Maria Theresa Sanchez-Ballesta

List of Publications by Year
in descending order

76 papers	2,898 citations	230014 27 h-index	198040 52 g-index
76 all docs	76 docs citations	76 times ranked	3268 citing authors

#	Article	IF	Citations
1	Postharvest High-CO₂ Treatments on the Quality of Soft Fruit Berries: An Integrated Transcriptomic, Proteomic, and Metabolomic Approach. Journal of Agricultural and Food Chemistry, 2022, 70, 8593-8597.	2.4	5
2	Functional characterization of VviDHN2 and VviDHN4 dehydrin isoforms from Vitis vinifera (L.): An in silico and in vitro approach. Plant Physiology and Biochemistry, 2021, 158, 146-157.	2.8	9
3	Expression of Structural Flavonoid Biosynthesis Genes in Dark-Blue and White Myrtle Berries (Myrtus) Tj ETQq1 1 0.784314 rgBT /Ove	1.6	12
4	Morpho-Physiological, Biochemical, and Genetic Responses to Salinity in Medicago truncatula. Plants, 2021, 10, 808.	1.6	6
5	Editorial: Hormonal Regulation of Non-climacteric Fruit Development and Maturation. Frontiers in Plant Science, 2021, 12, 690691.	1.7	2
6	The Effect of Ethanol Treatment on the Quality of a New Table Grape Cultivar It 681â€“30 Stored at Low Temperature and after a 7-Day Shelf-Life Period at 20 Â°C: A Molecular Approach. International Journal of Molecular Sciences, 2021, 22, 8138.	1.8	6
7	Evaluation of the Morpho-Physiological, Biochemical and Molecular Responses of Contrasting Medicago truncatula Lines under Water Deficit Stress. Plants, 2021, 10, 2114.	1.6	7
8	High CO2 alleviates cell ultrastructure damage in Autumn Royal table grapes by modulating fatty acid composition and membrane and cell oxidative status during long-term cold storage. Postharvest Biology and Technology, 2020, 160, 111037.	2.9	12
9	Regulation of flavonoid biosynthesis pathway by a single or dual short-term CO2 treatment in black table grapes stored at low temperature. Plant Physiology and Biochemistry, 2020, 156, 30-38.	2.8	8
10	Involvement of oligosaccharides and sucrose-related genes on sucrose retention in strawberries from ripening to shelf-life. Postharvest Biology and Technology, 2020, 169, 111301.	2.9	10
11	Table Grapes during Postharvest Storage: A Review of the Mechanisms Implicated in the Beneficial Effects of Treatments Applied for Quality Retention. International Journal of Molecular Sciences, 2020, 21, 9320.	1.8	17
12	Effect of high CO2 levels and low temperature on stilbene biosynthesis pathway gene expression and stilbenes production in white, red and black table grape cultivars during postharvest storage. Plant Physiology and Biochemistry, 2020, 151, 334-341.	2.8	15
13	Effect of high levels of CO 2 on the electrochemical behavior and the enzymatic and nonâ€enzymatic antioxidant systems in black and white table grapes stored at 0 Â°C. Journal of the Science of Food and Agriculture, 2019, 99, 6859-6867.	1.7	14
14	WRKY transcription factors in the response of table grapes (cv. Autumn Royal) to high CO2 levels and low temperature. Postharvest Biology and Technology, 2019, 150, 42-51.	2.9	12
15	Involvement of fatty acids in the response to high CO2 and low temperature in harvested strawberries. Postharvest Biology and Technology, 2019, 147, 196-205.	2.9	11
16	Short-term high CO 2 treatment reduces water loss and decay by modulating defense proteins and organic osmolytes in Cardinal table grape after cold storage and shelf-life. Scientia Horticulturae, 2018, 234, 27-35.	1.7	25
17	Impact of high CO2 levels on heat shock proteins during postharvest storage of table grapes at low temperature. Functional in vitro characterization of VvHSP18.1. Postharvest Biology and Technology, 2018, 145, 108-116.	2.9	8
18	High CO2impact on low-temperature induced volatile esters in strawberries. Acta Horticulturae, 2018, , 431-438.	0.1	1

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19	Trisaccharides isomers, galactinol and osmotic imbalance associated with CO2 stress in strawberries. Postharvest Biology and Technology, 2017, 131, 84-91.	2.9	5
20	Water relations, short-chain oligosaccharides and rheological properties in lettuces subjected to limited water supply and low temperature stress. Scientia Horticulturae, 2017, 225, 726-735.	1.7	5
21	Deciphering the Role of CBF/DREB Transcription Factors and Dehydrins in Maintaining the Quality of Table Grapes cv. Autumn Royal Treated with High CO2 Levels and Stored at 0Â°C. Frontiers in Plant Science, 2017, 8, 1591.	1.7	45
22	Low Temperature and Short-Term High-CO2 Treatment in Postharvest Storage of Table Grapes at Two Maturity Stages: Effects on Transcriptome Profiling. Frontiers in Plant Science, 2016, 7, 1020.	1.7	34
23	Expression Profiles and DNA-Binding Affinity of Five ERF Genes in Bunches of Vitis vinifera cv. Cardinal Treated with High Levels of CO2 at Low Temperature. Frontiers in Plant Science, 2016, 7, 1748.	1.7	18
24	Effects of High CO₂ Levels on Fermentation, Peroxidation, and Cellular Water Stress in Fragaria vesca Stored at Low Temperature in Conditions of Unlimited O₂. Journal of Agricultural and Food Chemistry, 2015, 63, 761-768.	2.4	16
25	CO2-driven changes in energy and fermentative metabolism in harvested strawberries. Postharvest Biology and Technology, 2015, 110, 33-39.	2.9	26
26	The Relationship Between Bound Water and Carbohydrate Reserves in Association with Cellular Integrity in Fragaria vesca Stored Under Different Conditions. Food and Bioprocess Technology, 2015, 8, 875-884.	2.6	18
27	Differential regulation of dehydrin expression and trehalose levels in Cardinal table grape skin by low temperature and high CO2. Journal of Plant Physiology, 2015, 179, 1-11.	1.6	14
28	The crucial role of Î¦- and K-segments in the in vitro functionality of Vitis vinifera dehydrin DHN1a. Phytochemistry, 2014, 108, 17-25.	1.4	33
29	Accumulation and distribution of potassium and its association with water balance in the skin of Cardinal table grapes during storage. Scientia Horticulturae, 2014, 175, 223-228.	1.7	6
30	Two cold-induced family 19 glycosyl hydrolases from cherimoya (Annona cherimola) fruit: An antifungal chitinase and a cold-adapted chitinase. Phytochemistry, 2013, 95, 94-104.	1.4	11
31	Molecular analysis of the improvement in rachis quality by high CO2 levels in table grapes stored at low temperature. Postharvest Biology and Technology, 2013, 77, 50-58.	2.9	41
32	NADP-malic enzyme and glutathione reductase contribute to glutathione regeneration in Fragaria vesca fruit treated with protective high CO2 concentrations. Postharvest Biology and Technology, 2013, 86, 431-436.	2.9	9
33	Anthocyanins. , 2013, , 1803-1819.		3
34	TRANSCRIPTOMIC ANALYSIS OF THE RESPONSE OF 'CARDINAL' TABLE GRAPES TO LOW TEMPERATURE AND HIGH CO2. Acta Horticulturae, 2012, , 229-232.	0.1	0
35	LOW TEMPERATURE DELAYS THE INDUCTION OF CHITINASE ISOENZYMES ASSOCIATED WITH ANTIFUNGAL ACTIVITY. Acta Horticulturae, 2012, , 379-385.	0.1	0
36	Understanding the mechanisms of chilling injury in bell pepper fruits using the proteomic approach. Journal of Proteomics, 2012, 75, 5463-5478.	1.2	63

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37	Increasing Catechin and Procyanindin Accumulation in High-CO₂-Treated Fragaria vesca Strawberries. Journal of Agricultural and Food Chemistry, 2012, 60, 7489-7496.	2.4	21
38	Unraveling the roles of CBF1, CBF4 and dehydrin 1 genes in the response of table grapes to high CO2 levels and low temperature. Journal of Plant Physiology, 2012, 169, 744-748.	1.6	31
39	Proteome Changes in Tomato Fruits Prior to Visible Symptoms of Chilling Injury are Linked to Defensive Mechanisms, Uncoupling of Photosynthetic Processes and Protein Degradation Machinery. Plant and Cell Physiology, 2012, 53, 470-484.	1.5	59
40	Characterisation and functionality of fructo-oligosaccharides affecting water status of strawberry fruit (Fragraria vesca cv. Mara de Bois) during postharvest storage. Food Chemistry, 2012, 134, 912-919.	4.2	29
41	Water distribution and ionic balance in response to high CO2 treatments in strawberries (Fragaria) Tj ETQq1 1 0.784314 rgBT /Overlo	2.9	19
42	CHANGES IN WATER STATUS IN 'CAMAROSA' STRAWBERRIES ASSOCIATED WITH STORAGE AT LOW TEMPERATURE AND HIGH CO2. Acta Horticulturae, 2012, , 763-767.	0.1	0
43	A cryoprotective and cold-adapted 1,3-Î²-endoglucanase from cherimoya (Annona cherimola) fruit. Phytochemistry, 2011, 72, 844-854.	1.4	9
44	Water status and quality improvement in high-CO2 treated table grapes. Food Chemistry, 2011, 128, 34-39.	4.2	30
45	Fructo-oligosaccharides in table grapes and response to storage. Food Chemistry, 2011, 129, 724-730.	4.2	21
46	Ripening-related defense proteins in Annona fruit. Postharvest Biology and Technology, 2010, 55, 169-173.	2.9	11
47	The effects of high CO2 levels on anthocyanin composition, antioxidant activity and soluble sugar content of strawberries stored at low non-freezing temperature. Food Chemistry, 2010, 122, 673-678.	4.2	60
48	Potent cryoprotective activity of cold and CO2-regulated cherimoya (Annona cherimola) endochitinase. Journal of Plant Physiology, 2010, 167, 1119-1129.	1.6	11
49	Influence of the stage of ripeness on phenolic metabolism and antioxidant activity in table grapes exposed to different CO2 treatments. Postharvest Biology and Technology, 2009, 54, 118-121.	2.9	11
50	Physiological, hormonal and molecular mechanisms regulating chilling injury in horticultural species. Postharvest technologies applied to reduce its impact. Journal of the Science of Food and Agriculture, 2009, 89, 555-573.	1.7	316
51	Characterization of an Antifungal and Cryoprotective Class I Chitinase from Table Grape Berries (Vitis vinifera Cv. Cardinal). Journal of Agricultural and Food Chemistry, 2009, 57, 8893-8900.	2.4	22
52	Regulation of defense and cryoprotective proteins by high levels of CO2 in Annona fruit stored at chilling temperature. Journal of Plant Physiology, 2009, 166, 246-258.	1.6	16
53	Anthocyanins: from plant to health. Phytochemistry Reviews, 2008, 7, 281-299.	3.1	379
54	Î²-1,3-Glucanase gene expression as a molecular marker for postharvest physiological disorders in citrus fruit and its hormonal regulation. Postharvest Biology and Technology, 2008, 48, 146-149.	2.9	7

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55	Individual anthocyanins and their contribution to total antioxidant capacity in response to low temperature and high CO2 in stored Cardinal table grapes. Postharvest Biology and Technology, 2008, 49, 1-9.	2.9	25
56	Anthocyanin, antioxidant activity and stress-induced gene expression in high CO2-treated table grapes stored at low temperature. Journal of Plant Physiology, 2008, 165, 522-530.	1.6	73
57	Functionality of a class I beta-1,3-glucanase from skin of table grapes berries. Plant Science, 2008, 174, 641-648.	1.7	20
58	Involvement of the phenylpropanoid pathway in the response of table grapes to low temperature and high CO2 levels. Postharvest Biology and Technology, 2007, 46, 29-35.	2.9	74
59	Characterization of tomato Sl-MBF1 transcriptional coactivator gene family. , 2007, , 369-375.		1
60	MECHANISMS OF FRUIT RIPENING: RETROSPECT AND PROSPECTS. Acta Horticulturae, 2006, , 317-324.	0.1	2
61	Characterization of a Î²-1,3-glucanase from citrus fruit as related to chilling-induced injury and ethylene production. Postharvest Biology and Technology, 2006, 40, 133-140.	2.9	20
62	Expression of class I chitinase and Î²-1,3-glucanase genes and postharvest fungal decay control of table grapes by high CO2 pretreatment. Postharvest Biology and Technology, 2006, 41, 9-15.	2.9	27
63	Effect of high CO2 pretreatment on quality, fungal decay and molecular regulation of stilbene phytoalexin biosynthesis in stored table grapes. Postharvest Biology and Technology, 2006, 42, 209-216.	2.9	64
64	Sl-ERF2, a Tomato Ethylene Response Factor Involved in Ethylene Response and Seed Germination. Plant and Cell Physiology, 2006, 47, 1195-1205.	1.5	130
65	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. Postharvest Biology and Technology, 2005, 37, 232-240.	2.9	31
66	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. Postharvest Biology and Technology, 2005, 37, 222-231.	2.9	48
67	Molecular and biochemical characterization of LeCRK1, a ripening-associated tomato CDPK-related kinase. Journal of Experimental Botany, 2004, 56, 25-35.	2.4	76
68	Malate Metabolism and Adaptation to Chilling Temperature Storage by Pretreatment with High CO2Levels inAnnona cherimolaFruit. Journal of Agricultural and Food Chemistry, 2004, 52, 4758-4763.	2.4	19
69	Dehydrin fromCitrus, Which Confers in Vitro Dehydration and Freezing Protection Activity, Is Constitutive and Highly Expressed in the Flavedo of Fruit but Responsive to Cold and Water Stress in Leaves. Journal of Agricultural and Food Chemistry, 2004, 52, 1950-1957.	2.4	85
70	A survey of genes differentially expressed during long-term heat-induced chilling tolerance in citrus fruit. Planta, 2003, 218, 65-70.	1.6	73
71	Phenylalanine ammonia-lyase and ethylene in relation to chilling injury as affected by fruit age in citrus. Postharvest Biology and Technology, 2003, 29, 309-318.	2.9	76
72	New members of the tomato ERF family show specific expression pattern and diverse DNA-binding capacity to the GCC box element. FEBS Letters, 2003, 550, 149-154.	1.3	205

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73	High CO2 Atmosphere Modulating the Phenolic Response Associated with Cell Adhesion and Hardening of Annona cherimola Fruit Stored at Chilling Temperature. Journal of Agricultural and Food Chemistry, 2002, 50, 7564-7569.	2.4	31
74	Phenylalanine Ammonia-lyase As Related to Ethylene in the Development of Chilling Symptoms during Cold Storage of Citrus Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 6020-6025.	2.4	98
75	Accumulation of Pal Transcript and Pal Activity as Affected by Heat-Conditioning and Low-Temperature Storage and Its Relation to Chilling Sensitivity in Mandarin Fruits. Journal of Agricultural and Food Chemistry, 2000, 48, 2726-2731.	2.4	64
76	Involvement of phenylalanine ammonia-lyase in the response of Fortune mandarin fruits to cold temperature. Physiologia Plantarum, 2000, 108, 382-389.	2.6	77