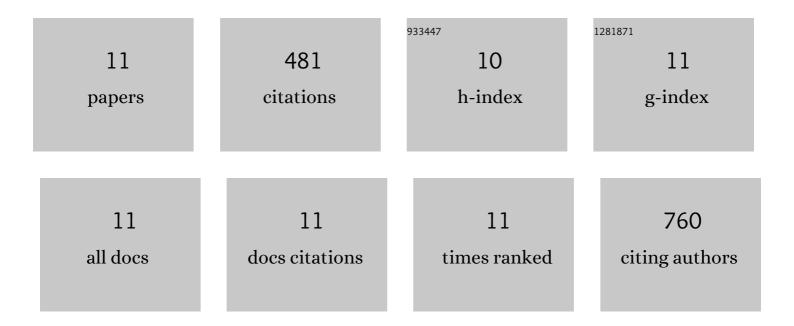
Ellen Cristina Perin

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2576739/publications.pdf Version: 2024-02-01



#	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. Gene, 2015, 554, 205-214.	2.2	94
2	ABA-dependent salt and drought stress improve strawberry fruit quality. Food Chemistry, 2019, 271, 516-526.	8.2	86
3	Selection of candidate reference genes for real-time PCR studies in lettuce under abiotic stresses. Planta, 2014, 239, 1187-200.	3.2	72
4	Mild salt stress improves strawberry fruit quality. LWT - Food Science and Technology, 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 (Vitis labrusca cv. †Concord'). Postharvest Biology and Technology, 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 Fragaria x ananassa. Scientific Reports, 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. Plant Physiology and Biochemistry, 2020, 152, 211-220.	5.8	32
8	Crosstalk During Fruit Ripening and Stress Response Among Abscisic Acid, Calcium-Dependent Protein Kinase and Phenylpropanoid. Critical Reviews in Plant Sciences, 2019, 38, 99-116.	5.7	31
9	Extraction and Quantification of Abscisic Acid and Derivatives in Strawberry by LC-MS. Food Analytical Methods, 2018, 11, 2547-2552.	2.6	17
10	Mineral content and antioxidant compounds in strawberry fruit submitted to drough stress. Food Science and Technology, 2019, 39, 245-254.	1.7	13
11	CajÃj-manga peel: evolution of sensory, chemical and physical characteristics from flour to bread production. Journal of Food Measurement and Characterization, 2021, 15, 3931-3941.	3.2	2