

# Isabel Lara Ayala

## List of Publications by Year in descending order

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92  
papers

2,575  
citations

201674

27  
h-index

206112

48  
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93  
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93  
docs citations

93  
times ranked

2051  
citing authors

#	ARTICLE	IF	CITATIONS
1	Editorial: Fruit Responses to Biotic and Abiotic Stressors During Postharvest. <i>Frontiers in Plant Science</i> , 2022, 13, 914841.	3.6	1
2	Are Fruit Surface Differences in Two Blueberry Cultivars Major Drivers of Contrasting Postharvest Dynamics?. <i>Horticulturae</i> , 2022, 8, 607.	2.8	1
3	Ripening-related cell wall modifications in olive ( <i>Olea europaea</i> L.) fruit: A survey of nine genotypes. <i>Food Chemistry</i> , 2021, 338, 127754.	8.2	11
4	Compositional, structural and functional cuticle analysis of <i>Prunus laurocerasus</i> L. sheds light on cuticular barrier plasticity. <i>Plant Physiology and Biochemistry</i> , 2021, 158, 434-445.	5.8	17
5	Chemical and Sensory Characterization of Nine Spanish Monovarietal Olive Oils: An Emphasis on Wax Esters. <i>Agriculture (Switzerland)</i> , 2021, 11, 170.	3.1	1
6	Selfie ante literam. La autorepresentación del dibujante en la Description de l'Égypte y el nacimiento del romanticismo en las vedute arquitectónicas. <i>EGA Revista De Expresion Grafica Arquitectonica</i> , 2021, 26, 138-153.	0.2	0
7	Editorial: Physiological, Molecular and Genetic Perspectives of Chilling Tolerance in Horticultural Crops. <i>Frontiers in Plant Science</i> , 2020, 11, 602144.	3.6	6
8	Shelf Life Potential and the Fruit Cuticle: The Unexpected Player. <i>Frontiers in Plant Science</i> , 2019, 10, 770.	3.6	96
9	Insights Into Olive Fruit Surface Functions: A Comparison of Cuticular Composition, Water Permeability, and Surface Topography in Nine Cultivars During Maturation. <i>Frontiers in Plant Science</i> , 2019, 10, 1484.	3.6	19
10	Postharvest heat and CO <sub>2</sub> shocks induce changes in cuticle composition and cuticle-related gene expression in 'October Sun' peach fruit. <i>Postharvest Biology and Technology</i> , 2019, 148, 200-207.	6.0	22
11	Cell-wall metabolism of 'Arbequina' olive fruit picked at different maturity stages. <i>Acta Horticulturae</i> , 2018, , 133-138.	0.2	2
12	Dynamic Changes in Health-Promoting Properties and Eating Quality During Off-Vine Ripening of Tomatoes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1540-1560.	11.7	9
13	The Fruit Cuticle: Actively Tuning Postharvest Quality. , 2018, , 93-120.		4
14	Within-plant variability in blueberry ( <i>Vaccinium corymbosum</i> L.): maturity at harvest and position within the canopy influence fruit firmness at harvest and postharvest. <i>Postharvest Biology and Technology</i> , 2018, 146, 26-35.	6.0	25
15	Differential contribution of the two major polygalacturonases from <i>Penicillium digitatum</i> to virulence towards citrus fruit. <i>International Journal of Food Microbiology</i> , 2018, 282, 16-23.	4.7	28
16	Changes in quality and maturity of 'Duke' and 'Brigitta' blueberries during fruit development: postharvest implications. <i>Acta Horticulturae</i> , 2018, , 1495-1501.	0.2	10
17	Cuticular wax composition of 'Celeste' and 'Somerset' cherry fruit. <i>Acta Horticulturae</i> , 2017, , 639-646.	6.2	1
18	Does total antioxidant capacity play a central role in postharvest deterioration of 'Sweetheart' sweet cherry fruit?. <i>Acta Horticulturae</i> , 2017, , 515-522.	0.2	1

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19	Cell wall metabolism in cold-stored 'Somerset' sweet cherry fruit. <i>Acta Horticulturae</i> , 2017, , 543-548.	0.2	3
20	Refrigerated storage and calcium dips of ripe 'Celeste' sweet cherry fruit: Combined effects on cell wall metabolism. <i>Scientia Horticulturae</i> , 2017, 219, 182-190.	3.6	31
21	Chemical Composition and Water Permeability of Fruit and Leaf Cuticles of <i>Olea europaea</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8790-8797.	5.2	44
22	The effects of sous-vide cooking parameters on texture and cell wall modifications in two apple cultivars: A response surface methodology approach. <i>Food Science and Technology International</i> , 2017, 23, 99-109.	2.2	4
23	Firmness at Harvest Impacts Postharvest Fruit Softening and Internal Browning Development in Mechanically Damaged and Non-damaged Highbush Blueberries ( <i>Vaccinium corymbosum</i> L.). <i>Frontiers in Plant Science</i> , 2017, 8, 535.	3.6	47
24	Fruit characteristics and cuticle triterpenes as related to postharvest quality of highbush blueberries. <i>Scientia Horticulturae</i> , 2016, 211, 449-457.	3.6	72
25	The impact of maturity, storage temperature and storage duration on sensory quality and consumer satisfaction of 'Big Top' nectarines. <i>Scientia Horticulturae</i> , 2015, 190, 179-186.	3.6	34
26	Eating quality and health-promoting properties of two sweet cherry ( <i>Prunus avium</i> L.) cultivars stored in passive modified atmosphere. <i>Food Science and Technology International</i> , 2015, 21, 133-144.	2.2	15
27	A Focus on the Biosynthesis and Composition of Cuticle in Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4005-4019.	5.2	112
28	Post-storage cell wall metabolism in two sweet cherry ( <i>Prunus avium</i> L.) cultivars displaying different postharvest performance. <i>Food Science and Technology International</i> , 2015, 21, 416-427.	2.2	15
29	The effect of frozen storage on the phenolic compounds of <i>Morus nigra</i> L. (black mulberry) and <i>Morus alba</i> L. (white mulberry) fruit. <i>Fruits</i> , 2015, 70, 117-122.	0.4	4
30	The fruit cuticle as a modulator of postharvest quality. <i>Postharvest Biology and Technology</i> , 2014, 87, 103-112.	6.0	229
31	Fruit Cuticle Composition of a Melting and a Nonmelting Peach Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3488-3495.	5.2	57
32	Characterization of Cuticle Composition after Cold Storage of 'Celeste' and 'Somerset' Sweet Cherry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8722-8729.	5.2	67
33	CELL WALL MODIFICATIONS FOLLOWING COLD STORAGE OF CALCIUM-TREATED 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2012, , 841-848.	0.2	0
34	EATING QUALITY OF 'FUJI' APPLES AFFECTED BY A PERIOD OF COLD AIR AFTER ULO STORAGE. <i>Journal of Food Quality</i> , 2012, 35, 1-12.	2.6	0
35	FIRMNESS LOSS AND CELL WALL DEGRADATION AFTER AIR- OR CA-STORAGE OF 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 475-481.	0.2	1
36	CELL WALL CHARACTERISATION OF CRACKING-AFFECTED 'SNOW QUEEN' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 1111-1116.	0.2	0

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37	STORAGE TEMPERATURE DEPENDENCE OF BIOSYNTHESIS OF AROMA VOLATILE COMPOUNDS AND CONSUMER ACCEPTABILITY IN 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 531-537.	0.2	0
38	CELL WALL DISASSEMBLY DURING ON-TREE MATURATION, RIPENING AND SENESCENCE OF 'SNOW QUEEN' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 523-529.	0.2	0
39	BIOSYNTHESIS OF VOLATILE COMPOUNDS DURING ON-TREE MATURATION OF 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 515-521.	0.2	1
40	Preharvest Calcium Sprays Improve Volatile Emission at Commercial Harvest of 'Fuji Kiku-8' Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 335-341.	5.2	14
41	Comparison of the Volatile Profile and Sensory Analysis of 'Golden Reinders' Apples after the Application of a Cold Air Period after Ultralow Oxygen (ULO) Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6193-6201.	5.2	12
42	Volatile ester-synthesising capacity throughout on-tree maturation of 'Golden Reinders' apples. <i>Scientia Horticulturae</i> , 2011, 131, 6-14.	3.6	29
43	Treatments that suppress ethylene production or ethylene action modify <i>ADH</i> and <i>AAT</i> gene expression and aroma-related enzyme activities in 'Delbarde Estivale' apple: consequences for the aroma profiles of fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 182-188.	1.9	25
44	Softening and cell wall metabolism in late-season peach in response to controlled atmosphere and 1-MCP treatment. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 175-181.	1.9	17
45	Preharvest calcium applications inhibit some cell wall-modifying enzyme activities and delay cell wall disassembly at commercial harvest of 'Fuji Kiku-8' apples. <i>Postharvest Biology and Technology</i> , 2011, 62, 161-167.	6.0	50
46	Increased straight-chain esters content after ultra low oxygen storage and its relation to the lipooxygenase system in 'Golden Reinders' apples. <i>European Food Research and Technology</i> , 2011, 232, 51-61.	3.3	7
47	Cell wall-modifying enzymes and firmness loss in ripening 'Golden Reinders' apples: A comparison between calcium dips and ULO storage. <i>Food Chemistry</i> , 2011, 128, 1072-1079.	8.2	65
48	INFLUENCE OF CALCIUM DIPS ON BIOSYNTHESIS OF AROMA VOLATILE COMPOUNDS IN 'FUJI KIKU-8' APPLES. <i>Acta Horticulturae</i> , 2010, , 789-794.	0.2	1
49	SENSORY EVALUATION OF CALCIUM-DIPPED 'FUJI KIKU-8' AND 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 799-805.	0.2	0
50	CELL WALL MODIFICATIONS DURING ON-TREE DEVELOPMENT AND MATURATION OF 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 1031-1036.	0.2	0
51	ETHYLENE SUPPRESSION MODIFIES GENE EXPRESSION AND ACTIVITY OF AROMA VOLATILE-RELATED ENZYMES IN 'DELBARD ESTIVALE' APPLES. <i>Acta Horticulturae</i> , 2010, , 1093-1098.	0.2	5
52	The emission of flavour-contributing volatile esters by 'Golden Reinders' apples is improved after mid-term storage by postharvest calcium treatment. <i>Postharvest Biology and Technology</i> , 2010, 57, 114-123.	6.0	30
53	Cell wall disassembly during the melting phase of softening in 'Snow Queen' nectarines. <i>Postharvest Biology and Technology</i> , 2010, 58, 88-92.	6.0	19
54	Volatile ester-synthesising capacity in 'Tardibelle' peach fruit in response to controlled atmosphere and 1-MCP treatment. <i>Food Chemistry</i> , 2010, 123, 698-704.	8.2	79

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55	AROMA VOLATILE COMPOUNDS INFLUENCING SENSORY ACCEPTABILITY OF 'GOLDEN REINDERS' APPLES AFTER ULO STORAGE. <i>Acta Horticulturae</i> , 2010, , 225-228.	0.2	0
56	CELL WALL-MODIFYING ENZYME ACTIVITIES AFTER CONTROLLED ATMOSPHERE STORAGE OF CALCIUM-TREATED 'FUJI' APPLES. <i>Acta Horticulturae</i> , 2010, , 213-216.	0.2	0
57	MODIFICATIONS IN CELL WALL COMPOSITION AFTER STORAGE OF 1-MCP-TREATED PEACH FRUIT. <i>Acta Horticulturae</i> , 2010, , 221-224.	0.2	0
58	Shelf-life of â€Golden Reindersâ€™ Apples after Ultra Low Oxygen Storage: Effect on Aroma Volatile Compounds, Standard Quality Parameters, Sensory Attributes and Acceptability. <i>Food Science and Technology International</i> , 2009, 15, 481-493.	2.2	8
59	Influence of the combination of different atmospheres on diphenylamine, folpet and imazalil content in cold-stored â€Pink Ladyâ€™ apples. <i>Postharvest Biology and Technology</i> , 2009, 51, 104-109.	6.0	6
60	Effect of controlled atmospheres and shelf life period on concentrations of volatile substances released by â€Pink Ladyâ€™ apples and on consumer acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1023-1034.	3.5	19
61	Calcium Dips Enhance Volatile Emission of Cold-Stored â€Fuji Kiku-8â€™ Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4931-4938.	5.2	8
62	Cold storage conditions affect the persistence of diphenylamine, folpet and imazalil residues in â€Pink Ladyâ€™ apples. <i>LWT - Food Science and Technology</i> , 2009, 42, 557-562.	5.2	3
63	Overall quality of â€Rich Ladyâ€™ peach fruit after air- or CA storage. The importance of volatile emission. <i>LWT - Food Science and Technology</i> , 2009, 42, 1520-1529.	5.2	38
64	Lipoxygenase Activity Is Involved in the Regeneration of Volatile Ester-Synthesizing Capacity after Ultra-Low Oxygen Storage of â€Fujiâ€™ Apple. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4305-4312.	5.2	27
65	PANEL CONSONANCE IN THE SENSORY EVALUATION OF APPLE ATTRIBUTES: INFLUENCE OF MEALINESS ON SWEETNESS PERCEPTION. <i>Journal of Sensory Studies</i> , 2008, 23, 656-670.	1.6	20
66	Changes in biosynthesis of aroma volatile compounds during on-tree maturation of â€Pink Ladyâ€™ apples. <i>Postharvest Biology and Technology</i> , 2008, 47, 286-295.	6.0	67
67	Physicochemical measurements in â€Mondial Galaâ€™ apples stored at different atmospheres: Influence on consumer acceptability. <i>Postharvest Biology and Technology</i> , 2008, 50, 135-144.	6.0	41
68	Long-Term Storage of Pink Lady Apples Modifies Volatile-Involved Enzyme Activities: Consequences on Production of Volatile Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9166-9174.	5.2	22
69	Regeneration of Volatile Compounds in Fuji Apples Following Ultra Low Oxygen Atmosphere Storage and Its Effect on Sensory Acceptability. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8490-8497.	5.2	18
70	Preliminary Evaluation of the Implementation of a Mentorship Plan in the Faculty of Education at the University of Lleida (UdL), Spain. <i>Higher Education in Europe</i> , 2008, 33, 447-456.	0.6	4
71	Quality and Volatile Emission Changes of 'Mondial Gala' Apples during On-tree Maturation and Postharvest Storage in Air or Controlled Atmosphere. <i>Food Science and Technology International</i> , 2008, 14, 285-294.	2.2	3
72	Development of aroma-synthesising capacity throughout fruit maturation of â€Mondial Galaâ€™ apples. <i>Journal of Horticultural Science and Biotechnology</i> , 2008, 83, 253-259.	1.9	8

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73	SENSORY ACCEPTANCE OF CA-STORED PEACH FRUIT. RELATIONSHIP TO INSTRUMENTAL QUALITY PARAMETERS. <i>Acta Horticulturae</i> , 2008, , 225-230.	0.2	8
74	CELL WALL-MODIFYING ENZYME ACTIVITIES AFTER STORAGE OF 1-MCP-TREATED PEACH FRUIT. <i>Acta Horticulturae</i> , 2008, , 137-142.	0.2	3
75	APPLICATION OF DIFFERENT TREATMENTS (CA, MA, N2O AND 1-MCP) TO IMPROVE QUALITY OF TWO PEACH VARIETIES. <i>Acta Horticulturae</i> , 2008, , 129-134.	0.2	0
76	Volatile Emission after Controlled Atmosphere Storage of Mondial Gala Apples ( <i>Malus domestica</i> ): Relationship to Some Involved Enzyme Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6087-6095.	5.2	36
77	Volatile compounds, quality parameters and consumer acceptance of 'Pink Lady'™ apples stored in different conditions. <i>Postharvest Biology and Technology</i> , 2007, 43, 55-66.	6.0	95
78	Post-harvest heat treatments modify cell wall composition of strawberry ( <i>Fragaria ananassa</i> Duch.) fruit. <i>Scientia Horticulturae</i> , 2006, 109, 48-53.	3.6	42
79	Multivariate analysis of modifications in biosynthesis of volatile compounds after CA storage of 'Fuji'™ apples. <i>Postharvest Biology and Technology</i> , 2006, 39, 19-28.	6.0	66
80	Volatile production, quality and aroma-related enzyme activities during maturation of 'Fuji'™ apples. <i>Postharvest Biology and Technology</i> , 2004, 31, 217-227.	6.0	149
81	Aroma volatile compounds of 'Fuji'™ apples in relation to harvest date and cold storage technology. <i>Postharvest Biology and Technology</i> , 2004, 32, 29-44.	6.0	101
82	Modifications in cell wall composition after cold storage of calcium-treated strawberry ( <i>Fragaria</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.0	137
83	Biosynthesis of volatile aroma compounds in pear fruit stored under long-term controlled-atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2003, 29, 29-39.	6.0	138
84	Cold-induced ethylene biosynthesis is differentially regulated in peel and pulp tissues of 'Granny Smith'™ apple fruit. <i>Postharvest Biology and Technology</i> , 2003, 29, 109-119.	6.0	20
85	USE OF CA, MA, SHOCKS OF CO2 AND HEAT TREATMENTS TO IMPROVE STORAGE OF TWO PEACH CULTIVARS GROWN IN LLEIDA, SPAIN. <i>Acta Horticulturae</i> , 2003, , 289-295.	0.2	5
86	Changes in Abscisic Acid Levels, Ethylene Biosynthesis, and Protein Patterns during Fruit Maturation of 'Granny Smith' Apples. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 183-189.	1.0	37
87	Development of Ethylene-synthesizing Capacity in Preclimacteric Apples: Interaction between Abscisic Acid and Ethylene. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 505-512.	1.0	26
88	A mutant induced in the malting barley cv Triumph with reduced dormancy and ABA response. <i>Theoretical and Applied Genetics</i> , 1999, 98, 347-355.	3.6	27
89	Relationships between ethylene, abscisic acid and quality during postharvest storage of 'Granny Smith' apples. <i>Postharvest Biology and Technology</i> , 1998, 13, 11-18.	6.0	12
90	ACC oxidase activation by cold storage on 'Passe-Crassane'™ pears: effect of calcium treatment. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 421-426.	3.5	18

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91	Cell wall disassembly and post-harvest deterioration of "sweetheart"™ sweet cherry fruit: involvement of enzymic and non-enzymic factors. Pure and Applied Chemical Sciences, 0, 1, 1-18.	0.0	7
92	Preharvest sprays and their effects on the postharvest quality of fruit. Stewart Postharvest Review, 0, 9, 1-12.	0.7	12