

# Mark Solomon

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8059841/publications.pdf>

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8  
papers

136  
citations

1478458

6  
h-index

1588975

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g-index

8  
all docs

8  
docs citations

8  
times ranked

170  
citing authors

#	ARTICLE	IF	CITATIONS
1	Novel wine yeast with ARO4 and TYR1 mutations that overproduce "floral"™ aroma compounds 2-phenylethanol and 2-phenylethyl acetate. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 5977-5988.	3.6	42
2	Influence of yeast strain on Shiraz wine quality indicators. <i>International Journal of Food Microbiology</i> , 2013, 165, 302-311.	4.7	28
3	Aromatic Higher Alcohols in Wine: Implication on Aroma and Palate Attributes during Chardonnay Aging. <i>Molecules</i> , 2021, 26, 4979.	3.8	23
4	Inactivating Mutations in Irc7p Are Common in Wine Yeasts, Attenuating Carbon-Sulfur <sup>12</sup> -Lyase Activity and Volatile Sulfur Compound Production. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	3.1	18
5	Preliminary Study of Australian Pinot Noir Wines by Colour and Volatile Analyses, and the Pivot® Profile Method Using Wine Professionals. <i>Foods</i> , 2020, 9, 1142.	4.3	9
6	Alterations in Yeast Species Composition of Uninoculated Wine Ferments by the Addition of Sulphur Dioxide. <i>Fermentation</i> , 2020, 6, 62.	3.0	6
7	Effect of Aeration on Yeast Community Structure and Volatile Composition in Uninoculated Chardonnay Wines. <i>Fermentation</i> , 2021, 7, 97.	3.0	6
8	Modulation of Volatile Thiol Release during Fermentation of Red Musts by Wine Yeast. <i>Processes</i> , 2022, 10, 502.	2.8	4