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List of Publications by Year in descending order

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169
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Compound Combinations on Escherichia coli Viability in a Meat System. Journal of Agricultural and Food Chemistry, 2010, 58, 6048-6052.	2.4	43
2	Effect of Dipeptides on the Growth of Oenococcus oeni in Synthetic Medium Deprived of Amino Acids. Current Microbiology, 2004, 49, 361-365.	1.0	19
3	Interaction between Oenococcus oeni and Lactobacillus hilgardii isolated from wine. Modification of available nitrogen and biogenic amine production. Biotechnology Letters, 2010, 32, 1095-1102.	1.1	16
4	Increase in antioxidant and antihypertensive peptides from Argentinean wines by Oenococcus oeni. International Journal of Food Microbiology, 2013, 163, 166-170.	2.1	13
5	Growth Response and Modifications of Organic Nitrogen Compounds in Pure and Mixed Cultures of Lactic Acid Bacteria from Wine. Current Microbiology, 2006, 52, 86-91.	1.0	11
6	Increase in antioxidant and antihypertensive activity by Oenococcus oeni in a yeast autolysis wine model. Biotechnology Letters, 2011, 33, 359-364.	1.1	10
7	EFFECT OF PHENOLIC COMPOUNDS FROM ARGENTINEAN RED WINES ON PATHOGENIC BACTERIA IN A MEAT MODEL SYSTEM. Journal of Food Biochemistry, 2013, 37, 425-431.	1.2	5
8	Characterization of the phenolic fraction from Argentine wine and its effect on viability and polysaccharide production of Pediococcus pentosaceus. Biotechnology Letters, 2015, 37, 2435-2444.	1.1	4
9	Influence of wine phenolic compounds on viability and exopolysaccharide production by Pediococcus pentosaceus. Journal of Wine Research, 2018, 29, 143-150.	0.9	3