JosÃ© Manuel MartÃ-nez-Rivas

List of Publications by Year
in descending order

50 papers	2,050 citations	236912 25 h-index	243610 44 g-index
50 all docs	50 docs citations	50 times ranked	2341 citing authors

#	Article	IF	Citations
1	Stepwise strategy based on 1H-NMR fingerprinting in combination with chemometrics to determine the content of vegetable oils in olive oil mixtures. Food Chemistry, 2022, 366, 130588.	8.2	14
2	Carbon supply and water status regulate fatty acid and triacylglycerol biosynthesis at transcriptional level in the olive mesocarp. Plant, Cell and Environment, 2022, 45, 2366-2380.	5.7	4
3	The Oleic/Linoleic Acid Ratio in Olive (Olea europaea L.) Fruit Mesocarp Is Mainly Controlled by OeFAD2-2 and OeFAD2-5 Genes Together With the Different Specificity of Extraplastidial Acyltransferase Enzymes. Frontiers in Plant Science, 2021, 12, 653997.	3.6	35
4	Large-scale evaluation of shotgun triacylglycerol profiling for the fast detection of olive oil adulteration. Food Control, 2021, 123, 107851.	5.5	12
5	Modification of 13-hydroperoxide lyase expression in olive affects plant growth and results in altered volatile profile. Plant Science, 2021, 313, 111083.	3.6	9
6	Distinct Physiological Roles of Three Phospholipid:Diacylglycerol Acyltransferase Genes in Olive Fruit with Respect to Oil Accumulation and the Response to Abiotic Stress. Frontiers in Plant Science, 2021, 12, 751959.	3.6	9
7	Specialized Functions of Olive FAD2 Gene Family Members Related to Fruit Development and the Abiotic Stress Response. Plant and Cell Physiology, 2020, 61, 427-441.	3.1	23
8	Lipid Composition and Associated Gene Expression Patterns during Pollen Germination and Pollen Tube Growth in Olive (Olea europaea L.). Plant and Cell Physiology, 2020, 61, 1348-1364.	3.1	17
9	Editorial: Proceedings of Olivebioteq 2018 â€“ Olive Management, Biotechnology and Authenticity of Olive Products. Frontiers in Plant Science, 2020, 11, 860.	3.6	0
10	Olive oil mixtures. Part one: Decisional trees or how to verify the olive oil percentage in declared blends. Food Chemistry, 2020, 315, 126235.	8.2	7
11	Effect of saline irrigation on physiological traits, fatty acid composition and desaturase genes expression in olive fruit mesocarp. Plant Physiology and Biochemistry, 2019, 141, 423-430.	5.8	21
12	Transcriptional Regulation of Stearoyl-Acyl Carrier Protein Desaturase Genes in Response to Abiotic Stresses Leads to Changes in the Unsaturated Fatty Acids Composition of Olive Mesocarp. Frontiers in Plant Science, 2019, 10, 251.	3.6	43
13	Effect of a regulated deficit irrigation strategy in a hedgerow â€˜Arbequinaâ€™ olive orchard on the mesocarp fatty acid composition and desaturase gene expression with respect to olive oil quality. Agricultural Water Management, 2018, 204, 100-106.	5.6	41
14	Mapping quantitative trait loci controlling fatty acid composition in olive. Euphytica, 2017, 213, 1.	1.2	16
15	An Oleuropein Î²-Glucosidase from Olive Fruit Is Involved in Determining the Phenolic Composition of Virgin Olive Oil. Frontiers in Plant Science, 2017, 8, 1902.	3.6	29
16	Volatile Compound Profiling by HS-SPME/GC-MS-FID of a Core Olive Cultivar Collection as a Tool for Aroma Improvement of Virgin Olive Oil. Molecules, 2017, 22, 141.	3.8	31
17	Transcriptional Analysis of Stearoyl-Acyl Carrier Protein Desaturase Genes from Olive (<i>Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 and Food Chemistry, 2016, 64, 7770-7781.	5.2	32
18	Characterization of the S. cerevisiae inp51 mutant links phosphatidylinositol 4,5-bisphosphate levels with lipid content, membrane fluidity and cold growth. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2016, 1861, 213-226.	2.4	23

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19	Differential Contribution of Endoplasmic Reticulum and Chloroplast Ï‰-3 Fatty Acid Desaturase Genes to the Linolenic Acid Content of Olive (<i>Olea europaea</i>) Fruit. Plant and Cell Physiology, 2016, 57, 138-151.	3.1	69
20	Non-redundant Contribution of the Plastidial FAD8 Ï‰-3 Desaturase to Glycerolipid Unsaturation at Different Temperatures in Arabidopsis. Molecular Plant, 2015, 8, 1599-1611.	8.3	48
21	Virus-Induced Alterations in Primary Metabolism Modulate Susceptibility to<i>Tobacco rattle virus</i>in Arabidopsis Â Â. Plant Physiology, 2014, 166, 1821-1838.	4.8	52
22	Stress-dependent regulation of 13-lipoxygenases and 13-hydroperoxide lyase in olive fruit mesocarp. Phytochemistry, 2014, 102, 80-88.	2.9	23
23	The Evolutionary Conserved Oil Body Associated Protein OBAP1 Participates in the Regulation of Oil Body Size Â Â. Plant Physiology, 2014, 164, 1237-1249.	4.8	42
24	Pathogen and Circadian Controlled 1 (PCC1) regulates polar lipid content, ABA-related responses, and pathogen defence in Arabidopsis thaliana. Journal of Experimental Botany, 2013, 64, 3385-3395.	4.8	42
25	De Novo Assembly and Functional Annotation of the Olive (Olea europaea) Transcriptome. DNA Research, 2013, 20, 93-108.	3.4	84
26	Contribution of the different omega-3 fatty acid desaturase genes to the cold response in soybean. Journal of Experimental Botany, 2012, 63, 4973-4982.	4.8	81
27	Thermal Inactivation Kinetics of Recombinant Proteins of the Lipoxygenase Pathway Related to the Synthesis of Virgin Olive Oil Volatile Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 6477-6482.	5.2	9
28	Molecular cloning, functional characterization and transcriptional regulation of a 9-lipoxygenase gene from olive. Phytochemistry, 2012, 74, 58-68.	2.9	29
29	Effect of different environmental stresses on the expression of oleate desaturase genes and fatty acid composition in olive fruit. Phytochemistry, 2011, 72, 178-187.	2.9	111
30	Increasing <i>Ï‰</i>-3 Desaturase Expression in Tomato Results in Altered Aroma Profile and Enhanced Resistance to Cold Stress Â Â. Plant Physiology, 2010, 153, 655-665.	4.8	121
31	Isolation, Expression, and Characterization of a 13-Hydroperoxide Lyase Gene from Olive Fruit Related to the Biosynthesis of the Main Virgin Olive Oil Aroma Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 5649-5657.	5.2	25
32	Expression Analysis Identifies <i>FAD2-2</i> as the Olive Oleate Desaturase Gene Mainly Responsible for the Linoleic Acid Content in Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 6199-6206.	5.2	100
33	Functional Characterization of Two 13-Lipoxygenase Genes from Olive Fruit in Relation to the Biosynthesis of Volatile Compounds of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 9097-9107.	5.2	46
34	The utilization and desaturation of oleate and linoleate during glycerolipid biosynthesis in olive (Olea europaea L.) callus cultures. Journal of Experimental Botany, 2008, 59, 2425-2435.	4.8	47
35	Temperature-dependent endogenous oxygen concentration regulates microsomal oleate desaturase in developing sunflower seeds. Journal of Experimental Botany, 2007, 58, 3171-3181.	4.8	87
36	Fluidization of Membrane Lipids Enhances the Tolerance of Saccharomyces cerevisiae to Freezing and Salt Stress. Applied and Environmental Microbiology, 2007, 73, 110-116.	3.1	181

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37	Molecular cloning and characterization of genes encoding two microsomal oleate desaturases (FAD2) from olive. Phytochemistry, 2005, 66, 1417-1426.	2.9	142
38	Differential temperature regulation of three sunflower microsomal oleate desaturase (FAD2) isoforms overexpressed inSaccharomyces cerevisiae. European Journal of Lipid Science and Technology, 2004, 106, 583-590.	1.5	22
39	Growth Temperature Control of the Linoleic Acid Content in Safflower (Carthamus tinctorius) Seed Oil. Journal of Agricultural and Food Chemistry, 2004, 52, 332-336.	5.2	31
40	Oxygen-independent temperature regulation of the microsomal oleate desaturase (FAD2) activity in developing sunflower (Helianthus annuus) seeds. Physiologia Plantarum, 2003, 117, 179-185.	5.2	26
41	Purification and characterization of chloroplastic NADP-isocitrate dehydrogenase from Chlamydomonas reinhardtii. Physiologia Plantarum, 2003, 118, 157-163.	5.2	3
42	Temperature and oxygen regulation of oleate desaturation in developing sunflower (Helianthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	5.2	23
43	Title is missing!. Molecular Breeding, 2001, 8, 159-168.	2.1	124
44	Temperature and oxygen regulation of microsomal oleate desaturase (FAD2) from sunflower. Biochemical Society Transactions, 2000, 28, 890-892.	3.4	21
45	Purification and Characterization of NAD-Isocitrate Dehydrogenase from Chlamydomonas reinhardtii1. Plant Physiology, 1998, 118, 249-255.	4.8	18
46	Characterisation of cDNA and genomic clones encoding homologues of the 65 kDa regulatory subunit of protein phosphatase 2A in Arabidopsis thaliana. Plant Molecular Biology, 1994, 26, 1125-1138.	3.9	30
47	Studies on the Isoforms of Isocitrate Dehydrogenase from Chlamydomonas reinhardtii. Journal of Plant Physiology, 1994, 143, 129-134.	3.5	7
48	Isolation of cDNAs from <i>Brassica napus</i> encoding the biotin-binding and transcarboxylase domains of acetyl-CoA carboxylase: assignment of the domain structure in a full-length <i>Arabidopsis thaliana</i> genomic clone. Biochemical Journal, 1994, 301, 599-605.	3.7	14
49	Effect of culture conditions on the isocitrate dehydrogenase and isocitrate lyase activities in Chlamydomonas reinhardtii. Physiologia Plantarum, 1993, 88, 599-603.	5.2	15
50	Functional properties of purified ferredoxin-glutamate synthase from Chlamydomon as reinhardtii. Phytochemistry, 1990, 29, 711-717.	2.9	11