Juan Carlos GarcÃ- a Mauricio

List of Publications by Year
in descending order

91 papers	2,916 citations	182225 30 h-index	223390 49 g-index
95 all docs	95 docs citations	95 times ranked	2415 citing authors

#	Article	IF	Citations
1	Comparative study of aromatic compounds in two young white wines subjected to pre-fermentative cryomaceration. Food Chemistry, 2004, 84, 585-590.	4.2	324
2	Relationship between ethanol tolerance, H+-ATPase activity and the lipid composition of the plasma membrane in different wine yeast strains. International Journal of Food Microbiology, 2006, 110, 34-42.	2.1	216
3	Formation of ethyl acetate and isoamyl acetate by various species of wine yeasts. Food Microbiology, 2003, 20, 217-224.	2.1	176
4	Aromatic series in sherry wines with gluconic acid subjected to different biological aging conditions by Saccharomyces cerevisiae var. capensis. Food Chemistry, 2006, 94, 232-239.	4.2	111
5	Determination of the Relative Ploidy in DifferentSaccharomyces cerevisiae Strains used for Fermentation and â€˜Florâ€™ Film Ageing of Dry Sherry-type Wines. , 1997, 13, 101-117.		91
6	Flor Yeast: New Perspectives Beyond Wine Aging. Frontiers in Microbiology, 2016, 7, 503.	1.5	86
7	The effects of grape must fermentation conditions on volatile alcohols and esters formed bySaccharomyces cerevisiae. Journal of the Science of Food and Agriculture, 1997, 75, 155-160.	1.7	80
8	Concentration of amino acids in wine after the end of fermentation bySaccharomyces cerevisiaestrains. Journal of the Science of Food and Agriculture, 2003, 83, 830-835.	1.7	69
9	Yeast Immobilization Systems for Alcoholic Wine Fermentations: Actual Trends and Future Perspectives. Frontiers in Microbiology, 2018, 9, 241.	1.5	66
10	Changes in volatile compounds and aromatic series in sherry wine with high gluconic acid levels subjected to aging by submerged flor yeast cultures. Biotechnology Letters, 2004, 26, 757-762.	1.1	63
11	Changes in Nitrogen Compounds in Must and Wine during Fermentation and Biological Aging by Flor Yeasts. Journal of Agricultural and Food Chemistry, 2001, 49, 3310-3315.	2.4	62
12	Yeast biocapsules: A new immobilization method and their applications. Enzyme and Microbial Technology, 2006, 40, 79-84.	1.6	61
13	Ester formation and specific activities of in vitro alcohol acetyltransferase and esterase by Saccharomyces cerevisiae during grape must fermentation. Journal of Agricultural and Food Chemistry, 1993, 41, 2086-2091.	2.4	55
14	Changes in sparkling wine aroma during the second fermentation under CO2 pressure in sealed bottle. Food Chemistry, 2017, 237, 1030-1040.	4.2	49
15	Proteins involved in wine aroma compounds metabolism by a Saccharomyces cerevisiae flor-velum yeast strain grown in two conditions. Food Microbiology, 2015, 51, 1-9.	2.1	48
16	In VitroSpecific Activities of Alcohol and Aldehyde Dehydrogenases from Two Flor Yeasts during Controlled Wine Aging. Journal of Agricultural and Food Chemistry, 1997, 45, 1967-1971.	2.4	43
17	Influence of two yeast strains in free, bioimmobilized or immobilized with alginate forms on the aromatic profile of long aged sparkling wines. Food Chemistry, 2018, 250, 22-29.	4.2	42
18	Discrimination of sweet wines partially fermented by two osmo-ethanol-tolerant yeasts by gas chromatographic analysis and electronic nose. Food Chemistry, 2011, 127, 1391-1396.	4.2	40

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19	Using an electronic nose and volatilome analysis to differentiate sparkling wines obtained under different conditions of temperature, ageing time and yeast formats. Food Chemistry, 2021, 334, 127574.	4.2	40
20	Feasibility of an electronic nose to differentiate commercial Spanish wines elaborated from the same grape variety. Food Research International, 2013, 51, 790-796.	2.9	39
21	Changes in amino acid composition during wine vinegar production in a fully automatic pilot acetator. Process Biochemistry, 2008, 43, 803-807.	1.8	38
22	Volatile composition of partially fermented wines elaborated from sun dried Pedro XimÃ©nez grapes. Food Chemistry, 2012, 135, 2445-2452.	4.2	38
23	Influence of Blending on the Content of Different Compounds in the Biological Aging of Sherry Dry Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 2577-2581.	2.4	36
24	Nitrogen compounds in wine during its biological aging by two flor film yeasts: An approach to accelerated biological aging of dry sherry-type wines. , 1997, 53, 159-167.		35
25	Differential Proteome Analysis of a Flor Yeast Strain under Biofilm Formation. International Journal of Molecular Sciences, 2017, 18, 720.	1.8	35
26	Influence of glucose and oxygen on the production of ethyl acetate and isoamyl acetate by a Saccharomyces cerevisiae strain during alcoholic fermentation. World Journal of Microbiology and Biotechnology, 2005, 21, 115-121.	1.7	34
27	Title is missing!. World Journal of Microbiology and Biotechnology, 1998, 14, 405-410.	1.7	33
28	Effect of Gluconic Acid Consumption during Simulation of Biological Aging of Sherry Wines by a Flor Yeast Strain on the Final Volatile Compounds. Journal of Agricultural and Food Chemistry, 2003, 51, 6198-6203.	2.4	33
29	A proteomic and metabolomic approach for understanding the role of the flor yeast mitochondria in the velum formation. International Journal of Food Microbiology, 2014, 172, 21-29.	2.1	32
30	Influence of Aeration on the Physiological Activity of Flor Yeasts. Journal of Agricultural and Food Chemistry, 2001, 49, 3378-3384.	2.4	31
31	Gluconic Acid Consumption in Wines bySchizosaccharomyces pombeand Its Effect on the Concentrations of Major Volatile Compounds and Polyols. Journal of Agricultural and Food Chemistry, 2004, 52, 493-497.	2.4	31
32	Effect ofSchizosaccharomyces pombeon Aromatic Compounds in Dry Sherry Wines Containing High Levels of Gluconic Acid. Journal of Agricultural and Food Chemistry, 2004, 52, 4529-4534.	2.4	31
33	Use of a Novel Immobilization Yeast System for Winemaking. Biotechnology Letters, 2005, 27, 1421-1424.	1.1	29
34	Biologically Aged Wines. , 2009, , 81-101.		28
35	Removing gluconic acid by using different treatments with a Schizosaccharomyces pombe mutant: Effect on fermentation byproducts. Food Chemistry, 2007, 104, 457-465.	4.2	27
36	Use of a Schizosaccharomyces pombe Mutant to Reduce the Content in Gluconic Acid of Must Obtained from Rotten Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 2368-2377.	2.4	27

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37	Proteins involved in flor yeast carbon metabolism under biofilm formation conditions. Food Microbiology, 2015, 46, 25-33.	2.1	27
38	Application of a New Organic Yeast Immobilization Method for Sparkling Wine Production. American Journal of Enology and Viticulture, 2013, 64, 386-394.	0.9	26
39	Coâ€culture of <i>Penicillium chrysogenum</i> and <i>Saccharomyces cerevisiae</i> leading to the immobilization of yeast. Journal of Chemical Technology and Biotechnology, 2011, 86, 812-817.	1.6	25
40	Free amino acids and volatile compounds in vinegars obtained from different types of substrate. Journal of the Science of Food and Agriculture, 2005, 85, 603-608.	1.7	24
41	Potential use of wine yeasts immobilized on <i>Penicillium chrysogenum</i> for ethanol production. Journal of Chemical Technology and Biotechnology, 2012, 87, 351-359.	1.6	24
42	Study of the role of the covalently linked cell wall protein (Ccw14p) and yeast glycoprotein (Ygp1p) within biofilm formation in a flor yeast strain. FEMS Yeast Research, 2018, 18, .	1.1	23
43	Apparent loss of sugar transport activity inSaccharomyces cerevisiae may mainly account for maximum ethanol production during alcoholic fermentation. Biotechnology Letters, 1992, 14, 577-582.	1.1	22
44	Effects of<i>ADH2</i>Overexpression in<i>Saccharomyces bayanus</i>during Alcoholic Fermentation. Applied and Environmental Microbiology, 2008, 74, 702-707.	1.4	21
45	Natural sweet wine production by repeated use of yeast cells immobilized on Penicillium chrysogenum. LWT - Food Science and Technology, 2015, 61, 503-509.	2.5	21
46	Metaproteomics of microbiota involved in submerged culture production of alcohol wine vinegar: A first approach. International Journal of Food Microbiology, 2020, 333, 108797.	2.1	19
47	In vitro specific activity of alcohol acetyltransferase and esterase in two flor yeast strains during biological aging of sherry wines. Journal of Bioscience and Bioengineering, 1998, 85, 369-374.	0.9	18
48	Use of a flor velum yeast for modulating colour, ethanol and major aroma compound contents in red wine. Food Chemistry, 2016, 213, 90-97.	4.2	17
49	Sweet wines with great aromatic complexity obtained by partial fermentation of must from Tempranillo dried grapes. European Food Research and Technology, 2012, 234, 695-701.	1.6	16
50	Stress responsive proteins of a flor yeast strain during the early stages of biofilm formation. Process Biochemistry, 2016, 51, 578-588.	1.8	16
51	Changes in gluconic acid, polyols and major volatile compounds in sherry wine during aging with submerged flor yeast cultures. Biotechnology Letters, 2003, 25, 1887-1891.	1.1	15
52	Influence of nitrogen on the biological aging of sherry wine. Journal of the Science of Food and Agriculture, 2006, 86, 2113-2118.	1.7	15
53	Sweet Wine Production by Two Osmotolerant <i>Saccharomyces cerevisiae</i> Strains. Journal of Food Science, 2013, 78, M874-9.	1.5	15
54	Impact of Yeast Flocculation and Biofilm Formation on Yeast-Fungus Coadhesion in a Novel Immobilization System. American Journal of Enology and Viticulture, 2018, 69, 278-288.	0.9	15

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55	Effect of calcium alginate coating on the cell retention and fermentation of a fungus-yeast immobilization system. LWT - Food Science and Technology, 2021, 144, 111250.	2.5	15
56	Relationship between sugar uptake kinetics and total sugar consumption in different industrialSaccharomyces cerevisiae strains during alcoholic fermentation. Biotechnology Letters, 1994, 16, 89-94.	1.1	14
57	Relationship between changes in the total concentration of acetic acid bacteria and major volatile compounds during the acetic acid fermentation of white wine. Journal of the Science of Food and Agriculture, 2010, 90, 2675-2681.	1.7	14
58	Free amino acids, urea and ammonium ion contents for submerged wine vinegar production: influence of loading rate and air-flow rate. Acetic Acid Bacteria, 2012, 1, 1.	1.0	14
59	New insights on yeast and filamentous fungus adhesion in a natural co-immobilization system: proposed advances and applications in wine industry. Applied Microbiology and Biotechnology, 2019, 103, 4723-4731.	1.7	14
60	Potential Application of a Glucose-Transport-Deficient Mutant ofSchizosaccharomyces pombefor Removing Gluconic Acid from Grape Must. Journal of Agricultural and Food Chemistry, 2005, 53, 1017-1021.	2.4	13
61	Use of a flor yeast strain for the second fermentation of sparkling wines: Effect of endogenous CO2 over-pressure on the volatilome. Food Chemistry, 2020, 308, 125555.	4.2	13
62	Using Torulaspora delbrueckii, Saccharomyces cerevisiae and Saccharomyces bayanus wine yeasts as starter cultures for fermentation and quality improvement of mead. European Food Research and Technology, 2019, 245, 2705-2714.	1.6	12
63	Towards a better understanding of the evolution of odour-active compounds and the aroma perception of sparkling wines during ageing. Food Chemistry, 2021, 357, 129784.	4.2	12
64	Revealing the Yeast Diversity of the Flor Biofilm Microbiota in Sherry Wines Through Internal Transcribed Spacer-Metabarcoding and Matrix-Assisted Laser Desorption/Ionization Time of Flight Mass Spectrometry. Frontiers in Microbiology, 2021, 12, 825756.	1.5	11
65	Effect of biological ageing of wine on its nitrogen composition for producing high quality vinegar. Food and Bioproducts Processing, 2014, 92, 291-297.	1.8	10
66	Differential Analysis of Proteins Involved in Ester Metabolism in two Saccharomyces cerevisiae Strains during the Second Fermentation in Sparkling Wine Elaboration. Microorganisms, 2020, 8, 403.	1.6	10
67	Effect of endogenous CO2 overpressure on the yeast â€œstressomeâ€•during the â€œprise de mousseâ€•of sparkling wine. Food Microbiology, 2020, 89, 103431.	2.1	9
68	Functional metaproteomic analysis of alcohol vinegar microbiota during an acetification process: A quantitative proteomic approach. Food Microbiology, 2021, 98, 103799.	2.1	9
69	Title is missing!. Biotechnology Letters, 1999, 21, 555-559.	1.1	8
70	First Proteomic Approach to Identify Cell Death Biomarkers in Wine Yeasts during Sparkling Wine Production. Microorganisms, 2019, 7, 542.	1.6	8
71	Comparative analysis of intracellular metabolites, proteins and their molecular functions in a flor yeast strain under two enological conditions. World Journal of Microbiology and Biotechnology, 2019, 35, 6.	1.7	8
72	Mapping the intracellular metabolome of yeast biocapsules - Spherical structures of yeast attached to fungal pellets. New Biotechnology, 2020, 58, 55-60.	2.4	8

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73	Changes in the intracellular concentrations of the adenosine phosphates and nicotinamide adenine dinucleotides ofSaccharomyces cerevisiae during batch fermentation. World Journal of Microbiology and Biotechnology, 1995, 11, 196-201.	1.7	7
74	Comparative study of the ?-butyrolactone and pantolactone contents in cells and musts during vinification by three Saccharomyces cerevisiae races. Biotechnology Letters, 1995, 17, 1351.	1.1	7
75	Biotechnologically relevant features of gluconic acid production by acetic acid bacteria. Acetic Acid Bacteria, 2017, 6, .	1.0	7
76	FLO1, FLO5 and FLO11 Flocculation Gene Expression Impacts Saccharomyces cerevisiae Attachment to Penicillium chrysogenum in a Co-immobilization Technique. Frontiers in Microbiology, 2018, 9, 2586.	1.5	7
77	Metabolic Changes by Wine Flor-Yeasts with Gluconic Acid as the Sole Carbon Source. Metabolites, 2021, 11, 150.	1.3	7
78	Analyzing the minor volatilome ofÂTorulaspora delbrueckiiÂin an alcoholic fermentation. European Food Research and Technology, 0, , 1.	1.6	6
79	Proteomic yeast stress response to pressure in a final stage in the second fermentation during sparkling wine elaboration. BIO Web of Conferences, 2015, 5, 02002.	0.1	5
80	Unraveling the Role of Acetic Acid Bacteria Comparing Two Acetification Profiles From Natural Raw Materials: A Quantitative Approach in Komagataeibacter europaeus. Frontiers in Microbiology, 2022, 13, 840119.	1.5	5
81	Changes in the urea concentration during controlled wine aging by two ?flor? veil-forming yeasts. Biotechnology Letters, 1995, 17, 401-406.	1.1	4
82	Comparative Study of the Proteins Involved in the Fermentation-Derived Compounds in Two Strains of Saccharomyces cerevisiae during Sparkling Wine Second Fermentation. Microorganisms, 2020, 8, 1209.	1.6	4
83	Autophagic Proteome in Two Saccharomyces cerevisiae Strains during Second Fermentation for Sparkling Wine Elaboration. Microorganisms, 2020, 8, 523.	1.6	4
84	Rapid spectrophotometric determination of the exponential constant of ethanol-enhanced proton diffusion in yeasts. Biotechnology Letters, 1992, 6, 27-32.	0.5	3
85	Biological Processes Highlighted in Saccharomyces cerevisiae during the Sparkling Wines Elaboration. Microorganisms, 2020, 8, 1216.	1.6	3
86	Functional analysis of stress protein data in a flor yeast subjected to a biofilm forming condition. Data in Brief, 2016, 7, 1021-1023.	0.5	2
87	Differential Response of the Proteins Involved in Amino Acid Metabolism in Two Saccharomyces cerevisiae Strains during the Second Fermentation in a Sealed Bottle. Applied Sciences (Switzerland), 2021, 11, 12165.	1.3	2
88	Impact of CO2 overpressure on yeast mitochondrial associated proteome during the â€œprise de mousseâ€• of sparkling wine production. International Journal of Food Microbiology, 2021, 348, 109226.	2.1	1
89	A Differential Proteomic Approach to Characterize the Cell Wall Adaptive Response to CO2 Overpressure during Sparkling Wine-Making Process. Microorganisms, 2020, 8, 1188.	1.6	0
90	Flor Yeast Proteomics under a Biofilm and under a Non-Biofilm Forming Conditions: Biological Processes in which more abundant Proteins are involved. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Horticulture, 2014, 71, .	0.2	0

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91	Flor Yeast Proteomic Response to the Lack of Fermentable Carbon Source. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Horticulture, 2015, 72, .	0.2	0