Manuela Rollini

List of Publications by Year
in descending order

44 papers	987 citations	516215 16 h-index	454577 30 g-index
44 all docs	44 docs citations	44 times ranked	1412 citing authors

#	Article	IF	Citations
1	Antimicrobial activity of lysozyme and lactoferrin incorporated in cellulose-based food packaging. Food Control, 2012, 26, 387-392.	2.8	147
2	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-NÎ±-dodecanoyl-l-arginate) and its application to fresh chicken. International Journal of Food Microbiology, 2013, 165, 339-345.	2.1	100
3	Production of statins by filamentous fungi. Biotechnology Letters, 1999, 21, 253-257.	1.1	64
4	Comparison of various post-treatments for recovering methane from agricultural digestate. Fuel Processing Technology, 2015, 137, 359-365.	3.7	63
5	Production and purification of statins from Aspergillus terreus strains. Biotechnology Letters, 1998, 12, 529-532.	0.5	59
6	Bioconversion of d-galactitol to tagatose and dehydrogenase activity induction in Gluconobacter oxydans. Process Biochemistry, 2005, 40, 437-444.	1.8	35
7	Propolis and chitosan as antimicrobial and polyphenols retainer for the development of paper based active packaging materials. Food Packaging and Shelf Life, 2017, 14, 75-82.	3.3	34
8	Use of solid digestate for lignocellulolytic enzymes production through submerged fungal fermentation. Journal of Environmental Management, 2017, 199, 1-6.	3.8	33
9	Development of a low cost culture medium for sakacin A production by L. sakei. Process Biochemistry, 2008, 43, 1275-1280.	1.8	28
10	From cheese whey permeate to Sakacin-A/bacterial cellulose nanocrystal conjugates for antimicrobial food packaging applications: a circular economy case study. Scientific Reports, 2020, 10, 21358.	1.6	28
11	Enzymatic and metabolic activities of four anaerobic sludges and their impact on methane production from ensiled sorghum forage. Bioresource Technology, 2014, 155, 122-128.	4.8	26
12	An alternative encapsulation approach for production of active chitosanâ€“propolis beads. International Journal of Food Science and Technology, 2014, 49, 1401-1407.	1.3	26
13	Isolation and characterization of the exopolysaccharide produced by Daedalea quercina. , 2001, 23, 1491-1497.		25
14	Antimicrobial Performance of Two Different Packaging Materials on the Microbiological Quality of Fresh Salmon. Coatings, 2016, 6, 6.	1.2	25
15	Production of lovastatin examined by an integrated approach based on chemometrics and DOSY-NMR. Biotechnology and Bioengineering, 2002, 80, 589-593.	1.7	23
16	Influence of different fermentation parameters on glutathione volumetric productivity by Saccharomyces cerevisiae. Process Biochemistry, 2006, 41, 1501-1505.	1.8	22
17	Technological performances of commercial yeast strains (Saccharomyces cerevisiae) in different complex dough formulations. European Food Research and Technology, 2007, 226, 19-24.	1.6	17
18	Evaluation of the antioxidant/antimicrobial performance of Posidonia oceanica in comparison with three commercial natural extracts and as a treatment on fresh-cut peaches (Prunus persica Batsch). Postharvest Biology and Technology, 2017, 124, 54-61.	2.9	17

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19	Sakacinâ€A antimicrobial packaging for decreasing Listeria contamination in thinâ€cut meat: preliminary assessment. Journal of the Science of Food and Agriculture, 2017, 97, 1042-1047.	1.7	17
20	Cellulose nanofiber (CNF)â€“sakacinâ€A active material: production, characterization and application in storage trials of smoked salmon. Journal of the Science of Food and Agriculture, 2019, 99, 4731-4738.	1.7	17
21	Production of glutathione in extracellular form by Saccharomyces cerevisiae. Process Biochemistry, 2010, 45, 441-445.	1.8	16
22	Yeast-Free Doughs by Zymomonas mobilis: Evaluation of Technological and Fermentation Performances by Using a Metabolomic Approach. Microorganisms, 2020, 8, 792.	1.6	16
23	Unconventional bacterial association for dough leavening. International Journal of Food Microbiology, 2016, 237, 28-34.	2.1	14
24	From Cheese Whey Permeate to Sakacin A: A Circular Economy Approach for the Food-Grade Biotechnological Production of an Anti-Listeria Bacteriocin. Biomolecules, 2020, 10, 597.	1.8	14
25	Post-fermentative production of glutathione by baker's yeast (S. cerevisiae) in compressed and dried forms. New Biotechnology, 2013, 30, 219-226.	2.4	13
26	Comparative performance of enzymatic and combined alkaline-enzymatic pretreatments on methane production from ensiled sorghum forage. Bioprocess and Biosystems Engineering, 2014, 37, 2587-2595.	1.7	13
27	Glutathione-enriched baker's yeast: production, bioaccessibility and intestinal transport assays. Journal of Applied Microbiology, 2014, 116, 304-313.	1.4	11
28	Zymomonas mobilis: biomass production and use as a dough leavening agent. Annals of Microbiology, 2015, 65, 1583-1589.	1.1	9
29	Influence of the culture conditions on extracellular lyase activity related to K5 polysaccharide. Biotechnology Letters, 2000, 22, 81-85.	1.1	8
30	Assessment of anammox, microalgae and white-rot fungi-based processes for the treatment of textile wastewater. PLoS ONE, 2021, 16, e0247452.	1.1	8
31	Influence of temperature and sakacin A concentration on survival ofListeria innocua cultures. Annals of Microbiology, 2008, 58, 633-639.	1.1	7
32	Can Zymomonas mobilis Substitute Saccharomyces cerevisiae in Cereal Dough Leavening?. Foods, 2018, 7, 61.	1.9	7
33	Characterization and antibacterial activity of gelatinâ€based film incorporated with Arbutus unedo L. fruit extract on Sardina pilchardus. Journal of Food Processing and Preservation, 2021, 45, e15424.	0.9	7
34	Influence of medium design on lovastatin and mevastatin production byAspergillus terreus strains. Annals of Microbiology, 2006, 56, 47-51.	1.1	6
35	Zymomonas mobilis in Bread Dough: Characterization of Dough Leavening Performance in Presence of Sucrose. Foods, 2020, 9, 89.	1.9	6
36	Title is missing!. Biotechnology Letters, 2000, 22, 759-766.	1.1	4

#	Article	IF	Citations
37	Preliminary characterisation of an Escherichia coli K5 lyase-deficient strain producing the K5 polysaccharide. Biotechnology Letters, 2004, 26, 351-356.	1.1	4
38	Process for obtaining copper-enriched cells of Saccharomyces cerevisiae. Process Biochemistry, 2011, 46, 1417-1422.	1.8	4
39	Influence of substrate on Î²-galactosidase production byKluyveromyces strains. Annals of Microbiology, 2008, 58, 705-710.	1.1	3
40	Effect of oleic acid on the release of tetrahydrocurcumin in chitosan-based films. Food Hydrocolloids, 2022, 124, 107202.	5.6	3
41	Emulsifying and foaming properties of a hydrophobin-based food ingredient from Trichoderma reesei: A phenomenological comparative study. LWT - Food Science and Technology, 2022, 157, 113060.	2.5	3
42	Antilisterial Bacteriocins for Food Security: The Case of Sakacin A. , 2019, , 385-392.		2
43	Mild Pretreatments to Increase Fructose Consumption in Saccharomyces cerevisiae Wine Yeast Strains. Foods, 2021, 10, 1129.	1.9	2
44	Glutathione release in extracellular form by S. cerevisiae strains. Journal of Biotechnology, 2007, 131, S209-S210.	1.9	1