

Simona Guerrini

List of Publications by Year in descending order

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826
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| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Biogenic Amine Production by <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , 2002, 44, 374-378. | 2.2 | 113 |
| 2 | Stable and non-competitive association of <i>Saccharomyces cerevisiae</i> , <i>Candida milleri</i> and <i>Lactobacillus sanfranciscensis</i> during manufacture of two traditional sourdough baked goods. <i>Food Microbiology</i> , 2012, 31, 107-115. | 4.2 | 56 |
| 3 | Phenotypic and genotypic characterization of <i>Oenococcus oeni</i> strains isolated from Italian wines. <i>International Journal of Food Microbiology</i> , 2003, 83, 1-14. | 4.7 | 53 |
| 4 | Rapid detection of <i>Oenococcus oeni</i> in wine by real-time quantitative PCR. <i>Letters in Applied Microbiology</i> , 2004, 38, 118-124. | 2.2 | 49 |
| 5 | Diversity of <i>Saccharomyces cerevisiae</i> Strains Isolated from Two Italian Wine-Producing Regions. <i>Frontiers in Microbiology</i> , 2016, 7, 1018. | 3.5 | 48 |
| 6 | Putrescine Accumulation in Wine: Role of <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , 2005, 51, 6-10. | 2.2 | 46 |
| 7 | Effect of selected strains of lactobacilli on the antioxidant and anti-inflammatory properties of sourdough. <i>International Journal of Food Microbiology</i> , 2018, 286, 55-65. | 4.7 | 40 |
| 8 | Liquid and firm sourdough fermentation: microbial robustness and interactions during consecutive backsloppings. <i>LWT - Food Science and Technology</i> , 2019, 105, 9-15. | 5.2 | 35 |
| 9 | Use of Selected Lactobacilli to Increase $\hat{3}$ -Aminobutyric Acid (GABA) Content in Sourdough Bread Enriched with Amaranth Flour. <i>Foods</i> , 2019, 8, 218. | 4.3 | 34 |
| 10 | Quantifying the Effects of Ethanol and Temperature on the Fitness Advantage of Predominant <i>Saccharomyces cerevisiae</i> Strains Occurring in Spontaneous Wine Fermentations. <i>Frontiers in Microbiology</i> , 2018, 9, 1563. | 3.5 | 32 |
| 11 | Typing of <i>Lactobacillus sanfranciscensis</i> isolates from traditional sourdoughs by combining conventional and multiplex RAPD-PCR profiles. <i>International Journal of Food Microbiology</i> , 2012, 156, 122-126. | 4.7 | 31 |
| 12 | Antioxidant and anti-inflammatory properties of sourdoughs containing selected Lactobacilli strains are retained in breads. <i>Food Chemistry</i> , 2020, 322, 126710. | 8.2 | 27 |
| 13 | Gamma-aminobutyric acid (GABA) production in fermented milk by lactic acid bacteria isolated from spontaneous raw milk fermentation. <i>International Dairy Journal</i> , 2022, 127, 105284. | 3.0 | 26 |
| 14 | Effect of Oleic Acid on <i>Oenococcus oeni</i> Strains and Malolactic Fermentation in Wine. <i>Current Microbiology</i> , 2002, 44, 5-9. | 2.2 | 24 |
| 15 | Enumeration and rapid identification of yeasts during extraction processes of extra virgin olive oil in Tuscany. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 93. | 3.6 | 21 |
| 16 | Impact of <i>Saccharomyces cerevisiae</i> Strains on Health-Promoting Compounds in Wine. <i>Fermentation</i> , 2018, 4, 26. | 3.0 | 20 |
| 17 | Beta-glucosidase and esterase activity from <i>Oenococcus oeni</i> : Screening and evaluation during malolactic fermentation in harsh conditions. <i>LWT - Food Science and Technology</i> , 2018, 89, 262-268. | 5.2 | 17 |
| 18 | The Biodiversity of <i>Saccharomyces cerevisiae</i> in Spontaneous Wine Fermentation: The Occurrence and Persistence of Winery-Strains. <i>Fermentation</i> , 2019, 5, 86. | 3.0 | 17 |

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|----|---|-----|-----------|
| 19 | Antioxidant Properties of Sourdoughs Made with Whole Grain Flours of Hull-Less Barley or Conventional and Pigmented Wheat and by Selected Lactobacilli Strains. <i>Foods</i> , 2020, 9, 640. | 4.3 | 17 |
| 20 | Exploitation of sourdough lactic acid bacteria to reduce raffinose family oligosaccharides (RFOs) content in breads enriched with chickpea flour. <i>European Food Research and Technology</i> , 2019, 245, 2353-2363. | 3.3 | 14 |
| 21 | Indigenous <i>Aureobasidium pullulans</i> Strains as Biocontrol Agents of <i>Botrytis cinerea</i> on Grape Berries. <i>Sustainability</i> , 2021, 13, 9389. | 3.2 | 11 |
| 22 | Extra Virgin Olive Oil Quality as Affected by Yeast Species Occurring in the Extraction Process. <i>Foods</i> , 2019, 8, 457. | 4.3 | 8 |
| 23 | Influence of different leavening agents on technological and nutritional characteristics of whole grain breads obtained from ancient and modern flour varieties. <i>European Food Research and Technology</i> , 2021, 247, 1701-1710. | 3.3 | 8 |
| 24 | Influence of sequential inoculum of <i>Starmarella bacillaris</i> and <i>Saccharomyces cerevisiae</i> on flavonoid composition of monovarietal Sangiovese wines. <i>Yeast</i> , 2020, 37, 549-557. | 1.7 | 8 |
| 25 | Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. , 2009, , 167-180. | | 6 |
| 26 | Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate. , 2017, , 231-253. | | 5 |
| 27 | Selection of Indigenous <i>Saccharomyces cerevisiae</i> Strains and Exploitation of a Pilot-Plant to Produce Fresh Yeast Starter Cultures in a Winery. <i>Fermentation</i> , 2021, 7, 99. | 3.0 | 4 |
| 28 | Biogenic amine producing capability of bacterial populations isolated during processing of different types of dry fermented sausages. <i>Italian Journal of Animal Science</i> , 2007, 6, 688-690. | 1.9 | 2 |
| 29 | Advances in Analytical Techniques: Determination of Toxic Components, Microelements, Compounds of Aroma and Therapeutic Significance. , 2021, , 675-702. | | 0 |