Giovanna Ferrari

List of Publications by Year
in descending order

128 papers	6,977 citations	61984 43 h-index	64796 79 g-index
130 all docs	130 docs citations	130 times ranked	6494 citing authors

#	Article	IF	Citations
1	Nanoencapsulation of essential oils to enhance their antimicrobial activity in foods. LWT - Food Science and Technology, 2011, 44, 1908-1914.	5.2	635
2	Essential oil nanoemulsions as antimicrobial agents in food. Journal of Biotechnology, 2016, 233, 106-120.	3.8	450
3	Design of nanoemulsion-based delivery systems of natural antimicrobials: Effect of the emulsifier. Journal of Biotechnology, 2012, 159, 342-350.	3.8	356
4	Applications of Pulsed Electric Field Treatments for the Enhancement of Mass Transfer from Vegetable Tissue. Food Engineering Reviews, 2010, 2, 109-130.	5.9	274
5	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. Food Chemistry, 2014, 147, 42-50.	8.2	245
6	Antimicrobial effects of modified chitosan based coating containing nanoemulsion of essential oils, modified atmosphere packaging and gamma irradiation against Escherichia coli O157:H7 and Salmonella Typhimurium on green beans. Food Control, 2015, 50, 215-222.	5.5	226
7	Evaluation of the Stability and Antioxidant Activity of Nanoencapsulated Resveratrol during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2011, 59, 12352-12360.	5.2	171
8	Application of pulsed electric field in the production of juice and extraction of bioactive compounds from blueberry fruits and their by-products. Journal of Food Science and Technology, 2015, 52, 5898-5905.	2.8	161
9	Physicochemical and bioactive properties of six honey samples from various floral origins from Tunisia. Arabian Journal of Chemistry, 2018, 11, 265-274.	4.9	143
10	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae Chlorella vulgaris. Algal Research, 2018, 31, 60-69.	4.6	142
11	Encapsulation of bioactive compounds in nanoemulsion- based delivery systems. Procedia Food Science, 2011, 1, 1666-1671.	0.6	117
12	Main factors regulating microbial inactivation by high-pressure homogenization: Operating parameters and scale of operation. Chemical Engineering Science, 2009, 64, 520-532.	3.8	115
13	Development of Novel Pea Protein-Based Nanoemulsions for Delivery of Nutraceuticals. Journal of Agricultural and Food Chemistry, 2010, 58, 10653-10660.	5.2	108
14	Green beans preservation by combination of a modified chitosan based-coating containing nanoemulsion of mandarin essential oil with high pressure or pulsed light processing. Postharvest Biology and Technology, 2015, 106, 21-32.	6.0	108
15	The influence of post-harvest UV-C and pulsed light treatments on quality and antioxidant properties of tomato fruits during storage. Innovative Food Science and Emerging Technologies, 2015, 30, 103-111.	5.6	102
16	Effect of Emulsifier Type and Disruption Chamber Geometry on the Fabrication of Food Nanoemulsions by High Pressure Homogenization. Industrial & Engineering Chemistry Research, 2012, 51, 7606-7618.	3.7	101
17	Antibacterial and physical effects of modified chitosan based-coating containing nanoemulsion of mandarin essential oil and three non-thermal treatments against Listeria innocua in green beans. International Journal of Food Microbiology, 2014, 191, 82-88.	4.7	100
18	Pulse Duration and Efficiency of Soft Cellular Tissue Disintegration by Pulsed Electric Fields. Food and Bioprocess Technology, 2008, 1, 307-313.	4.7	95

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19	Effects on Escherichia coli inactivation and quality attributes in apple juice treated by combinations of pulsed light and thermosonication. Food Research International, 2012, 45, 299-305.	6.2	88
20	Infusion of essential oils for food stabilization: Unraveling the role of nanoemulsion-based delivery systems on mass transfer and antimicrobial activity. Innovative Food Science and Emerging Technologies, 2014, 22, 212-220.	5.6	87
21	Application of a multi-pass high-pressure homogenization treatment for the pasteurization of fruit juices. Journal of Food Engineering, 2011, 104, 364-372.	5.2	85
22	Nanoencapsulation systems to improve solubility and antioxidant efficiency of a grape marc extract into hazelnut paste. Journal of Food Engineering, 2013, 114, 207-214.	5.2	85
23	Effect of pulsed light treatment on structural and functional properties of whey protein isolate. Food Research International, 2016, 87, 189-196.	6.2	78
24	Assessment of emulsifying ability of almond gum in comparison with gum arabic using response surface methodology. Food Hydrocolloids, 2014, 37, 49-59.	10.7	72
25	Microbial inactivation by high pressure homogenization: Effect of the disruption valve geometry. Journal of Food Engineering, 2013, 115, 362-370.	5.2	70
26	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. Journal of Functional Foods, 2018, 48, 605-613.	3.4	70
27	Influence of emulsifier type on the antifungal activity of cinnamon leaf, lemon and bergamot oil nanoemulsions against Aspergillus niger. Food Control, 2017, 73, 784-795.	5.5	69
28	Pulsed Electric Field-Assisted Vinification of Aglianico and Piedirosso Grapes. Journal of Agricultural and Food Chemistry, 2010, 58, 11606-11615.	5.2	68
29	Antimicrobial effects of different combined non-thermal treatments against Listeria monocytogenes in broccoli florets. Journal of Food Engineering, 2014, 124, 1-10.	5.2	68
30	Emerging Green Techniques for the Extraction of Antioxidants from Agri-Food By-Products as Promising Ingredients for the Food Industry. Antioxidants, 2021, 10, 1417.	5.1	66
31	High-pressure homogenization treatment to recover bioactive compounds from tomato peels. Journal of Food Engineering, 2019, 262, 170-180.	5.2	63
32	Chemical characteristics and compositions of red pepper seed oils extracted by different methods. Industrial Crops and Products, 2019, 128, 363-370.	5.2	63
33	Decontamination of fresh-cut cucumber slices by a combination of a modified chitosan coating containing carvacrol nanoemulsions and pulsed light. International Journal of Food Microbiology, 2017, 260, 75-80.	4.7	59
34	Improving the Extraction of Juice and Anthocyanins from Blueberry Fruits and Their By-products by Application of Pulsed Electric Fields. Food and Bioprocess Technology, 2017, 10, 1595-1605.	4.7	57
35	Metal release from stainless steel electrodes of a PEF treatment chamber: Effects of electrical parameters and food composition. Innovative Food Science and Emerging Technologies, 2014, 21, 58-65.	5.6	56
36	Production of bioethanol from pumpkin peel wastes: Comparison between response surface methodology (RSM) and artificial neural networks (ANN). Industrial Crops and Products, 2020, 155, 112822.	5.2	54

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37	Edible Coatings Containing Oregano Essential Oil Nanoemulsion for Improving Postharvest Quality and Shelf Life of Tomatoes. Foods, 2020, 9, 1605.	4.3	53
38	Quantification of metal release from stainless steel electrodes during conventional and pulsed ohmic heating. Innovative Food Science and Emerging Technologies, 2014, 21, 66-73.	5.6	51
39	Understanding the effect of formulation on functionality of modified chitosan films containing carvacrol nanoemulsions. Food Hydrocolloids, 2016, 61, 756-771.	10.7	51
40	Arch-Free flow in aerated silo discharge of cohesive powders. Powder Technology, 2009, 191, 272-279.	4.2	50
41	Effect of electric and flow parameters on PEF treatment efficiency. Journal of Food Engineering, 2011, 105, 79-88.	5.2	49
42	Solid flow rate prediction in silo discharge of aerated cohesive powders. AICHE Journal, 2007, 53, 2240-2253.	3.6	48
43	Pulsed electric fields (PEF) treatment to enhance starch 3D printing application: Effect on structure, properties, and functionality of wheat and cassava starches. Innovative Food Science and Emerging Technologies, 2021, 68, 102602.	5.6	48
44	Inactivation kinetics of Saccharomyces cerevisiae by pulsed electric fields in a batch treatment chamber: The effect of electric field unevenness and initial cell concentration. Journal of Food Engineering, 2007, 78, 784-792.	5.2	47
45	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. Food and Bioprocess Technology, 2013, 6, 2609-2620.	4.7	46
46	Food treatment with high pressure carbon dioxide: Saccharomyces cerevisiae inactivation kinetics expressed as a function of CO2 solubility. Journal of Supercritical Fluids, 2010, 52, 151-160.	3.2	44
47	Occurrence of Pipecolic Acid and Pipecolic Acid Betaine (Homostachydrine) in Citrus Genus Plants. Journal of Agricultural and Food Chemistry, 2012, 60, 315-321.	5.2	42
48	Implementation of PEF Treatment at Real-Scale Tomatoes Processing Considering LCA Methodology as an Innovation Strategy in the Agri-Food Sector. Sustainability, 2018, 10, 979.	3.2	41
49	Effects of postharvest pulsed light treatments on the quality and antioxidant properties of persimmons during storage. Postharvest Biology and Technology, 2020, 160, 111055.	6.0	41
50	The Effects of High Hydrostatic Pressure on the Polyphenols and Anthocyanins in Red Fruit Products. Procedia Food Science, 2011, 1, 847-853.	0.6	40
51	Effect of pulsed electric fields â€“ assisted extraction on anti-inflammatory and cytotoxic activity of brown rice bioactive compounds. Food Research International, 2016, 87, 115-124.	6.2	40
52	Experimental Measurements and Thermodynamic Modeling of CO₂ Solubility at High Pressure in Model Apple Juices. Industrial & Engineering Chemistry Research, 2010, 49, 2992-3000.	3.7	39
53	Development of iron-rich whey protein hydrogels following application of ohmic heating â€“ Effects of moderate electric fields. Food Research International, 2017, 99, 435-443.	6.2	39
54	Influence of pulsed light treatment on the aggregation of whey protein isolate. Food Research International, 2017, 99, 419-425.	6.2	38

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55	Pulsed Electric Fields-Assisted Extraction of Valuable Compounds From Arthrospira Platensis: Effect of Pulse Polarity and Mild Heating. Frontiers in Bioengineering and Biotechnology, 2020, 8, 551272.	4.1	36
56	Pulsed high pressure treatment for the inactivation of Saccharomyces cerevisiae: The effect of process parameters. Journal of Food Engineering, 2007, 78, 984-990.	5.2	35
57	The effect of mechanical vibration on gas fluidization of a fine aeratable powder. Chemical Engineering Research and Design, 2008, 86, 359-369.	5.6	35
58	Effect of formulation on properties, stability, carvacrol release and antimicrobial activity of carvacrol emulsions. Colloids and Surfaces B: Biointerfaces, 2021, 197, 111424.	5.0	35
59	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2020, 75, 279-290.	1.4	35
60	Pasteurization of Fruit Juices by Means of a Pulsed High Pressure Process. Journal of Food Science, 2010, 75, E169-77.	3.1	34
61	Pulsed Electric Fields â€“ assisted vinification. Procedia Food Science, 2011, 1, 780-785.	0.6	33
62	Nutritional composition of Zizyphus lotus L. seeds. Journal of the Science of Food and Agriculture, 2012, 92, 1171-1177.	3.5	33
63	Formulation and characterization of zein/gum arabic nanoparticles for the encapsulation of a rutin-rich extract from Ruta chalepensis L. Food Chemistry, 2022, 367, 129982.	8.2	33
64	Submicron complex lipid carriers for curcumin delivery to intestinal epithelial cells: Effect of different emulsifiers on bioaccessibility and cell uptake. International Journal of Pharmaceutics, 2015, 494, 357-369.	5.2	32
65	Potato Starch Hydrogels Produced by High Hydrostatic Pressure (HHP): A First Approach. Polymers, 2019, 11, 1673.	4.5	32
66	Impact of pulsed electric fields on vacuum drying kinetics and physicochemical properties of carrot. Food Research International, 2020, 137, 109658.	6.2	32
67	On the role and the origin of the gas pressure gradient in the discharge of fine solids from hoppers. Chemical Engineering Science, 2003, 58, 5269-5278.	3.8	30
68	Functionalization of pasta through the incorporation of bioactive compounds from agri-food by-products: Fundamentals, opportunities, and drawbacks. Trends in Food Science and Technology, 2022, 122, 49-65.	15.1	30
69	The betaine profile of cereal flours unveils new and uncommon betaines. Food Chemistry, 2018, 239, 234-241.	8.2	28
70	Changes of structural and techno-functional properties of high hydrostatic pressure (HHP) treated whey protein isolate over refrigerated storage. LWT - Food Science and Technology, 2021, 137, 110436.	5.2	27
71	On the modeling of electrochemical phenomena at the electrode-solution interface in a PEF treatment chamber: Methodological approach to describe the phenomenon of metal release. Journal of Food Engineering, 2015, 165, 34-44.	5.2	26
72	Measurement and prediction of CO2 solubility in sodium phosphate monobasic solutions for food treatment with high pressure carbon dioxide. Journal of Supercritical Fluids, 2010, 52, 142-150.	3.2	25

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73	Starch-Based Hydrogels Produced by High-Pressure Processing (HPP): Effect of the Starch Source and Processing Time. Food Engineering Reviews, 2021, 13, 622-633.	5.9	25
74	The Use of Nanocellulose in Edible Coatings for the Preservation of Perishable Fruits and Vegetables. Coatings, 2021, 11, 990.	2.6	25
75	Physicochemical, Rheological, and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia. International Journal of Food Properties, 2015, 18, 2624-2637.	3.0	24
76	Novel approaches to oil structuring via the addition of high-pressure homogenized agri-food residues and water forming capillary bridges. Journal of Food Engineering, 2018, 236, 9-18.	5.2	24
77	Effects of Pulsed Electric Fields on Vacuum Drying and Quality Characteristics of Dried Carrot. Food and Bioprocess Technology, 2020, 13, 45-52.	4.7	24
78	Edible Coating and Pulsed Light to Increase the Shelf Life of Food Products. Food Engineering Reviews, 2021, 13, 544-569.	5.9	24
79	Effects of processing conditions and glycerol concentration on rheological and texture properties of starch-based hydrogels produced by high pressure processing (HPP). International Journal of Biological Macromolecules, 2020, 159, 590-597.	7.5	23
80	Impact of pulsed electric field treatment on juice yield and recovery of bioactive compounds from raspberries and their by-products. Zemdirbyste, 2016, 103, 83-90.	0.8	22
81	Pulsed Electric Field-Assisted Extraction of Aroma and Bioactive Compounds From Aromatic Plants and Food By-Products. Frontiers in Nutrition, 2021, 8, 792203.	3.7	22
82	Effect of high hydrostatic pressure on the enzymatic hydrolysis of bovine serum albumin. Journal of the Science of Food and Agriculture, 2017, 97, 3151-3158.	3.5	21
83	Influence of interfacial structure on physical stability and antioxidant activity of curcumin multilayer emulsions. Food and Bioproducts Processing, 2020, 121, 65-75.	3.6	20
84	High Voltage Electrical Discharges as an Alternative Extraction Process of Phenolic and Volatile Compounds from Wild Thyme (Thymus serpyllum L.): In Silico and Experimental Approaches for Solubility Assessment. Molecules, 2020, 25, 4131.	3.8	19
85	Effect of dynamic high pressure on functional and structural properties of bovine serum albumin. Food Research International, 2017, 99, 748-754.	6.2	18
86	Understanding the break-up phenomena in an orifice-valve high pressure homogenizer using spherical bacterial cells (Lactococcus lactis) as a model disruption indicator. Journal of Food Engineering, 2018, 236, 60-71.	5.2	18
87	Exploring potential new galactomannan source of Retama reatam seeds for food, cosmetic and pharmaceuticals: Characterization and physical, emulsifying and antidiabetic properties. International Journal of Biological Macromolecules, 2019, 124, 1167-1176.	7.5	17
88	Pulsed electric field-assisted juice extraction of frozen/thawed blueberries. Zemdirbyste, 2015, 102, 59-66.	0.8	17
89	N-Methylated Derivatives of Tyramine in Citrus Genus Plants: Identification of N,N,N-Trimethyltyramine (Candicine). Journal of Agricultural and Food Chemistry, 2014, 62, 2679-2684.	5.2	16
90	High-pressure homogenization-assisted extraction of bioactive compounds from Ruta chalepensis. Journal of Food Measurement and Characterization, 2020, 14, 2800-2809.	3.2	16

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91	Modelling of the kinetics of Bovine Serum Albumin enzymatic hydrolysis assisted by high hydrostatic pressure. Food and Bioproducts Processing, 2017, 105, 1-11.	3.6	15
92	Limitations of pulsed electric field utilization in food industry. , 2020, , 283-310.		15
93	Cellulose Isolation from Tomato Pomace Pretreated by High-Pressure Homogenization. Foods, 2022, 11, 266.	4.3	15
94	Serotonin 5-O-Î²-Glucoside and Its N-Methylated Forms in Citrus Genus Plants. Journal of Agricultural and Food Chemistry, 2015, 63, 4220-4227.	5.2	14
95	Extraction of Citrullus colocynthis L. seed oil by supercritical carbon dioxide process using response surface methodology (RSM) and artificial neural network (ANN) approaches. Industrial Crops and Products, 2020, 158, 113002.	5.2	14
96	O/W Pickering Emulsions Stabilized with Cellulose Nanofibrils Produced through Different Mechanical Treatments. Foods, 2021, 10, 1886.	4.3	14
97	Application of Pulsed Electric Fields and High-Pressure Homogenization in Biorefinery Cascade of C. vulgaris Microalgae. Foods, 2022, 11, 471.	4.3	13
98	Aggregative Behavior of Cohesive Magnesium Carbonate Powders during Fluidization and Aerated Discharge. KONA Powder and Particle Journal, 2003, 21, 54-65.	1.7	12
99	Microbial inactivation of E. coli cells by a combined PEFâ€“HPCD treatment in a continuous flow system. Innovative Food Science and Emerging Technologies, 2014, 22, 102-109.	5.6	12
100	On the modelling of the electrochemical phenomena at the electrode-solution interface of a PEF treatment chamber: Effect of electrical parameters and chemical composition of model liquid food. Journal of Food Engineering, 2015, 165, 45-51.	5.2	12
101	Optimization of the Extraction Process by Response Surface Methodology of Protein Isolate from Defatted Jujube (Zizyphus lotus L.) Seeds. International Journal of Peptide Research and Therapeutics, 2019, 25, 1509-1521.	1.9	12
102	Pulsed electric fieldsâ€•and ultrasoundâ€assisted green extraction of valuable compounds from Origanum vulgare L. and Thymus serpyllum L.. International Journal of Food Science and Technology, 2021, 56, 4834-4842.	2.7	12
103	Evaluation of the Physical Stability of Starch-Based Hydrogels Produced by High-Pressure Processing (HPP). Gels, 2022, 8, 152.	4.5	12
104	Optimization of Pulsed Electric Fields-Assisted Extraction of Phenolic Compounds From White Grape Pomace Using Response Surface Methodology. Frontiers in Sustainable Food Systems, 2022, 6, .	3.9	12
105	The particle velocity field inside a two-dimensional aerated hopper. Powder Technology, 2002, 123, 242-253.	4.2	11
106	Mass Transfer Enhancement by Means of Electroporation. , 2011, , .		10
107	Modeling of the microbial inactivation by high hydrostatic pressure freezing. Food Control, 2017, 73, 8-17.	5.5	10
108	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. Food and Bioprocess Technology, 2020, 13, 67-87.	4.7	10

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109	Influence of drying processes on bioactive compounds profiles, hydroxymethylfurfural, color parameters, and antioxidant activities of Tunisian eggplant (Solanum melongenaL.). Journal of Food Processing and Preservation, 2021, 45, e15460.	2.0	9
110	Ohmic heating for polyphenol extraction from grape berries: an innovative prefermentary process. Oeno One, 2021, 55, 39-51.	1.4	8
111	Physicochemical Characteristics and Antioxidant Activities ofZizyphus lotusâ€…L. Seed Oil. Journal of Food Biochemistry, 2013, 37, 554-563.	2.9	7
112	Classification of Southern Tunisian honeys based on their physicochemical and textural properties. International Journal of Food Properties, 2018, 21, 2590-2609.	3.0	7
113	Changing the Vision in Smart Food Design Utilizing the Next Generation of Nanometric Delivery Systems for Bioactive Compounds. Foods, 2020, 9, 1100.	4.3	7
114	Lycopeneâ€rich cream obtained via highâ€pressure homogenisation of tomato processing residues in a waterâ€“oil mixture. International Journal of Food Science and Technology, 0, , .	2.7	7
115	Nanoencapsulation of Thyme Essential Oils: Formulation, Characterization, Storage Stability, and Biological Activity. Foods, 2022, 11, 1858.	4.3	7
116	Modeling of Electrochemical Reactions During Pulsed Electric Field Treatment. , 2016, , 1-30.		6
117	Global warming threatens the world production of bergamot essential oil. Industrial Crops and Products, 2021, 172, 113986.	5.2	5
118	Pulling force analysis in injection pultrusion of glass/epoxy composites. Materials and Manufacturing Processes, 2022, 37, 1715-1726.	4.7	5
119	Modeling of Electrochemical Reactions During Pulsed Electric Field Treatment. , 2017, , 1059-1088.		4
120	Rheological and interfacial properties at the equilibrium of almond gum tree exudate (Prunus dulcis) in comparison with gum arabic. Food Science and Technology International, 2016, 22, 277-287.	2.2	3
121	Improving diced tomato firmness by pulsed vacuum calcification. LWT - Food Science and Technology, 2018, 92, 451-457.	5.2	3
122	Rheological Properties of High Pressure Milk Cream. Procedia Food Science, 2011, 1, 862-868.	0.6	2
123	OPTIMAL KINETIC PARAMETERS AND BATCH MODELING FOR PECTIN HYDROLYSIS TO GALACTURONIC ACID WITH PECTINEX ULTRA SP-L ENZYME. Chemical Engineering Communications, 2013, 200, 1334-1346.	2.6	2
124	Discharge of Size-Segregated Powders from a 2D-aerated Silo. KONA Powder and Particle Journal, 2006, 24, 104-118.	1.7	2
125	Potential application of pulsed electric fields to improve the recovery of bioactive compounds from sour cherries and their by-products. , 2017, , .		2
126	Innovative processes for the extraction of bioactive compounds from winery wastes and by-products. , 2022, , 281-303.		2

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127	Emerging technologies for the clean recovery of antioxidants from microalgae. , 2021, , 173-205.		1
128	Electrochemical Reactions in Pulsed Electric Fields Treatment. Food Engineering Series, 2022, , 143-166.	0.7	0