Maria ConcepciÃ“n MartÃnez-Madrid

List of Publications by Year
in descending order

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	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
2	Potential of Persimmon Dietary Fiber Obtained from Byproducts as Antioxidant, Prebiotic and Modulating Agent of the Intestinal Epithelial Barrier Function. Antioxidants, 2021, 10, 1668.	5.1	8
3	Carotenoids from Persimmon (Diospyros kaki Thunb.) Byproducts Exert Photoprotective, Antioxidative and Microbial Anti-Adhesive Effects on HaCaT. Pharmaceutics, 2021, 13, 1898.	4.5	3
4	Lipase catalyzed deacidification of tocopherol-rich distillates obtained from natural Vitamin E sources. Process Biochemistry, 2019, 77, 70-76.	3.7	12
5	1â€Methylcyclopropene affects the antioxidant system of apricots (Prunus armeniaca L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 549-555.	3.5	16
6	Effects of a pretreatment with nitric oxide on peach (Prunus persica L.) storage at room temperature. European Food Research and Technology, 2008, 227, 1599-1611.	3.3	77
7	Influence of Irrigation and Organic/Inorganic Fertilization on Chemical Quality of Almond (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	46
8	The effect of beta ionization on the antioxidant potential of â€˜BÃºlidaâ€™ apricot and its relationship with quality. Postharvest Biology and Technology, 2007, 46, 63-70.	6.0	27
9	Oil Quality and Sensory Evaluation of Almond (Prunus amygdalus) Stored after Electron Beam Processing. Journal of Agricultural and Food Chemistry, 2005, 53, 2567-2573.	5.2	40
10	Modified atmosphere packaging confers additional chilling tolerance on ethylene-inhibited cantaloupe Charentais melon fruit. European Food Research and Technology, 2004, 219, 614-619.	3.3	32
11	Behaviour of abscisic acid and polyamines in antisense ACC oxidase melon (Cucumis melo) during ripening. Functional Plant Biology, 2002, 29, 865.	2.1	28
12	Differential rind and pulp ripening of transgenic antisenseACC oxidase melon. Plant Physiology and Biochemistry, 2001, 39, 37-43.	5.8	46
13	Preservative solutions containing boric acid delay senescence of carnation flowers. Postharvest Biology and Technology, 2001, 23, 133-142.	6.0	22
14	CO2Treatment of Zucchini Squash Reduces Chilling-Induced Physiological Changes. Journal of Agricultural and Food Chemistry, 1998, 46, 2465-2468.	5.2	50
15	Polyamines, Ethylene, and Physicochemical Changes in Low-Temperature-Stored Peach (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	33
16	Modified Atmosphere Packaging Minimizes Increases in Putrescine and Abscisic Acid Levels Caused by Chilling Injury in Pepper Fruit. Journal of Agricultural and Food Chemistry, 1997, 45, 1668-1672.	5.2	51
17	Review : Role of polyamines in chilling injury of fruit and vegetables/RevisiÃ³n: El papel de las poliaminas en los daÃ±os por frÃo de frutas y hortalizas. Food Science and Technology International, 1996, 2, 195-199.	2.2	36
18	Polyamines, abscisic acid and ethylene production in tomato fruit. Phytochemistry, 1996, 43, 323-326.	2.9	51

#	Article	IF	Citations
19	Endogenous levels of polyamines and abscisic acid in pepper fruits during growth and ripening. Physiologia Plantarum, 1995, 95, 73-76.	5.2	53
20	Endogenous levels of polyamines and abscisic acid in pepper fruits during growth and ripening. Physiologia Plantarum, 1995, 95, 73-76.	5.2	9