

Roberto Prez-Torrado

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3888873/roberto-perez-torrado-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

1,417

citations

23

h-index

36

g-index

67

ext. papers

1,866

ext. citations

5.3

avg, IF

4.83

L-index

#	Paper	IF	Citations
62	Born to bind: the BTB protein-protein interaction domain. <i>BioEssays</i> , 2006 , 28, 1194-202	4.1	176
61	Chimeric genomes of natural hybrids of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces kudriavzevii</i> . <i>Applied and Environmental Microbiology</i> , 2009 , 75, 2534-44	4.8	76
60	The human enhancer blocker CTC-binding factor interacts with the transcription factor Kaiso. <i>Journal of Biological Chemistry</i> , 2005 , 280, 43017-23	5.4	66
59	Modulation of the glycerol and ethanol syntheses in the yeast <i>Saccharomyces kudriavzevii</i> differs from that exhibited by <i>Saccharomyces cerevisiae</i> and their hybrid. <i>Food Microbiology</i> , 2010 , 27, 628-37	6	59
58	<i>Saccharomyces kudriavzevii</i> and <i>Saccharomyces uvarum</i> differ from <i>Saccharomyces cerevisiae</i> during the production of aroma-active higher alcohols and acetate esters using their amino acidic precursors. <i>International Journal of Food Microbiology</i> , 2015 , 205, 41-6	5.8	53
57	Monitoring stress-related genes during the process of biomass propagation of <i>Saccharomyces cerevisiae</i> strains used for wine making. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 6831-7	4.8	47
56	On the origins and industrial applications of <i>Saccharomyces cerevisiae</i> & <i>Saccharomyces kudriavzevii</i> hybrids. <i>Yeast</i> , 2018 , 35, 51-69	3.4	46
55	Enhanced enzymatic activity of glycerol-3-phosphate dehydrogenase from the cryophilic <i>Saccharomyces kudriavzevii</i> . <i>PLoS ONE</i> , 2014 , 9, e87290	3.7	45
54	Opportunistic Strains of <i>Saccharomyces cerevisiae</i> : A Potential Risk Sold in Food Products. <i>Frontiers in Microbiology</i> , 2015 , 6, 1522	5.7	43
53	Wine yeast strains engineered for glycogen overproduction display enhanced viability under glucose deprivation conditions. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 3339-44	4.8	40
52	Reduction of oxidative cellular damage by overexpression of the thioredoxin TRX2 gene improves yield and quality of wine yeast dry active biomass. <i>Microbial Cell Factories</i> , 2010 , 9, 9	6.4	39
51	Alternative yeasts for winemaking: <i>Saccharomyces non-cerevisiae</i> and its hybrids. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1780-1790	11.5	37
50	Study of the first hours of microvinification by the use of osmotic stress-response genes as probes. <i>Systematic and Applied Microbiology</i> , 2002 , 25, 153-61	4.2	36
49	Transcriptomics of cryophilic <i>Saccharomyces kudriavzevii</i> reveals the key role of gene translation efficiency in cold stress adaptations. <i>BMC Genomics</i> , 2014 , 15, 432	4.5	33
48	Fermentative capacity of dry active wine yeast requires a specific oxidative stress response during industrial biomass growth. <i>Applied Microbiology and Biotechnology</i> , 2009 , 81, 951-60	5.7	33
47	Aneuploidy and Ethanol Tolerance in. <i>Frontiers in Genetics</i> , 2019 , 10, 82	4.5	32
46	Yeast biomass, an optimised product with myriad applications in the food industry. <i>Trends in Food Science and Technology</i> , 2015 , 46, 167-175	15.3	32

45	Ethanol Cellular Defense Induce Unfolded Protein Response in Yeast. <i>Frontiers in Microbiology</i> , 2016 , 7, 189	5.7	32
44	Ecological interactions among <i>Saccharomyces cerevisiae</i> strains: insight into the dominance phenomenon. <i>Scientific Reports</i> , 2017 , 7, 43603	4.9	31
43	The human protein kinase HIPK2 phosphorylates and downregulates the methyl-binding transcription factor ZBTB4. <i>Oncogene</i> , 2009 , 28, 2535-44	9.2	28
42	Dominance of wine <i>Saccharomyces cerevisiae</i> strains over <i>S. kudriavzevii</i> in industrial fermentation competitions is related to an acceleration of nutrient uptake and utilization. <i>Environmental Microbiology</i> , 2019 , 21, 1627-1644	5.2	26
41	Genetic improvement of non-GMO wine yeasts: Strategies, advantages and safety. <i>Trends in Food Science and Technology</i> , 2015 , 45, 1-11	15.3	24
40	Differences in Enzymatic Properties of the <i>Saccharomyces kudriavzevii</i> and <i>Saccharomyces uvarum</i> Alcohol Acetyltransferases and Their Impact on Aroma-Active Compounds Production. <i>Frontiers in Microbiology</i> , 2016 , 7, 897	5.7	24
39	New Trends in the Uses of Yeasts in Oenology. <i>Advances in Food and Nutrition Research</i> , 2018 , 85, 177-210		23
38	Molecular and enological characterization of a natural <i>Saccharomyces uvarum</i> and <i>Saccharomyces cerevisiae</i> hybrid. <i>International Journal of Food Microbiology</i> , 2015 , 204, 101-10	5.8	19
37	Genome-wide gene expression of a natural hybrid between <i>Saccharomyces cerevisiae</i> and <i>S. kudriavzevii</i> under enological conditions. <i>International Journal of Food Microbiology</i> , 2012 , 157, 340-5	5.8	19
36	Alternative Glycerol Balance Strategies among <i>Saccharomyces</i> Species in Response to Winemaking Stress. <i>Frontiers in Microbiology</i> , 2016 , 7, 435	5.7	19
35	A time course metabolism comparison among <i>Saccharomyces cerevisiae</i> , <i>S. uvarum</i> and <i>S. kudriavzevii</i> species in wine fermentation. <i>Food Microbiology</i> , 2020 , 90, 103484	6	18
34	Redox engineering by ectopic expression of glutamate dehydrogenase genes links NADPH availability and NADH oxidation with cold growth in <i>Saccharomyces cerevisiae</i> . <i>Microbial Cell Factories</i> , 2015 , 14, 100	6.4	18
33	Acid trehalase is involved in intracellular trehalose mobilization during postdiauxic growth and severe saline stress in <i>Saccharomyces cerevisiae</i> . <i>FEMS Yeast Research</i> , 2009 , 9, 52-62	3.1	18
32	Transcriptomic and proteomic insights of the wine yeast biomass propagation process. <i>FEMS Yeast Research</i> , 2010 , 10, 870-84	3.1	17
31	Membrane fluidification by ethanol stress activates unfolded protein response in yeasts. <i>Microbial Biotechnology</i> , 2018 , 11, 465-475	6.3	16
30	Clinical <i>Saccharomyces cerevisiae</i> isolates cannot cross the epithelial barrier in vitro. <i>International Journal of Food Microbiology</i> , 2012 , 157, 59-64	5.8	16
29	Comparative genomic analysis of <i>Saccharomyces cerevisiae</i> yeasts isolated from fermentations of traditional beverages unveils different adaptive strategies. <i>International Journal of Food Microbiology</i> , 2014 , 171, 129-35	5.8	15
28	Modification of the TRX2 gene dose in <i>Saccharomyces cerevisiae</i> affects hexokinase 2 gene regulation during wine yeast biomass production. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 773-87	5.7	14

27	Characterisation of the broad substrate specificity 2-keto acid decarboxylase Aro10p of <i>Saccharomyces kudriavzevii</i> and its implication in aroma development. <i>Microbial Cell Factories</i> , 2016 , 15, 51	6.4	12
26	Transcriptomics in human blood incubation reveals the importance of oxidative stress response in <i>Saccharomyces cerevisiae</i> clinical strains. <i>BMC Genomics</i> , 2012 , 13, 419	4.5	12
25	Engineered Trx2p industrial yeast strain protects glycolysis and fermentation proteins from oxidative carbonylation during biomass propagation. <i>Microbial Cell Factories</i> , 2012 , 11, 4	6.4	12
24	Global expression studies in baker's yeast reveal target genes for the improvement of industrially-relevant traits: the cases of CAF16 and ORC2. <i>Microbial Cell Factories</i> , 2010 , 9, 56	6.4	11
23	Ethanol Effects Involve Non-canonical Unfolded Protein Response Activation in Yeast Cells. <i>Frontiers in Microbiology</i> , 2017 , 8, 383	5.7	9
22	Recent Advances in Yeast Biomass Production 2011 ,		9
21	Increased mannoprotein content in wines produced by <i>Saccharomyces kudriavzevii</i> / <i>Saccharomyces cerevisiae</i> hybrids. <i>International Journal of Food Microbiology</i> , 2016 , 237, 35-38	5.8	8
20	Improving yield of industrial biomass propagation by increasing the Trx2p dosage. <i>Bioengineered Bugs</i> , 2010 , 1, 352-3		8
19	RNAseq-based transcriptome comparison of <i>Saccharomyces cerevisiae</i> strains isolated from diverse fermentative environments. <i>International Journal of Food Microbiology</i> , 2017 , 257, 262-270	5.8	7
18	Comparative genomic analysis reveals a critical role of de novo nucleotide biosynthesis for <i>Saccharomyces cerevisiae</i> virulence. <i>PLoS ONE</i> , 2015 , 10, e0122382	3.7	7
17	Enhanced fermentative capacity of yeasts engineered in storage carbohydrate metabolism. <i>Biotechnology Progress</i> , 2015 , 31, 20-4	2.8	7
16	Aroma production and fermentation performance of <i>S. cerevisiae</i> × <i>S. kudriavzevii</i> natural hybrids under cold oenological conditions. <i>International Journal of Food Microbiology</i> , 2019 , 297, 51-59	5.8	5
15	show low levels of traversal across the human blood brain barrier. <i>F1000Research</i> , 2017 , 6, 944	3.6	5
14	A comparison of the performance of natural hybrids <i>Saccharomyces cerevisiae</i> × <i>Saccharomyces kudriavzevii</i> at low temperatures reveals the crucial role of their <i>S. kudriavzevii</i> genomic contribution. <i>International Journal of Food Microbiology</i> , 2018 , 274, 12-19	5.8	5
13	Near-freezing effects on the proteome of industrial yeast strains of <i>Saccharomyces cerevisiae</i> . <i>Journal of Biotechnology</i> , 2016 , 221, 70-7	3.7	5
12	A Multiphase Multiobjective Dynamic Genome-Scale Model Shows Different Redox Balancing among Yeast Species of the Genus in Fermentation. <i>MSystems</i> , 2021 , 6, e0026021	7.6	5
11	Metabolome segregation of four strains of <i>Saccharomyces cerevisiae</i> , <i>Saccharomyces uvarum</i> and <i>Saccharomyces kudriavzevii</i> conducted under low temperature oenological conditions. <i>Environmental Microbiology</i> , 2020 , 22, 3700-3721	5.2	4
10	<i>Saccharomyces cerevisiae</i> show low levels of traversal across the human blood brain barrier in vitro. <i>F1000Research</i> , 2017 , 6, 944	3.6	4

9	Transcriptomic analysis of <i>Saccharomyces cerevisiae</i> x <i>Saccharomyces kudriavzevii</i> hybrids during low temperature winemaking. <i>F1000Research</i> , 2017 , 6, 679	3.6	3
8	Trx2p-dependent regulation of <i>Saccharomyces cerevisiae</i> oxidative stress response by the Skn7p transcription factor under respiring conditions. <i>PLoS ONE</i> , 2013 , 8, e85404	3.7	2
7	Transcriptomic analysis of x hybrids during low temperature winemaking. <i>F1000Research</i> , 2017 , 6, 679	3.6	2
6	Metabolic differences between a wild and a wine strain of <i>Saccharomyces cerevisiae</i> during fermentation unveiled by multi-omic analysis. <i>Environmental Microbiology</i> , 2021 , 23, 3059-3076	5.2	2
5	Correction: reduction of oxidative cellular damage by overexpression of the thioredoxin TRX2 gene improves yield and quality of wine yeast dry active biomass. <i>Microbial Cell Factories</i> , 2012 , 11, 31	6.4	1
4	Virulence related traits in yeast species associated with food; <i>Debaryomyces hansenii</i> , <i>Kluyveromyces marxianus</i> , and <i>Wickerhamomyces anomalus</i> . <i>Food Control</i> , 2021 , 124, 107901	6.2	1
3	Convergent adaptation of <i>Saccharomyces uvarum</i> to sulfite, an antimicrobial preservative widely used in human-driven fermentations. <i>PLoS Genetics</i> , 2021 , 17, e1009872	6	0
2	Stl1 transporter mediating the uptake of glycerol is not a weak point of <i>Saccharomyces kudriavzevii</i> 's low osmotolerance. <i>Letters in Applied Microbiology</i> , 2019 , 68, 81-86	2.9	0
1	Indirect Methods To Measure Unfolded Proteins In Living Cells Using Fluorescent Proteins.. <i>Methods in Molecular Biology</i> , 2022 , 2378, 31-44	1.4	