

# Pedro A Aredes Fernández

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1019633/publications.pdf>

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9  
papers

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citations

1478505

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docs citations

9  
times ranked

169  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Compound Combinations on <i>Escherichia coli</i> Viability in a Meat System. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6048-6052.	5.2	43
2	Effect of Dipeptides on the Growth of <i>Oenococcus oeni</i> in Synthetic Medium Deprived of Amino Acids. <i>Current Microbiology</i> , 2004, 49, 361-365.	2.2	19
3	Interaction between <i>Oenococcus oeni</i> and <i>Lactobacillus hilgardii</i> isolated from wine. Modification of available nitrogen and biogenic amine production. <i>Biotechnology Letters</i> , 2010, 32, 1095-1102.	2.2	16
4	Increase in antioxidant and antihypertensive peptides from Argentinean wines by <i>Oenococcus oeni</i> . <i>International Journal of Food Microbiology</i> , 2013, 163, 166-170.	4.7	13
5	Growth Response and Modifications of Organic Nitrogen Compounds in Pure and Mixed Cultures of Lactic Acid Bacteria from Wine. <i>Current Microbiology</i> , 2006, 52, 86-91.	2.2	11
6	Increase in antioxidant and antihypertensive activity by <i>Oenococcus oeni</i> in a yeast autolysis wine model. <i>Biotechnology Letters</i> , 2011, 33, 359-364.	2.2	10
7	EFFECT OF PHENOLIC COMPOUNDS FROM ARGENTINEAN RED WINES ON PATHOGENIC BACTERIA IN A MEAT MODEL SYSTEM. <i>Journal of Food Biochemistry</i> , 2013, 37, 425-431.	2.9	5
8	Characterization of the phenolic fraction from Argentine wine and its effect on viability and polysaccharide production of <i>Pediococcus pentosaceus</i> . <i>Biotechnology Letters</i> , 2015, 37, 2435-2444.	2.2	4
9	Influence of wine phenolic compounds on viability and exopolysaccharide production by <i>Pediococcus pentosaceus</i> . <i>Journal of Wine Research</i> , 2018, 29, 143-150.	1.5	3