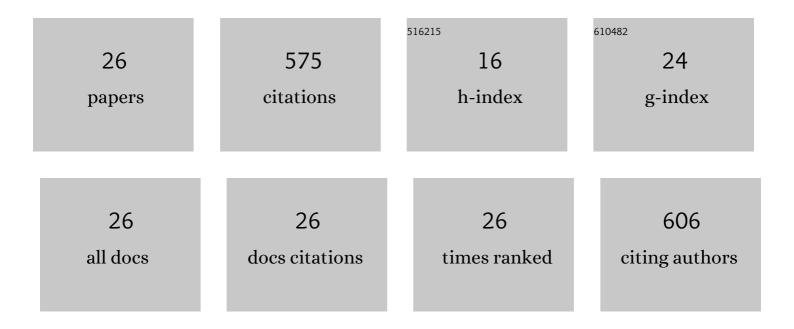
Silvia Jane Lombardi

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Selection and technological potential of Lactobacillus plantarum bacteria suitable for wine malolactic fermentation and grape aroma release. LWT - Food Science and Technology, 2016, 73, 557-566.	2.5	76
2	Antagonistic Activity against Ascosphaera apis and Functional Properties of Lactobacillus kunkeei Strains. Antibiotics, 2020, 9, 262.	1.5	37
3	Effective assay for olive vinegar production from olive oil mill wastewaters. Food Chemistry, 2018, 240, 437-440.	4.2	35
4	Sub-optimal pH Preadaptation Improves the Survival of Lactobacillus plantarum Strains and the Malic Acid Consumption in Wine-Like Medium. Frontiers in Microbiology, 2017, 8, 470.	1.5	33
5	Inter- and Intra-Species Diversity of Lactic Acid Bacteria in Apis mellifera ligustica Colonies. Microorganisms, 2020, 8, 1578.	1.6	29
6	Antimicrobial Activity against Paenibacillus larvae and Functional Properties of Lactiplantibacillus plantarum Strains: Potential Benefits for Honeybee Health. Antibiotics, 2020, 9, 442.	1.5	29
7	Potential Application of Apilactobacillus kunkeei for Human Use: Evaluation of Probiotic and Functional Properties. Foods, 2020, 9, 1535.	1.9	29
8	Detection of Antilisterial Activity of 3-Phenyllactic Acid Using Listeria innocua as a Model. Frontiers in Microbiology, 2018, 9, 1373.	1.5	28
9	Efficacy of olive leaf extract (Olea europaea L. cv Gentile di Larino) in marinated anchovies (Engraulis) Tj ETQq1	1 0.78431 1.4	4 rgBT /Overl
10	Biodiversity of Lactobacillus plantarum from traditional Italian wines. World Journal of Microbiology and Biotechnology, 2014, 30, 2299-2305.	1.7	27
11	Technological Potential of <i>Lactobacillus</i> Strains Isolated from Fermented Green Olives: <i>In Vitro</i> Studies with Emphasis on Oleuropein-Degrading Capability. Scientific World Journal, The, 2016, 2016, 1-11.	0.8	25
12	Inoculum Strategies and Performances of Malolactic Starter Lactobacillus plantarum M10: Impact on Chemical and Sensorial Characteristics of Fiano Wine. Microorganisms, 2020, 8, 516.	1.6	24
13	Yeast Autolysis in Sparkling Wine Aging: Use of Killer and Sensitive Saccharomyces cerevisiae Strains in Co-Culture. Recent Patents on Biotechnology, 2016, 9, 223-230.	0.4	23
14	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). European Food Research and Technology, 2014, 238, 1037-1048.	1.6	22
15	Probiotic Potentiality from Versatile Lactiplantibacillus plantarum Strains as Resource to Enhance Freshwater Fish Health. Microorganisms, 2022, 10, 463.	1.6	22
16	Effect of Biofilm Formation by Lactobacillus plantarum on the Malolactic Fermentation in Model Wine. Foods, 2020, 9, 797.	1.9	18
17	Exploring enzyme and microbial technology for the preparation of green table olives. European Food Research and Technology, 2016, 242, 363-370.	1.6	15
18	Sequential inoculum of Hanseniaspora guilliermondii and Saccharomyces cerevisiae for winemaking Campanino on an industrial scale. World Journal of Microbiology and Biotechnology, 2018, 34, 161.	1.7	15

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#	Article	IF	CITATIONS
19	Use of strain Hanseniaspora guilliermondii BF1 for winemaking process of white grapes Vitis vinifera cv Fiano. European Food Research and Technology, 2020, 246, 549-561.	1.6	15
20	Probiotic Properties and Potentiality of Lactiplantibacillus plantarum Strains for the Biological Control of Chalkbrood Disease. Journal of Fungi (Basel, Switzerland), 2021, 7, 379.	1.5	12
21	Effect of exogenous proline on the ethanolic tolerance and malolactic performance of Oenococcus oeni. Journal of Food Science and Technology, 2020, 57, 3973-3979.	1.4	10
22	In Vitro Assessment of Bio-Functional Properties from Lactiplantibacillus plantarum Strains. Current Issues in Molecular Biology, 2022, 44, 2321-2334.	1.0	8
23	Concerns and solutions for raw milk from vending machines. Journal of Food Processing and Preservation, 2019, 43, e14140.	0.9	6
24	Influence of Hanseniasporauvarum AS27 on Chemical and Sensorial Characteristics of Aglianico Wine. Processes, 2021, 9, 326.	1.3	6
25	Low-Fat and High-Quality Fermented Sausages. Microorganisms, 2020, 8, 1025.	1.6	2
26	Fungi Occurrence in Ready-to-Eat Hazelnuts (Corylus avellana) From Different Boreal Hemisphere Areas. Frontiers in Microbiology, 2022, 13, 900876.	1.5	1