Isabel LÃ³pez-Alfaro

List of Publications by Year
in descending order

42 papers	1,528 citations	257450 24 h-index	315739 38 g-index
42 all docs	42 docs citations	42 times ranked	1455 citing authors

#	Article	IF	Citations
1	High tolerance of wild Lactobacillus plantarum and Oenococcus oeni strains to lyophilisation and stress environmental conditions of acid pH and ethanol. FEMS Microbiology Letters, 2004, 230, 53-61.	1.8	181
2	Design and Evaluation of PCR Primers for Analysis of Bacterial Populations in Wine by Denaturing Gradient Gel Electrophoresis. Applied and Environmental Microbiology, 2003, 69, 6801-6807.	3.1	168
3	Study of the effects of proline, phenylalanine, and urea foliar application to Tempranillo vineyards on grape amino acid content. Comparison with commercial nitrogen fertilisers. Food Chemistry, 2014, 163, 136-141.	8.2	100
4	Methyl Jasmonate Foliar Application to Tempranillo Vineyard Improved Grape and Wine Phenolic Content. Journal of Agricultural and Food Chemistry, 2015, 63, 2328-2337.	5.2	84
5	Changes on grape phenolic composition induced by grapevine foliar applications of phenylalanine and urea. Food Chemistry, 2015, 180, 171-180.	8.2	71
6	Wine aroma evolution throughout alcoholic fermentation sequentially inoculated with non-Saccharomyces/Saccharomyces yeasts. Food Research International, 2018, 112, 17-24.	6.2	64
7	Foliar application of proline, phenylalanine, and urea to Tempranillo vines: Effect on grape volatile composition and comparison with the use of commercial nitrogen fertilizers. LWT - Food Science and Technology, 2015, 60, 684-689.	5.2	63
8	Evidence of mixed wild populations of Oenococcus oeni strains during wine spontaneous malolactic fermentations. European Food Research and Technology, 2007, 226, 215-223.	3.3	47
9	Pulsed electric field treatment to improve the phenolic compound extraction from Graciano, Tempranillo and Grenache grape varieties during two vintages. Innovative Food Science and Emerging Technologies, 2015, 28, 31-39.	5.6	44
10	Effect of different pulsed electric field treatments on the volatile composition of Graciano, Tempranillo and Grenache grape varieties. Innovative Food Science and Emerging Technologies, 2013, 20, 91-99.	5.6	43
11	Inactivation of wine-associated microbiota by continuous pulsed electric field treatments. Innovative Food Science and Emerging Technologies, 2015, 29, 187-192.	5.6	41
12	Malolactic fermentation of Tempranillo wine: contribution of the lactic acid bacteria inoculation to sensory quality and chemical composition. International Journal of Food Science and Technology, 2011, 46, 2373-2381.	2.7	40
13	Quantitative and qualitative analysis of non-Saccharomyces yeasts in spontaneous alcoholic fermentations. European Food Research and Technology, 2010, 230, 885-891.	3.3	38
14	Evaluation of Lysozyme to Control Vinification Process and Histamine Production in Rioja Wines. Journal of Microbiology and Biotechnology, 2009, 19, 1005-1012.	2.1	37
15	Microwave technology as a new tool to improve microbiological control of oak barrels: A preliminary study. Food Control, 2013, 30, 536-539.	5.5	36
16	Pulsed electric field treatment enhanced stilbene content in Graciano, Tempranillo and Grenache grape varieties. Food Chemistry, 2013, 141, 3759-3765.	8.2	34
17	Application of colloidal silver versus sulfur dioxide during vinification and storage of Tempranillo red wines. Australian Journal of Grape and Wine Research, 2014, 20, 51-61.	2.1	34
18	Genetic typification by pulsed-field gel electrophoresis (PFGE) and randomly amplified polymorphic DNA (RAPD) of wild Lactobacillus plantarum and Oenococcus oeni wine strains. European Food Research and Technology, 2008, 227, 547-555.	3.3	33

#	ARTICLE	IF	CITATIONS
19	Dynamics of Indigenous Lactic Acid Bacteria Populations in Wine Fermentations from La Rioja (Spain) During Three Vintages. Microbial Ecology, 2012, 63, 12-19.	2.8	32
20	Dynamics of lactic acid bacteria populations in Rioja wines by PCR-DGGE, comparison with culture-dependent methods. Applied Microbiology and Biotechnology, 2013, 97, 6931-6941.	3.6	31
21	Elaboration of Tempranillo wines at two different pHs. Influence on biogenic amine contents. Food Control, 2012, 25, 583-590.	5.5	28
22	Inactivation of Brettanomyces bruxellensis by High Hydrostatic Pressure technology. Food Control, 2016, 59, 188-195.	5.5	28
23	Impact of Chemical and Biological Fungicides Applied to Grapevine on Grape Biofilm, Must, and Wine Microbial Diversity. Frontiers in Microbiology, 2018, 9, 59.	3.5	27
24	Indigenous lactic acid bacteria communities in alcoholic and malolactic fermentations of Tempranillo wines elaborated in ten wineries of La Rioja (Spain). Food Research International, 2013, 50, 438-445.	6.2	24
25	Pulsed Electric Field treatment after malolactic fermentation of Tempranillo Rioja wines: Influence on microbial, physicochemical and sensorial quality. Innovative Food Science and Emerging Technologies, 2019, 51, 57-63.	5.6	24
26	Microbial inactivation and MLF performances of Tempranillo Rioja wines treated with PEF after alcoholic fermentation. International Journal of Food Microbiology, 2018, 269, 19-26.	4.7	22
27	Evaluating a preventive biological control agent applied on grapevines against <i>Botrytis cinerea</i> and its influence on winemaking. Journal of the Science of Food and Agriculture, 2018, 98, 4517-4526.	3.5	19
28	Oenococcus oeni strain typification by combination of Multilocus Sequence Typing and Pulsed Field Gel Electrophoresis analysis. Food Microbiology, 2014, 38, 295-302.	4.2	18
29	Ecology of Indigenous Lactic Acid Bacteria along Different Winemaking Processes of Tempranillo Red Wine from La Rioja (Spain). Scientific World Journal, The, 2012, 2012, 1-7.	2.1	16
30	Analysis of grapes and the first stages of the vinification process in wine contamination with Brettanomyces bruxellensis. European Food Research and Technology, 2015, 240, 525-532.	3.3	15
31	Phenylalanine and urea foliar application: Effect on grape and must microbiota. International Journal of Food Microbiology, 2017, 245, 88-97.	4.7	15
32	Continuous pulsed electric field treatmentsâ€™ impact on the microbiota of red Tempranillo wines aged in oak barrels. Food Bioscience, 2019, 27, 54-59.	4.4	13
33	Molecular analysis of Oenococcus oeni and the relationships among and between commercial and autochthonous strains. Journal of Bioscience and Bioengineering, 2014, 118, 272-276.	2.2	12
34	Genomic diversity of Oenococcus oeni populations from Castilla La Mancha and La Rioja Tempranillo red wines. Food Microbiology, 2015, 49, 82-94.	4.2	12
35	Lactic acid bacteria communities in must, alcoholic and malolactic Tempranillo wine fermentations, by culture-dependent and culture-independent methods. European Food Research and Technology, 2017, 243, 41-48.	3.3	12
36	Amino acid content in red wines obtained from grapevine nitrogen foliar treatments: consumption during the alcoholic fermentation. Wine Studies, 2014, 3, .	0.4	7

#	Article	IF	Citations
37	Application of atmospheric pressure cold plasma to sanitize oak wine barrels. LWT - Food Science and Technology, 2021, 139, 110509.	5.2	7
38	Comparison of Brettanomyces yeast presence in young red wines in two consecutive vintages. European Food Research and Technology, 2017, 243, 827-834.	3.3	4
39	Application of the Different Electrophoresis Techniques to the Detection and Identification of Lactic Acid Bacteria in Wines. , 2012, , .		3
40	Impact of Pulsed Electric Field Treatment on Must and Wine Quality. , 2016, , 1-16.		1
41	Impact of Pulsed Electric Field Treatment on Must and Wine Quality. , 2017, , 2391-2406.		0
42	Foliar application of nitrogenous compounds and elicitors to Tempranillo grapevines: Microbiological implications. Spanish Journal of Agricultural Research, 2019, 17, e0301.	0.6	0