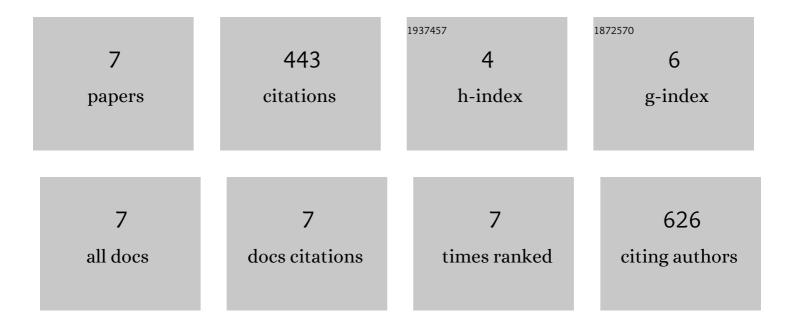
Eduardo J Pires

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5513954/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Yeast: the soul of beer's aroma—a review of flavour-active esters and higher alcohols produced by the brewing yeast. Applied Microbiology and Biotechnology, 2014, 98, 1937-1949.	1.7	392
2	A New Approach on Brewer's Spent Grains Treatment and Potential Use as Lignocellulosic Yeast Cells Carriers. Journal of Agricultural and Food Chemistry, 2012, 60, 5994-5999.	2.4	28
3	Continuous beer fermentation - diacetyl as a villain. Journal of the Institute of Brewing, 2015, 121, 55-61.	0.8	12
4	By-products of Beer Fermentation. SpringerBriefs in Biochemistry and Molecular Biology, 2015, , 51-80.	0.3	6
5	Maintaining yeast viability in continuous primary beer fermentation. Journal of the Institute of Brewing, 2014, 120, 52-59.	0.8	4
6	High gravity primary continuous beer fermentation using flocculent yeast biomass. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	0.8	1
7	Carrier-free, continuous primary beer fermentation. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	0.8	Ο