Carlos Escott

List of Publications by Year
in descending order

38 papers	833 citations	516215 16 h-index	525886 27 g-index
39 all docs	39 docs citations	39 times ranked	635 citing authors

#	Article	IF	Citations
1	Use of non-Saccharomyces yeasts and oenological tannin in red winemaking: Influence on colour, aroma and sensorial properties of young wines. Food Microbiology, 2018, 69, 51-63.	2.1	86
2	Contribution of Non-Saccharomyces Yeasts to Wine Freshness. A Review. Biomolecules, 2020, 10, 34.	1.8	83
3	Applications of Metschnikowia pulcherrima in Wine Biotechnology. Fermentation, 2019, 5, 63.	1.4	81
4	Formation of polymeric pigments in red wines through sequential fermentation of flavanol-enriched musts with non-Saccharomyces yeasts. Food Chemistry, 2018, 239, 975-983.	4.2	49
5	Use of non-Saccharomyces in single-culture, mixed and sequential fermentation to improve red wine quality. European Food Research and Technology, 2017, 243, 2175-2185.	1.6	44
6	Grape Processing by High Hydrostatic Pressure: Effect on Use of Non-Saccharomyces in Must Fermentation. Food and Bioprocess Technology, 2016, 9, 1769-1778.	2.6	43
7	Influence of Saccharomyces and non-Saccharomyces Yeasts in the Formation of Pyranoanthocyanins and Polymeric Pigments during Red Wine Making. Molecules, 2019, 24, 4490.	1.7	37
8	Wort fermentation and beer conditioning with selected non-Saccharomyces yeasts in craft beers. European Food Research and Technology, 2019, 245, 1229-1238.	1.6	34
9	The Effects of Pre-Fermentative Addition of Oenological Tannins on Wine Components and Sensorial Qualities of Red Wine. Molecules, 2016, 21, 1445.	1.7	32
10	Pulsed Light Effect in Red Grape Quality and Fermentation. Food and Bioprocess Technology, 2017, 10, 1540-1547.	2.6	32
11	Zygosaccharomyces rouxii: Control Strategies and Applications in Food and Winemaking. Fermentation, 2018, 4, 69.	1.4	30
12	Characterization of polymeric pigments and pyranoanthocyanins formed in microfermentations of non-Saccharomycesyeasts. Journal of Applied Microbiology, 2016, 121, 1346-1356.	1.4	23
13	White wine processing by UHPH without SO2. Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. Food Chemistry, 2020, 332, 127417.	4.2	23
14	Impact of Hanseniaspora Vineae in Alcoholic Fermentation and Ageing on Lees of High-Quality White Wine. Fermentation, 2020, 6, 66.	1.4	20
15	Non-Saccharomyces as Biotools to Control the Production of Off-Flavors in Wines. Molecules, 2021, 26, 4571.	1.7	20
16	Sonication of Yeast Biomasses to Improve the Ageing on Lees Technique in Red Wines. Molecules, 2019, 24, 635.	1.7	18
17	Emerging Non-Thermal Technologies for the Extraction of Grape Anthocyanins. Antioxidants, 2021, 10, 1863.	2.2	18
18	The Impact of Hanseniaspora vineae Fermentation and Ageing on Lees on the Terpenic Aromatic Profile of White Wines of the Albillo Variety. International Journal of Molecular Sciences, 2021, 22, 2195.	1.8	16

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19	Effect of Lachancea thermotolerans on the Formation of Polymeric Pigments during Sequential Fermentation with Schizosaccharosmyces pombe and Saccharomyces cerevisiae. Molecules, 2018, 23, 2353.	1.7	15
20	Pulsed Light: Challenges of a Non-Thermal Sanitation Technology in the Winemaking Industry. Beverages, 2020, 6, 45.	1.3	15
21	Wine yeast selection in the Iberian Peninsula: Saccharomyces and non- Saccharomyces as drivers of innovation in Spanish and Portuguese wine industries. Critical Reviews in Food Science and Nutrition, 2023, 63, 10899-10927.	5.4	12
22	Anthocyanins as Natural Pigments in Beverages. , 2019, , 383-428.		11
23	Applications of nanotechnology in the winemaking process. European Food Research and Technology, 2020, 246, 1533-1541.	1.6	11
24	Wine Spoilage Yeasts: Control Strategy. , 0, , .		10
25	Cabernet Sauvignon Red Must Processing by UHPH to Produce Wine Without SO2: the Colloidal Structure, Microbial and Oxidation Control, Colour Protection and Sensory Quality of the Wine. Food and Bioprocess Technology, 2022, 15, 620-634.	2.6	10
26	Study of the Interaction of Anthocyanins with Phenolic Aldehydes in a Model Wine Solution. ACS Omega, 2018, 3, 15575-15581.	1.6	9
27	Evolution of the Phenolic Fraction and Aromatic Profile of Red Wines Aged in Oak Barrels. ACS Omega, 2020, 5, 7235-7243.	1.6	9
28	Application of Hanseniaspora vineae Yeast in the Production of RosÃ© Wines from a Blend of Tempranillo and Albillo Grapes. Fermentation, 2021, 7, 141.	1.4	9
29	Improvement of Must Fermentation from Late Harvest cv. Tempranillo Grapes Treated with Pulsed Light. Foods, 2021, 10, 1416.	1.9	8
30	Modification of the polyphenolic and aromatic fractions of red wines aged on lees assisted with ultrasound. International Journal of Food Science and Technology, 2019, 54, 2690-2699.	1.3	7
31	The Effect of Elicitors and Canopy Management in the Chemical Composition of Vitis vinifera Red Varieties in Warm and Hot Areas in Spain. Agronomy, 2021, 11, 1192.	1.3	6
32	Determination of Anthocyanin and Volatile Profile of Wines from Varieties Yiannoudi and Maratheftiko from the Island of Cyprus. Beverages, 2020, 6, 4.	1.3	5
33	Strategies to Improve the Freshness in Wines from Warm Areas. , 0, , .		4
34	Emerging Technologies to Increase Extraction, Control Microorganisms, and Reduce SO₂. , 0, , .		1
35	White must preservation by ultra-high pressure homogenization without SO2. , 2022, , 49-59.		1
36	pH Control and Aroma Improvement Using the Non-Saccharomyces Lachancea thermotolerans and Hanseniaspora spp. Yeasts to Improve Wine Freshness in Warm Areas. , 0, , .		1

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37	White must extraction methods. , 2022, , 39-47.		0
38	Effect of acidification biotechnologies on the production of volatile compounds, lactic acid and colour in red wines after the use of pulsed light pretreatment in grapes. European Food Research and Technology, 0, , .	1.6	0