Gustavo Cordero-Bueso

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7917320/publications.pdf

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25	662	623734	642732
papers	citations	14 h-index	23 g-index

27	27	27	727
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Microbial Diversity and Safety in Fermented Beverages. Beverages, 2022, 8, 14.	2.8	0
2	Improving an Industrial Sherry Base Wine by Yeast Enhancement Strategies. Foods, 2022, 11, 1104.	4.3	3
3	Culturable Yeast Diversity of Grape Berries from Vitis vinifera ssp. sylvestris (Gmelin) Hegi. Journal of Fungi (Basel, Switzerland), 2022, 8, 410.	3.5	4
4	Culturable Yeasts as Biofertilizers and Biopesticides for a Sustainable Agriculture: A Comprehensive Review. Plants, 2021, 10, 822.	3.5	39
5	The Role of Yeasts as Biocontrol Agents for Pathogenic Fungi on Postharvest Grapes: A Review. Foods, 2021, 10, 1650.	4.3	33
6	Rethinking about flor yeast diversity and its dynamic in the â€œcriaderas and solerasâ€•biological aging system. Food Microbiology, 2020, 92, 103553.	4.2	16
7	Co-Existence of Inoculated Yeast and Lactic Acid Bacteria and Their Impact on the Aroma Profile and Sensory Traits of Tempranillo Red Wine. Fermentation, 2020, 6, 17.	3.0	10
8	The veil of flor's structure, composition and interactions in biological ageing wines. BIO Web of Conferences, 2019, 15, 02018.	0.2	0
9	Isolation of bacteriophages from must and wine for the elimination of contaminating bacteria as an alternative to the use of sulfurous. BIO Web of Conferences, 2019, 15, 02011.	0.2	2
10	Bacteriophages as an Up-and-Coming Alternative to the Use of Sulfur Dioxide in Winemaking. Frontiers in Microbiology, 2019, 10, 2931.	3.5	3
11	Editorial: Microorganisms for a Sustainable Viticulture and Winemaking. Frontiers in Microbiology, 2018, 9, 2650.	3.5	1
12	The Microbial Diversity of Sherry Wines. Fermentation, 2018, 4, 19.	3.0	26
13	Rapid and not culture-dependent assay based on multiplex PCR-SSR analysis for monitoring inoculated yeast strains in industrial wine fermentations. Archives of Microbiology, 2017, 199, 135-143.	2.2	8
14	Diversidad genÃ©tica de levaduras aisladas a partir de uvas de Vitis vinifera ssp. Sylvestris (Gmelin) Hegi en el Ã¡rea EuroasiÃ¡tica. BIO Web of Conferences, 2017, 9, 02019.	0.2	1
15	Wild Grape-Associated Yeasts as Promising Biocontrol Agents against Vitis vinifera Fungal Pathogens. Frontiers in Microbiology, 2017, 8, 2025.	3.5	74
16	A Microtiter Plate Assay as a Reliable Method to Assure the Identification and Classification of the Veil-Forming Yeasts during Sherry Wines Ageing. Fermentation, 2017, 3, 58.	3.0	8
17	New Genes Involved in Osmotic Stress Tolerance in Saccharomyces cerevisiae. Frontiers in Microbiology, 2016, 7, 1545.	3.5	21
18	Improvement of Malvar Wine Quality by Use of Locally-Selected Saccharomyces cerevisiae Strains. Fermentation, 2016, 2, 7.	3.0	22

#	Article	IF	Citations
19	A long term field study of the effect of fungicides penconazole and sulfur on yeasts in the vineyard. International Journal of Food Microbiology, 2014, 189, 189-194.	4.7	25
20	Biotechnological potential of non-Saccharomyces yeasts isolated during spontaneous fermentations of Malvar (Vitis vinifera cv. L.). European Food Research and Technology, 2013, 236, 193-207.	3.3	77
21	Novel wine yeast with mutations inYAP1that produce less acetic acid during fermentation. FEMS Yeast Research, 2013, 13, 62-73.	2.3	42
22	Genetic diversity in commercial wineries: effects of the farming system and vinification management on wine yeasts. Journal of Applied Microbiology, 2012, 112, 302-315.	3.1	57
23	Remanence and survival of commercial yeast in different ecological niches of the vineyard. FEMS Microbiology Ecology, 2011, 77, 429-437.	2.7	30
24	Influence of the farming system and vine variety on yeast communities associated with grape berries. International Journal of Food Microbiology, 2011, 145, 132-139.	4.7	133
25	Influence of different floor management strategies of the vineyard on the natural yeast population associated with grape berries. International Journal of Food Microbiology, 2011, 148, 23-29.	4.7	27