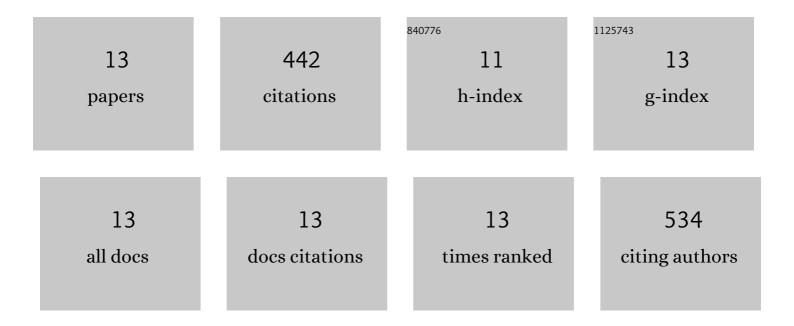
Carlos Gaete-Eastman

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Southern Species From the Biodiversity Hotspot of Central Chile: A Source of Color, Aroma, and Metabolites for Global Agriculture and Food Industry in a Scenario of Climate Change. Frontiers in Plant Science, 2020, 11, 1002.	3.6	15
2	Comparative <i>in silico</i> study of the differences in the structure and ligand interaction properties of three alpha-expansin proteins from <i>Fragaria chiloensis</i> fruit. Journal of Biomolecular Structure and Dynamics, 2019, 37, 3245-3258.	3.5	17
3	Cell wall-related enzymatic activities and transcriptional profiles in four strawberry (Fragaria x) Tj ETQq1 1 0.7843	314 rgBT / 3.6	Oyerlock 10
4	Identification of a type II cystatin in Fragaria chiloensis: A proteinase inhibitor differentially regulated during achene development and in response to biotic stress-related stimuli. Plant Physiology and Biochemistry, 2018, 129, 158-167.	5.8	9
5	Structural and Affinity Determinants in the Interaction between Alcohol Acyltransferase from F. x ananassa and Several Alcohol Substrates: A Computational Study. PLoS ONE, 2016, 11, e0153057.	2.5	20
6	In-silico analysis of the structure and binding site features of an α-expansin protein from mountain papaya fruit (VpEXPA2), through molecular modeling, docking, and dynamics simulation studies. Journal of Molecular Modeling, 2015, 21, 115.	1.8	22
7	Structural characterization and substrate specificity of VpAAT1 protein related to ester biosynthesis in mountain papaya fruit. Journal of Molecular Graphics and Modelling, 2011, 29, 635-642.	2.4	37
8	<i>>VpAAT1</i> , a Gene Encoding an Alcohol Acyltransferase, Is Involved in Ester Biosynthesis during Ripening of Mountain Papaya Fruit. Journal of Agricultural and Food Chemistry, 2010, 58, 5114-5121.	5.2	58
9	Expression of an ethylene-related expansin gene during softening of mountain papaya fruit (Vasconcellea pubescens). Postharvest Biology and Technology, 2009, 53, 58-65.	6.0	20
10	Aroma Development during Ripening of <i>Fragaria chiloensis</i> Fruit and Participation of an Alcohol Acyltransferase (FcAAT1) Gene. Journal of Agricultural and Food Chemistry, 2009, 57, 9123-9132.	5.2	58
11	Softening rate of the Chilean strawberry (Fragaria chiloensis) fruit reflects the expression of polygalacturonase and pectate lyase genes. Postharvest Biology and Technology, 2008, 49, 210-220.	6.0	82
12	Treatment with 1-MCP and the role of ethylene in aroma development of mountain papaya fruit. Postharvest Biology and Technology, 2007, 43, 67-77.	6.0	54
13	Diet breadth and its relationship with genetic diversity and differentiation: the case of southern beech aphids (Hemiptera: Aphididae). Bulletin of Entomological Research, 2004, 94, 219-227.	1.0	15