

Leonardo Petruzzi

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

1,207
citations

516215

16
h-index

433756

31
g-index

34
all docs

34
docs citations

34
times ranked

1647
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional Beverages: The Emerging Side of Functional Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1192-1206.	5.9	322
2	Thermal Treatments for Fruit and Vegetable Juices and Beverages: A Literature Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 668-691.	5.9	154
3	Nonthermal Technologies for Fruit and Vegetable Juices and Beverages: Overview and Advances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 2-62.	5.9	131
4	Microbial Resources and Enological Significance: Opportunities and Benefits. <i>Frontiers in Microbiology</i> , 2017, 8, 995.	1.5	99
5	Microbial Spoilage of Foods. , 2017, , 1-21.		40
6	Study of <i>Saccharomyces cerevisiae</i> W13 as a functional starter for the removal of ochratoxin A. <i>Food Control</i> , 2014, 35, 373-377.	2.8	37
7	Using physical approaches for the attenuation of lactic acid bacteria in an organic rice beverage. <i>Food Microbiology</i> , 2016, 53, 1-8.	2.1	37
8	Antifungal and Antibacterial Effect of Propolis: A Comparative Hit for Food-Borne <i>Pseudomonas</i> , <i>Enterobacteriaceae</i> and Fungi. <i>Foods</i> , 2020, 9, 559.	1.9	36
9	Decontamination of ochratoxin A by yeasts: possible approaches and factors leading to toxin removal in wine. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6555-6567.	1.7	34
10	Brewer's yeast in controlled and uncontrolled fermentations, with a focus on novel, nonconventional, and superior strains. <i>Food Reviews International</i> , 2016, 32, 341-363.	4.3	33
11	Encapsulation of Active Compounds in Fruit and Vegetable Juice Processing: Current State and Perspectives. <i>Journal of Food Science</i> , 2017, 82, 1291-1301.	1.5	30
12	Differential Adsorption of Ochratoxin A and Anthocyanins by Inactivated Yeasts and Yeast Cell Walls during Simulation of Wine Aging. <i>Toxins</i> , 2015, 7, 4350-4365.	1.5	29
13	In vivo stability of the complex ochratoxin A - <i>Saccharomyces cerevisiae</i> starter strains. <i>Food Control</i> , 2015, 50, 516-520.	2.8	29
14	Yeast cells as adsorbing tools to remove ochratoxin A in a model wine. <i>International Journal of Food Science and Technology</i> , 2014, 49, 936-940.	1.3	26
15	Selection of Autochthonous <i>Saccharomyces cerevisiae</i> Strains as Wine Starters Using a Polyphasic Approach and Ochratoxin a Removal. <i>Journal of Food Protection</i> , 2014, 77, 1168-1177.	0.8	23
16	Ochratoxin A Removal by Yeasts after Exposure to Simulated Human Gastrointestinal Conditions. <i>Journal of Food Science</i> , 2016, 81, M2756-M2760.	1.5	21
17	Ochratoxin A removal by <i>Saccharomyces cerevisiae</i> strains: effect of wine-related physicochemical factors. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2110-2115.	1.7	17
18	Ochratoxin A released back into the medium by <i>Saccharomyces cerevisiae</i> as a function of the strain, washing medium and fermentative conditions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3291-3295.	1.7	15

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19	A Focus on Quality and Safety Traits of <i>Saccharomyces cerevisiae</i> Isolated from Uva di Troia Grape Variety. <i>Journal of Food Science</i> , 2017, 82, 124-133.	1.5	15
20	The Inoculation of Probiotics In Vivo Is a Challenge: Strategies to Improve Their Survival, to Avoid Unpleasant Changes, or to Enhance Their Performances in Beverages. <i>Beverages</i> , 2020, 6, 20.	1.3	14
21	An In Vitro Fermentation Study on the Effects of Gluten Friendly™ Bread on Microbiota and Short Chain Fatty Acids of Fecal Samples from Healthy and Celiac Subjects. <i>Frontiers in Microbiology</i> , 2017, 8, 1722.	1.5	13
22	Effect of Physical and Chemical Treatments on Viability, Sub-Lethal Injury, and Release of Cellular Components from <i>Bacillus clausii</i> and <i>Bacillus coagulans</i> Spores and Cells. <i>Foods</i> , 2020, 9, 1814.	1.9	9
23	Viability, Sublethal Injury, and Release of Cellular Components From <i>Alicyclobacillus acidoterrestris</i> Spores and Cells After the Application of Physical Treatments, Natural Extracts, or Their Components. <i>Frontiers in Nutrition</i> , 2021, 8, 700500.	1.6	9
24	Use of microfungi in the treatment of oak chips: possible effects on wine. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2617-2626.	1.7	7
25	How to routinely assess transition, adhesion and survival of probiotics into the gut: a case study on propionibacteria. <i>International Journal of Food Science and Technology</i> , 2018, 53, 484-490.	1.3	7
26	Healthy and pro-inflammatory gut ecology plays a crucial role in the digestion and tolerance of a novel Gluten Friendly™ bread in celiac subjects: a randomized, double blind, placebo control in vivo study. <i>Food and Function</i> , 2022, 13, 1299-1315.	2.1	7
27	Changes of the cell surface hydrophobicity of <i>Lactobacillus acidophilus</i> in response to pH, temperature and inulin. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1262-1268.	1.3	4
28	Preliminary Characterization of Yeasts from Bombino Bianco, a Grape Variety of Apulian Region, and Selection of an Isolate as a Potential Starter. <i>Fermentation</i> , 2019, 5, 102.	1.4	4
29	Qualitative survey of fungi isolated from wine aging environment. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1138-1143.	1.3	2
30	Artificial aging of Uva di Troia and Primitivo wines using oak chips inoculated with <i>Penicillium purpurogenum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 343-350.	1.7	1
31	Viability and Acidification by Promising Yeasts Intended as Potential Starter Cultures for Rice-based Beverages. <i>Advance Journal of Food Science and Technology</i> , 2015, 9, 326-331.	0.1	1
32	Wine Microbiology and Predictive Microbiology: A Short Overview on Application, and Perspectives. <i>Microorganisms</i> , 2022, 10, 421.	1.6	1
33	Editorial: Wine Microbiology: Current Trends and Approaches. <i>Frontiers in Microbiology</i> , 2022, 13, 873980.	1.5	0