

Silvia Jane Lombardi

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26

papers

359

citations

12

h-index

18

g-index

26

ext. papers

454

ext. citations

4.3

avg, IF

3.39

L-index

| # | Paper | IF | Citations |
|----|---|-----|-----------|
| 26 | Selection and technological potential of <i>Lactobacillus plantarum</i> bacteria suitable for wine malolactic fermentation and grape aroma release. <i>LWT - Food Science and Technology</i> , 2016 , 73, 557-566 | 5.4 | 52 |
| 25 | Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018 , 240, 437-440 | 8.5 | 26 |
| 24 | Sub-optimal pH Preadaptation Improves the Survival of Strains and the Malic Acid Consumption in Wine-Like Medium. <i>Frontiers in Microbiology</i> , 2017 , 8, 470 | 5.7 | 24 |
| 23 | Biodiversity of <i>Lactobacillus plantarum</i> from traditional Italian wines. <i>World Journal of Microbiology and Biotechnology</i> , 2014 , 30, 2299-305 | 4.4 | 23 |
| 22 | Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). <i>European Food Research and Technology</i> , 2014 , 238, 1037-1048 | 3.4 | 21 |
| 21 | Efficacy of olive leaf extract (L. Gentile di Larino) in marinated anchovies (, L.) process. <i>Heliyon</i> , 2019 , 5, e01727 | 3.6 | 19 |
| 20 | Yeast Autolysis in Sparkling Wine Aging: Use of Killer and Sensitive <i>Saccharomyces cerevisiae</i> Strains in Co-Culture. <i>Recent Patents on Biotechnology</i> , 2015 , 9, 223-30 | 2.2 | 19 |
| 19 | Antagonistic Activity against and Functional Properties of Strains. <i>Antibiotics</i> , 2020 , 9, | 4.9 | 19 |
| 18 | Technological Potential of <i>Lactobacillus</i> Strains Isolated from Fermented Green Olives: In Vitro Studies with Emphasis on Oleuropein-Degrading Capability. <i>Scientific World Journal, The</i> , 2016 , 2016, 1917592 | 2.2 | 19 |
| 17 | Detection of Antilisterial Activity of 3-Phenyllactic Acid Using as a Model. <i>Frontiers in Microbiology</i> , 2018 , 9, 1373 | 5.7 | 18 |
| 16 | Antimicrobial Activity against and Functional Properties of Strains: Potential Benefits for Honeybee Health. <i>Antibiotics</i> , 2020 , 9, | 4.9 | 13 |
| 15 | Inoculum Strategies and Performances of Malolactic Starter M10: Impact on Chemical and Sensorial Characteristics of Fiano Wine. <i>Microorganisms</i> , 2020 , 8, | 4.9 | 13 |
| 14 | Exploring enzyme and microbial technology for the preparation of green table olives. <i>European Food Research and Technology</i> , 2016 , 242, 363-370 | 3.4 | 12 |
| 13 | Use of strain <i>Hanseniaspora guilliermondii</i> BF1 for winemaking process of white grapes <i>Vitis vinifera</i> cv Fiano. <i>European Food Research and Technology</i> , 2020 , 246, 549-561 | 3.4 | 12 |
| 12 | Inter- and Intra-Species Diversity of Lactic Acid Bacteria in Colonies. <i>Microorganisms</i> , 2020 , 8, | 4.9 | 12 |
| 11 | Sequential inoculum of <i>Hanseniaspora guilliermondii</i> and <i>Saccharomyces cerevisiae</i> for winemaking Campanino on an industrial scale. <i>World Journal of Microbiology and Biotechnology</i> , 2018 , 34, 161 | 4.4 | 12 |
| 10 | Effect of Biofilm Formation by on the Malolactic Fermentation in Model Wine. <i>Foods</i> , 2020 , 9, | 4.9 | 8 |

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| 9 | Potential Application of for Human Use: Evaluation of Probiotic and Functional Properties. <i>Foods</i> , 2020 , 9, | 4.9 | 8 |
| 8 | Effect of exogenous proline on the ethanolic tolerance and malolactic performance of. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3973-3979 | 3.3 | 7 |
| 7 | Concerns and solutions for raw milk from vending machines. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14140 | 2.1 | 6 |
| 6 | Probiotic Properties and Potentiality of Strains for the Biological Control of Chalkbrood Disease. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7, | 5.6 | 5 |
| 5 | Influence of <i>Hanseniaspora</i> AS27 on Chemical and Sensorial Characteristics of Aglianico Wine. <i>Processes</i> , 2021 , 9, 326 | 2.9 | 5 |
| 4 | Probiotic Potentiality from Versatile Strains as Resource to Enhance Freshwater Fish Health.. <i>Microorganisms</i> , 2022 , 10, | 4.9 | 5 |
| 3 | Low-Fat and High-Quality Fermented Sausages. <i>Microorganisms</i> , 2020 , 8, | 4.9 | 1 |
| 2 | In Vitro Assessment of Bio-Functional Properties from <i>Lactiplantibacillus plantarum</i> Strains. <i>Current Issues in Molecular Biology</i> , 2022 , 44, 2321-2334 | 2.9 | 0 |
| 1 | Fungi Occurrence in Ready-to-Eat Hazelnuts () From Different Boreal Hemisphere Areas.. <i>Frontiers in Microbiology</i> , 2022 , 13, 900876 | 5.7 | |