

Zoel SalvadÃ³

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9293986/publications.pdf>

Version: 2024-02-01

18
papers

663
citations

758635

12
h-index

839053

18
g-index

18
all docs

18
docs citations

18
times ranked

776
citing authors

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