

# Gregory A Tucker

## List of Publications by Year in descending order

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86  
papers

5,509  
citations

81839

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85498

71  
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93  
docs citations

93  
times ranked

4651  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of exogenous xylanase supplementation on the <i>in vivo</i> generation of xylooligosaccharides and monosaccharides in broilers fed a wheat-based diet. <i>British Poultry Science</i> , 2020, 61, 471-481.	0.8	16
2	Succession of physiological stages hallmarks the transcriptomic response of the fungus <i>Aspergillus niger</i> to lignocellulose. <i>Biotechnology for Biofuels</i> , 2020, 13, 69.	6.2	4
3	A Role for COX20 in Tolerance to Oxidative Stress and Programmed Cell Death in <i>Saccharomyces cerevisiae</i> . <i>Microorganisms</i> , 2019, 7, 575.	1.6	6
4	Expression of <i>Aspergillus niger</i> CAZymes is determined by compositional changes in wheat straw generated by hydrothermal or ionic liquid pretreatments. <i>Biotechnology for Biofuels</i> , 2017, 10, 35.	6.2	18
5	Genetic improvement of tomato by targeted control of fruit softening. <i>Nature Biotechnology</i> , 2016, 34, 950-952.	9.4	251
6	Expression of RCK2 MAPKAP (MAPK-activated protein kinase) rescues yeast cells sensitivity to osmotic stress. <i>Microbial Cell Factories</i> , 2015, 14, 85.	1.9	10
7	Expression of Mitochondrial Cytochrome C Oxidase Chaperone Gene (COX20) Improves Tolerance to Weak Acid and Oxidative Stress during Yeast Fermentation. <i>PLoS ONE</i> , 2015, 10, e0139129.	1.1	17
8	Authentication of processed meat products by peptidomic analysis using rapid ambient mass spectrometry. <i>Food Chemistry</i> , 2015, 187, 297-304.	4.2	77
9	Impact of Altered Cell Wall Composition on Saccharification Efficiency in Stem Tissue of <i>Arabidopsis</i> RABA GTPase-Deficient Knockout Mutants. <i>Bioenergy Research</i> , 2015, 8, 1362-1370.	2.2	1
10	The Genetic Basis of Variation in Clean Lineages of <i>Saccharomyces cerevisiae</i> in Response to Stresses Encountered during Bioethanol Fermentations. <i>PLoS ONE</i> , 2014, 9, e103233.	1.1	19
11	Comparison of SNP-Based Detection Assays for Food Analysis: Coffee Authentication. <i>Journal of AOAC INTERNATIONAL</i> , 2014, 97, 1114-1120.	0.7	9
12	RNA-sequencing reveals the complexities of the transcriptional response to lignocellulosic biofuel substrates in <i>Aspergillus niger</i> . <i>Fungal Biology and Biotechnology</i> , 2014, 1, 3.	2.5	41
13	Tryptic Digestion Coupled with Ambient Desorption Electrospray Ionization and Liquid Extraction Surface Analysis Mass Spectrometry Enabling Identification of Skeletal Muscle Proteins in Mixtures and Distinguishing between Beef, Pork, Horse, Chicken, and Turkey Meat. <i>Analytical Chemistry</i> , 2014, 86, 4479-4487.	3.2	62
14	Rapid Detection of Peptide Markers for Authentication Purposes in Raw and Cooked Meat Using Ambient Liquid Extraction Surface Analysis Mass Spectrometry. <i>Analytical Chemistry</i> , 2014, 86, 10257-10265.	3.2	72
15	Phenotypic characterisation of <i>Saccharomyces</i> spp. yeast for tolerance to stresses encountered during fermentation of lignocellulosic residues to produce bioethanol. <i>Microbial Cell Factories</i> , 2014, 13, 47.	1.9	68
16	The Effect of 1-Methylcyclopropene (1-MCP) on Quality and Cell Wall Hydrolases Activities of Fresh-Cut Muskmelon ( <i>Cucumis melo</i> var <i>reticulatus</i> L.) During Storage. <i>Food and Bioprocess Technology</i> , 2013, 6, 2196-2201.	2.6	19
17	Cell wall composition of tomato fruit changes during development and inhibition of vesicle trafficking is associated with reduced pectin levels and reduced softening. <i>Plant Physiology and Biochemistry</i> , 2013, 66, 91-97.	2.8	54
18	Isolation and characterization of oil bodies from <i>Oryza sativa</i> bran and studies of their physical properties. <i>Journal of Cereal Science</i> , 2013, 57, 141-145.	1.8	19

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19	Effect of silencing the two major tomato fruit pectin methylesterase isoforms on cell wall pectin metabolism. <i>Plant Biology</i> , 2013, 15, 1025-1032.	1.8	46
20	Quality parameters and antioxidant properties in organic and conventionally grown broccoli after pre-storage hot water treatment. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1140-1146.	1.7	4
21	Null Mutants of Individual RABA Genes Impact the Proportion of Different Cell Wall Components in Stem Tissue of <i>Arabidopsis thaliana</i> . <i>PLoS ONE</i> , 2013, 8, e75724.	1.1	21
22	Uncovering the Genome-Wide Transcriptional Responses of the Filamentous Fungus <i>Aspergillus niger</i> to Lignocellulose Using RNA Sequencing. <i>PLoS Genetics</i> , 2012, 8, e1002875.	1.5	157
23	Quantitative Bioluminometric Method for DNA-Based Species/Varietal Identification in Food Authenticity Assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 912-916.	2.4	7
24	Phytochemical Composition of <i>Oryza sativa</i> (Rice) Bran Oil Bodies in Crude and Purified Isolates. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1867-1872.	0.8	27
25	Dipstick Test for DNA-Based Food Authentication. Application to Coffee Authenticity Assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 713-717.	2.4	27
26	Potato tuber pectin structure is influenced by pectin methyl esterase activity and impacts on cooked potato texture. <i>Journal of Experimental Botany</i> , 2011, 62, 371-381.	2.4	39
27	Pectin engineering to modify product quality in potato. <i>Plant Biotechnology Journal</i> , 2011, 9, 848-856.	4.1	19
28	Effect of preharvest UV-C treatment of tomatoes ( <i>Solanum lycopersicon</i> Mill.) on ripening and pathogen resistance. <i>Postharvest Biology and Technology</i> , 2011, 62, 188-192.	2.9	56
29	Enhanced NMR-based profiling of polyphenols in commercially available grape juices using solid-phase extraction. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S27-36.	1.1	24
30	Folate Polyglutamylation is Required for Rice Seed Development. <i>Rice</i> , 2010, 3, 181-193.	1.7	9
31	Cell wall disassembly during the melting phase of softening in 'Snow Queen' nectarines. <i>Postharvest Biology and Technology</i> , 2010, 58, 88-92.	2.9	19
32	Physiological concentrations of dietary polyphenols regulate vascular endothelial cell expression of genes important in cardiovascular health. <i>British Journal of Nutrition</i> , 2010, 103, 1398-1403.	1.2	80
33	Nutrimetabolomics: development of a bio-identification toolbox to determine the bioactive compounds in grape juice. <i>Bioanalysis</i> , 2009, 1, 1537-1549.	0.6	4
34	Bioactivity and Structure of Biophenols as Mediators of Chronic Diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 929-966.	5.4	29
35	Evaluation of DNA extraction methods from green and roasted coffee beans. <i>Food Control</i> , 2008, 19, 257-262.	2.8	14
36	Effects of dietary polyphenols on gene expression in human vascular endothelial cells. <i>Proceedings of the Nutrition Society</i> , 2008, 67, 42-47.	0.4	137

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37	Toward the Authentication of Wines of Nemea Denomination of Origin through Cleaved Amplified Polymorphic Sequence (CAPS)-Based Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7667-7671.	2.4	16
38	Effects of quercetin and resveratrol on human vascular endothelial cell gene expression and endothelin secretion. <i>Proceedings of the Nutrition Society</i> , 2008, 67, .	0.4	3
39	Silencing of the Major Salt-Dependent Isoform of Pectinesterase in Tomato Alters Fruit Softening. <i>Plant Physiology</i> , 2007, 144, 1960-1967.	2.3	135
40	Authentication of Coffee by Means of PCR-RFLP Analysis and Lab-on-a-Chip Capillary Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7466-7470.	2.4	72
41	The effect of extrusion conditions on the functional and physical properties of wheat-based expanded snacks. <i>Journal of Food Engineering</i> , 2006, 73, 142-148.	2.7	337
42	Effect of wounding on cell wall hydrolase activity in tomato fruit. <i>Postharvest Biology and Technology</i> , 2006, 40, 250-255.	2.9	16
43	The Conversion of Tomato-Fruit Polygalacturonase Isoenzyme 2 into Isoenzyme 1 in vitro. <i>FEBS Journal</i> , 2005, 115, 87-90.	0.2	70
44	The effect of extrusion conditions on the physicochemical properties and sensory characteristics of rice-based expanded snacks. <i>Journal of Food Engineering</i> , 2005, 66, 283-289.	2.7	434
45	Comprehensive metabolic profiling of mono- and polyglutamated folates and their precursors in plant and animal tissue using liquid chromatography/negative ion electrospray ionisation tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 2390-2398.	0.7	65
46	Effect of the Colorless non-ripening Mutation on Cell Wall Biochemistry and Gene Expression during Tomato Fruit Development and Ripening. <i>Plant Physiology</i> , 2004, 136, 4184-4197.	2.3	163
47	Developmental Abnormalities and Reduced Fruit Softening in Tomato Plants Expressing an Antisense Rab11 GTPase Gene. <i>Plant Cell</i> , 2001, 13, 1819.	3.1	1
48	Developmental Abnormalities and Reduced Fruit Softening in Tomato Plants Expressing an Antisense Rab11 GTPase Gene. <i>Plant Cell</i> , 2001, 13, 1819-1833.	3.1	72
49	Simultaneous co-suppression of polygalacturonase and pectinesterase in tomato fruit: inheritance and effect on isoform profiles. <i>Phytochemistry</i> , 1999, 52, 1017-1022.	1.4	19
50	Transgenic Tomato Technology: Enzymic Modification of Pectin Pastes. <i>Biotechnology and Genetic Engineering Reviews</i> , 1999, 16, 293-308.	2.4	6
51	Effect of genetic down-regulation of polygalacturonase and pectin esterase activity on rheology and composition of tomato juice. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 515-519.	1.7	32
52	The effect of chimeric transgene architecture on co-ordinated gene silencing. <i>Planta</i> , 1998, 204, 499-505.	1.6	21
53	Tomato vesicles as a model system for studying in situ activity of 1-aminocyclopropane-1-carboxylic acid oxidase. <i>Journal of Experimental Botany</i> , 1997, 48, 1525-1528.	2.4	0
54	A rab11-like gene is developmentally regulated in ripening mango ( <i>Mangifera indica</i> L.) fruit. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 1996, 1314, 187-190.	1.9	32

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55	Pattern of expression and characteristics of a cysteine proteinase cDNA from germinating seeds of pea ( <i>Pisum sativum</i> L.). <i>BBA - Proteins and Proteomics</i> , 1996, 1296, 13-15.	2.1	9
56	Protease Inhibitor Studies and Cloning of a Serine Carboxypeptidase cDNA from Germinating Seeds of Pea ( <i>Pisum sativum</i> L.). <i>FEBS Journal</i> , 1996, 235, 574-578.	0.2	18
57	Characterization of pectinases and pectin methylesterase cDNAs in pods of green beans ( <i>Phaseolus</i> ) Tj ETQq1 1 0.784314 rgBT /Over	2.0	21
58	Tomato Exo-(1->4)-[beta]-D-Galactanase (Isolation, Changes during Ripening in Normal and Mutant) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.3	165
59	Fundamentals of enzyme activity. , 1995, , 1-25.		4
60	Molecular characterisation of cDNA clones representing pectin esterase isozymes from tomato. <i>Plant Molecular Biology</i> , 1994, 25, 313-318.	2.0	59
61	Down-regulation of two non-homologous endogenous tomato genes with a single chimaeric sense gene construct. <i>Plant Molecular Biology</i> , 1993, 23, 1-9.	2.0	63
62	Antisense inhibition of pectin esterase gene expression in transgenic tomatoes. <i>Plant Journal</i> , 1993, 3, 121-129.	2.8	111
63	Transient changes in growth and in calpain and calpastatin expression in ovine skeletal muscle after short-term dietary inclusion of cimaterol. <i>Biochimie</i> , 1993, 75, 917-923.	1.3	15
64	Changes in Polygalacturonase Activity and Solubility of Polyuronides during Ethylene-stimulated Leaf Abscission in <i>Sambucus nigra</i> . <i>Journal of Experimental Botany</i> , 1993, 44, 93-98.	2.4	49
65	Cell walls, structure, utilisation and manipulation. , 1993, , 55-103.		3
66	Use of antisense RNA technology to study pectin degradation in tomato fruit. <i>New Zealand Journal of Crop and Horticultural Science</i> , 1992, 20, 119-124.	0.7	9
67	Polygalacturonase expression during leaf abscission of normal and transgenic tomato plants. <i>Planta</i> , 1991, 183, 133-8.	1.6	50
68	Effects of cultivar and harvest maturity on ripening of mangoes during storage. <i>The Journal of Horticultural Science</i> , 1990, 65, 479-483.	0.3	20
69	Inheritance and effect on ripening of antisense polygalacturonase genes in transgenic tomatoes. <i>Plant Molecular Biology</i> , 1990, 14, 369-379.	2.0	339
70	Changes in mRNA during low temperature storage and ripening of pears. <i>Phytochemistry</i> , 1990, 29, 2407-2409.	1.4	13
71	Genetic Manipulation of Fruit Ripening. <i>Biotechnology and Genetic Engineering Reviews</i> , 1990, 8, 133-160.	2.4	6
72	Control and manipulation of gene expression during tomato fruit ripening. <i>Plant Molecular Biology</i> , 1989, 13, 303-311.	2.0	43

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73	Inhibition of Cell Wall Degradation by Silver (I) Ions during Ripening of Tomato Fruit. Journal of Plant Physiology, 1989, 134, 514-516.	1.6	13
74	Changes in Gene Expression During Ethylene-Induced Leaf Abscission. , 1989, , 61-68.		9
75	Polyuronide solubilization during ripening of normal and mutant tomato fruit. Phytochemistry, 1987, 26, 1871-1875.	1.4	87
76	Differential effects of pectolytic enzymes on tomato polyuronides in vivo and in vitro. Phytochemistry, 1987, 26, 3137-3139.	1.4	88
77	Sequencing and identification of a cDNA done for tomato polygalacturonase. Nucleic Acids Research, 1986, 14, 8595-8602.	6.5	186
78	The appearance of polygalacturonase mRNA in tomatoes: one of a series of changes in gene expression during development and ripening. Planta, 1985, 163, 263-271.	1.6	112
79	Ethylene-promoted tomato flower abscission and the possible involvement of an inhibitor. Planta, 1984, 160, 159-163.	1.6	85
80	Flower abscission in mutant tomato plants. Planta, 1984, 160, 164-167.	1.6	88
81	Timing of ethylene and polygalacturonase synthesis in relation to the control of tomato fruit ripening. Planta, 1983, 157, 174-179.	1.6	124
82	Degradation of Isolated Tomato Cell Walls by Purified Polygalacturonase in Vitro. Plant Physiology, 1982, 69, 122-124.	2.3	78
83	Purification and changes in activities of tomato pectinesterase isoenzymes. Journal of the Science of Food and Agriculture, 1982, 33, 396-400.	1.7	115
84	Changes in colour, polygalacturonase monosaccharides and organic acids during storage of tomatoes. Phytochemistry, 1982, 21, 281-284.	1.4	41
85	Synthesis of polygalacturonase during tomato fruit ripening. Planta, 1982, 155, 64-67.	1.6	158
86	Changes in Polygalacturonase Isoenzymes during the 'Ripening' of Normal and Mutant Tomato Fruit. FEBS Journal, 1980, 112, 119-124.	0.2	193