Amparo Querol

List of Publications by Citations

224 papers	9,568 citations	57 h-index	87 g-index
233 ext. papers	11,343 ext. citations	4.6 avg, IF	6.17 L-index

#	Paper	IF	Citations
224	Identification of yeasts by RFLP analysis of the 5.8S rRNA gene and the two ribosomal internal transcribed spacers. *International Journal of Systematic and Evolutionary Microbiology*, **1999**, 49 Pt 1, 329-37	2.2	633
223	Molecular monitoring of wine fermentations conducted by active dry yeast strains. *Applied and Environmental Microbiology*, **1992**, 58, 2948-53	4.8	371
222	A Comparative Study of Different Methods of Yeast Strain Characterization. *Systematic and Applied Microbiology*, **1992**, 15, 439-446	4.2	286
221	Rapid identification of wine yeast species based on RFLP analysis of the ribosomal internal transcribed spacer (ITS) region. *Archives of Microbiology*, **1998**, 169, 387-92	3	238
220	Natural hybrids from Saccharomyces cerevisiae, Saccharomyces bayanus and Saccharomyces kudriavzevii in wine fermentations. *FEMS Yeast Research*, **2006**, 6, 1221-34	3.1	188
219	Molecular characterization of a chromosomal rearrangement involved in the adaptive evolution of yeast strains. *Genome Research*, **2002**, 12, 1533-9	9.7	186
218	Role of yeasts in table olive production. *International Journal of Food Microbiology*, **2008**, 128, 189-96	5.8	185
217	Temperature adaptation markedly determines evolution within the genus Saccharomyces. *Applied and Environmental Microbiology*, **2011**, 77, 2292-302	4.8	155
216	Fermentative stress adaptation of hybrids within the Saccharomyces sensu stricto complex. *International Journal of Food Microbiology*, **2008**, 122, 188-95	5.8	152
215	Molecular characterization of new natural hybrids of Saccharomyces cerevisiae and S. kudriavzevii in brewing. *Applied and Environmental Microbiology*, **2008**, 74, 2314-20	4.8	132
214	Adaptive evolution of wine yeast. *International Journal of Food Microbiology*, **2003**, 86, 3-10	5.8	122
213	Physiological characterization of spoilage strains of Zygosaccharomyces bailii and Zygosaccharomyces rouxii isolated from high sugar environments. *International Journal of Food Microbiology*, **2007**, 114, 234-42	5.8	120
212	Effects of temperature, pH and sugar concentration on the growth parameters of Saccharomyces cerevisiae, S. kudriavzevii and their interspecific hybrid. *International Journal of Food Microbiology*, **2009**, 131, 120-7	5.8	118
211	Identification of yeasts isolated from wine-related environments and capable of producing 4-ethylphenol. *Food Microbiology*, **2003**, 20, 567-574	6	111
210	Scientific Opinion on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA (2017-2019). *EFSA Journal*, **2020**, 18, e05966	2.3	106
209	Yeasts in table olive processing: desirable or spoilage microorganisms?. *International Journal of Food Microbiology*, **2012**, 160, 42-9	5.8	102
208	The complex and dynamic genomes of industrial yeasts. *FEMS Microbiology Letters*, **2009**, 293, 1-10	2.9	100

207	Qualified presumption of safety (QPS): a generic risk assessment approach for biological agents notified to the European Food Safety Authority (EFSA). *Trends in Food Science and Technology*, **2010**, 21, 425-435	15.3	99
206	Yeast population dynamics during the fermentation and biological aging of sherry wines. *Applied and Environmental Microbiology*, **2001**, 67, 2056-61	4.8	99
205	RFLP analysis of the ribosomal internal transcribed spacers and the 5.8S rRNA gene region of the genus Saccharomyces: a fast method for species identification and the differentiation of flor yeasts. *Antonie Van Leeuwenhoek*, **2000**, 78, 87-97	2.1	98
204	The role of indigenous yeasts in traditional Irish cider fermentations. *Journal of Applied Microbiology*, **2004**, 97, 647-55	4.7	97
203	The prevalence and control of spoilage yeasts in foods and beverages. *Trends in Food Science and Technology*, **1999**, 10, 356-365	15.3	97
202	Enological characterization of natural hybrids from Saccharomyces cerevisiae and S. kudriavzevii. *International Journal of Food Microbiology*, **2007**, 116, 11-8	5.8	96
201	Genetically different wine yeasts isolated from Austrian vine-growing regions influence wine aroma differently and contain putative hybrids between Saccharomyces cerevisiae and Saccharomyces kudriavzevii. *FEMS Yeast Research*, **2007**, 7, 953-65	3.1	94
200	Dry Yeast Strain For Use in Fermentation of Alicante Wines: Selection and DNA Patterns. *Journal of Food Science*, **1992**, 57, 183-185	3.4	88
199	Study of the authenticity of commercial wine yeast strains by molecular techniques. *International Journal of Food Microbiology*, **2001**, 70, 1-10	5.8	87
198	Diversity of Saccharomyces strains in wine fermentations: analysis for two consecutive years. *Letters in Applied Microbiology*, **1998**, 26, 452-5	2.9	86
197	Scientific Opinion on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA. *EFSA Journal*, **2017**, 15, e04664	2.3	83
196	Mitotic recombination and genetic changes in Saccharomyces cerevisiae during wine fermentation. *Applied and Environmental Microbiology*, **2000**, 66, 2057-61	4.8	83
195	Fungemia with Saccharomyces cerevisiae in two newborns, only one of whom had been treated with ultra-levura. *European Journal of Clinical Microbiology and Infectious Diseases*, **2000**, 19, 468-70	5.3	82
194	Population dynamics of natural Saccharomyces strains during wine fermentation. *International Journal of Food Microbiology*, **1994**, 21, 315-23	5.8	82
193	Differences in the glucose and fructose consumption profiles in diverse Saccharomyces wine species and their hybrids during grape juice fermentation. *International Journal of Food Microbiology*, **2009**, 134, 237-43	5.8	81
192	Rapid identification and enumeration of Saccharomyces cerevisiae cells in wine by real-time PCR. *Applied and Environmental Microbiology*, **2005**, 71, 6823-30	4.8	81
191	Use of molecular methods for the identification of yeast associated with table olives. *Food Microbiology*, **2006**, 23, 791-6	6	80
190	Analysis of the stress resistance of commercial wine yeast strains. *Archives of Microbiology*, **2001**, 175, 450-7	3	80

189	Saccharomyces cerevisiae wine yeast populations in a cold region in Argentinean Patagonia. A study at different fermentation scales. *Journal of Applied Microbiology*, **2002**, 93, 608-15	4.7	79
188	Chimeric genomes of natural hybrids of Saccharomyces cerevisiae and Saccharomyces kudriavzevii. *Applied and Environmental Microbiology*, **2009**, 75, 2534-44	4.8	76
187	Rapid characterization of four species of the Saccharomyces sensu stricto complex according to mitochondrial DNA patterns. *International Journal of Systematic Bacteriology*, **1994**, 44, 708-14		76
186	Identification of species of the genus Candida by analysis of the 5.8S rRNA gene and the two ribosomal internal transcribed spacers. *Antonie Van Leeuwenhoek*, **2004**, 85, 175-85	2.1	70
185	Selection and molecular characterization of wine yeasts isolated from the El Penedès area (Spain). *Food Microbiology*, **2000**, 17, 553-562	6	70
184	Screening of non-Saccharomyces wine yeasts for the production of beta-D-xylosidase activity. *International Journal of Food Microbiology*, **1999**, 46, 105-12	5.8	70
183	Exploring the yeast biodiversity of green table olive industrial fermentations for technological applications. *International Journal of Food Microbiology*, **2011**, 147, 89-96	5.8	68
182	Phylogeny of the genus Kluyveromyces inferred from the mitochondrial cytochrome-c oxidase II gene. *International Journal of Systematic and Evolutionary Microbiology*, **2000**, 50 Pt 1, 405-416	2.2	68
181	Mitochondrial import of subunit Va of cytochrome c oxidase characterized with yeast mutants. *Journal of Biological Chemistry*, **1995**, 270, 3788-95	5.4	67
180	A simplified procedure to analyse mitochondrial DNA from industrial yeasts. *International Journal of Food Microbiology*, **2001**, 68, 75-81	5.8	64
179	The application of molecular techniques in wine microbiology. *Trends in Food Science and Technology*, **1996**, 7, 73-78	15.3	64
178	Production of aroma compounds by cryotolerant Saccharomyces species and hybrids at low and moderate fermentation temperatures. *Journal of Applied Microbiology*, **2013**, 114, 1405-14	4.7	63
177	Comparative genomics among Saccharomyces cerevisiae Saccharomyces kudriavzevii natural hybrid strains isolated from wine and beer reveals different origins. *BMC Genomics*, **2012**, 13, 407	4.5	63
176	Molecular characterization of Colletotrichum strains derived from strawberry. *Mycological Research* , **1999**, 103, 385-394		63
175	Metabolomic comparison of Saccharomyces cerevisiae and the cryotolerant species S. bayanus var. uvarum and S. kudriavzevii during wine fermentation at low temperature. *PLoS ONE*, **2013**, 8, e60135	3.7	62
174	Characterization of Wine Yeast Strains of the Saccharomyces Genus on the Basis of Molecular Markers: Relationships Between Genetic Distance and Geographic or Ecological Origin. *Systematic and Applied Microbiology*, **1996**, 19, 122-132	4.2	62
173	Molecular profiling of yeasts isolated during spontaneous fermentations of Austrian wines. *FEMS Yeast Research*, **2008**, 8, 1063-75	3.1	60
172	Modulation of the glycerol and ethanol syntheses in the yeast Saccharomyces kudriavzevii differs from that exhibited by Saccharomyces cerevisiae and their hybrid. *Food Microbiology*, **2010**, 27, 628-37	6	59

171	Molecular typing of the yeast species Dekkera bruxellensis and Pichia guilliermondii recovered from wine related sources. *International Journal of Food Microbiology*, **2006**, 106, 79-84	5.8	58
170	Correlation between acetaldehyde and ethanol resistance and expression of HSP genes in yeast strains isolated during the biological aging of sherry wines. *Archives of Microbiology*, **2002**, 177, 304-12	3	57
169	Phylogenetic Relationships Among Colletotrichum Pathogens of Strawberry and Design of PCR Primers for their Identification. *Journal of Phytopathology*, **2003**, 151, 135-143	1.8	57
168	Mycotoxins and mycotoxigenic moulds in nuts and sunflower seeds for human consumption. *Mycopathologia*, **1991**, 115, 121-7	2.9	57
167	Multiple Approaches Detect the Presence of Fungi in Human Breastmilk Samples from Healthy Mothers. *Scientific Reports*, **2017**, 7, 13016	4.9	55
166	Natural hybrids of S. cerevisiae x S. kudriavzevii share alleles with European wild populations of Saccharomyces kudriavzevii. *FEMS Yeast Research*, **2010**, 10, 412-21	3.1	55
165	Sour rot-damaged grapes are sources of wine spoilage yeasts. *FEMS Yeast Research*, **2008**, 8, 1008-17	3.1	55
164	Saccharomyces kudriavzevii and Saccharomyces uvarum differ from Saccharomyces cerevisiae during the production of aroma-active higher alcohols and acetate esters using their amino acidic precursors. *International Journal of Food Microbiology*, **2015**, 205, 41-6	5.8	53
163	Susceptibility and resistance to ethanol in Saccharomyces strains isolated from wild and fermentative environments. *Yeast*, **2010**, 27, 1005-15	3.4	52
162	Aroma improving in microvinification processes by the use of a recombinant wine yeast strain expressing the Aspergillus nidulans xlnA gene. *International Journal of Food Microbiology*, **1999**, 47, 171-8	5.8	52
161	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. *EFSA Journal*, **2020**, 18, e06174	2.3	51
160	Food and probiotic strains from the Saccharomyces cerevisiae species as a possible origin of human systemic infections. *International Journal of Food Microbiology*, **2006**, 110, 286-90	5.8	50
159	A comparison of clinical and food Saccharomyces cerevisiae isolates on the basis of potential virulence factors. *Antonie Van Leeuwenhoek*, **2006**, 90, 221-31	2.1	50
158	Quantifying the individual effects of ethanol and temperature on the fitness advantage of Saccharomyces cerevisiae. *Food Microbiology*, **2011**, 28, 1155-61	6	49
157	Microbiological and Enological Parameters during Fermentation of Musts from Poor and Normal Grape-Harvests in the Region of Alicante (Spain). *Journal of Food Science*, **1990**, 55, 1603-1606	3.4	49
156	On the origins and industrial applications of Saccharomyces cerevisiae Saccharomyces kudriavzevii hybrids. *Yeast*, **2018**, 35, 51-69	3.4	46
155	Evaluation of different genetic procedures for the generation of artificial hybrids in Saccharomyces genus for winemaking. *International Journal of Food Microbiology*, **2012**, 156, 102-11	5.8	46
154	Effect of Temperature on the Prevalence of Non Species against a Wine Strain in Wine Fermentation: Competition, Physiological Fitness, and Influence in Final Wine Composition. *Frontiers in Microbiology*, **2017**, 8, 150	5.7	45

153	Enhanced enzymatic activity of glycerol-3-phosphate dehydrogenase from the cryophilic Saccharomyces kudriavzevii. *PLoS ONE*, **2014**, 9, e87290	3.7	45
152	Genetic and phenotypic diversity of autochthonous cider yeasts in a cellar from Asturias. *Food Microbiology*, **2010**, 27, 503-8	6	44
151	Analysis of the genetic variability in the species of the Saccharomyces sensu stricto complex. *Yeast*, **2003**, 20, 1213-26	3.4	44
150	Molecular monitoring of spoilage yeasts during the production of candied fruit nougats to determine food contamination sources. *International Journal of Food Microbiology*, **2005**, 101, 293-302	5.8	44
149	Lipid composition of wine strains of Saccharomyces kudriavzevii and Saccharomyces cerevisiae grown at low temperature. *International Journal of Food Microbiology*, **2012**, 155, 191-8	5.8	43
148	Opportunistic Strains of Saccharomyces cerevisiae: A Potential Risk Sold in Food Products. *Frontiers in Microbiology*, **2015**, 6, 1522	5.7	43
147	On the complexity of the Saccharomyces bayanus taxon: hybridization and potential hybrid speciation. *PLoS ONE*, **2014**, 9, e93729	3.7	42
146	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 7: suitability of taxonomic units notified to EFSA until September 2017. *EFSA Journal*, **2018**, 16, e05131	2.3	41
145	Patagonian wines: the selection of an indigenous yeast starter. *Journal of Industrial Microbiology and Biotechnology*, **2007**, 34, 539-46	4.2	41
144	Identification of species in the genus Pichia by restriction of the internal transcribed spacers (ITS1 and ITS2) and the 5.8S ribosomal DNA gene. *Antonie Van Leeuwenhoek*, **2006**, 90, 171-81	2.1	41
143	A new PCR-based method for monitoring inoculated wine fermentations. *International Journal of Food Microbiology*, **2003**, 81, 63-71	5.8	40
142	The molecular characterization of new types of Saccharomyces cerevisiae×S. kudriavzevii hybrid yeasts unveils a high genetic diversity. *Yeast*, **2012**, 29, 81-91	3.4	38
141	Inter- and intraspecific chromosome pattern variation in the yeast genus Kluyveromyces. *Yeast*, **1998**, 14, 1341-54	3.4	38
140	Alternative yeasts for winemaking: Saccharomyces non-cerevisiae and its hybrids. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1780-1790	11.5	37
139	Monoterpene alcohols release and bioconversion by Saccharomyces species and hybrids. *International Journal of Food Microbiology*, **2011**, 145, 92-7	5.8	36
138	Molecular identification of yeasts associated with traditional Egyptian dairy products. *Journal of Food Science*, **2009**, 74, M341-6	3.4	36
137	A rapid and simple method for the preparation of yeast mitochondrial DNA. *Nucleic Acids Research*, **1990**, 18, 1657	20.1	36
136	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 5: suitability of taxonomic units notified to EFSA until September 2016. *EFSA Journal*, **2017**, 15, e04663	2.3	33

135	Transcriptomics of cryophilic Saccharomyces kudriavzevii reveals the key role of gene translation efficiency in cold stress adaptations. *BMC Genomics*, **2014**, 15, 432	4.5	33
134	Patagonian wines: implantation of an indigenous strain of Saccharomyces cerevisiae in fermentations conducted in traditional and modern cellars. *Journal of Industrial Microbiology and Biotechnology*, **2007**, 34, 139-49	4.2	33
133	Molecular identification and characterization of wine yeasts isolated from Tenerife (Canary Island, Spain). *Journal of Applied Microbiology*, **2007**, 102, 1018-25	4.7	33
132	Authentication and identification of Saccharomyces cerevisiae 'flor' yeast races involved in sherry ageing. *Antonie Van Leeuwenhoek*, **2004**, 85, 151-8	2.1	33
131	Dynamics of the yeast flora in artisanal country style and industrial dry cured sausage (yeast in fermented sausage). *Food Control*, **2013**, 29, 143-148	6.2	32
130	Ethanol Cellular Defense Induce Unfolded Protein Response in Yeast. *Frontiers in Microbiology*, **2016**, 7, 189	5.7	32
129	Nitrogen sources preferences of non-Saccharomyces yeasts to sustain growth and fermentation under winemaking conditions. *Food Microbiology*, **2020**, 85, 103287	6	32
128	Ecological interactions among Saccharomyces cerevisiae strains: insight into the dominance phenomenon. *Scientific Reports*, **2017**, 7, 43603	4.9	31
127	Molecular characterization of clinical Saccharomyces cerevisiae isolates and their association with non-clinical strains. *Systematic and Applied Microbiology*, **2004**, 27, 427-35	4.2	31
126	The qualified presumption of safety assessment and its role in EFSA risk evaluations: 15 years past. *FEMS Microbiology Letters*, **2019**, 366,	2.9	31
125	Potential benefits of the application of yeast starters in table olive processing. *Frontiers in Microbiology*, **2012**, 3,	5.7	30
124	Mitochondrial introgression suggests extensive ancestral hybridization events among Saccharomyces species. *Molecular Phylogenetics and Evolution*, **2017**, 108, 49-60	4.1	29
123	Effect of aromatic precursor addition to wine fermentations carried out with different Saccharomyces species and their hybrids. *International Journal of Food Microbiology*, **2011**, 147, 33-44	5.8	29
122	Application of a substrate inhibition model to estimate the effect of fructose concentration on the growth of diverse Saccharomyces cerevisiae strains. *Journal of Industrial Microbiology and Biotechnology*, **2009**, 36, 663-9	4.2	29
121	Phylogenetic reconstruction of the yeast genus Kluyveromyces: restriction map analysis of the 5.8S rRNA gene and the two ribosomal internal transcribed spacers. *Systematic and Applied Microbiology*, **1998**, 21, 266-73	4.2	29
120	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 8: suitability of taxonomic units notified to EFSA until March 2018. *EFSA Journal*, **2018**, 16, e05315	2.3	29
119	An analysis of inter- and intraspecific genetic variabilities in the Kluyveromyces marxianus group of yeast species for the reconsideration of the K. lactis taxon. *Yeast*, **2002**, 19, 257-68	3.4	28
118	In vivo virulence of commercial Saccharomyces cerevisiae strains with pathogenicity-associated phenotypical traits. *International Journal of Food Microbiology*, **2011**, 144, 393-9	5.8	27

117	Sequence-based identification of species belonging to the genus Debaryomyces. *FEMS Yeast Research*, **2005**, 5, 1157-65	3.1	27
116	Dominance of wine Saccharomyces cerevisiae strains over S. kudriavzevii in industrial fermentation competitions is related to an acceleration of nutrient uptake and utilization. *Environmental Microbiology*, **2019**, 21, 1627-1644	5.2	26
115	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 9: suitability of taxonomic units notified to EFSA until September 2018. *EFSA Journal*, **2019**, 17, e05555	2.3	26
114	Characterisation of Four Species of the Genus Kluyveromyces by Mitochondrial DNA Restriction Analysis. *Systematic and Applied Microbiology*, **1997**, 20, 397-408	4.2	26
113	Stabilization process in Saccharomyces intra and interspecific hybrids in fermentative conditions. *International Microbiology*, **2014**, 17, 213-24	3	26
112	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 10: Suitability of taxonomic units notified to EFSA until March 2019. *EFSA Journal*, **2019**, 17, e05753	2.3	25
111	Probabilistic model for the spoilage wine yeast Dekkera bruxellensis as a function of pH, ethanol and free SO2 using time as a dummy variable. *International Journal of Food Microbiology*, **2014**, 170, 83-90	5.8	25
110	Exclusion of Saccharomyces kudriavzevii from a wine model system mediated by Saccharomyces cerevisiae. *Yeast*, **2011**, 28, 423-35	3.4	25
109	Molecular characterisation of Hanseniaspora species. *Antonie Van Leeuwenhoek*, **2001**, 80, 85-92	2.1	25
108	Genetic improvement of non-GMO wine yeasts: Strategies, advantages and safety. *Trends in Food Science and Technology*, **2015**, 45, 1-11	15.3	24
107	Differences in Enzymatic Properties of the Saccharomyces kudriavzevii and Saccharomyces uvarum Alcohol Acetyltransferases and Their Impact on Aroma-Active Compounds Production. *Frontiers in Microbiology*, **2016**, 7, 897	5.7	24
106	New Trends in the Uses of Yeasts in Oenology. *Advances in Food and Nutrition Research*, **2018**, 85, 177-216	6	23
105	Combined use of killer biotype and mtDNA-RFLP patterns in a Patagonian wine Saccharomyces cerevisiae diversity study. *Antonie Van Leeuwenhoek*, **2006**, 89, 147-56	2.1	23
104	Pathogenic potential of Saccharomyces strains isolated from dietary supplements. *PLoS ONE*, **2014**, 9, e98094	3.7	23
103	Statement on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 1: Suitability of taxonomic units notified to EFSA until October 2014. *EFSA Journal*, **2014**, 12, 3938	2.3	22
102	Molecular analysis of the genes involved in aroma synthesis in the species S. cerevisiae, S. kudriavzevii and S. bayanus var. uvarum in winemaking conditions. *PLoS ONE*, **2014**, 9, e97626	3.7	21
101	A comparative study of the wine fermentation performance of Saccharomyces paradoxus under different nitrogen concentrations and glucose/fructose ratios. *Journal of Applied Microbiology*, **2010**, 108, 73-80	4.7	21
100	PCR-RFLP analysis of the IGS region of rDNA: a useful tool for the practical discrimination between species of the genus Debaryomyces. *Antonie Van Leeuwenhoek*, **2006**, 90, 211-9	2.1	21

99	Yeast microflora isolated from brazilian cassava roots: taxonomical classification based on molecular identification. *Current Microbiology*, **2010**, 60, 287-93	2.4	20
98	A molecular genetic study of natural strains of Saccharomyces isolated from Asturian cider fermentations. *Journal of Applied Microbiology*, **2007**, 103, 778-86	4.7	20
97	Spoilage yeasts from Patagonian cellars: characterization and potential biocontrol based on killer interactions. *World Journal of Microbiology and Biotechnology*, **2008**, 24, 945-953	4.4	20
96	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 11: suitability of taxonomic units notified to EFSA until September 2019. *EFSA Journal*, **2020**, 18, e05965	2.3	20
95	Improving the Cryotolerance of Wine Yeast by Interspecific Hybridization in the Genus. *Frontiers in Microbiology*, **2018**, 9, 3232	5.7	19
94	Molecular and enological characterization of a natural Saccharomyces uvarum and Saccharomyces cerevisiae hybrid. *International Journal of Food Microbiology*, **2015**, 204, 101-10	5.8	19
93	Genome-wide gene expression of a natural hybrid between Saccharomyces cerevisiae and S. kudriavzevii under enological conditions. *International Journal of Food Microbiology*, **2012**, 157, 340-5	5.8	19
92	Alternative Glycerol Balance Strategies among Saccharomyces Species in Response to Winemaking Stress. *Frontiers in Microbiology*, **2016**, 7, 435	5.7	19
91	A time course metabolism comparison among Saccharomyces cerevisiae, S. uvarum and S. kudriavzevii species in wine fermentation. *Food Microbiology*, **2020**, 90, 103484	6	18
90	Genomic stability of Saccharomyces cerevisiae baker's yeasts. *Systematic and Applied Microbiology*, **1999**, 22, 329-40	4.2	18
89	RAPD Analysis of Colletotrichum Species Isolated from Strawberry and the Design of Specific Primers for the Identification of C. fragariae. *Journal of Phytopathology*, **2002**, 150, 680-686	1.8	17
88	Identification of Colletotrichum species responsible for anthracnose of strawberry based on the internal transcribed spacers of the ribosomal region. *FEMS Microbiology Letters*, **2000**, 189, 97-101	2.9	17
87	Membrane fluidification by ethanol stress activates unfolded protein response in yeasts. *Microbial Biotechnology*, **2018**, 11, 465-475	6.3	16
86	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 6: suitability of taxonomic units notified to EFSA until March 2017. *EFSA Journal*, **2017**, 15, e04884	2.3	16
85	The Use of Mixed Populations of and to Reduce Ethanol Content in Wine: Limited Aeration, Inoculum Proportions, and Sequential Inoculation. *Frontiers in Microbiology*, **2017**, 8, 2087	5.7	16
84	Clinical Saccharomyces cerevisiae isolates cannot cross the epithelial barrier in vitro. *International Journal of Food Microbiology*, **2012**, 157, 59-64	5.8	16
83	Comparative genomic analysis of Saccharomyces cerevisiae yeasts isolated from fermentations of traditional beverages unveils different adaptive strategies. *International Journal of Food Microbiology*, **2014**, 171, 129-35	5.8	15
82	Identification of Colletotrichum species responsible for anthracnose of strawberry based on the internal transcribed spacers of the ribosomal region.. *FEMS Microbiology Letters*, **2000**, 189, 97-101	2.9	15

81	Saccharomyces cerevisiae Saccharomyces uvarum hybrids generated under different conditions share similar winemaking features. *Yeast*, **2018**, 35, 157-171	3.4	15
80	iTRAQ-based proteome profiling of Saccharomyces cerevisiae and cryotolerant species Saccharomyces uvarum and Saccharomyces kudriavzevii during low-temperature wine fermentation. *Journal of Proteomics*, **2016**, 146, 70-9	3.9	14
79	Physiological and molecular characterisation of Saccharomyces cerevisiae cacha strains isolated from different geographic regions in Brazil. *World Journal of Microbiology and Biotechnology*, **2010**, 26, 579-587	4.4	14
78	Molecular characterisation of the species of the genus Zygosaccharomyces. *Systematic and Applied Microbiology*, **2003**, 26, 404-11	4.2	14
77	Saccharomyces uvarum is responsible for the traditional fermentation of apple chicha in Patagonia. *FEMS Yeast Research*, **2017**, 17,	3.1	14
76	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 13: suitability of taxonomic units notified to EFSA until September 2020. *EFSA Journal*, **2021**, 19, e06377	2.3	14
75	Enological characterization of Spanish Saccharomyces kudriavzevii strains, one of the closest relatives to parental strains of winemaking and brewing Saccharomyces cerevisiae S. kudriavzevii hybrids. *Food Microbiology*, **2016**, 53, 31-40	6	13
74	Statement on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 3: Suitability of taxonomic units notified to EFSA until September 2015. *EFSA Journal*, **2015**, 13, 4331	2.3	13
73	Cell-Wall Degrading Enzymes in the Release of Grape Aroma Precursors. *Food Science and Technology International*, **2001**, 7, 83-87	2.6	13
72	Evaluation of the use of phase-specific gene promoters for the expression of enological enzymes in an industrial wine yeast strain. *Biotechnology Letters*, **1996**, 18, 887-892	3	13
71	Physiological and genomic characterisation of Saccharomyces cerevisiae hybrids with improved fermentation performance and mannoprotein release capacity. *International Journal of Food Microbiology*, **2015**, 205, 30-40	5.8	12
70	Characterisation of the broad substrate specificity 2-keto acid decarboxylase Aro10p of Saccharomyces kudriavzevii and its implication in aroma development. *Microbial Cell Factories*, **2016** , 15, 51	6.4	12
69	Transcriptomics in human blood incubation reveals the importance of oxidative stress response in Saccharomyces cerevisiae clinical strains. *BMC Genomics*, **2012**, 13, 419	4.5	12
68	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 14: suitability of taxonomic units notified to EFSA until March 2021. *EFSA Journal*, **2021**, 19, e06689	2.3	12
67	Molecular profiling of beer wort fermentation diversity across natural Saccharomyces eubayanus isolates. *Microbial Biotechnology*, **2020**, 13, 1012-1025	6.3	11
66	Genetic Study of Natural Introgression Supports Delimitation of Biological Species in the Saccharomyces Sensu Stricto Complex. *Systematic and Applied Microbiology*, **1997**, 20, 595-601	4.2	11
65	Molecular evolution in yeast of biotechnological interest. *International Microbiology*, **2003**, 6, 201-5	3	11
64	Fermentative behaviour and competition capacity of cryotolerant Saccharomyces species in different nitrogen conditions. *International Journal of Food Microbiology*, **2019**, 291, 111-120	5.8	11

63	and Synthetic Wine Fermentation Performance Dissected by Predictive Modeling. *Frontiers in Microbiology*, **2018**, 9, 88	5.7	10
62	Ethanol Effects Involve Non-canonical Unfolded Protein Response Activation in Yeast Cells. *Frontiers in Microbiology*, **2017**, 8, 383	5.7	9
61	Genomic and transcriptomic analysis of aroma synthesis in two hybrids between Saccharomyces cerevisiae and S. kudriavzevii in winemaking conditions. *Microbial Cell Factories*, **2015**, 14, 128	6.4	9
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