

# Pedro A Aredes Fernandez

## List of Publications by Citations

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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.

9

papers

99

citations

6

h-index

9

g-index

9

ext. papers

105

ext. citations

3.2

avg, IF

1.79

L-index

#	Paper	IF	Citations
9	Phenolic compound combinations on Escherichia coli viability in a meat system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6048-52	5.7	39
8	Effect of dipeptides on the growth of Oenococcus oeni in synthetic medium deprived of amino acids. <i>Current Microbiology</i> , <b>2004</b> , 49, 361-5	2.4	18
7	Interaction between Oenococcus oeni and Lactobacillus hilgardii isolated from wine. Modification of available nitrogen and biogenic amine production. <i>Biotechnology Letters</i> , <b>2010</b> , 32, 1095-102	3	11
6	Increase in antioxidant and antihypertensive peptides from Argentinean wines by Oenococcus oeni. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 163, 166-70	5.8	9
5	Growth response and modifications of organic nitrogen compounds in pure and mixed cultures of lactic acid bacteria from wine. <i>Current Microbiology</i> , <b>2006</b> , 52, 86-91	2.4	8
4	Increase in antioxidant and antihypertensive activity by Oenococcus oeni in a yeast autolysis wine model. <i>Biotechnology Letters</i> , <b>2011</b> , 33, 359-64	3	7
3	EFFECT OF PHENOLIC COMPOUNDS FROM ARGENTINEAN RED WINES ON PATHOGENIC BACTERIA IN A MEAT MODEL SYSTEM. <i>Journal of Food Biochemistry</i> , <b>2013</b> , 37, 425-431	3.3	3
2	Characterization of the phenolic fraction from Argentine wine and its effect on viability and polysaccharide production of Pediococcus pentosaceus. <i>Biotechnology Letters</i> , <b>2015</b> , 37, 2435-44	3	2
1	Influence of wine phenolic compounds on viability and exopolysaccharide production by Pediococcus pentosaceus. <i>Journal of Wine Research</i> , <b>2018</b> , 29, 143-150	1	2