

MarÃ-a T Lafuente

List of Publications by Year in descending order

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67
papers

2,607
citations

159585

30
h-index

197818

49
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67
all docs

67
docs citations

67
times ranked

1941
citing authors

#	ARTICLE	IF	CITATIONS
1	Relative humidity regimes modify epicuticular wax metabolism and fruit properties during Navelate orange conservation in an ABA-dependent manner. <i>Food Chemistry</i> , 2022, 369, 130946.	8.2	15
2	Ethylene-driven changes in epicuticular wax metabolism in citrus fruit. <i>Food Chemistry</i> , 2022, 372, 131320.	8.2	8
3	Coordinated activation of the metabolic pathways induced by LED blue light in citrus fruit. <i>Food Chemistry</i> , 2021, 341, 128050.	8.2	16
4	Interrelation between ABA and phospholipases D, C and A2 in early responses of citrus fruit to <i>Penicillium digitatum</i> infection. <i>Postharvest Biology and Technology</i> , 2021, 175, 111475.	6.0	10
5	Differential Transcriptomic Regulation in Sweet Orange Fruit (<i>Citrus sinensis</i> L. Osbeck) Following Dehydration and Rehydration Conditions Leading to Peel Damage. <i>Frontiers in Plant Science</i> , 2021, 12, 732821.	3.6	2
6	Albedo- and Flavedo-Specific Transcriptome Profiling Related to <i>Penicillium digitatum</i> Infection in Citrus Fruit. <i>Foods</i> , 2021, 10, 2196.	4.3	5
7	The Combination of Abscisic Acid (ABA) and Water Stress Regulates the Epicuticular Wax Metabolism and Cuticle Properties of Detached Citrus Fruit. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10242.	4.1	11
8	Identification and molecular characterization of the high-affinity copper transporters family in <i>Solanum lycopersicum</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 192, 600-610.	7.5	10
9	Involvement of phospholipases and sucrose in carbon starvation-induced non-chilling peel pitting in citrus fruit. <i>Postharvest Biology and Technology</i> , 2020, 169, 111295.	6.0	6
10	Abscisic Acid Deficiency Alters Epicuticular Wax Metabolism and Morphology That Leads to Increased Cuticle Permeability During Sweet Orange (<i>Citrus sinensis</i>) Fruit Ripening. <i>Frontiers in Plant Science</i> , 2020, 11, 594184.	3.6	31
11	Insights into the regulation of molecular mechanisms involved in energy shortage in detached citrus fruit. <i>Scientific Reports</i> , 2020, 10, 1109.	3.3	13
12	A sweet orange mutant impaired in carotenoid biosynthesis and reduced ABA levels results in altered molecular responses along peel ripening. <i>Scientific Reports</i> , 2019, 9, 9813.	3.3	25
13	Involvement of abscisic acid in the resistance of citrus fruit to <i>Penicillium digitatum</i> infection. <i>Postharvest Biology and Technology</i> , 2019, 154, 31-40.	6.0	20
14	Light-emitting Diode Blue Light Alters the Ability of <i>Penicillium digitatum</i> to Infect Citrus Fruits. <i>Photochemistry and Photobiology</i> , 2018, 94, 1003-1009.	2.5	10
15	Pectic and Galacturonic Acid Oligosaccharides on the Postharvest Performance of Citrus Fruits. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 264-270.	1.0	11
16	LED Blue Light-induced changes in phenolics and ethylene in citrus fruit: Implication in elicited resistance against <i>Penicillium digitatum</i> infection. <i>Food Chemistry</i> , 2017, 218, 575-583.	8.2	64
17	Insights into the Molecular Events That Regulate Heat-Induced Chilling Tolerance in Citrus Fruits. <i>Frontiers in Plant Science</i> , 2017, 8, 1113.	3.6	30
18	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (<i>Lycopersicon esculentum</i> Mill.). <i>Food Chemistry</i> , 2016, 209, 211-219.	8.2	45

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19	Inhibiting ethylene perception with 1-methylcyclopropene triggers molecular responses aimed to cope with cell toxicity and increased respiration in citrus fruits. <i>Plant Physiology and Biochemistry</i> , 2016, 103, 154-166.	5.8	25
20	TRANSCRIPTIONAL REGULATION OF THE CITRUS SINENSIS ABA-SIGNALOSOME DURING FRUIT DEHYDRATION. <i>Acta Horticulturae</i> , 2015, , 1483-1489.	0.2	0
21	POSTHARVEST ETHYLENE TREATMENT REDUCES QUALITY LOSS OF STORED MATURE SWEET ORANGE 'NAVELATE'. <i>Acta Horticulturae</i> , 2015, , 1507-1513.	0.2	0
22	Effect of <sc>LED</sc> Blue Light on <i><sc>P</sc>enicillium digitatum</i> and <i><sc>P</sc>enicillium italicum</i> Strains. <i>Photochemistry and Photobiology</i> , 2015, 91, 1412-1421.	2.5	21
23	Postharvest ethylene conditioning as a tool to reduce quality loss of stored mature sweet oranges. <i>Postharvest Biology and Technology</i> , 2014, 94, 104-111.	6.0	23
24	A transcriptional approach to unravel the connection between phospholipases A2 and D and ABA signal in citrus under water stress. <i>Plant Physiology and Biochemistry</i> , 2014, 80, 23-32.	5.8	16
25	Citrus phenylpropanoids and defence against pathogens. Part II: Gene expression and metabolite accumulation in the response of fruits to <i>Penicillium digitatum</i> infection. <i>Food Chemistry</i> , 2013, 136, 285-291.	8.2	50
26	Citrus phenylpropanoids and defence against pathogens. Part I: Metabolic profiling in elicited fruits. <i>Food Chemistry</i> , 2013, 136, 178-185.	8.2	63
27	Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. <i>Plant Science</i> , 2013, 210, 46-52.	3.6	10
28	Differential expression of the <i>Citrus sinensis</i> ABA perception system genes during postharvest fruit dehydration. <i>Postharvest Biology and Technology</i> , 2013, 76, 65-73.	6.0	22
29	Unravelling molecular responses to moderate dehydration in harvested fruit of sweet orange (<i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 2753-2767.	4.8	48
30	The Citrus ABA signalosome: identification and transcriptional regulation during sweet orange fruit ripening and leaf dehydration. <i>Journal of Experimental Botany</i> , 2012, 63, 4931-4945.	4.8	86
31	High-temperature conditioning induces chilling tolerance in mandarin fruit: a cell wall approach. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 3039-3045.	3.5	15
32	Transcriptomic profiling of citrus fruit peel tissues reveals fundamental effects of phenylpropanoids and ethylene on induced resistance. <i>Molecular Plant Pathology</i> , 2011, 12, 879-897.	4.2	56
33	Ultrastructural and histochemical analysis reveals ethylene-induced responses underlying reduced peel collapse in detached citrus fruit. <i>Microscopy Research and Technique</i> , 2011, 74, 970-979.	2.2	14
34	Effect of high-temperature-conditioning treatments on quality, flavonoid composition and vitamin C of cold stored 'Fortune' mandarins. <i>Food Chemistry</i> , 2011, 128, 1080-1086.	8.2	44
35	Epicuticular wax content and morphology as related to ethylene and storage performance of 'Navelate' orange fruit. <i>Postharvest Biology and Technology</i> , 2010, 55, 29-35.	6.0	71
36	Biochemical and molecular characterization of induced resistance against <i>Penicillium digitatum</i> in citrus fruit. <i>Postharvest Biology and Technology</i> , 2010, 56, 31-38.	6.0	75

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37	Temperature and Ultra Low Oxygen Effects and Involvement of Ethylene in Chilling Injury of "Rojo Brillante" Persimmon Fruit. <i>Food Science and Technology International</i> , 2010, 16, 159-167.	2.2	18
38	Influence of Postharvest Treatments on Quality, Carotenoids, and Abscisic Acid Content of Stored "Spring Belle" Peach (<i>Prunus persica</i>) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7056-7063.	5.2	16
39	β -1,3-Glucanase gene expression as a molecular marker for postharvest physiological disorders in citrus fruit and its hormonal regulation. <i>Postharvest Biology and Technology</i> , 2008, 48, 146-149.	6.0	7
40	Ethylene-induced tolerance to non-chilling peel pitting as related to phenolic metabolism and lignin content in "Navelate" fruit. <i>Postharvest Biology and Technology</i> , 2007, 45, 193-203.	6.0	44
41	Spatial study of antioxidant enzymes, peroxidase and phenylalanine ammonia-lyase in the citrus fruit "Penicillium digitatum" interaction. <i>Postharvest Biology and Technology</i> , 2006, 39, 115-124.	6.0	116
42	Characterization of a β -1,3-glucanase from citrus fruit as related to chilling-induced injury and ethylene production. <i>Postharvest Biology and Technology</i> , 2006, 40, 133-140.	6.0	20
43	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. <i>Postharvest Biology and Technology</i> , 2005, 37, 232-240.	6.0	31
44	A comparative study of the postharvest performance of an ABA-deficient mutant of oranges. <i>Postharvest Biology and Technology</i> , 2005, 37, 222-231.	6.0	48
45	Development of a citrus genome-wide EST collection and cDNA microarray as resources for genomic studies. <i>Plant Molecular Biology</i> , 2005, 57, 375-391.	3.9	104
46	Carbohydrate Metabolism As Related to High-Temperature Conditioning and Peel Disorders Occurring during Storage of Citrus Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8790-8796.	5.2	24
47	Antioxidant enzymes activities and rindstaining in "Navelina" oranges as affected by storage relative humidity and ethylene conditioning. <i>Postharvest Biology and Technology</i> , 2004, 31, 277-285.	6.0	51
48	Characterization of the expression of an oxygenase involved in chilling-induced damage in citrus fruit. <i>Postharvest Biology and Technology</i> , 2004, 33, 219-228.	6.0	21
49	Active Oxygen Detoxifying Enzymes and Phenylalanine Ammonia-lyase in the Ethylene-Induced Chilling Tolerance in Citrus Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3606-3611.	5.2	76
50	Dehydrin from <i>Citrus</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1950-1957.	5.2	85
51	A survey of genes differentially expressed during long-term heat-induced chilling tolerance in citrus fruit. <i>Planta</i> , 2003, 218, 65-70.	3.2	73
52	Phenylalanine ammonia-lyase and ethylene in relation to chilling injury as affected by fruit age in citrus. <i>Postharvest Biology and Technology</i> , 2003, 29, 309-318.	6.0	76
53	Abscisic acid levels and the influence of ethylene, humidity and storage temperature on the incidence of postharvest rindstaining of "Navelina" orange (<i>Citrus sinensis</i> L. Osbeck) fruit. <i>Postharvest Biology and Technology</i> , 2002, 25, 49-57.	6.0	51
54	Carbohydrates as related to the heat-induced chilling tolerance and respiratory rate of "Fortune" mandarin fruit harvested at different maturity stages. <i>Postharvest Biology and Technology</i> , 2002, 25, 181-191.	6.0	59

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55	Phenylalanine Ammonia-lyase As Related to Ethylene in the Development of Chilling Symptoms during Cold Storage of Citrus Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 6020-6025.	5.2	98
56	Polyamine content and chilling susceptibility are affected by seasonal changes in temperature and by conditioning temperature in cold-stored "Fortune" mandarin fruit. <i>Physiologia Plantarum</i> , 2000, 108, 140-146.	5.2	35
57	Catalase enzyme activity is related to tolerance of mandarin fruits to chilling. <i>Postharvest Biology and Technology</i> , 2000, 20, 81-89.	6.0	104
58	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. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2726-2731.	5.2	64
59	Involvement of phenylalanine ammonia-lyase in the response of Fortune mandarin fruits to cold temperature. <i>Physiologia Plantarum</i> , 2000, 108, 382-389.	5.2	77
60	Catalase in the Heat-Induced Chilling Tolerance of Cold-Stored Hybrid Fortune Mandarin Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2410-2414.	5.2	92
61	Carbohydrate Content and Metabolism As Related to Maturity and Chilling Sensitivity of Cv. Fortune Mandarins. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2513-2518.	5.2	47
62	Temperature and duration of water dips influence chilling injury, decay and polyamine content in "Fortune" mandarins. <i>Postharvest Biology and Technology</i> , 1997, 12, 61-69.	6.0	54
63	Abscisic Acid in the Response of "Fortune" Mandarins to Chilling. Effect of Maturity and High-Temperature Conditioning. <i>Journal of the Science of Food and Agriculture</i> , 1997, 73, 494-502.	3.5	95
64	Lignin and gum deposition in wounded "Oroval" clementines as affected by chilling and peel water content. <i>Postharvest Biology and Technology</i> , 1996, 7, 243-251.	6.0	14
65	GLC Analysis of Thiabendazole Residues in Citrus Fruit. <i>Journal of Chromatographic Science</i> , 1987, 25, 84-87.	1.4	14
66	GLC multiresidue analysis of postharvest fungicides in citrus fruit. <i>Fresenius Zeitschrift für Analytische Chemie</i> , 1987, 328, 105-107.	0.8	7
67	Residues Analysis of Post-Harvest Imidazole Fungicides in Citrus Fruit by H PLC and GLC. <i>International Journal of Environmental Analytical Chemistry</i> , 1985, 22, 99-108.	3.3	15