Riccardo N Barbagallo

List of Publications by Year
in descending order

36 papers	1,283 citations	331670 21 h-index	345221 36 g-index
36 all docs	36 docs citations	36 times ranked	1717 citing authors

#	Article	IF	Citations
1	Characterization of Polyphenol Oxidase and Peroxidase and Influence on Browning of Cold Stored Strawberry Fruit. Journal of Agricultural and Food Chemistry, 2007, 55, 3469-3476.	5.2	176
2	Selection, characterization and comparison of Î²-glucosidase from mould and yeasts employable for enological applications. Enzyme and Microbial Technology, 2004, 35, 58-66.	3.2	81
3	A simple method for purifying glycosidases: Î±-l-rhamnopyranosidase from Aspergillus niger to increase the aroma of Moscato wine. Enzyme and Microbial Technology, 2000, 27, 522-530.	3.2	77
4	Characterization and Role of Polyphenol Oxidase and Peroxidase in Browning of Fresh-Cut Melon. Journal of Agricultural and Food Chemistry, 2008, 56, 132-138.	5.2	75
5	Characterization of a Tomato Polyphenol Oxidase and Its Role in Browning and Lycopene Content. Journal of Agricultural and Food Chemistry, 2005, 53, 2032-2038.	5.2	57
6	Effects of calcium citrate and ascorbate as inhibitors of browning and softening in minimally processed â€˜Birgahâ€™ eggplants. Postharvest Biology and Technology, 2012, 73, 107-114.	6.0	57
7	Salinity effects on enzymatic browning and antioxidant capacity of fresh-cut baby Romaine lettuce (Lactuca sativa L. cv. Duende). Food Chemistry, 2010, 119, 1502-1506.	8.2	51
8	Salinity of nutrient solution influences the shelf-life of fresh-cut lettuce grown in floating system. Postharvest Biology and Technology, 2011, 59, 132-137.	6.0	51
9	Assessment of Î²-glucosidase activity in selected wild strains of Oenococcus oeni for malolactic fermentation. Enzyme and Microbial Technology, 2004, 34, 292-296.	3.2	47
10	A novel chitosan derivative to immobilize Î±-L-rhamnopyranosidase from Aspergillus niger for application in beverage technologies. Enzyme and Microbial Technology, 2001, 28, 427-438.	3.2	46
11	Yield, physicochemical traits, antioxidant pattern, polyphenol oxidase activity and total visual quality of fieldâ€grown processing tomato cv. Brigade as affected by water stress in Mediterranean climate. Journal of the Science of Food and Agriculture, 2013, 93, 1449-1457.	3.5	46
12	A mixture of purified glycosidases from Aspergillus niger for oenological application immobilised by inclusion in chitosan gels. Enzyme and Microbial Technology, 2002, 30, 80-89.	3.2	45
13	Properties of endogenous Î²-glucosidase of a Saccharomyces cerevisiae strain isolated from Sicilian musts and wines. Enzyme and Microbial Technology, 2002, 31, 1030-1035.	3.2	40
14	Increase of trans-resveratrol in typical Sicilian wine using Î²-Glucosidase from various sources. Food Chemistry, 2008, 107, 1570-1575.	8.2	39
15	Effects of thermal treatments on pectinesterase activity determined in blood oranges juices. Enzyme and Microbial Technology, 2005, 36, 258-263.	3.2	35
16	Properties of endogenous Î²-glucosidase of a Pichia anomala strain isolated from Sicilian musts and wines. Enzyme and Microbial Technology, 2002, 31, 1036-1041.	3.2	33
17	Side effects of two citrus essential oil formulations on a generalist insect predator, plant and soil enzymatic activities. Chemosphere, 2020, 257, 127252.	8.2	33
18	Fining Treatments of White Wines by Means of Polymeric Adjuvants for Their Stabilization against Browning. Journal of Agricultural and Food Chemistry, 2000, 48, 4619-4627.	5.2	30

#	Article	IF	Citations
19	Improving the quality of freshâ€cut melon through inactivation of degradative oxidase and pectinase enzymatic activities by UVâ€C treatment. International Journal of Food Science and Technology, 2011, 46, 463-468.	2.7	28
20	Pectin methylesterase, polyphenol oxidase and physicochemical properties of typical longâ€storage cherry tomatoes cultivated under water stress regime. Journal of the Science of Food and Agriculture, 2008, 88, 389-396.	3.5	24
21	Effect of water cooking on proximate composition of grain in three Sicilian chickpeas (Cicer) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	5.2	21
22	Ripening stage influenced the expression of polyphenol oxidase, peroxidase, pectin methylesterase and polygalacturonase in two melon cultivars. International Journal of Food Science and Technology, 2009, 44, 940-946.	2.7	19
23	Effect of nitrogen fertilisation on the overall quality of minimally processed globe artichoke heads. Journal of the Science of Food and Agriculture, 2017, 97, 650-658.	3.5	19
24	Stabilization of a Î²-glucosidase from Aspergillus niger by binding to an amine agarose gel. Journal of Molecular Catalysis B: Enzymatic, 2000, 11, 63-69.	1.8	17
25	Effect of freezing/thawing process in different sizes of blue fish in the Mediterranean through lysosomal enzymatic tests. Food Chemistry, 2014, 148, 47-53.	8.2	16
26	Chemical analysis and photoprotective effect of an extract of wine fromJacquez grapes. Journal of the Science of Food and Agriculture, 2002, 82, 1867-1874.	3.5	15
27	Polyphenol oxidase, total phenolics and ascorbic acid changes during storage of minimally processed â€˜California Wonderâ€™ and â€˜Quadrato d'Astiâ€™ sweet peppers. LWT - Food Science and Technology, 2012, 49, 192-196.	4.2	15
28	Mediterranean long storage tomato as a source of novel products for the agrifood industry: Nutritional and technological traits. LWT - Food Science and Technology, 2017, 85, 445-448.	5.2	15
29	Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects. LWT - Food Science and Technology, 2017, 79, 554-560.	5.2	14
30	Shelfâ€life study of readyâ€toâ€cook slices of globe artichoke â€˜Spinoso sardoâ€™: effects of antiâ€browning solutions and edible coating enriched with Foeniculum vulgare essential oil. Journal of the Science of Food and Agriculture, 2019, 99, 5219-5228.	3.5	12
31	Role of protease and oxidase activities involved in some technological aspects of the globe artichoke processing and storage. LWT - Food Science and Technology, 2016, 71, 196-201.	5.2	11
32	Inexpensive Isolation of Î²-D-Glucopyranosidase from Î±-L-Arabinofuranosidase, Î±-L-Rhamnopyranosidase, and o-Acetylesterase. Applied Biochemistry and Biotechnology, 2002, 101, 01-14.	2.9	10
33	Partial sequencing of the Î²-glucosidase-encoding gene of yeast strains isolated from musts and wines. Annals of Microbiology, 2008, 58, 503-508.	2.6	10
34	A specific method for determination of pectin esterase in blood oranges. Enzyme and Microbial Technology, 2003, 32, 174-177.	3.2	8
35	Active Packaging-Releasing System with Foeniculum vulgare Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. Foods, 2021, 10, 517.	4.3	6
36	Distribution of degradative enzymatic activities in the mesocarp of two melon groups. International Journal of Food Science and Technology, 2010, 45, 1016-1023.	2.7	4