Jan Hendrik Swiegers

List of Publications by Year
in descending order

19	3,127	430442 18	794141 19
papers	citations	h-index	g-index

19	19	19	2448
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Influence of Oenococcus oeni and Brettanomyces bruxellensis on Hydroxycinnamic Acids and Volatile Phenols of Aged Wine. American Journal of Enology and Viticulture, 2017, 68, 23-29.	0.9	13
2	Impact of starter cultures and fermentation techniques on the volatile aroma and sensory profile of chocolate. Food Research International, 2014, 63, 306-316.	2.9	111
3	Influencing cocoa flavour using Pichia kluyveri and Kluyveromyces marxianus in a defined mixed starter culture for cocoa fermentation. International Journal of Food Microbiology, 2013, 167, 103-116.	2.1	121
4	The effect of multiple yeasts co-inoculations on Sauvignon Blanc wine aroma composition, sensory properties and consumer preference. Food Chemistry, 2010, 122, 618-626.	4.2	83
5	The influence of yeast on the aroma of Sauvignon Blanc wine. Food Microbiology, 2009, 26, 204-211.	2.1	126
6	Isolation of sulfite reductase variants of a commercial wine yeast with significantly reduced hydrogen sulfide production. FEMS Yeast Research, 2009, 9, 446-459.	1.1	96
7	Differential synthesis of fermentative aroma compounds of two related commercial wine yeast strains. Food Chemistry, 2009, 117, 189-195.	4.2	82
8	Carnitine and carnitine acetyltransferases in the yeast Saccharomyces cerevisiae: a role for carnitine in stress protection. Current Genetics, 2008, 53, 347-360.	0.8	41
9	Synthesis of the Individual Diastereomers of the Cysteine Conjugate of 3-Mercaptohexanol (3-MH). Journal of Agricultural and Food Chemistry, 2008, 56, 3758-3763.	2.4	40
10	Coinoculated Fermentations Using Saccharomyces Yeasts Affect the Volatile Composition and Sensory Properties of Vitis vinifera L. cv. Sauvignon Blanc Wines. Journal of Agricultural and Food Chemistry, 2008, 56, 10829-10837.	2.4	73
11	Engineering volatile thiol release inSaccharomyces cerevisiae for improved wine aroma. Yeast, 2007, 24, 561-574.	0.8	139
12	Modulation of volatile sulfur compounds by wine yeast. Applied Microbiology and Biotechnology, 2007, 74, 954-960.	1.7	206
13	Influence of wine fermentation temperature on the synthesis of yeast-derived volatile aroma compounds. Applied Microbiology and Biotechnology, 2007, 77, 675-687.	1.7	227
14	The effect of increased yeast alcohol acetyltransferase and esterase activity on the flavour profiles of wine and distillates. Yeast, 2006, 23, 641-659.	0.8	201
15	Genetic Determinants of Volatile-Thiol Release by Saccharomyces cerevisiae during Wine Fermentation. Applied and Environmental Microbiology, 2005, 71, 5420-5426.	1.4	105
16	Yeast and bacterial modulation of wine aroma and flavour. Australian Journal of Grape and Wine Research, 2005, 11, 139-173.	1.0	958
17	Yeast Modulation of Wine Flavor. Advances in Applied Microbiology, 2005, 57, 131-175.	1.3	304
18	Variation in 4-mercapto-4-methyl-pentan-2-one release bySaccharomyces cerevisiaecommercial wine strains. FEMS Microbiology Letters, 2004, 240, 125-129.	0.7	121

#	Article	IF	Citations
19	Carnitine-dependent metabolic activities inSaccharomyces cerevisiae: three carnitine acetyltransferases are essential in a carnitine-dependent strain. Yeast, 2001, 18, 585-595.	0.8	80