

Marcello Alinovi

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

285
citations

840728

11
h-index

940516

16
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22
all docs

22
docs citations

22
times ranked

258
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactobacillus paracasei 4341 as adjunct culture to enhance flavor in short ripened Caciotta-type cheese. Food Research International, 2020, 135, 109284.	6.2	31
2	Arthrospira platensis as Natural Fermentation Booster for Milk and Soy Fermented Beverages. Foods, 2020, 9, 350.	4.3	28
3	Effect of fermentation-produced camel chymosin on quality of Crescenza cheese. International Dairy Journal, 2018, 84, 72-78.	3.0	25
4	Application of NIR spectroscopy and image analysis for the characterisation of grated Parmigiano-Reggiano cheese. International Dairy Journal, 2019, 92, 50-58.	3.0	23
5	Water status and dynamics of high-moisture Mozzarella cheese as affected by frozen and refrigerated storage. Food Research International, 2020, 137, 109415.	6.2	23
6	Effect of freezing and thawing processes on high-moisture Mozzarella cheese rheological and physical properties. LWT - Food Science and Technology, 2020, 124, 109137.	5.2	21
7	Applicability of Confocal Raman Microscopy to Observe Microstructural Modifications of Cream Cheeses as Influenced by Freezing. Foods, 2020, 9, 679.	4.3	20
8	Effect of frozen and refrigerated storage on proteolysis and physicochemical properties of high-moisture citric mozzarella cheese. Journal of Dairy Science, 2020, 103, 7775-7790.	3.4	17
9	Freezing as a solution to preserve the quality of dairy products: the case of milk, curds and cheese. Critical Reviews in Food Science and Nutrition, 2021, 61, 3340-3360.	10.3	15
10	Partial substitution of 40g/100g fresh milk with reconstituted low heat skim milk powder in high-moisture mozzarella cheese production: Rheological and water-related properties. LWT - Food Science and Technology, 2021, 137, 110391.	5.2	15
11	Spatiotemporal Characterization of Texture of Crescenza Cheese, a Soft Fresh Italian Cheese. Journal of Food Quality, 2018, 2018, 1-8.	2.6	12
12	Ability of a Wild Weissella Strain to Modify Viscosity of Fermented Milk. Frontiers in Microbiology, 2020, 10, 3086.	3.5	10
13	Analytical approaches for discriminating native lard from other animal fats. Italian Journal of Food Science, 2021, 33, 106-115.	2.9	10
14	A coupled photogrammetricâ€“finite element method approach to model irregular shape product freezing: Mozzarella cheese case. Food and Bioproducts Processing, 2020, 122, 98-110.	3.6	9
15	Heat Resistance of Listeria monocytogenes in Dairy Matrices Involved in Mozzarella di Bufala Campana PDO Cheese. Frontiers in Microbiology, 2020, 11, 581934.	3.5	6
16	Application of Recombined Milk to Produce Crescenza-Type Cheese in Laboratory-Scale Cheesemaking: Implications on Technology and Sensory Properties. Foods, 2020, 9, 928.	4.3	5
17	Ripening of Nostrano Valtrompia PDO Cheese in Different Storage Conditions: Influence on Chemical, Physical and Sensory Properties. Foods, 2020, 9, 1101.	4.3	5
18	Stabilization of Arthrospira platensis with high-pressure processing and thermal treatments: Effect on physicochemical and microbiological quality. Journal of Food Processing and Preservation, 2021, 45, e15912.	2.0	4

#	ARTICLE	IF	CITATIONS
19	Physicochemical and rheological characteristics of Crescenza cheese made with 40% of recombined milk during manufacture and storage. International Journal of Dairy Technology, 2022, 75, 643-652.	2.8	3
20	Development and Validation of CFD Models of Thermal Treatment on Milk Whey Proteins Dispersion In Batch and Continuous Process Condition. International Journal of Food Engineering, 2018, 14, .	1.5	2
21	Behaviour and adhesion capacity of Listeria monocytogenes on Mozzarella di Bufala Campana PDO cheese and in fluids involved in the production process. Food Control, 2022, 140, 109110.	5.5	1
22	Chapter 1 Integrated membrane and conventional processes applied to milk processing. , 2021, , 1-30.		0