

# Lisa Granchi

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

981  
citations

448610  
19  
h-index

511568  
30  
g-index

40  
all docs

40  
docs citations

40  
times ranked

1175  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of kneading machine type and total element revolutions on dough rheology and bread characteristics: A focus on straight dough and indirect (biga) methods. <i>LWT - Food Science and Technology</i> , 2022, 153, 112500.	2.5	19
2	Gamma-aminobutyric acid (GABA) production in fermented milk by lactic acid bacteria isolated from spontaneous raw milk fermentation. <i>International Dairy Journal</i> , 2022, 127, 105284.	1.5	26
3	Validation of a Standard Protocol to Assess the Fermentative and Chemical Properties of <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Frontiers in Microbiology</i> , 2022, 13, 830277.	1.5	6
4	Characterization of the microbial community in ripened Pecorino Toscano cheese affected by pink discoloration. <i>Food Microbiology</i> , 2022, 104, 104006.	2.1	6
5	Effect of consumption of ancient grain bread leavened with sourdough or with baker's yeast on cardio-metabolic risk parameters: a dietary intervention trial. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 367-374.	1.3	9
6	Bioactive Properties of Breads Made with Sourdough of Hull-Less Barley or Conventional and Pigmented Wheat Flours. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3291.	1.3	10
7	Influence of different leavening agents on technological and nutritional characteristics of whole grain breads obtained from ancient and modern flour varieties. <i>European Food Research and Technology</i> , 2021, 247, 1701-1710.	1.6	8
8	<i>In situ</i> dextran synthesis by <i>Weissella confusa</i> Ck15 and <i>Leuconostoc pseudomesenteroides</i> DSM 20193 and their effect on chickpea sourdough bread. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5277-5285.	1.3	8
9	Selection of Indigenous <i>Saccharomyces cerevisiae</i> Strains and Exploitation of a Pilot-Plant to Produce Fresh Yeast Starter Cultures in a Winery. <i>Fermentation</i> , 2021, 7, 99.	1.4	4
10	Indigenous <i>Aureobasidium pullulans</i> Strains as Biocontrol Agents of <i>Botrytis cinerea</i> on Grape Berries. <i>Sustainability</i> , 2021, 13, 9389.	1.6	11
11	Isolation and characterization of indigenous <i>Weissella confusa</i> for <i>in situ</i> bacterial exopolysaccharides (EPS) production in chickpea sourdough. <i>Food Research International</i> , 2020, 138, 109785.	2.9	38
12	Technological Feature Assessment of Lactic Acid Bacteria Isolated from Cricket Powder's Spontaneous Fermentation as Potential Starters for Cricket-Wheat Bread Production. <i>Foods</i> , 2020, 9, 1322.	1.9	17
13	Antioxidant Properties of Sourdoughs Made with Whole Grain Flours of Hull-Less Barley or Conventional and Pigmented Wheat and by Selected <i>Lactobacilli</i> Strains. <i>Foods</i> , 2020, 9, 640.	1.9	17
14	Antioxidant and anti-inflammatory properties of sourdoughs containing selected <i>Lactobacilli</i> strains are retained in breads. <i>Food Chemistry</i> , 2020, 322, 126710.	4.2	27
15	Influence of sequential inoculum of <i>Starterella bacillaris</i> and <i>Saccharomyces cerevisiae</i> on flavonoid composition of monovarietal Sangiovese wines. <i>Yeast</i> , 2020, 37, 549-557.	0.8	8
16	Exploitation of sourdough lactic acid bacteria to reduce raffinose family oligosaccharides (RFOs) content in breads enriched with chickpea flour. <i>European Food Research and Technology</i> , 2019, 245, 2353-2363.	1.6	14
17	Extra Virgin Olive Oil Quality as Affected by Yeast Species Occurring in the Extraction Process. <i>Foods</i> , 2019, 8, 457.	1.9	8
18	The Biodiversity of <i>Saccharomyces cerevisiae</i> in Spontaneous Wine Fermentation: The Occurrence and Persistence of Winery-Strains. <i>Fermentation</i> , 2019, 5, 86.	1.4	17

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19	Liquid and firm sourdough fermentation: microbial robustness and interactions during consecutive backsloppings. <i>LWT - Food Science and Technology</i> , 2019, 105, 9-15.	2.5	35
20	Use of Selected Lactobacilli to Increase $\hat{I}^3$ -Aminobutyric Acid (GABA) Content in Sourdough Bread Enriched with Amaranth Flour. <i>Foods</i> , 2019, 8, 218.	1.9	34
21	Development of new microalgae-based sourdough "œcrostini" functional effects of <i>Arthrospira platensis</i> (spirulina) addition. <i>Scientific Reports</i> , 2019, 9, 19433.	1.6	56
22	Wine Yeasts and Consumer Health. , 2019, , 343-373.		2
23	Bread wastes to energy: Sequential lactic and photo-fermentation for hydrogen production. <i>International Journal of Hydrogen Energy</i> , 2018, 43, 9569-9576.	3.8	51
24	Beta-glucosidase and esterase activity from <i>Oenococcus oeni</i> : Screening and evaluation during malolactic fermentation in harsh conditions. <i>LWT - Food Science and Technology</i> , 2018, 89, 262-268.	2.5	17
25	Quantifying the Effects of Ethanol and Temperature on the Fitness Advantage of Predominant <i>Saccharomyces cerevisiae</i> Strains Occurring in Spontaneous Wine Fermentations. <i>Frontiers in Microbiology</i> , 2018, 9, 1563.	1.5	32
26	Impact of <i>Saccharomyces cerevisiae</i> Strains on Health-Promoting Compounds in Wine. <i>Fermentation</i> , 2018, 4, 26.	1.4	20
27	Effect of selected strains of lactobacilli on the antioxidant and anti-inflammatory properties of sourdough. <i>International Journal of Food Microbiology</i> , 2018, 286, 55-65.	2.1	40
28	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. , 2017, , 231-253.		5
29	Selection of Autochthonous Bacterial Starters to Produce Typical Italian Dry-Fermented Sausages with Low Biogenic Amine Content. <i>Advances in Biotechnology &amp; Microbiology (Newbury, Calif )</i> , 2017, 3, .	0.1	0
30	Diversity of <i>Saccharomyces cerevisiae</i> Strains Isolated from Two Italian Wine-Producing Regions. <i>Frontiers in Microbiology</i> , 2016, 7, 1018.	1.5	48
31	Enumeration and rapid identification of yeasts during extraction processes of extra virgin olive oil in Tuscany. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 93.	1.7	21
32	Control of mixing step in the bread production with weak wheat flour and sourdough. <i>Journal of Agricultural Engineering</i> , 2013, 44, .	0.7	8
33	Typing of <i>Lactobacillus sanfranciscensis</i> isolates from traditional sourdoughs by combining conventional and multiplex RAPD"PCR profiles. <i>International Journal of Food Microbiology</i> , 2012, 156, 122-126.	2.1	31
34	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. , 2009, , 167-180.		6
35	Putrescine Accumulation in Wine: Role of <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , 2005, 51, 6-10.	1.0	46
36	Phenotypic and genotypic characterization of <i>Oenococcus oeni</i> strains isolated from Italian wines. <i>International Journal of Food Microbiology</i> , 2003, 83, 1-14.	2.1	53

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37	The species-specific ratios of 2,3-butanediol and acetoin isomers as a tool to evaluate wine yeast performance. <i>International Journal of Food Microbiology</i> , 2003, 86, 163-168.	2.1	50
38	Biogenic Amine Production by <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , 2002, 44, 374-378.	1.0	113
39	Effect of Oleic Acid on <i>Oenococcus oeni</i> Strains and Malolactic Fermentation in Wine. <i>Current Microbiology</i> , 2002, 44, 5-9.	1.0	24
40	Oenological properties of <i>Hanseniaspora osmophila</i> and <i>Kloeckera corticis</i> from wines produced by spontaneous fermentations of normal and dried grapes. <i>FEMS Yeast Research</i> , 2002, 2, 403-407.	1.1	36