

Riccardo N Barbagallo

List of Publications by Year in descending order

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36
papers

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citations

331259

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344852

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docs citations

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#	ARTICLE	IF	CITATIONS
1	Active Packaging-Releasing System with <i>Foeniculum vulgare</i> Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices. <i>Foods</i> , 2021, 10, 517.	1.9	6
2	Side effects of two citrus essential oil formulations on a generalist insect predator, plant and soil enzymatic activities. <i>Chemosphere</i> , 2020, 257, 127252.	4.2	33
3	Shelf-life study of ready-to-cook slices of globe artichoke "Spinoso sardo": effects of anti-browning solutions and edible coating enriched with <i>Foeniculum vulgare</i> essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5219-5228.	1.7	12
4	Effect of nitrogen fertilisation on the overall quality of minimally processed globe artichoke heads. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 650-658.	1.7	19
5	Mediterranean long storage tomato as a source of novel products for the agrifood industry: Nutritional and technological traits. <i>LWT - Food Science and Technology</i> , 2017, 85, 445-448.	2.5	15
6	Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects. <i>LWT - Food Science and Technology</i> , 2017, 79, 554-560.	2.5	14
7	Role of protease and oxidase activities involved in some technological aspects of the globe artichoke processing and storage. <i>LWT - Food Science and Technology</i> , 2016, 71, 196-201.	2.5	11
8	Effect of freezing/thawing process in different sizes of blue fish in the Mediterranean through lysosomal enzymatic tests. <i>Food Chemistry</i> , 2014, 148, 47-53.	4.2	16
9	Yield, physicochemical traits, antioxidant pattern, polyphenol oxidase activity and total visual quality of field-grown processing tomato cv. Brigade as affected by water stress in Mediterranean climate. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1449-1457.	1.7	46
10	Effects of calcium citrate and ascorbate as inhibitors of browning and softening in minimally processed "Birgah" eggplants. <i>Postharvest Biology and Technology</i> , 2012, 73, 107-114.	2.9	57
11	Polyphenol oxidase, total phenolics and ascorbic acid changes during storage of minimally processed "California Wonder" and "Quadrato d'Asti" sweet peppers. <i>LWT - Food Science and Technology</i> , 2012, 49, 192-196.	2.9	15
12	Effect of water cooking on proximate composition of grain in three Sicilian chickpeas (Cicer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 T	2.5	21
13	Improving the quality of fresh-cut melon through inactivation of degradative oxidase and pectinase enzymatic activities by UV-C treatment. <i>International Journal of Food Science and Technology</i> , 2011, 46, 463-468.	1.3	28
14	Salinity of nutrient solution influences the shelf-life of fresh-cut lettuce grown in floating system. <i>Postharvest Biology and Technology</i> , 2011, 59, 132-137.	2.9	51
15	Salinity effects on enzymatic browning and antioxidant capacity of fresh-cut baby Romaine lettuce (<i>Lactuca sativa</i> L. cv. Duende). <i>Food Chemistry</i> , 2010, 119, 1502-1506.	4.2	51
16	Distribution of degradative enzymatic activities in the mesocarp of two melon groups. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1016-1023.	1.3	4
17	Ripening stage influenced the expression of polyphenol oxidase, peroxidase, pectin methylesterase and polygalacturonase in two melon cultivars. <i>International Journal of Food Science and Technology</i> , 2009, 44, 940-946.	1.3	19
18	Partial sequencing of the β -glucosidase-encoding gene of yeast strains isolated from musts and wines. <i>Annals of Microbiology</i> , 2008, 58, 503-508.	1.1	10

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19	Pectin methylesterase, polyphenol oxidase and physicochemical properties of typical longâ€storage cherry tomatoes cultivated under water stress regime. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 389-396.	1.7	24
20	Increase of trans-resveratrol in typical Sicilian wine using Î²-Glucosidase from various sources. <i>Food Chemistry</i> , 2008, 107, 1570-1575.	4.2	39
21	Characterization and Role of Polyphenol Oxidase and Peroxidase in Browning of Fresh-Cut Melon. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 132-138.	2.4	75
22	Characterization of Polyphenol Oxidase and Peroxidase and Influence on Browning of Cold Stored Strawberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3469-3476.	2.4	176
23	Effects of thermal treatments on pectinesterase activity determined in blood oranges juices. <i>Enzyme and Microbial Technology</i> , 2005, 36, 258-263.	1.6	35
24	Characterization of a Tomato Polyphenol Oxidase and Its Role in Browning and Lycopene Content. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2032-2038.	2.4	57
25	Selection, characterization and comparison of Î²-glucosidase from mould and yeasts employable for enological applications. <i>Enzyme and Microbial Technology</i> , 2004, 35, 58-66.	1.6	81
26	Assessment of Î²-glucosidase activity in selected wild strains of <i>Oenococcus oeni</i> for malolactic fermentation. <i>Enzyme and Microbial Technology</i> , 2004, 34, 292-296.	1.6	47
27	A specific method for determination of pectin esterase in blood oranges. <i>Enzyme and Microbial Technology</i> , 2003, 32, 174-177.	1.6	8
28	Chemical analysis and photoprotective effect of an extract of wine from Jacquez grapes. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1867-1874.	1.7	15
29	A mixture of purified glycosidases from <i>Aspergillus niger</i> for oenological application immobilised by inclusion in chitosan gels. <i>Enzyme and Microbial Technology</i> , 2002, 30, 80-89.	1.6	45
30	Properties of endogenous Î²-glucosidase of a <i>Saccharomyces cerevisiae</i> strain isolated from Sicilian musts and wines. <i>Enzyme and Microbial Technology</i> , 2002, 31, 1030-1035.	1.6	40
31	Properties of endogenous Î²-glucosidase of a <i>Pichia anomala</i> strain isolated from Sicilian musts and wines. <i>Enzyme and Microbial Technology</i> , 2002, 31, 1036-1041.	1.6	33
32	Inexpensive Isolation of Î²-D-Glucopyranosidase from Î±-L-Arabinofuranosidase, Î±-L-Rhamnopyranosidase, and o-Acetylerase. <i>Applied Biochemistry and Biotechnology</i> , 2002, 101, 01-14.	1.4	10
33	A novel chitosan derivative to immobilize Î±-L-rhamnopyranosidase from <i>Aspergillus niger</i> for application in beverage technologies. <i>Enzyme and Microbial Technology</i> , 2001, 28, 427-438.	1.6	46
34	A simple method for purifying glycosidases: Î±-l-rhamnopyranosidase from <i>Aspergillus niger</i> to increase the aroma of Moscato wine. <i>Enzyme and Microbial Technology</i> , 2000, 27, 522-530.	1.6	77
35	Stabilization of a Î²-glucosidase from <i>Aspergillus niger</i> by binding to an amine agarose gel. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2000, 11, 63-69.	1.8	17
36	Fining Treatments of White Wines by Means of Polymeric Adjuvants for Their Stabilization against Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4619-4627.	2.4	30