

# MarÃ-a Isabel Escribano

## List of Publications by Year in descending order

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76  
papers

1,685  
citations

331538

21  
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330025

37  
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77  
all docs

77  
docs citations

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times ranked

1484  
citing authors

#	ARTICLE	IF	CITATIONS
1	Postharvest High-CO <sub>2</sub> Treatments on the Quality of Soft Fruit Berries: An Integrated Transcriptomic, Proteomic, and Metabolomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8593-8597.	2.4	5
2	Functional characterization of VvDHN2 and VvDHN4 dehydrin isoforms from <i>Vitis vinifera</i> (L.): An in silico and in vitro approach. <i>Plant Physiology and Biochemistry</i> , 2021, 158, 146-157.	2.8	9
3	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. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8138.	1.8	6
4	High CO <sub>2</sub> 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. <i>Postharvest Biology and Technology</i> , 2020, 160, 111037.	2.9	12
5	Regulation of flavonoid biosynthesis pathway by a single or dual short-term CO <sub>2</sub> treatment in black table grapes stored at low temperature. <i>Plant Physiology and Biochemistry</i> , 2020, 156, 30-38.	2.8	8
6	Involvement of oligosaccharides and sucrose-related genes on sucrose retention in strawberries from ripening to shelf-life. <i>Postharvest Biology and Technology</i> , 2020, 169, 111301.	2.9	10
7	Table Grapes during Postharvest Storage: A Review of the Mechanisms Implicated in the Beneficial Effects of Treatments Applied for Quality Retention. <i>International Journal of Molecular Sciences</i> , 2020, 21, 9320.	1.8	17
8	Effect of high CO <sub>2</sub> levels and low temperature on stilbene biosynthesis pathway gene expression and stilbenes production in white, red and black table grape cultivars during postharvest storage. <i>Plant Physiology and Biochemistry</i> , 2020, 151, 334-341.	2.8	15
9	Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	1
10	Effect of high levels of CO <sub>2</sub> on the electrochemical behavior and the enzymatic and non-enzymatic antioxidant systems in black and white table grapes stored at 0 Â°C. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6859-6867.	1.7	14
11	WRKY transcription factors in the response of table grapes (cv. Autumn Royal) to high CO <sub>2</sub> levels and low temperature. <i>Postharvest Biology and Technology</i> , 2019, 150, 42-51.	2.9	12
12	Involvement of fatty acids in the response to high CO <sub>2</sub> and low temperature in harvested strawberries. <i>Postharvest Biology and Technology</i> , 2019, 147, 196-205.	2.9	11
13	Short-term high CO <sub>2</sub> treatment reduces water loss and decay by modulating defense proteins and organic osmolytes in Cardinal table grape after cold storage and shelf-life. <i>Scientia Horticulturae</i> , 2018, 234, 27-35.	1.7	25
14	Impact of high CO <sub>2</sub> levels on heat shock proteins during postharvest storage of table grapes at low temperature. Functional in vitro characterization of VvHSP18.1. <i>Postharvest Biology and Technology</i> , 2018, 145, 108-116.	2.9	8
15	High CO <sub>2</sub> impact on low-temperature induced volatile esters in strawberries. <i>Acta Horticulturae</i> , 2018, , 431-438.	0.1	1
16	Trisaccharides isomers, galactinol and osmotic imbalance associated with CO <sub>2</sub> stress in strawberries. <i>Postharvest Biology and Technology</i> , 2017, 131, 84-91.	2.9	5
17	Water relations, short-chain oligosaccharides and rheological properties in lettuces subjected to limited water supply and low temperature stress. <i>Scientia Horticulturae</i> , 2017, 225, 726-735.	1.7	5
18	Deciphering the Role of CBF/DREB Transcription Factors and Dehydrins in Maintaining the Quality of Table Grapes cv. Autumn Royal Treated with High CO <sub>2</sub> Levels and Stored at 0Â°C. <i>Frontiers in Plant Science</i> , 2017, 8, 1591.	1.7	45

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19	Low Temperature and Short-Term High-CO <sub>2</sub> Treatment in Postharvest Storage of Table Grapes at Two Maturity Stages: Effects on Transcriptome Profiling. <i>Frontiers in Plant Science</i> , 2016, 7, 1020.	1.7	34
20	Expression Profiles and DNA-Binding Affinity of Five ERF Genes in Bunches of <i>Vitis vinifera</i> cv. Cardinal Treated with High Levels of CO <sub>2</sub> at Low Temperature. <i>Frontiers in Plant Science</i> , 2016, 7, 1748.	1.7	18
21	Effects of High CO <sub>2</sub> Levels on Fermentation, Peroxidation, and Cellular Water Stress in <i>Fragaria vesca</i> Stored at Low Temperature in Conditions of Unlimited O <sub>2</sub> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 761-768.	2.4	16
22	CO <sub>2</sub> -driven changes in energy and fermentative metabolism in harvested strawberries. <i>Postharvest Biology and Technology</i> , 2015, 110, 33-39.	2.9	26
23	The Relationship Between Bound Water and Carbohydrate Reserves in Association with Cellular Integrity in <i>Fragaria vesca</i> Stored Under Different Conditions. <i>Food and Bioprocess Technology</i> , 2015, 8, 875-884.	2.6	18
24	Differential regulation of dehydrin expression and trehalose levels in Cardinal table grape skin by low temperature and high CO <sub>2</sub> . <i>Journal of Plant Physiology</i> , 2015, 179, 1-11.	1.6	14
25	The crucial role of H <sub>1</sub> - and K-segments in the in vitro functionality of <i>Vitis vinifera</i> dehydrin DHN1a. <i>Phytochemistry</i> , 2014, 108, 17-25.	1.4	33
26	Accumulation and distribution of potassium and its association with water balance in the skin of Cardinal table grapes during storage. <i>Scientia Horticulturae</i> , 2014, 175, 223-228.	1.7	6
27	Two cold-induced family 19 glycosyl hydrolases from cherimoya ( <i>Annona cherimola</i> ) fruit: An antifungal chitinase and a cold-adapted chitinase. <i>Phytochemistry</i> , 2013, 95, 94-104.	1.4	11
28	Molecular analysis of the improvement in rachis quality by high CO <sub>2</sub> levels in table grapes stored at low temperature. <i>Postharvest Biology and Technology</i> , 2013, 77, 50-58.	2.9	41
29	NADP-malic enzyme and glutathione reductase contribute to glutathione regeneration in <i>Fragaria vesca</i> fruit treated with protective high CO <sub>2</sub> concentrations. <i>Postharvest Biology and Technology</i> , 2013, 86, 431-436.	2.9	9
30	TRANSCRIPTOMIC ANALYSIS OF THE RESPONSE OF 'CARDINAL' TABLE GRAPES TO LOW TEMPERATURE AND HIGH CO <sub>2</sub> . <i>Acta Horticulturae</i> , 2012, , 229-232.	0.1	0
31	LOW TEMPERATURE DELAYS THE INDUCTION OF CHITINASE ISOENZYMES ASSOCIATED WITH ANTIFUNGAL ACTIVITY. <i>Acta Horticulturae</i> , 2012, , 379-385.	0.1	0
32	Increasing Catechin and Procyanidin Accumulation in High-CO <sub>2</sub> -Treated <i>Fragaria vesca</i> Strawberries. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7489-7496.	2.4	21
33	Unraveling the roles of CBF1, CBF4 and dehydrin 1 genes in the response of table grapes to high CO <sub>2</sub> levels and low temperature. <i>Journal of Plant Physiology</i> , 2012, 169, 744-748.	1.6	31
34	Characterisation and functionality of fructo-oligosaccharides affecting water status of strawberry fruit ( <i>Fragaria vesca</i> cv. Mara de Bois) during postharvest storage. <i>Food Chemistry</i> , 2012, 134, 912-919.	4.2	29
35	Water distribution and ionic balance in response to high CO <sub>2</sub> treatments in strawberries ( <i>Fragaria</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock	2.9	19
36	CHANGES IN WATER STATUS IN 'CAMAROSA' STRAWBERRIES ASSOCIATED WITH STORAGE AT LOW TEMPERATURE AND HIGH CO <sub>2</sub> . <i>Acta Horticulturae</i> , 2012, , 763-767.	0.1	0

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37	A cryoprotective and cold-adapted 1,3-β-D-glucanase from cherimoya ( <i>Annona cherimola</i> ) fruit. <i>Phytochemistry</i> , 2011, 72, 844-854.	1.4	9
38	Water status and quality improvement in high-CO <sub>2</sub> treated table grapes. <i>Food Chemistry</i> , 2011, 128, 34-39.	4.2	30
39	Fructo-oligosaccharides in table grapes and response to storage. <i>Food Chemistry</i> , 2011, 129, 724-730.	4.2	21
40	Ripening-related defense proteins in <i>Annona</i> fruit. <i>Postharvest Biology and Technology</i> , 2010, 55, 169-173.	2.9	11
41	The effects of high CO <sub>2</sub> levels on anthocyanin composition, antioxidant activity and soluble sugar content of strawberries stored at low non-freezing temperature. <i>Food Chemistry</i> , 2010, 122, 673-678.	4.2	60
42	Potent cryoprotective activity of cold and CO <sub>2</sub> -regulated cherimoya ( <i>Annona cherimola</i> ) endochitinase. <i>Journal of Plant Physiology</i> , 2010, 167, 1119-1129.	1.6	11
43	Influence of the stage of ripeness on phenolic metabolism and antioxidant activity in table grapes exposed to different CO <sub>2</sub> treatments. <i>Postharvest Biology and Technology</i> , 2009, 54, 118-121.	2.9	11
44	Characterization of an Antifungal and Cryoprotective Class I Chitinase from Table Grape Berries ( <i>Vitis vinifera</i> Cv. Cardinal). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8893-8900.	2.4	22
45	Regulation of defense and cryoprotective proteins by high levels of CO <sub>2</sub> in <i>Annona</i> fruit stored at chilling temperature. <i>Journal of Plant Physiology</i> , 2009, 166, 246-258.	1.6	16
46	Individual anthocyanins and their contribution to total antioxidant capacity in response to low temperature and high CO <sub>2</sub> in stored Cardinal table grapes. <i>Postharvest Biology and Technology</i> , 2008, 49, 1-9.	2.9	25
47	Gelatinization and retrogradation of native starch from cherimoya fruit during ripening, using differential scanning calorimetry. <i>LWT - Food Science and Technology</i> , 2008, 41, 303-310.	2.5	17
48	Anthocyanin, antioxidant activity and stress-induced gene expression in high CO <sub>2</sub> -treated table grapes stored at low temperature. <i>Journal of Plant Physiology</i> , 2008, 165, 522-530.	1.6	73
49	Functionality of a class I beta-1,3-glucanase from skin of table grapes berries. <i>Plant Science</i> , 2008, 174, 641-648.	1.7	20
50	REGULATION OF PHENYLALANINE AMMONIA-LYASE ENZYME IN ANNONA FRUIT: KINETIC CHARACTERISTICS AND INHIBITORY EFFECT OF AMMONIA. <i>Journal of Food Biochemistry</i> , 2007, 31, 161-178.	1.2	10
51	Changes in water status of cherimoya fruit during ripening. <i>Postharvest Biology and Technology</i> , 2007, 45, 147-150.	2.9	26
52	Involvement of the phenylpropanoid pathway in the response of table grapes to low temperature and high CO <sub>2</sub> levels. <i>Postharvest Biology and Technology</i> , 2007, 46, 29-35.	2.9	74
53	Expression of class I chitinase and β-1,3-glucanase genes and postharvest fungal decay control of table grapes by high CO <sub>2</sub> pretreatment. <i>Postharvest Biology and Technology</i> , 2006, 41, 9-15.	2.9	27
54	Effect of high CO <sub>2</sub> pretreatment on quality, fungal decay and molecular regulation of stilbene phytoalexin biosynthesis in stored table grapes. <i>Postharvest Biology and Technology</i> , 2006, 42, 209-216.	2.9	64

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55	Malate Metabolism and Adaptation to Chilling Temperature Storage by Pretreatment with High CO <sub>2</sub> Levels in <i>Annona cherimola</i> Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4758-4763.	2.4	19
56	The acid metabolism of <i>Annona</i> fruit during ripening. <i>Journal of Horticultural Science and Biotechnology</i> , 2004, 79, 472-478.	0.9	7
57	REGULATORY AND PHYSIOLOGICAL IMPLICATIONS OF PHOSPHOENOLPYRUVATE CARBOXYLASE FROM CO <sub>2</sub> -TREATED CHERIMOYAS. <i>Acta Horticulturae</i> , 2003, , 567-570.	0.1	0
58	HIGH CARBON DIOXIDE PRE-TREATMENT ACTIVATES THE DEFENSE MECHANISM AND AVOID RESPONSES INDUCED BY CHILLING TEMPERATURE STORAGE IN CHERIMOYA FRUIT. <i>Acta Horticulturae</i> , 2003, , 361-367.	0.1	0
59	High CO <sub>2</sub> Atmosphere Modulating the Phenolic Response Associated with Cell Adhesion and Hardening of <i>Annona cherimola</i> Fruit Stored at Chilling Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7564-7569.	2.4	31
60	Relationship between the levels of ammonia and co-ordination of phenylalanine ammonia-lyase and phosphoenolpyruvate carboxylase in <i>Annona cherimola</i> stored under different conditions. <i>Postharvest Biology and Technology</i> , 2002, 25, 301-309.	2.9	7
61	Phosphoenolpyruvate carboxylase from cherimoya fruit: properties, kinetics and effects of high CO <sub>2</sub> . <i>Phytochemistry</i> , 2001, 58, 1007-1013.	1.4	8
62	Effect of high carbon dioxide concentration on PAL activity and phenolic contents in ripening cherimoya fruit. <i>Postharvest Biology and Technology</i> , 2001, 23, 33-39.	2.9	317
63	Chilling Temperature Storage Changes the Inorganic Phosphate Pool Distribution in <i>Cherimoya</i> ( <i>Annona cherimola</i> ) Fruit. <i>Journal of the American Society for Horticultural Science</i> , 2001, 126, 122-127.	0.5	16
64	LIMITED AMMONIUM ASSIMILATION IN CHERIMOYA FRUIT STORED AT CHILLING TEMPERATURE. <i>Acta Horticulturae</i> , 2001, , 311-312.	0.1	1
65	Regulation of ethylene and polyamine synthesis by elevated carbon dioxide in cherimoya fruit stored at ripening and chilling temperatures. <i>Functional Plant Biology</i> , 1999, 26, 201.	1.1	11
66	Ethanol metabolism in cherimoya fruit during storage at ambient and under high CO <sub>2</sub> atmospheres. <i>The Journal of Horticultural Science</i> , 1997, 72, 363-370.	0.3	11
67	The Effect of High Carbon Dioxide at Low Temperature on Ribulose 1,5-Biphosphate Carboxylase and Polygalacturonase Protein Levels in <i>Cherimoya</i> Fruit. <i>Journal of the American Society for Horticultural Science</i> , 1997, 122, 258-262.	0.5	13
68	Characterization of 1-Aminocyclopropane-1-carboxylate Oxidase Partially Purified from <i>Cherimoya</i> Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 730-735.	2.4	7
69	Conjugated Polyamine Levels and Putrescine Synthesis in <i>Cherimoya</i> Fruit during Storage at Different Temperatures. <i>Journal of Plant Physiology</i> , 1996, 147, 736-742.	1.6	13
70	High Carbon dioxide Delays Postharvest Changes in RuBPCase and Polygalacturonase-related Protein in <i>Cherimoya</i> Peel. <i>Journal of the American Society for Horticultural Science</i> , 1996, 121, 735-739.	0.5	16
71	Chilling temperature storage induces changes in protein patterns and protease activity in cherimoya fruit. <i>Postharvest Biology and Technology</i> , 1995, 5, 251-260.	2.9	11
72	The Relevance of Polyamine Levels in <i>Cherimoya</i> ( <i>Annona cherimola</i> Mill.) Fruit Ripening. <i>Journal of Plant Physiology</i> , 1994, 143, 207-212.	1.6	40

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73	Leishmania infantu: Polyamine biosynthesis and levels during the growth of promastigotes. International Journal of Biochemistry & Cell Biology, 1991, 23, 1213-1217.	0.8	18
74	Putrescine uptake regulation in response to alpha-difluoromethylornithine treatment in Leishmania infantum promastigotes. Molecular and Cellular Biochemistry, 1991, 107, 127-33.	1.4	13
75	High Performance Liquid Chromatography of the Dansyl Derivatives of Putrescine, Spermidine, and Spermine. Plant Physiology, 1988, 87, 519-522.	2.3	44
76	Annual variations in arginine metabolism and phenolic content of Evernia prunastri. Environmental and Experimental Botany, 1986, 26, 385-396.	2.0	18