Sergi Ferrer

List of Publications by Year
in descending order

70 papers	2,575 citations	172386 29 h-index	197736 49 g-index
70 all docs	70 docs citations	70 times ranked	2169 citing authors

#	Article	IF	Citations
1	Biogenic Amines in Wines from Three Spanish Regions. Journal of Agricultural and Food Chemistry, 2005, 53, 1119-1124.	2.4	173
2	16S-ARDRA, a Tool for Identification of Lactic Acid Bacteria Isolated from Grape Must and Wine. Systematic and Applied Microbiology, 2003, 26, 412-422.	1.2	164
3	Biogenic amine production by lactic acid bacteria, acetic bacteria and yeast isolated from wine. Food Control, 2007, 18, 1569-1574.	2.8	159
4	Improvement of volatile composition of wines by controlled addition of malolactic bacteria. Food Research International, 1999, 32, 491-496.	2.9	134
5	Which lactic acid bacteria are responsible for histamine production in wine?. Journal of Applied Microbiology, 2005, 99, 580-586.	1.4	130
6	Polyphasic study of wine Lactobacillus strains: taxonomic implications. International Journal of Systematic and Evolutionary Microbiology, 2005, 55, 197-207.	0.8	97
7	Identification of a novel enzymatic activity from lactic acid bacteria able to degrade biogenic amines in wine. Applied Microbiology and Biotechnology, 2014, 98, 185-198.	1.7	90
8	Development of specific fluorescent oligonucleotide probes for in situ identification of wine lactic acid bacteria. FEMS Microbiology Letters, 2003, 225, 115-123.	0.7	88
9	Technological properties of Lactobacillus plantarum strains isolated from grape must fermentation. Food Microbiology, 2016, 57, 187-194.	2.1	80
10	An improved medium for distinguishing between homofermentative and heterofermentative lactic acid bacteria. International Journal of Food Microbiology, 1993, 18, 37-42.	2.1	64
11	Cloning and characterization of a new laccase from Lactobacillus plantarum J16 CECT 8944 catalyzing biogenic amines degradation. Applied Microbiology and Biotechnology, 2016, 100, 3113-3124.	1.7	63
12	Biogenic amine determination in wine fermented in oak barrels: Factors affecting formation. Food Research International, 2008, 41, 697-706.	2.9	56
13	NAD(P)H regeneration is the key for heterolactic fermentation of hexoses in Oenococcus oeni. Microbiology (United Kingdom), 2002, 148, 325-332.	0.7	55
14	Tyramine and phenylethylamine production among lactic acid bacteria isolated from wine. International Journal of Food Microbiology, 2007, 115, 364-368.	2.1	53
15	Lactobacillus vini sp. nov., a wine lactic acid bacterium homofermentative for pentoses. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 513-517.	0.8	52
16	Erwinia piriflorinigrans sp. nov., a novel pathogen that causes necrosis of pear blossoms. International Journal of Systematic and Evolutionary Microbiology, 2011, 61, 561-567.	0.8	51
17	Malic Enzyme and Malolactic Enzyme Pathways Are Functionally Linked but Independently Regulated in Lactobacillus casei BL23. Applied and Environmental Microbiology, 2013, 79, 5509-5518.	1.4	45
18	The effects of freezing and freeze-drying ofOenococcus oeniupon induction of malolactic fermentation in red wine. International Journal of Food Science and Technology, 2000, 35, 75-79.	1.3	42

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19	The potential of positively-charged cellulose sponge for malolactic fermentation of wine, using Oenococcus oeni. Enzyme and Microbial Technology, 2001, 28, 415-419.	1.6	42
20	Influence of freezing temperatures prior to freeze-drying on viability of yeasts and lactic acid bacteria isolated from wine. Journal of Applied Microbiology, 2017, 122, 1603-1614.	1.4	41
21	Histamine, histidine, and growth-phase mediated regulation of the histidine decarboxylase gene in lactic acid bacteria isolated from wine. FEMS Microbiology Letters, 2006, 260, 84-90.	0.7	40
22	Factors affecting the production of putrescine from agmatine byLactobacillus hilgardiiX₁B isolated from wine. Journal of Applied Microbiology, 2008, 105, 158-165.	1.4	40
23	Saccharomyces cerevisiae and Oenococcus oeni immobilized in different layers of a cellulose/starch gel composite for simultaneous alcoholic and malolactic wine fermentations. Process Biochemistry, 2013, 48, 1279-1284.	1.8	40
24	Title is missing!. Biotechnology Letters, 1999, 21, 349-353.	1.1	38
25	Recombinant laccase from Pediococcus acidilactici CECT 5930 with ability to degrade tyramine. PLoS ONE, 2017, 12, e0186019.	1.1	34
26	Regulation ofhdcexpression and HDC activity by enological factors in lactic acid bacteria. Journal of Applied Microbiology, 2008, 105, 1544-1551.	1.4	32
27	Characterization of Lactobacillus isolates from fermented olives and their bacteriocin gene profiles. Food Microbiology, 2011, 28, 1514-1518.	2.1	32
28	Malolactic fermentation in wine with high densities of non-proliferating Oenococcus oeni. World Journal of Microbiology and Biotechnology, 2000, 16, 805-810.	1.7	31
29	Lactobacillus oeni sp. nov., from wine. International Journal of Systematic and Evolutionary Microbiology, 2009, 59, 2010-2014.	0.8	31
30	Transformation of the dermatophyte Trichophyton mentagrophytes to hygromycin B resistance. Infection and Immunity, 1989, 57, 2923-2925.	1.0	31
31	Use of starter cultures ofLactobacillusto induce malolactic fermentation in wine. Australian Journal of Grape and Wine Research, 2017, 23, 15-21.	1.0	29
32	Comparative survey of putrescine production from agmatine deamination in different bacteria. Food Microbiology, 2008, 25, 882-887.	2.1	28
33	Effect of micro-oxygenation on the evolution of aromatic compounds in wines: Malolactic fermentation and ageing in wood. LWT - Food Science and Technology, 2009, 42, 391-401.	2.5	28
34	The role of two families of bacterial enzymes in putrescine synthesis from agmatine via agmatine deiminase. International Microbiology, 2010, 13, 169-77.	1.1	28
35	Improved enzymatic method for the rapid determination of histamine in wine. Food Additives and Contaminants, 2004, 21, 1149-1154.	2.0	26
36	Lactobacillus uvarum sp. nov. â€“ A new lactic acid bacterium isolated from Spanish Bobal grape must. Systematic and Applied Microbiology, 2008, 31, 425-433.	1.2	26

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37	Lowering histamine formation in a red Ribera del Duero wine (Spain) by using an indigenous O. oeni strain as a malolactic starter. International Journal of Food Microbiology, 2017, 244, 11-18.	2.1	25
38	Lactobacillus bobalius sp. nov., a lactic acid bacterium isolated from Spanish Bobal grape must. International Journal of Systematic and Evolutionary Microbiology, 2008, 58, 2699-2703.	0.8	24
39	Conjugative plasmid pIP501 undergoes specific deletions after transfer from Lactococcus lactis to Oenococcus oeni. Archives of Microbiology, 2003, 180, 367-373.	1.0	22
40	Biogenic amine synthesis in high quality Tempranillo wines. Relationship with lactic acid bacteria and vinification conditions. Annals of Microbiology, 2011, 61, 191-198.	1.1	21
41	Influence of yeast strains on managing wine acidity using Lactobacillus plantarum. Food Control, 2018, 92, 471-478.	2.8	21
42	Structural analysis and biochemical properties of laccase enzymes from two Pediococcus species. Microbial Biotechnology, 2021, 14, 1026-1043.	2.0	21
43	Continuous malolactic fermentation in red wine using free Oenococcus oeni. World Journal of Microbiology and Biotechnology, 1999, 15, 737-739.	1.7	20
44	Selection of Lactobacillus strains to induce biological acidification in low acidity wines. LWT - Food Science and Technology, 2016, 73, 334-341.	2.5	20
45	Nucleotide Sequence of Plasmid p4028, a Cryptic Plasmid fromLeuconostoc oenos. Plasmid, 1996, 36, 67-74.	0.4	17
46	The use of coreâ€shell highâ€performance liquid chromatography column technology to improve biogenic amine quantification in wine. Journal of the Science of Food and Agriculture, 2016, 96, 1556-1561.	1.7	14
47	TransposonsTn916andTn925can transfer fromEnterococcus faecalistoLeuconostoc oenos. FEMS Microbiology Letters, 1996, 135, 179-185.	0.7	13
48	Lactobacillus aquaticus sp. nov., isolated from a Korean freshwater pond. International Journal of Systematic and Evolutionary Microbiology, 2009, 59, 2215-2218.	0.8	13
49	A new fear in wine: Isolation of Staphylococcus epidermidis histamine producer. Food Control, 2016, 62, 142-149.	2.8	13
50	Immobilisation of yeasts on oak chips or cellulose powder for use in bottle-fermented sparkling wine. Food Microbiology, 2019, 78, 25-37.	2.1	12
51	Molecular characterization of Vitis vinifera L. local cultivars from volcanic areas (Canary Islands and Madeira) using SSR markers. Oeno One, 2019, 53, .	0.7	12
52	A polyphasic approach in order to identify dominant lactic acid bacteria during pasta manufacturing. LWT - Food Science and Technology, 2010, 43, 982-986.	2.5	11
53	Acetobacter musti sp. nov., isolated from Bobal grape must. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 957-961.	0.8	11
54	Transformation ofAspergillus parasiticususing autonomously replicating plasmids fromAspergillus nidulans. FEMS Microbiology Letters, 1994, 124, 35-41.	0.7	10

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55	A novel culture medium for Oenococcus oeni malolactic starter production. LWT - Food Science and Technology, 2015, 64, 25-31.	2.5	10
56	Ability of Kocuria varians LTH 1540 To Degrade Putrescine: Identification and Characterization of a Novel Amine Oxidase. Journal of Agricultural and Food Chemistry, 2015, 63, 4170-4178.	2.4	10
57	Cells-qPCR as a direct quantitative PCR method to avoid microbial DNA extractions in grape musts and wines. International Journal of Food Microbiology, 2017, 261, 25-34.	2.1	10
58	Protoplasts fromPodospora anserina: Isolation, purification, and transformation. Current Microbiology, 1985, 12, 301-306.	1.0	9
59	Improved detection and enumeration of yeasts in wine by Cells-qPCR. LWT - Food Science and Technology, 2018, 90, 90-97.	2.5	8
60	Exploring the biodiversity of two groups of Oenococcus oeni isolated from grape musts and wines: Are they equally diverse?. Systematic and Applied Microbiology, 2017, 40, 1-10.	1.2	7
61	Aurintricarboxylic acid as a nuclease inhibitor in fungal protoplasts. FEMS Microbiology Letters, 1986, 36, 9-13.	0.7	6
62	Yeast-Bacteria Coinoculation. , 2019, , 99-114.		5
63	Direct and Rapid Detection and Quantification of Oenococcus oeni Cells in Wine by Cells-LAMP and Cells-qLAMP. Frontiers in Microbiology, 2018, 9, 1945.	1.5	4
64	Assessment of Trace Elements and Stable Isotopes of Three Ardeid Species at Birama Swamp, Cuba. Archives of Environmental Contamination and Toxicology, 2013, 65, 24-32.	2.1	3
65	Molecular cloning ofTrichophyton mentagrophytes DNA sequences with promoter activity inEscherichia coli. World Journal of Microbiology and Biotechnology, 1992, 8, 196-198.	1.7	2
66	Nucleotide sequence of a Trichophyton mentagrophytes HindIII mitochondrial DNA fragment containing at RNA gene cluster. FEMS Microbiology Letters, 1993, 109, 151-157.	0.7	2
67	A selective medium for the isolation of malolactic mutants of Leuconostoc oenos. Letters in Applied Microbiology, 1994, 19, 451-453.	1.0	2
68	Influence of the Dry Yeast Preparation Method on Final Sparkling Wine Characteristics. Fermentation, 2022, 8, 313.	1.4	2
69	Presence of nucleosomes inPenicillium chrysogenum. Current Microbiology, 1987, 15, 151-154.	1.0	1
70	Malolactic fermentation in white wines. , 2022, , 177-185.		1