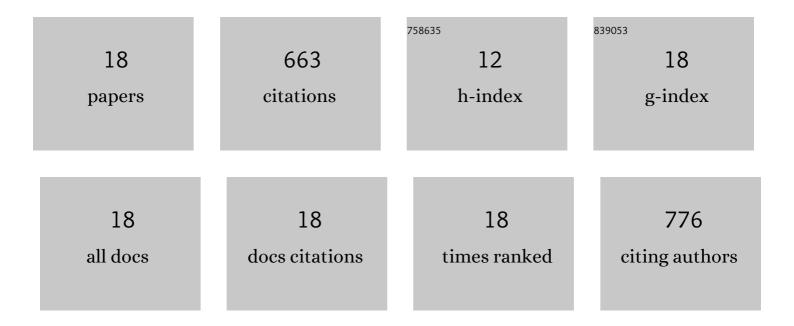
## Zoel SalvadÃ<sup>3</sup>

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9293986/publications.pdf Version: 2024-02-01



ΖΟΕΙ SALVADÃ3

#	Article	IF	CITATIONS
1	Scientific workshop program to improve science identity, science capital and educational aspirations of children at risk of social exclusion. Children and Youth Services Review, 2021, 129, 106189.	1.0	8
2	Annapurna expedition game: applying molecular biology tools to learn genetics. Journal of Biological Education, 2019, 53, 516-523.	0.8	4
3	Out of school learning scientific workshops: Stimulating institutionalized Adolescents' educational aspirations. Children and Youth Services Review, 2019, 103, 116-126.	1.0	11
4	Learning genetics through a scientific inquiry game. Journal of Biological Education, 2017, 51, 99-106.	0.8	10
5	Identification of target genes to control acetate yield during aerobic fermentation with Saccharomyces cerevisiae. Microbial Cell Factories, 2016, 15, 156.	1.9	24
6	Genome-wide identification of genes involved in growth and fermentation activity at low temperature in Saccharomyces cerevisiae. International Journal of Food Microbiology, 2016, 236, 38-46.	2.1	15
7	New insights into the physiological state of Saccharomyces cerevisiae during ethanol acclimation for producing sparkling wines. Food Microbiology, 2016, 54, 20-29.	2.1	19
8	Knowledge and Attitudes Towards Biotechnology of Elementary Education Preservice Teachers: The first Spanish experience. International Journal of Science Education, 2015, 37, 2923-2941.	1.0	16
9	The Fitness Advantage of Commercial Wine Yeasts in Relation to the Nitrogen Concentration, Temperature, and Ethanol Content under Microvinification Conditions. Applied and Environmental Microbiology, 2014, 80, 704-713.	1.4	30
10	Genome-Wide Study of the Adaptation of Saccharomyces cerevisiae to the Early Stages of Wine Fermentation. PLoS ONE, 2013, 8, e74086.	1.1	25
11	Biotechnology Literacy: Much More than a Gene Story. The International Journal of Science in Society, 2013, 4, 27-35.	0.2	5
12	Analysis of low temperature-induced genes (LTIG) in wine yeast during alcoholic fermentation. FEMS Yeast Research, 2012, 12, 831-843.	1.1	28
13	Effect of low temperature upon vitality of <i>Saccharomyces cerevisiae</i> phospholipid mutants. Yeast, 2012, 29, 443-452.	0.8	11
14	Functional analysis to identify genes in wine yeast adaptation to low-temperature fermentation. Journal of Applied Microbiology, 2012, 113, 76-88.	1.4	17
15	Quantifying the individual effects of ethanol and temperature on the fitness advantage of Saccharomyces cerevisiae. Food Microbiology, 2011, 28, 1155-1161.	2.1	74
16	Temperature Adaptation Markedly Determines Evolution within the Genus <i>Saccharomyces</i> . Applied and Environmental Microbiology, 2011, 77, 2292-2302.	1.4	236
17	Susceptibility and resistance to ethanol in <i>Saccharomyces</i> strains isolated from wild and fermentative environments. Yeast, 2010, 27, 1005-1015.	0.8	79
18	Proteomic evolution of a wine yeast during the first hours of fermentation. FEMS Yeast Research, 2008, 8, 1137-1146.	1.1	51