

Sara Muñiz-Calvo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9426397/publications.pdf>

Version: 2024-02-01

10
papers

239
citations

1039880

9
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

212
citing authors

#	ARTICLE	IF	CITATIONS
1	Indirect monitoring of TORC1 signalling pathway reveals molecular diversity among different yeast strains. <i>Yeast</i> , 2019, 36, 65-74.	0.8	71
2	Protective Role of Intracellular Melatonin Against Oxidative Stress and UV Radiation in <i>Saccharomyces cerevisiae</i> . <i>Frontiers in Microbiology</i> , 2018, 9, 318.	1.5	42
3	Deciphering the melatonin metabolism in <i>Saccharomyces cerevisiae</i> by the bioconversion of related metabolites. <i>Journal of Pineal Research</i> , 2019, 66, e12554.	3.4	24
4	Overproduction of hydroxytyrosol in <i>Saccharomyces cerevisiae</i> by heterologous overexpression of the <i>Escherichia coli</i> 4-hydroxyphenylacetate 3-monooxygenase. <i>Food Chemistry</i> , 2020, 308, 125646.	4.2	23
5	Metabolic engineering of <i>Saccharomyces cerevisiae</i> for hydroxytyrosol overproduction directly from glucose. <i>Microbial Biotechnology</i> , 2022, 15, 1499-1510.	2.0	18
6	Intracellular biosynthesis of melatonin and other indolic compounds in <i>Saccharomyces</i> and non- <i>Saccharomyces</i> wine yeasts. <i>European Food Research and Technology</i> , 2019, 245, 1553-1560.	1.6	17
7	Differential Contribution of the Parental Genomes to a <i>S. cerevisiae</i> × <i>S. uvarum</i> Hybrid, Inferred by Phenomic, Genomic, and Transcriptomic Analyses, at Different Industrial Stress Conditions. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 129.	2.0	15
8	Thermo-adaptive evolution to generate improved <i>Saccharomyces cerevisiae</i> strains for cocoa pulp fermentations. <i>International Journal of Food Microbiology</i> , 2021, 342, 109077.	2.1	14
9	Detecting and Monitoring the Production of Melatonin and Other Related Indole Compounds in Different <i>Saccharomyces</i> Strains by Solid-State Electrochemical Techniques. <i>Food Analytical Methods</i> , 2017, 10, 1408-1418.	1.3	12
10	Melatonin in yeast and fermented beverages: analytical tools for detection, physiological role and biosynthesis. <i>Melatonin Research</i> , 2020, 3, 144-160.	0.7	3