

Renato Leal Binati

List of Publications by Year in descending order

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13
papers

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1162367

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330
citing authors

#	ARTICLE	IF	CITATIONS
1	Single Cell Proteins production from food processing effluents and digestate. <i>Chemosphere</i> , 2022, 296, 134076.	4.2	26
2	Glutathione production by non-Saccharomyces yeasts and its impact on winemaking: A review. <i>Food Research International</i> , 2022, 156, 111333.	2.9	11
3	Non-conventional yeasts for food and additives production in a circular economy perspective. <i>FEMS Yeast Research</i> , 2021, 21, .	1.1	12
4	Unravelling the Impact of Grape Washing, SO ₂ , and Multi-Starter Inoculation in Lab-Scale Vinification Trials of Withered Black Grapes. <i>Fermentation</i> , 2021, 7, 43.	1.4	5
5	Transcriptional and Metabolic Response of Wine-Related <i>Lactiplantibacillus plantarum</i> to Different Conditions of Aeration and Nitrogen Availability. <i>Fermentation</i> , 2021, 7, 68.	1.4	3
6	Investigating the glutathione accumulation by non-conventional wine yeasts in optimized growth conditions and multi-starter fermentations. <i>LWT - Food Science and Technology</i> , 2021, 142, 110990.	2.5	9
7	Contribution of non-Saccharomyces yeasts to wine volatile and sensory diversity: A study on <i>Lachancea thermotolerans</i> , <i>Metschnikowia</i> spp. and <i>Starmerella bacillaris</i> strains isolated in Italy. <i>International Journal of Food Microbiology</i> , 2020, 318, 108470.	2.1	113
8	New insights into the variability of lactic acid production in <i>Lachancea thermotolerans</i> at the phenotypic and genomic level. <i>Microbiological Research</i> , 2020, 238, 126525.	2.5	18
9	Volatile organic compounds from <i>Starmerella bacillaris</i> to control gray mold on apples and modulate cider aroma profile. <i>Food Microbiology</i> , 2020, 89, 103446.	2.1	37
10	Exploring the diversity of a collection of native non-Saccharomyces yeasts to develop co-starter cultures for winemaking. <i>Food Research International</i> , 2019, 122, 432-442.	2.9	40
11	Selection and characterization of coal mine autochthonous rhizobia for the inoculation of herbaceous legumes. <i>Archives of Microbiology</i> , 2017, 199, 991-1001.	1.0	5
12	A bioprocess for the production of phytase from <i>Schizophyllum commune</i> : studies of its optimization, profile of fermentation parameters, characterization and stability. <i>Bioprocess and Biosystems Engineering</i> , 2012, 35, 1067-1079.	1.7	27
13	Formulated products containing a new phytase from <i>Schizophyllum</i> sp. phytase for application in feed and food processing. <i>Brazilian Archives of Biology and Technology</i> , 2011, 54, 1069-1074.	0.5	7