

Silvia Jane Lombardi

List of Publications by Year in Descending Order

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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	Probiotic Potentiality from Versatile Strains as Resource to Enhance Freshwater Fish Health.. <i>Microorganisms</i> , 2022 , 10,	4.9	5
25	Fungi Occurrence in Ready-to-Eat Hazelnuts () From Different Boreal Hemisphere Areas.. <i>Frontiers in Microbiology</i> , 2022 , 13, 900876	5.7	
24	In Vitro Assessment of Bio-Functional Properties from Lactiplantibacillus plantarum Strains. <i>Current Issues in Molecular Biology</i> , 2022 , 44, 2321-2334	2.9	0
23	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
22	Influence of Hanseniasporauvarum AS27 on Chemical and Sensorial Characteristics of Aglianico Wine. <i>Processes</i> , 2021 , 9, 326	2.9	5
21	Effect of Biofilm Formation by on the Malolactic Fermentation in Model Wine. <i>Foods</i> , 2020 , 9,	4.9	8
20	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
19	Antagonistic Activity against and Functional Properties of Strains. <i>Antibiotics</i> , 2020 , 9,	4.9	19
18	Use of strain Hanseniaspora guilliermondii BF1 for winemaking process of white grapes Vitis vinifera cv Fiano. <i>European Food Research and Technology</i> , 2020 , 246, 549-561	3.4	12
17	Inter- and Intra-Species Diversity of Lactic Acid Bacteria in Colonies. <i>Microorganisms</i> , 2020 , 8,	4.9	12
16	Low-Fat and High-Quality Fermented Sausages. <i>Microorganisms</i> , 2020 , 8,	4.9	1
15	Antimicrobial Activity against and Functional Properties of Strains: Potential Benefits for Honeybee Health. <i>Antibiotics</i> , 2020 , 9,	4.9	13
14	Potential Application of for Human Use: Evaluation of Probiotic and Functional Properties. <i>Foods</i> , 2020 , 9,	4.9	8
13	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
12	Efficacy of olive leaf extract (L. Gentile di Larino) in marinated anchovies (, L.) process. <i>Heliyon</i> , 2019 , 5, e01727	3.6	19
11	Concerns and solutions for raw milk from vending machines. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14140	2.1	6
10	Detection of Antilisterial Activity of 3-Phenyllactic Acid Using as a Model. <i>Frontiers in Microbiology</i> , 2018 , 9, 1373	5.7	18

9	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018 , 240, 437-440	8.5	26
8	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
7	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
6	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
5	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
4	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
3	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
2	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous <i>Tintilia</i> grapevine grown in the Molise region (Italy). <i>European Food Research and Technology</i> , 2014 , 238, 1037-1048	3.4	21
1	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