

CITATION REPORT

List of articles citing

A new method for rapid screening of ester-producing yeasts using in situ HS-SPME

DOI: 10.1016/j.mimet.2014.05.001

Journal of Microbiological Methods, 2014, 103, 1-2.

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
6	Evaluation of <i>Zygosaccharomyces bailii</i> BCV 08 as a co-starter in wine fermentation for the improvement of ethyl esters production. <i>Microbiological Research</i> , 2015 , 173, 59-65	5.3	29
5	Past and Future of Non-Saccharomyces Yeasts: From Spoilage Microorganisms to Biotechnological Tools for Improving Wine Aroma Complexity. <i>Frontiers in Microbiology</i> , 2016 , 7, 411	5.7	218
4	Effect of Bacterial and Yeast Starters on the Formation of Volatile and Organic Acid Compounds in Coffee Beans and Selection of Flavors Markers Precursors During Wet Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 1287	5.7	16
3	Physiological Genomics of the Highly Weak-Acid-Tolerant Food Spoilage Yeasts of <i>Zygosaccharomyces bailii</i> sensu lato. <i>Progress in Molecular and Subcellular Biology</i> , 2019 , 58, 85-109	3	4
2	Determination of volatile compounds responsible for sensory characteristics from Brazilian extra virgin olive oil using HS-SPME/GC-MS direct method. <i>Journal of Food Science</i> , 2020 , 85, 3764-3775	3.4	5
1	What Are the Main Factors That Affect the Flavor of Sauce-Aroma Baijiu. 2022 , 11, 3534		2