

# Simona Guerrini

## 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.

29  
papers

544  
citations

14  
h-index

23  
g-index

29  
ext. papers

648  
ext. citations

4.4  
avg, IF

3.68  
L-index

#	Paper	IF	Citations
29	Gamma-aminobutyric acid (GABA) production in fermented milk by lactic acid bacteria isolated from spontaneous raw milk fermentation. <i>International Dairy Journal</i> , <b>2021</b> , 127, 105284	3.5	2
28	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> , <b>2021</b> , 247, 1701-1710	3.4	3
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> , <b>2021</b> , 7, 99	4.7	0
26	Advances in Analytical Techniques: Determination of Toxic Components, Microelements, Compounds of Aroma and Therapeutic Significance <b>2021</b> , 675-702		
25	Indigenous <i>Aureobasidium pullulans</i> Strains as Biocontrol Agents of <i>Botrytis cinerea</i> on Grape Berries. <i>Sustainability</i> , <b>2021</b> , 13, 9389	3.6	1
24	Antioxidant Properties of Sourdoughs Made with Whole Grain Flours of Hull-Less Barley or Conventional and Pigmented Wheat and by Selected <i>Lactobacilli</i> Strains. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
23	Antioxidant and anti-inflammatory properties of sourdoughs containing selected <i>Lactobacilli</i> strains are retained in breads. <i>Food Chemistry</i> , <b>2020</b> , 322, 126710	8.5	14
22	Influence of sequential inoculum of <i>Starmerella bacillaris</i> and <i>Saccharomyces cerevisiae</i> on flavonoid composition of monovarietal Sangiovese wines. <i>Yeast</i> , <b>2020</b> , 37, 549-557	3.4	1
21	The Biodiversity of <i>Saccharomyces cerevisiae</i> in Spontaneous Wine Fermentation: The Occurrence and Persistence of Winery-Strains. <i>Fermentation</i> , <b>2019</b> , 5, 86	4.7	10
20	Liquid and firm sourdough fermentation: microbial robustness and interactions during consecutive backsloppings. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 105, 9-15	5.4	25
19	Use of Selected <i>Lactobacilli</i> to Increase $\gamma$ -Aminobutyric Acid (GABA) Content in Sourdough Bread Enriched with Amaranth Flour. <i>Foods</i> , <b>2019</b> , 8,	4.9	16
18	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> , <b>2019</b> , 245, 2353-2363	3.4	10
17	Extra Virgin Olive Oil Quality as Affected by Yeast Species Occurring in the Extraction Process. <i>Foods</i> , <b>2019</b> , 8,	4.9	1
16	Impact of <i>Saccharomyces cerevisiae</i> Strains on Health-Promoting Compounds in Wine. <i>Fermentation</i> , <b>2018</b> , 4, 26	4.7	12
15	Effect of selected strains of <i>Lactobacilli</i> on the antioxidant and anti-inflammatory properties of sourdough. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 286, 55-65	5.8	28
14	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> , <b>2018</b> , 89, 262-268	5.4	11
13	Quantifying the Effects of Ethanol and Temperature on the Fitness Advantage of Predominant Strains Occurring in Spontaneous Wine Fermentations. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 1563	5.7	17

12	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate <b>2017</b> , 231-253		2
11	Enumeration and rapid identification of yeasts during extraction processes of extra virgin olive oil in Tuscany. <i>World Journal of Microbiology and Biotechnology</i> , <b>2016</b> , 32, 93	4.4	15
10	Diversity of <i>Saccharomyces cerevisiae</i> Strains Isolated from Two Italian Wine-Producing Regions. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 1018	5.7	35
9	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> , <b>2012</b> , 31, 107-15	6	46
8	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> , <b>2012</b> , 156, 122-6	5.8	29
7	Amino Acid Metabolisms and Production of Biogenic Amines and Ethyl Carbamate <b>2009</b> , 167-180		6
6	Biogenic amine producing capability of bacterial populations isolated during processing of different types of dry fermented sausages. <i>Italian Journal of Animal Science</i> , <b>2007</b> , 6, 688-690	2.2	2
5	Putrescine accumulation in wine: role of <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , <b>2005</b> , 51, 6-10	2.4	39
4	Rapid detection of <i>Oenococcus oeni</i> in wine by real-time quantitative PCR. <i>Letters in Applied Microbiology</i> , <b>2004</b> , 38, 118-24	2.9	38
3	Phenotypic and genotypic characterization of <i>Oenococcus oeni</i> strains isolated from Italian wines. <i>International Journal of Food Microbiology</i> , <b>2003</b> , 83, 1-14	5.8	50
2	Biogenic amine production by <i>Oenococcus oeni</i> . <i>Current Microbiology</i> , <b>2002</b> , 44, 374-8	2.4	104
1	Effect of oleic acid on <i>Oenococcus oeni</i> strains and Malolactic fermentation in wine. <i>Current Microbiology</i> , <b>2002</b> , 44, 5-9	2.4	21