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96 papers	3,459 citations	32 h-index	57 g-index
104 ext. papers	4,184 ext. citations	4.6 avg, IF	5.44 L-index

#	Paper	IF	Citations
96	A global perspective on carotenoids: Metabolism, biotechnology, and benefits for nutrition and health. *Progress in Lipid Research*, **2018**, 70, 62-93	14.3	363
95	Cloning and characterization of two 9-cis-epoxycarotenoid dioxygenase genes, differentially regulated during fruit maturation and under stress conditions, from orange (Citrus sinensis L. Osbeck). *Journal of Experimental Botany*, **2006**, 57, 633-43	7	172
94	Biochemical and molecular analysis of carotenoid biosynthesis in flavedo of orange (Citrus sinensis L.) during fruit development and maturation. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6724-31	5.7	172
93	Characterization of Pinalate, a novel Citrus sinensis mutant with a fruit-specific alteration that results in yellow pigmentation and decreased ABA content. *Journal of Experimental Botany*, **2003**, 54, 727-38	7	154
92	Regulation of carotenoid biosynthesis during fruit maturation in the red-fleshed orange mutant Cara Cara. *Phytochemistry*, **2008**, 69, 1997-2007	4	146
91	Molecular and functional characterization of a novel chromoplast-specific lycopene beta-cyclase from Citrus and its relation to lycopene accumulation. *Journal of Experimental Botany*, **2009**, 60, 1783-97	7	132
90	A novel carotenoid cleavage activity involved in the biosynthesis of Citrus fruit-specific apocarotenoid pigments. *Journal of Experimental Botany*, **2013**, 64, 4461-78	7	130
89	Hydrophilins from distant organisms can protect enzymatic activities from water limitation effects in vitro. *Plant, Cell and Environment*, **2005**, 28, 709-718	8.4	125
88	Effect of postharvest ethylene treatment on carotenoid accumulation and the expression of carotenoid biosynthetic genes in the flavedo of orange (Citrus sinensis L. Osbeck) fruit. *Postharvest Biology and Technology*, **2007**, 43, 14-22	6.2	122
87	Regulation of color break in citrus fruits. Changes in pigment profiling and gene expression induced by gibberellins and nitrate, two ripening retardants. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4888-95	5.7	93
86	Terpene down-regulation in orange reveals the role of fruit aromas in mediating interactions with insect herbivores and pathogens. *Plant Physiology*, **2011**, 156, 793-802	6.6	84
85	Biochemical bases and molecular regulation of pigmentation in the peel of Citrus fruit. *Scientia Horticulturae*, **2013**, 163, 46-62	4.1	83
84	Dehydrin from citrus, 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, 1950-7	5.7	80
83	The Citrus ABA signalosome: identification and transcriptional regulation during sweet orange fruit ripening and leaf dehydration. *Journal of Experimental Botany*, **2012**, 63, 4931-45	7	73
82	Carotenoid Cleavage Oxygenases from Microbes and Photosynthetic Organisms: Features and Functions. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	72
81	Root ABA Accumulation in Long-Term Water-Stressed Plants is Sustained by Hormone Transport from Aerial Organs. *Plant and Cell Physiology*, **2015**, 56, 2457-66	4.9	69
80	Isolation and expression analysis of two stress-responsive sucrose-synthase genes from the resurrection plant Craterostigma plantagineum (Hochst.). *Planta*, **1999**, 209, 13-24	4.7	68

79	The role of gibberellins A1 and A3 in fruit growth of Pisum sativum L. and the identification of gibberellins A4 and A7 in young seeds. *Planta*, **1997**, 201, 446-455	4.7	62
78	Differential transcriptional regulation of L-ascorbic acid content in peel and pulp of citrus fruits during development and maturation. *Planta*, **2014**, 239, 1113-28	4.7	59
77	Fruit shading enhances peel color, carotenes accumulation and chromoplast differentiation in red grapefruit. *Physiologia Plantarum*, **2015**, 154, 469-84	4.6	56
76	Metabolic engineering of β-carotene in orange fruit increases its in vivo antioxidant properties. *Plant Biotechnology Journal*, **2014**, 12, 17-27	11.6	54
75	Stimulation of coloration and carotenoid biosynthesis during postharvest storage of "Navelina" orange fruit at 12°C. *Postharvest Biology and Technology*, **2012**, 74, 108-117	6.2	54
74	Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. *Food and Function*, **2015**, 6, 1950-9	6.1	53
73	Exploring the diversity in Citrus fruit colouration to decipher the relationship between plastid ultrastructure and carotenoid composition. *Planta*, **2015**, 242, 645-61	4.7	46
72	Reverse genetic approaches in plants and yeast suggest a role for novel, evolutionarily conserved, selenoprotein-related genes in oxidative stress defense. *Molecular Genetics and Genomics*, **2002**, 267, 613-21	3.1	46
71	Terpene down-regulation triggers defense responses in transgenic orange leading to resistance against fungal pathogens. *Plant Physiology*, **2014**, 164, 321-39	6.6	44
70	Unravelling molecular responses to moderate dehydration in harvested fruit of sweet orange (Citrus sinensis L. Osbeck) using a fruit-specific ABA-deficient mutant. *Journal of Experimental Botany*, **2012**, 63, 2753-67	7	38
69	Transcriptomic analysis of genes involved in the biosynthesis, recycling and degradation of L-ascorbic acid in pepper fruits (Capsicum annuum L.). *Plant Science*, **2013**, 207, 2-11	5.3	36
68	Involvement of lycopene in the induction of tolerance to chilling injury in grapefruit. *Postharvest Biology and Technology*, **2015**, 100, 176-186	6.2	34
67	Implication of the antioxidant system in chilling injury tolerance in the red peel of grapefruit. *Postharvest Biology and Technology*, **2016**, 111, 214-223	6.2	34
66	A comparative physiological and transcriptional study of carotenoid biosynthesis in white and red grapefruit (Citrus paradisi Macf.). *Tree Genetics and Genomes*, **2013**, 9, 1257-1269	2.1	33
65	Evolutionary analysis of the picornavirus family. *Journal of Molecular Evolution*, **1995**, 40, 362-71	3.1	32
64	Dietary Carotenoid Roles in Redox Homeostasis and Human Health. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5733-5740	5.7	31
63	Protective effect of bioaccessible fractions of citrus fruit pulps against HO-induced oxidative stress in Caco-2 cells. *Food Research International*, **2018**, 103, 335-344	7	29
62	Regulation of Carotenoid Biosynthesis During Fruit Development. *Sub-Cellular Biochemistry*, **2016**, 79, 161-98	5.5	28

61	The monoterpene limonene in orange peels attracts pests and microorganisms. *Plant Signaling and Behavior*, **2011**, 6, 1820-3	2.5	27
60	Light Regulation of Carotenoid Biosynthesis in the Peel of Mandarin and Sweet Orange Fruits. *Frontiers in Plant Science*, **2019**, 10, 1288	6.2	25
59	Effect of high-pressure processing applied as pretreatment on carotenoids, flavonoids and vitamin C in juice of the sweet oranges 'Navel' and the red-fleshed 'Cara Cara'. *Food Research International*, **2020**, 132, 109105	7	25
58	Identification of a GCC transcription factor responding to fruit colour change events in citrus through the transcriptomic analyses of two mutants. *BMC Plant Biology*, **2010**, 10, 276	5.3	24
57	Light avoidance reduces ascorbic acid accumulation in the peel of Citrus fruit. *Plant Science*, **2015**, 231, 138-47	5.3	22
56	Impact of thermal treatments on the bioaccessibility of phytoene and phytofluene in relation to changes in the microstructure and size of orange juice particles. *Journal of Functional Foods*, **2018**, 46, 38-47	5.1	22
55	Carotenoids and colour diversity of traditional and emerging Tunisian orange cultivars (Citrus sinensis (L.) Osbeck). *Scientia Horticulturae*, **2018**, 227, 296-304	4.1	22
54	Altered sensitivity to ethylene in 'Tardivo', a late-ripening mutant of Clementine mandarin. *Physiologia Plantarum*, **2014**, 151, 507-21	4.6	21
53	ABA accumulation in water-stressed Citrus roots does not rely on carotenoid content in this organ. *Plant Science*, **2016**, 252, 151-161	5.3	21
52	Effects of two different drying methods (freeze-drying and hot air-drying) on the phenolic and carotenoid profile of Ataulfo mango by-products. *Journal of Food Measurement and Characterization*, **2018**, 12, 2145-2157	2.8	21
51	Manipulation of Carotenoid Content in Plants to Improve Human Health. *Sub-Cellular Biochemistry*, **2016**, 79, 311-43	5.5	19
50	Characterization of a β-1,3-glucanase from citrus fruit as related to chilling-induced injury and ethylene production. *Postharvest Biology and Technology*, **2006**, 40, 133-140	6.2	18
49	Genuine Carotenoid Profiles in Sweet Orange [(L.) Osbeck cv. Navel] Peel and Pulp at Different Maturity Stages. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13164-13175	5.7	17
48	Differential expression of the Citrus sinensis ABA perception system genes during postharvest fruit dehydration. *Postharvest Biology and Technology*, **2013**, 76, 65-73	6.2	16
47	A mutant allele of β-carotene isomerase (Z-ISO) is associated with the yellow pigmentation of the "Pinalate" sweet orange mutant and reveals new insights into its role in fruit carotenogenesis. *BMC Plant Biology*, **2019**, 19, 465	5.3	15
46	Changes in carotenoids and ABA content in Citrus leaves in response to girdling. *Scientia Horticulturae*, **2011**, 127, 482-487	4.1	15
45	Novel Bread Wheat Lines Enriched in Carotenoids Carrying Hordeum chilense Chromosome Arms in the ph1b Background. *PLoS ONE*, **2015**, 10, e0134598	3.7	15
44	Influence of the storage temperature on volatile emission, carotenoid content and chilling injury development in Star Ruby red grapefruit. *Food Chemistry*, **2019**, 295, 72-81	8.5	14

43	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	4.9	14
42	Cryptoxanthin Reduces Body Fat and Increases Oxidative Stress Response in Model. *Nutrients*, **2019**, 11,	6.7	13
41	Influence of postharvest treatments on quality, carotenoids, and abscisic acid content of stored "spring belle" peach (prunus persica) fruit. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7056-63	5.7	13
40	Ethylene biosynthesis and perception during ripening of loquat fruit (Eriobotrya japonica Lindl.). *Journal of Plant Physiology*, **2017**, 210, 64-71	3.6	12
39	Analysis of ethylene biosynthesis and perception during postharvest cold storage of Marsh and Star Ruby grapefruits. *Food Science and Technology International*, **2015**, 21, 537-46	2.6	12
38	Involvement of ethylene in color changes and carotenoid biosynthesis in loquat fruit (Eriobotrya japonica Lindl. cv. Algerie). *Postharvest Biology and Technology*, **2019**, 149, 129-138	6.2	12
37	The novel gene CpEdi-9 from the resurrection plant C. plantagineum encodes a hydrophilic protein and is expressed in mature seeds as well as in response to dehydration in leaf phloem tissues. *Planta*, **2004**, 219, 579-89	4.7	11
36	Carotenoids, Vitamin C, and Antioxidant Capacity in the Peel of Mandarin Fruit in Relation to the Susceptibility to Chilling Injury during Postharvest Cold Storage. *Antioxidants*, **2020**, 9,	7.1	8
35	Loquat Fruit Lacks a Ripening-Associated Autocatalytic Rise in Ethylene Production. *Journal of Plant Growth Regulation*, **2016**, 35, 232-244	4.7	8
34	Antioxidant capacity in fruit of Citrus cultivars with marked differences in pulp coloration: Contribution of carotenoids and vitamin C. *Food Science and Technology International*, **2021**, 27, 210-222	2.6	8
33	Resistance to pathogens in terpene down-regulated orange fruits inversely correlates with the accumulation of D-limonene in peel oil glands. *Plant Signaling and Behavior*, **2015**, 10, e1028704	2.5	7
32	The characterization of gio, a new pea mutant, shows the role of indoleacetic acid in the control of fruit development by the apical shoot. *Plant Journal*, **1998**, 14, 83-90	6.9	7
31	Impact of high-pressure processing on the stability and bioaccessibility of bioactive compounds in Clementine mandarin juice and its cytoprotective effect on Caco-2 cells. *Food and Function*, **2020**, 11, 8951-8962	6.1	7
30	Neurosporaxanthin Overproduction by and Evaluation of Its Antioxidant Properties. *Antioxidants*, **2020**, 9,	7.1	5
29	Nutritional Composition of Mandarins **2016**, 419-443		5
28	Biochemistry of Fruits and Fruit Products **2012**, 13-34		4
27	Horticultural and Quality Aspects of Citrus Fruits293-307		4
26	Citrus **2019**, 377-398		4

25	Characterization of the Pale Yellow Petal/Xanthophyll Esterase gene family in citrus as candidates for carotenoid esterification in fruits. *Food Chemistry*, **2021**, 342, 128322	8.5	4
24	Fruit growth and development **2020**, 245-269		3
23	Bioprospecting the Solar Panel Microbiome: High-Throughput Screening for Antioxidant Bacteria in a Model. *Frontiers in Microbiology*, **2019**, 10, 986	5.7	3
22	EXPLORING THE INVOLVEMENT OF ETHYLENE IN THE REGULATION OF COLOR CHANGES IN CITRUS FRUIT. *Acta Horticulturae*, **2012**, 879-885	0.3	3
21	Ripening and Senescence **2019**, 131-155		3
20	Effect of fruit shading and cold storage on tocopherol biosynthesis and its involvement in the susceptibility of Star Ruby grapefruit to chilling injury.. *Food Chemistry Molecular Sciences*, **2021**, 3, 100037	1	3
19	Transcriptional Analysis of C-Repeat Binding Factors in Fruit of Species with Differential Sensitivity to Chilling Injury during Postharvest Storage. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	3
18	An in silico study of the citrus dioxygenases CCD4 family substrates. *Journal of Biomolecular Structure and Dynamics*, **2019**, 37, 2086-2097	3.6	2
17	RESISTANCE TO CHILLING INJURY IN RED, LYCOPENE-ACCUMULATING TISSUE OF COLD-STORED GRAPEFRUITS. *Acta Horticulturae*, **2015**, 249-255	0.3	2
16	Accumulation of tocopherols and transcriptional regulation of their biosynthesis during cold storage of mandarin fruit. *Postharvest Biology and Technology*, **2021**, 180, 111594	6.2	2
15	Fine-tuning of grapevine xanthophyll-cycle and energy dissipation under Mediterranean conditions by kaolin particle-film. *Scientia Horticulturae*, **2022**, 291, 110584	4.1	2
14	Ethylene stimulates emission of terpenoids and aliphatic esters in citrus fruits **2007**, 257-259		2
13	Transcriptional Analysis of Carotenoids Accumulation and Metabolism in a Pink-Fleshed Lemon Mutant. *Genes*, **2020**, 11,	4.2	1
12	FRUIT SHADING ENHANCES RED COLOR AND CAROTENOID ACCUMULATION IN 'STAR RUBY' GRAPEFRUIT. *Acta Horticulturae*, **2015**, 1521-1527	0.3	1
11	Regulation of Tocopherol Biosynthesis During Fruit Maturation of Different Species. *Frontiers in Plant Science*, **2021**, 12, 743993	6.2	1
10	Evaluation of Carotenoids Protection Against Oxidative Stress in the Animal Model Caenorhabditis elegans. *Methods in Molecular Biology*, **2020**, 2083, 387-401	1.4	1
9	Bioprospecting the solar panel microbiome: high-throughput screening for antioxidant bacteria in aCaenorhabditis elegansmodel		1
8	A MOLECULAR APPROACH TO CHARACTERIZE THE ACCUMULATION OF ASCORBIC ACID IN CITRUS FRUITS. *Acta Horticulturae*, **2015**, 735-741	0.3	0

7	Visualization of Carotenoid-Storage Structures in Fruits by Transmission Electron Microscopy. *Methods in Molecular Biology*, **2020**, 2083, 235-244	1.4	0
6	Particle film technology modulates xanthophyll cycle and photochemical dynamics of grapevines grown in the Douro Valley. *Plant Physiology and Biochemistry*, **2021**, 162, 647-655	5.4	0
5	TRANSCRIPTIONAL REGULATION OF ETHYLENE METABOLISM IN 'MARSH' AND 'STAR RUBY' GRAPEFRUITS UNDER CHILLING CONDITIONS. *Acta Horticulturae*, **2015**, 501-506	0.3	
4	TRANSCRIPTIONAL REGULATION OF THE CITRUS SINENSIS ABA-SIGNALOSOME DURING FRUIT DEHYDRATION. *Acta Horticulturae*, **2015**, 1483-1489	0.3	
3	DELAYED COLOR BREAK IN 'TARDIVO', A LATE RIPENING MANDARIN MUTANT, IS RELATED TO A DEFECTIVE ETHYLENE RESPONSE. *Acta Horticulturae*, **2015**, 1497-1505	0.3	
2	TERPENE DOWN-REGULATION TRIGGERS INNATE IMMUNITY AND RESISTANCE TO FUNGAL PATHOGENS IN ORANGE FRUITS. *Acta Horticulturae*, **2015**, 687-693	0.3	
1	Genomics of Citrus Fruit Ripening. *Compendium of Plant Genomes*, **2020**, 177-193	0.8	