

Andrea Gomez-Zavaglia

List of Publications by Year in descending order

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155
papers

3,926
citations

109137

35
h-index

189595

50
g-index

165
all docs

165
docs citations

165
times ranked

4024
citing authors

#	ARTICLE	IF	CITATIONS
1	Seaweed bioactive compounds: Promising and safe inputs for the green synthesis of metal nanoparticles in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1527-1550.	5.4	7
2	Valorization of fruit and vegetables agro-wastes for the sustainable production of carotenoid-based colorants with enhanced bioavailability. <i>Food Research International</i> , 2022, 152, 110924.	2.9	20
3	Formulation and Characterization of Stimuli-Responsive Lecithin-Based Liposome Complexes with Poly(acrylic acid)/Poly(N,N-dimethylaminoethyl methacrylate) and Pluronic [®] Copolymers for Controlled Drug Delivery. <i>Pharmaceutics</i> , 2022, 14, 735.	2.0	4
4	Green synthesis of ZnO nanoparticles using polyphenol extracts from pepper waste (<i>Capsicum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.6	32
5	Green synthesis, characterization and applications of iron and zinc nanoparticles by probiotics. <i>Food Research International</i> , 2022, 155, 111097.	2.9	5
6	Effect of Freezing Wheat Dough Enriched with Calcium Salts with/without Inulin on Bread Quality. <i>Foods</i> , 2022, 11, 1866.	1.9	1
7	Recent advances in Î ² -galactosidase and fructosyltransferase immobilization technology. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2659-2690.	5.4	30
8	Prebiotic-alginate edible coating on fresh-cut apple as a new carrier for probiotic lactobacilli and bifidobacteria. <i>LWT - Food Science and Technology</i> , 2021, 137, 110483.	2.5	35
9	Acerola (<i>Malpighia glabra</i> L.) and guava (<i>Psidium guajaba</i> L.) industrial processing byâ€products stimulate probiotic <i>Lactobacillus</i> and <i>Bifidobacterium</i> growth and induce beneficial changes in colonic microbiota. <i>Journal of Applied Microbiology</i> , 2021, 130, 1323-1336.	1.4	20
10	Microencapsulation of <i>Lactobacillus plantarum</i> in W/O emulsions of okara oil and block-copolymers of poly(acrylic acid) and pluronic using microfluidic devices. <i>Food Research International</i> , 2021, 140, 110053.	2.9	22
11	Fructose derived oligosaccharides prevent lipid membrane destabilization and DNA conformational alterations during vacuum-drying of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Food Research International</i> , 2021, 143, 110235.	2.9	5
12	Fortification of water kefir with magnetite nanoparticles. <i>Food Research International</i> , 2021, 149, 110650.	2.9	5
13	Editorial: Re-valorization of Food Losses and Food Co-products. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	1
14	Development of Novel Inulin-Based Electrospayed Microparticles for the Stabilization and Delivery of Phlorotannin Extracts. , 2021, , 103-110.		0
15	State-of-the-Art of Encapsulation Based on the Spray-Drying Technique for Carotenoids from Plant Material: Methods and Mechanism. , 2021, , 79-89.		1
16	Fructosyltransferase Immobilization Via Entrapment. , 2021, , 191-197.		0
17	Stability of Antioxidants Encapsulated in Freeze-Dried Prebiotic Matrices. , 2021, , 161-166.		0
18	Release of health-related compounds during in vitro gastro-intestinal digestion of okara and okara fermented with <i>Lactobacillus plantarum</i> . <i>Journal of Food Science and Technology</i> , 2020, 57, 1061-1070.	1.4	14

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19	Nutritional and technological properties of a quinoa (<i>Chenopodium quinoa</i> Willd.) spray-dried powdered extract. <i>Food Research International</i> , 2020, 129, 108884.	2.9	28
20	Technological strategies ensuring the safe arrival of beneficial microorganisms to the gut: From food processing and storage to their passage through the gastrointestinal tract. <i>Food Research International</i> , 2020, 129, 108852.	2.9	67
21	Infrared spectroscopy with multivariate analysis to interrogate the interaction of whole cells and secreted soluble exopolymers of <i>Pseudomonas veronii</i> 2E with Cd(II), Cu(II) and Zn(II). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 228, 117820.	2.0	19
22	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. <i>Food Research International</i> , 2020, 137, 109676.	2.9	41
23	An overview of peroxidation reactions using liposomes as model systems and analytical methods as monitoring tools. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 195, 111254.	2.5	15
24	Mitigation of emerging implications of climate change on food production systems. <i>Food Research International</i> , 2020, 134, 109256.	2.9	143
25	Protective Effects of Tropical Fruit Processing Coproducts on Probiotic <i>Lactobacillus</i> Strains during Freeze-Drying and Storage. <i>Microorganisms</i> , 2020, 8, 96.	1.6	19
26	Probiotics, Galacto-oligosaccharides, and zinc antagonize biological effects of enterohaemorrhagic <i>Escherichia coli</i> on cultured cells and brine shrimp model. <i>LWT - Food Science and Technology</i> , 2020, 128, 109435.	2.5	5
27	Fructose oligosaccharides as novel cryoprotectants for mammalian cells. <i>Cryobiology</i> , 2020, 97, 256.	0.3	0
28	Factors influencing the membrane fluidity and the impact on production of lactic acid bacteria starters. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 6867-6883.	1.7	54
29	Influence of different storage conditions on the performance of spray-dried yogurt used as inoculum for milk fermentation. <i>Journal of Dairy Research</i> , 2019, 86, 354-360.	0.7	3
30	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. <i>Antioxidants</i> , 2019, 8, 406.	2.2	147
31	Pectin Hydrolysates from Different Cultivars of Pink/Red and White Grapefruits (<i>Citrus Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf</i> of <i>Food Science</i> , 2019, 84, 1776-1783.	1.5	11
32	Technological Aspects of the Production of Fructo and Galacto-Oligosaccharides. <i>Enzymatic Synthesis and Hydrolysis. Frontiers in Nutrition</i> , 2019, 6, 78.	1.6	116
33	Synthesis of fructo-oligosaccharides using grape must and sucrose as raw materials. <i>Food Research International</i> , 2019, 123, 166-171.	2.9	7
34	Pectin-decorated magnetite nanoparticles as both iron delivery systems and protective matrices for probiotic bacteria. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 193-201.	2.5	42
35	In Situ Characterization of Hfq Bacterial Amyloid: A Fourier-Transform Infrared Spectroscopy Study. <i>Pathogens</i> , 2019, 8, 36.	1.2	21
36	Differential activity of lytic α -helical peptides on lactobacilli and lactobacilli-derived liposomes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2019, 1861, 1069-1077.	1.4	8

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37	Flour from mature <i>Prosopis nigra</i> pods as suitable substrate for the synthesis of prebiotic fructo-oligosaccharides and stabilization of dehydrated <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Food Research International</i> , 2019, 121, 561-567.	2.9	13
38	S-Layer Proteins from Lactobacilli: Biogenesis, Structure, Functionality and Biotechnological Applications. , 2019, , .		3
39	Long term stability and interaction with epithelial cells of freeze-dried pH-responsive liposomes functionalized with cholesterol-poly(acrylic acid). <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 164, 50-57.	2.5	7
40	Valorization of okara oil for the encapsulation of <i>Lactobacillus plantarum</i> . <i>Food Research International</i> , 2018, 106, 81-89.	2.9	25
41	Incorporation of <i>Lactobacillus plantarum</i> and zeolites in poultry feed can reduce aflatoxin B1 levels. <i>Journal of Food Science and Technology</i> , 2018, 55, 431-436.	1.4	11
42	Relationship between carbohydrate composition and fungal deterioration of functional strawberry juices preserved using non-thermal treatments. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3271-3279.	1.7	7
43	A Combined Approach of Infrared Spectroscopy and Multivariate Analysis for the Simultaneous Determination of Sugars and Fructans in Strawberry Juices During Storage. <i>Journal of Food Science</i> , 2018, 83, 631-638.	1.5	26
44	Influence of non-thermal processing and storage conditions on the release of health-related compounds after in vitro gastrointestinal digestion of fiber-enriched strawberry juices. <i>Journal of Functional Foods</i> , 2018, 40, 128-136.	1.6	27
45	Preserving bacteria with oligosaccharides and eco-friendly processes (Premium). <i>Cryobiology</i> , 2018, 85, 172-173.	0.3	0
46	Infrared spectroscopy as an alternative methodology to evaluate the effect of structural features on the physical-chemical properties of inulins. <i>Food Research International</i> , 2018, 109, 223-231.	2.9	11
47	Characterization of Pectins Extracted from Different Varieties of Pink/Red and White Grapefruits [<i>Citrus Paradisi</i> (Macf.)] by Thermal Treatment and Thermosonication. <i>Journal of Food Science</i> , 2018, 83, 1613-1621.	1.5	16
48	Development and characterization of iron-pectin beads as a novel system for iron delivery to intestinal cells. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 170, 538-543.	2.5	21
49	Physico-chemical and structural properties of crystalline inulin explain the stability of <i>Lactobacillus plantarum</i> during spray-drying and storage. <i>Food Research International</i> , 2018, 113, 167-174.	2.9	21
50	Endocytosis and intracellular traffic of cholesterol-PDMAEMA liposome complexes in human epithelial-like cells. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 156, 38-43.	2.5	15
51	Layer-by-layer encapsulation of <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgaricus</i> using block-copolymers of poly(acrylic acid) and pluronic for safe release in gastro-intestinal conditions. <i>Journal of Functional Foods</i> , 2017, 35, 408-417.	1.6	23
52	Interaction of galacto-oligosaccharides and lactulose with dipalmitoylphosphatidylcholine lipid membranes as determined by infrared spectroscopy. <i>RSC Advances</i> , 2017, 7, 24298-24304.	1.7	3
53	Malt sprout, an underused beer by-product with promising potential for the growth and dehydration of lactobacilli strains. <i>Journal of Food Science and Technology</i> , 2017, 54, 4464-4472.	1.4	18
54	Pectin-iron capsules: Novel system to stabilise and deliver lactic acid bacteria. <i>Journal of Functional Foods</i> , 2017, 39, 299-305.	1.6	27

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55	Okara: A Nutritionally Valuable By-product Able to Stabilize <i>Lactobacillus plantarum</i> during Freeze-drying, Spray-drying, and Storage. <i>Frontiers in Microbiology</i> , 2017, 8, 641.	1.5	37
56	Effect of Galacto-Oligosaccharides: Maltodextrin Matrices on the Recovery of <i>Lactobacillus plantarum</i> after Spray-Drying. <i>Frontiers in Microbiology</i> , 2016, 7, 584.	1.5	37
57	Role of mono- and oligosaccharides from FOS as stabilizing agents during freeze-drying and storage of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Food Research International</i> , 2016, 90, 251-258.	2.9	40
58	Effect of sucrose concentration on the composition of enzymatically synthesized short-chain fructo-oligosaccharides as determined by FTIR and multivariate analysis. <i>Food Chemistry</i> , 2016, 202, 467-475.	4.2	49
59	Prebiotics as Protectants of Lactic Acid Bacteria. , 2016, , 155-163.		7
60	Novel Functional Whey-Based Drinks with Great Potential in the Dairy Industry. <i>Food Technology and Biotechnology</i> , 2015, 53, 307-314.	0.9	31
61	Applications of Infrared and Raman Spectroscopies to Probiotic Investigation. <i>Foods</i> , 2015, 4, 283-305.	1.9	52
62	Green apple baked snacks functionalized with edible coatings of methylcellulose containing <i>Lactobacillus plantarum</i> . <i>Journal of Functional Foods</i> , 2015, 16, 164-173.	1.6	41
63	Fermented dairy products based on ovine cheese whey. <i>Journal of Food Science and Technology</i> , 2015, 52, 7401-7408.	1.4	8
64	Role of S-layer proteins in the biosorption capacity of lead by <i>Lactobacillus kefir</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2015, 31, 583-592.	1.7	25
65	Interaction of glycine, lysine, proline and histidine with dipalmitoylphosphatidylcholine lipid bilayers: a theoretical and experimental study. <i>RSC Advances</i> , 2015, 5, 43537-43546.	1.7	17
66	Role of S-layer proteins in bacteria. <i>World Journal of Microbiology and Biotechnology</i> , 2015, 31, 1877-1887.	1.7	91
67	Effect of protective agents and previous acclimation on ethanol resistance of frozen and freeze-dried <i>Lactobacillus plantarum</i> strains. <i>Cryobiology</i> , 2015, 71, 522-528.	0.3	25
68	Effect of the fatty acid composition of acclimated oenological <i>Lactobacillus plantarum</i> on the resistance to ethanol. <i>Letters in Applied Microbiology</i> , 2015, 60, 155-161.	1.0	15
69	Light induced reactions in cryogenic matrices (highlights 2013-2014). <i>Photochemistry</i> , 2015, , 20-82.	0.2	3
70	Stabilization of polymer lipid complexes prepared with lipids of lactic acid bacteria upon preservation and internalization into eukaryotic cells. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 123, 446-451.	2.5	6
71	Galacto-oligosaccharides and lactulose as protectants against desiccation of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Biotechnology Progress</i> , 2014, 30, 1231-1238.	1.3	17
72	Effect of acclimation medium on cell viability, membrane integrity and ability to consume malic acid in synthetic wine by oenological <i>Lactobacillus plantarum</i> strains. <i>Journal of Applied Microbiology</i> , 2014, 116, 360-367.	1.4	27

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73	Conformers, infrared spectrum, UV-induced photochemistry, and near-IR-induced generation of two rare conformers of matrix-isolated phenylglycine. <i>Journal of Chemical Physics</i> , 2014, 141, 154306.	1.2	2
74	Removal of cadmium by <i>Lactobacillus kefir</i> as a protective tool against toxicity. <i>Journal of Dairy Research</i> , 2014, 81, 280-287.	0.7	19
75	Stability of freeze-dried <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> in the presence of galacto-oligosaccharides and lactulose as determined by near infrared spectroscopy. <i>Food Research International</i> , 2014, 59, 53-60.	2.9	31
76	Genesis of rare molecules using light-induced reactions of matrix-isolated tetrazoles. <i>Journal of Photochemistry and Photobiology C: Photochemistry Reviews</i> , 2014, 18, 71-90.	5.6	38
77	Determination of amorphous/rubbery states in freeze-dried prebiotic sugars using a combined approach of near-infrared spectroscopy and multivariate analysis. <i>Food Research International</i> , 2014, 64, 514-519.	2.9	33
78	Edible methylcellulose-based films containing fructo-oligosaccharides as vehicles for lactic acid bacteria. <i>Food Research International</i> , 2014, 64, 560-566.	2.9	77
79	Removal of cadmium by <i>Lactobacillus kefir</i> as a protective tool against toxicity – ERRATUM. <i>Journal of Dairy Research</i> , 2014, 81, 287-287.	0.7	0
80	Effect of cholesterol-poly(N,N-dimethylaminoethyl methacrylate) on the properties of stimuli-responsive polymer liposome complexes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 104, 254-261.	2.5	14
81	Conformational Landscape, Photochemistry, and Infrared Spectra of Sulfanilamide. <i>Journal of Physical Chemistry A</i> , 2013, 117, 704-717.	1.1	22
82	Amino-Imino Tautomerization upon in Vacuo Sublimation of 2-Methyltetrazole-Saccharinate as Probed by Matrix Isolation Infrared Spectroscopy. <i>Journal of Physical Chemistry A</i> , 2013, 117, 3190-3197.	1.1	12
83	Use of whey permeate containing in situ synthesised galacto-oligosaccharides for the growth and preservation of <i>Lactobacillus plantarum</i> . <i>Journal of Dairy Research</i> , 2013, 80, 374-381.	0.7	39
84	Effect of human defensins on lactobacilli and liposomes. <i>Journal of Applied Microbiology</i> , 2012, 113, 1491-1497.	1.4	21
85	Structure and photochemistry of a novel tetrazole-saccharyl conjugate isolated in solid argon. <i>Journal of Molecular Structure</i> , 2012, 1025, 105-116.	1.8	9
86	Structure and UV-induced photochemistry of 2-furaldehyde dimethylhydrazone isolated in rare gas matrices. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2012, 97, 830-837.	2.0	4
87	Conformers, Infrared Spectrum and UV-Induced Photochemistry of Matrix-Isolated Furfuryl Alcohol. <i>Journal of Physical Chemistry A</i> , 2012, 116, 2352-2365.	1.1	26
88	Use of Raman spectroscopy and chemometrics for the quantification of metal ions attached to <i>Lactobacillus kefir</i> . <i>Journal of Applied Microbiology</i> , 2012, 112, 363-371.	1.4	24
89	Effect of physical properties on the stability of <i>Lactobacillus bulgaricus</i> in a freeze-dried galacto-oligosaccharides matrix. <i>International Journal of Food Microbiology</i> , 2012, 155, 217-221.	2.1	56
90	Light induced reactions in cryogenic matrices. , 2011, , 1-29.		3

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91	Photochemistry and Vibrational Spectra of Matrix-Isolated Methyl 4-Chloro-5-phenylisoxazole-3-carboxylate. <i>Journal of Physical Chemistry A</i> , 2011, 115, 1199-1209.	1.1	20
92	Galacto-oligosaccharides as protective molecules in the preservation of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Cryobiology</i> , 2011, 62, 123-129.	0.3	52
93	Structure and photochemical behaviour of 3-azido-acrylophenones: a matrix isolation infrared spectroscopy study. <i>Tetrahedron</i> , 2011, 67, 7794-7804.	1.0	13
94	Structural investigation of nitrogen-linked saccharinate α -tetrazole. <i>Journal of Molecular Structure</i> , 2011, 1003, 103-110.	1.8	14
95	FTIR spectroscopy structural analysis of the interaction between <i>Lactobacillus kefir</i> S-layers and metal ions. <i>Journal of Molecular Structure</i> , 2011, 987, 186-192.	1.8	80
96	Development of a method based on chemometric analysis of Raman spectra for the discrimination of heterofermentative lactobacilli. <i>Journal of Dairy Research</i> , 2011, 78, 233-241.	0.7	8
97	Conformational study of arbutin by quantum chemical calculations and multivariate analysis. <i>Journal of Molecular Structure</i> , 2010, 975, 100-109.	1.8	5
98	Chemometric Analysis of Raman Spectra of Lactobacilli Isolated from Kefir. , 2010, , .		0
99	Tautomer Selective Photochemistry in 1-(Tetrazol-5-yl)ethanol. <i>Journal of Physical Chemistry A</i> , 2010, 114, 13076-13085.	1.1	22
100	Low Temperature Infrared Spectroscopy Study of Pyrazinamide: From the Isolated Monomer to the Stable Low Temperature Crystalline Phase. <i>Journal of Physical Chemistry A</i> , 2010, 114, 151-161.	1.1	34
101	Conformational Space and Vibrational Spectra of Methyl 4-Chloro-5-phenyl-1,3-oxazole-2-carboxylate. <i>Journal of Physical Chemistry A</i> , 2010, 114, 9074-9082.	1.1	5
102	Matrix-isolation FTIR, theoretical structural analysis and reactivity of amino-saccharins: N-(1,1-dioxo-1,2-benzisothiazol-3-yl)-N-methyl amine and -N,N-dimethyl amine. <i>Journal of Molecular Structure</i> , 2009, 938, 198-206.	1.8	8
103	Conformational and structural analysis of 2-allyl-1,2-benzisothiazol-3(2H)-one 1,1-dioxide as probed by matrix-isolation spectroscopy and quantum chemical calculations. <i>Journal of Molecular Structure</i> , 2009, 919, 271-276.	1.8	9
104	Quantum chemical calculations in the structural analysis of phloretin. <i>Journal of Molecular Structure</i> , 2009, 930, 187-194.	1.8	0
105	Characterization of S-layer proteins of <i>Lactobacillus</i> by FTIR spectroscopy and differential scanning calorimetry. <i>Vibrational Spectroscopy</i> , 2009, 50, 68-77.	1.2	51
106	Thermally Induced Sigmatropic Isomerization of Pseudosaccharyl Allylic Ether. <i>Journal of Physical Chemistry A</i> , 2009, 113, 3517-3522.	1.1	10
107	Molecular Structure, Infrared Spectra, and Photochemistry of Isoniazid under Cryogenic Conditions. <i>Journal of Physical Chemistry A</i> , 2009, 113, 9220-9230.	1.1	23
108	Molecular structure and infrared spectra of the monomeric 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide (methyl pseudosaccharyl ether). <i>Journal of Molecular Structure</i> , 2008, 876, 77-85.	1.8	22

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109	Low temperature IR spectroscopy and photochemistry of matrix-isolated Î±-pyridil. Journal of Photochemistry and Photobiology A: Chemistry, 2008, 200, 169-180.	2.0	3
110	First observation of Chapman rearrangement of a pseudosaccharyl ether in the solid state: the thermal isomerization of 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide revisited. Tetrahedron, 2008, 64, 3296-3305.	1.0	13
111	The Chapman-type rearrangement in pseudosaccharins: The case of 3-(methoxy)-1,2-benzisothiazole 1,1-dioxide. Journal of Molecular Structure, 2008, 892, 343-352.	1.8	7
112	Critical water activity for the preservation of Lactobacillus bulgaricus by vacuum drying. International Journal of Food Microbiology, 2008, 128, 342-347.	2.1	54
113	Molecular Structure, Vibrational Spectra, Quantum Chemical Calculations and Photochemistry of Picolinamide and Isonicotinamide Isolated in Cryogenic Inert Matrixes and in the Neat Low-Temperature Solid Phases. Journal of Physical Chemistry A, 2008, 112, 45-57.	1.1	21
114	Dimer formation in nicotinamide and picolinamide in the gas and condensed phases probed by infrared spectroscopy. Physical Chemistry Chemical Physics, 2008, 10, 7010.	1.3	46
115	Conformational Space of the pseudo-saccharin Allyl Ether 3-(Allyloxy)-1,2-benzisothiazole 1,1-Dioxide in Gas Phase and in Rare Gas Matrices. Journal of Physical Chemistry A, 2008, 112, 1762-1772.	1.1	9
116	UV-induced photochemistry of matrix-isolated 1-phenyl-4-allyl-tetrazolone. Photochemical and Photobiological Sciences, 2007, 6, 1170-1176.	1.6	18
117	Photochemistry and Vibrational Spectra of Matrix-Isolated 5-Ethoxy-1-Phenyl-1H-Tetrazole. Journal of Physical Chemistry A, 2007, 111, 2879-2888.	1.1	25
118	Substituent effects on the photolysis of methyl 2-carboxylate substituted aliphatic 2H-azirines. Journal of Molecular Structure, 2007, 834-836, 262-269.	1.8	9
119	Effect of sugars and growth media on the dehydration of Lactobacillus delbrueckii ssp. bulgaricus. Journal of Applied Microbiology, 2007, 102, 845-851.	1.4	46
120	Volume recovery, surface properties and membrane integrity of Lactobacillus delbrueckii subsp. bulgaricus dehydrated in the presence of trehalose or sucrose. Journal of Applied Microbiology, 2007, 103, 2410-2419.	1.4	37
121	Matrix isolation and low temperature solid state FTIR spectroscopic study of Î±-fural. Physical Chemistry Chemical Physics, 2006, 8, 1794-1806.	1.3	3
122	Methyl 3-Methyl-2H-azirine-2-carboxylate Photochemistry Studied by Matrix-isolation FTIR and DFT Calculations. Journal of Physical Chemistry A, 2006, 110, 10742-10749.	1.1	18
123	Unusual Photochemical C-N Bond Cleavage in the Novel Methyl 2-Chloro-3-methyl-2H-azirine-2-carboxylate. Journal of Physical Chemistry A, 2006, 110, 8081-8092.	1.1	18
124	Conformational cooling and conformation selective aggregation in dimethyl sulfite isolated in solid rare gases. Journal of Molecular Structure, 2006, 794, 196-203.	1.8	27
125	Photochemistry of 1-phenyl-tetrazolone isolated in solid argon. Journal of Photochemistry and Photobiology A: Chemistry, 2006, 179, 243-255.	2.0	25
126	Infrared spectrum and UV-induced photochemistry of matrix-isolated 5-methoxy-1-phenyl-1H-tetrazole. Journal of Photochemistry and Photobiology A: Chemistry, 2006, 180, 175-183.	2.0	25

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127	Molecular structure, vibrational spectra and photochemistry of 5-mercapto-1-methyltetrazole. <i>Journal of Molecular Structure</i> , 2006, 786, 182-192.	1.8	53
128	Matrix-isolation FT-IR spectra and theoretical study of dimethyl sulfate. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2005, 61, 1461-1470.	2.0	28
129	Conformational Flexibility, UV ^â -Induced Decarbonylation, and FTIR Spectra of 1-Phenyl-1,2 Propanedione in Solid Xenon and in the Low Temperature Amorphous Phase. <i>Journal of Physical Chemistry A</i> , 2005, 109, 5560-5570.	1.1	17
130	Molecular Structure, Vibrational Spectra and Photochemistry of 2-Methyl-2H-Tetrazol-5-Amine in Solid Argon. <i>Journal of Physical Chemistry A</i> , 2005, 109, 7967-7976.	1.1	52
131	Influence of the growth at high osmolality on the lipid composition, water permeability and osmotic response of <i>Lactobacillus bulgaricus</i> . <i>Archives of Biochemistry and Biophysics</i> , 2005, 443, 66-73.	1.4	52
132	Matrix Isolation FTIR Spectroscopic and Theoretical Study of Dimethyl Sulfit. <i>Journal of Physical Chemistry A</i> , 2005, 109, 3578-3586.	1.1	34
133	Matrix isolation FTIR spectroscopic and theoretical study of methyl lactate. <i>Vibrational Spectroscopy</i> , 2004, 36, 79-88.	1.2	39
134	Matrix isolation FT-IR spectroscopy and molecular orbital study of sarcosine methyl ester. <i>Journal of Molecular Structure</i> , 2004, 689, 199-212.	1.8	6
135	Rotational isomers of lactic acid: first experimental observation of higher energy forms. <i>Physical Chemistry Chemical Physics</i> , 2004, 6, 2101-2108.	1.3	36
136	Matrix-Isolation FTIR Spectroscopy of Benzil: Probing the Flexibility of the C ^â -C Torsional Coordinate. <i>Journal of Physical Chemistry A</i> , 2004, 108, 8256-8263.	1.1	16
137	Self-Aggregation in Pyrrole: Matrix Isolation, Solid State Infrared Spectroscopy, and DFT Study. <i>Journal of Physical Chemistry A</i> , 2004, 108, 6953-6967.	1.1	65
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