

Cristina Restuccia

List of Publications by Year in descending order

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69
papers

2,963
citations

136950

32
h-index

175258

52
g-index

69
all docs

69
docs citations

69
times ranked

3236
citing authors

#	ARTICLE	IF	CITATIONS
1	Biocontrol ability and action mechanism of food-isolated yeast strains against <i>Botrytis cinerea</i> causing post-harvest bunch rot of table grape. <i>Food Microbiology</i> , 2015, 47, 85-92.	4.2	283
2	Efficacy of the combined application of chitosan and Locust Bean Gum with different citrus essential oils to control postharvest spoilage caused by <i>Aspergillus flavus</i> in dates. <i>International Journal of Food Microbiology</i> , 2014, 170, 21-28.	4.7	128
3	Efficacy of killer yeasts in the biological control of <i>Penicillium digitatum</i> on Tarocco orange fruits (<i>Citrus sinensis</i>). <i>Food Microbiology</i> , 2012, 30, 219-225.	4.2	116
4	<i>Lactobacillus casei</i> , dominant species in naturally fermented Sicilian green olives. <i>International Journal of Food Microbiology</i> , 2004, 90, 9-14.	4.7	112
5	Bioprotective Role of Yeasts. <i>Microorganisms</i> , 2015, 3, 588-611.	3.6	102
6	Physical properties and antifungal activity of bioactive films containing <i>Wickerhamomyces anomalus</i> killer yeast and their application for preservation of oranges and control of postharvest green mold caused by <i>Penicillium digitatum</i> . <i>International Journal of Food Microbiology</i> , 2015, 200, 22-30.	4.7	98
7	Edible coatings incorporating pomegranate peel extract and biocontrol yeast to reduce <i>Penicillium digitatum</i> postharvest decay of oranges. <i>Food Microbiology</i> , 2018, 74, 107-112.	4.2	98
8	Volatile organic compounds (VOCs) produced by biocontrol yeasts. <i>Food Microbiology</i> , 2019, 82, 70-74.	4.2	97
9	Antimicrobial and antioxidant features of pomegranate peel extracts. <i>Industrial Crops and Products</i> , 2018, 111, 345-352.	5.2	94
10	Postharvest biocontrol ability of killer yeasts against <i>Monilinia fructigena</i> and <i>Monilinia fructicola</i> on stone fruit. <i>Food Microbiology</i> , 2017, 61, 93-101.	4.2	93
11	Selection, characterization and comparison of β -glucosidase from mould and yeasts employable for enological applications. <i>Enzyme and Microbial Technology</i> , 2004, 35, 58-66.	3.2	81
12	Bacterial population in traditional sourdough evaluated by molecular methods. <i>Journal of Applied Microbiology</i> , 2005, 99, 251-258.	3.1	72
13	The effect of locust bean gum (LBG)-based edible coatings carrying biocontrol yeasts against <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> causal agents of postharvest decay of mandarin fruit. <i>Food Microbiology</i> , 2016, 58, 87-94.	4.2	71
14	Performance evaluation of volatile organic compounds by antagonistic yeasts immobilized on hydrogel spheres against gray, green and blue postharvest decays. <i>Food Microbiology</i> , 2017, 63, 191-198.	4.2	70
15	Postharvest biocontrol ability of <i>Pseudomonas synxantha</i> against <i>Monilinia fructicola</i> and <i>Monilinia fructigena</i> on stone fruit. <i>Postharvest Biology and Technology</i> , 2019, 149, 83-89.	6.0	69
16	Phytoremediation potential of <i>Arundo donax</i> (Giant Reed) in contaminated soil by heavy metals. <i>Environmental Research</i> , 2020, 185, 109427.	7.5	66
17	Antimicrobial activity of cultivated cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i> DC.) leaf extracts against bacterial species of agricultural and food interest. <i>Industrial Crops and Products</i> , 2019, 129, 206-211.	5.2	60
18	Effect of edible coating combined with pomegranate peel extract on the quality maintenance of white shrimps (<i>Parapenaeus longirostris</i>) during refrigerated storage. <i>Food Packaging and Shelf Life</i> , 2018, 17, 114-119.	7.5	59

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19	Exoglucanase-encoding genes from three <i>Wickerhamomyces anomalus</i> killer strains isolated from olive brine. <i>Yeast</i> , 2013, 30, 33-43.	1.7	54
20	Role of biocontrol yeasts <i>Debaryomyces hansenii</i> and <i>Wickerhamomyces anomalus</i> in plants' defence mechanisms against <i>Monilinia fructicola</i> in apple fruits. <i>Food Microbiology</i> , 2019, 83, 1-8.	4.2	53
21	Salinity of nutrient solution influences the shelf-life of fresh-cut lettuce grown in floating system. <i>Postharvest Biology and Technology</i> , 2011, 59, 132-137.	6.0	51
22	Aroma and sensory quality of honeydew melon fruits (<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H.)	3.6	48
23	The effect of sous vide packaging with rosemary essential oil on storage quality of fresh-cut potato. <i>LWT - Food Science and Technology</i> , 2018, 94, 111-118.	5.2	44
24	Growth of acid-adapted <i>Listeria monocytogenes</i> in orange juice and in minimally processed orange slices. <i>Food Control</i> , 2009, 20, 59-66.	5.5	41
25	Identification of <i>Pichia anomala</i> isolated from yoghurt by RFLP of the ITS region. <i>International Journal of Food Microbiology</i> , 2001, 71, 71-73.	4.7	40
26	Properties of endogenous Î ² -glucosidase of a <i>Saccharomyces cerevisiae</i> strain isolated from Sicilian musts and wines. <i>Enzyme and Microbial Technology</i> , 2002, 31, 1030-1035.	3.2	40
27	Yeast dynamics during the fermentation of brined green olives treated in the field with kaolin and Bordeaux mixture to control the olive fruit fly. <i>International Journal of Food Microbiology</i> , 2011, 148, 15-22.	4.7	38
28	Preliminary characterization of wild lactic acid bacteria and their abilities to produce flavour compounds in ripened model cheese system. <i>Journal of Applied Microbiology</i> , 2007, 103, 427-435.	3.1	37
29	Biological Control of Peach Fungal Pathogens by Commercial Products and Indigenous Yeasts. <i>Journal of Food Protection</i> , 2006, 69, 2465-2470.	1.7	36
30	An innovative combined water ozonisation/O ₃ -atmosphere storage for preserving the overall quality of two globe artichoke cultivars. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 82-89.	5.6	34
31	Application of prickly pear fruit extract to improve domestic shelf life, quality and microbial safety of sliced beef. <i>Food and Chemical Toxicology</i> , 2018, 118, 355-360.	3.6	34
32	Properties of endogenous Î ² -glucosidase of a <i>Pichia anomala</i> strain isolated from Sicilian musts and wines. <i>Enzyme and Microbial Technology</i> , 2002, 31, 1036-1041.	3.2	33
33	Role of Different Factors Affecting the Formation of 5-Hydroxymethyl-2-furancarboxaldehyde in Heated Grape Must. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 860-863.	5.2	33
34	Potential Role of Exoglucanase Genes (WaEXG1 and WaEXG2) in the Biocontrol Activity of <i>Wickerhamomyces anomalus</i> . <i>Microbial Ecology</i> , 2017, 73, 876-884.	2.8	32
35	Influence of an O ₃ -atmosphere storage on microbial growth and antioxidant contents of globe artichoke as affected by genotype and harvest time. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 121-128.	5.6	30
36	Integrated agronomical and technological approach for the quality maintenance of ready-to-fry potato sticks during refrigerated storage. <i>Postharvest Biology and Technology</i> , 2018, 136, 23-30.	6.0	30

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37	Postharvest efficacy of resistance inducers for the control of green mold on important Sicilian citrus varieties. <i>Journal of Plant Diseases and Protection</i> , 2014, 121, 177-183.	2.9	29
38	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. <i>Foods</i> , 2020, 9, 1189.	4.3	29
39	Olive Leaf Extract from Sicilian Cultivar Reduced Lipid Accumulation by Inducing Thermogenic Pathway during Adipogenesis. <i>Frontiers in Pharmacology</i> , 2016, 7, 143.	3.5	25
40	Quality Maintenance of Beef Burger Patties by Direct Addition or Encapsulation of a Prickly Pear Fruit Extract. <i>Frontiers in Microbiology</i> , 2019, 10, 1760.	3.5	25
41	An alkaline β -glucosidase isolated from an olive brine strain of <i>Wickerhamomyces anomalus</i> . <i>FEMS Yeast Research</i> , 2011, 11, 487-493.	2.3	24
42	Antioxidant and Antimicrobial Properties of Semi-Processed Frozen Prickly Pear Juice as Affected by Cultivar and Harvest Time. <i>Foods</i> , 2020, 9, 235.	4.3	23
43	Commercial and wild Sicilian <i>Origanum vulgare</i> essential oils: chemical composition, antimicrobial activity and repellent effects. <i>Journal of Essential Oil Research</i> , 2017, 29, 451-460.	2.7	22
44	Combined application of antagonistic <i>Wickerhamomyces anomalus</i> BS91 strain and <i>Cynara cardunculus</i> L. leaf extracts for the control of postharvest decay of citrus fruit. <i>Food Microbiology</i> , 2020, 92, 103583.	4.2	22
45	<i>Listeria innocua</i> growth in fresh cut mixed leafy salads packaged in modified atmosphere. <i>Food Control</i> , 2009, 20, 611-617.	5.5	21
46	Addition of Olive Leaf Extract (OLE) for Producing Fortified Fresh Pasteurized Milk with An Extended Shelf Life. <i>Antioxidants</i> , 2019, 8, 255.	5.1	21
47	Effect of nitrogen fertilisation on the overall quality of minimally processed globe artichoke heads. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 650-658.	3.5	19
48	Detrimental effect on the gut microbiota of 1,2-dicarbonyl compounds after in vitro gastro-intestinal and fermentative digestion. <i>Food Chemistry</i> , 2021, 341, 128237.	8.2	19
49	Efficacy of different citrus essential oils to inhibit the growth and B1 aflatoxin biosynthesis of <i>Aspergillus flavus</i> . <i>Environmental Science and Pollution Research</i> , 2019, 26, 31263-31272.	5.3	18
50	Influence of packaging on spoilage yeast population in minimally processed orange slices. <i>International Journal of Food Microbiology</i> , 2006, 109, 146-150.	4.7	17
51	The effect of γ -irradiation on chemical composition, microbial load and sensory properties of Sicilian oregano. <i>LWT - Food Science and Technology</i> , 2016, 72, 566-572.	5.2	15
52	Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects. <i>LWT - Food Science and Technology</i> , 2017, 79, 554-560.	5.2	14
53	Physicochemical, Microbiological, and Sensory Evaluation of Minimally Processed Tarocco Clone Oranges Packaged with 3 Different Permeability Films. <i>Journal of Food Science</i> , 2006, 71, S299-S306.	3.1	13
54	The influence of almond flour, inulin and whey protein on the sensory and microbiological quality of goat milk yogurt. <i>LWT - Food Science and Technology</i> , 2020, 124, 109138.	5.2	13

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55	Efficacy of an antifungal edible coating for the quality maintenance of Tarocco orange fruit during cold storage. <i>Crop Protection</i> , 2021, 148, 105719.	2.1	13
56	Shelf-life study of ready-to-cook slices of globe artichoke "Spinoso sardo": effects of anti-browning solutions and edible coating enriched with <i>Foeniculum vulgare</i> essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5219-5228.	3.5	12
57	Partial sequencing of the Î²-glucosidase-encoding gene of yeast strains isolated from musts and wines. <i>Annals of Microbiology</i> , 2008, 58, 503-508.	2.6	10
58	<i>Mangifera indica</i> L. Leaves as a Potential Food Source of Phenolic Compounds with Biological Activity. <i>Antioxidants</i> , 2022, 11, 1313.	5.1	10
59	Effects of innovative and conventional sanitizing treatments on the reduction of <i>Saccharomyces fibuligera</i> defects on industrial durum wheat bread. <i>International Journal of Food Microbiology</i> , 2016, 235, 71-76.	4.7	9
60	Bioactivity Improvement of <i>Olea europaea</i> Leaf Extract Biotransformed by <i>Wickerhamomyces anomalus</i> Enzymes. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 211-218.	3.2	9
61	Heterogenized Imidazolium-Based Ionic Liquids in Pebax®. <i>Thermal, Gas Transport and Antimicrobial Properties</i> . <i>Polymers</i> , 2020, 12, 1419.	4.5	9
62	Antibacterial activity of 1,2-dicarbonyl compounds and the influence of the in vitro assay system. <i>Food Chemistry</i> , 2020, 311, 125905.	8.2	8
63	Killer yeasts isolated from olive brines: Technological and probiotic aptitudes. <i>Food Microbiology</i> , 2022, 103, 103950.	4.2	8
64	Impact of prickly pear extract on the quality parameters of beef burger patties after cooking. <i>Food Bioscience</i> , 2021, 42, 101146.	4.4	7
65	Active Packaging-Releasing System with <i>Foeniculum vulgare</i> Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. <i>Foods</i> , 2021, 10, 517.	4.3	6
66	Pollen viability and endophytic yeast species of <i>Cistus creticus</i> and <i>C. monspeliensis</i> . <i>Plant Biosystems</i> , 2021, 155, 384-393.	1.6	5
67	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. <i>Foods</i> , 2021, 10, 2669.	4.3	5
68	Effect of cultivar x ozone treatment interaction on the total polyphenols content and antioxidant activity of globe artichoke. <i>Italian Journal of Agronomy</i> , 2015, 10, 105-107.	1.0	4
69	The Role of Plasma Membrane Pleiotropic Drug Resistance Transporters in the Killer Activity of <i>Debaryomyces hansenii</i> and <i>Wickerhamomyces anomalus</i> Toxins. <i>Toxins</i> , 2022, 14, 180.	3.4	2