

Leonardo Mancini

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8223466/publications.pdf>

Version: 2024-02-01

5
papers

318
citations

1684188
5
h-index

2053705
5
g-index

5
all docs

5
docs citations

5
times ranked

495
citing authors

#	ARTICLE	IF	CITATIONS
1	Pros and cons for using non-starter lactic acid bacteria (NSLAB) as secondary/adjunct starters for cheese ripening. Trends in Food Science and Technology, 2015, 45, 167-178.	15.1	160
2	Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. Food Microbiology, 2016, 54, 115-126.	4.2	86
3	Causal Relationship between Microbial Ecology Dynamics and Proteolysis during Manufacture and Ripening of Protected Designation of Origin (PDO) Cheese Canestrato Pugliese. Applied and Environmental Microbiology, 2014, 80, 4085-4094.	3.1	47
4	Microbial cell-free extracts as sources of enzyme activities to be used for enhancement flavor development of ewe milk cheese. Journal of Dairy Science, 2015, 98, 5874-5889.	3.4	18
5	Multiple microbial cell-free extracts improve the microbiological, biochemical and sensory features of ewe's milk cheese. Food Microbiology, 2017, 66, 129-140.	4.2	7