

Sydney C Morgan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6296526/publications.pdf>

Version: 2024-02-01

14
papers

12,355
citations

1040056

9
h-index

996975

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24
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24
docs citations

24
times ranked

15518
citing authors

#	ARTICLE	IF	CITATIONS
1	Reproducible, interactive, scalable and extensible microbiome data science using QIIME 2. <i>Nature Biotechnology</i> , 2019, 37, 852-857.	17.5	11,167
2	Hitting the diagnostic sweet spot: Point-of-care SARS-CoV-2 salivary antigen testing with an off-the-shelf glucometer. <i>Biosensors and Bioelectronics</i> , 2021, 180, 113111.	10.1	84
3	The effect of sulfur dioxide addition at crush on the fungal and bacterial communities and the sensory attributes of Pinot gris wines. <i>International Journal of Food Microbiology</i> , 2019, 290, 1-14.	4.7	34
4	Effect of sulfite addition and <i>ped de cuve</i> inoculation on the microbial communities and sensory profiles of Chardonnay wines: dominance of indigenous <i>Saccharomyces uvarum</i> at a commercial winery. <i>FEMS Yeast Research</i> , 2019, 19, .	2.3	30
5	Sulfur dioxide addition at crush alters <i>Saccharomyces cerevisiae</i> strain composition in spontaneous fermentations at two Canadian wineries. <i>International Journal of Food Microbiology</i> , 2017, 244, 96-102.	4.7	29
6	Competition between <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces uvarum</i> in Controlled Chardonnay Wine Fermentations. <i>American Journal of Enology and Viticulture</i> , 2020, 71, 198-207.	1.7	21
7	Response to Sulfur Dioxide Addition by Two Commercial <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , 2019, 5, 69.	3.0	14
8	Analysis of SARS-CoV-2 RNA Persistence across Indoor Surface Materials Reveals Best Practices for Environmental Monitoring Programs. <i>MSystems</i> , 2021, 6, e0113621.	3.8	14
9	An indigenous <i>Saccharomyces uvarum</i> population with high genetic diversity dominates uninoculated Chardonnay fermentations at a Canadian winery. <i>PLoS ONE</i> , 2021, 16, e0225615.	2.5	10
10	Large-Scale Reassessment of In-Vineyard Smoke-Taint Grapevine Protection Strategies and the Development of Predictive Off-Vine Models. <i>Molecules</i> , 2021, 26, 4311.	3.8	9
11	The Interaction of Two <i>Saccharomyces cerevisiae</i> Strains Affects Fermentation-Derived Compounds in Wine. <i>Fermentation</i> , 2016, 2, 9.	3.0	7
12	SARS-CoV-2 Distribution in Residential Housing Suggests Contact Deposition and Correlates with <i>Rothia</i> sp.. <i>MSystems</i> , 2022, 7, e0141121.	3.8	5
13	Dataset on optimization and development of a point-of-care glucometer-based SARS-CoV-2 detection assay using aptamers. <i>Data in Brief</i> , 2021, 38, 107278.	1.0	4
14	Yeast and bacterial inoculation practices influence the microbial communities of barrel-fermented Chardonnay wines. <i>Australian Journal of Grape and Wine Research</i> , 2020, 26, 279-289.	2.1	1