

Vladimir Jiranek

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101
papers

2,387
citations

29
h-index

45
g-index

107
ext. papers

3,008
ext. citations

4.4
avg, IF

5.27
L-index

| # | Paper | IF | Citations |
|-----|--|------|-----------|
| 101 | Microbial modulation of aromatic esters in wine: Current knowledge and future prospects. <i>Food Chemistry</i> , 2010 , 121, 1-16 | 8.5 | 301 |
| 100 | Regulation of hydrogen sulfide liberation in wine-producing <i>Saccharomyces cerevisiae</i> strains by assimilable nitrogen. <i>Applied and Environmental Microbiology</i> , 1995 , 61, 461-7 | 4.8 | 145 |
| 99 | 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 |
| 98 | A survey of glycosidase activities of commercial wine strains of <i>Oenococcus oeni</i> . <i>International Journal of Food Microbiology</i> , 2005 , 105, 233-44 | 5.8 | 92 |
| 97 | Screening of <i>Lactobacillus</i> spp. and <i>Pediococcus</i> spp. for glycosidase activities that are important in oenology. <i>Journal of Applied Microbiology</i> , 2005 , 99, 1061-9 | 4.7 | 85 |
| 96 | Biochemical characterisation of the esterase activities of wine lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 2007 , 77, 329-37 | 5.7 | 61 |
| 95 | Implications of new research and technologies for malolactic fermentation in wine. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 8111-32 | 5.7 | 55 |
| 94 | High power ultrasonics as a novel tool offering new opportunities for managing wine microbiology. <i>Biotechnology Letters</i> , 2008 , 30, 1-6 | 3 | 55 |
| 93 | 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 |
| 92 | Improving <i>Oenococcus oeni</i> to overcome challenges of wine malolactic fermentation. <i>Trends in Biotechnology</i> , 2015 , 33, 547-53 | 15.1 | 45 |
| 91 | Viability of common wine spoilage organisms after exposure to high power ultrasonics. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 415-20 | 8.9 | 45 |
| 90 | Oenological traits of <i>Lachancea thermotolerans</i> show signs of domestication and allopatric differentiation. <i>Scientific Reports</i> , 2018 , 8, 14812 | 4.9 | 43 |
| 89 | Application of the reusable, KanMX selectable marker to industrial yeast: construction and evaluation of heterothallic wine strains of <i>Saccharomyces cerevisiae</i> , possessing minimal foreign DNA sequences. <i>FEMS Yeast Research</i> , 2003 , 4, 339-47 | 3.1 | 42 |
| 88 | 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 |
| 87 | Ethanol production and maximum cell growth are highly correlated with membrane lipid composition during fermentation as determined by lipidomic analysis of 22 <i>Saccharomyces cerevisiae</i> strains. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 91-104 | 4.8 | 39 |
| 86 | Use of Winemaking Supplements To Modify the Composition and Sensory Properties of Shiraz Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1353-1364 | 5.7 | 38 |
| 85 | Dekkera and <i>Brettanomyces</i> growth and utilisation of hydroxycinnamic acids in synthetic media. <i>Applied Microbiology and Biotechnology</i> , 2008 , 78, 997-1006 | 5.7 | 38 |

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| 84 | Genome-wide identification of the Fermentome; genes required for successful and timely completion of wine-like fermentation by <i>Saccharomyces cerevisiae</i> . <i>BMC Genomics</i> , 2014 , 15, 552 | 4.5 | 37 |
| 83 | Survey of enzyme activity responsible for phenolic off-flavour production by <i>Dekkera</i> and <i>Brettanomyces</i> yeast. <i>Applied Microbiology and Biotechnology</i> , 2009 , 81, 1117-27 | 5.7 | 37 |
| 82 | Inhibitory effect of hydroxycinnamic acids on <i>Dekkera</i> spp. <i>Applied Microbiology and Biotechnology</i> , 2010 , 86, 721-9 | 5.7 | 36 |
| 81 | Measures to improve wine malolactic fermentation. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2033-2051 | 5.7 | 36 |
| 80 | The evolution of <i>Lachancea thermotolerans</i> is driven by geographical determination, anthropisation and flux between different ecosystems. <i>PLoS ONE</i> , 2017 , 12, e0184652 | 3.7 | 35 |
| 79 | Chemical and sensory profiling of Shiraz wines co-fermented with commercial non- <i>Saccharomyces</i> inocula. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 166-180 | 2.4 | 34 |
| 78 | Wine-related aromas for different seasons and occasions: Hedonic and emotional responses of wine consumers from Australia, UK and USA. <i>Food Quality and Preference</i> , 2019 , 71, 250-260 | 5.8 | 34 |
| 77 | 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 |
| 76 | Yeast viability during fermentation and sur lie ageing of a defined medium and subsequent growth of <i>Oenococcus oeni</i> . <i>Australian Journal of Grape and Wine Research</i> , 2002 , 8, 62-69 | 2.4 | 33 |
| 75 | Differential utilisation of sulfur compounds for H ₂ S liberation by nitrogen-starved wine yeasts. <i>Australian Journal of Grape and Wine Research</i> , 1999 , 5, 82-90 | 2.4 | 32 |
| 74 | Determination of sulphite reductase activity and its response to assimilable nitrogen status in a commercial <i>Saccharomyces cerevisiae</i> wine yeast. <i>Journal of Applied Bacteriology</i> , 1996 , 81, 329-36 | | 32 |
| 73 | Hydrogen sulfide and its roles in <i>Saccharomyces cerevisiae</i> in a winemaking context. <i>FEMS Yeast Research</i> , 2017 , 17, | 3.1 | 29 |
| 72 | A Survey of Industrial Strains of <i>Saccharomyces cerevisiae</i> Reveals Numerous Altered Patterns of Maltose and Sucrose Utilisation. <i>Journal of the Institute of Brewing</i> , 2002 , 108, 310-321 | 2 | 28 |
| 71 | Formation of temperature gradients in large- and small-scale red wine fermentations during cap management. <i>Australian Journal of Grape and Wine Research</i> , 2009 , 15, 249-255 | 2.4 | 26 |
| 70 | 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 |
| 69 | Rapid method for proline determination in grape juice and wine. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4259-64 | 5.7 | 24 |
| 68 | Evaluation of indigenous non- <i>Saccharomyces</i> 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 |
| 67 | Lactic Acid Bacteria in Wine: Technological Advances and Evaluation of Their Functional Role. <i>Frontiers in Microbiology</i> , 2020 , 11, 612118 | 5.7 | 23 |

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| 66 | 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 |
| 65 | 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 |
| 64 | Microvinification--how small can we go?. <i>Applied Microbiology and Biotechnology</i> , 2011 , 89, 1621-8 | 5.7 | 21 |
| 63 | Lower-alcohol wines produced by <i>Metschnikowia pulcherrima</i> and <i>Saccharomyces cerevisiae</i> co-fermentations: The effect of sequential inoculation timing. <i>International Journal of Food Microbiology</i> , 2020 , 329, 108651 | 5.8 | 21 |
| 62 | The microbial challenge of winemaking: yeast-bacteria compatibility. <i>FEMS Yeast Research</i> , 2019 , 19, | 3.1 | 20 |
| 61 | Practical significance of relative assimilable nitrogen requirements of yeast: a preliminary study of fermentation performance and liberation of H ₂ S. <i>Australian Journal of Grape and Wine Research</i> , 2002 , 8, 175-179 | 2.4 | 20 |
| 60 | Linking gene expression and oenological traits: Comparison between <i>Torulaspora delbrueckii</i> and <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2019 , 294, 42-49 | 5.8 | 18 |
| 59 | β-Glucoside metabolism in <i>Oenococcus oeni</i> : Cloning and characterisation of the phospho-β-glucosidase bglD. <i>Food Chemistry</i> , 2011 , 125, 476-482 | 8.5 | 17 |
| 58 | Malolactic enzyme from <i>Oenococcus oeni</i> : heterologous expression in <i>Escherichia coli</i> and biochemical characterization. <i>Bioengineered</i> , 2013 , 4, 147-52 | 5.7 | 16 |
| 57 | Diffusion-Limited Growth of Microbial Colonies. <i>Scientific Reports</i> , 2018 , 8, 5992 | 4.9 | 15 |
| 56 | Proline transport and stress tolerance of ammonia-insensitive mutants of the PUT4-encoded proline-specific permease in yeast. <i>Journal of General and Applied Microbiology</i> , 2009 , 55, 427-39 | 1.5 | 15 |
| 55 | Application of directed evolution to develop ethanol tolerant <i>Oenococcus oeni</i> for more efficient malolactic fermentation. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 921-932 | 5.7 | 15 |
| 54 | Evaluation of red wine made on a small scale utilizing frozen must. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7156-61 | 5.7 | 13 |
| 53 | PCR-based gene disruption and recombinatory marker excision to produce modified industrial <i>Saccharomyces cerevisiae</i> without added sequences. <i>Journal of Microbiological Methods</i> , 2005 , 63, 193-204 | 2.8 | 13 |
| 52 | Impact of <i>Lachancea thermotolerans</i> on chemical composition and sensory profiles of Merlot wines. <i>Food Chemistry</i> , 2021 , 349, 129015 | 8.5 | 13 |
| 51 | Novel Wine Yeast for Improved Utilisation of Proline during Fermentation. <i>Fermentation</i> , 2018 , 4, 10 | 4.7 | 12 |
| 50 | Quantifying two-dimensional filamentous and invasive growth spatial patterns in yeast colonies. <i>PLoS Computational Biology</i> , 2015 , 11, e1004070 | 5 | 11 |
| 49 | Directed evolution of <i>Oenococcus oeni</i> strains for more efficient malolactic fermentation in a multi-stressor wine environment. <i>Food Microbiology</i> , 2018 , 73, 150-159 | 6 | 11 |

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| 48 | Expression Patterns of Genes and Enzymes Involved in Sugar Catabolism in Industrial <i>Saccharomyces cerevisiae</i> Strains Displaying Novel Fermentation Characteristics. <i>Journal of the Institute of Brewing</i> , 2002 , 108, 322-335 | 2 | 11 |
| 47 | Removal of Volatile Phenols From Wine Using Crosslinked Cyclodextrin Polymers. <i>Molecules</i> , 2020 , 25, | 4.8 | 10 |
| 46 | Nutrient-limited growth with non-linear cell diffusion as a mechanism for floral pattern formation in yeast biofilms. <i>Journal of Theoretical Biology</i> , 2018 , 448, 122-141 | 2.3 | 10 |
| 45 | 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 |
| 44 | Chemical and Sensory Evaluation of Magnetic Polymers as a Remedial Treatment for Elevated Concentrations of 3-Isobutyl-2-methoxypyrazine in Cabernet Sauvignon Grape Must and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7121-7130 | 5.7 | 10 |
| 43 | Identification of genes affecting glucose catabolism in nitrogen-limited fermentation. <i>FEMS Yeast Research</i> , 2005 , 5, 791-800 | 3.1 | 10 |
| 42 | Quantifying the dominant growth mechanisms of dimorphic yeast using a lattice-based model. <i>Journal of the Royal Society Interface</i> , 2017 , 14, | 4.1 | 9 |
| 41 | Use of a wine yeast deletion collection reveals genes that influence fermentation performance under low-nitrogen conditions. <i>FEMS Yeast Research</i> , 2018 , 18, | 3.1 | 9 |
| 40 | Dissection of the molecular bases of genotype x environment interactions: a study of phenotypic plasticity of <i>Saccharomyces cerevisiae</i> in grape juices. <i>BMC Genomics</i> , 2018 , 19, 772 | 4.5 | 9 |
| 39 | Yeast bioprospecting versus synthetic biology-which is better for innovative beverage fermentation?. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 1939-1953 | 5.7 | 8 |
| 38 | Evaluation of the ability of commercial wine yeasts to form biofilms (mats) and adhere to plastic: implications for the microbiota of the winery environment. <i>FEMS Microbiology Ecology</i> , 2018 , 94, | 4.3 | 8 |
| 37 | A novel methodology independent of fermentation rate for assessment of the fructophilic character of wine yeast strains. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011 , 38, 833-43 | 4.2 | 8 |
| 36 | Low-Input Fermentations of Agave tequilana Leaf Juice Generate High Returns on Ethanol Yields. <i>Bioenergy Research</i> , 2016 , 9, 1142-1154 | 3.1 | 7 |
| 35 | Response to Sulfur Dioxide Addition by Two Commercial <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , 2019 , 5, 69 | 4.7 | 7 |
| 34 | The yeast TUM1 affects production of hydrogen sulfide from cysteine treatment during fermentation. <i>FEMS Yeast Research</i> , 2016 , 16, | 3.1 | 7 |
| 33 | Development and use of a quantum dot probe to track multiple yeast strains in mixed culture. <i>Scientific Reports</i> , 2014 , 4, 6971 | 4.9 | 6 |
| 32 | Genome Sequence of Australian Indigenous Wine Yeast <i>Torulaspora delbrueckii</i> COFT1 Using Nanopore Sequencing. <i>Genome Announcements</i> , 2018 , 6, | | 6 |
| 31 | Ethanol-tolerant lactic acid bacteria strains as a basis for efficient malolactic fermentation in wine: evaluation of experimentally evolved lactic acid bacteria and winery isolates. <i>Australian Journal of Grape and Wine Research</i> , 2019 , 25, 404-413 | 2.4 | 6 |

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| 30 | Smoke taint compounds in wine: nature, origin, measurement and amelioration of affected wines. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, S2-S4 | 2.4 | 6 |
| 29 | β-Glucoside metabolism in <i>Oenococcus oeni</i> : Cloning and characterization of the phospho-β-glucosidase CelD. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011 , 69, 27-34 | | 6 |
| 28 | Filtration, haze and foam characteristics of fermented wort mediated by yeast strain. <i>Journal of Applied Microbiology</i> , 2006 , 100, 58-64 | 4.7 | 6 |
| 27 | The Interaction of Two <i>Saccharomyces cerevisiae</i> Strains Affects Fermentation-Derived Compounds in Wine. <i>Fermentation</i> , 2016 , 2, 9 | 4.7 | 6 |
| 26 | Competition between <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces uvarum</i> in Controlled Chardonnay Wine Fermentations. <i>American Journal of Enology and Viticulture</i> , 2020 , 71, 198-207 | 2.2 | 5 |
| 25 | Optimisation and validation of a high-throughput semi-quantitative solid-phase microextraction method for analysis of fermentation aroma compounds in metabolomic screening studies of wines. <i>Australian Journal of Grape and Wine Research</i> , 2016 , 22, 3-10 | 2.4 | 5 |
| 24 | Brief temperature extremes during wine fermentation: effect on yeast viability and fermentation progress. <i>Australian Journal of Grape and Wine Research</i> , 2019 , 25, 62-69 | 2.4 | 5 |
| 23 | A thin-film extensional flow model for biofilm expansion by sliding motility. <i>Proceedings of the Royal Society A: Mathematical, Physical and Engineering Sciences</i> , 2019 , 475, 20190175 | 2.4 | 4 |
| 22 | Influence of <i>Kazachstania</i> spp. on the chemical and sensory profile of red wines.. <i>International Journal of Food Microbiology</i> , 2021 , 362, 109496 | 5.8 | 4 |
| 21 | Discovering the indigenous microbial communities associated with the natural fermentation of sap from the cider gum <i>Eucalyptus gunnii</i> . <i>Scientific Reports</i> , 2020 , 10, 14716 | 4.9 | 4 |
| 20 | Sulfate transport mutants affect hydrogen sulfide and sulfite production during alcoholic fermentation. <i>Yeast</i> , 2021 , 38, 367-381 | 3.4 | 4 |
| 19 | Impact of <i>Lachancea thermotolerans</i> strain and lactic acid concentration on <i>Oenococcus oeni</i> and malolactic fermentation in wine. <i>Oeno One</i> , 2021 , 55, 365-380 | 3.3 | 3 |
| 18 | TAMMiCol: Tool for analysis of the morphology of microbial colonies. <i>PLoS Computational Biology</i> , 2018 , 14, e1006629 | 5 | 3 |
| 17 | Development and Evaluation of a HS-SPME GC-MS Method for Determining the Retention of Volatile Phenols by Cyclodextrin in Model Wine. <i>Molecules</i> , 2019 , 24, | 4.8 | 2 |
| 16 | Early adaptation strategies of <i>Saccharomyces cerevisiae</i> and <i>Torulaspora delbrueckii</i> to co-inoculation in high sugar grape must-like media. <i>Food Microbiology</i> , 2020 , 90, 103463 | 6 | 2 |
| 15 | Appropriate vacuolar acidification in <i>Saccharomyces cerevisiae</i> is associated with efficient high sugar fermentation. <i>Food Microbiology</i> , 2018 , 70, 262-268 | 6 | 2 |
| 14 | Comparative study on the sensitivity of solid-phase microextraction fibre coatings for the analysis of fermentation bouquet compounds. <i>Australian Journal of Grape and Wine Research</i> , 2014 , 20, 378-385 | 2.4 | 2 |
| 13 | The effect of grape juice dilution on oenological fermentation | | 2 |

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| 12 | QTL mapping: an innovative method for investigating the genetic determinism of yeast-bacteria interactions in wine. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 5053-5066 | 5.7 | 2 |
| 11 | The VvBAP1 gene is identified as a potential inhibitor of cell death in grape berries. <i>Functional Plant Biology</i> , 2019 , 46, 428-442 | 2.7 | 1 |
| 10 | Monitoring Volatile Aroma Compounds during Fermentation in a Chemically Defined Grape Juice Medium Deficient in Leucine. <i>American Journal of Enology and Viticulture</i> , 2016 , 67, 350-355 | 2.2 | 1 |
| 9 | Yeast genes involved in regulating cysteine uptake affect production of hydrogen sulfide from cysteine during fermentation. <i>FEMS Yeast Research</i> , 2017 , 17, | 3.1 | 1 |
| 8 | Use of fresh versus frozen or blast-frozen grapes for small-scale fermentation. <i>International Journal of Wine Research</i> , 2011 , 25 | 1.2 | 1 |
| 7 | Capturing yeast associated with grapes and spontaneous fermentations of the Negro Saur  minority variety from an experimental vineyard near Le . <i>Scientific Reports</i> , 2021 , 11, 3748 | 4.9 | 1 |
| 6 | Yeast diversity in the vineyard: how it is defined, measured and influenced by fungicides. <i>Australian Journal of Grape and Wine Research</i> , 2021 , 27, 169-193 | 2.4 | 1 |
| 5 | Exploring the diversity of bacteriophage specific to <i>Oenococcus oeni</i> and <i>Lactobacillus</i> spp and their role in wine production. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 8575-8592 | 5.7 | 0 |
| 4 | The effect of grape juice dilution and complex nutrient addition on oenological fermentation and wine chemical composition. <i>Journal of Food Composition and Analysis</i> , 2021 , 104241 | 4.1 | 0 |
| 3 |  eeBot A High Throughput Robotic Fermentation and Sampling System. <i>Fermentation</i> , 2021 , 7, 205 | 4.7 | 0 |
| 2 | Impact of <i>Lachancea thermotolerans</i> on Chemical Composition and Sensory Profiles of Viognier Wines. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8, 474 | 5.6 | 0 |
| 1 | Introduction and Acknowledgements. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, S1-S1 | 2.4 | |