Giorgia Spigno

List of Publications by Year
in descending order

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68	3,331	201385	149479
papers	citations	27 h-index	56 g-index

73	73	73	4231
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of extraction time, temperature and solvent on concentration and antioxidant activity of grape marc phenolics. Journal of Food Engineering, 2007, 81, 200-208.	2.7	714
2	Microwave-assisted extraction of tea phenols: A phenomenological study. Journal of Food Engineering, 2009, 93, 210-217.	2.7	252
3	Antioxidants from grape stalks and marc: Influence of extraction procedure on yield, purity and antioxidant power of the extracts. Journal of Food Engineering, 2007, 78, 793-801.	2.7	250
4	Pistacia lentiscus leaves as a source of phenolic compounds: Microwave-assisted extraction optimized and compared with ultrasound-assisted and conventional solvent extraction. Industrial Crops and Products, 2014, 61, 31-40.	2.5	197
5	Grape marc phenolics: Extraction kinetics, quality and stability of extracts. Journal of Food Engineering, 2010, 97, 384-392.	2.7	158
6	Valorization of Citrus limon residues for the recovery of antioxidants: Evaluation and optimization of microwave and ultrasound application to solvent extraction. Industrial Crops and Products, 2013, 50, 77-87.	2.5	148
7	Lignin as natural radical scavenger. Effect of the obtaining and purification processes on the antioxidant behaviour of lignin. Biochemical Engineering Journal, 2012, 67, 173-185.	1.8	110
8	VOCs removal from waste gases: gas-phase bioreactor for the abatement of hexane by Aspergillus niger. Chemical Engineering Science, 2003, 58, 739-746.	1.9	106
9	Bio-Based Smart Materials for Food Packaging and Sensors â€“ A Review. Frontiers in Materials, 2020, 7, .	1.2	94
10	Cellulose and hemicelluloses recovery from grape stalks. Bioresource Technology, 2008, 99, 4329-4337.	4.8	85
11	Nanoencapsulation systems to improve solubility and antioxidant efficiency of a grape marc extract into hazelnut paste. Journal of Food Engineering, 2013, 114, 207-214.	2.7	85
12	Autohydrolysis and organosolv process for recovery of hemicelluloses, phenolic compounds and lignin from grape stalks. Bioresource Technology, 2012, 107, 267-274.	4.8	82
13	Gelatinization kinetics of rice starch studied by non-isothermal calorimetric technique: influence of extraction method, water concentration and heating rate. Journal of Food Engineering, 2004, 62, 337-344.	2.7	69
14	Antioxidant and biocide behaviour of lignin fractions from apple tree pruning residues. Industrial Crops and Products, 2017, 104, 242-252.	2.5	59
15	Characterization of phenolics, in vitro reducing capacity and anti-glycation activity of red grape skins recovered from winemaking by-products. Bioresource Technology, 2013, 140, 263-268.	4.8	58
16	Modelling the stability of maltodextrin-encapsulated grape skin phenolics used as a new ingredient in apple puree. Food Chemistry, 2016, 209, 323-331.	4.2	52
17	Mathematical modelling and simulation of phenol degradation in biofilters. Biochemical Engineering Journal, 2004, 19, 267-275.	1.8	50
18	Microwave-Assisted Extraction of Phenolic Compounds from Dried Waste Grape Skins. International Journal of Food Engineering, 2015, 11, 359-370.	0.7	44

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19	Characterization of Starch Based Edible Coatings. Food and Bioproducts Processing, 2002, 80, 193-198.	1.8	43
20	Influence of cultivar on the lignocellulosic fractionation of grape stalks. Industrial Crops and Products, 2013, 46, 283-289.	2.5	38
21	Evaluation of Ideal Everyday Italian Food and Beer Pairings with Regular Consumers and Food and Beverage Experts. Journal of the Institute of Brewing, 2008, 114, 329-342.	0.8	36
22	A second life for fruit and vegetable waste: a review on bioplastic films and coatings for potential food protection applications. Green Chemistry, 2022, 24, 4703-4727.	4.6	35
23	Modeling of a vapor-phase fungi bioreactor for the abatement of hexane: Fluid dynamics and kinetic aspects. Biotechnology and Bioengineering, 2005, 89, 319-328.	1.7	34
24	Genome-Assisted Characterization of Lactobacillus fermentum, Weissella cibaria, and Weissella confusa Strains Isolated from Sorghum as Starters for Sourdough Fermentation. Microorganisms, 2020, 8, 1388.	1.6	32
25	Influence of thermal and electrical effects of ohmic heating on C-phycocyanin properties and biocompounds recovery from Spirulina platensis. LWT - Food Science and Technology, 2020, 128, 109491.	2.5	32
26	Waste grape skins: evaluation of safety aspects for the production of functional powders and extracts for the food sector. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1116-1126.	1.1	30
27	Fermentable sugars recovery from grape stalks for bioethanol production. Renewable Energy, 2013, 60, 553-558.	4.3	29
28	Recovery of gallic acid with colloidal gas aphrons generated from a cationic surfactant. Separation and Purification Technology, 2010, 71, 56-62.	3.9	28
29	Colloidal gas aphrons based separation process for the purification and fractionation of natural phenolic extracts. Food and Bioproducts Processing, 2015, 94, 434-442.	1.8	28
30	The effect of Laurus nobilis L. essential oil and different packaging systems on the photo-oxidative stability of Chemlal extra-virgin olive oil. Journal of Food Science and Technology, 2018, 55, 4212-4222.	1.4	26
31	Enrichment of Whole Wheat Cocoa Biscuits with Encapsulated Grape Skin Extract. International Journal of Food Science, 2019, 2019, 1-11.	0.9	25
32	Targeted healthy compounds in small and large-scale brewed beers. Food Chemistry, 2020, 310, 125935.	4.2	23
33	State of the Art in Grape Processing By-Products. , 2017, , 1-27.		19
34	Valorization Potential of Oilseed Cakes by Subcritical Water Extraction. Applied Sciences (Switzerland), 2020, 10, 8815.	1.3	19
35	How additive manufacturing can boost the bioactivity of baked functional foods. Journal of Food Engineering, 2021, 294, 110394.	2.7	19
36	Effects of an acid/alkaline treatment on the release of antioxidants and cellulose from different agro-food wastes. Waste Management, 2017, 64, 305-314.	3.7	18

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37	Impact of Enzymatic Hydrolysis and Heat Inactivation on the Physicochemical Properties of Milk Protein Hydrolysates. Foods, 2022, 11, 516.	1.9	16
38	Recovery of Gallic Acid with Colloidal Gas Aphrons (CGA). International Journal of Food Engineering, 2005, 1, .	0.7	14
39	Implementation of Auto-Hydrolysis Process for the Recovery of Antioxidants and Cellulose from Wheat Straw. Applied Sciences (Switzerland), 2020, 10, 6112.	1.3	14
40	Sorption Enhanced Water Gas Shift for H2 production using sour gases as feedstock. International Journal of Hydrogen Energy, 2019, 44, 16132-16143.	3.8	13
41	Sequential multi-stage extraction of biocompounds from Spirulina platensis: Combined effect of ohmic heating and enzymatic treatment. Innovative Food Science and Emerging Technologies, 2021, 71, 102707.	2.7	13
42	Interaction between Fish Skin Gelatin and Pea Protein at Air-Water Interface after Ultrasound Treatment. Foods, 2022, 11, 659.	1.9	11
43	Walnut paste: oxidative stability and effect of grape skin extract addition. Heliyon, 2019, 5, e02506.	1.4	10
44	Resistant Starch from Isolated White Sorghum Starch: Functional and Physicochemical Properties and Resistant Starch Retention After Cooking. A Comparative Study. Starch/Staerke, 2019, 71, 1800194.	1.1	10
45	Potential Application of Resistant Starch Sorghum in Gluten-Free Pasta: Nutritional, Structural and Sensory Evaluations. Foods, 2021, 10, 908.	1.9	10
46	Modeling of a spray-drying process for the encapsulation of high-added value extracts from food by-products. Computers and Chemical Engineering, 2022, 161, 107772.	2.0	10
47	Functional Nanocomposite Films of Poly(Lactic Acid) with Well-Dispersed Chitin Nanocrystals Achieved Using a Dispersing Agent and Liquid-Assisted Extrusion Process. Molecules, 2021, 26, 4557.	1.7	9
48	Development of Hybrid Models for a Vapor-Phase Fungi Bioreactor. Mathematical Problems in Engineering, 2015, 2015, 1-11.	0.6	8
49	Preschooler liking of meal components: The impact of familiarity, neophobia, and sensory characteristics. Journal of Sensory Studies, 2021, 36, e12649.	0.8	7
50	Study of the Ability of Reducing Saccharides to Chemically Transform Lignin. Eurasian Chemico-Technological Journal, 2017, 19, 31.	0.3	7
51	Properties of Soda and Organosolv Lignins from Apple Tree Pruning. Journal of Biobased Materials and Bioenergy, 2012, 6, 329-335.	0.1	6
52	High-pressure autohydrolysis process of wheat straw for cellulose recovery and subsequent use in PBAT composites preparation. Biocatalysis and Agricultural Biotechnology, 2022, 39, 102282.	1.5	6
53	Model of Spray-Drying for Encapsulation of Natural Extracts. Computer Aided Chemical Engineering, 2020, 48, 355-360.	0.3	5
54	Effects of the intake of craft or industrial beer on serum homocysteine. International Journal of Food Sciences and Nutrition, 2021, 72, 93-98.	1.3	5

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55	Citrus Peel Extracts for Industrial-Scale Production of Bio-Based Active Food Packaging. Foods, 2022, 11, 30.	1.9	5
56	Investigating patterns of millennials' interest in glutenâ€free beer in Poland: A question of beer price and alcohol content. Journal of Food Science, 2020, 85, 182-191.	1.5	4
57	Effect of Dietary Fiber and Thermal Conditions on Rice Bran Wax-Based Structured Edible Oils. Foods, 2021, 10, 3072.	1.9	4
58	Rheological and tribological characterization of different commercial hazelnutâ€based spreads. Journal of Texture Studies, 2022, 53, 196-208.	1.1	3
59	School lunch acceptance in pre-schoolers. Liking of meals, individual meal components and quantification of leftovers for vegetable and fish dishes in a real eating situation in Italy. International Journal of Gastronomy and Food Science, 2022, 28, 100520.	1.3	3
60	Nutrition and Ageing. Studies in Health Technology and Informatics, 2014, 203, 112-21.	0.2	2
61	INFLUENCE OF CULTIVAR, PROCESSING AND THERMAL TREATMENT ON BIOACTIVE COMPOUNDS OF INDUSTRIAL TOMATO DERIVATIVES. Acta Horticulturae, 2015, , 309-316.	0.1	0
62	Emerging macro- and micromolecules separation. , 2015, , 227-248.		0
63	Bioenrichment using Satureja montana L. essential oil for the prevention against photooxidation of flavored extra virgin olive oil during light display. Najfnr, 2021, 4, 351-359.	0.1	0
64	Bioenrichment using Satureja montana L. essential oil for the prevention against photooxidation of flavored extra virgin olive oil during light display. Najfnr, 2021, 4, 351-359.	0.1	0
65	Consumer Testing with Children â€“ Challenges and Opportunities. , 2021, , 66-84.		0
66	Uncovering Patterns of Italian Consumersâ€™ Interest for Gluten-Free Beers. Journal of the American Society of Brewing Chemists, 0, , 1-14.	0.8	0
67	A Technology Platform For the Sustainable Recovery and Advanced Use of Nanostructured Cellulose from Agri-Food Residues (PANACEA Project). , 2020, 69, .		0
68	Beer Brewing in Namibia and Sensory Profile of Beer on Sale in the Namibian Market. Journal of the American Society of Brewing Chemists, 0, , 1-13.	0.8	0