Ferreira-Silva, SÃ©rgio LuÃs

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8643603/publications.pdf

Version: 2024-02-01

25	986	687363 13	580821 25
papers	citations	h-index	g-index

25	25	25	1321
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Photosynthetic changes and protective mechanisms against oxidative damage subjected to isolated and combined drought and heat stresses in Jatropha curcas plants. Journal of Plant Physiology, 2010, 167, 1157-1164.	3.5	204
2	Roots and leaves display contrasting oxidative response during salt stress and recovery in cowpea. Journal of Plant Physiology, 2007, 164, 591-600.	3.5	139
3	The role of organic and inorganic solutes in the osmotic adjustment of drought-stressed Jatropha curcas plants. Environmental and Experimental Botany, 2010, 69, 279-285.	4.2	129
4	Cytosolic APx knockdown indicates an ambiguous redox responses in rice. Phytochemistry, 2010, 71, 548-558.	2.9	115
5	Exogenous ornithine is an effective precursor and the Î´-ornithine amino transferase pathway contributes to proline accumulation under high N recycling in salt-stressed cashew leaves. Journal of Plant Physiology, 2012, 169, 41-49.	3.5	76
6	High K⁺ supply avoids Na⁺ toxicity and improves photosynthesis by allowing favorable K⁺ : Na⁺ ratios through the inhibition of Na⁺ uptake and transport to the shoots of Jatropha curcas plants. Journal of Plant Nutrition and Soil Science, 2013, 176, 157-164.	1.9	55
7	Antioxidant protection and PSII regulation mitigate photo-oxidative stress induced by drought followed by high light in cashew plants. Environmental and Experimental Botany, 2018, 149, 59-69.	4.2	53
8	Genotypic differences relative photochemical activity, inorganic and organic solutes and yield performance in clones of the forage cactus under semi-arid environment. Plant Physiology and Biochemistry, 2021, 162, 421-430.	5.8	32
9	Partial oxidative protection by enzymatic and non-enzymatic components in cashew leaves under high salinity. Biologia Plantarum, 2012, 56, 172-176.	1.9	30
10	High temperature positively modulates oxidative protection in salt-stressed cashew plants. Environmental and Experimental Botany, 2011, 74, 162-170.	4.2	29
11	InfluÃªncia de porta-enxertos na resistÃªncia de mudas de cajueiro ao estresse salino. Pesquisa Agropecuaria Brasileira, 2009, 44, 361-367.	0.9	22
12	Impact of GA3 and spermine on postharvest quality of anthurium cut flowers (Anthurium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	3.6	20
13	Jatropha curcasand Ricinus communisdisplay contrasting photosynthetic mechanisms in response to environmental conditions. Scientia Agricola, 2015, 72, 260-269.	1.2	16
14	Involvement of cation channels and NH₄⁺-sensitive K⁺ transporters in Na⁺ uptake by cowpea roots under salinity. Biologia Plantarum, 2009, 53, 764-768.	1.9	13
15	High CO2 favors ionic homeostasis, photoprotection, and lower photorespiration in salt-stressed cashew plants. Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	9
16	Association of preharvest management with oxidative protection and enzymatic browning in minimally processed cassava. Journal of Food Biochemistry, 2019, 43, e12840.	2.9	9
17	APPLICATION OF ANTIOXIDANTS AND EDIBLE STARCH COATING TO REDUCE BROWNING OF MINIMALLY-PROCESSED CASSAVA. Revista Caatinga, 2017, 30, 503-512.	0.7	8
18	Variabilidade de indicadores fisiolÃ³gicos de resistÃªncia Ã salinidade entre genÃ³tipos de cajueiro-anÃ£o e gigante. Pesquisa Agropecuaria Brasileira, 2011, 46, 1-8.	0.9	8

#	Article	IF	Citations
19	Salinity affects indirectly nitrate acquisition associated with glutamine accumulation in cowpea roots. Biologia Plantarum, 2012, 56, 575-580.	1.9	7
20	QUALITY OF MINIMALLY PROCESSED YAM (Dioscorea sp.) STORED AT TWO DIFFERENT TEMPERATURES. Revista Caatinga, 2016, 29, 25-36.	0.7	7
21	CinÃ©tica de absorÃ§Ã£o de K+ na ausÃªncia e presenÃ§a de Na+ em raÃzes de cajueiro. Revista Ciencia Agronomica, 2012, 43, 439-445.	0.3	1
22	Salicylic acid mitigates salinity effects by enhancing the growth, CO2 assimilation, and antioxidant protection in Jatropha curcas plants. Indian Journal of Plant Physiology, 2014, 19, 345-350.	0.8	1
23	Effect of multilayer nylon packages on the oxidative damage of minimally processed yam. Brazilian Journal of Food Technology, 2019, 22, .	0.8	1
24	GROWTH AND PHOTOSYNTHETIC EFFICIENCY OF Atriplex nummularia UNDER DIFFERENT SOIL MOISTURE AND SALINE TAILINGS. Revista Caatinga, 2019, 32, 493-505.	0.7	1
25	Use of the abrasion technique in minimal processing as an alternative to increase purchase acceptability and minimize browning in yam. Journal of the Science of Food and Agriculture, 2022, 102, 121-131.	3.5	1