Sydney C Morgan

List of Publications by Year
in descending order

14 papers	12,355 citations	1040056 9 h-index	996975 15 g-index
24 all docs	24 docs citations	24 times ranked	15518 citing authors

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