

SCIENTIFIC ARTICLES IN PEER-REVIEWED JOURNALS

2012

- (1) Bester, M.C., D. Jacobson & F.F. Bauer. 2012. Many *Saccharomyces cerevisiae* cell wall protein encoding genes are coregulated by Mss11, but cellular adhesion phenotypes appear only Flo protein dependent. *G3: Genes, Genomes, Genetics* **2**: 131-141
- (2) De Villiers, A., P. Alberts, A.G.J. Tredoux & H.H. Nieuwoudt. 2012. Analytical techniques for wine analysis: An African perspective: a review. *Analytica Chimica Acta* 2012:2-23.
- (3) Divol, B., M du Toit & E. Duckitt. 2012. Surviving in the presence of sulphur dioxide: Strategies developed by wine yeasts. *Applied Microbiology and Biotechnology* **95**(3):601-613.
- (4) Endo, A., T. Irisawa, Y. Futagawa-Endo, K. Takano, M. du Toit, S. Okada & L.M.T. Dicks. 2012. Characterization and emended description of *Lactobacillus kunkeei* as a fructophilic lactic acid bacterium. *Int. J. Syst Evol Microbiol.* **62**: 500-504.
- (5) Eyeghe-Bickong, H.A., E.O. Alexandersson, L.M. Gouws, P.R. Young & M.A. Vivier. 2012. Optimisation of an HPLC method for the simultaneous quantification of the major sugars and organic acids in grapevine berries. *Journal of Chromatography B-Analytical Technologies in the Biomedical and Life Sciences* **885**:43-49.
- (6) Jain, V.K., B.T. Divol, B.A. Prior & F.F. Bauer. 2012. Effect of alternative NAD(+)-regenerating pathways on the formation of primary and secondary aroma compounds in a *Saccharomyces cerevisiae* glycerol-defective mutant. *Applied Microbiology and Biotechnology* **93**:131-141.
- (7) Joubert, D.A., G. de Lorenzo & M.A. Vivier. 2012. Regulation of the grapevine polygalacturonase-inhibiting protein encoding gene: expression pattern, induction profile and promoter analysis. *J. Plant. Res.* 2012:1-15.
- (8) Knoll, C., S. Fritsch, S. Schnell, M. Grossman, S. Krieger-Weber, M. du Toit & D. Rauhut. 2012. Impact of different malolactic fermentation inoculation scenarios on Riesling wine aroma. *World Journal of Microbiology and Biotechnology* **28**(3):1143-1153.
- (9) Magwaza, L.S., U.L. Opara, L.A. Terry, S. Landahl, P.J. Cronje, H.H. Nieuwoudt, A.M. Mouazen, W. Saeys & B.M. Nicolai. 2012. Prediction of 'Nules Clementine' mandarin susceptibility to rind breakdown disorder using Vis/NIR spectroscopy. *Postharvest Biology and Technology* **74**:1-10.
- (10) Malherbe, S., A.G.J. Tredoux, H.H. Nieuwoudt & M. du Toit. 2012. Comparative metabolic profiling to investigate the contribution of *O. oeni* MLF starter cultures to red wine composition. *J. Ind. Microbiol. Biotechnol.* **39**: 477-494.
- (11) Mtshali, P.S., Divol B. & M. du Toit. 2012. Evaluating *Lactobacillus* and *Pediococcus* strains for enzyme-encoding genes related to peptide and amino acid utilization in wine. *Ann. Microbiol.* 2012:1-7.
- (12) Mtshali, P.S., Divol B. & M. du Toit. 2012. Identification and characterization of *Lactobacillus florum* strains isolated from South African grape and wine samples. *Int. J. Food Microbiol.* **153**: 106-113.
- (13) Mtshali, P.S., Divol B. & M. du Toit. 2012. PCR detection of enzyme-encoding genes in *Leuconostoc mesenteroides* strains of wine origin. *W. J. Microbiol. Biotechnol.* **28**(4): 1443-1449.
- (14) Nguema-Ona, E.E., J.P. Moore, A. Fagerstrom, J.U. Fangel, W.G.T. Willats, A. Hugo & M.A. Vivier. 2012. Profiling the main cell wall polysaccharides of tobacco leaves using high-throughput and fractionation techniques. *Carbohydrate Polymers* **88** (3):939-949.
- (15) Reid, V.J., L.W. Theron, M. du Toit & B. Divol. 2012. Identification and partial characterization of extracellular aspartic protease genes from *Metschnikowia pulcherrima* IWBT Y1123 and *candida apicola* IWBT Y1384. *Applied and Environmental Microbiology* **78**(19):6838-6849.
- (16) Rossouw, D., D. Jacobson & F.F. Bauer. 2012. Transcriptional regulation and the diversification of metabolism in wine yeast strains. *Genetics* **190**: 1-11.
- (17) Rossouw, D., M. du Toit & F.F. Bauer. 2012. The impact of co-inoculation with *Oenococcus oeni* on the transcriptome of *Saccharomyces Cerevisiae* and on the flavour-active metabolite profiles during fermentation in synthetic must. *Food Microbiol.* **29**: 121-131.
- (18) Rossouw, D., N. Jolly, D. Jacobson & F.F. Bauer. 2012. The effect of scale on gene expression: commercial versus laboratory wine fermentations. *Appl Microbiol Biotechnol* **93**: 1207-1219.
- (19) Smit, A.Y., L. Engelbrecht & M. du Toit. 2012. Managing your wine fermentation to reduce the risk of biogenic amine formation. *Front. Microbio.* **3**: 76.1-76.10.
- (20) Van Zyl, S., M.A. Vivier & M.A. Walker. 2012. *Xiphinema index* and its relationship to grapevines: A review. *South African Journal of Enology and Viticulture* **33**(1): 21-32.
- (21) Young, P.R., J.G. Lashbrooke, E. Alexandersson, D. Jacobson, C. Moser, R. Velasco & M.A. Vivier. 2012. The genes and enzymes of the carotenoid metabolic pathway in *Vitis vinifera* L. *BMC Genomics* **13**:243.
- (22) Willenburg E. and Divol B. (2012) Quantitative PCR: An appropriate tool to detect viable but not culturable *Brettanomyces bruxellensis* in wine. *International Journal of Food Microbiology*, **160**, 131-136.