

# Wine Spoilage by Fungal Metabolites

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Yeasts and wine off-flavours: a technological perspective. <i>Annals of Microbiology</i> , 2011, 61, 95-102.	1.1	64
2	WINES   Wine Spoilage Yeasts and Bacteria. , 2014, , 805-810.		4
3	Determination of 4-ethylcatechol in a Merlot wine using sensory evaluation and the electronic tongue. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2489-2496.	1.3	12
4	Factors Influencing Olfactory Perception of Selected Off-flavourcausing Compounds in Red Wine - A Review. <i>South African Journal of Enology and Viticulture</i> , 2020, 41, .	0.8	6