuum Impregnation with Calcium Lactate of Minimally Processed Melon and Shelf-life Study in Real Storage Conditions. <i>Journal of Food Science</i> , 2016, 81, E2734-E2742.	1.5	20
26	Use of a nisin-producing <i>Lactococcus lactis</i> strain, combined with natural antimicrobials, to improve the safety and shelf-life of minimally processed sliced apples. <i>Food Microbiology</i> , 2016, 54, 11-19.	2.1	33
27	Cell membrane fatty acid changes and desaturase expression of <i>Saccharomyces bayanus</i> exposed to high pressure homogenization in relation to the supplementation of exogenous unsaturated fatty acids. <i>Frontiers in Microbiology</i> , 2015, 6, 1105.	1.5	19
28	Potential of high pressure homogenisation on probiotic Caciotta cheese quality and functionality. <i>Journal of Functional Foods</i> , 2015, 13, 126-136.	1.6	40
29	Effects of sub-lethal concentrations of thyme and oregano essential oils, carvacrol, thymol, citral and trans-2-hexenal on membrane fatty acid composition and volatile molecule profile of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> and <i>Salmonella enteritidis</i> . <i>Food Chemistry</i> , 2015, 182, 185-192.	4.2	70
30	Natural antimicrobials to prolong the shelf-life of minimally processed lamb's lettuce. <i>Postharvest Biology and Technology</i> , 2015, 103, 35-44.	2.9	39
31	Innovative strategies based on the use of bio-control agents to improve the safety, shelf-life and quality of minimally processed fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2015, 46, 302-310.	7.8	57
32	Innovative strategies based on the use of essential oils and their components to improve safety, shelf-life and quality of minimally processed fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2015, 46, 311-319.	7.8	100
33	Lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb's lettuce. <i>Food Microbiology</i> , 2015, 47, 74-84.	2.1	111
34	Characterization of oregano (<i>Origanum vulgare</i>) essential oil and definition of its antimicrobial activity against <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in vitro system and on foodstuff surfaces. <i>African Journal of Microbiology Research</i> , 2014, 8, 2746-2753.	0.4	8
35	Modeling with the Logistic Regression of the Growth/No Growth Interface of <i>Saccharomyces cerevisiae</i> in Relation to 2 Antimicrobial Terpenes (Citral and Linalool), pH, and w . <i>Journal of Food Science</i> , 2014, 79, M391-8.	1.5	10
36	Efficacy of natural antimicrobials to prolong the shelf-life of minimally processed apples packaged in modified atmosphere. <i>Food Control</i> , 2014, 46, 403-411.	2.8	56

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37	Combined effects of high pressure homogenization treatment and citral on microbiological quality of apricot juice. <i>International Journal of Food Microbiology</i> , 2013, 160, 273-281.	2.1	46
38	Evaluation of the effect of carvacrol on the <i>Escherichia coli</i> 555 metabolome by using ¹ H-NMR spectroscopy. <i>Food Chemistry</i> , 2013, 141, 4367-4374.	4.2	56