José L Rambla

List of Publications by Year in descending order

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IOSÃO I RAMBIA

#	Article	IF	CITATIONS
1	A chemical genetic roadmap to improved tomato flavor. Science, 2017, 355, 391-394.	12.6	561
2	Cytosolic and Plastoglobule-targeted Carotenoid Dioxygenases from Crocus sativus Are Both Involved in β-Ionone Release. Journal of Biological Chemistry, 2008, 283, 24816-24825.	3.4	235
3	Volatile Compounds in Citrus Essential Oils: A Comprehensive Review. Frontiers in Plant Science, 2019, 10, 12.	3.6	216
4	The expanded tomato fruit volatile landscape. Journal of Experimental Botany, 2013, 65, 4613-4623.	4.8	155
5	Metabolic characterization of loci affecting sensory attributes in tomato allows an assessment of the influence of the levels of primary metabolites and volatile organic contents. Journal of Experimental Botany, 2009, 60, 2139-2154.	4.8	151
6	Genetic Analysis of Strawberry Fruit Aroma and Identification of <i>O</i> - <i>Methyltransferase FaOMT</i> as the Locus Controlling Natural Variation in Mesifurane Content Â. Plant Physiology, 2012, 159, 851-870.	4.8	132
7	NON-SMOKY GLYCOSYLTRANSFERASE1 Prevents the Release of Smoky Aroma from Tomato Fruit. Plant Cell, 2013, 25, 3067-3078.	6.6	108
8	Metabolite and target transcript analyses during Crocus sativus stigma development. Phytochemistry, 2009, 70, 1009-1016.	2.9	106
9	Comparative Analysis of the Volatile Fraction of Fruit Juice from Different Citrus Species. PLoS ONE, 2011, 6, e22016.	2.5	102
10	Tomato plants increase their tolerance to low temperature in a chilling acclimation process entailing comprehensive transcriptional and metabolic adjustments. Plant, Cell and Environment, 2016, 39, 2303-2318.	5.7	91
11	New target carotenoids for CCD4 enzymes are revealed with the characterization of a novel stress-induced carotenoid cleavage dioxygenase gene from Crocus sativus. Plant Molecular Biology, 2014, 86, 555-569.	3.9	84
12	A plant spermine oxidase/dehydrogenase regulated by the proteasome and polyamines. Journal of Experimental Botany, 2014, 65, 1585-1603.	4.8	71
13	Identification, introgression, and validation of fruit volatile QTLs from a red-fruited wild tomato species. Journal of Experimental Botany, 2017, 68, erw455.	4.8	61
14	Thermospermine levels are controlled by an auxinâ€dependent feedback loop mechanism in <i>Populus</i> xylem. Plant Journal, 2013, 75, 685-698.	5.7	57
15	Fruit flesh volatile and carotenoid profile analysis within the <i>Cucumis melo</i> L. species reveals unexploited variability for future genetic breeding. Journal of the Science of Food and Agriculture, 2018, 98, 3915-3925.	3.5	50
16	Thermospermine catabolism increases Arabidopsis thaliana resistance to Pseudomonas viridiflava. Journal of Experimental Botany, 2013, 64, 1393-1402.	4.8	49
17	Zoophytophagous mirids provide pest control by inducing direct defences, antixenosis and attraction to parasitoids in sweet pepper plants. Pest Management Science, 2018, 74, 1286-1296.	3.4	48
18	Eugenol Production in Achenes and Receptacles of Strawberry Fruits Is Catalyzed by Synthases Exhibiting Distinct Kinetics. Plant Physiology, 2013, 163, 946-958.	4.8	46

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19	Genetic analysis of the wild strawberry (Fragaria vesca) volatile composition. Plant Physiology and Biochemistry, 2017, 121, 99-117.	5.8	42
20	Orius laevigatus strengthens its role as a biological control agent by inducing plant defenses. Journal of Pest Science, 2018, 91, 55-64.	3.7	42
21	Crocins with High Levels of Sugar Conjugation Contribute to the Yellow Colours of Early-Spring Flowering Crocus Tepals. PLoS ONE, 2013, 8, e71946.	2.5	39
22	Gene-Metabolite Networks of Volatile Metabolism in Airen and Tempranillo Grape Cultivars Revealed a Distinct Mechanism of Aroma Bouquet Production. Frontiers in Plant Science, 2016, 7, 1619.	3.6	38
23	Expression of two barley proteinase inhibitors in tomato promotes endogenous defensive response and enhances resistance to Tuta absoluta. BMC Plant Biology, 2018, 18, 24.	3.6	37
24	Biological activity and specificity of Miridae-induced plant volatiles. BioControl, 2018, 63, 203-213.	2.0	36
25	A Non-targeted Metabolomics Approach Unravels the VOCs Associated with the Tomato Immune Response against Pseudomonas syringae. Frontiers in Plant Science, 2017, 8, 1188.	3.6	35
26	Quantitation of biogenic tetraamines in Arabidopsis thaliana. Analytical Biochemistry, 2010, 397, 208-211.	2.4	29
27	Headspaceâ€based techniques to identify the principal volatile compounds in red grape cultivars. International Journal of Food Science and Technology, 2009, 44, 510-518.	2.7	28
28	Tomato fruit volatile profiles are highly dependent on sample processing and capturing methods. Metabolomics, 2015, 11, 1708-1720.	3.0	28
29	Fruit Volatile Profiles of Two <i>Citrus</i> Hybrids Are Dramatically Different from Those of Their Parents. Journal of Agricultural and Food Chemistry, 2014, 62, 11312-11322.	5.2	27
30	Eliciting tomato plant defenses by exposure to herbivore induced plant volatiles. Entomologia Generalis, 2021, 41, 209-218.	3.1	24
31	Changes in the volatile profile of citrus fruit submitted to postharvest degreening treatment. Postharvest Biology and Technology, 2017, 133, 48-56.	6.0	23
32	Tomato trichomes are deadly hurdles limiting the establishment of Amblyseius swirskii Athias-Henriot (Acari: Phytoseiidae). Biological Control, 2021, 157, 104572.	3.0	21
33	New sources for high resistance of tomato to the tomato spotted wilt virus from Lycopersicon peruvianum. Plant Breeding, 1999, 118, 425-429.	1.9	18
34	Plant exposure to herbivore-induced plant volatiles: a sustainable approach through eliciting plant defenses. Journal of Pest Science, 2021, 94, 1221-1235.	3.7	17
35	Metabolomic Profiling of Plant Tissues. Methods in Molecular Biology, 2015, 1284, 221-235.	0.9	16
36	Biochemical quantitation of the eIF5A hypusination in Arabidopsis thaliana uncovers ABA-dependent regulation. Frontiers in Plant Science, 2014, 5, 202.	3.6	12

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37	Inheritance of Secondary Metabolites and Gene Expression Related to Tomato Fruit Quality. International Journal of Molecular Sciences, 2022, 23, 6163.	4.1	9
38	Fine-Tuning Tomato Agronomic Properties by Computational Genome Redesign. PLoS Computational Biology, 2012, 8, e1002528.	3.2	7
39	Evaluation of Unintended Effects in the Composition of Tomatoes Expressing a Human Immunoglobulin A against Rotavirus. Journal of Agricultural and Food Chemistry, 2014, 62, 8158-8168.	5.2	6
40	Untargeted Metabolomics of Rind Essential Oils Allowed to Differentiate Two Closely Related Clementine Varieties. Plants, 2021, 10, 1789.	3.5	1
41	Determination of Plant Volatile Apocarotenoids. Methods in Molecular Biology, 2020, 2083, 165-175.	0.9	1