

Carlos Escott

List of Publications by Year in descending order

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38
papers

833
citations

516215

16
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525886

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39
all docs

39
docs citations

39
times ranked

635
citing authors

#	ARTICLE	IF	CITATIONS
1	Wine yeast selection in the Iberian Peninsula: <i>Saccharomyces</i> and non- <i>Saccharomyces</i> as drivers of innovation in Spanish and Portuguese wine industries. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10899-10927.	5.4	12
2	White must preservation by ultra-high pressure homogenization without SO ₂ . , 2022, , 49-59.		1
3	White must extraction methods. , 2022, , 39-47.		0
4	Cabernet Sauvignon Red Must Processing by UHPH to Produce Wine Without SO ₂ : the Colloidal Structure, Microbial and Oxidation Control, Colour Protection and Sensory Quality of the Wine. <i>Food and Bioprocess Technology</i> , 2022, 15, 620-634.	2.6	10
5	The Impact of <i>Hanseniaspora vineae</i> Fermentation and Ageing on Lees on the Terpenic Aromatic Profile of White Wines of the Albillo Variety. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2195.	1.8	16
6	The Effect of Elicitors and Canopy Management in the Chemical Composition of <i>Vitis vinifera</i> Red Varieties in Warm and Hot Areas in Spain. <i>Agronomy</i> , 2021, 11, 1192.	1.3	6
7	Improvement of Must Fermentation from Late Harvest cv. Tempranillo Grapes Treated with Pulsed Light. <i>Foods</i> , 2021, 10, 1416.	1.9	8
8	Non- <i>Saccharomyces</i> as Biotoools to Control the Production of Off-Flavors in Wines. <i>Molecules</i> , 2021, 26, 4571.	1.7	20
9	Application of <i>Hanseniaspora vineae</i> Yeast in the Production of Ros� Wines from a Blend of Tempranillo and Albillo Grapes. <i>Fermentation</i> , 2021, 7, 141.	1.4	9
10	Emerging Non-Thermal Technologies for the Extraction of Grape Anthocyanins. <i>Antioxidants</i> , 2021, 10, 1863.	2.2	18
11	Contribution of Non- <i>Saccharomyces</i> Yeasts to Wine Freshness. A Review. <i>Biomolecules</i> , 2020, 10, 34.	1.8	83
12	White wine processing by UHPH without SO ₂ . Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. <i>Food Chemistry</i> , 2020, 332, 127417.	4.2	23
13	Impact of <i>Hanseniaspora Vineae</i> in Alcoholic Fermentation and Ageing on Lees of High-Quality White Wine. <i>Fermentation</i> , 2020, 6, 66.	1.4	20
14	Pulsed Light: Challenges of a Non-Thermal Sanitation Technology in the Winemaking Industry. <i>Beverages</i> , 2020, 6, 45.	1.3	15
15	Applications of nanotechnology in the winemaking process. <i>European Food Research and Technology</i> , 2020, 246, 1533-1541.	1.6	11
16	Evolution of the Phenolic Fraction and Aromatic Profile of Red Wines Aged in Oak Barrels. <i>ACS Omega</i> , 2020, 5, 7235-7243.	1.6	9
17	Determination of Anthocyanin and Volatile Profile of Wines from Varieties Yiannoudi and Maratheftiko from the Island of Cyprus. <i>Beverages</i> , 2020, 6, 4.	1.3	5
18	Applications of <i>Metschnikowia pulcherrima</i> in Wine Biotechnology. <i>Fermentation</i> , 2019, 5, 63.	1.4	81

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19	Anthocyanins as Natural Pigments in Beverages. , 2019, , 383-428.		11
20	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
21	Sonication of Yeast Biomasses to Improve the Ageing on Lees Technique in Red Wines. Molecules, 2019, 24, 635.	1.7	18
22	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
23	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
24	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
25	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
26	Zygosaccharomyces rouxii: Control Strategies and Applications in Food and Winemaking. Fermentation, 2018, 4, 69.	1.4	30
27	Study of the Interaction of Anthocyanins with Phenolic Aldehydes in a Model Wine Solution. ACS Omega, 2018, 3, 15575-15581.	1.6	9
28	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
29	Pulsed Light Effect in Red Grape Quality and Fermentation. Food and Bioprocess Technology, 2017, 10, 1540-1547.	2.6	32
30	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
31	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
32	Characterization of polymeric pigments and pyranoanthocyanins formed in microfermentations of non-Saccharomyces yeasts. Journal of Applied Microbiology, 2016, 121, 1346-1356.	1.4	23
33	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
34	Wine Spoilage Yeasts: Control Strategy. , 0, , .		10
35	Strategies to Improve the Freshness in Wines from Warm Areas. , 0, , .		4
36	Emerging Technologies to Increase Extraction, Control Microorganisms, and Reduce SO ₂ . , 0, , .		1

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37	pH Control and Aroma Improvement Using the Non- <i>Saccharomyces Lachancea thermotolerans</i> and <i>Hanseniaspora</i> spp. Yeasts to Improve Wine Freshness in Warm Areas. , 0, , .		1
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