

Cristian Vaquero

List of Publications by Year in descending order

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14
papers

163
citations

1307594

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1474206

9
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14
all docs

14
docs citations

14
times ranked

71
citing authors

#	ARTICLE	IF	CITATIONS
1	Pulsed Light Effect in Red Grape Quality and Fermentation. Food and Bioprocess Technology, 2017, 10, 1540-1547.	4.7	32
2	Lachancea thermotolerans as a tool to improve pH in red wines from warm regions. European Food Research and Technology, 2019, 245, 885-894.	3.3	30
3	Industrial Performance of Several Lachancea thermotolerans Strains for pH Control in White Wines from Warm Areas. Microorganisms, 2020, 8, 830.	3.6	22
4	Biocompatibility in Ternary Fermentations With Lachancea thermotolerans, Other Non-Saccharomyces and Saccharomyces cerevisiae to Control pH and Improve the Sensory Profile of Wines From Warm Areas. Frontiers in Microbiology, 2021, 12, 656262.	3.5	22
5	Use of Lachancea thermotolerans for Biological vs. Chemical Acidification at Pilot-Scale in White Wines from Warm Areas. Fermentation, 2021, 7, 193.	3.0	15
6	Pulsed Electric Fields to Improve the Use of Non-Saccharomyces Starters in Red Wines. Foods, 2021, 10, 1472.	4.3	12
7	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. Food and Bioprocess Technology, 2022, 15, 620-634.	4.7	10
8	Technology of Vermouth Wines. , 2019, , 35-63.		5
9	Elaboration of an organic beverage based on grape juice with positive nutritional properties. Food Science and Nutrition, 2022, 10, 1768-1779.	3.4	5
10	Contribution of Grape Juice to Develop New Isotonic Drinks With Antioxidant Capacity and Interesting Sensory Properties. Frontiers in Nutrition, 0, 9, .	3.7	5
11	Biomodulation of Physicochemical Parameters, Aromas, and Sensory Profile of Craft Beers by Using Non- <i>Saccharomyces</i> Yeasts. ACS Omega, 2022, 7, 17822-17840.	3.5	4
12	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
13	Biological acidification by Lachancea thermotolerans. , 2022, , 131-142.		0
14	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, , .	3.3	0