

Katia Liburdi

List of Publications by Year in descending order

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1107
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#	ARTICLE	IF	CITATIONS
1	Chitosan/clay nanocomposite films as supports for enzyme immobilization: An innovative green approach for winemaking applications. <i>Food Hydrocolloids</i> , 2018, 74, 124-131.	10.7	79
2	Lysozyme in Wine: An Overview of Current and Future Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1062-1073.	11.7	69
3	Immobilized lysozyme for the continuous lysis of lactic bacteria in wine: Bench-scale fluidized-bed reactor study. <i>Food Chemistry</i> , 2016, 210, 49-55.	8.2	43
4	Lysozyme immobilized on chitosan beads: Kinetic characterization and antimicrobial activity in white wines. <i>Food Control</i> , 2016, 63, 46-52.	5.5	39
5	Chitosan beads from microbial and animal sources as enzyme supports for wine application. <i>Food Hydrocolloids</i> , 2016, 61, 191-200.	10.7	36
6	Bromelain from pineapple stem in alcoholic acidic buffers for wine application. <i>Food Chemistry</i> , 2011, 124, 1349-1353.	8.2	35
7	The effect of pectinase and protease treatment on turbidity and on haze active molecules in pomegranate juice. <i>LWT - Food Science and Technology</i> , 2016, 73, 326-333.	5.2	34
8	Tailored and synergistic enzyme-assisted extraction of carotenoid-containing chromoplasts from tomatoes. <i>Food and Bioproducts Processing</i> , 2020, 121, 43-53.	3.6	34
9	Bromelain immobilization on microbial and animal source chitosan films, plasticized with glycerol, for application in wine-like medium: Microstructural, mechanical and catalytic characterisations. <i>Food Hydrocolloids</i> , 2015, 45, 41-47.	10.7	33
10	Monitoring of ochratoxin A fate during alcoholic fermentation of wine-must. <i>Food Control</i> , 2012, 27, 53-56.	5.5	32
11	Effect of Wine Inhibitors on Free Pineapple Stem Bromelain Activity in a Model Wine System. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3391-3397.	5.2	28
12	Papain from papaya (<i>Carica papaya</i> L.) fruit and latex: Preliminary characterization in alcoholic acidic buffer for wine application. <i>Food and Bioproducts Processing</i> , 2013, 91, 595-598.	3.6	28
13	A preliminary study of continuous milk coagulation using <i>Cynara cardunculus</i> flower extract and calf rennet immobilized on magnetic particles. <i>Food Chemistry</i> , 2018, 239, 157-164.	8.2	24
14	An Evaluation of the Clotting Properties of Three Plant Rennets in the Milks of Different Animal Species. <i>Foods</i> , 2019, 8, 600.	4.3	24
15	Evolution of S-cysteinylated and S-glutathionylated thiol precursors during grape ripening of <i>Vitis vinifera</i> L. cvs Grechetto, Malvasia del Lazio and Sauvignon Blanc. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 411-416.	2.1	23
16	Heat and light stability of natural yellow colourants in model beverage systems. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 905-915.	2.3	21
17	Pre-fermentative cold maceration in presence of non- <i>Saccharomyces</i> strains: Evolution of chromatic characteristics of Sangiovese red wine elaborated by sequential inoculation. <i>Food Research International</i> , 2018, 107, 257-266.	6.2	20
18	Effect of microwave power and blanching time in relation to different geometric shapes of vegetables. <i>LWT - Food Science and Technology</i> , 2019, 99, 497-504.	5.2	20

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19	Lysozyme Immobilized on Micro-Sized Magnetic Particles: Kinetic Parameters at Wine pH. Applied Biochemistry and Biotechnology, 2012, 166, 1736-1746.	2.9	18
20	Immobilised native plant cysteine proteases: packed-bed reactor for white wine protein stabilisation. Journal of Food Science and Technology, 2016, 53, 1130-1139.	2.8	18
21	Effect of free and immobilised stem bromelain on protein haze in white wine. Australian Journal of Grape and Wine Research, 2014, 20, 347-352.	2.1	17
22	Pre-fermentative cold maceration in the presence of non- <i>Saccharomyces</i> strains: effect on fermentation behaviour and volatile composition of a red wine. Australian Journal of Grape and Wine Research, 2018, 24, 267-274.	2.1	14
23	Kinetic characterization of arginase from <i>Saccharomyces cerevisiae</i> during alcoholic fermentation at different temperatures. LWT - Food Science and Technology, 2017, 82, 268-273.	5.2	12
24	Catalytic properties of lipoxygenase extracted from different varieties of <i>Pisum sativum</i> and <i>Lens culinaris</i> . Journal of Food Biochemistry, 2021, 45, e13617.	2.9	8
25	Study of Two Different Immobilized Acid Proteases for Wine Application. Food Biotechnology, 2010, 24, 282-292.	1.5	6
26	Galacto-Oligosaccharide (GOS) Synthesis during Enzymatic Lactose-Free Milk Production: State of the Art and Emerging Opportunities. Beverages, 2022, 8, 21.	2.8	6
27	Inhibitory effect of ethanol, sulphur dioxide and proanthocyanidinic tannins on lysozyme antimicrobial activity in model wine. LWT - Food Science and Technology, 2016, 73, 320-325.	5.2	5