

Ellen Cristina Perin

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

481
citations

933447

10
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

760
citing authors

#	ARTICLE	IF	CITATIONS
1	Validation of reference genes for accurate normalization of gene expression for real time-quantitative PCR in strawberry fruits using different cultivars and osmotic stresses. <i>Gene</i> , 2015, 554, 205-214.	2.2	94
2	ABA-dependent salt and drought stress improve strawberry fruit quality. <i>Food Chemistry</i> , 2019, 271, 516-526.	8.2	86
3	Selection of candidate reference genes for real-time PCR studies in lettuce under abiotic stresses. <i>Planta</i> , 2014, 239, 1187-200.	3.2	72
4	Mild salt stress improves strawberry fruit quality. <i>LWT - Food Science and Technology</i> , 2016, 73, 693-699.	5.2	61
5	The effect of postharvest application of UV-C radiation on the phenolic compounds of conventional and organic grapes (<i>Vitis labrusca</i> cv. "Concord"). <i>Postharvest Biology and Technology</i> , 2016, 120, 84-91.	6.0	41
6	Genome-wide identification, and characterization of the CDPK gene family reveal their involvement in abiotic stress response in <i>Fragaria x ananassa</i> . <i>Scientific Reports</i> , 2020, 10, 11040.	3.3	32
7	Abscisic acid and stress induced by salt: Effect on the phenylpropanoid, L-ascorbic acid and abscisic acid metabolism of strawberry fruits. <i>Plant Physiology and Biochemistry</i> , 2020, 152, 211-220.	5.8	32
8	Crosstalk During Fruit Ripening and Stress Response Among Abscisic Acid, Calcium-Dependent Protein Kinase and Phenylpropanoid. <i>Critical Reviews in Plant Sciences</i> , 2019, 38, 99-116.	5.7	31
9	Extraction and Quantification of Abscisic Acid and Derivatives in Strawberry by LC-MS. <i>Food Analytical Methods</i> , 2018, 11, 2547-2552.	2.6	17
10	Mineral content and antioxidant compounds in strawberry fruit submitted to drought stress. <i>Food Science and Technology</i> , 2019, 39, 245-254.	1.7	13
11	Cajã-manga peel: evolution of sensory, chemical and physical characteristics from flour to bread production. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3931-3941.	3.2	2