Iris Loira

List of Publications by Year
in descending order

66	2,315	218381	233125
papers	citations	26 h-index	45 g-index

68	68	68	1775
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biosynthesis, production and applications of bacterial cellulose. Cellulose, 2013, 20, 2191-2219.	2.4	380
2	Influence of sequential fermentation with Torulaspora delbrueckii and Saccharomyces cerevisiae on wine quality. LWT - Food Science and Technology, 2014, 59, 915-922.	2.5	101
3	Use of Schizosaccharomyces pombe and Torulaspora delbrueckii strains in mixed and sequential fermentations to improve red wine sensory quality. Food Research International, 2015, 76, 325-333.	2.9	96
4	Formation of pyranoanthocyanins by Schizosaccharomyces pombe during the fermentation of red must. International Journal of Food Microbiology, 2012, 159, 47-53.	2.1	93
5	Use of non-Saccharomyces yeasts and oenological tannin in red winemaking: Influence on colour, aroma and sensorial properties of young wines. Food Microbiology, 2018, 69, 51-63.	2.1	86
6	Lachancea thermotolerans Applications in Wine Technology. Fermentation, 2018, 4, 53.	1.4	83
7	Contribution of Non-Saccharomyces Yeasts to Wine Freshness. A Review. Biomolecules, 2020, 10, 34.	1.8	83
8	Applications of Metschnikowia pulcherrima in Wine Biotechnology. Fermentation, 2019, 5, 63.	1.4	81
9	Grape Processing by High Hydrostatic Pressure: Effect on Microbial Populations, Phenol Extraction and Wine Quality. Food and Bioprocess Technology, 2015, 8, 277-286.	2.6	71
10	Yeast influence on the formation of stable pigments in red winemaking. Food Chemistry, 2016, 197, 686-691.	4.2	64
11	Emerging preservation technologies in grapes for winemaking. Trends in Food Science and Technology, 2017, 67, 36-43.	7.8	64
12	Effect of Saccharomyces strains on the quality of red wines aged on lees. Food Chemistry, 2013, 139, 1044-1051.	4.2	63
13	Use of Schizosaccharomyces strains for wine fermentationâ€"Effect on the wine composition and food safety. International Journal of Food Microbiology, 2016, 232, 63-72.	2.1	62
14	Use of non-Saccharomyces yeast strains coupled with ultrasound treatment as a novel technique to accelerate ageing on lees of red wines and its repercussion in sensorial parameters. LWT - Food Science and Technology, 2015, 64, 1255-1262.	2.5	51
15	Formation of polymeric pigments in red wines through sequential fermentation of flavanol-enriched musts with non-Saccharomyces yeasts. Food Chemistry, 2018, 239, 975-983.	4.2	49
16	Use of non-Saccharomyces in single-culture, mixed and sequential fermentation to improve red wine quality. European Food Research and Technology, 2017, 243, 2175-2185.	1.6	44
17	Grape Processing by High Hydrostatic Pressure: Effect on Use of Non-Saccharomyces in Must Fermentation. Food and Bioprocess Technology, 2016, 9, 1769-1778.	2.6	43
18	Application of ultrasound to improve lees ageing processes in red wines. Food Chemistry, 2018, 261, 157-163.	4.2	41

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19	Schizosaccharomyces pombe: A Promising Biotechnology for Modulating Wine Composition. Fermentation, 2018, 4, 70.	1.4	41
20	Use of Ultra-High Pressure Homogenization processing in winemaking: Control of microbial populations in grape musts and effects in sensory quality. Innovative Food Science and Emerging Technologies, 2018, 50, 50-56.	2.7	38
21	Shortening the ageing on lees process in wines by using ultrasound and microwave treatments both combined with stirring and abrasion techniques. European Food Research and Technology, 2016, 242, 559-569.	1.6	37
22	Influence of Saccharomyces and non-Saccharomyces Yeasts in the Formation of Pyranoanthocyanins and Polymeric Pigments during Red Wine Making. Molecules, 2019, 24, 4490.	1.7	37
23	Wort fermentation and beer conditioning with selected non-Saccharomyces yeasts in craft beers. European Food Research and Technology, 2019, 245, 1229-1238.	1.6	34
24	The Effects of Pre-Fermentative Addition of Oenological Tannins on Wine Components and Sensorial Qualities of Red Wine. Molecules, 2016, 21, 1445.	1.7	32
25	Pulsed Light Effect in Red Grape Quality and Fermentation. Food and Bioprocess Technology, 2017, 10, 1540-1547.	2.6	32
26	Zygosaccharomyces rouxii: Control Strategies and Applications in Food and Winemaking. Fermentation, 2018, 4, 69.	1.4	30
27	Lachancea thermotolerans as a tool to improve pH in red wines from warm regions. European Food Research and Technology, 2019, 245, 885-894.	1.6	30
28	Electron Beam Irradiation of Wine Grapes: Effect on Microbial Populations, Phenol Extraction and Wine Quality. Food and Bioprocess Technology, 2015, 8, 1845-1853.	2.6	27
29	Making natural sparkling wines with non-Saccharomyces yeasts. European Food Research and Technology, 2018, 244, 925-935.	1.6	24
30	Characterization of polymeric pigments and pyranoanthocyanins formed in microfermentations of non-Saccharomycesyeasts. Journal of Applied Microbiology, 2016, 121, 1346-1356.	1.4	23
31	White wine processing by UHPH without SO2. Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. Food Chemistry, 2020, 332, 127417.	4.2	23
32	Industrial Performance of Several Lachancea thermotolerans Strains for pH Control in White Wines from Warm Areas. Microorganisms, 2020, 8, 830.	1.6	22
33	Biocompatibility in Ternary Fermentations With Lachancea thermotolerans, Other Non-Saccharomyces and Saccharomyces cerevisiae to Control pH and Improve the Sensory Profile of Wines From Warm Areas. Frontiers in Microbiology, 2021, 12, 656262.	1.5	22
34	Impact of Hanseniaspora Vineae in Alcoholic Fermentation and Ageing on Lees of High-Quality White Wine. Fermentation, 2020, 6, 66.	1.4	20
35	Non-Saccharomyces as Biotools to Control the Production of Off-Flavors in Wines. Molecules, 2021, 26, 4571.	1.7	20
36	Selection of Glycolytically Inefficient Yeasts for Reducing the Alcohol Content of Wines from Hot Regions. Food and Bioprocess Technology, 2012, 5, 2787-2796.	2.6	18

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37	Sonication of Yeast Biomasses to Improve the Ageing on Lees Technique in Red Wines. Molecules, 2019, 24, 635.	1.7	18
38	Emerging Non-Thermal Technologies for the Extraction of Grape Anthocyanins. Antioxidants, 2021, 10, 1863.	2.2	18
39	Use of fumaric acid to control pH and inhibit malolactic fermentation in wines. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 228-238.	1.1	17
40	The Impact of Hanseniaspora vineae Fermentation and Ageing on Lees on the Terpenic Aromatic Profile of White Wines of the Albillo Variety. International Journal of Molecular Sciences, 2021, 22, 2195.	1.8	16
41	Pulsed Light: Challenges of a Non-Thermal Sanitation Technology in the Winemaking Industry. Beverages, 2020, 6, 45.	1.3	15
42	Influence of Yeasts in Wine Colour. , 0, , .		14
43	Pulsed Electric Fields to Improve the Use of Non-Saccharomyces Starters in Red Wines. Foods, 2021, 10, 1472.	1.9	12
44	Wine yeast selection in the Iberian Peninsula: Saccharomyces and non- Saccharomyces as drivers of innovation in Spanish and Portuguese wine industries. Critical Reviews in Food Science and Nutrition, 2023, 63, 10899-10927.	5.4	12
45	Theoretical considerations about usage of metabolic inhibitors as possible alternative to reduce alcohol content of wines from hot areas. European Food Research and Technology, 2013, 237, 281-290.	1.6	11
46	Applications of nanotechnology in the winemaking process. European Food Research and Technology, 2020, 246, 1533-1541.	1.6	11
47	Wine Spoilage Yeasts: Control Strategy. , 0, , .		10
48	Cabernet Sauvignon Red Must Processing by UHPH to Produce Wine Without SO2: the Colloidal Structure, Microbial and Oxidation Control, Colour Protection and Sensory Quality of the Wine. Food and Bioprocess Technology, 2022, 15, 620-634.	2.6	10
49	Study of the Interaction of Anthocyanins with Phenolic Aldehydes in a Model Wine Solution. ACS Omega, 2018, 3, 15575-15581.	1.6	9
50	Evolution of the Phenolic Fraction and Aromatic Profile of Red Wines Aged in Oak Barrels. ACS Omega, 2020, 5, 7235-7243.	1.6	9
51	Application of Hanseniaspora vineae Yeast in the Production of RosÃ© Wines from a Blend of Tempranillo and Albillo Grapes. Fermentation, 2021, 7, 141.	1.4	9
52	Grape Must Processed by Pulsed Electric Fields: Effect on the Inoculation and Development of Non-Saccharomyces Yeasts. Food and Bioprocess Technology, 2020, 13, 1087-1094.	2.6	8
53	Improvement of Must Fermentation from Late Harvest cv. Tempranillo Grapes Treated with Pulsed Light. Foods, 2021, 10, 1416.	1.9	8
54	Modification of the polyphenolic and aromatic fractions of red wines aged on lees assisted with ultrasound. International Journal of Food Science and Technology, 2019, 54, 2690-2699.	1.3	7

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55	Maceration and Fermentation. , 2019, , 35-49.		7
56	The Effect of Elicitors and Canopy Management in the Chemical Composition of Vitis vinifera Red Varieties in Warm and Hot Areas in Spain. Agronomy, 2021, 11, 1192.	1.3	6
57	Technology of Vermouth Wines. , 2019, , 35-63.		5
58	Determination of Anthocyanin and Volatile Profile of Wines from Varieties Yiannoudi and Maratheftiko from the Island of Cyprus. Beverages, 2020, 6, 4.	1.3	5
59	Strategies to Improve the Freshness in Wines from Warm Areas. , 0, , .		4
60	Use of Ultra High Pressure Homogenization to sterilize grape must. BIO Web of Conferences, 2019, 15, 02035.	0.1	2
61	New Trends in Aging on Lees. , 2019, , 163-176.		1
62	Emerging Technologies to Increase Extraction, Control Microorganisms, and Reduce SO₂. , 0, , .		1
63	White must preservation by ultra-high pressure homogenization without SO2. , 2022, , 49-59.		1
64	pH Control and Aroma Improvement Using the Non-Saccharomyces Lachancea thermotolerans and Hanseniaspora spp. Yeasts to Improve Wine Freshness in Warm Areas. , 0, , .		1
65	Biological acidification by Lachancea thermotolerans. , 2022, , 131-142.		0
66	Effect of acidification biotechnologies on the production of volatile compounds, lactic acid and colour in red wines after the use of pulsed light pretreatment in grapes. European Food Research and Technology, 0, , .	1.6	0