

Francisco Borja Flores

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

2,626
citations

218381

26
h-index

197535

49
g-index

51
all docs

51
docs citations

51
times ranked

2660
citing authors

#	ARTICLE	IF	CITATIONS
1	Physiological, hormonal and molecular mechanisms regulating chilling injury in horticultural species. Postharvest technologies applied to reduce its impact. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 555-573.	1.7	316
2	Functional Characterization of a Melon Alcohol Acyl-transferase Gene Family Involved in the Biosynthesis of Ester Volatiles. Identification of the Crucial Role of a Threonine Residue for Enzyme Activity*. <i>Plant Molecular Biology</i> , 2005, 59, 345-362.	2.0	169
3	The effectiveness of grafting to improve tomato fruit quality. <i>Scientia Horticulturae</i> , 2010, 125, 211-217.	1.7	164
4	Role of ethylene in the biosynthetic pathway of aliphatic ester aroma volatiles in Charentais Cantaloupe melons. <i>Journal of Experimental Botany</i> , 2002, 53, 201-206.	2.4	144
5	Two highly divergent alcohol dehydrogenases of melon exhibit fruit ripening-specific expression and distinct biochemical characteristics. <i>Plant Molecular Biology</i> , 2006, 61, 675-685.	2.0	138
6	The effectiveness of grafting to improve salt tolerance in tomato when an "excluder"™ genotype is used as scion. <i>Environmental and Experimental Botany</i> , 2008, 63, 392-401.	2.0	135
7	Inhibition of ethylene biosynthesis by antisense ACC oxidase RNA prevents chilling injury in Charentais cantaloupe melons. <i>Plant, Cell and Environment</i> , 1999, 22, 1579-1586.	2.8	125
8	Overexpression of dehydrin tas14 gene improves the osmotic stress imposed by drought and salinity in tomato. <i>Journal of Plant Physiology</i> , 2012, 169, 459-468.	1.6	119
9	Heat shock proteins as biochemical markers for postharvest chilling stress in fruits and vegetables. <i>Scientia Horticulturae</i> , 2013, 160, 54-64.	1.7	96
10	The use of ethylene-suppressed lines to assess differential sensitivity to ethylene of the various ripening pathways in Cantaloupe melons. <i>Physiologia Plantarum</i> , 2001, 113, 128-133.	2.6	81
11	Effects of a pretreatment with nitric oxide on peach (<i>Prunus persica</i> L.) storage at room temperature. <i>European Food Research and Technology</i> , 2008, 227, 1599-1611.	1.6	77
12	The drought-tolerant <i>Solanum pennellii</i> regulates leaf water loss and induces genes involved in amino acid and ethylene/jasmonate metabolism under dehydration. <i>Scientific Reports</i> , 2018, 8, 2791.	1.6	72
13	Understanding the mechanisms of chilling injury in bell pepper fruits using the proteomic approach. <i>Journal of Proteomics</i> , 2012, 75, 5463-5478.	1.2	63
14	Unravelling the strategies used by the wild tomato species <i>Solanum pennellii</i> to confront salt stress: From leaf anatomical adaptations to molecular responses. <i>Environmental and Experimental Botany</i> , 2017, 135, 1-12.	2.0	63
15	Proteome Changes in Tomato Fruits Prior to Visible Symptoms of Chilling Injury are Linked to Defensive Mechanisms, Uncoupling of Photosynthetic Processes and Protein Degradation Machinery. <i>Plant and Cell Physiology</i> , 2012, 53, 470-484.	1.5	59
16	The tomato mutant <i>ars1</i> (altered response to salt stress 1) identifies an R1-type MYB transcription factor involved in stomatal closure under salt acclimation. <i>Plant Biotechnology Journal</i> , 2016, 14, 1345-1356.	4.1	58
17	Functions of Melatonin during Postharvest of Horticultural Crops. <i>Plant and Cell Physiology</i> , 2023, 63, 1764-1786.	1.5	51
18	Recovering Tomato Landraces to Simultaneously Improve Fruit Yield and Nutritional Quality Against Salt Stress. <i>Frontiers in Plant Science</i> , 2018, 9, 1778.	1.7	50

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19	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. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5213-5220.	2.4	49
20	Differential rind and pulp ripening of transgenic antisenseACC oxidase melon. <i>Plant Physiology and Biochemistry</i> , 2001, 39, 37-43.	2.8	46
21	Influence of Irrigation and Organic/Inorganic Fertilization on Chemical Quality of Almond (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2.4 46	2.4	46
22	The SICBL10 Calcineurin B-Like Protein Ensures Plant Growth under Salt Stress by Regulating Na ⁺ and Ca ²⁺ Homeostasis. <i>Plant Physiology</i> , 2018, 176, 1676-1693.	2.3	45
23	An insertional mutagenesis programme with an enhancer trap for the identification and tagging of genes involved in abiotic stress tolerance in the tomato wild-related species <i>Solanum pennellii</i> . <i>Plant Cell Reports</i> , 2011, 30, 1865-1879.	2.8	34
24	The tomato <i>res</i> mutant which accumulates JA in roots in non-stressed conditions restores cell structure alterations under salinity. <i>Physiologia Plantarum</i> , 2015, 155, 296-314.	2.6	33
25	Modified atmosphere packaging confers additional chilling tolerance on ethylene-inhibited cantaloupe Charentais melon fruit. <i>European Food Research and Technology</i> , 2004, 219, 614-619.	1.6	32
26	Behaviour of abscisic acid and polyamines in antisense ACC oxidase melon (<i>Cucumis melo</i>) during ripening. <i>Functional Plant Biology</i> , 2002, 29, 865.	1.1	28
27	The effect of beta ionization on the antioxidant potential of "Bárida" apricot and its relationship with quality. <i>Postharvest Biology and Technology</i> , 2007, 46, 63-70.	2.9	27
28	Heterologous expression of the yeast HAL5 gene in tomato enhances salt tolerance by reducing shoot Na ⁺ accumulation in the long term. <i>Physiologia Plantarum</i> , 2014, 152, 700-713.	2.6	27
29	The contribution of biotechnology to improving post-harvest chilling tolerance in fruits and vegetables using heat-shock proteins. <i>Journal of Agricultural Science</i> , 2015, 153, 7-24.	0.6	25
30	Possible regulatory role of phenylalanine ammonia-lyase in the production of anthocyanins in asparagus (<i>Asparagus officinalis</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 925-930.	1.7	22
31	Traditional Tomato Varieties Improve Fruit Quality Without Affecting Fruit Yield Under Moderate Salt Stress. <i>Frontiers in Plant Science</i> , 2020, 11, 587754.	1.7	22
32	Developmental role of the tomato Mediator complex subunit MED18 in pollen ontogeny. <i>Plant Journal</i> , 2018, 96, 300-315.	2.8	21
33	The Ca ²⁺ Sensor Calcineurin B-Like Protein 10 in Plants: Emerging New Crucial Roles for Plant Abiotic Stress Tolerance. <i>Frontiers in Plant Science</i> , 2020, 11, 599944.	1.7	18
34	1-Methylcyclopropene affects the antioxidant system of apricots (<i>Prunus armeniaca</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1.7 16 549-555.	1.7	16
35	Exogenous phytoalexin (PSK) application delays senescence and relieves decay in strawberry fruit during cold storage by triggering extracellular ATP signaling and improving ROS scavenging system activity. <i>Scientia Horticulturae</i> , 2021, 279, 109906.	1.7	16
36	The <i>res</i> (<i>res</i> restored cell structure by salinity) tomato mutant reveals the role of the DEAD-box RNA helicase SIDEAD39 in plant development and salt response. <i>Plant, Cell and Environment</i> , 2020, 43, 1722-1739.	2.8	15

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37	Employing phytoalexin (PSK) for delaying broccoli florets yellowing during cold storage. Food Chemistry, 2021, 355, 129626.	4.2	15
38	Identification of key genes involved in the phenotypic alterations of res (restored cell structure by) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Plant Biology, 2018, 18, 213.	1.6	14
39	Roasting and packaging in nitrogen atmosphere protect almond var. Guara against lipid oxidation. Food Science and Technology International, 2011, 17, 529-540.	1.1	13
40	Unraveling the Strategies Used by the Underexploited Amaranth Species to Confront Salt Stress: Similarities and Differences With Quinoa Species. Frontiers in Plant Science, 2021, 12, 604481.	1.7	12
41	Managing plant-environment-symbiont interactions to promote plant performance under low temperature stress. Journal of Plant Nutrition, 2019, 42, 2010-2027.	0.9	11
42	The Salt Sensitivity Induced by Disruption of Cell Wall-Associated Kinase 1 (SIWAK1) Tomato Gene Is Linked to Altered Osmotic and Metabolic Homeostasis. International Journal of Molecular Sciences, 2020, 21, 6308.	1.8	10
43	Assay of a potential post-harvest handling procedure for cantaloupe Charentais melon fruit with inhibited ethylene production. Journal of the Science of Food and Agriculture, 2007, 87, 2034-2039.	1.7	9
44	Plant and symbiont metabolic regulation and biostimulants application improve symbiotic performance and cold acclimation. Journal of Plant Nutrition, 2019, 42, 2151-2163.	0.9	9
45	The phenotype alterations showed by the <i>res</i> tomato mutant disappear when the plants are grown under semi-arid conditions: Is the <i>res</i> mutant tolerant to multiple stresses?. Plant Signaling and Behavior, 2017, 12, e1146847.	1.2	5
46	Identification and characterisation of the tomato parthenocarpic mutant <i>high fruit set under stress</i> (<i>hfs</i>) exhibiting high productivity under heat and salt stress. Annals of Applied Biology, 2019, 174, 166-178.	1.3	5
47	Influence of Fruit Development Stage on the Physiological Response to Ethylene in Cantaloupe Charentais Melon. Food Science and Technology International, 2008, 14, 87-94.	1.1	3
48	Different Strategies Used by Domesticated Tomato and Wild-related Species to Confront Salt Stress. Procedia Environmental Sciences, 2015, 29, 91-92.	1.3	2
49	The role of ethylene in the expression of genes involved in the biosynthesis of aroma volatiles in melon. , 2007, , 189-195.		1