

Onofrio Corona

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

1,382
citations

361413

20
h-index

345221

36
g-index

49
all docs

49
docs citations

49
times ranked

1550
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of new non-dairy beverages from Mediterranean fruit juices fermented with water kefir microorganisms. <i>Food Microbiology</i> , 2016, 54, 40-51.	4.2	124
2	Diversity and technological potential of lactic acid bacteria of wheat flours. <i>Food Microbiology</i> , 2013, 36, 343-354.	4.2	97
3	Characterization of kefir-like beverages produced from vegetable juices. <i>LWT - Food Science and Technology</i> , 2016, 66, 572-581.	5.2	96
4	Microbiota and metabolome during controlled and spontaneous fermentation of Nocellara Etnea table olives. <i>Food Microbiology</i> , 2017, 65, 136-148.	4.2	83
5	Industrial application of selected lactic acid bacteria isolated from local semolinas for typical sourdough bread production. <i>Food Microbiology</i> , 2016, 59, 43-56.	4.2	69
6	Codominance of <i>Lactobacillus plantarum</i> and obligate heterofermentative lactic acid bacteria during sourdough fermentation. <i>Food Microbiology</i> , 2015, 51, 57-68.	4.2	64
7	An integrated technological approach to the selection of lactic acid bacteria of flour origin for sourdough production. <i>Food Research International</i> , 2013, 54, 1569-1578.	6.2	58
8	Development of a method for the direct fermentation of semolina by selected sourdough lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2016, 239, 65-78.	4.7	48
9	Antibacterial activity of <i>Borago officinalis</i> and <i>Brassica juncea</i> aqueous extracts evaluated in vitro and in situ using different food model systems. <i>Food Control</i> , 2014, 40, 157-164.	5.5	43
10	Giarrappa and Grossa di Spagna naturally fermented table olives: Effect of starter and probiotic cultures on chemical, microbiological and sensory traits. <i>Food Research International</i> , 2014, 62, 1154-1164.	6.2	43
11	An innovative method to produce green table olives based on "copied de cuve" technology. <i>Food Microbiology</i> , 2015, 50, 126-140.	4.2	43
12	Evaluation of different conditions to enhance the performances of <i>Lactobacillus pentosus</i> OM13 during industrial production of Spanish-style table olives. <i>Food Microbiology</i> , 2017, 61, 150-158.	4.2	37
13	Pomological Traits, Sensory Profile and Nutraceutical Properties of Nine Cultivars of Loquat (<i>Eriobotrya japonica</i> Lindl.) Fruits Grown in Mediterranean Area. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 330-338.	3.2	36
14	An Innovative Shelf Life Model Based on Smart Logistic Unit for an Efficient Management of the Perishable Food Supply Chain. <i>Journal of Food Process Engineering</i> , 2017, 40, e12311.	2.9	31
15	Quality and volatile compounds in red wine at different degrees of dealcoholization by membrane process. <i>European Food Research and Technology</i> , 2019, 245, 2601-2611.	3.3	31
16	Production of the Sicilian distillate "Spiritu re fascitrari" from honey by-products: An interesting source of yeast diversity. <i>International Journal of Food Microbiology</i> , 2017, 261, 62-72.	4.7	30
17	Influence of the early bacterial biofilms developed on vats made with seven wood types on PDO Vastedda della valle del Belice cheese characteristics. <i>International Journal of Food Microbiology</i> , 2019, 291, 91-103.	4.7	30
18	Influence of grain quality, semolinas and baker's yeast on bread made from old landraces and modern genotypes of Sicilian durum wheat. <i>Food Research International</i> , 2021, 140, 110029.	6.2	30

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19	In vivo application and dynamics of lactic acid bacteria for the four-season production of Vastedda-like cheese. <i>International Journal of Food Microbiology</i> , 2014, 177, 37-48.	4.7	26
20	Comparing different processing methods in apple slice drying. Part 2 solid-state Fast Field Cycling 1H-NMR relaxation properties, shrinkage and changes in volatile compounds. <i>Biosystems Engineering</i> , 2019, 188, 345-354.	4.3	25
21	Isolation, identification and oenological characterization of non- <i>Saccharomyces</i> yeasts in a Mediterranean island. <i>Letters in Applied Microbiology</i> , 2016, 63, 131-138.	2.2	22
22	Evolution of Carotenoid Content, Antioxidant Activity and Volatiles Compounds in Dried Mango Fruits (<i>Mangifera Indica</i> L.). <i>Foods</i> , 2020, 9, 1424.	4.3	21
23	Effect of the natural winemaking process applied at industrial level on the microbiological and chemical characteristics of wine. <i>Journal of Bioscience and Bioengineering</i> , 2013, 116, 347-356.	2.2	19
24	Effect of the mechanical harvest of drupes on the quality characteristics of green fermented table olives. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2004-2017.	3.5	19
25	Characteristics of sourdoughs and baked pizzas as affected by starter culture inoculums. <i>International Journal of Food Microbiology</i> , 2019, 293, 114-123.	4.7	19
26	Innovative Alcoholic Drinks Obtained by Co-Fermenting Grape Must and Fruit Juice. <i>Metabolites</i> , 2019, 9, 86.	2.9	19
27	Use of fortified pied de cuve as an innovative method to start spontaneous alcoholic fermentation for red winemaking. <i>Australian Journal of Grape and Wine Research</i> , 2016, 22, 36-45.	2.1	18
28	Impact of packaging on the microbiological, physicochemical and sensory characteristics of a pasta cheese. <i>Food Packaging and Shelf Life</i> , 2018, 17, 85-90.	7.5	17
29	Microbiological and chemical monitoring of Marsala base wine obtained by spontaneous fermentation during large-scale production. <i>Annals of Microbiology</i> , 2014, 64, 1643-1657.	2.6	16
30	The Wine: Typicality or Mere Diversity? The Effect of Spontaneous Fermentations and Biotic Factors on the Characteristics of Wine. <i>Agriculture and Agricultural Science Procedia</i> , 2016, 8, 769-773.	0.6	15
31	<i>Candida zemplinina</i> for Production of Wines with Less Alcohol and More Glycerol. <i>South African Journal of Enology and Viticulture</i> , 2016, 34, .	0.4	14
32	Evolution of Carotenoids, Sensory Profiles and Volatile Compounds in Microwave-Dried Fruits of Three Different Loquat Cultivars (<i>Eriobotrya japonica</i> Lindl.). <i>Plant Foods for Human Nutrition</i> , 2020, 75, 200-207.	3.2	14
33	Fast field cycling NMR relaxometry as a tool to monitor Parmigiano Reggiano cheese ripening. <i>Food Research International</i> , 2021, 139, 109845.	6.2	14
34	Valorization of indigenous dairy cattle breed through salami production. <i>Meat Science</i> , 2016, 114, 58-68.	5.5	13
35	Over-evaluation of total flavonoids in grape skin extracts containing sulphur dioxide. <i>Food Chemistry</i> , 2015, 172, 537-542.	8.2	11
36	Transformation of raw ewes' milk applying Gran type pressed cheese technology: Development of extra-hard Gran Ovino cheese. <i>International Journal of Food Microbiology</i> , 2019, 307, 108277.	4.7	10

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37	Bresaola made from Cinisara cattle: effect of muscle type and animal category on physicochemical and sensory traits. <i>CYTA - Journal of Food</i> , 2020, 18, 383-391.	1.9	10
38	Characterization of Vernaccia Nera (<i>Vitis vinifera</i> L.) Grape and Wine. <i>South African Journal of Enology and Viticulture</i> , 2017, 38, .	0.4	9
39	Performances of Different Metabolic <i>Lactobacillus</i> Groups During the Fermentation of Pizza Doughs Processed from Semolina. <i>Fermentation</i> , 2018, 4, 61.	3.0	9
40	Influence of Different Dehydration Levels on Volatile Profiles, Phenolic Contents and Skin Hardness of Alkaline Pre-Treated Grapes cv Muscat of Alexandria (<i>Vitis vinifera</i> L.). <i>Foods</i> , 2020, 9, 666.	4.3	9
41	Wine-making with Protection of Must against Oxidation in a Warm, Semi-arid Terroir. <i>South African Journal of Enology and Viticulture</i> , 2016, 31, .	0.4	7
42	Assessment of Postharvest Dehydration Kinetics and Skin Mechanical Properties of “Muscat of Alexandria” Grapes by Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2016, 9, 1060-1069.	4.7	7
43	Effect of Salt Concentration and Extremely Halophilic Archaea on the Safety and Quality Characteristics of Traditional Salted Anchovies. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 620-637.	1.4	7
44	Influence of pre-fermentative addition of aqueous solution tannins extracted from oak wood (<i>Quercus petraea</i>) on the composition of Grillo wines. <i>European Food Research and Technology</i> , 2021, 247, 1595-1608.	3.3	7
45	Use of <i>Kluyveromyces marxianus</i> to Increase Free Monoterpenes and Aliphatic Esters in White Wines. <i>Fermentation</i> , 2021, 7, 79.	3.0	6
46	Approaches to improve the growth of the starter lactic acid bacterium OM13 during the early stages of green Spanish-style table olive production. <i>Grasas Y Aceites</i> , 2018, 69, 265.	0.9	6
47	Moscato Cerletti, a rediscovered aromatic cultivar with oenological potential in warm and dry areas. <i>Oeno One</i> , 2021, 55, 123-140.	1.4	0
48	Effect of leaf removal and ripening stage on the content of quercetin glycosides in Sangiovese grapes. <i>Oeno One</i> , 2021, 55, 71-81.	1.4	0