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List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Single Cell Proteins production from food processing effluents and digestate. Chemosphere, 2022, 296, 134076.	8.2	26
2	Glutathione production by non-Saccharomyces yeasts and its impact on winemaking: A review. Food Research International, 2022, 156, 111333.	6.2	11
3	Non-conventional yeasts for food and additives production in a circular economy perspective. FEMS Yeast Research, 2021, 21, .	2.3	12
4	Unravelling the Impact of Grape Washing, SO ₂ , and Multi-Starter Inoculation in Lab-Scale Vinification Trials of Withered Black Grapes. Fermentation, 2021, 7, 43.	3.0	5
5	Transcriptional and Metabolic Response of Wine-Related Lactiplantibacillus plantarum to Different Conditions of Aeration and Nitrogen Availability. Fermentation, 2021, 7, 68.	3.0	3
6	Investigating the glutathione accumulation by non-conventional wine yeasts in optimized growth conditions and multi-starter fermentations. LWT - Food Science and Technology, 2021, 142, 110990.	5.2	9
7	Contribution of non-Saccharomyces yeasts to wine volatile and sensory diversity: A study on Lachancea thermotolerans, Metschnikowia spp. and Starmerella bacillaris strains isolated in Italy. International Journal of Food Microbiology, 2020, 318, 108470.	4.7	113
8	New insights into the variability of lactic acid production in Lachancea thermotolerans at the phenotypic and genomic level. Microbiological Research, 2020, 238, 126525.	5.3	18
9	Volatile organic compounds from Starmerella bacillaris to control gray mold on apples and modulate cider aroma profile. Food Microbiology, 2020, 89, 103446.	4.2	37
10	Exploring the diversity of a collection of native non-Saccharomyces yeasts to develop co-starter cultures for winemaking. Food Research International, 2019, 122, 432-442.	6.2	40
11	Selection and characterization of coal mine autochthonous rhizobia for the inoculation of herbaceous legumes. Archives of Microbiology, 2017, 199, 991-1001.	2.2	5
12	A bioprocess for the production of phytase from Schizophyllum commune: studies of its optimization, profile of fermentation parameters, characterization and stability. Bioprocess and Biosystems Engineering, 2012, 35, 1067-1079.	3.4	27
13	Formulated products containing a new phytase from Schizophyllum sp. phytase for application in feed and food processing. Brazilian Archives of Biology and Technology, 2011, 54, 1069-1074.	0.5	7