Katia Liburdi

List of Publications by Year
in descending order

27	726	471509 17	526287 27
papers	citations	h-index	g-index

27	27	27	1107
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Galacto-Oligosaccharide (GOS) Synthesis during Enzymatic Lactose-Free Milk Production: State of the Art and Emerging Opportunities. Beverages, 2022, 8, 21.	2.8	6
2	Catalytic properties of lipoxygenase extracted from different varieties of Pisum sativum and Lens culinaris. Journal of Food Biochemistry, 2021, 45, e13617.	2.9	8
3	Tailored and synergistic enzyme-assisted extraction of carotenoid-containing chromoplasts from tomatoes. Food and Bioproducts Processing, 2020, 121, 43-53.	3.6	34
4	Heat and light stability of natural yellow colourants in model beverage systems. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 905-915.	2.3	21
5	An Evaluation of the Clotting Properties of Three Plant Rennets in the Milks of Different Animal Species. Foods, 2019, 8, 600.	4.3	24
6	Effect of microwave power and blanching time in relation to different geometric shapes of vegetables. LWT - Food Science and Technology, 2019, 99, 497-504.	5.2	20
7	Pre-fermentative cold maceration in presence of non- Saccharomyces strains: Evolution of chromatic characteristics of Sangiovese red wine elaborated by sequential inoculation. Food Research International, 2018, 107, 257-266.	6.2	20
8	Pre-fermentative cold maceration in the presence of non-Saccharomyces 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
9	A preliminary study of continuous milk coagulation using Cynara cardunculus flower extract and calf rennet immobilized on magnetic particles. Food Chemistry, 2018, 239, 157-164.	8.2	24
10	Chitosan/clay nanocomposite films as supports for enzyme immobilization: An innovative green approach for winemaking applications. Food Hydrocolloids, 2018, 74, 124-131.	10.7	79
11	Kinetic characterization of arginase from Saccharomyces cerevisiae during alcoholic fermentation at different temperatures. LWT - Food Science and Technology, 2017, 82, 268-273.	5.2	12
12	Immobilized lysozyme for the continuous lysis of lactic bacteria in wine: Bench-scale fluidized-bed reactor study. Food Chemistry, 2016, 210, 49-55.	8.2	43
13	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
14	The effect of pectinase and protease treatment on turbidity and on haze active molecules in pomegranate juice. LWT - Food Science and Technology, 2016, 73, 326-333.	5.2	34
15	Chitosan beads from microbial and animal sources as enzyme supports for wine application. Food Hydrocolloids, 2016, 61, 191-200.	10.7	36
16	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
17	Lysozyme immobilized on chitosan beads: Kinetic characterization and antimicrobial activity in white wines. Food Control, 2016, 63, 46-52.	5.5	39
18	Evolution of S-cysteinylated and S-glutathionylated thiol precursors during grape ripening ofVitis viniferaâ€¦L. cvs Grechetto, Malvasia del Lazio and Sauvignon Blanc. Australian Journal of Grape and Wine Research, 2015, 21, 411-416.	2.1	23

#	Article	IF	Citations
19	Bromelain immobilization on microbial and animal source chitosan films, plasticized with glycerol, for application in wine-like medium: Microstructural, mechanical and catalytic characterisations. Food Hydrocolloids, 2015, 45, 41-47.	10.7	33
20	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
21	Lysozyme in Wine: An Overview of Current and Future Applications. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1062-1073.	11.7	69
22	Papain from papaya (Carica papaya L.) fruit and latex: Preliminary characterization in alcoholicâ€“acidic buffer for wine application. Food and Bioproducts Processing, 2013, 91, 595-598.	3.6	28
23	Monitoring of ochratoxin A fate during alcoholic fermentation of wine-must. Food Control, 2012, 27, 53-56.	5.5	32
24	Lysozyme Immobilized on Micro-Sized Magnetic Particles: Kinetic Parameters at Wine pH. Applied Biochemistry and Biotechnology, 2012, 166, 1736-1746.	2.9	18
25	Effect of Wine Inhibitors on Free Pineapple Stem Bromelain Activity in a Model Wine System. Journal of Agricultural and Food Chemistry, 2011, 59, 3391-3397.	5.2	28
26	Bromelain from pineapple stem in alcoholicâ€“acidic buffers for wine application. Food Chemistry, 2011, 124, 1349-1353.	8.2	35
27	Study of Two Different Immobilized Acid Proteases for Wine Application. Food Biotechnology, 2010, 24, 282-292.	1.5	6