

# Sydney C Morgan

## List of Publications by Citations

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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.

19 papers	4,551 citations	9 h-index	24 g-index
24 ext. papers	8,641 ext. citations	7.6 avg, IF	3.98 L-index

#	Paper	IF	Citations
19	Reproducible, interactive, scalable and extensible microbiome data science using QIIME 2. <i>Nature Biotechnology</i> , <b>2019</b> , 37, 852-857	44.5	4050
18	QIIME 2: Reproducible, interactive, scalable, and extensible microbiome data science		138
17	QIIME 2: Reproducible, interactive, scalable, and extensible microbiome data science <b>2018</b> ,		78
16	QIIME 2: Reproducible, interactive, scalable, and extensible microbiome data science		36
15	Hitting the diagnostic sweet spot: Point-of-care SARS-CoV-2 salivary antigen testing with an off-the-shelf glucometer. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 180, 113111	11.8	32
14	Sulfur dioxide addition at crush alters <i>Saccharomyces cerevisiae</i> strain composition in spontaneous fermentations at two Canadian wineries. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 244, 96-102	5.8	23
13	The effect of sulfur dioxide addition at crush on the fungal and bacterial communities and the sensory attributes of Pinot gris wines. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 290, 1-14	5.8	19
12	Effect of sulfite addition and pied de cuve inoculation on the microbial communities and sensory profiles of Chardonnay wines: dominance of indigenous <i>Saccharomyces uvarum</i> at a commercial winery. <i>FEMS Yeast Research</i> , <b>2019</b> , 19,	3.1	10
11	Response to Sulfur Dioxide Addition by Two Commercial <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , <b>2019</b> , 5, 69	4.7	7
10	The Interaction of Two <i>Saccharomyces cerevisiae</i> Strains Affects Fermentation-Derived Compounds in Wine. <i>Fermentation</i> , <b>2016</b> , 2, 9	4.7	6
9	Competition between <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces uvarum</i> in Controlled Chardonnay Wine Fermentations. <i>American Journal of Enology and Viticulture</i> , <b>2020</b> , 71, 198-207	2.2	5
8	Analysis of SARS-CoV-2 RNA Persistence across Indoor Surface Materials Reveals Best Practices for Environmental Monitoring Programs. <i>MSystems</i> , <b>2021</b> , e0113621	7.6	2
7	Automated, miniaturized, and scalable screening of healthcare workers, first responders, and students for SARS-CoV-2 in San Diego County		2
6	Large-Scale Reassessment of In-Vineyard Smoke-Taint Grapevine Protection Strategies and the Development of Predictive Off-Vine Models. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
5	Yeast and bacterial inoculation practices influence the microbial communities of barrel-fermented Chardonnay wines. <i>Australian Journal of Grape and Wine Research</i> , <b>2020</b> , 26, 279-289	2.4	1
4	An indigenous <i>Saccharomyces uvarum</i> population with high genetic diversity dominates uninoculated Chardonnay fermentations at a Canadian winery		1
3	An indigenous <i>Saccharomyces uvarum</i> population with high genetic diversity dominates uninoculated Chardonnay fermentations at a Canadian winery. <i>PLoS ONE</i> , <b>2021</b> , 16, e0225615	3.7	1

2	Dataset on optimization and development of a point-of-care glucometer-based SARS-CoV-2 detection assay using aptamers. <i>Data in Brief</i> , <b>2021</b> , 38, 107278	1.2	o
1	SARS-CoV-2 Distribution in Residential Housing Suggests Contact Deposition and Correlates with sp.. <i>MSystems</i> , <b>2022</b> , e0141121	7.6	o