Jose Antonio Prieto

List of Publications by Year
in descending order

63	2,200	218677	233421
papers	citations	26 h-index	45 g-index

65	65	65	2178
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fluidization of Membrane Lipids Enhances the Tolerance of Saccharomyces cerevisiae to Freezing and Salt Stress. Applied and Environmental Microbiology, 2007, 73, 110-116.	3.1	181
2	Cold response inSaccharomyces cerevisiae: new functions for old mechanisms. FEMS Microbiology Reviews, 2007, 31, 327-341.	8.6	175
3	A Downshift in Temperature Activates the High Osmolarity Glycerol (HOG) Pathway, Which Determines Freeze Tolerance in Saccharomyces cerevisiae. Journal of Biological Chemistry, 2006, 281, 4638-4645.	3.4	164
4	Carbon Source-Dependent Phosphorylation of Hexokinase PII and Its Role in the Glucose-Signaling Response in Yeast. Molecular and Cellular Biology, 1998, 18, 2940-2948.	2.3	112
5	Engineering bakerâ€™s yeast: room for improvement. Trends in Biotechnology, 1999, 17, 237-244.	9.3	106
6	Hexokinase PII has a double cytosolic-nuclear localisation inSaccharomyces cerevisiae. FEBS Letters, 1998, 425, 475-478.	2.8	90
7	Isolation, Purification, and Characterization of a Cold-Active Lipase fromAspergillus nidulans. Journal of Agricultural and Food Chemistry, 2000, 48, 105-109.	5.2	89
8	The Saccharomyces cerevisiae aldose reductase is implied in the metabolism of methylglyoxal in response to stress conditions. Current Genetics, 2001, 39, 273-283.	1.7	89
9	Osmotolerance and leavening ability in sweet and frozen sweet dough. Comparative analysis between Torulaspora delbrueckii and Saccharomyces cerevisiae baker's yeast strains. Antonie Van Leeuwenhoek, 2003, 84, 125-134.	1.7	68
10	The HOG MAP kinase pathway is required for the induction of methylglyoxal-responsive genes and determines methylglyoxal resistance in Saccharomyces cerevisiae. Molecular Microbiology, 2005, 56, 228-239.	2.5	61
11	Genetic and Phenotypic Characteristics of Baker's Yeast: Relevance to Baking. Annual Review of Food Science and Technology, 2013, 4, 191-214.	9.9	57
12	The Activity of Yeast Hog1 MAPK Is Required during Endoplasmic Reticulum Stress Induced by Tunicamycin Exposure. Journal of Biological Chemistry, 2010, 285, 20088-20096.	3.4	51
13	DOGR1 andDOGR2: Two genes fromSaccharomyces cerevisiae that confer 2-deoxyglucose resistance when overexpressed. Yeast, 1995, 11, 1233-1240.	1.7	46
14	Purification and characterization of a new Î±-amylase of intermediate thermal stability from the yeast Lipomyces kononenkoae. Biochemistry and Cell Biology, 1995, 73, 41-49.	2.0	46
15	Optimized separation of nonpolar and polar lipid classes from wheat flour by solidâ€phase extraction. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 387-391.	1.9	39
16	Construction of baker's yeast strains that secrete Aspergillus oryzae alpha-amylase and their use in bread making. Journal of Cereal Science, 1995, 21, 185-193.	3.7	39
17	Stable High-Copy-Number Integration of Aspergillus oryzae Î±-AMYLASE cDNA in an Industrial Baker's Yeast Strain. Biotechnology Progress, 1999, 15, 459-466.	2.6	38
18	Heterologous Expression of Type I Antifreeze Peptide GS-5 in Baker's Yeast Increases Freeze Tolerance and Provides Enhanced Gas Production in Frozen Dough. Journal of Agricultural and Food Chemistry, 2005, 53, 9966-9970.	5.2	37

#	Article	IF	Citations
19	Validation of a Flour-Free Model Dough System for Throughput Studies of Baker's Yeast. Applied and Environmental Microbiology, 2005, 71, 1142-1147.	3.1	36
20	Expression ofLIP1andLIP2Genes fromGeotrichumSpecies in Baker's Yeast Strains and Their Application to the Bread-Making Process. Journal of Agricultural and Food Chemistry, 1999, 47, 803-808.	5.2	34
21	Regulation of Salt Tolerance by Torulaspora delbrueckii Calcineurin Target Crz1p. Eukaryotic Cell, 2006, 5, 469-479.	3.4	31
22	Protein kinase Snf1 is involved in the proper regulation of the unfolded protein response in Saccharomyces cerevisiae. Biochemical Journal, 2015, 468, 33-47.	3.7	31
23	Molecular characterization of a gene that confers 2-deoxyglucose resistance in yeast. Yeast, 1994, 10, 1195-1202.	1.7	29
24	Yeast cells display a regulatory mechanism in response to methylglyoxal. FEMS Yeast Research, 2004, 4, 633-641.	2.3	29
25	Overexpression of the Calcineurin Target CRZ1 Provides Freeze Tolerance and Enhances the Fermentative Capacity of Baker's Yeast. Applied and Environmental Microbiology, 2007, 73, 4824-4831.	3.1	29
26	Adaptive evolution of baker's yeast in a doughâ€like environment enhances freeze and salinity tolerance. Microbial Biotechnology, 2010, 3, 210-221.	4.2	29
27	The expression of a specific 2-deoxyglucose-6P phosphatase prevents catabolite repression mediated by 2-deoxyglucose in yeast. Current Genetics, 1995, 28, 101-107.	1.7	28
28	Sng1 associates with Nce102 to regulate the yeast Pkhâ€“Ypk signalling module in response to sphingolipid status. Biochimica Et Biophysica Acta - Molecular Cell Research, 2016, 1863, 1319-1333.	4.1	28
29	Characterization of the S. cerevisiae inp51 mutant links phosphatidylinositol 4,5-bisphosphate levels with lipid content, membrane fluidity and cold growth. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2016, 1861, 213-226.	2.4	23
30	The Antarctic yeast Candida sake: Understanding cold metabolism impact on wine. International Journal of Food Microbiology, 2017, 245, 59-65.	4.7	23
31	Construction of a lactose-assimilating strain of baker's yeast. Yeast, 1999, 15, 1299-1305.	1.7	21
32	Bakerâ€™s yeast: challenges and future prospects. Topics in Current Genetics, 2003, , 57-97.	0.7	21
33	Redox engineering by ectopic expression of glutamate dehydrogenase genes links NADPH availability and NADH oxidation with cold growth in Saccharomyces cerevisiae. Microbial Cell Factories, 2015, 14, 100.	4.0	20
34	Low temperature highlights the functional role of the cell wall integrity pathway in the regulation of growth in Saccharomyces cerevisiae. Biochemical Journal, 2012, 446, 477-488.	3.7	19
35	Construction of Baker's Yeast Strains that Secrete Different Xylanolytic Enzymes and their use in Bread Making. Journal of Cereal Science, 1997, 26, 195-199.	3.7	17
36	Myriocinâ€induced adaptive laboratory evolution of an industrial strain of Saccharomyces cerevisiae reveals its potential to remodel lipid composition and heat tolerance. Microbial Biotechnology, 2020, 13, 1066-1081.	4.2	17

#	Article	IF	Citations
37	Characterization of novel neopullulanase fromBacillus polymyxa. Applied Biochemistry and Biotechnology, 1997, 68, 113-120.	2.9	16
38	Cloning and characterization of the gene encoding a high-affinity maltose transporter from. FEMS Yeast Research, 2004, 4, 467-476.	2.3	16
39	Composition and distribution of individual molecular species of major glycolipids in wheat flour. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 1019-1022.	1.9	15
40	Isolation and characterization of theLGT1gene encoding a low-affinity glucose transporter fromTorulaspora delbrueckii. Yeast, 2005, 22, 165-175.	1.7	15
41	Hog1 Mitogen-Activated Protein Kinase Plays Conserved and Distinct Roles in the Osmotolerant Yeast Torulaspora delbrueckii. Eukaryotic Cell, 2006, 5, 1410-1419.	3.4	15
42	Multicopy Suppression Screening of Saccharomyces cerevisiae Identifies the Ubiquitination Machinery as a Main Target for Improving Growth at Low Temperatures. Applied and Environmental Microbiology, 2011, 77, 7517-7525.	3.1	14
43	Characterization of a Torulaspora delbrueckii diploid strain with optimized performance in sweet and frozen sweet dough. International Journal of Food Microbiology, 2007, 116, 103-110.	4.7	13
44	Isolation and characterization of the geneURA3 encoding the orotidine-5?-phosphate decarboxylase fromTorulaspora delbrueckii. Yeast, 2002, 19, 1431-1435.	1.7	11
45	Global expression studies in baker's yeast reveal target genes for the improvement of industrially-relevant traits: the cases of CAF16 and ORC2. Microbial Cell Factories, 2010, 9, 56.	4.0	11
46	Construction of a Trp commercial baker?s yeast strain by using food-safe-grade dominant drug resistance cassettes. FEMS Yeast Research, 2003, 4, 329-338.	2.3	10
47	Nuclear versus cytosolic activity of the yeast Hog1 MAP kinase in response to osmotic and tunicamycinâ€induced ER stress. FEBS Letters, 2015, 589, 2163-2168.	2.8	10
48	Pho85 and PI(4,5)P2 regulate different lipid metabolic pathways in response to cold. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2020, 1865, 158557.	2.4	10
49	Near-freezing effects on the proteome of industrial yeast strains of Saccharomyces cerevisiae. Journal of Biotechnology, 2016, 221, 70-77.	3.8	9
50	Hexose transport in Torulaspora delbrueckii: identification of Igt1, a new dual-affinity transporter. FEMS Yeast Research, 2020, 20, .	2.3	9
51	Chemical changes in nitrogenous compounds during fermentation of sour doughs and bread doughs. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1989, 189, 12-15.	0.6	8
52	Slt2 Is Required to Activate ER-Stress-Protective Mechanisms through TORC1 Inhibition and Hexosamine Pathway Activation. Journal of Fungi (Basel, Switzerland), 2022, 8, 92.	3.5	8
53	The formation of hybrid complexes between isoenzymes of glyceraldehydeâ€3â€phosphate dehydrogenase regulates its aggregation state, the glycolytic activity and sphingolipid status in Saccharomyces cerevisiae. Microbial Biotechnology, 2020, 13, 562-571.	4.2	7
54	Sphingolipids and Inositol Phosphates Regulate the Tau Protein Phosphorylation Status in Humanized Yeast. Frontiers in Cell and Developmental Biology, 2020, 8, 592159.	3.7	7

#	Article	IF	Citations
55	Variations in the gliadin pattern of flour and isolated gluten on nitrogen application Implications for baking potential and rheological properties. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 194, 337-343.	0.6	6
56	Nucleotide sequence of a putative peroxisomal protein from the yeastLipomyces kononenkoae. FEMS Microbiology Letters, 1994, 122, 153-157.	1.8	6
57	Uraâ^' host strains for genetic manipulation and heterologous expression of Torulaspora delbrueckii. International Journal of Food Microbiology, 2003, 86, 79-86.	4.7	6
58	Isolation and characterization of the carbon cataboliteâ€derepressing protein kinase Snf1 from the stress tolerant yeast Torulaspora delbrueckii. Yeast, 2010, 27, 1061-1069.	1.7	6
59	Title is missing!. Biotechnology Letters, 1999, 21, 225-229.	2.2	5
60	Functional Properties of Low Mr Wheat Proteins. I. Isolation, Characterization and Comparison with Other Reported Low Mr wheat Proteins. Journal of Cereal Science, 1993, 17, 203-220.	3.7	4
61	A DNA region ofTorulaspora delbrueckii containing theHIS3 gene: sequence, gene order and evolution. Yeast, 2003, 20, 1359-1368.	1.7	3
62	Inappropriate translation inhibition and P-body formation cause cold-sensitivity in tryptophan-auxotroph yeast mutants. Biochimica Et Biophysica Acta - Molecular Cell Research, 2017, 1864, 314-323.	4.1	3
63	Low Molecular Weight Peptides of Bread Dough and Bread. Dynamics During Fermentation and Baking. Journal of Liquid Chromatography and Related Technologies, 1992, 15, 351-367.	1.0	1