

Paul R Grbin

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.

48 papers	1,601 citations	23 h-index	39 g-index
50 ext. papers	1,955 ext. citations	5.3 avg, IF	4.88 L-index

#	Paper	IF	Citations
48	A new approach to predicting the extraction of malvidin-3-glucoside during red wine fermentation at industrial-scale. <i>Food and Bioproducts Processing</i> , 2022 , 131, 217-223	4.9	2
47	Impact of Lachancea thermotolerans on Chemical Composition and Sensory Profiles of Viognier Wines. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8, 474	5.6	0
46	Impact of Lachancea thermotolerans on chemical composition and sensory profiles of Merlot wines. <i>Food Chemistry</i> , 2021 , 349, 129015	8.5	13
45	Lower-alcohol wines produced by Metschnikowia pulcherrima and Saccharomyces cerevisiae co-fermentations: The effect of sequential inoculation timing. <i>International Journal of Food Microbiology</i> , 2020 , 329, 108651	5.8	21
44	Evaluation of indigenous non-Saccharomyces yeasts isolated from a South Australian vineyard for their potential as wine starter cultures. <i>International Journal of Food Microbiology</i> , 2020 , 312, 108373	5.8	23
43	Competition experiments between Brettanomyces bruxellensis strains reveal specific adaptation to sulfur dioxide and complex interactions at intraspecies level. <i>FEMS Yeast Research</i> , 2019 , 19,	3.1	12
42	Mathematical modelling of anthocyanin mass transfer to predict extraction in simulated red wine fermentation scenarios. <i>Food Research International</i> , 2019 , 121, 705-713	7	20
41	Genomic insights into the metabolism of Candidatus Defluviicoccus seviourii: A member of Defluviicoccus cluster III abundant in industrial activated sludge. <i>FEMS Microbiology Ecology</i> , 2019 , 95,	4.3	10
40	Measures to improve wine malolactic fermentation. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2033-2051	5.7	36
39	Brettanomyces bruxellensis population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , 2018 , 8, 4136	4.9	53
38	Disruption of the cell wall integrity gene ECM33 results in improved fermentation by wine yeast. <i>Metabolic Engineering</i> , 2018 , 45, 255-264	9.7	10
37	Chemical and sensory profiling of Shiraz wines co-fermented with commercial non-Saccharomyces inocula. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 166-180	2.4	34
36	Directed evolution of Oenococcus oeni strains for more efficient malolactic fermentation in a multi-stressor wine environment. <i>Food Microbiology</i> , 2018 , 73, 150-159	6	11
35	Genome Sequence of Australian Indigenous Wine Yeast Torulaspora delbrueckii COFT1 Using Nanopore Sequencing. <i>Genome Announcements</i> , 2018 , 6,		6
34	Genomic and Analyses Reveal the spp. as Abundant Fermentative Glycogen Accumulating Organisms in Enhanced Biological Phosphorus Removal Systems. <i>Frontiers in Microbiology</i> , 2018 , 9, 100457	5.7	17
33	Mass Transfer of Anthocyanins during Extraction from Pre-Fermentative Grape Solids under Simulated Fermentation Conditions: Effect of Convective Conditions. <i>Molecules</i> , 2018 , 24,	4.8	7
32	Application of directed evolution to develop ethanol tolerant Oenococcus oeni for more efficient malolactic fermentation. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 921-932	5.7	15

31	Oenological traits of <i>Lachancea thermotolerans</i> show signs of domestication and allopatric differentiation. <i>Scientific Reports</i> , 2018 , 8, 14812	4.9	43
30	Modelling the Mass Transfer Process of Malvidin-3-Glucoside during Simulated Extraction from Fresh Grape Solids under Wine-Like Conditions. <i>Molecules</i> , 2018 , 23,	4.8	10
29	Managing the excessive proliferation of glycogen accumulating organisms in industrial activated sludge by nitrogen supplementation: A FISH-NanoSIMS approach. <i>Systematic and Applied Microbiology</i> , 2017 , 40, 500-507	4.2	1
28	Factors affecting extraction and evolution of phenolic compounds during red wine maceration and the role of process modelling. <i>Trends in Food Science and Technology</i> , 2017 , 69, 106-117	15.3	53
27	Remediation of <i>Thiothrix</i> spp. associated bulking problems by raw wastewater feeding: A full-scale experience. <i>Systematic and Applied Microbiology</i> , 2017 , 40, 396-399	4.2	4
26	Improving <i>Oenococcus oeni</i> to overcome challenges of wine malolactic fermentation. <i>Trends in Biotechnology</i> , 2015 , 33, 547-53	15.1	45
25	Aroma potential of oak battens prepared from decommissioned oak barrels. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3419-25	5.7	8
24	Implications of new research and technologies for malolactic fermentation in wine. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 8111-32	5.7	55
23	Characterization and amino acid metabolism performances of indigenous <i>Oenococcus oeni</i> isolated from Chinese wines. <i>European Food Research and Technology</i> , 2014 , 238, 597-605	3.4	2
22	Ester synthesis and hydrolysis in an aqueous environment, and strain specific changes during malolactic fermentation in wine with <i>Oenococcus oeni</i> . <i>Food Chemistry</i> , 2013 , 141, 1673-80	8.5	34
21	Impact of Australian <i>Dekkera bruxellensis</i> strains grown under oxygen-limited conditions on model wine composition and aroma. <i>Food Microbiology</i> , 2013 , 36, 241-7	6	26
20	Characterization of EstCOo8 and EstC34, intracellular esterases, from the wine-associated lactic acid bacteria <i>Oenococcus oeni</i> and <i>Lactobacillus hilgardii</i> . <i>Journal of Applied Microbiology</i> , 2013 , 114, 413-22	4.7	25
19	Viability of common wine spoilage organisms after exposure to high power ultrasonics. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 415-20	8.9	45
18	Validation of the use of multiple internal control genes, and the application of real-time quantitative PCR, to study esterase gene expression in <i>Oenococcus oeni</i> . <i>Applied Microbiology and Biotechnology</i> , 2012 , 96, 1039-47	5.7	22
17	Relative Efficacy of High-Pressure Hot Water and High-Power Ultrasonics for Wine Oak Barrel Sanitization. <i>American Journal of Enology and Viticulture</i> , 2011 , 62, 519-526	2.2	22
16	Inhibitory effect of hydroxycinnamic acids on <i>Dekkera</i> spp. <i>Applied Microbiology and Biotechnology</i> , 2010 , 86, 721-9	5.7	36
15	Microbial modulation of aromatic esters in wine: Current knowledge and future prospects. <i>Food Chemistry</i> , 2010 , 121, 1-16	8.5	301
14	Cloning and characterization of an intracellular esterase from the wine-associated lactic acid bacterium <i>Oenococcus oeni</i> . <i>Applied and Environmental Microbiology</i> , 2009 , 75, 6729-35	4.8	46

13	Survey of enzyme activity responsible for phenolic off-flavour production by Dekkera and Brettanomyces yeast. <i>Applied Microbiology and Biotechnology</i> , 2009 , 81, 1117-27	5.7	37
12	High power ultrasonics as a novel tool offering new opportunities for managing wine microbiology. <i>Biotechnology Letters</i> , 2008 , 30, 1-6	3	55
11	Dekkera and Brettanomyces growth and utilisation of hydroxycinnamic acids in synthetic media. <i>Applied Microbiology and Biotechnology</i> , 2008 , 78, 997-1006	5.7	38
10	The role of lysine amino nitrogen in the biosynthesis of mousy off-flavor compounds by Dekkera anomala. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10872-9	5.7	9
9	Molecular characterisation of the wine spoilage yeast ? Dekkera (Brettanomyces) bruxellensis. <i>Microbiology Australia</i> , 2007 , 28, 76	0.8	4
8	Biochemical characterisation of the esterase activities of wine lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 2007 , 77, 329-37	5.7	61
7	Mousy off-flavor: a review. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6465-74	5.7	79
6	A survey of lactic acid bacteria for enzymes of interest to oenology. <i>Australian Journal of Grape and Wine Research</i> , 2006 , 12, 235-244	2.4	41
5	Lactic acid bacteria as a potential source of enzymes for use in vinification. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 5715-31	4.8	131
4	The pentose phosphate pathway in the yeasts <i>Saccharomyces cerevisiae</i> and <i>Kloeckera apiculata</i> , an exercise in comparative metabolism for food and wine science students. <i>Biochemistry and Molecular Biology Education</i> , 2001 , 29, 245-249	1.3	0
3	The pentose phosphate pathway in the yeasts <i>Saccharomyces cerevisiae</i> and <i>Kloeckera apiculata</i> , an exercise in comparative metabolism for food and wine science students. <i>Biochemistry and Molecular Biology Education</i> , 2001 , 29, 245-249	1.3	2
2	Mousy off-flavour production in grape juice and wine by Dekkera and Brettanomyces yeasts. <i>Australian Journal of Grape and Wine Research</i> , 2000 , 6, 255-262	2.4	49
1	Occurrence of 2-Acetyl-1-Pyrroline in Mousy Wines. <i>Natural Product Research</i> , 1995 , 7, 129-132		26