MarÃ-a T Lafuente

List of Publications by Year
in descending order

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Version: 2024-02-01

67 papers	2,607 citations	159585 30 h-index	197818 49 g-index
67 all docs	67 docs citations	67 times ranked	1941 citing authors

#	Article	IF	Citations
1	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
2	Catalase enzyme activity is related to tolerance of mandarin fruits to chilling. Postharvest Biology and Technology, 2000, 20, 81-89.	6.0	104
3	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
4	Phenylalanine Ammonia-lyase As Related to Ethylene in the Development of Chilling Symptoms during Cold Storage of Citrus Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 6020-6025.	5.2	98
5	Abscisic Acid in the Response of â€˜Fortuneâ€™ Mandarins to Chilling. Effect of Maturity and High-Temperature Conditioning. Journal of the Science of Food and Agriculture, 1997, 73, 494-502.	3.5	95
6	Catalase in the Heat-Induced Chilling Tolerance of Cold-Stored Hybrid Fortune Mandarin Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 2410-2414.	5.2	92
7	The Citrus ABA signalosome: identification and transcriptional regulation during sweet orange fruit ripening and leaf dehydration. Journal of Experimental Botany, 2012, 63, 4931-4945.	4.8	86
8	Dehydrin fromCitrus, Which Confers in Vitro Dehydration and Freezing Protection Activity, Is Constitutive and Highly Expressed in the Flavedo of Fruit but Responsive to Cold and Water Stress in Leaves. Journal of Agricultural and Food Chemistry, 2004, 52, 1950-1957.	5.2	85
9	Involvement of phenylalanine ammonia-lyase in the response of Fortune mandarin fruits to cold temperature. Physiologia Plantarum, 2000, 108, 382-389.	5.2	77
10	Phenylalanine ammonia-lyase and ethylene in relation to chilling injury as affected by fruit age in citrus. Postharvest Biology and Technology, 2003, 29, 309-318.	6.0	76
11	Active Oxygen Detoxifying Enzymes and Phenylalanine Ammonia-lyase in the Ethylene-Induced Chilling Tolerance in Citrus Fruit. Journal of Agricultural and Food Chemistry, 2004, 52, 3606-3611.	5.2	76
12	Biochemical and molecular characterization of induced resistance against Penicillium digitatum in citrus fruit. Postharvest Biology and Technology, 2010, 56, 31-38.	6.0	75
13	A survey of genes differentially expressed during long-term heat-induced chilling tolerance in citrus fruit. Planta, 2003, 218, 65-70.	3.2	73
14	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
15	Accumulation of Pal Transcript and Pal Activity as Affected by Heat-Conditioning and Low-Temperature Storage and Its Relation to Chilling Sensitivity in Mandarin Fruits. Journal of Agricultural and Food Chemistry, 2000, 48, 2726-2731.	5.2	64
16	LED Blue Light-induced changes in phenolics and ethylene in citrus fruit: Implication in elicited resistance against Penicillium digitatum infection. Food Chemistry, 2017, 218, 575-583.	8.2	64
17	Citrus phenylpropanoids and defence against pathogens. Part I: Metabolic profiling in elicited fruits. Food Chemistry, 2013, 136, 178-185.	8.2	63
18	Carbohydrates as related to the heat-induced chilling tolerance and respiratory rate of â€˜Fortuneâ€™ mandarin fruit harvested at different maturity stages. Postharvest Biology and Technology, 2002, 25, 181-191.	6.0	59

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19	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
20	Temperature and duration of water dips influence chilling injury, decay and polyamine content in `Fortune' mandarins. Postharvest Biology and Technology, 1997, 12, 61-69.	6.0	54
21	Abscisic acid levels and the influence of ethylene, humidity and storage temperature on the incidence of postharvest rindstaning of â€˜Navelinaâ€™ orange (Citrus sinensis L. Osbeck) fruit. Postharvest Biology and Technology, 2002, 25, 49-57.	6.0	51
22	Antioxidant enzymes activities and rindstaining in â€˜Navelinaâ€™ oranges as affected by storage relative humidity and ethylene conditioning. Postharvest Biology and Technology, 2004, 31, 277-285.	6.0	51
23	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
24	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. Postharvest Biology and Technology, 2005, 37, 222-231.	6.0	48
25	Unravelling molecular responses to moderate dehydration in harvested fruit of sweet orange (Citrus) Tj ETQq1 1 0.784314 rgBT /Ove 2753-2767.	4.8	48
26	Carbohydrate Content and Metabolism As Related to Maturity and Chilling Sensitivity of Cv. Fortune Mandarins. Journal of Agricultural and Food Chemistry, 1999, 47, 2513-2518.	5.2	47
27	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (Lycopersicon esculentum Mill.). Food Chemistry, 2016, 209, 211-219.	8.2	45
28	Ethylene-induced tolerance to non-chilling peel pitting as related to phenolic metabolism and lignin content in â€˜Navelateâ€™ fruit. Postharvest Biology and Technology, 2007, 45, 193-203.	6.0	44
29	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
30	Polyamine content and chilling susceptibility are affected by seasonal changes in temperature and by conditioning temperature in cold-stored â€˜Fortuneâ€™ mandarin fruit. Physiologia Plantarum, 2000, 108, 140-146.	5.2	35
31	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. Postharvest Biology and Technology, 2005, 37, 232-240.	6.0	31
32	Abscisic Acid Deficiency Alters Epicuticular Wax Metabolism and Morphology That Leads to Increased Cuticle Permeability During Sweet Orange (Citrus sinensis) Fruit Ripening. Frontiers in Plant Science, 2020, 11, 594184.	3.6	31
33	Insights into the Molecular Events That Regulate Heat-Induced Chilling Tolerance in Citrus Fruits. Frontiers in Plant Science, 2017, 8, 1113.	3.6	30
34	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
35	A sweet orange mutant impaired in carotenoid biosynthesis and reduced ABA levels results in altered molecular responses along peel ripening. Scientific Reports, 2019, 9, 9813.	3.3	25
36	Carbohydrate Metabolism As Related to High-Temperature Conditioning and Peel Disorders Occurring during Storage of Citrus Fruit. Journal of Agricultural and Food Chemistry, 2005, 53, 8790-8796.	5.2	24

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37	Postharvest ethylene conditioning as a tool to reduce quality loss of stored mature sweet oranges. Postharvest Biology and Technology, 2014, 94, 104-111.	6.0	23
38	Differential expression of the Citrus sinensis ABA perception system genes during postharvest fruit dehydration. Postharvest Biology and Technology, 2013, 76, 65-73.	6.0	22
39	Characterization of the expression of an oxygenase involved in chilling-induced damage in citrus fruit. Postharvest Biology and Technology, 2004, 33, 219-228.	6.0	21
40	Effect of <scp>LED</scp> Blue Light on <scp>P</scp>enicillium digitatum and <scp>P</scp>enicillium italicum Strains. Photochemistry and Photobiology, 2015, 91, 1412-1421.	2.5	21
41	Characterization of a Î²-1,3-glucanase from citrus fruit as related to chilling-induced injury and ethylene production. Postharvest Biology and Technology, 2006, 40, 133-140.	6.0	20
42	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
43	Temperature and Ultra Low Oxygen Effects and Involvement of Ethylene in Chilling Injury of â€˜Rojo Brillanteâ€™ Persimmon Fruit. Food Science and Technology International, 2010, 16, 159-167.	2.2	18
44	Influence of Postharvest Treatments on Quality, Carotenoids, and Abscisic Acid Content of Stored â€œSpring Belleâ€•Peach (Prunus persica) Fruit. Journal of Agricultural and Food Chemistry, 2009, 57, 7056-7063.	5.2	16
45	A transcriptional approach to unravel the connection between phospholipases A2 and D and ABA signal in citrus under water stress. Plant Physiology and Biochemistry, 2014, 80, 23-32.	5.8	16
46	Coordinated activation of the metabolic pathways induced by LED blue light in citrus fruit. Food Chemistry, 2021, 341, 128050.	8.2	16
47	Residues Analysis of Post-Harvest Imidazole Fungicides in Citrus Fruit by H PLC and GLC. International Journal of Environmental Analytical Chemistry, 1985, 22, 99-108.	3.3	15
48	Highâ€temperature conditioning induces chilling tolerance in mandarin fruit: a cell wall approach. Journal of the Science of Food and Agriculture, 2012, 92, 3039-3045.	3.5	15
49	Relative humidity regimes modify epicuticular wax metabolism and fruit properties during Navelate orange conservation in an ABA-dependent manner. Food Chemistry, 2022, 369, 130946.	8.2	15
50	GLC Analysis of Thiabendazole Residues in Citrus Fruit. Journal of Chromatographic Science, 1987, 25, 84-87.	1.4	14
51	Lignin and gum deposition in wounded â€˜Orovalâ€™ clementines as affected by chilling and peel water content. Postharvest Biology and Technology, 1996, 7, 243-251.	6.0	14
52	Ultrastructural and histochemical analysis reveals ethyleneâ€induced responses underlying reduced peel collapse in detached citrus fruit. Microscopy Research and Technique, 2011, 74, 970-979.	2.2	14
53	Insights into the regulation of molecular mechanisms involved in energy shortage in detached citrus fruit. Scientific Reports, 2020, 10, 1109.	3.3	13
54	Pectic and Galacturonic Acid Oligosaccharides on the Postharvest Performance of Citrus Fruits. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 264-270.	1.0	11

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55	The Combination of Abscisic Acid (ABA) and Water Stress Regulates the Epicuticular Wax Metabolism and Cuticle Properties of Detached Citrus Fruit. International Journal of Molecular Sciences, 2021, 22, 10242.	4.1	11
56	Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. Plant Science, 2013, 210, 46-52.	3.6	10
57	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
58	Interrelation between ABA and phospholipases D, C and A2 in early responses of citrus fruit to Penicillium digitatum infection. Postharvest Biology and Technology, 2021, 175, 111475.	6.0	10
59	Identification and molecular characterization of the high-affinity copper transporters family in Solanum lycopersicum. International Journal of Biological Macromolecules, 2021, 192, 600-610.	7.5	10
60	Ethylene-driven changes in epicuticular wax metabolism in citrus fruit. Food Chemistry, 2022, 372, 131320.	8.2	8
61	GLC multiresidue analysis of postharvest fungicides in citrus fruit. Fresenius Zeitschrift FÃ¼r Analytische Chemie, 1987, 328, 105-107.	0.8	7
62	Î²-1,3-Glucanase gene expression as a molecular marker for postharvest physiological disorders in citrus fruit and its hormonal regulation. Postharvest Biology and Technology, 2008, 48, 146-149.	6.0	7
63	Involvement of phospholipases and sucrose in carbon starvation-induced non-chilling peel pitting in citrus fruit. Postharvest Biology and Technology, 2020, 169, 111295.	6.0	6
64	Albedo- and Flavedo-Specific Transcriptome Profiling Related to Penicillium digitatum Infection in Citrus Fruit. Foods, 2021, 10, 2196.	4.3	5
65	Differential Transcriptomic Regulation in Sweet Orange Fruit (Citrus sinensis L. Osbeck) Following Dehydration and Rehydration Conditions Leading to Peel Damage. Frontiers in Plant Science, 2021, 12, 732821.	3.6	2
66	TRANSCRIPTIONAL REGULATION OF THE CITRUS SINENSIS ABA-SIGNALOSOME DURING FRUIT DEHYDRATION. Acta Horticulturae, 2015, , 1483-1489.	0.2	0
67	POSTHARVEST ETHYLENE TREATMENT REDUCES QUALITY LOSS OF STORED MATURE SWEET ORANGE 'NAVELATE'. Acta Horticulturae, 2015, , 1507-1513.	0.2	0