Natascia Biondi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7046113/publications.pdf

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38 5,056 23 38 papers citations h-index g-index 5638

41 41 5638 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Microalgae for oil: Strain selection, induction of lipid synthesis and outdoor mass cultivation in a lowâ€cost photobioreactor. Biotechnology and Bioengineering, 2009, 102, 100-112.	3.3	2,628
2	Microalgae biomass as an alternative ingredient in cookies: Sensory, physical and chemical properties, antioxidant activity and in vitro digestibility. Algal Research, 2017, 26, 161-171.	4.6	226
3	Microalgae of interest as food source: Biochemical composition and digestibility. Algal Research, 2019, 42, 101617.	4.6	200
4	Techno-economic analysis of microalgal biomass production in a 1-ha Green Wall Panel (GWP®) plant. Algal Research, 2016, 19, 253-263.	4.6	199
5	POLYPHASIC STUDY OF ANTARCTIC CYANOBACTERIAL STRAINS1. Journal of Phycology, 2006, 42, 1257-1270.	2.3	195
6	Productivity and photosynthetic efficiency of outdoor cultures of Tetraselmis suecica in annular columns. Aquaculture, 2006, 261, 932-943.	3.5	189
7	Chlorella for protein and biofuels: from strain selection to outdoor cultivation in a Green Wall Panel photobioreactor. Biotechnology for Biofuels, 2014, 7, 84.	6.2	166
8	Energy balance of algal biomass production in a 1-ha "Green Wall Panel―plant: How to produce algal biomass in a closed reactor achieving a high Net Energy Ratio. Applied Energy, 2015, 154, 1103-1111.	10.1	121
9	Evaluation of Nostoc Strain ATCC 53789 as a Potential Source of Natural Pesticides. Applied and Environmental Microbiology, 2004, 70, 3313-3320.	3.1	92
10	Growth, photosynthetic efficiency, and biochemical composition of <i>Tetraselmis suecica</i> F&Mâ€M33 grown with LEDs of different colors. Biotechnology and Bioengineering, 2014, 111, 956-964.	3.3	90
11	Microalgae as Functional Ingredients in Savory Food Products: Application to Wheat Crackers. Foods, 2019, 8, 611.	4.3	86
12	Effect of Arthrospira platensis (spirulina) incorporation on the rheological and bioactive properties of gluten-free fresh pasta. Algal Research, 2020, 45, 101743.	4.6	70
13	Lactic acid fermentation of Arthrospira platensis (spirulina) biomass for probiotic-based products. Journal of Applied Phycology, 2019, 31, 1077-1083.	2.8	61
14	Development of new microalgae-based sourdough "crostini― functional effects of Arthrospira platensis (spirulina) addition. Scientific Reports, 2019, 9, 19433.	3.3	56
15	Cyanobacteria from benthic mats of Antarctic lakes as a source of new bioactivities. Journal of Applied Microbiology, 2008, 105, 105-115.	3.1	54
16	Plant Biostimulants from Cyanobacteria: An Emerging Strategy to Improve Yields and Sustainability in Agriculture. Plants, 2021, 10, 643.	3.5	49
17	Oil and eicosapentaenoic acid production by the diatom <i>Phaeodactylum tricornutum</i> cultivated outdoors in Green Wall Panel (GWP®) reactors. Biotechnology and Bioengineering, 2017, 114, 2204-2210.	3.3	48
18	Nannochloropsis sp. F&Mâ€M24: Oil production, effect of mixing on productivity and growth in an industrial wastewater. Environmental Progress and Sustainable Energy, 2013, 32, 846-853.	2.3	37

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19	Photobioreactors for Microalgal Biofuel Production. , 2013, , 115-131.		32
20	Lactic Acid Fermentation of Arthrospira platensis (Spirulina) in a Vegetal Soybean Drink for Developing New Functional Lactose-Free Beverages. Frontiers in Microbiology, 2020, 11, 560684.	3.5	32
21	Thermal mud maturation: organic matter and biological activity. International Journal of Cosmetic Science, 2015, 37, 339-347.	2.6	30
22	In vitro toxicity of microalgal and cyanobacterial strains of interest as food source. Journal of Applied Phycology, 2017, 29, 199-209.	2.8	28
23	The bacterial community associated with Tetraselmis suecica outdoor mass cultures. Journal of Applied Phycology, 2017, 29, 67-78.	2.8	27
24	Safety evaluations and lipid-lowering activity of an Arthrospira platensis enriched diet: A 1-month study in rats. Food Research International, 2017, 102, 380-386.	6.2	26
25	Sporadic amyotrophic lateral sclerosis as an infectious disease: A possible role of cyanobacteria?. Medical Hypotheses, 2006, 67, 1363-1371.	1.5	20
26	Chemical composition and apparent digestibility of a panel of dried microalgae and cyanobacteria biomasses in rainbow trout (Oncorhynchus mykiss). Aquaculture, 2021, 544, 737075.	3.5	19
27	<i>Tetraselmis suecica</i> F&Mâ€M33 growth is influenced by its associated bacteria. Microbial Biotechnology, 2018, 11, 211-223.	4.2	17
28	Preliminary data on the dietary safety, tolerability and effects on lipid metabolism of the marine microalga Tisochrysis lutea. Algal Research, 2018, 34, 244-249.	4.6	17
29	Engineering Biocatalytic Solar Fuel Production: The PHOTOFUEL Consortium. Trends in Biotechnology, 2021, 39, 323-327.	9.3	17
30	Analysis of microbiota in cultures of the green microalga <i>Tetraselmis suecica</i> . European Journal of Phycology, 2019, 54, 497-508.	2.0	15
31	A Comparative In Vitro Evaluation of the Anti-Inflammatory Effects of a Tisochrysis lutea Extract and Fucoxanthin. Marine Drugs, 2021, 19, 334.	4.6	15
32	Effects of cyanobacterial-based biostimulants on plant growth and development: a case study on basil (Ocimum basilicum L.). Journal of Applied Phycology, 2022, 34, 2063-2073.	2.8	11
33	Algae and Bioguano as promising source of organic fertilizers. Journal of Applied Phycology, 2020, 32, 3971-3981.	2.8	10
34	Protein, phycocyanin, and polysaccharide production by Arthrospira platensis grown with LED light in annular photobioreactors. Journal of Applied Phycology, 2022, 34, 1189-1199.	2.8	10
35	<i>Tetraselmis suecica</i> F&M-M33 phycosphere: associated bacteria and exo-metabolome characterization. European Journal of Phycology, 2021, 56, 61-71.	2.0	8
36	Life Cycle Assessment of Total Fatty Acid (TFA) Production from Microalgae Nannochloropsis oceanica at Different Sites and Under Different Sustainability Scenarios. Bioenergy Research, 2022, 15, 1595-1615.	3.9	6

3

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37	Vegetable oils protect phycocyanin from thermal degradation during cooking of spirulina-based "crostini― LWT - Food Science and Technology, 2021, 138, 110776.	5.2	5
38	Bioglea as a Source of Bioactive Ingredients: Chemical and Biological Evaluation. Cosmetics, 2020, 7, 81.	3.3	3