Milena Lambri

List of Publications by Year
in descending order

42 papers	1,024 citations	361388 20 h-index	454934 30 g-index
45 all docs	45 docs citations	45 times ranked	1302 citing authors

#	Article	IF	Citations
1	Water management toward regenerative wineries. , 2022, , 201-219.		1
2	Metabolomics Combined with Sensory Analysis Reveals the Impact of Different Extraction Methods on Coffee Beverages from Coffea arabica and Coffea canephora var. Robusta. Foods, 2022, 11, 807.	4.3	12
3	Acrylamide: impact of precursors concentration, origin, postâ€harvesting process and roasting level in highâ€quality arabica and Robusta coffee. International Journal of Food Science and Technology, 2022, 57, 7468-7476.	2.7	6
4	Relevance and perspectives of the use of chitosan in winemaking: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 3450-3464.	10.3	32
5	Use of grape seeds to reduce haze formation in white wines. Food Chemistry, 2021, 341, 128250.	8.2	12
6	Pyridoxine and folates during small and large scale brewing. Journal of the Institute of Brewing, 2021, 127, 135-139.	2.3	1
7	Oxygen-induced faults in bottled white wine: A review of technological and chemical characteristics. Food Chemistry, 2021, 348, 128922.	8.2	16
8	Physico-Chemical and Sensory Characterization of a Fruit Beer Obtained with the Addition of Cv. Lambrusco Grapes Must. Beverages, 2021, 7, 34.	2.8	11
9	Sensory profile of Italian Espresso brewed Arabica Specialty Coffee under three roasting profiles with chemical and safety insight on roasted beans. International Journal of Food Science and Technology, 2021, 56, 6765-6776.	2.7	6
10	Assessing consumers' attitudes, expectations and intentions towards health and sustainability regarding seafood consumption in Italy. Science of the Total Environment, 2021, 789, 148049.	8.0	17
11	First trials to assess the feasibility of grape seed powder (GSP) as a novel and sustainable bentonite alternative. Food Chemistry, 2020, 305, 125484.	8.2	8
12	Chloroanisoles occurrence in wine from grapes subjected to electrolyzed water treatments in the vineyard. Food Research International, 2020, 137, 109704.	6.2	1
13	Identifying chemical parameters and discriminant phenolic compounds from metabolomics to gain insight into the oxidation status of bottled white wines. Food Chemistry, 2019, 288, 78-85.	8.2	14
14	Food uses of pineapple waste and byâ€products: a review. International Journal of Food Science and Technology, 2019, 54, 1009-1017.	2.7	69
15	Changes in Antioxidants and Sensory Properties of Italian Chocolates and Related Ingredients Under Controlled Conditions During an Eighteen-Month Storage Period. Nutrients, 2019, 11, 2719.	4.1	14
16	Using Response Surface Methodology to Model the Clarifying Process of Muscat blanc Must for the Production of a Sweet Sparkling Wine. American Journal of Enology and Viticulture, 2019, 70, 42-49.	1.7	2
17	Oxygen availability and strain combination modulate yeast growth dynamics in mixed culture fermentations of grape must with Starmerella bacillaris and Saccharomyces cerevisiae. Food Microbiology, 2018, 69, 179-188.	4.2	35
18	The use of chitosan as alternative to bentonite for wine fining: Effects on heat-stability, proteins, organic acids, colour, and volatile compounds in an aromatic white wine. Food Chemistry, 2018, 264, 301-309.	8.2	45

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19	Metabolite profiling and volatiles of pineapple wine and vinegar obtained from pineapple waste. Food Chemistry, 2017, 229, 734-742.	8.2	102
20	Pineapple Wines Obtained from Saccharification of Its Waste with Three Strains ofSaccharomyces cerevisiae. Journal of Food Processing and Preservation, 2017, 41, e13111.	2.0	14
21	Consumer interest in specialty beers in three European markets. Food Research International, 2016, 85, 301-314.	6.2	67
22	Influence of different withering conditions on phenolic composition of AvanÃ, Chatus and Nebbiolo grapes for the production of â€˜Reinforcedâ€™ wines. Food Chemistry, 2016, 194, 247-256.	8.2	30
23	Effect of pre-treatments on the saccharification of pineapple waste asÂa potential source for vinegar production. Journal of Cleaner Production, 2016, 112, 4477-4484.	9.3	46
24	Effects of fining with different bentonite labels and doses on colloidal stability and colour of a Valpolicella red wine. International Journal of Food Science and Technology, 2015, 50, 2246-2254.	2.7	22
25	Effect of Bentonite Characteristics on Wine Proteins, Polyphenols, and Metals under Conditions of Different pH. American Journal of Enology and Viticulture, 2015, 66, 518-530.	1.7	25
26	Influence of different berry thermal treatment conditions, grape anthocyanin profile, and skin hardness on the extraction of anthocyanin compounds in the colored grape juice production. Food Research International, 2015, 77, 584-590.	6.2	25
27	Effect of the combined treatments of high hydrostatic pressure and temperature on Zygosaccharomyces bailii and Listeria monocytogenes in smoothies. Food Control, 2015, 47, 166-174.	5.5	30
28	Food technologies and developing countries: a processing method for making edible the highly toxic cassava roots. Italian Journal of Agronomy, 2014, 9, 79.	1.0	6
29	The effects of different protein:tannin ratios on the tartrate-holding capacity of wine model solutions. Food Research International, 2014, 62, 441-447.	6.2	6
30	Impact of Several Pre-treatments on the Extraction of Phenolic Compounds in Winegrape Varieties with Different Anthocyanin Profiles and Skin Mechanical Properties. Journal of Agricultural and Food Chemistry, 2014, 62, 8437-8451.	5.2	29
31	A preliminary study investigating consumer preference for cheese and beer pairings. Food Quality and Preference, 2013, 30, 217-228.	4.6	43
32	Effect of pH on the protein profile and heat stability of an Italian white wine. Food Research International, 2013, 54, 1781-1786.	6.2	19
33	The hedonic response to chocolate and beverage pairing: A preliminary study. Food Research International, 2012, 48, 703-711.	6.2	38
34	Heat-unstable protein removal by different bentonite labels in white wines. LWT - Food Science and Technology, 2012, 46, 460-467.	5.2	29
35	Comparing the impact of bentonite addition for both must clarification and wine fining on the chemical profile of wine from Chambave Muscat grapes. International Journal of Food Science and Technology, 2012, 47, 1-12.	2.7	43
36	Effect of full-scale brewing process on polyphenols in Italian all-malt and maize adjunct lager beers. Journal of Food Composition and Analysis, 2011, 24, 568-573.	3.9	49

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37	Off-flavours in wines through indirect transfer of volatile organic compounds (VOCs) from coatings. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 759-766.	2.3	1
38	Impact of full-scale brewing processes on lager beer nitrogen compounds. European Food Research and Technology, 2009, 230, 209-216.	3.3	14
39	Oxygen measures and consumption in must and wine. Analytica Chimica Acta, 2006, 563, 391-395.	5.4	23
40	Evaluation of the performances of synthetic and cork stoppers up to 24 months post-bottling. European Food Research and Technology, 2003, 216, 529-534.	3.3	33
41	High performance thin layer chromatography (HPTLC) analysis of red wine pigments. Journal of Planar Chromatography - Modern TLC, 2003, 16, 88-94.	1.2	12
42	Innovations in the Use of Bentonite in Oenology: Interactions with Grape and Wine Proteins, Colloids, Polyphenols and Aroma Compounds. , 0, , .		4