

## **SCIENTIFIC ARTICLES IN PEER-REVIEWED JOURNALS**

### **1995**

- (1) Crous, J.M., W.H. van Zyl & I.S. Pretorius. 1995. Cloning and expression of an *Aspergillus kawachii* endo-1,4- $\beta$ -xylanase gene in *Saccharomyces cerevisiae*. *Current Genetics* 28: 467-473.
- (2) Janse, B.J.H. & I.S. Pretorius. 1995. One-step enzymatic hydrolysis of starch by a recombinant strain of *Saccharomyces cerevisiae* encoding  $\alpha$ -amylase, glucoamylase and pullulanase. *Applied Microbiology and Biotechnology* 42: 878-883.
- (3) Lambrechts, M.G., I.S. Pretorius, J. Marmur & P. Sollitti. 1995. The S1, S2 and SGA1 ancestral genes for the STA glucoamylase genes all map to chromosome IX in *Saccharomyces cerevisiae*. *Yeast* 11: 783-787.
- (4) Steyn, A.J.C. & I.S. Pretorius. 1995. Characterization of a novel  $\alpha$ -amylase from *Lipomyces kononenkoae* and expression of its gene (*LKA1*) in *Saccharomyces cerevisiae*. *Current Genetics* 28: 526-533.
- (5) Steyn, A.J.C., J. Marmur & I.S. Pretorius. 1995. Cloning, sequence analysis and expression in yeasts of a cDNA containing a *Lipomyces kononenkoae*  $\alpha$ -amylase-encoding gene. *Gene* 166: 65-71.
- (6) Van Rensburg, P., W.H. van Zyl & I.S. Pretorius. 1995. Expression of the *Ruminococcus flavefaciens* cellobextrinase gene in *Saccharomyces cerevisiae*. *Biotechnology Letters* 17: 481-486.
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- (8) Crous, J.M., I.S. Pretorius & W.H. van Zyl. 1996. Cloning and expression of the  $\alpha$ -L-arabinofuranosidase gene (*ABF2*) of *Aspergillus niger* expressed in *Saccharomyces cerevisiae*. *Applied Microbiology and Biotechnology* 46: 256-260.
- (9) La Grange, D.C., I.S. Pretorius & W.H. van Zyl. 1996. Expression of the *Trichoderma reesei*  $\beta$ -xylanase gene (*XYN2*) in *Saccharomyces cerevisiae*. *Applied and Environmental Microbiology* 62: 1036-1044.
- (10) Lambrechts, M.G., F.F. Bauer, J. Marmur & I.S. Pretorius. 1996. Muc1, a mucin-like protein that is regulated by *Mss10*, is critical for pseudohyphal differentiation in yeast. *Proceedings of the National Academy of Sciences USA (PNAS)* 93: 8419-8424.
- (11) Lambrechts, M.G., P. Sollitti, J. Marmur & I.S. Pretorius. 1996. A multicopy suppressor gene, *MSS10*, restores *STA2* expression in *Saccharomyces cerevisiae*. *Current Genetics* 29: 523-529.
- (12) Moes, C.J., I.S. Pretorius & W.H. van Zyl. 1996. Cloning and expression of the *Clostridium thermosulfurogenes* D-xylose isomerase gene (*xylA*) in *Saccharomyces cerevisiae*. *Biotechnology Letters* 18: 269-274.
- (13) Steyn, A.J.C., J. Marmur & I.S. Pretorius. 1996. Cloning, mapping and characterization of a genomic copy of the *Lipomyces kononenkoae*  $\alpha$ -amylase-encoding gene (*LKA1*). *Yeast* 12: 925-937.
- (14) Van Rensburg, P., W.H. van Zyl & I.S. Pretorius. 1996. co-expression of a *Phanerochaete chrysosporium* cellobiohydrolase gene and a *Butyrivibrio fibrisolvens* endo- $\beta$ -1,4-glucanase gene in *Saccharomyces cerevisiae*. *Current Genetics* 30: 246-250.

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- (15) La Grange, D.C., I.S. Pretorius & W.H. van Zyl. 1997. Cloning of the *Bacillus pumilus*  $\beta$ -xylosidase gene (*xynB*) and its expression in *Saccharomyces cerevisiae*. *Applied Microbiology and Biotechnology* 47: 262-266.
- (16) Luttig, M., I.S. Pretorius & W.H. van Zyl. 1997. Cloning of two  $\beta$ -xylanase-encoding genes from *Aspergillus niger* and their expression in *Saccharomyces cerevisiae*. *Biotechnology Letters* 19: 411-415.
- (17) Van Rensburg, P., W.H. van Zyl & I.S. Pretorius. 1997. Over-expression of the *Saccharomyces cerevisiae* exo- $\beta$ -1,3-glucanase gene together with the *Bacillus subtilis* endo- $\beta$ -1,3-1,4-glucanase gene in the *Butyrivibrio fibrisolvens* endo- $\beta$ -1,4-glucanase gene in yeast. *Journal of Biotechnology* 55: 43-53.
- (18) Vivier, M.A., M.G. Lambrechts & I.S. Pretorius. 1997. Co-regulation of starch-degradation and dimorphism in the yeast *Saccharomyces cerevisiae*. *Critical Reviews in Biochemistry and Molecular Biology* 32: 405-435.
- (19) Webber, A.L., M.G. Lambrechts & I.S. Pretorius. 1997. *MSS11*, a novel yeast gene involved in the regulation of starch metabolism. *Current Genetics* 32: 260-266.

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- (20) Carstens, E., M.G. Lambrechts & I.S. Pretorius. 1998. Flocculation, pseudohyphal development and invasive growth in commercial wine yeast strains. *South African Journal for Enology and Viticulture* 19: 52-61.
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- (24) Vivier, M.A. & I.S. Pretorius. 1998. Identification of a functional TATA element in the STA glucoamylase gene promoter from *Saccharomyces cerevisiae*. *Current Genetics* 33: 10-15.

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- (25) Gagiano, M., D. van Dyk, F.F. Bauer, M.G. Lambrechts & I.S. Pretorius. 1999. *Msn1p/Mss10p*, *Mss11p* and *Muc1p* are part of a signal transduction pathway downstream of *Mep2p* regulating invasive growth and pseudohyphal differentiation in *Saccharomyces cerevisiae*. *Molecular Microbiology* 31: 103-116.
- (26) Gagiano, M., D. van Dyk, F.F. Bauer, M.G. Lambrechts & I.S. Pretorius. 1999. Divergent regulation of the evolutionary closely related promoters of the *Saccharomyces cerevisiae STA2* and *MUC1* genes. *Journal of Bacteriology* 181: 6497-6508.
- (27) Grossmann, M.K. & I.S. Pretorius. 1999. Verfahren zur Identifizierung von Weinhefen und Verbesserung der Eigenschaften von *Saccharomyces cerevisiae*: eine Übersicht. *Die Weinwissenschaft* 54: 61-72.
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- (33) Bauer, F.F. & I.S. Pretorius. 2000. Yeast stress response and fermentation efficiency: how to survive the making of wine. *South African Journal of Enology and Viticulture* 21: 27-51.
- (34) Du Toit, M. & I.S. Pretorius. 2000. Microbial spoilage and preservation of wine: using weapons for nature's own arsenal. *South African Journal of Enology and Viticulture* 21: 74-96.
- (35) Du Toit, M., C.M.A.P. Franz, L.M.T. Dicks & W.H. Holzapfel. 2000. Preliminary characterization of bacteriocins produced by *Enterococcus faecium* and *Enterococcus faecalis* isolated from pig faeces. *Journal of Applied Microbiology* 88: 482-494.
- (36) Khan, W., T.J. van der Westhuizen, O.P.H. Augustyn & I.S. Pretorius. 2000. Geographic distribution and evaluation of *Saccharomyces cerevisiae* strains isolated from vineyards in the warm, inland regions of the Western Cape in South Africa. *South African Journal of Enology and Viticulture* 21: 17-31.
- (37) La Grange, D.C., I.M. Claeyssens, I.S. Pretorius & W.H. van Zyl. 2000. co-expression of the *Trichoderma reesei* xylanase 2 (*XYN2*) and the *Bacillus pumilus* β-xylosidase (*xynB*) genes in the yeast *Saccharomyces cerevisiae*. *Applied Microbiology and Biotechnology* 54: 195-200.
- (38) Lambrechts, M.G. & I.S. Pretorius. 2000. Yeast and its importance to wine aroma. *South African Journal of Enology and Viticulture* 21: 97-129.
- (39) Lilly, M., M.G. Lambrechts & I.S. Pretorius. 2000. The effect of increased yeast alcohol acetyltransferase activity on the sensorial quality of wine and brandy. *Applied and Environmental Microbiology* 66: 744-753.
- (40) Pretorius, I.S. 2000. Tailoring wine yeast for the new millennium: novel approaches to the ancient art of winemaking. *Yeast* 16: 675-729.
- (41) Rainieri, S. & I.S. Pretorius. 2000. Selection and improvement of wine yeasts. *Annals of Microbiology* 50: 15-31.
- (42) Vadasz, A.S., D.B. Jagganath, I.S. Pretorius & A.S. Gupthar. 2000. Electron microscopy of the K<sub>2</sub> killer effect of *Saccharomyces cerevisiae* T206 on mesophilic wine yeast. *Antonie van Leeuwenhoek* 78: 117-122.
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- (51) Strauss, M.L.A., N.P. Jolly, M.G. Lambrechts & P. van Rensburg. 2001. Screening for the production of extracellular hydrolytic enzymes by non-*Saccharomyces* wine yeasts. *Journal of Applied Microbiology* 90: 1-9.
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- (56) Fundira, M., M. Blom, I.S. Pretorius & P. van Rensburg. 2002. Comparison of commercial enzymes for the processing of marula pulp, wine and spirits. *Journal of Food Science* 67: 2346-2351.
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