

# Amparo Querol

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA 15: suitability of taxonomic units notified to EFSA until September 2021.. <i>EFSA Journal</i> , <b>2022</b> , 20, e07045	2.3	4
223	The diverse effects of yeast on the aroma of non-sulfite added white wines throughout aging. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 158, 113111	5.4	1
222	Effect of non-wine <i>Saccharomyces</i> yeasts and bottle aging on the release and generation of aromas in semi-synthetic Tempranillo wines.. <i>International Journal of Food Microbiology</i> , <b>2022</b> , 365, 109554	5.8	0
221	Modulation of aroma and chemical composition of Albariño semi-synthetic wines by non-wine <i>Saccharomyces</i> yeasts and bottle aging.. <i>Food Microbiology</i> , <b>2022</b> , 104, 103981	6	2
220	Use of non-conventional yeasts to increase total acidity in the Cava base wines. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 158, 113183	5.4	0
219	Genome-wide effect of non-optimal temperatures under anaerobic conditions on gene expression in <i>Saccharomyces cerevisiae</i> .. <i>Genomics</i> , <b>2022</b> , 110386	4.3	0
218	Convergent adaptation of <i>Saccharomyces uvarum</i> to sulfite, an antimicrobial preservative widely used in human-driven fermentations. <i>PLoS Genetics</i> , <b>2021</b> , 17, e1009872	6	0
217	The effects of strains carrying alcoholic fermentation on the fermentative and varietal aroma profiles of young and aged Tempranillo wines. <i>Food Chemistry: X</i> , <b>2021</b> , 9, 100116	4.7	4
216	Metabolic differences between a wild and a wine strain of <i>Saccharomyces cerevisiae</i> during fermentation unveiled by multi-omic analysis. <i>Environmental Microbiology</i> , <b>2021</b> , 23, 3059-3076	5.2	2
215	Lipid Composition Analysis Reveals Mechanisms of Ethanol Tolerance in the Model Yeast. <i>Applied and Environmental Microbiology</i> , <b>2021</b> , 87, e0044021	4.8	3
214	Impact of Nitrogen Addition on Wine Fermentation by Strains with Different Nitrogen Requirements. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 6022-6031	5.7	1
213	Virulence related traits in yeast species associated with food; <i>Debaryomyces hansenii</i> , <i>Kluyveromyces marxianus</i> , and <i>Wickerhamomyces anomalus</i> . <i>Food Control</i> , <b>2021</b> , 124, 107901	6.2	1
212	Phenotypic and genomic differences among <i>S. cerevisiae</i> strains in nitrogen requirements during wine fermentations. <i>Food Microbiology</i> , <b>2021</b> , 96, 103685	6	4
211	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. <i>EFSA Journal</i> , <b>2021</b> , 19, e06689	2.3	12
210	Thermo-adaptive evolution to generate improved <i>Saccharomyces cerevisiae</i> strains for cocoa pulp fermentations. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 342, 109077	5.8	3
209	A Multiphase Multiobjective Dynamic Genome-Scale Model Shows Different Redox Balancing among Yeast Species of the Genus in Fermentation. <i>MSystems</i> , <b>2021</b> , 6, e0026021	7.6	5
208	Screening of <i>Saccharomyces</i> strains for the capacity to produce desirable fermentative compounds under the influence of different nitrogen sources in synthetic wine fermentations. <i>Food Microbiology</i> , <b>2021</b> , 97, 103763	6	4

207	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. <i>EFSA Journal</i> , <b>2021</b> , 19, e06377	2.3	14
206	Differential Contribution of the Parental Genomes to a Hybrid, Inferred by Phenomic, Genomic, and Transcriptomic Analyses, at Different Industrial Stress Conditions. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2020</b> , 8, 129	5.8	8
205	A time course metabolism comparison among <i>Saccharomyces cerevisiae</i> , <i>S. uvarum</i> and <i>S. kudriavzevii</i> species in wine fermentation. <i>Food Microbiology</i> , <b>2020</b> , 90, 103484	6	18
204	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. <i>EFSA Journal</i> , <b>2020</b> , 18, e06174	2.3	51
203	Metabolome segregation of four strains of <i>Saccharomyces cerevisiae</i> , <i>Saccharomyces uvarum</i> and <i>Saccharomyces kudriavzevii</i> conducted under low temperature oenological conditions. <i>Environmental Microbiology</i> , <b>2020</b> , 22, 3700-3721	5.2	4
202	The effect of two antifungal commercial formulations on the metabolism of a commercial <i>Saccharomyces cerevisiae</i> strain and their repercussion on fermentation evolution and phenylalanine catabolism. <i>Food Microbiology</i> , <b>2020</b> , 92, 103554	6	5
201	Molecular profiling of beer wort fermentation diversity across natural <i>Saccharomyces eubayanus</i> isolates. <i>Microbial Biotechnology</i> , <b>2020</b> , 13, 1012-1025	6.3	11
200	Mixed growth curve data do not suffice to fully characterize the dynamics of mixed cultures. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2020</b> , 117, 811-813	11.5	6
199	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. <i>EFSA Journal</i> , <b>2020</b> , 18, e05965	2.3	20
198	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). <i>EFSA Journal</i> , <b>2020</b> , 18, e05966	2.3	106
197	Differential proteomic analysis by SWATH-MS unravels the most dominant mechanisms underlying yeast adaptation to non-optimal temperatures under anaerobic conditions. <i>Scientific Reports</i> , <b>2020</b> , 10, 22329	4.9	9
196	Genome structure reveals the diversity of mating mechanisms in x hybrids, and the genomic instability that promotes phenotypic diversity. <i>Microbial Genomics</i> , <b>2020</b> , 6,	4.4	5
195	Genomic instability in an interspecific hybrid of the genus : a matter of adaptability. <i>Microbial Genomics</i> , <b>2020</b> , 6,	4.4	2
194	Inheritance of winemaking stress factors tolerance in <i>Saccharomyces uvarum</i> / <i>S. eubayanus</i> x <i>S. cerevisiae</i> artificial hybrids. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 320, 108500	5.8	3
193	Human-associated migration of Holarctic <i>Saccharomyces uvarum</i> strains to Patagonia. <i>Fungal Ecology</i> , <b>2020</b> , 48, 100990	4.1	1
192	Temperature Shapes Ecological Dynamics in Mixed Culture Fermentations Driven by Two Species of the Genus. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2020</b> , 8, 915	5.8	1
191	Effect of transient thermal shocks on alcoholic fermentation performance. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 312, 108362	5.8	1
190	Nitrogen sources preferences of non- <i>Saccharomyces</i> yeasts to sustain growth and fermentation under winemaking conditions. <i>Food Microbiology</i> , <b>2020</b> , 85, 103287	6	32

189	Interspecific hybridisation among diverse <i>Saccharomyces</i> species: A combined biotechnological solution for low-temperature and nitrogen-limited wine fermentations. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 310, 108331	5.8	8
188	<i>Saccharomyces uvarum</i> isolated from patagonian ciders shows excellent fermentative performance for low temperature cidermaking. <i>Food Research International</i> , <b>2019</b> , 126, 108656	7	6
187	Dominance of wine <i>Saccharomyces cerevisiae</i> strains over <i>S. kudriavzevii</i> in industrial fermentation competitions is related to an acceleration of nutrient uptake and utilization. <i>Environmental Microbiology</i> , <b>2019</b> , 21, 1627-1644	5.2	26
186	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. <i>EFSA Journal</i> , <b>2019</b> , 17, e05555	2.3	26
185	Aroma production and fermentation performance of <i>S. cerevisiae</i> × <i>S. kudriavzevii</i> natural hybrids under cold oenological conditions. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 297, 51-59	5.8	5
184	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. <i>EFSA Journal</i> , <b>2019</b> , 17, e05753	2.3	25
183	The qualified presumption of safety assessment and its role in EFSA risk evaluations: 15 years past. <i>FEMS Microbiology Letters</i> , <b>2019</b> , 366, i17-i23	2.9	2
182	Fermentative behaviour and competition capacity of cryotolerant <i>Saccharomyces</i> species in different nitrogen conditions. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 291, 111-120	5.8	11
181	The qualified presumption of safety assessment and its role in EFSA risk evaluations: 15 years past. <i>FEMS Microbiology Letters</i> , <b>2019</b> , 366,	2.9	31
180	Stl1 transporter mediating the uptake of glycerol is not a weak point of <i>Saccharomyces kudriavzevii</i> 's low osmotolerance. <i>Letters in Applied Microbiology</i> , <b>2019</b> , 68, 81-86	2.9	0
179	Improving the Cryotolerance of Wine Yeast by Interspecific Hybridization in the Genus. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 3232	5.7	19
178	Membrane fluidification by ethanol stress activates unfolded protein response in yeasts. <i>Microbial Biotechnology</i> , <b>2018</b> , 11, 465-475	6.3	16
177	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. <i>EFSA Journal</i> , <b>2018</b> , 16, e05131	2.3	41
176	Expression of heterologous transporters in <i>Saccharomyces kudriavzevii</i> : A strategy for improving yeast salt tolerance and fermentation performance. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 268, 27-34	5.8	7
175	A comparison of the performance of natural hybrids <i>Saccharomyces cerevisiae</i> × <i>Saccharomyces kudriavzevii</i> at low temperatures reveals the crucial role of their <i>S. kudriavzevii</i> genomic contribution. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 274, 12-19	5.8	5
174	Alternative yeasts for winemaking: <i>Saccharomyces non-cerevisiae</i> and its hybrids. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1780-1790	11.5	37
173	On the origins and industrial applications of <i>Saccharomyces cerevisiae</i> × <i>Saccharomyces kudriavzevii</i> hybrids. <i>Yeast</i> , <b>2018</b> , 35, 51-69	3.4	46
172	and Synthetic Wine Fermentation Performance Dissected by Predictive Modeling. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 88	5.7	10

171	New Trends in the Uses of Yeasts in Oenology. <i>Advances in Food and Nutrition Research</i> , <b>2018</b> , 85, 177-210		23
170	<i>Saccharomyces cerevisiae</i> & <i>Saccharomyces uvarum</i> hybrids generated under different conditions share similar winemaking features. <i>Yeast</i> , <b>2018</b> , 35, 157-171	3-4	15
169	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. <i>EFSA Journal</i> , <b>2018</b> , 16, e05315	2-3	29
168	Ecological interactions among <i>Saccharomyces cerevisiae</i> strains: insight into the dominance phenomenon. <i>Scientific Reports</i> , <b>2017</b> , 7, 43603	4-9	31
167	Mitochondrial introgression suggests extensive ancestral hybridization events among <i>Saccharomyces</i> species. <i>Molecular Phylogenetics and Evolution</i> , <b>2017</b> , 108, 49-60	4-1	29
166	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. <i>EFSA Journal</i> , <b>2017</b> , 15, e04663	2-3	33
165	Scientific Opinion on the update of the list of QPS-recommended biological agents intentionally added to food or feed as notified to EFSA. <i>EFSA Journal</i> , <b>2017</b> , 15, e04664	2-3	83
164	Multiple Approaches Detect the Presence of Fungi in Human Breastmilk Samples from Healthy Mothers. <i>Scientific Reports</i> , <b>2017</b> , 7, 13016	4-9	55
163	show low levels of traversal across the human blood brain barrier. <i>F1000Research</i> , <b>2017</b> , 6, 944	3-6	5
162	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. <i>EFSA Journal</i> , <b>2017</b> , 15, e04884	2-3	16
161	RNAseq-based transcriptome comparison of <i>Saccharomyces cerevisiae</i> strains isolated from diverse fermentative environments. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 257, 262-270	5-8	7
160	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. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 150	5-7	45
159	Ethanol Effects Involve Non-canonical Unfolded Protein Response Activation in Yeast Cells. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 383	5-7	9
158	The Use of Mixed Populations of and to Reduce Ethanol Content in Wine: Limited Aeration, Inoculum Proportions, and Sequential Inoculation. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 2087	5-7	16
157	Transcriptomic analysis of x hybrids during low temperature winemaking. <i>F1000Research</i> , <b>2017</b> , 6, 679	3-6	2
156	Transcriptomic analysis of <i>Saccharomyces cerevisiae</i> x <i>Saccharomyces kudriavzevii</i> hybrids during low temperature winemaking. <i>F1000Research</i> , <b>2017</b> , 6, 679	3-6	3
155	<i>Saccharomyces cerevisiae</i> show low levels of traversal across the human blood brain barrier in vitro. <i>F1000Research</i> , <b>2017</b> , 6, 944	3-6	4
154	<i>Saccharomyces uvarum</i> is responsible for the traditional fermentation of apple chicha in Patagonia. <i>FEMS Yeast Research</i> , <b>2017</b> , 17,	3-1	14

153	Enological characterization of Spanish <i>Saccharomyces kudriavzevii</i> strains, one of the closest relatives to parental strains of winemaking and brewing <i>Saccharomyces cerevisiae</i> × <i>S. kudriavzevii</i> hybrids. <i>Food Microbiology</i> , <b>2016</b> , 53, 31-40	6	13
152	Increased mannoprotein content in wines produced by <i>Saccharomyces kudriavzevii</i> × <i>Saccharomyces cerevisiae</i> hybrids. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 237, 35-38	5.8	8
151	iTRAQ-based proteome profiling of <i>Saccharomyces cerevisiae</i> and cryotolerant species <i>Saccharomyces uvarum</i> and <i>Saccharomyces kudriavzevii</i> during low-temperature wine fermentation. <i>Journal of Proteomics</i> , <b>2016</b> , 146, 70-9	3.9	14
150	Characterisation of the broad substrate specificity 2-keto acid decarboxylase Aro10p of <i>Saccharomyces kudriavzevii</i> and its implication in aroma development. <i>Microbial Cell Factories</i> , <b>2016</b> , 15, 51	6.4	12
149	Ethanol Cellular Defense Induce Unfolded Protein Response in Yeast. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 189	5.7	32
148	Alternative Glycerol Balance Strategies among <i>Saccharomyces</i> Species in Response to Winemaking Stress. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 435	5.7	19
147	Differences in Enzymatic Properties of the <i>Saccharomyces kudriavzevii</i> and <i>Saccharomyces uvarum</i> Alcohol Acetyltransferases and Their Impact on Aroma-Active Compounds Production. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 897	5.7	24
146	Physiological and genomic characterisation of <i>Saccharomyces cerevisiae</i> hybrids with improved fermentation performance and mannoprotein release capacity. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 205, 30-40	5.8	12
145	<i>Saccharomyces kudriavzevii</i> and <i>Saccharomyces uvarum</i> differ from <i>Saccharomyces cerevisiae</i> during the production of aroma-active higher alcohols and acetate esters using their amino acidic precursors. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 205, 41-6	5.8	53
144	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. <i>EFSA Journal</i> , <b>2015</b> , 13, 4331	2.3	13
143	Genomic and transcriptomic analysis of aroma synthesis in two hybrids between <i>Saccharomyces cerevisiae</i> and <i>S. kudriavzevii</i> in winemaking conditions. <i>Microbial Cell Factories</i> , <b>2015</b> , 14, 128	6.4	9
142	Comparative genomic analysis reveals a critical role of de novo nucleotide biosynthesis for <i>Saccharomyces cerevisiae</i> virulence. <i>PLoS ONE</i> , <b>2015</b> , 10, e0122382	3.7	7
141	Molecular and enological characterization of a natural <i>Saccharomyces uvarum</i> and <i>Saccharomyces cerevisiae</i> hybrid. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 204, 101-10	5.8	19
140	Genetic improvement of non-GMO wine yeasts: Strategies, advantages and safety. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 1-11	15.3	24
139	Opportunistic Strains of <i>Saccharomyces cerevisiae</i> : A Potential Risk Sold in Food Products. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 1522	5.7	43
138	Comparative genomic analysis of <i>Saccharomyces cerevisiae</i> yeasts isolated from fermentations of traditional beverages unveils different adaptive strategies. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 171, 129-35	5.8	15
137	Transcriptomics of cryophilic <i>Saccharomyces kudriavzevii</i> reveals the key role of gene translation efficiency in cold stress adaptations. <i>BMC Genomics</i> , <b>2014</b> , 15, 432	4.5	33
136	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. <i>EFSA Journal</i> , <b>2014</b> , 12, 3938	2.3	22

135	On the complexity of the <i>Saccharomyces bayanus</i> taxon: hybridization and potential hybrid speciation. <i>PLoS ONE</i> , <b>2014</b> , 9, e93729	3-7	42
134	Molecular analysis of the genes involved in aroma synthesis in the species <i>S. cerevisiae</i> , <i>S. kudriavzevii</i> and <i>S. bayanus</i> var. <i>uvarum</i> in winemaking conditions. <i>PLoS ONE</i> , <b>2014</b> , 9, e97626	3-7	21
133	Probabilistic model for the spoilage wine yeast <i>Dekkera bruxellensis</i> as a function of pH, ethanol and free SO <sub>2</sub> using time as a dummy variable. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 170, 83-90	5-8	25
132	Enhanced enzymatic activity of glycerol-3-phosphate dehydrogenase from the cryophilic <i>Saccharomyces kudriavzevii</i> . <i>PLoS ONE</i> , <b>2014</b> , 9, e87290	3-7	45
131	Pathogenic potential of <i>Saccharomyces</i> strains isolated from dietary supplements. <i>PLoS ONE</i> , <b>2014</b> , 9, e98094	3-7	23
130	Stabilization process in <i>Saccharomyces</i> intra and interspecific hybrids in fermentative conditions. <i>International Microbiology</i> , <b>2014</b> , 17, 213-24	3	26
129	Wine, Beer and Cider: Unravelling the Aroma Profile <b>2014</b> , 261-297		5
128	Production of aroma compounds by cryotolerant <i>Saccharomyces</i> species and hybrids at low and moderate fermentation temperatures. <i>Journal of Applied Microbiology</i> , <b>2013</b> , 114, 1405-14	4-7	63
127	Dynamics of the yeast flora in artisanal country style and industrial dry cured sausage (yeast in fermented sausage). <i>Food Control</i> , <b>2013</b> , 29, 143-148	6.2	32
126	Metabolomic comparison of <i>Saccharomyces cerevisiae</i> and the cryotolerant species <i>S. bayanus</i> var. <i>uvarum</i> and <i>S. kudriavzevii</i> during wine fermentation at low temperature. <i>PLoS ONE</i> , <b>2013</b> , 8, e60135	3-7	62
125	Genome-wide gene expression of a natural hybrid between <i>Saccharomyces cerevisiae</i> and <i>S. kudriavzevii</i> under enological conditions. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 157, 340-5	5-8	19
124	Comparative genomics among <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces kudriavzevii</i> natural hybrid strains isolated from wine and beer reveals different origins. <i>BMC Genomics</i> , <b>2012</b> , 13, 407	4-5	63
123	Transcriptomics in human blood incubation reveals the importance of oxidative stress response in <i>Saccharomyces cerevisiae</i> clinical strains. <i>BMC Genomics</i> , <b>2012</b> , 13, 419	4-5	12
122	Yeasts in table olive processing: desirable or spoilage microorganisms?. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 160, 42-9	5-8	102
121	Potential benefits of the application of yeast starters in table olive processing. <i>Frontiers in Microbiology</i> , <b>2012</b> , 3,	5-7	30
120	The molecular characterization of new types of <i>Saccharomyces cerevisiae</i> and <i>S. kudriavzevii</i> hybrid yeasts unveils a high genetic diversity. <i>Yeast</i> , <b>2012</b> , 29, 81-91	3-4	38
119	Lipid composition of wine strains of <i>Saccharomyces kudriavzevii</i> and <i>Saccharomyces cerevisiae</i> grown at low temperature. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 155, 191-8	5-8	43
118	Evaluation of different genetic procedures for the generation of artificial hybrids in <i>Saccharomyces</i> genus for winemaking. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 156, 102-11	5-8	46

117	Clinical <i>Saccharomyces cerevisiae</i> isolates cannot cross the epithelial barrier in vitro. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 157, 59-64	5.8	16
116	Quantifying the individual effects of ethanol and temperature on the fitness advantage of <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , <b>2011</b> , 28, 1155-61	6	49
115	In vivo virulence of commercial <i>Saccharomyces cerevisiae</i> strains with pathogenicity-associated phenotypical traits. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 144, 393-9	5.8	27
114	Monoterpene alcohols release and bioconversion by <i>Saccharomyces</i> species and hybrids. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 145, 92-7	5.8	36
113	Effect of aromatic precursor addition to wine fermentations carried out with different <i>Saccharomyces</i> species and their hybrids. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 147, 33-44	5.8	29
112	Exploring the yeast biodiversity of green table olive industrial fermentations for technological applications. <i>International Journal of Food Microbiology</i> , <b>2011</b> , 147, 89-96	5.8	68
111	Exclusion of <i>Saccharomyces kudriavzevii</i> from a wine model system mediated by <i>Saccharomyces cerevisiae</i> . <i>Yeast</i> , <b>2011</b> , 28, 423-35	3.4	25
110	Temperature adaptation markedly determines evolution within the genus <i>Saccharomyces</i> . <i>Applied and Environmental Microbiology</i> , <b>2011</b> , 77, 2292-302	4.8	155
109	Molecular Identification and Characterization of Wine Yeasts <b>2011</b> , 111-141		1
108	Natural hybrids of <i>S. cerevisiae</i> x <i>S. kudriavzevii</i> share alleles with European wild populations of <i>Saccharomyces kudriavzevii</i> . <i>FEMS Yeast Research</i> , <b>2010</b> , 10, 412-21	3.1	55
107	A comparative study of the wine fermentation performance of <i>Saccharomyces paradoxus</i> under different nitrogen concentrations and glucose/fructose ratios. <i>Journal of Applied Microbiology</i> , <b>2010</b> , 108, 73-80	4.7	21
106	Possible use of Biolog methodology for monitoring yeast presence in alcoholic fermentation for wine-making. <i>Journal of Applied Microbiology</i> , <b>2010</b> , 108, 1199-206	4.7	8
105	Mitochondrial DNA polymorphism of the yeast <i>Saccharomyces bayanus</i> var. <i>uvarum</i> . <i>Microbiology</i> , <b>2010</b> , 79, 520-527	1.4	2
104	<i>Candida cabralensis</i> sp. nov., a yeast species isolated from traditional Spanish blue-veined Cabrales cheese. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2010</b> , 60, 2671-2674	2.2	8
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