

Maria Concepci3n Mart3nez-Madrid

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

644
citations

567281

15
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

621
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	3.3	77
2	Endogenous levels of polyamines and abscisic acid in pepper fruits during growth and ripening. <i>Physiologia Plantarum</i> , 1995, 95, 73-76.	5.2	53
3	Polyamines, abscisic acid and ethylene production in tomato fruit. <i>Phytochemistry</i> , 1996, 43, 323-326.	2.9	51
4	Modified Atmosphere Packaging Minimizes Increases in Putrescine and Abscisic Acid Levels Caused by Chilling Injury in Pepper Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1668-1672.	5.2	51
5	CO ₂ Treatment of Zucchini Squash Reduces Chilling-Induced Physiological Changes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2465-2468.	5.2	50
6	Differential rind and pulp ripening of transgenic antisense ACC oxidase melon. <i>Plant Physiology and Biochemistry</i> , 2001, 39, 37-43.	5.8	46
7	Influence of Irrigation and Organic/Inorganic Fertilization on Chemical Quality of Almond (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 33	5.2	46
8	Oil Quality and Sensory Evaluation of Almond (<i>Prunus amygdalus</i>) Stored after Electron Beam Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2567-2573.	5.2	40
9	Review : Role of polyamines in chilling injury of fruit and vegetables/Revisi3n: El papel de las poliaminas en los da±os por fr±o de frutas y hortalizas. <i>Food Science and Technology International</i> , 1996, 2, 195-199.	2.2	36
10	Polyamines, Ethylene, and Physicochemical Changes in Low-Temperature-Stored Peach (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 33	5.2	33
11	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.	3.3	32
12	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.	2.1	28
13	The effect of beta ionization on the antioxidant potential of 6-BE® apricot and its relationship with quality. <i>Postharvest Biology and Technology</i> , 2007, 46, 63-70.	6.0	27
14	Preservative solutions containing boric acid delay senescence of carnation flowers. <i>Postharvest Biology and Technology</i> , 2001, 23, 133-142.	6.0	22
15	1-Methylcyclopropene affects the antioxidant system of apricots (<i>Prunus armeniaca</i> L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 33	3.5	16
16	Lipase catalyzed deacidification of tocopherol-rich distillates obtained from natural Vitamin E sources. <i>Process Biochemistry</i> , 2019, 77, 70-76.	3.7	12
17	Endogenous levels of polyamines and abscisic acid in pepper fruits during growth and ripening. <i>Physiologia Plantarum</i> , 1995, 95, 73-76.	5.2	9
18	Potential of Persimmon Dietary Fiber Obtained from Byproducts as Antioxidant, Prebiotic and Modulating Agent of the Intestinal Epithelial Barrier Function. <i>Antioxidants</i> , 2021, 10, 1668.	5.1	8

#	ARTICLE	IF	CITATIONS
19	Bound galloylated compounds in persimmon upcycled dietary fiber modulate microbial strains associated to human health after in vitro digestion. LWT - Food Science and Technology, 2022, 156, 113011.	5.2	4
20	Carotenoids from Persimmon (<i>Diospyros kaki</i> Thunb.) Byproducts Exert Photoprotective, Antioxidative and Microbial Anti-Adhesive Effects on HaCaT. Pharmaceutics, 2021, 13, 1898.	4.5	3