Cesar V Rombaldi

List of Publications by Year
in descending order

141	2,748	196777	274796
papers	citations	29 h-index	44 g-index

141	141	141	3805
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phenolic compounds are dependent on cultivation conditions in face of UV-C radiation in â€˜Concordâ€™ grape juices (Vitis labrusca). LWT - Food Science and Technology, 2022, 154, 112681.	2.5	7
2	Metabolic profile of canola (Brassica napus L.) seedlings under hydric, osmotic and temperature stresses. Plant Stress, 2022, 3, 100059.	2.7	13
3	Multivariate optimization results in an edible extract from Ilex paraguariensis unexplored residues with a high amount of phenolic compounds. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2022, 57, 23-38.	0.7	4
4	Changes in the abscisic acid, phenylpropanoids and ascorbic acid metabolism during strawberry fruit growth and ripening. Journal of Food Composition and Analysis, 2022, 108, 104398.	1.9	12
5	Mitochondrial sense sHSP23.6 protein keeps photosynthetic electron transport during drought. Theoretical and Experimental Plant Physiology, 2022, 34, 95-108.	1.1	2
6	Influence of abscisic acid,Ascophyllum nodosumandAloe veraon the phenolic composition and color of grape berry and wine of 'Cabernet Sauvignon' variety. Ciencia E Tecnica Vitivinicola, 2022, 37, 1-12.	0.3	4
7	Olive oil: a review on the identity and quality of olive oils produced in Brazil. Revista Brasileira De Fruticultura, 2021, 43, .	0.2	7
8	Fruit production and quality of mini-watermelon with different number of stems, in troughs cultivation system and substrate reuse. Semina:Ciencias Agrarias, 2021, 42, 471-486.	0.1	1
9	Effects of Preharvest Desiccation Using Glufosinate-Ammonium on Quality Attributes of Freshly Harvested and Long-Term Stored Soybeans. ACS Agricultural Science and Technology, 2021, 1, 312-321.	1.0	0
10	Phenolic-rich apple extracts have photoprotective and anti-cancer effect in dermal cells. Phytomedicine Plus, 2021, 1, 100112.	0.9	11
11	Action mechanism of araÃ§Ã¡ (Psidium cattleianum Sabine) hydroalcoholic extract against Staphylococcus aureus. LWT - Food Science and Technology, 2020, 119, 108884.	2.5	11
12	Dynamic controlled atmosphere (DCA) and 1-MCP: Impact on volatile esters synthesis and overall quality of â€˜Galaxyâ€™ apples. Food Packaging and Shelf Life, 2020, 26, 100563.	3.3	26
13	Technical benefit on apple fruit of controlled atmosphere influenced by 1-MCP at molecular levels. Molecular Genetics and Genomics, 2020, 295, 1443-1457.	1.0	1
14	Extraction and characterization of phytochemical compounds from araÃ§azeiro (Psidium cattleianum) leaf: Putative antioxidant and antimicrobial properties. Food Research International, 2020, 137, 109573.	2.9	18
15	From brown, red, and black rice to beer: Changes in phenolics, Î³â€aminobutyric acid, and physicochemical attributes. Cereal Chemistry, 2020, 97, 1148-1157.	1.1	11
16	Proteomic and physicochemical characteristics: The search for a quality profile of beans (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	3
17	Genome-wide identification, and characterization of the CDPK gene family reveal their involvement in abiotic stress response in Fragaria x ananassa. Scientific Reports, 2020, 10, 11040.	1.6	32
18	Mild drought stress has potential to improve lettuce yield and quality. Scientia Horticulturae, 2020, 272, 109578.	1.7	24

#	Article	IF	Citations
19	The postharvest ripening of strawberry fruits induced by abscisic acid and sucrose differs from their in vivo ripening. Food Chemistry, 2020, 317, 126407.	4.2	29
20	ABA-dependent salt and drought stress improve strawberry fruit quality. Food Chemistry, 2019, 271, 516-526.	4.2	86
21	Untargeted metabolomics of strawberry (Fragaria x ananassa â€˜Camarosaâ€™) fruit from plants grown under osmotic stress conditions. Journal of the Science of Food and Agriculture, 2019, 99, 6973-6980.	1.7	22
22	Apple Phenolic Extracts Strongly Inhibit Î±-Glucosidase Activity. Plant Foods for Human Nutrition, 2019, 74, 430-435.	1.4	28
23	Mineral content and antioxidant compounds in strawberry fruit submitted to drough stress. Food Science and Technology, 2019, 39, 245-254.	0.8	13
24	The addition of defatted rice bran to malted rice improves the quality of rice beer. LWT - Food Science and Technology, 2019, 112, 108262.	2.5	10
25	Discrimination of genotype and geographical origin of black rice grown in Brazil by LC-MS analysis of phenolics. Food Chemistry, 2019, 288, 297-305.	4.2	20
26	Application of soy protein isolate in the fining of red wine. Ciencia E Tecnica Vitivinicola, 2019, 34, 48-60.	0.3	1
27	Transcriptome analysis of strawberry (Fragariaâ€‰Ã—â€‰ananassa) fruits under osmotic stresses and identification of genes related to ascorbic acid pathway. Physiologia Plantarum, 2019, 166, 979-995.	2.6	13
28	Extraction and Quantification of Abscisic Acid and Derivatives in Strawberry by LC-MS. Food Analytical Methods, 2018, 11, 2547-2552.	1.3	17
29	ExtracciÃ³n optimizada y purificaciÃ³n parcial de invertasa aislada de S. Cerevisiae en purÃ© de durazno. Revista Brasileira De Fruticultura, 2018, 40, .	0.2	2
30	Physicochemical characteristics and phytochemical contents of peach trees (Prunus persica (L.)) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 2018, 12, 1492-1498.	0.1	2
31	Bioactive compounds and antioxidant activity of three biotypes of the sea asparagus Sarcocornia ambigua (Michx.) M.A.Alonso & M.B.Crespo: a halophytic crop for cultivation with shrimp farm effluent. South African Journal of Botany, 2018, 117, 95-100.	1.2	14
32	High MT-sHSP23.6 expression increases antioxidant system in â€˜Micro-Tomâ€™ tomato fruits during post-harvest hypoxia. Scientia Horticulturae, 2018, 242, 127-136.	1.7	8
33	Production components in transformed and untransformed â€˜Micro- Tomâ€™ tomato plants. Revista Ciencia Agronomica, 2018, 49, .	0.1	3
34	Evolutionary analysis of the SUB1 locus across the Oryza genomes. Rice, 2017, 10, 4.	1.7	25
35	Untargeted Metabolomic Analysis of Capsicum spp. by GCâ€“MS. Phytochemical Analysis, 2017, 28, 439-447.	1.2	28
36	Stability of bioactive compounds in butiÃ¡ (Butia odorata) fruit pulp and nectar. Food Chemistry, 2017, 237, 638-644.	4.2	38

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37	Bioactive Compound Variability in a Brazilian Capsicum Pepper Collection. Crop Science, 2017, 57, 1611-1623.	0.8	13
38	Phosphate Fertilizer and Growing Environment Change the Phytochemicals, Oil Quality, and Nutritional Composition of Roundup Ready Genetically Modified and Conventional Soybean. Journal of Agricultural and Food Chemistry, 2017, 65, 2661-2669.	2.4	26
39	Butia spp. (Arecaceae) LC-MS-Based Metabolomics for Species and Geographical Origin Discrimination. Journal of Agricultural and Food Chemistry, 2017, 65, 523-532.	2.4	46
40	Foliar Desiccators Glyphosate, Carfentrazone, and Paraquat Affect the Technological and Chemical Properties of Cowpea Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 6771-6778.	2.4	2
41	Contrasting Transcriptional Programs Control Postharvest Development of Apples (Malus x) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food Chemistry, 2017, 65, 7813-7826.	2.4	26
42	Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. LWT - Food Science and Technology, 2017, 85, 390-393.	2.5	28
43	Probiotic butiÃ¡ (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability ofÂBifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	2.5	48
44	Wines produced with 'Cabernet Sauvignon' grapes from the region of BagÃ© in the state of Rio Grande do Sul, Brazil. Pesquisa Agropecuaria Brasileira, 2017, 52, 311-318.	0.9	3
45	Agronomic performance of the Maciel peach with different rootstocks. Semina:Ciencias Agrarias, 2017, 38, 1217.	0.1	6
46	Identification of biomarkers associated to â€˜Galaâ€™ apples ripening and postharvest quality. Comunicata Scientiae, 2017, 7, 494.	0.4	0
47	Identifying yeast isolated from spoiled peach puree and assessment of its batch culture for invertase production. Food Science and Technology, 2016, 36, 701-708.	0.8	5
48	Preharvest UV-C radiation influences physiological, biochemical, and transcriptional changes in strawberry cv. Camarosa. Plant Physiology and Biochemistry, 2016, 108, 391-399.	2.8	34
49	Mild salt stress improves strawberry fruit quality. LWT - Food Science and Technology, 2016, 73, 693-699.	2.5	61
50	The effect of postharvest application of UV-C radiation on the phenolic compounds of conventional and organic grapes (Vitis labrusca cv. â€˜Concordâ€™). Postharvest Biology and Technology, 2016, 120, 84-91.	2.9	41
51	QUALITY OF MINIMALLY PROCESSED â€˜FUJIâ€™ APPLE UNDER REFRIGERATED STORAGE AND TREATMENT WITH ADDITIVES. Revista Brasileira De Fruticultura, 2016, 38, .	0.2	2
52	InfluÃªncia da adiÃ§Ã£o de taninos elÃ¡gicos na qualidade de vinhos merlot da regiÃ£o da Campanha. Journal of Bioenergy and Food Science, 2016, 3, 149-160.	0.6	2
53	Transcriptional regulatory networks controlling woolliness in peach in response to preharvest gibberellin application and cold storage. BMC Plant Biology, 2015, 15, 279.	1.6	14
54	Identification of a Novel Reference Gene for Apple Transcriptional Profiling under Postharvest Conditions. PLoS ONE, 2015, 10, e0120599.	1.1	27

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55	Multimineral and Organic Composition of a Liquid By-Product from the Pyrobituminous Shale Pyrolysis Process and its Potential Use in Agriculture. Journal of Plant Nutrition, 2015, 38, 959-972.	0.9	4
56	UV-C radiation modifies the ripening and accumulation of ethylene response factor (ERF) transcripts in tomato fruit. Postharvest Biology and Technology, 2015, 102, 9-16.	2.9	36
57	Physical and chemical characteristics of melon in organic farming. Revista Brasileira De Engenharia Agricola E Ambiental, 2015, 19, 656-662.	0.4	5
58	Ethylene-dependent regulation of an Î±-l-arabinofuranosidase is associated to firmness loss in â€˜Galaâ€™ apples under long term cold storage. Food Chemistry, 2015, 182, 111-119.	4.2	14
59	Postharvest UV-C treatment increases bioactive, ester volatile compounds and a putative allergenic protein in strawberry. LWT - Food Science and Technology, 2015, 64, 685-692.	2.5	49
60	Validation of reference genes for accurate normalization of gene expression for real time-quantitative PCR in strawberry fruits using different cultivars and osmotic stresses. Gene, 2015, 554, 205-214.	1.0	94
61	Bioactive and yield potential of jelly palms (Butia odorata Barb. Rodr.). Food Chemistry, 2015, 172, 699-704.	4.2	34
62	Micronutrient and Functional Compounds Biofortification of Maize Grains. Critical Reviews in Food Science and Nutrition, 2015, 55, 123-139.	5.4	30
63	Carotenoid Biosynthetic and Catabolic Pathways: Gene Expression and Carotenoid Content in Grains of Maize Landraces. Nutrients, 2014, 6, 546-563.	1.7	59
64	Selection of candidate reference genes for real-time PCR studies in lettuce under abiotic stresses. Planta, 2014, 239, 1187-200.	1.6	72
65	Butia spp. (Arecaceae): An overview. Scientia Horticulturae, 2014, 179, 122-131.	1.7	49
66	ISOLATION OF HIGH-QUALITY RNA FROM GRAINS OF DIFFERENT MAIZE VARIETIES. Preparative Biochemistry and Biotechnology, 2014, 44, 697-707.	1.0	6
67	Glyphosate Effects on Yield, Nitrogen Fixation, and Seed Quality in Glyphosateâ€Resistant Soybean. Crop Science, 2014, 54, 1737-1743.	0.8	20
68	Thermal inactivation of polyphenoloxidase and peroxidase in Jubileu clingstone peach and yeast isolated from its spoiled puree. Food Science and Technology, 2014, 34, 150-156.	0.8	22
69	Densidade de plantio e genÃ³tipos de tomateiro cereja em sistema fechado de cultivo em substrato. Horticultura Brasileira, 2014, 32, 234-240.	0.1	10
70	Characterization of Phytophthora infestans populations of southern Brazil in 2004 and 2005. Phytoparasitica, 2013, 41, 557-568.	0.6	6
71	UV-C effect on ethylene, polyamines and the regulation of tomato fruit ripening. Postharvest Biology and Technology, 2013, 86, 230-239.	2.9	66
72	Physiological response to heat stress of tomato â€˜Micro-Tomâ€™ plants expressing high and low levels of mitochondrial sHSP23.6 protein. Plant Growth Regulation, 2013, 70, 175-185.	1.8	16

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73	Selection of reliable reference genes for quantitative real-time polymerase chain reaction studies in maize grains. Plant Cell Reports, 2013, 32, 1869-1877.	2.8	36
74	Genome-wide analysis of the AP2/ERF superfamily in apple and transcriptional evidence of ERF involvement in scab pathogenesis. Scientia Horticulturae, 2013, 151, 112-121.	1.7	59
75	Protein, isoflavones, trypsin inhibitory and in vitro antioxidant capacities: Comparison among conventionally and organically grown soybeans. Food Research International, 2013, 51, 8-14.	2.9	35
76	Putative role of cytokinin in differential ethylene response of two lines of antisense ACC oxidase cantaloupe melons. Postharvest Biology and Technology, 2013, 86, 511-519.	2.9	5
77	Transcriptional Regulation of Seven ERFs in Rice Under Oxygen Depletion and Iron Overload Stress. Tropical Plant Biology, 2013, 6, 16-25.	1.0	12
78	Qualidade pÃ³s-colheita de Physalis sob temperatura ambiente e refrigeraÃ§Ã£o. Revista Ceres, 2013, 60, 311-317.	0.1	17
79	Apple biological and physiological disorders in the orchard and in postharvest according to production system. Revista Brasileira De Fruticultura, 2013, 35, 1-8.	0.2	4
80	Ethylene response factors gene regulation and expression profiles under different stresses in rice. Theoretical and Experimental Plant Physiology, 2013, 25, 261-274.	1.1	14
81	Efeito da concentraÃ§Ã£o de nutrientes no crescimento, produtividade e qualidade de morangos em hidroponia. Horticultura Brasileira, 2012, 30, 266-273.	0.1	13
82	Qualidade de caqui 'Rama forte' apÃ³s armazenamento refrigerado, influenciada pelos tratamentos 1-MCP e/ou CO2. Revista Brasileira De Fruticultura, 2012, 34, 1043-1050.	0.2	3
83	Effects of hypoxia storage on gene transcript accumulation during tomato fruit ripening. Brazilian Journal of Plant Physiology, 2012, 24, 141-148.	0.5	8
84	Changes in enzymatic activity, accumulation of proteins and softening of persimmon (Diospyros kaki) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	12
85	Low soil water content during growth contributes to preservation of green colour and bioactive compounds of cold-stored broccoli (Brassica oleraceae L.) florets. Postharvest Biology and Technology, 2011, 60, 158-163.	2.9	45
86	Effects of pre-harvest gibberellic acid spraying on gene transcript accumulation during peach fruit development. Plant Growth Regulation, 2011, 65, 231-237.	1.8	9
87	Importance of heat shock proteins in maize. Journal of Crop Science and Biotechnology, 2011, 14, 85-95.	0.7	38
88	AraÃ§Ã¡ (Psidium cattleianum Sabine) fruit extracts with antioxidant and antimicrobial activities and antiproliferative effect on human cancer cells. Food Chemistry, 2011, 128, 916-922.	4.2	116
89	Gene transcript accumulation associated with physiological and chemical changes during developmental stages of strawberry cv. Camarosa. Food Chemistry, 2011, 126, 995-1000.	4.2	47
90	Controle do escurecimento enzimÃ¡tico e da firmeza de polpa em pÃªssegos minimamente processados. Ciencia Rural, 2011, 41, 1094-1101.	0.3	4

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91	ApropriaÃ§Ã£o tecnolÃ³gica da produÃ§Ã£o integrada de pÃªssegos na regiÃ£o de Pelotas no Estado do Rio Grande do Sul. Ciencia Rural, 2011, 41, 1667-1673.	0.3	7
92	Controle de plantas daninhas, biomassa e metabolismo microbiano do solo em funÃ§Ã£o da aplicaÃ§Ã£o de glifosato ou imazetapir na cultura da soja. Semina:Ciencias Agrarias, 2011, 32, 919-930.	0.1	4
93	Physiological and molecular changes associated with prevention of woolliness in peach following pre-harvest application of gibberellic acid. Postharvest Biology and Technology, 2010, 57, 19-26.	2.9	22
94	QUALIDADE SENSORIAL DE MAÃ‡Ãƒ S PRODUZIDAS EM DIFERENTES SISTEMAS DE PRODUÃ‡Ãƒ O. Scientia Agraria, 2010, 11, 091.	0.5	1
95	TransformaÃ§Ã£o genÃ©tica e aplicaÃ§Ã£o de glifosato na microbiota do solo, fixaÃ§Ã£o biolÃ³gica de nitrogÃªnio, qualidade e seguranÃ§a de grÃ£os de soja geneticamente modificada. Ciencia Rural, 2010, 40, 213-221.	0.3	13
96	DestanizaÃ§Ã£o e conservaÃ§Ã£o de frutos de jambolÃ£o. Ciencia Rural, 2010, 40, 976-982.	0.3	7
97	AplicaÃ§Ã£o de taninos enolÃ³gicos na elaboraÃ§Ã£o de vinho Cabernet Sauvignon e seus efeitos sobre a qualidade sensorial. Ciencia Rural, 2010, 40, 175-181.	0.3	2
98	Transcript accumulation of cell wall metabolism and endomembrane transport genes in woolly and non-woolly peach. Scientia Horticulturae, 2010, 126, 366-370.	1.7	5
99	Characteristics of the tomato chromoplast revealed by proteomic analysis. Journal of Experimental Botany, 2010, 61, 2413-2431.	2.4	129
100	Glyphosate- and imazethapyr-induced effects on yield, nodule mass and biological nitrogen fixation in field-grown glyphosate-resistant soybean. Soil Biology and Biochemistry, 2009, 41, 420-422.	4.2	27
101	Water stress increases cytokinin biosynthesis and delays postharvest yellowing of broccoli florets. Postharvest Biology and Technology, 2008, 49, 436-439.	2.9	45
102	Boron and calcium sprayed on 'Fuyu' persimmon tree prevent skin cracks, groove and browning of fruit during cold storage. Ciencia Rural, 2008, 38, 2146-2150.	0.3	9
103	Traceability of peaches from integrated production in South Brazil. Scientia Agricola, 2008, 65, 10-15.	0.6	6
104	Manejo do resfriamento e da classificaÃ§Ã£o de pÃªssegos cv granada na ocorrÃªncia de podridÃµes e qualidade de consumo. Revista Brasileira De Fruticultura, 2008, 30, 885-891.	0.2	1
105	Efeito de danos mecÃ¢nicos, da reduÃ§Ã£o de temperatura e 1-MCP no metabolismo pÃ³s-colheita de brÃ³colis Legacy. Food Science and Technology, 2008, 28, 840-845.	0.8	3
106	Biochemical and Catalytic Properties of Three Recombinant Alcohol Acyltransferases of Melon. Sulfur-Containing Ester Formation, Regulatory Role of CoA-SH in Activity, and Sequence Elements Conferring Substrate Preference. Journal of Agricultural and Food Chemistry, 2007, 55, 5213-5220.	2.4	49
107	PercepÃ§Ã£o de consumidores do Rio Grande do Sul em relaÃ§Ã£o a quesitos de qualidade em frutas. Revista Brasileira De Fruticultura, 2007, 29, 681-684.	0.2	8
108	AnÃ¡lise da conformidade na adoÃ§Ã£o das normas de produÃ§Ã£o integrada de pÃªssego. Ciencia Rural, 2007, 37, 1149-1152.	0.3	4

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109	Comportamento pÃ³s-colheita de caquis cv. Fuyu, atravÃ©s da atmosfera modificada passiva e da adsorÃ§Ã£o de etileno, armazenados sob refrigeraÃ§Ã£o. Revista Brasileira De Fruticultura, 2006, 28, 374-379.	0.2	4
110	Effect of ethylene, intermittent warming and controlled atmosphere on postharvest quality and the occurrence of woolliness in peach (Prunus persica cv. ChiripÃ¡) during cold storage. Postharvest Biology and Technology, 2005, 38, 25-33.	2.9	87
111	InibiÃ§Ã£o da aÃ§Ã£o do etileno na conservaÃ§Ã£o de caquis (Diospyrus kaki L.) 'Fuyu'. Revista Brasileira De Fruticultura, 2005, 27, 36-39.	0.2	8
112	Uso de sanitizantes na reduÃ§Ã£o da carga microbiana de mandioca minimamente processada. Ciencia Rural, 2005, 35, 1431-1435.	0.3	6
113	Uso do 1-metilciclopropeno no controle da maturaÃ§Ã£o de maÃ§Ã£s cv. 'Royal Gala'. Revista Brasileira De Fruticultura, 2005, 27, 207-210.	0.2	4
114	Armazenagem em atmosfera modificada passiva de carambola azeda (Averrhoa carambola L.) cv. 'Golden Star'. Revista Brasileira De Fruticultura, 2004, 26, 13-16.	0.2	5
115	Produtividade e qualidade de uva, cv. Isabel, em dois sistemas de produÃ§Ã£o. Revista Brasileira De Fruticultura, 2004, 26, 89-91.	0.2	22
116	SuculÃªncia e solubilizaÃ§Ã£o de pectinas em maÃ§Ã£s â€˜Galaâ€™, armazenadas em atmosfera controlada, em dois nÃveis de umidade relativa. Ciencia Rural, 2004, 34, 743-747.	0.3	6
117	Atividade polifenoloxidase e compostos fenÃ³licos em pÃ³s-colheita de pÃªssegos cultivado em pomar com cobertura vegetal e cultivo tradicional. Ciencia Rural, 2004, 34, 749-754.	0.3	7
118	PerÃodos de refrigeraÃ§Ã£o antecedendo o armazenamento sob atmosfera controlada na conservaÃ§Ã£o de caqui 'Fuyu'. Ciencia E Agrotecnologia, 2004, 28, 815-822.	1.5	2
119	AvaliaÃ§Ã£o da suculÃªncia e da solubilizaÃ§Ã£o de pectinas em maÃ§Ã£s 'gala' armazenadas em atmosfera controlada, em funÃ§Ã£o de diferentes pressÃµes parciais de O2 e CO2. Ciencia E Agrotecnologia, 2004, 28, 95-101.	1.5	1
120	Ãcido giberÃ©lico no retardamento da maturaÃ§Ã£o de caquis (Diospyrus kaki, L.), cultivar Fuyu. Food Science and Technology, 2004, 24, 1-5.	0.8	12
121	Characterization of ripening behavior in transgenic melons expressing an antisense 1-aminocyclopropane-1-carboxylate (ACC) oxidase gene from apple. Postharvest Biology and Technology, 2004, 32, 263-268.	2.9	50
122	Qualidade de carambolas azedas cv. 'Golden Star' tratadas com CaCl2 por imersÃ£o e armazenadas sob refrigeraÃ§Ã£o. Revista Brasileira De Fruticultura, 2004, 26, 32-35.	0.2	4
123	Resfriamento rÃ¡pido e armazenamento de caquis (Diospyrus kaki, L.), cv. Fuyu, em condiÃ§Ãµes de atmosfera refrigerada e modificada. Revista Brasileira De Fruticultura, 2004, 26, 36-39.	0.2	7
124	Efeito do 1-metilciclopropeno na conservaÃ§Ã£o de maÃ§Ã£s 'Royal Gala' em ar refrigerado e atmosfera controlada. Revista Brasileira De Fruticultura, 2004, 26, 217-221.	0.2	4
125	Armazenamento refrigerado de caquis 'Fuyu', sob atmosfera modificada com adsorÃ§Ã£o de etileno. Revista Brasileira De Fruticultura, 2004, 26, 414-418.	0.2	2
126	Estudo da variabilidade genÃ©tica e escurecimento epidÃ©rmico em caqui 'Fuyu' (Diospyrus kaki) apÃ³s armazenamento refrigerado. Revista Brasileira De Fruticultura, 2004, 26, 555-557.	0.2	2

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127	SuculÃªncia e solubilizaÃ§Ã£o de pectinas de maÃ§Ã£s 'Gala' submetidas a diferentes tempos de resfriamento e aplicaÃ§Ã£o de 1-MCP. Ciencia E Agrotecnologia, 2004, 28, 871-877.	1.5	2
128	ConservaÃ§Ã£o de caqui (Diospyros kaki, L.), cv. fuyu, pela aplicaÃ§Ã£o de 1-metilciclopropeno. Revista Brasileira De Fruticultura, 2003, 25, 53-55.	0.2	13
129	Atmosfera modificada e 1-metilciclopropeno na conservaÃ§Ã£o pÃ³s-colheita de kiwis cv. Bruno. Revista Brasileira De Fruticultura, 2003, 25, 390-393.	0.2	8
130	InfluÃªncia do manejo do solo na conservaÃ§Ã£o e na qualidade pÃ³s-colheita de pÃªssegos cv. Cerrito. Revista Brasileira De Fruticultura, 2002, 24, 442-446.	0.2	1
131	Controle da maturaÃ§Ã£o de caquis 'Fuyu', com uso de aminoethoxivinilglicina e Ã¡cido giberÃ©lico. Revista Brasileira De Fruticultura, 2002, 24, 344-347.	0.2	11
132	CaracterizaÃ§Ã£o de ER49, um fator de elongaÃ§Ã£o da sÃntese de proteÃnas do tipo Ts, expresso durante a maturaÃ§Ã£o do fruto de tomate. Brazilian Journal of Plant Physiology, 2002, 14, 21-30.	0.5	1
133	InfluÃªncia do manejo do solo na conservaÃ§Ã£o, qualidade sensorial, teor de nutrientes e incidÃªncia de fitopatias e fisiopatias pÃ³s-colheita de pÃªssegos cv. Cerrito. Revista Brasileira De Fruticultura, 2002, 24, 359-363.	0.2	3
134	ProduÃ§Ã£o de etileno e atividade da enzima ACCoxidase em frutos de maracujÃ¡-amarelo (Passiflora) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.2	1
135	Efeito da aplicaÃ§Ã£o de Ã¡cido giberÃ©lico e cloreto de cÃ¡lcio no retardamento da colheita e na conservabilidade de caqui, Fuyu. Revista Brasileira De Fruticultura, 2002, 24, 44-48.	0.2	8
136	Qualidade de caquis Fuyu tratados com cÃ¡lcio em prÃ©-colheita e armazenados sob atmosfera modificada. Revista Brasileira De Fruticultura, 2002, 24, 385-388.	0.2	4
137	ARMAZENAMENTO DE PÃŠSSEGOS (Prunus persica L.), CULTIVAR CHIRIPÃ, EM ATMOSFERA CONTROLADA. Ciencia Rural, 2002, 32, 43-47.	0.3	11
138	PONTO DE COLHEITA E PERÃODO DE ARMAZENAMENTO REFRIGERADO NA QUALIDADE DE PÃŠSSEGOS (Prunus) Tj ETQq0 0 0 rgBT /O	0.3	6
139	Immunocytolocalization of 1-aminocyclopropane-1-carboxylic acid oxidase in tomato and apple fruit. Planta, 1994, 192, 453-60.	1.6	42
140	Purification, properties and partial amino-acid sequence of 1-aminocyclopropane-1-carboxylic acid oxidase from apple fruits. Planta, 1993, 190, 65-70.	1.6	50
141	ResÃduos de glifosato e Ã¡cido aminometilfosfÃ´nico e teores de isoflavonas em soja BRS 244 RR e BRS 154. Food Science and Technology, 0, 28, 192-197.	0.8	13