Peer-reviewed Publikationen, Buchbeiträge und Monographien
Prof. Dr. Dominik Durner
(Stand: Juni 2025)

Cvetkova, S., E. Hermann, B. Woll, M. Stahl, D. Durner und M. Scharfenberger-Schmeer. 2025. ***Storage stability of Brettanomyces bruxellensis spoiled Pinot noir after UV-C treatment***. Submitted to Foods on June, 16th 2025. Manuscript currently under review.

Feifel, S., D. Zimmermann, M. Schaub, P. Wegmann-Herr, E. Richling und D. Durner. 2025. ***Influence of grape maturity and maceration time on sensory characteristics and phenolics in Pinot noir and Cabernet-Sauvignon wines***. OENO One 59 (2). https://doi.org/10.20870/oeno-one.2025.59.2.8446

Hensel, M., J. Vestner, J. Fahrer und D. Durner. 2025. ***Evaluation of Machine Learning Algorithms to Classify Blanc de noir Wines with Spectrophotometric Data***. American Journal of Enology and Viticulture 76 (1): 0760006. https://doi.org/10.5344/ajev.2024.24029

Cvetkova, S., E. Hermann, J. Keiser, B. Woll, M. Stahl, M. Scharfenberger-Schmeer, E. Richling und D. Durner. 2025. ***Comparing the effect of UV treatment at wavelengths 254 nm and 280 nm: Inactivation of Brettanomyces bruxellensis and impact on chemical and sensory properties of white wine***. Food Control 174 (1-3):111250. https://doi.org/10.1016/j.foodcont.2025.111250

Nguyen, T., D. Zimmermann, J. Müller und D. Durner. 2024. ***Soil types as extrinsic cues differentially shape sensory perception of German Riesling wine***. OENO One 58 (4). https://doi.org/10.20870/oeno-one.2024.58.3.7918

Nguyen, T., D. Zimmermann and D. Durner. 2024. ***Aroma Potential of German Riesling Winegrapes during Late-Stage Ripening***. Beverages 10 (3):77. https://doi.org/10.3390/beverages10030077

Cvetkova, S., S. Edinger, D. Zimmermann, B. Woll, M. Stahl, M. Scharfenberger-Schmeer, E. Richling und D. Durner. 2024. ***2-Aminoacetophenone formation through UV-C induced degradation of tryptophan in the presence of riboflavin in model wine: Role of oxygen and transition metals***. Food Chemistry 459 (1-2): 140259. https://doi.org/10.1016/j.foodchem.2024.140259

Feifel, S., I. Weilack, E. Markusevics, D. Zimmermann, P. Wegmann-Herr, F. Weber, E. Richling und D. Durner. 2024. ***Influence of Potential Alcohol in Grapes on Phenolic and Sensory Characteristics of Red Wine***. Journal of Agricultural and Food Chemistry 72 (1). https://doi.org/10.1021/acs.jafc.4c01035

Cvetkova, S., M. Wacker, J. Keiser, B. Woll, M. Stahl, M. Scharfenberger-Schmeer und D. Durner. 2024. ***UV-C-induced changes in a white wine: Evaluating the protective power of hydrolysable tannins and SO_2***. OENO One 58 (2). https://doi.org/10.20870/oeno-one.2024.58.2.7697

Mattivi, F., E.J. Waters, U. Fischer und D. Durner. 2024. ***Recent Progress and Current Challenges in Wine Analytical Sciences***. Journal of Agricultural and Food Chemistry 72(4):1849-1854. https://doi.org/10.1021/acs.jafc.3c08086

Woll, B. S. Cvetkova, V. Gräf, M. Scharfenberger-Schmeer, D. Durner und M. Stahl. 2024. ***Systematic investigation of the influence of suspended particles on UV-C inactivation of Saccharomyces cerevisiae in liquid food systems***. Journal of Food Process Engineering 47(1). https://doi.org/10.1111/jfpe.14520

Durner, D. 2024. ***Improvement and stabilization of red wine color***. In: Schweiggert, R. (ed) Handbook on Natural Pigments in Food and Beverages. Woodhead Publishing. Cambridge. https://doi.org/10.1016/B978-0-323-99608-2.00022-7

Hensel, M., M. Scheiermann, J. Fahrer und D. Durner. 2023. ***Die Farbe von Weinen***. Lebensmittelchemie 77 (6):183-187. https://doi.org/10.1002/lemi.202300603

Durner, D. und M. Hensel. 2023. ***Is there a need to re-define the methods to evaluate wine color?*** BIO Web of Conferences 68. https://doi.org/10.1051/bioconf/20236802008

Renner, H. E. Richling und D. Durner. 2023. ***Investigation of molecular changes in wine during storage in refrigerated cabinets***. Lebensmittelchemie 77 (S2). https://doi.org/10.1002/lemi.202352227

Hensel, M., M. Scheiermann, J. Fahrer und D. Durner. 2023. ***New Insights into Wine Color Analysis: A Comparison of Analytical Methods to Sensory Perception for Red and White Varietal Wines***. Journal of Agricultural and Food Chemistry 72 (4). https://doi.org/10.1021/acs.jafc.3c01284

Nguyen, T. und D. Durner. 2023. ***Sensory evaluation of wine aroma: Should color-driven descriptors be used?*** Food Quality and Preference 107 (25): 104844. https://doi.org/10.1016/j.foodqual.2023.104844

Cvetkova, S., B. Woll, M. Stahl, M. Scharfenberger-Schmeer und D. Durner. 2023. ***UV-C treatment: A non-thermal inactivation method for microbiological stabilization of must and wine.*** BIO Web of Conferences 56. https://doi.org/10.1051/bioconf/20235602035

Feifel, S., J.-P. Hensen, I. Weilack, F. Weber, P. Wegmann-Herr und D. Durner. 2023. ***Impact of climate change on grape cluster structure, grape constituents, and processability.*** BIO Web of Conferences 56. https://doi.org/10.1051/bioconf/20235601016

Hensel, M., S. Di Nonno, Y. Mayer, M. Scheiermann, J. Fahrer, D. Durner und R. Ulber. 2022. ***Specification and Simplification of Analytical Methods to Determine Wine Color.*** Processes 10 (12):2707. https://doi.org/10.3390/pr10122707

Green, T., E. Gourdain, G. Hirschy, M. Sine, M. Geyer, N. Laun, M. Zude-Sasse, D. Durner, C. Koch, N. Rhemouga, J. Schill, C. Bitter und J. R. de Jong. 2022. ***Farming System Perspective***. In: Dörr, J., Nachtmann, M. (eds) Handook of Digital Farming. Springer Verlag, Berlin. https://doi.org/10.1007/978-3-662-64378-5

Woll, B., J.L. Fiege, S. Cvetkova, V. Gräf, M. Scharfenberger-Schmeer, D. Durner und M. Stahl. 2022. ***Comparison and prediction of UV-C inactivation kinetics of S. cerevisiae in model wine systems dependent on flow type and absorbance***. *LWT Food Science and Technology* 169 (3-4): 114062. https://doi.org/10.1016/j.lwt.2022.114062

Durner, D. (2022). ***Nachhaltigkeit in der Oenologie***. In: Ulrich, K. (ed) Ganzheitliche Nachhaltigkeit in der Weinwirtschaft. Verlag Eugen Ulmer, Stuttgart. ISBN: 978-3-8186-1315-0

Weber, F., I. Weilack, J.-P. Hensen, S. Feifel, P. Wegmann-Herr und D. Durner. 2022. ***Phenolische Traubenreife – Definition, Bestimmung und Bedeutung.*** Lebensmittelchemie 76 (S2): 137. https://doi.org/10.1002/lemi.202259094

Renner, H., E. Richling und D. Durner. 2022. ***Influence of Vibration on Volatile Compounds, Color, SO_2 and CO_2 of Riesling Sparkling Wine and White Wine***. American Journal of Enology and Viticulture 73 (4): 22007. https://doi.org/10.5344/ajev.2022.22007

Renner, H., E. Richling und D. Durner. 2022. ***Influence of Vibration on the Consumption of Oxygen and Sulfur Dioxide in Wine Bottles Considering Bottle Position, and Headspace Volume***. American Journal of Enology and Viticulture 73 (1): 21023. https://doi.org/10.5344/ajev.2021.21023

Golombek, P., M. Wacker, N. Cleve und D. Durner. 2020. ***Impact of UV-C treatment and thermal pasteurization of grape must on sensory characteristics and volatiles of must and resulting wines***. Food Chemistry 338: 128003. https://doi.org/10.1016/j.foodchem.2020.128003

Schwinn, M, D. Durner, A. Delgado und U. Fischer. 2019. ***Distribution of Yeast Cells, Temperature and Fermentation By-Products in White Wine Fermentations.*** American Journal of Enology and Viticulture 70 (4): 339-350. https://doi.org/10.5344/ajev.2019.18092

Diesler, K., P. Golombek, L. Kromm, M. Scharfenberger-Schmeer, *D. Durner*, H.-G. Schmarr, M. R. Stahl, K. Briviba und U. Fischer. 2019. ***UV-C treatment of grape must: Microbial inactivation, toxicological considerations and influence on chemical and sensory properties of white wine.*** Innovative Food Science and Emerging Technologies 52: 291-304. https://doi.org/10.1016/j.ifset.2019.01.005

Schwinn, M, D. Durner, M. Wacker, A. Delgado und U. Fischer. 2019. ***Impact of fermentation temperature on required heat dissipation, growth and viability of yeast, on sensory characteristics and on the formation of volatiles in Riesling***. Australian Journal of Grape and Wine Research 25 (2): 173-184. https://doi.org/10.1111/ajgw.12386

Wegmann-Herr, P., S. Ullrich und D. Durner. 2019. ***Approaches to limit S-off-flavors during white wine fermentation with specific emphasis on yeast nitrogen nutrition***. BIO Web of Conferences 15. https://doi.org/10.1051/bioconf/20191502029

Walther, A.K., D. Durner und U. Fischer. 2018. ***Impact of Temperature during Bulk Shipping on the Chemical Composition and Sensory Profile of a Chardonnay Wine***. American Journal of Enology and Viticulture 69 (3): 247-257. https://doi.org/10.5344/ajev.2018.17089

Kromm, L., P. Golombek, D. Durner, M. Stahl und K. Briviba. 2017. ***Hydrogen peroxide: Mediator of genetic toxicity in UV-C treated Pinot noir grape juice?*** Toxicology Letters 280: S215. https://doi.org/10.1016/j.toxlet.2017.07.592

Diesler, K., D. Durner, P. Golombek, L. Kromm, M. Stahl, K Briviba, M. Scharfenberger-Schmeer und U. Fischer. 2017. ***Inactivation of microorganisms by UV-treatment of must and wine.*** BIO Web of Conferences 9. https://doi.org/10.1051/bioconf/20170902001

Wegmann-Herr, P., S. Ullrich, H.-G. Schmarr und D. Durner. 2016. ***Use of glutathione during white wine production – impact on S-off-flavors and sensory production***. BIO Web of Conferences 7. https://doi.org/10.1051/bioconf/20160702031

Durner, D., P. Nickolaus F. Weber, H.-L. Trieu und U. Fischer. 2015. ***Evolution of Anthocyanin-Derived Compounds during Micro-Oxygenation of Red Wines with Different Anthocyanin-Flavanol Ratios.*** In: Advances in Wine Research, American Chemical Society Symposium Series Vol. 1203. Eds.: Ebeler, S., G. Sacks, S. Vidal und P. Winterhalter. Oxford University Press, Washington DC. ISBN: 9780841230101. https://pubs.acs.org/doi/abs/10.1021/bk-2015-1203.ch016

P. Wegmann-Herr, M. Berner, C. Dickescheid, C. von Wallbrunn, P. Nickolaus und D. Durner. 2015. ***Influence of ascorbic acid, sulfur dioxide and glutathione on oxidation product formation in wine-like systems***. BIO Web of Conferences 5. https://doi.org/10.1051/bioconf/20150502005

Weber, F., K. Greve, D. Durner, U. Fischer und P. Winterhalter. 2013. ***Sensory and chemical characterization of phenolic polymers from red wine obtained by size exclusion chromatography.*** American Journal of Enology and Viticulture 64 (1): 15-25. https://doi.org/10.5344/ajev.2012.12074

Durner, D. 2011 ***Mikrooxygenierung von Rotweinen***. Cuvillier Verlag Göttingen. ISBN: 9783869557342 https://cuvillier.de/de/shop/publications/373-mikrooxygenierung-von-rotweinen

Durner, D., F. Weber, J. Neddermeyer, K. Koopmann, P. Winterhalter und U. Fischer. 2010. ***Sensory and color changes induced by microoxygenation treatments of Pinot noir before and after malolactic fermentation***. American Journal of Enology and Viticulture 61 (4): 474-485. https://doi.org/10.5344/ajev.2010.09122

Schmarr, H.-G., J. Bernhardt, U. Fischer, A. Stephan, P. Müller und D. Durner. 2010. ***Two dimensional gaschromatographic profiling as a tool for a rapid screening of the changes in volatile composition occurring due to microoxygenation of red wines.*** Analytica Chimica Acta 672 (1-2): 114-123. https://doi.org/10.1016/j.aca.2010.05.002

Durner, D., S. Ganss und U. Fischer. 2010. ***Monitoring oxygen uptake and consumption during microoxygenation treatments before and after malolactic fermentation.*** American Journal of Enology and Viticulture 61 (4): 465-473. https://doi.org/10.5344/ajev.2010.10055

Zänglein, M., F. Weber, D. Durner, U. Fischer und P. Winterhalter. 2009. ***Variation of pyranoanthocyanins in red wines of different varieties and vintages and the impact of pinotin A addition on their color parameters***. European Food Research and Technology 229 (4): 689-696. https://doi.org/10.1007/s00217-009-1102-4