Prof. Sara Spilimbergo

List of publications

(last updated: May 12, 2023)

Articoli

1. **Spilimbergo, S.**, Elvassore, N., & Bertucco, A. **(2002)**. **Microbial inactivation by high-pressure**. *The Journal of Supercritical Fluids*, *22*(1), 55-63.
2. **Spilimbergo, S.**, & Bertucco, A. **(2003)**. **Non-thermal bacterial inactivation with dense CO2**. *Biotechnology and Bioengineering*, *84*(6), 627-638.
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5. **Spilimbergo, S.**, Bertucco, A., Lauro, F. M., & Bertoloni, G. **(2003)**. **Inactivation of Bacillus subtilis spores by supercritical CO2 treatment**. *Innovative Food Science & Emerging Technologies*, *4*(2), 161-165.
6. **Spilimbergo, S.**, & Mantoan, D. **(2005)**. **Stochastic modeling of S. cerevisiae inactivation by supercritical CO2.** *Biotechnology progress*, *21*(5), 1461-1465.
7. **Spilimbergo, S.**, Bertucco, A., Basso, G., & Bertoloni, G. **(2005)**. **Determination of extracellular and intracellular pH of Bacillus subtilis suspension under CO2 treatment**. *Biotechnology and bioengineering*, *92*(4), 447-451.
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13. Gasperi, F., Aprea, E., Biasioli, F., Carlin, S., Endrizzi, I., Pirretti, G., & **Spilimbergo, S. (2009**). **Effects of supercritical CO2 and N2O pasteurisation on the quality of fresh apple juice.** *Food chemistry*, *115*(1), 129-136.
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Congressi a partecipazione orale

1. 2nd International Meeting on High Pressure Chemical Engineering, Amburgo, Germania, **Marzo 2001**, ***Microbial inactivation by high-pressur****e*, (**S. Spilimbergo**, N. Elvassore, A. Bertucco).
2. 6th Italian Conference on Chemical and Process Engineering, Pisa, **Giugno 2003**, ***Pasteurization of orange juice by supercritical CO_2 treatment: kinetic of microbial inactivatio****n*, (**S. Spilimbergo**, A. Bertucco, D. Marchese), versione elettronica ISBN: 8890077522.
3. 11th International Symposium on SFC, SFE and Processing, Pittsburgh, U.S.A., **Agosto 2004**, ***Non-thermal microbial inactivation with dense CO_2: state-of-art and potentials***, (A. Bertucco, **S. Spilimbergo**).

4. GRICU 2004, Porto d'Ischia (Napoli), **Settembre 2004**, ***Determination of intracellular pH of B.subtilis after High Pressure CO_2 treatment***, (**S. Spilimbergo**, A. Bertucco, L. Cesaro, G. Basso), Vol 1, pag. 459-462 ISBN 8887030804.
5. 10th European Meeting on Supercritical Fluids, Colmar, Francia, **Dicembre 2005**, ***Effects of supercritical pasteurization of foodstuff on microorganisms viability evaluated by cell fluorescent staining***, (**S. Spilimbergo**, P. Foladori, A. Quaranta, G. Della Mea, G. Ziglio, D. Mantoan), versione elettronica, ISBN 290526747x.
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7. 2th European conference on sensory consumer science of food and beverages, Hague, The Netherlands, 26-29 **Settembre 2006**, ***Supercritical pasteurisation: sensory diversity between fresh and treated apple juices***, (F. Gasperi, F. Biasioli, R. Ciaghi, A. Dalser, I. Endrizzi, G. Gallerani, D. Mantoan, **S. Spilimbergo**), P132.
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9. Biomicroword2009, Lisbona, Portogallo, **dicembre 2009**, ***Human pathogens, nosocomial infections, heat-sensitive textile implants and an innovative approach to deal with them*** (C. Cinquemani, Eckhard Schollmeyer, **S. Spilimbergo**).
10. Biomicroword2009, Lisbona, Portogallo, **dicembre 2009**, ***Supercritical fluids for pasteurization - on-line investigation of the inactivation mechanisms*** (**S. Spilimbergo**, C. Cinquemani).
11. 13th European Meeting On Supercritical Fluids The Hague, **Ottobre 2011**, ***Effect of supercritical CO2 pasteurization of natural microflora and quality attributes of fresh – cut coconut*** (G. Ferrentino, S. Balzan, S. Spilimbergo), ISBN 9782905267771.
12. EFFOST Annual Conference, Berlin, Germania, **Novembre 2011**, ***Microbial inactivation after supercritical CO_2 processing in ham over its shelf life*** (G. Ferrentino, S. Balzan, **S. Spilimbergo**).
13. 10th International Meeting on Supercritical Fluids, San Francisco, CA, USA, **Maggio 2012**, ***Supercritical CO2 inactivation on Solid Materials*** (**S. Spilimbergo**, G. Ferrentino. S. Balzan, A. Bertucco), versione elettronica.
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