

# Luis A Garcia

## List of Publications by Year in descending order

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59  
papers

1,687  
citations

218677

26  
h-index

315739

38  
g-index

62  
all docs

62  
docs citations

62  
times ranked

1836  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of flow cytometry to industrial microbial bioprocesses. <i>Biochemical Engineering Journal</i> , 2010, 48, 385-407.	3.6	242
2	Production, purification and partial characterization of two extracellular proteases from <i>Serratia marcescens</i> grown in whey. <i>Process Biochemistry</i> , 2001, 36, 507-515.	3.7	64
3	Lobophorin K, a New Natural Product with Cytotoxic Activity Produced by <i>Streptomyces</i> sp. M-207 Associated with the Deep-Sea Coral <i>Lophelia pertusa</i> . <i>Marine Drugs</i> , 2017, 15, 144.	4.6	58
4	Two <i>Streptomyces</i> Species Producing Antibiotic, Antitumor, and Anti-Inflammatory Compounds Are Widespread Among Intertidal Macroalgae and Deep-Sea Coral Reef Invertebrates from the Central Cantabrian Sea. <i>Microbial Ecology</i> , 2015, 69, 512-524.	2.8	56
5	MODELLING OF DIACETYL PRODUCTION DURING BEER FERMENTATION. <i>Journal of the Institute of Brewing</i> , 1994, 100, 179-183.	2.3	46
6	Branimycins B and C, Antibiotics Produced by the Abyssal Actinobacterium <i>Pseudonocardia carboxydvorans</i> M-227. <i>Journal of Natural Products</i> , 2017, 80, 569-573.	3.0	46
7	Diffusion of proteases in calcium alginate beads. <i>Enzyme and Microbial Technology</i> , 1992, 14, 586-590.	3.2	44
8	Role of trehalose in the spores of <i>Streptomyces</i> . <i>FEMS Microbiology Letters</i> , 1986, 35, 49-54.	1.8	43
9	The Effect of SO <sub>2</sub> on the Production of Ethanol, Acetaldehyde, Organic Acids, and Flavor Volatiles during Industrial Cider Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3455-3459.	5.2	43
10	Application of Flow Cytometry to Segregated Kinetic Modeling Based on the Physiological States of Microorganisms. <i>Applied and Environmental Microbiology</i> , 2007, 73, 3993-4000.	3.1	42
11	Paulomycin G, a New Natural Product with Cytotoxic Activity against Tumor Cell Lines Produced by Deep-Sea Sediment Derived <i>Micromonospora matsumotoense</i> M-412 from the Avil�s Canyon in the Cantabrian Sea. <i>Marine Drugs</i> , 2017, 15, 271.	4.6	42
12	Ethanol and ethyl acetate production during the cider fermentation from laboratory to industrial scale. <i>Process Biochemistry</i> , 2003, 38, 1451-1456.	3.7	40
13	Use of Flow Cytometry To Follow the Physiological States of Microorganisms in Cider Fermentation Processes. <i>Applied and Environmental Microbiology</i> , 2006, 72, 6725-6733.	3.1	40
14	Quantitative Approach to Determining the Contribution of Viable-but-Nonculturable Subpopulations to Malolactic Fermentation Processes. <i>Applied and Environmental Microbiology</i> , 2009, 75, 2977-2981.	3.1	40
15	Desertomycin G, a New Antibiotic with Activity against <i>Mycobacterium tuberculosis</i> and Human Breast Tumor Cell Lines Produced by <i>Streptomyces althioticus</i> MSM3, Isolated from the Cantabrian Sea Intertidal Macroalgae <i>Ulva</i> sp.. <i>Marine Drugs</i> , 2019, 17, 114.	4.6	35
16	Anthracimycin B, a Potent Antibiotic against Gram-Positive Bacteria Isolated from Cultures of the Deep-Sea Actinomycete <i>Streptomyces cyaneofuscatus</i> M-169. <i>Marine Drugs</i> , 2018, 16, 406.	4.6	34
17	Controlled malolactic fermentation in cider using <i>Oenococcus oeni</i> immobilized in alginate beads and comparison with free cell fermentation. <i>Enzyme and Microbial Technology</i> , 2001, 28, 35-41.	3.2	33
18	Pharmacological Potential of Phylogenetically Diverse Actinobacteria Isolated from Deep-Sea Coral Ecosystems of the Submarine Avil�s Canyon in the Cantabrian Sea. <i>Microbial Ecology</i> , 2017, 73, 338-352.	2.8	33

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19	Changes in Organic Acids During Malolactic Fermentation at Different Temperatures in Yeast-Fermented Apple Juice. <i>Journal of the Institute of Brewing</i> , 1999, 105, 191-196.	2.3	31
20	Population dynamics of lactic acid bacteria during spontaneous malolactic fermentation in industrial cider. <i>Food Research International</i> , 2010, 43, 2101-2107.	6.2	31
21	Activation and silencing of secondary metabolites in <i>Streptomyces albus</i> and <i>Streptomyces lividans</i> after transformation with cosmids containing the thienamycin gene cluster from <i>Streptomyces cattleya</i> . <i>Archives of Microbiology</i> , 2014, 196, 345-355.	2.2	31
22	New 3-Hydroxyquinaldic Acid Derivatives from Cultures of the Marine Derived Actinomycete <i>Streptomyces cyaneofuscatus</i> M-157. <i>Marine Drugs</i> , 2018, 16, 371.	4.6	31
23	Volatile Compounds in Cider: Inoculation Time and Fermentation Temperature Effects. <i>Journal of the Institute of Brewing</i> , 2006, 112, 210-214.	2.3	29
24	A Note - Production of Vinegar from Whey. <i>Journal of the Institute of Brewing</i> , 2003, 109, 356-358.	2.3	28
25	Fusel Alcohols Production in Beer Fermentation Processes. <i>Process Biochemistry</i> , 1994, 29, 303-309.	3.7	26
26	Mixing power, external convection, and effectiveness in bioreactors. , 1996, 51, 131-140.		26
27	Comparison of <i>Bacillus subtilis</i> and <i>Serratia marcescens</i> as protease producers under different operating conditions. <i>Journal of Bioscience and Bioengineering</i> , 1999, 88, 35-40.	2.2	26
28	Prevalent lactic acid bacteria in cider cellars and efficiency of <i>Oenococcus oeni</i> strains. <i>Food Microbiology</i> , 2012, 32, 32-37.	4.2	26
29	Nutrient balance and metabolic analysis in a <i>Kluyveromyces marxianus</i> fermentation with lactose-added whey. <i>Brazilian Journal of Chemical Engineering</i> , 2009, 26, 445-456.	1.3	25
30	Atmospheric Dispersal of Bioactive <i>Streptomyces albidoflavus</i> Strains Among Terrestrial and Marine Environments. <i>Microbial Ecology</i> , 2016, 71, 375-386.	2.8	25
31	Production of an Alcoholic Beverage by Fermentation of Whey Permeate with <i>Kluyveromyces fragilis</i> : Primary Metabolism. <i>Journal of the Institute of Brewing</i> , 2000, 106, 367-375.	2.3	24
32	<i>Myceligenans cantabricum</i> sp. nov., a barotolerant actinobacterium isolated from a deep cold-water coral. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2015, 65, 1328-1334.	1.7	23
33	Simultaneous and sequential fermentations with yeast and lactic acid bacteria in apple juice. <i>Journal of Industrial Microbiology and Biotechnology</i> , 1999, 22, 48-51.	3.0	21
34	Atmospheric Precipitations, Hailstone and Rainwater, as a Novel Source of <i>Streptomyces</i> Producing Bioactive Natural Products. <i>Frontiers in Microbiology</i> , 2018, 9, 773.	3.5	21
35	Mechanism for mixing and homogenization in beer fermentation. <i>Bioprocess and Biosystems Engineering</i> , 1994, 10, 179-184.	0.5	19
36	?Diffusion? of microorganisms in calcium alginate beads. <i>Biotechnology Letters</i> , 1995, 9, 809-814.	0.5	18

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37	Analysis and description of the evolution of alginate immobilised cells systems. Journal of Biotechnology, 2000, 80, 203-215.	3.8	18
38	Prediction of ester production in industrial beer fermentation. Enzyme and Microbial Technology, 1994, 16, 66-71.	3.2	17
39	Modelling and description of internal profiles in immobilized cells systems. Biochemical Engineering Journal, 1998, 1, 225-232.	3.6	16
40	Protein diffusion in alginate beads monitored by confocal microscopy. The application of wavelets for data reconstruction and analysis. Journal of Industrial Microbiology and Biotechnology, 1999, 23, 155-165.	3.0	16
41	Organic Acids in Cider with Simultaneous Inoculation of Yeast and Malolactic Bacteria: Effect of Fermentation Temperature. Journal of the Institute of Brewing, 1999, 105, 229-232.	2.3	16
42	Malolactic bioconversion using a <i>Oenococcus oeni</i> strain for cider production: effect of yeast extract supplementation. Journal of Industrial Microbiology and Biotechnology, 2003, 30, 699-704.	3.0	16
43	Production of an Alcoholic Beverage by Fermentation of Whey Permeate with <i>Kluyveromyces fragilis</i> : Aroma Composition. Journal of the Institute of Brewing, 2000, 106, 377-382.	2.3	13
44	Influence of controlled inoculation of malolactic fermentation on the sensory properties of industrial cider. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 853-867.	3.0	13
45	Mixing in unstirred batch fermenters. The Chemical Engineering Journal, 1993, 51, B57-B61.	0.3	12
46	Application of neural networks for controlling and predicting quality parameters in beer fermentation. Journal of Industrial Microbiology, 1995, 15, 401-406.	0.9	12
47	Stirring and Mixing Effects at Different Cider Fermentation Scales. Food and Bioproducts Processing, 2002, 80, 129-134.	3.6	12
48	Fermentation of individual proteins for protease production by <i>Serratia marcescens</i> . Biochemical Engineering Journal, 2004, 19, 147-153.	3.6	12
49	Bioactive Natural Products in Actinobacteria Isolated in Rainwater From Storm Clouds Transported by Western Winds in Spain. Frontiers in Microbiology, 2021, 12, 773095.	3.5	12
50	The evolution of the structure of calcium alginate beads and cell leakage during protease production. Process Biochemistry, 1996, 31, 813-822.	3.7	10
51	Mixed cultures of <i>Serratia marcescens</i> and <i>Kluyveromyces fragilis</i> for simultaneous protease production and COD removal of whey. Journal of Applied Microbiology, 2007, 103, 864-870.	3.1	10
52	Intracellular pool of <i>Streptomyces</i> spores: Amino acids, nucleosides, adenine nucleotide levels and energy charge. FEMS Microbiology Letters, 1983, 19, 215-219.	1.8	8
53	Effects of SO <sub>2</sub> on lactic acid bacteria physiology when used as a preservative compound in malolactic fermentation. Journal of the Institute of Brewing, 2012, 118, 89-96.	2.3	8
54	Influence of a malolactic starter on the quality of the cider produced on an industrial scale. European Food Research and Technology, 2005, 221, 168-174.	3.3	6

#	ARTICLE	IF	CITATIONS
55	Whey Vinegar. , 2009, , 273-288.		6
56	Taking advantage of the flow cytometry technique for improving malolactic starters production. European Food Research and Technology, 2009, 228, 543-552.	3.3	5
57	Taking Advantage of Temperature Changes to Determine the Progress of a Cider Fermentation. Journal of the Institute of Brewing, 2002, 108, 32-33.	2.3	4
58	SIMULATION OF A TWO PHASE FLOW BY CFD: ANALYSIS OF THE COMPUTATIONAL METHOD. Chemical Engineering Communications, 1999, 173, 197-214.	2.6	2
59	Cleaning in Place. , 2011, , 983-997.		0