

Alessandro Alberto Casazza

List of Publications by Year in descending order

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Version: 2024-02-01

70
papers

3,541
citations

159525

30
h-index

138417

58
g-index

70
all docs

70
docs citations

70
times ranked

4944
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of temperature and nitrogen concentration on the growth and lipid content of <i>Nannochloropsis oculata</i> and <i>Chlorella vulgaris</i> for biodiesel production. <i>Chemical Engineering and Processing: Process Intensification</i> , 2009, 48, 1146-1151.	1.8	1,070
2	Extraction of phenolics from <i>Vitis vinifera</i> wastes using non-conventional techniques. <i>Journal of Food Engineering</i> , 2010, 100, 50-55.	2.7	186
3	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae <i>Chlorella vulgaris</i> . <i>Algal Research</i> , 2018, 31, 60-69.	2.4	142
4	Microencapsulation of phenolic compounds from olive pomace using spray drying: A study of operative parameters. <i>LWT - Food Science and Technology</i> , 2015, 62, 177-186.	2.5	112
5	Extraction of polyphenols from grape skins and defatted grape seeds using subcritical water: Experiments and modeling. <i>Food and Bioproducts Processing</i> , 2015, 94, 29-38.	1.8	109
6	Valorization of olive oil solid waste using high pressure high temperature reactor. <i>Food Chemistry</i> , 2011, 128, 704-710.	4.2	107
7	Soil Bioremediation: Overview of Technologies and Trends. <i>Energies</i> , 2020, 13, 4664.	1.6	85
8	A non-conventional method to extract D-limonene from waste lemon peels and comparison with traditional Soxhlet extraction. <i>Separation and Purification Technology</i> , 2014, 137, 13-20.	3.9	84
9	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing <i>Lactobacillus acidophilus</i> La-5 microencapsulated with inulin by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 99, 404-410.	2.5	68
10	Phenolics extraction from <i>Agave americana</i> (L.) leaves using high-temperature, high-pressure reactor. <i>Food and Bioproducts Processing</i> , 2012, 90, 17-21.	1.8	59
11	Production of <i>Chlorella vulgaris</i> as a source of essential fatty acids in a tubular photobioreactor continuously fed with air enriched with CO ₂ at different concentrations. <i>Biotechnology Progress</i> , 2014, 30, 916-922.	1.3	59
12	Production of a novel fermented milk fortified with natural antioxidants and its analysis by NIR spectroscopy. <i>LWT - Food Science and Technology</i> , 2015, 62, 376-383.	2.5	58
13	Polyphenols from apple skins: A study on microwave-assisted extraction optimization and exhausted solid characterization. <i>Separation and Purification Technology</i> , 2020, 240, 116640.	3.9	55
14	Medium-temperature conversion of biomass and wastes into liquid products, a review. <i>Renewable and Sustainable Energy Reviews</i> , 2012, 16, 6455-6475.	8.2	54
15	High pressure high temperature extraction of phenolic compounds from grape skins. <i>International Journal of Food Science and Technology</i> , 2012, 47, 399-405.	1.3	54
16	Influence of ethanol/water ratio in ultrasound and high pressure/high temperature phenolic compound extraction from agricultural food waste. <i>International Journal of Food Science and Technology</i> , 2016, 51, 349-358.	1.3	52
17	Optimization of spray drying microencapsulation of olive pomace polyphenols using Response Surface Methodology and Artificial Neural Network. <i>LWT - Food Science and Technology</i> , 2018, 93, 220-228.	2.5	52
18	Effects of polyphenol extract from olive pomace on anoxia-induced endothelial dysfunction. <i>Microvascular Research</i> , 2012, 83, 281-289.	1.1	49

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19	Combined effect of starter culture and temperature on phenolic compounds during fermentation of Taggiasca black olives. <i>Food Chemistry</i> , 2013, 138, 2043-2049.	4.2	49
20	Use of Hydrogen as Fuel: A Trend of the 21st Century. <i>Energies</i> , 2022, 15, 311.	1.6	49
21	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. <i>Food and Bioprocess Technology</i> , 2013, 6, 2609-2620.	2.6	46
22	Catalytic pyrolysis of vegetable oils to biofuels: Catalyst functionalities and the role of ketonization on the oxygenate paths. <i>Fuel Processing Technology</i> , 2015, 140, 119-124.	3.7	46
23	Chitosan/dextran multilayer microcapsules for polyphenol co-delivery. <i>Materials Science and Engineering C</i> , 2015, 46, 374-380.	3.8	43
24	ANTIOXIDANTS FROM WINEMAKING WASTES: A STUDY ON EXTRACTION PARAMETERS USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Biochemistry</i> , 2012, 36, 28-37.	1.2	40
25	Eco-sustainable recovery of antioxidants from spent coffee grounds by microwave-assisted extraction: Process optimization, kinetic modeling and biological validation. <i>Food and Bioproducts Processing</i> , 2019, 114, 31-42.	1.8	39
26	Cultivation of <i>Chlorella vulgaris</i> in tubular photobioreactors: A lipid source for biodiesel production. <i>Biochemical Engineering Journal</i> , 2013, 81, 120-125.	1.8	38
27	Catalytic conversion of ethyl acetate and acetic acid on alumina as models of vegetable oils conversion to biofuels. <i>Chemical Engineering Journal</i> , 2013, 215-216, 838-848.	6.6	38
28	Influence of TiO ₂ Nanoparticles on Growth and Phenolic Compounds Production in Photosynthetic Microorganisms. <i>Scientific World Journal</i> , The, 2014, 2014, 1-9.	0.8	38
29	Inactivation of <i>Escherichia coli</i> on anatase and rutile nanoparticles using UV and fluorescent light. <i>Materials Research Bulletin</i> , 2013, 48, 2095-2101.	2.7	37
30	Preliminary experimental study on biofuel production by deoxygenation of <i>Jatropha</i> oil. <i>Fuel Processing Technology</i> , 2015, 137, 31-37.	3.7	32
31	Polyphenolic extract attenuates fatty acid-induced steatosis and oxidative stress in hepatic and endothelial cells. <i>European Journal of Nutrition</i> , 2018, 57, 1793-1805.	1.8	31
32	The role of heating step in microwave-assisted extraction of polyphenols from spent coffee grounds. <i>Food and Bioproducts Processing</i> , 2019, 114, 227-234.	1.8	31
33	Recovery of phenolic compounds from grape seeds: effect of extraction time and solid-liquid ratio. <i>Natural Product Research</i> , 2011, 25, 1751-1761.	1.0	29
34	Extraction of phenolic compounds from <i>Vitex agnus-castus</i> L. <i>Food and Bioproducts Processing</i> , 2012, 90, 748-754.	1.8	29
35	Kinetic and Isothermal Modelling of the Adsorption of Compounds from Olive Mill Wastewater onto Activated Carbon. <i>Food Technology and Biotechnology</i> , 2015, 53, 207-214.	0.9	29
36	Effect of UV radiation or titanium dioxide on polyphenol and lipid contents of <i>Arthrospira</i> (<i>Spirulina</i>) <i>platensis</i> . <i>Algal Research</i> , 2015, 12, 308-315.	2.4	29

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37	Recovery of phenolic compounds of food concern from <i>Arthrospira platensis</i> by green extraction techniques. <i>Algal Research</i> , 2017, 25, 391-401.	2.4	28
38	Antioxidant activity and biological evaluation of olive pomace extract. <i>Natural Product Research</i> , 2012, 26, 2280-2290.	1.0	27
39	A new bioenergetic and thermodynamic approach to batch photoautotrophic growth of <i>Arthrospira</i> (<i>Spirulina</i>) <i>platensis</i> in different photobioreactors and under different light conditions. <i>Bioresource Technology</i> , 2016, 207, 220-228.	4.8	25
40	Production of carbon-based biofuels by pyrolysis of exhausted <i>Arthrospira platensis</i> biomass after protein or lipid recovery. <i>Fuel Processing Technology</i> , 2020, 201, 106336.	3.7	25
41	Pyrolysis of grape marc before and after the recovery of polyphenol fraction. <i>Fuel Processing Technology</i> , 2016, 153, 121-128.	3.7	24
42	Production of fermented skim milk supplemented with different grape pomace extracts: Effect on viability and acidification performance of probiotic cultures. <i>PharmaNutrition</i> , 2018, 6, 64-68.	0.8	23
43	Winery Wastewater Treatment by Microalgae to Produce Low-Cost Biomass for Energy Production Purposes. <i>Energies</i> , 2020, 13, 2490.	1.6	22
44	Bioactive compounds and value-added applications of cupuassu (<i>Theobroma grandiflorum</i> Schum.) agroindustrial by-product. <i>Food Science and Technology</i> , 2020, 40, 401-407.	0.8	22
45	Immobilization of <i>Aspergillus ficuum</i> tannase in calcium alginate beads and its application in the treatment of boldo (<i>Peumus boldus</i>) tea. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1989-1994.	3.6	20
46	<i>Chlorella vulgaris</i> as a lipid source: Cultivation on air and seawater-simulating medium in a helicoidal photobioreactor. <i>Biotechnology Progress</i> , 2016, 32, 279-284.	1.3	18
47	A Comprehensive Optimization of Ultrasound-Assisted Extraction for Lycopene Recovery from Tomato Waste and Encapsulation by Spray Drying. <i>Processes</i> , 2022, 10, 308.	1.3	17
48	Optimization of spray drying conditions to microencapsulate cupuassu (<i>Theobroma</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td (g	1.0	14
49	<i>Chlorella vulgaris</i> and <i>Arthrospira platensis</i> growth in a continuous membrane photobioreactor using industrial winery wastewater. <i>Algal Research</i> , 2021, 60, 102519.	2.4	14
50	Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee (<i>Coffea arabica</i> L.) grounds. <i>Chemical Engineering Research and Design</i> , 2022, 177, 418-430.	2.7	11
51	Microencapsulation of <i>Theobroma cacao</i> L. waste extract: optimization using response surface methodology. <i>Journal of Microencapsulation</i> , 2017, 34, 111-120.	1.2	10
52	Bioactive compounds and antioxidant potential for polyphenol-rich cocoa extract obtained by agroindustrial residue. <i>Natural Product Research</i> , 2019, 33, 589-592.	1.0	10
53	Enhanced Oil Removal by a Non-Toxic Biosurfactant Formulation. <i>Energies</i> , 2021, 14, 467.	1.6	10
54	Valorisation of Olive Oil Solid Wastes: Valuable Compounds Recovery Using High Pressure- High Temperature. <i>Journal of Biotechnology</i> , 2010, 150, 332-332.	1.9	8

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55	TNF α -induced endothelial activation is counteracted by polyphenol extract from UV-stressed cyanobacterium <i>Arthrospira platensis</i> . <i>Medicinal Chemistry Research</i> , 2015, 24, 275-282.	1.1	8
56	Comparison of Response Surface Methodology and Artificial Neural Network for Modeling Xylose to Xylitol Bioconversion. <i>Chemical Engineering and Technology</i> , 2017, 40, 122-129.	0.9	8
57	Winery waste valorisation as microalgae culture medium: A step forward for food circular economy. <i>Separation and Purification Technology</i> , 2022, 293, 121088.	3.9	8
58	Optimisation of phenolics recovery from <i>Vitex agnus-castus</i> Linn. leaves by high-pressure and temperature extraction. <i>Natural Product Research</i> , 2014, 28, 67-69.	1.0	6
59	Thermocatalytic Pyrolysis of Exhausted <i>Arthrospira platensis</i> Biomass after Protein or Lipid Recovery. <i>Energies</i> , 2020, 13, 5246.	1.6	6
60	Polyphenols from Nerone Gold 26/6, a new pigmented rice, via non-conventional extractions: antioxidant properties and biological validation. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 1691-1699.	1.6	6
61	Chemical Characterization of <i>Microcystis aeruginosa</i> for Feed and Energy Uses. <i>Energies</i> , 2021, 14, 3013.	1.6	6
62	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 431-434.	0.8	5
63	Influence of High-Pressure/High-Temperature Extraction on the Recovery of Phenolic Compounds from Barley Grains. <i>Journal of Food Biochemistry</i> , 2015, 39, 696-707.	1.2	5
64	Cell protection from Ca ²⁺ -overloading by bioactive molecules extracted from olive pomace. <i>Natural Product Research</i> , 2019, 33, 1449-1455.	1.0	5
65	Repetitive non-destructive extraction of lipids from <i>Chlorella vulgaris</i> grown under stress conditions. <i>Bioresource Technology</i> , 2021, 326, 124798.	4.8	5
66	<i>Arthrospira platensis</i> Cultivation in a Bench-Scale Helical Tubular Photobioreactor. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1311.	1.3	5
67	Kinetics and Isotherms of Mercury Biosorption by Dry Biomass of <i>Arthrospira (Spirulina) platensis</i> . <i>Chemical Engineering and Technology</i> , 2020, 43, 240-247.	0.9	4
68	A Bioactive Olive Pomace Extract Prevents the Death of Murine Cortical Neurons Triggered by NMDAR Over-Activation. <i>Molecules</i> , 2020, 25, 4385.	1.7	4
69	A Study of the Pyrolysis Products of Kraft Lignin. <i>Energies</i> , 2022, 15, 991.	1.6	3
70	Optimization and modeling of solid-liquid multivariable extractor (SoLVE): A new solution for tomato waste valorization. <i>Chemical Engineering Research and Design</i> , 2022, 182, 465-477.	2.7	1