

Vladimir Jiranek

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.

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	Impact of <i>Lachanea thermotolerans</i> on Chemical Composition and Sensory Profiles of Viognier Wines. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8, 474	5.6	0
100	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
99	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
98	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
97	Sulfate transport mutants affect hydrogen sulfide and sulfite production during alcoholic fermentation. <i>Yeast</i> , 2021 , 38, 367-381	3.4	4
96	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
95	Impact of <i>Lachanea 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
94	Capturing yeast associated with grapes and spontaneous fermentations of the Negro Saurín minority variety from an experimental vineyard near Leão. <i>Scientific Reports</i> , 2021 , 11, 3748	4.9	1
93	Impact of <i>Lachanea thermotolerans</i> on chemical composition and sensory profiles of Merlot wines. <i>Food Chemistry</i> , 2021 , 349, 129015	8.5	13
92	FreeBot: A High Throughput Robotic Fermentation and Sampling System. <i>Fermentation</i> , 2021 , 7, 205	4.7	0
91	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
90	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
89	Early adaptation strategies of <i>Saccharomyces cerevisiae</i> and <i>Torulaspota delbrueckii</i> to co-inoculation in high sugar grape must-like media. <i>Food Microbiology</i> , 2020 , 90, 103463	6	2
88	Removal of Volatile Phenols From Wine Using Crosslinked Cyclodextrin Polymers. <i>Molecules</i> , 2020 , 25,	4.8	10
87	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
86	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
85	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

84	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
83	Lactic Acid Bacteria in Wine: Technological Advances and Evaluation of Their Functional Role. <i>Frontiers in Microbiology</i> , 2020 , 11, 612118	5.7	23
82	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
81	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
80	The microbial challenge of winemaking: yeast-bacteria compatibility. <i>FEMS Yeast Research</i> , 2019 , 19,	3.1	20
79	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
78	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
77	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
76	Response to Sulfur Dioxide Addition by Two Commercial <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , 2019 , 5, 69	4.7	7
75	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
74	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
73	Measures to improve wine malolactic fermentation. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2033-2051	5.7	36
72	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
71	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
70	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
69	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
68	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
67	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

66	Genome Sequence of Australian Indigenous Wine Yeast <i>Torulaspora delbrueckii</i> COFT1 Using Nanopore Sequencing. <i>Genome Announcements</i> , 2018 , 6,		6
65	Diffusion-Limited Growth of Microbial Colonies. <i>Scientific Reports</i> , 2018 , 8, 5992	4.9	15
64	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
63	Novel Wine Yeast for Improved Utilisation of Proline during Fermentation. <i>Fermentation</i> , 2018 , 4, 10	4.7	12
62	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
61	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
60	TAMMiCol: Tool for analysis of the morphology of microbial colonies. <i>PLoS Computational Biology</i> , 2018 , 14, e1006629	5	3
59	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
58	Oenological traits of <i>Lachancea thermotolerans</i> show signs of domestication and allopatric differentiation. <i>Scientific Reports</i> , 2018 , 8, 14812	4.9	43
57	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
56	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
55	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
54	Hydrogen sulfide and its roles in <i>Saccharomyces cerevisiae</i> in a winemaking context. <i>FEMS Yeast Research</i> , 2017 , 17,	3.1	29
53	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
52	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
51	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
50	The Interaction of Two <i>Saccharomyces cerevisiae</i> Strains Affects Fermentation-Derived Compounds in Wine. <i>Fermentation</i> , 2016 , 2, 9	4.7	6
49	The yeast TUM1 affects production of hydrogen sulfide from cysteine treatment during fermentation. <i>FEMS Yeast Research</i> , 2016 , 16,	3.1	7

48	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
47	Improving <i>Oenococcus oeni</i> to overcome challenges of wine malolactic fermentation. <i>Trends in Biotechnology</i> , 2015 , 33, 547-53	15.1	45
46	Quantifying two-dimensional filamentous and invasive growth spatial patterns in yeast colonies. <i>PLoS Computational Biology</i> , 2015 , 11, e1004070	5	11
45	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
44	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
43	Implications of new research and technologies for malolactic fermentation in wine. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 8111-32	5.7	55
42	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
41	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
40	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
39	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
38	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
37	Viability of common wine spoilage organisms after exposure to high power ultrasonics. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 415-20	8.9	45
36	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
35	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
34	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
33	Introduction and Acknowledgements. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, S1-S1	2.4	
32	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
31	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

30	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
29	Microvinification--how small can we go?. <i>Applied Microbiology and Biotechnology</i> , 2011 , 89, 1621-8	5.7	21
28	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
27	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
26	Inhibitory effect of hydroxycinnamic acids on <i>Dekkera</i> spp. <i>Applied Microbiology and Biotechnology</i> , 2010 , 86, 721-9	5.7	36
25	Microbial modulation of aromatic esters in wine: Current knowledge and future prospects. <i>Food Chemistry</i> , 2010 , 121, 1-16	8.5	301
24	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
23	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
22	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
21	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
20	High power ultrasonics as a novel tool offering new opportunities for managing wine microbiology. <i>Biotechnology Letters</i> , 2008 , 30, 1-6	3	55
19	<i>Dekkera</i> 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
18	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
17	Biochemical characterisation of the esterase activities of wine lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 2007 , 77, 329-37	5.7	61
16	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
15	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
14	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
13	Identification of genes affecting glucose catabolism in nitrogen-limited fermentation. <i>FEMS Yeast Research</i> , 2005 , 5, 791-800	3.1	10

12	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
11	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
10	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
9	Application of the reuseable, 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
8	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
7	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
6	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
5	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
4	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
3	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
2	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
1	The effect of grape juice dilution on oenological fermentation		2