Chiara Nadai

List of Publications by Year
in descending order

20	447	623734 14	713466 21
papers	citations	h-index	g-index

21	21	21	547
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Starmerella bacillaris Strains Used in Sequential Alcoholic Fermentation with Saccharomyces cerevisiae Improves Protein Stability in White Wines. Fermentation, 2022, 8, 252.	3.0	4
2	Different Gene Expression Patterns of Hexose Transporter Genes Modulate Fermentation Performance of Four Saccharomyces cerevisiae Strains. Fermentation, 2021, 7, 164.	3.0	6
3	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard Saccharomyces cerevisiae strain populations. FEMS Yeast Research, 2020, 20, .	2.3	13
4	Dynamics of Saccharomyces cerevisiae Strains Isolated from Vine Bark in Vineyard: Influence of Plant Age and Strain Presence during Grape must Spontaneous Fermentations. Fermentation, 2019, 5, 62.	3.0	7
5	Potential use of Starmerella bacillaris as fermentation starter for the production of low-alcohol beverages obtained from unripe grapes. International Journal of Food Microbiology, 2019, 303, 1-8.	4.7	32
6	Characteristics of Compost Obtained from Winemaking Byproducts. Waste and Biomass Valorization, 2018, 9, 2021-2029.	3.4	8
7	Biocontrol activity of Starmerella bacillaris yeast against blue mold disease on apple fruit and its effect on cider fermentation. PLoS ONE, 2018, 13, e0204350.	2.5	33
8	Genetic variability and physiological traits of Saccharomyces cerevisiae strains isolated from â€œVale dos Vinhedosâ€•vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. World Journal of Microbiology and Biotechnology, 2018, 34, 105.	3.6	4
9	Whole genome comparison of two Starmerella bacillaris strains with other wine yeasts uncovers genes involved in modulating important winemaking traits. FEMS Yeast Research, 2018, 18, .	2.3	15
10	The Different Physical and Chemical Composition of Grape Juice and Marc Influence Saccharomyces cerevisiae Strains Distribution During Fermentation. Journal of Food Science, 2018, 83, 2191-2196.	3.1	1
11	The role of nitrogen uptake on the competition ability of three vineyard Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2017, 258, 1-11.	4.7	15
12	Whole-Genome Sequence of Starmerella bacillaris PAS13, a Nonconventional Enological Yeast with Antifungal Activity. Genome Announcements, 2017, 5, .	0.8	15
13	Draft Genome Sequence of the Yeast Starmerella bacillaris (syn., Candida) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2 Announcements, 2017, 5, .	0.8	17
14	The Geographic Distribution of Saccharomyces cerevisiae Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. Frontiers in Microbiology, 2017, 8, 1595.	3.5	36
15	Biocontrol Ability and Action Mechanism of Starmerella bacillaris (Synonym Candida zemplinina) Isolated from Wine Musts against Gray Mold Disease Agent Botrytis cinerea on Grape and Their Effects on Alcoholic Fermentation. Frontiers in Microbiology, 2016, 7, 1249.	3.5	41
16	Aptitude of Saccharomyces yeasts to ferment unripe grapes harvested during cluster thinning for reducing alcohol content of wine. International Journal of Food Microbiology, 2016, 236, 56-64.	4.7	18
17	Different mechanisms of resistance modulate sulfite tolerance in wine yeasts. Applied Microbiology and Biotechnology, 2016, 100, 797-813.	3.6	42
18	Selection and validation of reference genes for quantitative real-time PCR studies during Saccharomyces cerevisiae alcoholic fermentation in the presence of sulfite. International Journal of Food Microbiology, 2015, 215, 49-56.	4.7	23

#	Article	IF	Citations
19	Oxidative stress response and nitrogen utilization are strongly variable in Saccharomyces cerevisiae wine strains with different fermentation performances. Applied Microbiology and Biotechnology, 2014, 98, 4119-4135.	3.6	38
20	The impact of genomic variability on gene expression in environmental <scp>S</scp>accharomyces cerevisiae strains. Environmental Microbiology, 2014, 16, 1378-1397.	3.8	59