# MarÃ-a Isabel Escribano

List of Publications by Year
in descending order



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|---|---|---|---|
| 76 papers | 1,685 citations | 331670 21 h-index | 330143 37 g-index |
| 77 all docs | 77 docs citations | 77 times ranked | 1484 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Effect of high carbon dioxide concentration on PAL activity and phenolic contents in ripening cherimoya fruit. Postharvest Biology and Technology, 2001, 23, 33-39. | 6.0 | 317 |
| 2 | 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. | 6.0 | 74 |
| 3 | 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. | 3.5 | 73 |
| 4 | 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. | 6.0 | 64 |
| 5 | 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. | 8.2 | 60 |
| 6 | 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. | 3.6 | 45 |
| 7 | High Performance Liquid Chromatography of the Dansyl Derivatives of Putrescine, Spermidine, and Spermine. Plant Physiology, 1988, 87, 519-522. | 4.8 | 44 |
| 8 | 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. | 6.0 | 41 |
| 9 | The Relevance of Polyamine Levels in Cherimoya (Annona cherimola Mill.) Fruit Ripening. Journal of Plant Physiology, 1994, 143, 207-212. | 3.5 | 40 |
| 10 | 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. | 3.6 | 34 |
| 11 | The crucial role of Î¦- and K-segments in the in vitro functionality of Vitis vinifera dehydrin DHN1a. Phytochemistry, 2014, 108, 17-25. | 2.9 | 33 |
| 12 | 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. | 5.2 | 31 |
| 13 | 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. | 3.5 | 31 |
| 14 | Water status and quality improvement in high-CO2 treated table grapes. Food Chemistry, 2011, 128, 34-39. | 8.2 | 30 |
| 15 | 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. | 8.2 | 29 |
| 16 | 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. | 6.0 | 27 |
| 17 | Changes in water status of cherimoya fruit during ripening. Postharvest Biology and Technology, 2007, 45, 147-150. | 6.0 | 26 |
| 18 | CO2-driven changes in energy and fermentative metabolism in harvested strawberries. Postharvest Biology and Technology, 2015, 110, 33-39. | 6.0 | 26 |

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|---|---|---|---|
| 19 | 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. | 6.0 | 25 |
| 20 | 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. | 3.6 | 25 |
| 21 | Characterization of an Antifungal and Cryoprotective Class I Chitinase from Table Grape Berries (Vitis viniferaCv. Cardinal). Journal of Agricultural and Food Chemistry, 2009, 57, 8893-8900. | 5.2 | 22 |
| 22 | Fructo-oligosaccharides in table grapes and response to storage. Food Chemistry, 2011, 129, 724-730. | 8.2 | 21 |
| 23 | Increasing Catechin and Procyanindin Accumulation in High-CO<sub>2</sub>-Treated Fragaria vesca Strawberries. Journal of Agricultural and Food Chemistry, 2012, 60, 7489-7496. | 5.2 | 21 |
| 24 | Functionality of a class I beta-1,3-glucanase from skin of table grapes berries. Plant Science, 2008, 174, 641-648. | 3.6 | 20 |
| 25 | 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. | 5.2 | 19 |
| 26 | Water distribution and ionic balance in response to high CO2 treatments in strawberries (Fragaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 6.0 | 19 |
| 27 | Annual variations in arginine metabolism and phenolic content of Evernia prunastri. Environmental and Experimental Botany, 1986, 26, 385-396. | 4.2 | 18 |
| 28 | Leishmania infantu: Polyamine biosynthesis and levels during the growth of promastigotes. International Journal of Biochemistry & Cell Biology, 1991, 23, 1213-1217. | 0.5 | 18 |
| 29 | 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. | 4.7 | 18 |
| 30 | 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. | 3.6 | 18 |
| 31 | Gelatinization and retrogradation of native starch from cherimoya fruit during ripening, using differential scanning calorimetry. LWT - Food Science and Technology, 2008, 41, 303-310. | 5.2 | 17 |
| 32 | 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. | 4.1 | 17 |
| 33 | 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. | 3.5 | 16 |
| 34 | Effects of High CO<sub>2</sub> Levels on Fermentation, Peroxidation, and Cellular Water Stress in Fragaria vesca Stored at Low Temperature in Conditions of Unlimited O<sub>2</sub>. Journal of Agricultural and Food Chemistry, 2015, 63, 761-768. | 5.2 | 16 |
| 35 | High Carbon dioxide Delays Postharvest Changes in RuBPCase and Polygalacturonase-related Protein in Cherimoya Peel. Journal of the American Society for Horticultural Science, 1996, 121, 735-739. | 1.0 | 16 |
| 36 | Chilling Temperature Storage Changes the Inorganic Phosphate Pool Distribution in Cherimoya (Annona cherimola) Fruit. Journal of the American Society for Horticultural Science, 2001, 126, 122-127. | 1.0 | 16 |

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|---|---|---|---|
| 37 | 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. | 5.8 | 15 |
| 38 | 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. | 3.5 | 14 |
| 39 | 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. | 3.5 | 14 |
| 40 | Putrescine uptake regulation in response to alpha-difluoromethylornithine treatment in Leishmania infantum promastigotes. Molecular and Cellular Biochemistry, 1991, 107, 127-33. | 3.1 | 13 |
| 41 | Conjugated Polyamine Levels and Putrescine Synthesis in Cherimoya Fruit during Storage at Different Temperatures. Journal of Plant Physiology, 1996, 147, 736-742. | 3.5 | 13 |
| 42 | The Effect of High Carbon Dioxide at Low Temperature on Ribulose 1,5-Biphosphate Carboxylase and Polygalacturonase Protein Levels in Cherimoya Fruit. Journal of the American Society for Horticultural Science, 1997, 122, 258-262. | 1.0 | 13 |
| 43 | 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. | 6.0 | 12 |
| 44 | 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. | 6.0 | 12 |
| 45 | Chilling temperature storage induces changes in protein patterns and protease activity in cherimoya fruit. Postharvest Biology and Technology, 1995, 5, 251-260. | 6.0 | 11 |
| 46 | Ethanolic metabolism in cherimoya fruit during storage at ambient and under high CO<sub>2</sub>atmospheres. The Journal of Horticultural Science, 1997, 72, 363-370. | 0.3 | 11 |
| 47 | Regulation of ethylene and polyamine synthesis by elevated carbon dioxide in cherimoya fruit stored at ripening and chilling temperatures. Functional Plant Biology, 1999, 26, 201. | 2.1 | 11 |
| 48 | 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. | 6.0 | 11 |
| 49 | Ripening-related defense proteins in Annona fruit. Postharvest Biology and Technology, 2010, 55, 169-173. | 6.0 | 11 |
| 50 | Potent cryoprotective activity of cold and CO2-regulated cherimoya (Annona cherimola) endochitinase. Journal of Plant Physiology, 2010, 167, 1119-1129. | 3.5 | 11 |
| 51 | 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. | 2.9 | 11 |
| 52 | Involvement of fatty acids in the response to high CO2 and low temperature in harvested strawberries. Postharvest Biology and Technology, 2019, 147, 196-205. | 6.0 | 11 |
| 53 | REGULATION OF PHENYLALANINE AMMONIA-LYASE ENZYME IN ANNONA FRUIT: KINETIC CHARACTERISTICS AND INHIBITORY EFFECT OF AMMONIA. Journal of Food Biochemistry, 2007, 31, 161-178. | 2.9 | 10 |
| 54 | Involvement of oligosaccharides and sucrose-related genes on sucrose retention in strawberries from ripening to shelf-life. Postharvest Biology and Technology, 2020, 169, 111301. | 6.0 | 10 |

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|---|---|---|---|
| 55 | A cryoprotective and cold-adapted 1,3-Î²-endoglucanase from cherimoya (Annona cherimola) fruit. Phytochemistry, 2011, 72, 844-854. | 2.9 | 9 |
| 56 | 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. | 6.0 | 9 |
| 57 | 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. | 5.8 | 9 |
| 58 | Phosphoenolpyruvate carboxylase from cherimoya fruit: properties, kinetics and effects of high CO2. Phytochemistry, 2001, 58, 1007-1013. | 2.9 | 8 |
| 59 | Impact of high CO2 levels on heat shock proteins during postharvest storage of table grapes at low temperature. Functional in vitro characterization of VVIHSP18.1. Postharvest Biology and Technology, 2018, 145, 108-116. | 6.0 | 8 |
| 60 | 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. | 5.8 | 8 |
| 61 | Characterization of 1-Aminocyclopropane-1-carboxylate Oxidase Partially Purified from Cherimoya Fruit. Journal of Agricultural and Food Chemistry, 1996, 44, 730-735. | 5.2 | 7 |
| 62 | Relationship between the levels of ammonia and co-ordination of phenylalanine ammonia-lyase and phosphoenolpyruvate carboxylase in Annona cherimola stored under different conditions. Postharvest Biology and Technology, 2002, 25, 301-309. | 6.0 | 7 |
| 63 | The acid metabolism ofAnnonafruit during ripening. Journal of Horticultural Science and Biotechnology, 2004, 79, 472-478. | 1.9 | 7 |
| 64 | 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. | 3.6 | 6 |
| 65 | 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. | 4.1 | 6 |
| 66 | Trisaccharides isomers, galactinol and osmotic imbalance associated with CO2 stress in strawberries. Postharvest Biology and Technology, 2017, 131, 84-91. | 6.0 | 5 |
| 67 | 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. | 3.6 | 5 |
| 68 | Postharvest High-CO<sub>2</sub> 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. | 5.2 | 5 |
| 69 | High CO2impact on low-temperature induced volatile esters in strawberries. Acta Horticulturae, 2018, , 431-438. | 0.2 | 1 |
| 70 | LIMITED AMMONIUM ASSIMILATION IN CHERIMOYA FRUIT STORED AT CHILLING TEMPERATURE. Acta Horticulturae, 2001, , 311-312. | 0.2 | 1 |
| 71 | Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. International Journal of Food Engineering, 2020, 16, . | 1.5 | 1 |
| 72 | REGULATORY AND PHYSIOLOGICAL IMPLICATIONS OF PHOSPHOENOLPYRUVATE CARBOXYLASE FROM CO2-TREATED CHERIMOYAS. Acta Horticulturae, 2003, , 567-570. | 0.2 | 0 |

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|---|---|---|---|
| 73 | TRANSCRIPTOMIC ANALYSIS OF THE RESPONSE OF 'CARDINAL' TABLE GRAPES TO LOW TEMPERATURE AND HIGH CO2. Acta Horticulturae, 2012, , 229-232. | 0.2 | 0 |
| 74 | LOW TEMPERATURE DELAYS THE INDUCTION OF CHITINASE ISOENZYMES ASSOCIATED WITH ANTIFUNGAL ACTIVITY. Acta Horticulturae, 2012, , 379-385. | 0.2 | 0 |
| 75 | HIGH CARBON DIOXIDE PRE-TREATMENT ACTIVATES THE DEFENSE MECHANISM AND AVOID RESPONSES INDUCED BY CHILLING TEMPERATURE STORAGE IN CHERIMOYA FRUIT. Acta Horticulturae, 2003, , 361-367. | 0.2 | 0 |
| 76 | CHANGES IN WATER STATUS IN 'CAMAROSA' STRAWBERRIES ASSOCIATED WITH STORAGE AT LOW TEMPERATURE AND HIGH CO2. Acta Horticulturae, 2012, , 763-767. | 0.2 | 0 |