

# Cristian Vaquero

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3925840/publications.pdf>

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14  
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#	ARTICLE	IF	CITATIONS
1	Biological acidification by <i>Lachancea thermotolerans</i> . , 2022, , 131-142.		0
2	Cabernet Sauvignon Red Must Processing by UHPH to Produce Wine Without SO <sub>2</sub> : 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
3	Elaboration of an organic beverage based on grape juice with positive nutritional properties. Food Science and Nutrition, 2022, 10, 1768-1779.	3.4	5
4	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
5	Biocompatibility in Ternary Fermentations With <i>Lachancea thermotolerans</i> , Other Non- <i>Saccharomyces</i> and <i>Saccharomyces cerevisiae</i> to Control pH and Improve the Sensory Profile of Wines From Warm Areas. Frontiers in Microbiology, 2021, 12, 656262.	3.5	22
6	Pulsed Electric Fields to Improve the Use of Non- <i>Saccharomyces</i> Starters in Red Wines. Foods, 2021, 10, 1472.	4.3	12
7	Use of <i>Lachancea thermotolerans</i> for Biological vs. Chemical Acidification at Pilot-Scale in White Wines from Warm Areas. Fermentation, 2021, 7, 193.	3.0	15
8	Industrial Performance of Several <i>Lachancea thermotolerans</i> Strains for pH Control in White Wines from Warm Areas. Microorganisms, 2020, 8, 830.	3.6	22
9	<i>Lachancea thermotolerans</i> as a tool to improve pH in red wines from warm regions. European Food Research and Technology, 2019, 245, 885-894.	3.3	30
10	Technology of Vermouth Wines. , 2019, , 35-63.		5
11	Pulsed Light Effect in Red Grape Quality and Fermentation. Food and Bioprocess Technology, 2017, 10, 1540-1547.	4.7	32
12	pH Control and Aroma Improvement Using the Non- <i>Saccharomyces</i> <i>Lachancea thermotolerans</i> and <i>Hanseniaspora</i> spp. Yeasts to Improve Wine Freshness in Warm Areas. , 0, , .		1
13	Contribution of Grape Juice to Develop New Isotonic Drinks With Antioxidant Capacity and Interesting Sensory Properties. Frontiers in Nutrition, 0, 9, .	3.7	5
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