

Silvia Jane Lombardi

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Probiotic Potentiality from Versatile <i>Lactiplantibacillus plantarum</i> Strains as Resource to Enhance Freshwater Fish Health. <i>Microorganisms</i> , 2022, 10, 463.	1.6	22
2	Fungi Occurrence in Ready-to-Eat Hazelnuts (<i>Corylus avellana</i>) From Different Boreal Hemisphere Areas. <i>Frontiers in Microbiology</i> , 2022, 13, 900876.	1.5	1
3	In Vitro Assessment of Bio-Functional Properties from <i>Lactiplantibacillus plantarum</i> Strains. <i>Current Issues in Molecular Biology</i> , 2022, 44, 2321-2334.	1.0	8
4	Influence of <i>Hanseniaspora uvarum</i> AS27 on Chemical and Sensorial Characteristics of Aglianico Wine. <i>Processes</i> , 2021, 9, 326.	1.3	6
5	Probiotic Properties and Potentiality of <i>Lactiplantibacillus plantarum</i> Strains for the Biological Control of Chalkbrood Disease. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 379.	1.5	12
6	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.	1.6	15
7	Inter- and Intra-Species Diversity of Lactic Acid Bacteria in <i>Apis mellifera ligustica</i> Colonies. <i>Microorganisms</i> , 2020, 8, 1578.	1.6	29
8	Low-Fat and High-Quality Fermented Sausages. <i>Microorganisms</i> , 2020, 8, 1025.	1.6	2
9	Antimicrobial Activity against <i>Paenibacillus</i> larvae and Functional Properties of <i>Lactiplantibacillus plantarum</i> Strains: Potential Benefits for Honeybee Health. <i>Antibiotics</i> , 2020, 9, 442.	1.5	29
10	Potential Application of <i>Apilactobacillus kunkeei</i> for Human Use: Evaluation of Probiotic and Functional Properties. <i>Foods</i> , 2020, 9, 1535.	1.9	29
11	Effect of Biofilm Formation by <i>Lactobacillus plantarum</i> on the Malolactic Fermentation in Model Wine. <i>Foods</i> , 2020, 9, 797.	1.9	18
12	Effect of exogenous proline on the ethanolic tolerance and malolactic performance of <i>Oenococcus oeni</i> . <i>Journal of Food Science and Technology</i> , 2020, 57, 3973-3979.	1.4	10
13	Inoculum Strategies and Performances of Malolactic Starter <i>Lactobacillus plantarum</i> M10: Impact on Chemical and Sensorial Characteristics of Fiano Wine. <i>Microorganisms</i> , 2020, 8, 516.	1.6	24
14	Antagonistic Activity against <i>Ascosphaera apis</i> and Functional Properties of <i>Lactobacillus kunkeei</i> Strains. <i>Antibiotics</i> , 2020, 9, 262.	1.5	37
15	Concerns and solutions for raw milk from vending machines. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14140.	0.9	6
16	Efficacy of olive leaf extract (<i>Olea europaea</i> L. cv <i>Gentile di Larino</i>) in marinated anchovies (<i>Engraulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.4	28
17	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018, 240, 437-440.	4.2	35
18	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.	1.7	15

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19	Detection of Antilisterial Activity of 3-Phenyllactic Acid Using <i>Listeria innocua</i> as a Model. <i>Frontiers in Microbiology</i> , 2018, 9, 1373.	1.5	28
20	Sub-optimal pH Preadaptation Improves the Survival of <i>Lactobacillus plantarum</i> Strains and the Malic Acid Consumption in Wine-Like Medium. <i>Frontiers in Microbiology</i> , 2017, 8, 470.	1.5	33
21	Technological Potential of <i>Lactobacillus</i> Strains Isolated from Fermented Green Olives: <i>In Vitro</i> Studies with Emphasis on Oleuropein-Degrading Capability. <i>Scientific World Journal</i> , The, 2016, 2016, 1-11.	0.8	25
22	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.	2.5	76
23	Exploring enzyme and microbial technology for the preparation of green table olives. <i>European Food Research and Technology</i> , 2016, 242, 363-370.	1.6	15
24	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> , 2016, 9, 223-230.	0.4	23
25	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.	1.6	22
26	Biodiversity of <i>Lactobacillus plantarum</i> from traditional Italian wines. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 2299-2305.	1.7	27