

# Pietro Barbaccia

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6004861/publications.pdf>

Version: 2024-02-01

9  
papers

129  
citations

1307594  
7  
h-index

1588992  
8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

120  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of saffron addition on the microbiological, physicochemical, antioxidant and sensory characteristics of yoghurt. <i>International Journal of Dairy Technology</i> , 2019, 72, 208-217.	2.8	35
2	Evolution of indigenous starter microorganisms and physicochemical parameters in spontaneously fermented beef, horse, wild boar and pork salamis produced under controlled conditions. <i>Food Microbiology</i> , 2020, 87, 103385.	4.2	26
3	Effect on the Antioxidant, Lipoperoxyl Radical Scavenger Capacity, Nutritional, Sensory and Microbiological Traits of an Ovine Stretched Cheese Produced with Grape Pomace Powder Addition. <i>Antioxidants</i> , 2021, 10, 306.	5.1	16
4	The Use of Winery by-Products to Enhance the Functional Aspects of the Fresh Ovine "Primosale" Cheese. <i>Foods</i> , 2021, 10, 461.	4.3	16
5	Biodiversity and dairy traits of indigenous milk lactic acid bacteria grown in presence of the main grape polyphenols. <i>FEMS Microbiology Letters</i> , 2020, 367, .	1.8	12
6	Effect of grape pomace from red cultivar 'Nero d'Avola' on the microbiological, physicochemical, phenolic profile and sensory aspects of ovine Vastedda-like stretched cheese. <i>Journal of Applied Microbiology</i> , 2022, 133, 130-144.	3.1	11
7	Monitoring Commercial Starter Culture Development in Presence of Red Grape Pomace Powder to Produce Polyphenol-Enriched Fresh Ovine Cheeses at Industrial Scale Level. <i>Fermentation</i> , 2021, 7, 35.	3.0	8
8	Identification and evaluation of antimicrobial resistance of enterococci isolated from raw ewes' and cows' milk collected in western Sicily: a preliminary investigation. <i>Italian Journal of Food Safety</i> , 2020, 9, 8406.	0.8	4
9	Application of Hydrogen Peroxide to Improve the Microbiological Stability of Food Ice Produced in Industrial Facilities. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 210.	2.5	1