

# 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	Killer yeasts isolated from olive brines: Technological and probiotic aptitudes. Food Microbiology, 2022, 103, 103950.	4.2	8
2	The Role of Plasma Membrane Pleiotropic Drug Resistance Transporters in the Killer Activity of <i>Debaryomyces hansenii</i> and <i>Wickerhamomyces anomalus</i> Toxins. Toxins, 2022, 14, 180.	3.4	2
3	<i>Mangifera indica</i> L. Leaves as a Potential Food Source of Phenolic Compounds with Biological Activity. Antioxidants, 2022, 11, 1313.	5.1	10
4	Pollen viability and endophytic yeast species of <i>Cistus creticus</i> and <i>C. monspeliensis</i> . Plant Biosystems, 2021, 155, 384-393.	1.6	5
5	Detrimental effect on the gut microbiota of 1,2-dicarbonyl compounds after in vitro gastro-intestinal and fermentative digestion. Food Chemistry, 2021, 341, 128237.	8.2	19
6	Active Packaging-Releasing System with <i>Foeniculum vulgare</i> Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. Foods, 2021, 10, 517.	4.3	6
7	Impact of prickly pear extract on the quality parameters of beef burger patties after cooking. Food Bioscience, 2021, 42, 101146.	4.4	7
8	Efficacy of an antifungal edible coating for the quality maintenance of Tarocco orange fruit during cold storage. Crop Protection, 2021, 148, 105719.	2.1	13
9	Pomegranate Byproduct Extracts as Ingredients for Producing Experimental Cheese with Enhanced Microbiological, Functional, and Physical Characteristics. Foods, 2021, 10, 2669.	4.3	5
10	Antibacterial activity of 1,2-dicarbonyl compounds and the influence of the in vitro assay system. Food Chemistry, 2020, 311, 125905.	8.2	8
11	Heterogenized Imidazolium-Based Ionic Liquids in Pebax®Rnew. Thermal, Gas Transport and Antimicrobial Properties. Polymers, 2020, 12, 1419.	4.5	9
12	Characterization of Prickly Pear Peel Flour as a Bioactive and Functional Ingredient in Bread Preparation. Foods, 2020, 9, 1189.	4.3	29
13	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. Food Microbiology, 2020, 92, 103583.	4.2	22
14	Antioxidant and Antimicrobial Properties of Semi-Processed Frozen Prickly Pear Juice as Affected by Cultivar and Harvest Time. Foods, 2020, 9, 235.	4.3	23
15	The influence of almond flour, inulin and whey protein on the sensory and microbiological quality of goat milk yogurt. LWT - Food Science and Technology, 2020, 124, 109138.	5.2	13
16	Phytoremediation potential of <i>Arundo donax</i> (Giant Reed) in contaminated soil by heavy metals. Environmental Research, 2020, 185, 109427.	7.5	66
17	Addition of Olive Leaf Extract (OLE) for Producing Fortified Fresh Pasteurized Milk with An Extended Shelf Life. Antioxidants, 2019, 8, 255.	5.1	21
18	Quality Maintenance of Beef Burger Patties by Direct Addition or Encapsulation of a Prickly Pear Fruit Extract. Frontiers in Microbiology, 2019, 10, 1760.	3.5	25

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19	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
20	Volatile organic compounds (VOCs) produced by biocontrol yeasts. <i>Food Microbiology</i> , 2019, 82, 70-74.	4.2	97
21	Shelf-life study of ready-to-eat 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
22	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
23	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
24	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
25	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
26	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
27	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
28	Antimicrobial and antioxidant features of pomegranate peel extracts. <i>Industrial Crops and Products</i> , 2018, 111, 345-352.	5.2	94
29	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
30	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
31	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
32	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
33	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
34	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
35	Potential Role of Exoglucanase Genes ( <i>WaEXG1</i> and <i>WaEXG2</i> ) in the Biocontrol Activity of <i>Wickerhamomyces anomalus</i> . <i>Microbial Ecology</i> , 2017, 73, 876-884.	2.8	32
36	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

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37	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
38	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
39	The effect of $\hat{1}^3$ -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
40	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
41	Effects of innovative and conventional sanitizing treatments on the reduction of <i>Saccharomyces fibuliger</i> defects on industrial durum wheat bread. <i>International Journal of Food Microbiology</i> , 2016, 235, 71-76.	4.7	9
42	Bioprotective Role of Yeasts. <i>Microorganisms</i> , 2015, 3, 588-611.	3.6	102
43	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
44	Influence of an O <sub>3</sub> -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
45	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
46	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
47	Aroma and sensory quality of honeydew melon fruits ( <i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H.) Tj ETQq1 1 0.784314 rgBT / Over	3.6	48
48	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
49	An innovative combined water ozonisation/O <sub>3</sub> -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
50	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
51	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
52	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
53	An alkaline $\hat{1}^2$ -glucosidase isolated from an olive brine strain of <i>Wickerhamomyces anomalus</i> . <i>FEMS Yeast Research</i> , 2011, 11, 487-493.	2.3	24
54	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

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55	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
56	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
57	<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
58	Partial sequencing of the $\beta$ -glucosidase-encoding gene of yeast strains isolated from musts and wines. <i>Annals of Microbiology</i> , 2008, 58, 503-508.	2.6	10
59	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
60	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
61	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
62	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
63	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
64	Bacterial population in traditional sourdough evaluated by molecular methods. <i>Journal of Applied Microbiology</i> , 2005, 99, 251-258.	3.1	72
65	<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
66	Selection, characterization and comparison of $\beta$ -glucosidase from mould and yeasts employable for enological applications. <i>Enzyme and Microbial Technology</i> , 2004, 35, 58-66.	3.2	81
67	Properties of endogenous $\beta$ -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
68	Properties of endogenous $\beta$ -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
69	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