Luis GonzÃ¡lez-Candelas

List of Publications by Year
in descending order

84 papers	3,362 citations	94433 37 h-index	149698 56 g-index
86 all docs	86 docs citations	86 times ranked	2990 citing authors

#	Article	IF	Citations
1	Genome sequence of the necrotrophic fungus Penicillium digitatum, the main postharvest pathogen of citrus. BMC Genomics, 2012, 13, 646.	2.8	205
2	Genome, Transcriptome, and Functional Analyses of Penicillium expansum Provide New Insights Into Secondary Metabolism and Pathogenicity. Molecular Plant-Microbe Interactions, 2015, 28, 232-248.	2.6	183
3	Molecular aspects in pathogen-fruit interactions: Virulence and resistance. Postharvest Biology and Technology, 2016, 122, 11-21.	6.0	136
4	Requirement for either a host- or pectin-induced pectate lyase for infection of Pisum sativum by Nectriahematococca. Proceedings of the National Academy of Sciences of the United States of America, 2000, 97, 9813-9818.	7.1	127
5	Spatial study of antioxidant enzymes, peroxidase and phenylalanine ammonia-lyase in the citrus fruitâ€“Penicillium digitatum interaction. Postharvest Biology and Technology, 2006, 39, 115-124.	6.0	116
6	Development of a citrus genome-wide EST collection and cDNA microarray as resources for genomic studies. Plant Molecular Biology, 2005, 57, 375-391.	3.9	104
7	A transcriptomic approach highlights induction of secondary metabolism in citrus fruit in response to Penicillium digitatum infection. BMC Plant Biology, 2010, 10, 194.	3.6	95
8	The pH signaling transcription factor PacC is required for full virulence in Penicillium digitatum. Applied Microbiology and Biotechnology, 2013, 97, 9087-9098.	3.6	88
9	Transformants of Trichoderma longibrachiatum Overexpressing the Î²-1,4-Endoglucanase Gene egl1 Show Enhanced Biocontrol of Pythium ultimum on Cucumber. Phytopathology, 1998, 88, 673-677.	2.2	80
10	Involvement of ethylene biosynthesis and perception in the susceptibility of citrus fruits to Penicillium digitatum infection and the accumulation of defence-related mRNAs. Journal of Experimental Botany, 2005, 56, 2183-2193.	4.8	78
11	Biochemical and molecular characterization of induced resistance against Penicillium digitatum in citrus fruit. Postharvest Biology and Technology, 2010, 56, 31-38.	6.0	75
12	Epicuticular wax content and morphology as related to ethylene and storage performance of â€˜Navelateâ€™ orange fruit. Postharvest Biology and Technology, 2010, 55, 29-35.	6.0	71
13	Genome sequencing and secondary metabolism of the postharvest pathogen Penicillium griseofulvum. BMC Genomics, 2016, 17, 19.	2.8	70
14	Identification and Characterization of a Hexapeptide with Activity Against Phytopathogenic Fungi That Cause Postharvest Decay in Fruits. Molecular Plant-Microbe Interactions, 2000, 13, 837-846.	2.6	69
15	Isolation and analysis of a novel inducible pectate lyase gene from the phytopathogenic fungus Fusarium solani f. sp. pisi (Nectria haematococca, mating population VI). Journal of Bacteriology, 1992, 174, 6343-6349.	2.2	67
16	Identification and functional analysis of <scp>P</scp>enicillium digitatum genes putatively involved in virulence towards citrus fruit. Molecular Plant Pathology, 2015, 16, 262-275.	4.2	67
17	Cloning of a novel constitutively expressed pectate lyase gene pelB from Fusarium solani f. sp. pisi (Nectria haematococca, mating type VI) and characterization of the gene product expressed in Pichia pastoris. Journal of Bacteriology, 1995, 177, 7070-7077.	2.2	65
18	The abfB gene encoding the major Î±-L-arabinofuranosidase of Aspergillus nidulans: nucleotide sequence, regulation and construction of a disrupted strain. Microbiology (United Kingdom), 1999, 145, 735-741.	1.8	65

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19	Sequences and homology analysis of two genes encoding Î²-glucosidases from Bacillus polymyxa. Gene, 1990, 95, 31-38.	2.2	63
20	Citrus phenylpropanoids and defence against pathogens. Part I: Metabolic profiling in elicited fruits. Food Chemistry, 2013, 136, 178-185.	8.2	63
21	Characterization of genes associated with induced resistance against Penicillium expansum in apple fruit treated with quercetin. Postharvest Biology and Technology, 2010, 56, 1-11.	6.0	61
22	Comparison of the activity of antifungal hexapeptides and the fungicides thiabendazole and imazalil against postharvest fungal pathogens. International Journal of Food Microbiology, 2003, 89, 163-170.	4.7	58
23	Transcriptomic profiling of citrus fruit peel tissues reveals fundamental effects of phenylpropanoids and ethylene on induced resistance. Molecular Plant Pathology, 2011, 12, 879-897.	4.2	56
24	The use of transgenic yeasts expressing a gene encoding a glycosyl-hydrolase as a tool to increase resveratrol content in wine. International Journal of Food Microbiology, 2000, 59, 179-183.	4.7	54
25	Identification of a NovelpelDGene Expressed Uniquely in Planta byFusarium solanif. sp.pisi(Nectria) Tj ETQq1 1 0.784314 rgBT /Overlo Archives of Biochemistry and Biophysics, 1996, 332, 305-312.	3.0	53
26	Heterologous Expression of aCandida molischianaAnthocyanin-Î²-glucosidase in a Wine Yeast Strain. Journal of Agricultural and Food Chemistry, 1998, 46, 354-360.	5.2	52
27	Citrus phenylpropanoids and defence against pathogens. Part II: Gene expression and metabolite accumulation in the response of fruits to Penicillium digitatum infection. Food Chemistry, 2013, 136, 285-291.	8.2	50
28	Expression in a wine yeast strain of theAspergillus niger abfBgene. FEMS Microbiology Letters, 1996, 145, 189-194.	1.8	48
29	Unravelling molecular responses to moderate dehydration in harvested fruit of sweet orange (Citrus) Tj ETQq1 1 0.784314 rgBT /Over 2753-2767.	4.8	48
30	Over-production of the major exoglucanase of leads to an increase in the aroma of wine. International Journal of Food Microbiology, 2005, 103, 57-68.	4.7	46
31	Identification and characterization of LysM effectors in Penicillium expansum. PLoS ONE, 2017, 12, e0186023.	2.5	46
32	Effect of high-temperature-conditioning treatments on quality, flavonoid composition and vitamin C of cold stored â€˜Fortuneâ€™ mandarins. Food Chemistry, 2011, 128, 1080-1086.	8.2	44
33	Construction of a recombinant wine yeast strain expressing a fungal pectate lyase gene. FEMS Microbiology Letters, 1995, 126, 263-269.	1.8	43
34	Cloning of a New Pectate Lyase GenepelCfromFusarium solanif. sp.pisi(Nectria haematococca,Mating) Tj ETQq0 0 0 rgBT /Overlock 10 T Biochemistry and Biophysics, 1995, 323, 352-360.	3.0	42
35	Use of GFP-tagged strains of Penicillium digitatum and Penicillium expansum to study host-pathogen interactions in oranges and apples. International Journal of Food Microbiology, 2012, 160, 162-170.	4.7	41
36	Transcriptomic Response of Resistant (PI613981â€“Malus sieversii) and Susceptible (â€œRoyal Galaâ€) Genotypes of Apple to Blue Mold (Penicillium expansum) Infection. Frontiers in Plant Science, 2017, 8, 1981.	3.6	40

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37	Isolation and characterization of genes differentially expressed during the interaction between apple fruit and Penicillium expansum. Molecular Plant Pathology, 2003, 4, 447-457.	4.2	39
38	Unravelling the contribution of the Penicillium expansum PeSte12 transcription factor to virulence during apple fruit infection. Food Microbiology, 2018, 69, 123-135.	4.2	37
39	Development of a green fluorescent tagged strain of Aspergillus carbonarius to monitor fungal colonization in grapes. International Journal of Food Microbiology, 2011, 148, 135-140.	4.7	36
40	In-Depth Characterization of Bioactive Extracts from Posidonia oceanica Waste Biomass. Marine Drugs, 2019, 17, 409.	4.6	34
41	Cloning and characterization of two genes from Bacillus polymyxa expressing beta-glucosidase activity in Escherichia coli. Applied and Environmental Microbiology, 1989, 55, 3173-3177.	3.1	33
42	Wound response in orange as a resistance mechanism against Penicillium digitatum (pathogen) and P. expansum (non-host pathogen). Postharvest Biology and Technology, 2013, 78, 113-122.	6.0	30
43	Insights into the Molecular Events That Regulate Heat-Induced Chilling Tolerance in Citrus Fruits. Frontiers in Plant Science, 2017, 8, 1113.	3.6	30
44	PdMFS1 Transporter Contributes to Penicilliun digitatum Fungicide Resistance and Fungal Virulence during Citrus Fruit Infection. Journal of Fungi (Basel, Switzerland), 2019, 5, 100.	3.5	30
45	Differential contribution of the two major polygalacturonases from Penicillium digitatum to virulence towards citrus fruit. International Journal of Food Microbiology, 2018, 282, 16-23.	4.7	28
46	Identification and Functional Analysis of NLP-Encoding Genes from the Postharvest Pathogen Penicillium expansum. Microorganisms, 2019, 7, 175.	3.6	28
47	Identification of pathogenicity-related genes and the role of a subtilisin-related peptidase S8 (PePRT) in authophagy and virulence of Penicillium expansum on apples. Postharvest Biology and Technology, 2019, 149, 209-220.	6.0	27
48	Complexation of Imazalil with Î²-Cyclodextrin, Residue Uptake, Persistence, and Activity against Penicillium Decay in Citrus Fruit Following Postharvest Dip Treatments. Journal of Agricultural and Food Chemistry, 2002, 50, 6790-6797.	5.2	25
49	Inhibiting ethylene perception with 1-methylcyclopropene triggers molecular responses aimed to cope with cell toxicity and increased respiration in citrus fruits. Plant Physiology and Biochemistry, 2016, 103, 154-166.	5.8	25
50	UNDERSTANDING THE BASIS OF CHILLING INJURY IN CITRUS FRUIT. Acta Horticulturae, 2005, , 831-842.	0.2	24
51	Expression of an endoglucanase gene fromClostridium cellulolyticum inEscherichia coli. Journal of Industrial Microbiology, 1988, 3, 365-371.	0.9	23
52	Involvement of abscisic acid in the resistance of citrus fruit to Penicillium digitatum infection. Postharvest Biology and Technology, 2019, 154, 31-40.	6.0	20
53	Genes differentially expressed by Aspergillus carbonarius strains under ochratoxin A producing conditions. International Journal of Food Microbiology, 2010, 142, 170-179.	4.7	19
54	Characterization and disruption of the cipC gene in the ochratoxigenic fungus Aspergillus carbonarius. Food Research International, 2013, 54, 697-705.	6.2	18

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55	Evaluation of the activity of the antifungal PgAFP protein and its producer mould against Penicillium spp postharvest pathogens of citrus and pome fruits. Food Microbiology, 2019, 84, 103266.	4.2	16
56	Glucose-Tolerant Expression ofTrichoderma longibrachiatumEndoglucanase I, an Enzyme Suitable for Use in Wine Production. Journal of Agricultural and Food Chemistry, 1997, 45, 2359-2362.	5.2	15
57	Functional Role of Aspergillus carbonarius AcOTAbZIP Gene, a bZIP Transcription Factor within the OTA Gene Cluster. Toxins, 2021, 13, 111.	3.4	14
58	Functional and Pharmacological Analyses of the Role of Penicillium digitatum Proteases on Virulence. Microorganisms, 2019, 7, 198.	3.6	13
59	Elaborated regulation of griseofulvin biosynthesis in Penicillium griseofulvum and its role on conidiation and virulence. International Journal of Food Microbiology, 2020, 328, 108687.	4.7	13
60	Effect of oxidant stressors and phenolic antioxidants on the ochratoxigenic fungus Aspergillus carbonarius. Journal of the Science of Food and Agriculture, 2016, 96, 169-177.	3.5	11
61	Molecular cloning and transcriptional analysis of the Aspergillus terreus gla1 gene encoding a glucoamylase. Applied and Environmental Microbiology, 1995, 61, 399-402.	3.1	11
62	Somatic hybridization between an albino Cucumis melo L. mutant and Cucumis myriocarpus Naud.. Plant Science, 1998, 132, 179-190.	3.6	10
63	The loss of the inducible Aspergillus carbonarius MFS transporter MfsA leads to ochratoxin A overproduction. International Journal of Food Microbiology, 2014, 181, 1-9.	4.7	10
64	Lightâ€emitting Diode Blue Light Alters the Ability of Penicillium digitatum to Infect Citrus Fruits. Photochemistry and Photobiology, 2018, 94, 1003-1009.	2.5	10
65	EFE-Mediated Ethylene Synthesis Is the Major Pathway in the Citrus Postharvest Pathogen Penicillium digitatum during Fruit Infection. Journal of Fungi (Basel, Switzerland), 2020, 6, 175.	3.5	9
66	Functional Characterization of the alb1 Orthologue Gene in the Ochratoxigenic Fungus Aspergillus carbonarius (AC49 strain). Toxins, 2018, 10, 120.	3.4	8
67	Title is missing!. Plant Cell, Tissue and Organ Culture, 1998, 52, 123-131.	2.3	7
68	Transcriptional regulation of theTrichoderma longibrachiatum egl1gene. FEMS Microbiology Letters, 1994, 122, 303-307.	1.8	6
69	TRANSCRIPTOMIC ANALYSIS OF ETHYLENE-INDUCED TOLERANCE TO NON-CHILLING PEEL PITTING IN CITRUS FRUIT. Acta Horticulturae, 2009, , 555-560.	0.2	6
70	Albedo- and Flavedo-Specific Transcriptome Profiling Related to Penicillium digitatum Infection in Citrus Fruit. Foods, 2021, 10, 2196.	4.3	5
71	Construction of a recombinant wine yeast strain expressing a fungal pectate lyase gene. FEMS Microbiology Letters, 1995, 126, 263-269.	1.8	4
72	GENOMIC APPROACHES TO POSTHARVEST BIOTIC AND ABIOTIC STRESSES OF CITRUS FRUIT. Acta Horticulturae, 2005, , 247-254.	0.2	4

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73	Impact of the antifungal protein PgAFP on the proteome and patulin production of Penicillium expansum on apple-based medium. International Journal of Food Microbiology, 2022, 363, 109511.	4.7	3
74	Expression in a wine yeast strain of the Aspergillus niger abfB gene. FEMS Microbiology Letters, 1996, 145, 189-194.	1.8	2
75	Construction of Aspergillus nidulans strains producing enzymes of potential use in enology. Biotechnology Letters, 1998, 20, 33-35.	2.2	2
76	CHARACTERIZATION OF DIFFERENTIALLY EXPRESSED TRANSCRIPTS IN QUERCETIN-TREATED APPLES BY SUPPRESSION SUBTRACTIVE HYBRIDIZATION. Acta Horticulturae, 2010, , 1691-1695.	0.2	1
77	Editorial: Interplay Between Fungal Pathogens and Fruit Ripening. Frontiers in Plant Science, 2020, 11, 275.	3.6	1
78	Transcriptional regulation of the Trichoderma longibrachiatum egl1 gene. FEMS Microbiology Letters, 1994, 122, 303-307.	1.8	1
79	IDENTIFICATION OF A PEPTIDE WITH SPECIFIC ACTIVITY AGAINST FUNGI THAT CAUSE POSTHARVEST DECAY IN FRUITS. Acta Horticulturae, 2001, , 447-448.	0.2	1
80	AN -OMICS INSIGHT INTO THE PATHOGENICITY OF PENICILLIUM DIGITATUM: AN OVERVIEW. Acta Horticulturae, 2014, , 191-198.	0.2	1
81	HIGH-THROUGHPUT APPROACHES TO THE IDENTIFICATION OF CITRUS GENES INVOLVED IN FRUIT RESPONSE TO PENICILLIUM DIGITATUM INFECTION. Acta Horticulturae, 2007, , 229-233.	0.2	1
82	EFFECT OF HEAT-CONDITIONING TREATMENTS ON QUALITY AND PHENOLIC COMPOSITION OF 'FORTUNE' MANDARIN FRUIT. Acta Horticulturae, 2010, , 1333-1340.	0.2	0
83	De novo sequencing and detection of secondary metabolite gene clusters of Penicillium griseofulvum. Acta Horticulturae, 2016, , 157-162.	0.2	0
84	Global Regulation of Genes in Citrus Fruit in Response to the Postharvest Pathogen Penicillium digitatum. , 2009, , 57-67.		0