Wilfried Schwab

List of Publications by Year
in descending order

167 papers	10,692 citations	36303 51 h-index	37204 96 g-index
179 all docs	179 docs citations	179 times ranked	10002 citing authors

#	Article	IF	Citations
1	The genome of woodland strawberry (Fragaria vesca). Nature Genetics, 2011, 43, 109-116.	21.4	1,091
2	Biosynthesis of plantâ€derived flavor compounds. Plant Journal, 2008, 54, 712-732.	5.7	972
3	Terpenoid Metabolism in Wild-Type and Transgenic Arabidopsis Plants[W]. Plant Cell, 2003, 15, 2866-2884.	6.6	461
4	Gain and Loss of Fruit Flavor Compounds Produced by Wild and Cultivated Strawberry Species. Plant Cell, 2004, 16, 3110-3131.	6.6	427
5	<i>MYB10</i>plays a major role in the regulation of flavonoid/phenylpropanoid metabolism during ripening of<i>Fragaria</i>Ã—<i>ananassa</i>fruits. Journal of Experimental Botany, 2014, 65, 401-417.	4.8	252
6	Cloning and functional characterization of carotenoid cleavage dioxygenase 4 genes. Journal of Experimental Botany, 2009, 60, 3011-3022.	4.8	210
7	Molecular interaction between Methylobacterium extorquens and seedlings: growth promotion, methanol consumption, and localization of the methanol emission site. Journal of Experimental Botany, 2006, 57, 4025-4032.	4.8	201
8	Expression of Clarkia S-linalool synthase in transgenic petunia plants results in the accumulation of S-linalyl-Î²-d-glucopyranoside. Plant Journal, 2001, 27, 315-324.	5.7	200
9	RNAi-induced silencing of gene expression in strawberry fruit (Fragariaâ€ƒÃ—â€ƒananassa) by agroinfiltration: a rapid assay for gene function analysis. Plant Journal, 2006, 48, 818-826.	5.7	190
10	Metabolome diversity: too few genes, too many metabolites?. Phytochemistry, 2003, 62, 837-849.	2.9	186
11	Redirection of Flavonoid Biosynthesis through the Down-Regulation of an Anthocyanidin Glucosyltransferase in Ripening Strawberry Fruit Â Â. Plant Physiology, 2008, 146, 1528-1539.	4.8	167
12	FaQR, Required for the Biosynthesis of the Strawberry Flavor Compound 4-Hydroxy-2,5-Dimethyl-3(2H)-Furanone, Encodes an Enone Oxidoreductase. Plant Cell, 2006, 18, 1023-1037.	6.6	156
13	Feedback inhibition of the general phenylpropanoid and flavonol biosynthetic pathways upon a compromised flavonol-3-O-glycosylation. Journal of Experimental Botany, 2012, 63, 2465-2478.	4.8	146
14	The Carotenase AtCCD1 from Arabidopsis thaliana Is a Dioxygenase. Journal of Biological Chemistry, 2006, 281, 9845-9851.	3.4	135
15	Isolation, cloning and expression of a multifunctional O-methyltransferase capable of forming 2,5-dimethyl-4-methoxy-3(2H)-furanone, one of the key aroma compounds in strawberry fruits. Plant Journal, 2002, 31, 755-765.	5.7	133
16	Sesquiterpene glucosylation mediated by glucosyltransferase UGT91Q2 is involved in the modulation of cold stress tolerance in tea plants. New Phytologist, 2020, 226, 362-372.	7.3	131
17	Increased and Altered Fragrance of Tobacco Plants after Metabolic Engineering Using Three Monoterpene Synthases from Lemon. Plant Physiology, 2004, 134, 510-519.	4.8	125
18	Substrate promiscuity of RdCCD1, a carotenoid cleavage oxygenase from Rosa damascena. Phytochemistry, 2009, 70, 457-464.	2.9	121

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19	Dynamic change in amino acids, catechins, alkaloids, and gallic acid in six types of tea processed from the same batch of fresh tea (Camellia sinensis L.) leaves. Journal of Food Composition and Analysis, 2019, 77, 28-38.	3.9	120
20	Attractive but Toxic: Emerging Roles of Glycosidically Bound Volatiles and Glycosyltransferases Involved in Their Formation. Molecular Plant, 2018, 11, 1225-1236.	8.3	119
21	Transformation of terpenes into fine chemicals. European Journal of Lipid Science and Technology, 2013, 115, 3-8.	1.5	105
22	A UDP-Glucose:Monoterpenol Glucosyltransferase Adds to the Chemical Diversity of the Grapevine Metabolome. Plant Physiology, 2014, 165, 561-581.	4.8	105
23	Cinnamate Metabolism in Ripening Fruit. Characterization of a UDP-Glucose:Cinnamate Glucosyltransferase from Strawberry. Plant Physiology, 2006, 140, 1047-1058.	4.8	104
24	Multi-substrate flavonol O-glucosyltransferases from strawberry (FragariaÃ—ananassa) achene and receptacle. Journal of Experimental Botany, 2008, 59, 2611-2625.	4.8	102
25	Functional Characterization of FaCCD1: A Carotenoid Cleavage Dioxygenase from Strawberry Involved in Lutein Degradation during Fruit Ripening. Journal of Agricultural and Food Chemistry, 2008, 56, 9277-9285.	5.2	101
26	The fruit ripening-related gene FaAAT2 encodes an acyl transferase involved in strawberry aroma biogenesis. Journal of Experimental Botany, 2012, 63, 4275-4290.	4.8	101
27	Activity-Based Profiling of a Physiologic Aglycone Library Reveals Sugar Acceptor Promiscuity of Family 1 UDP-Glucosyltransferases from Grape. Plant Physiology, 2014, 166, 23-39.	4.8	101
28	The Strawberry Fruit Fra a Allergen Functions in Flavonoid Biosynthesis. Molecular Plant, 2010, 3, 113-124.	8.3	94
29	Maize Lc transcription factor enhances biosynthesis of anthocyanins, distinct proanthocyanidins and phenylpropanoids in apple (Malus domestica Borkh.). Planta, 2007, 226, 1243-1254.	3.2	92
30	Metabolic Interaction between Anthocyanin and Lignin Biosynthesis Is Associated with Peroxidase FaPRX27 in Strawberry Fruit Â. Plant Physiology, 2013, 163, 43-60.	4.8	90
31	Amino Acid Export in Developing Arabidopsis Seeds Depends on UmamiT Facilitators. Current Biology, 2015, 25, 3126-3131.	3.9	90
32	Characterization of the aroma profiles of oolong tea made from three tea cultivars by both GCâ€“MS and GC-IMS. Food Chemistry, 2022, 376, 131933.	8.2	88
33	Bioactive C₁₇-Polyacetylenes in Carrots (<i>Daucus carota</i> L.): Current Knowledge and Future Perspectives. Journal of Agricultural and Food Chemistry, 2015, 63, 9211-9222.	5.2	87
34	Understanding the Constitutive and Induced Biosynthesis of Mono- and Sesquiterpenes in Grapes (<i>Vitis vinifera</i>): A Key to Unlocking the Biochemical Secrets of Unique Grape Aroma Profiles. Journal of Agricultural and Food Chemistry, 2015, 63, 10591-10603.	5.2	85
35	Molecular Characterization of a Stable Antisense Chalcone Synthase Phenotype in Strawberry (FragariaÃ—ananassa). Journal of Agricultural and Food Chemistry, 2006, 54, 2145-2153.	5.2	82
36	Secret of the major birch pollen allergen Bet v 1: identification of the physiological ligand. Biochemical Journal, 2014, 457, 379-390.	3.7	80

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37	Natural 4-Hydroxy-2,5-dimethyl-3(2H)-furanone (FuraneolÂ®). Molecules, 2013, 18, 6936-6951.	3.8	79
38	Glucosylation of (Z)â€3â€hexenol informs intraspecies interactions in plants: A case study in <scp><i>Camellia sinensis</i></scp>. Plant, Cell and Environment, 2019, 42, 1352-1367.	5.7	78
39	The Strawberry Pathogenesis-related 10 (PR-10) Fra a Proteins Control Flavonoid Biosynthesis by Binding to Metabolic Intermediates. Journal of Biological Chemistry, 2013, 288, 35322-35332.	3.4	77
40	Aroma compositions of large-leaf yellow tea and potential effect of theanine on volatile formation in tea. Food Chemistry, 2019, 280, 73-82.	8.2	75
41	Glucosylation of 4-Hydroxy-2,5-Dimethyl-3(2H)-Furanone, the Key Strawberry Flavor Compound in Strawberry Fruit. Plant Physiology, 2016, 171, 139-151.	4.8	74
42	Identification of lipoxygenase (LOX) genes putatively involved in fruit flavour formation in apple (Malus Ã— domestica). Tree Genetics and Genomes, 2013, 9, 1493-1511.	1.6	68
43	A Double Mutation in the Anthocyanin 5-<i>O</i>-Glucosyltransferase Gene Disrupts Enzymatic Activity in Vitis vinifera L.. Journal of Agricultural and Food Chemistry, 2009, 57, 3512-3518.	5.2	63
44	A dual positional specific lipoxygenase functions in the generation of flavor compounds during climacteric ripening of apple. Horticulture Research, 2015, 2, 15003.	6.3	63
45	Effect of the roasting degree on flavor quality of large-leaf yellow tea. Food Chemistry, 2021, 347, 129016.	8.2	63
46	Glucosyltransferase CsUGT78A14 Regulates Flavonols Accumulation and Reactive Oxygen Species Scavenging in Response to Cold Stress in Camellia sinensis. Frontiers in Plant Science, 2019, 10, 1675.	3.6	61
47	Herbivoreâ€induced <scp>DMNT</scp> catalyzed by <scp>CYP82D47</scp> plays an important role in the induction of <scp>JA</scp>â€dependent herbivore resistance of neighboring tea plants. Plant, Cell and Environment, 2021, 44, 1178-1191.	5.7	61
48	2,5-Dimethyl-4-hydroxy-3[2H]-furanone 6â€²O-malonyl-Î²-d-glucopyranoside in strawberry fruits. Phytochemistry, 1996, 43, 155-159.	2.9	60
49	Arabidopsis ENHANCED DISEASE SUSCEPTIBILITY1 promotes systemic acquired resistance via azelaic acid and its precursor 9-oxo nonanoic acid. Journal of Experimental Botany, 2014, 65, 5919-5931.	4.8	60
50	Comparative Analysis of Benzoxazinoid Biosynthesis in Monocots and Dicots: Independent Recruitment of Stabilization and Activation Functions. Plant Cell, 2012, 24, 915-928.	6.6	58
51	Benzoxazinoid biosynthesis in dicot plants. Phytochemistry, 2008, 69, 2668-2677.	2.9	57
52	Premature and ectopic anthocyanin formation by silencing of anthocyanidin reductase in strawberry (<i>Fragaria</i>ÂÃ—Â<i>ananassa</i>). New Phytologist, 2014, 201, 440-451.	7.3	57
53	Potential applications of glucosyltransferases in terpene glucoside production: impacts on the use of aroma and fragrance. Applied Microbiology and Biotechnology, 2015, 99, 165-174.	3.6	55
54	Higher expression of the strawberry xyloglucan endotransglucosylase/hydrolase genes <i>Fv<scp>XTH</scp>9</i> and <i>Fv<scp>XTH</scp>6</i> accelerates fruit ripening. Plant Journal, 2019, 100, 1237-1253.	5.7	51

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55	Carotenoid Cleavage Dioxygenase 4 Catalyzes the Formation of Carotenoid-Derived Volatile Î²-Ionone during Tea (<i>Camellia sinensis</i>) Withering. Journal of Agricultural and Food Chemistry, 2020, 68, 1684-1690.	5.2	51
56	Aroma profiles of green tea made with fresh tea leaves plucked in summer. Food Chemistry, 2021, 363, 130328.	8.2	51
57	Aroma Biosynthesis in Strawberry:S-Adenosylmethionine:FuraneolO-Methyltransferase Activity in Ripening Fruits. Journal of Agricultural and Food Chemistry, 2002, 50, 4025-4030.	5.2	49
58	Functional Characterization and Substrate Promiscuity of UGT71 Glycosyltransferases from Strawberry (<i>Fragaria Ã— ananassa</i>). Plant and Cell Physiology, 2015, 56, 2478-2493.	3.1	49
59	Radiotracer Studies on the Formation of 2,5-Dimethyl-4-hydroxy-3(2H)-furanone in Detached Ripening Strawberry Fruits. Journal of Agricultural and Food Chemistry, 1998, 46, 1488-1493.	5.2	48
60	Functional Characterization of Enone Oxidoreductases from Strawberry and Tomato Fruit. Journal of Agricultural and Food Chemistry, 2007, 55, 6705-6711.	5.2	46
61	Polyphenol Composition in the Ripe Fruits of Fragaria Species and Transcriptional Analyses of Key Genes in the Pathway. Journal of Agricultural and Food Chemistry, 2011, 59, 12598-12604.	5.2	46
62	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
63	Up- and down-regulation of Fragariaxananassa O-methyltransferase: impacts on furanone and phenylpropanoid metabolism. Journal of Experimental Botany, 2006, 57, 2445-2453.	4.8	45
64	Nicotinamideâ€Dependent Ene Reductases as Alternative Biocatalysts for the Reduction of Activated Alkenes. European Journal of Organic Chemistry, 2012, 2012, 4963-4968.	2.4	45
65	Terpene glucoside production: Improved biocatalytic processes using glycosyltransferases. Engineering in Life Sciences, 2015, 15, 376-386.	3.6	45
66	A <scp>UDP</scp>â€glucosyltransferase functions in both acylphloroglucinol glucoside and anthocyanin biosynthesis in strawberry (<i>Fragaria</i> Ã— <i>ananassa</i>). Plant Journal, 2016, 85, 730-742.	5.7	45
67	Formation of Î²-glucogallin, the precursor of ellagic acid in strawberry and raspberry. Journal of Experimental Botany, 2016, 67, 2299-2308.	4.8	45
68	Early metabolic and transcriptional variations in fruit of natural white-fruited Fragaria vesca genotypes. Scientific Reports, 2017, 7, 45113.	3.3	44
69	Expression and Characterization of <i>CYP52</i> Genes Involved in the Biosynthesis of Sophorolipid and Alkane Metabolism from Starmerella bombicola. Applied and Environmental Microbiology, 2014, 80, 766-776.	3.1	42
70	Glucosylation of Smoke-Derived Volatiles in Grapevine (<i>Vitis vinifera</i>) is Catalyzed by a Promiscuous Resveratrol/Guaiacol Glucosyltransferase. Journal of Agricultural and Food Chemistry, 2017, 65, 5681-5689.	5.2	42
71	Folic acid induces salicylic acidâ€dependent immunity in <scp>A</scp>rabidopsis and enhances susceptibility to <i><scp>A</scp>lternaria brassicicola</i>. Molecular Plant Pathology, 2015, 16, 616-622.	4.2	41
72	Spatial and Temporal Localization of Flavonoid Metabolites in Strawberry Fruit (<i>Fragaria</i> Ã—) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	41

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73	Metabolic Fate of Isotopes during the Biological Transformation of Carbohydrates to 2,5-Dimethyl-4-hydroxy-3(2H)-furanone in Strawberry Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 2427-2432.	5.2	39
74	Metabolic engineering in strawberry fruit uncovers a dormant biosynthetic pathway. Metabolic Engineering, 2011, 13, 527-531.	7.0	39
75	Untargeted metabolomics coupled with chemometrics analysis reveals potential non-volatile markers during oolong tea shaking. Food Research International, 2019, 123, 125-134.	6.2	38
76	Characterization of Key Odorants in Xinyang Maojian Green Tea and Their Changes During the Manufacturing Process. Journal of Agricultural and Food Chemistry, 2022, 70, 279-288.	5.2	38
77	Vomifoliol 1-O-Î²-d-xylopyranosyl-6-O-Î²-d- glucopyranoside: A disaccharide glycoside from apple fruit. Phytochemistry, 1990, 29, 161-164.	2.9	37
78	Substrate promiscuity of a rosmarinic acid synthase from lavender (Lavandula angustifolia L.). Planta, 2011, 234, 305-320.	3.2	37
79	Expression of a functional jasmonic acid carboxyl methyltransferase is negatively correlated with strawberry fruit development. Journal of Plant Physiology, 2014, 171, 1315-1324.	3.5	37
80	Metabolism of 2,5-Dimethyl-4-hydroxy-3(2H)-furanone in Detached Ripening Strawberry Fruits. Journal of Agricultural and Food Chemistry, 1997, 45, 3202-3205.	5.2	36
81	FaPOD27 functions in the metabolism of polyphenols in strawberry fruit (Fragaria sp.). Frontiers in Plant Science, 2014, 5, 518.	3.6	35
82	Alternative pathway for the formation of 4,5-dihydroxy-2,3-pentanedione, the proposed precursor of 4-hydroxy-5-methyl-3(2H)-furanone as well as autoinducer-2, and its detection as natural constituent of tomato fruit. Biochimica Et Biophysica Acta - General Subjects, 2003, 1623, 109-119.	2.4	34
83	Induction of priming by cold stress via inducible volatile cues in neighboring tea plants. Journal of Integrative Plant Biology, 2020, 62, 1461-1468.	8.5	34
84	Salicylic acid carboxyl glucosyltransferase UGT87E7 regulates disease resistance in <i>Camellia sinensis</i>. Plant Physiology, 2022, 188, 1507-1520.	4.8	34
85	Herbivoreâ€induced volatiles influence moth preference by increasing the <scp>Î²â€Ocimene</scp> emission of neighbouring tea plants. Plant, Cell and Environment, 2021, 44, 3667-3680.	5.7	33
86	Cloning and characterization of a 9-lipoxygenase gene induced by pathogen attack from Nicotiana benthamianafor biotechnological application. BMC Biotechnology, 2011, 11, 30.	3.3	30
87	Genetic dissection of the (poly)phenol profile of diploid strawberry (Fragaria vesca) fruits using a NIL collection. Plant Science, 2016, 242, 151-168.	3.6	30
88	Structureâ€"function relationship of terpenoid glycosyltransferases from plants. Natural Product Reports, 2022, 39, 389-409.	10.3	30
89	FaGT2: a multifunctional enzyme from strawberry (FragariaÂÃ—Âananassa) fruits involved in the metabolism of natural and xenobiotic compounds. Planta, 2007, 226, 417-428.	3.2	29
90	Glucosylation of the phytoalexin <i>N</i>â€feruloyl tyramine modulates the levels of pathogenâ€responsive metabolites in <i>Nicotiana benthamiana</i>. Plant Journal, 2019, 100, 20-37.	5.7	28

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91	Singleâ€cell transcriptome atlas reveals developmental trajectories and a novel metabolic pathway of catechin esters in tea leaves. Plant Biotechnology Journal, 2022, 20, 2089-2106.	8.3	28
92	Metabolite Quantitative Trait Loci for Flavonoids Provide New Insights into the Genetic Architecture of Strawberry (<i>Fragaria Ã— ananassa</i>) Fruit Quality. Journal of Agricultural and Food Chemistry, 2020, 68, 6927-6939.	5.2	27
93	Application of Stable Isotope Ratio Analysis Explaining the Bioformation of 2,5-Dimethyl-4-hydroxy-3(2H)-furanone in Plants by a Biological Maillard Reaction. Journal of Agricultural and Food Chemistry, 1998, 46, 2266-2269.	5.2	26
94	Dehydration-Induced Carotenoid Cleavage Dioxygenase 1 Reveals a Novel Route for Î²-Ionone Formation during Tea (<i>Camellia sinensis</i>) Withering. Journal of Agricultural and Food Chemistry, 2020, 68, 10815-10821.	5.2	26
95	Structural Basis for the Enzymatic Formation of the Key Strawberry Flavor Compound 4-Hydroxy-2,5-dimethyl-3(2H)-furanone. Journal of Biological Chemistry, 2013, 288, 16815-16826.	3.4	25
96	Differential expression of flavonoid 3â€²-hydroxylase during fruit development establishes the different B-ring hydroxylation patterns of flavonoids in FragariaÂÃ— ananassa and Fragaria vesca. Plant Physiology and Biochemistry, 2013, 72, 72-78.	5.8	25
97	Characterization of the UDP-glycosyltransferase UGT72 Family in Poplar and Identification of Genes Involved in the Glycosylation of Monolignols. International Journal of Molecular Sciences, 2020, 21, 5018.	4.1	25
98	Metabolism of amino acids, dipeptides and tetrapeptides by Lactobacillus sakei. Food Microbiology, 2012, 29, 215-223.	4.2	24
99	Eugenol functions as a signal mediating cold and drought tolerance via <scp>UGT71A59</scp>â€mediated glucosylation in tea plants. Plant Journal, 2022, 109, 1489-1506.	5.7	24
100	Overexpression of hydroperoxide lyase gene in Nicotiana benthamiana using a viral vector system. Plant Biotechnology Journal, 2010, 8, 783-795.	8.3	23
101	Fra a 1.02 Is the Most Potent Isoform of the BetÂvÂ1-like Allergen in Strawberry Fruit. Journal of Agricultural and Food Chemistry, 2016, 64, 3688-3696.	5.2	23
102	Acylphloroglucinol biosynthesis in strawberry fruit. Plant Physiology, 2015, 169, pp.00794.2015.	4.8	22
103	Amplification of early drought responses caused by volatile cues emitted from neighboring tea plants. Horticulture Research, 2021, 8, 243.	6.3	22
104	Plant volatiles can minimize the growth suppression of epiphytic bacteria by the phytopathogenic fungus Botrytis cinerea in co-culture experiments. Environmental and Experimental Botany, 2006, 56, 108-119.	4.2	21
105	Solution structure of the strawberry allergen Fra a 1. Bioscience Reports, 2012, 32, 567-575.	2.4	21
106	Establishment of a novel system to elucidate the mechanisms underlying light-induced ripening of strawberry fruit with an Agrobacterium-mediated RNAi technique. Plant Biotechnology, 2012, 29, 271-277.	1.0	21
107	Enhanced production of Î²-glucosides by in-situ UDP-glucose regeneration. Journal of Biotechnology, 2016, 224, 35-44.	3.8	21
108	Structural and Functional Analysis of UGT92G6 Suggests an Evolutionary Link Between Mono- and Disaccharide Glycoside-Forming Transferases. Plant and Cell Physiology, 2018, 59, 862-875.	3.1	21

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109	Constitutive Polyphenols in Blades and Veins of Grapevine (Vitis vinifera L.) Healthy Leaves. Journal of Agricultural and Food Chemistry, 2018, 66, 10977-10990.	5.2	20
110	Induction of PR-10 genes and metabolites in strawberry plants in response to Verticillium dahliae infection. BMC Plant Biology, 2019, 19, 128.	3.6	20
111	Glucosylation of aroma chemicals and hydroxy fatty acids. Journal of Biotechnology, 2015, 216, 100-109.	3.8	19
112	Tiered approach for the identification of Mal d 1 reduced, well tolerated apple genotypes. Scientific Reports, 2020, 10, 9144.	3.3	19
113	Functional Molecular Biology Research in Fragaria. , 2009, , 457-486.		18
114	Dual Antagonism of Aldehydes and Epiphytic Bacteria from Strawberry Leaf Surfaces against the Pathogenic Fungus Botrytis cinerea in vitro. BioControl, 2006, 51, 279-291.	2.0	17
115	Answering biological questions by analysis of the strawberry metabolome. Metabolomics, 2018, 14, 145.	3.0	17
116	UGT74AF3 enzymes specifically catalyze the glucosylation of 4-hydroxy-2,5-dimethylfuran-3(2H)-one, an important volatile compound in Camellia sinensis. Horticulture Research, 2020, 7, 25.	6.3	17
117	Non-water miscible ionic liquid improves biocatalytic production of geranyl glucoside with Escherichia coli overexpressing a glucosyltransferase. Bioprocess and Biosystems Engineering, 2016, 39, 1409-1414.	3.4	16
118	Volatile Compound and Gene Expression Analyses Reveal Temporal and Spatial Production of LOX-Derived Volatiles in Pepino (<i>Solanum muricatum</i> Aiton) Fruit and LOX Specificity. Journal of Agricultural and Food Chemistry, 2017, 65, 6049-6057.	5.2	16
119	Polyphenolic diversity in Vitis sp. leaves. Scientia Horticulturae, 2019, 256, 108569.	3.6	16
120	Chemical formation of 4-hydroxy-2,5-dimethyl-3[2H]-furanone from d-fructose 1,6-diphosphate. Carbohydrate Research, 2002, 337, 1185-1191.	2.3	15
121	Tautomerism of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone: Evidence for its enantioselective biosynthesis. Chirality, 2003, 15, 573-578.	2.6	15
122	An oxygenase inhibitor study in Solanum lycopersicum combined with metabolite profiling analysis revealed a potent peroxygenase inactivator. Journal of Experimental Botany, 2011, 62, 1313-1323.	4.8	15
123	Novel biotechnological glucosylation of high-impact aroma chemicals, 3(2H)- and 2(5H)-furanones. Scientific Reports, 2019, 9, 10943.	3.3	15
124	Overexpression of hydroperoxide lyase, peroxygenase and epoxide hydrolase in tobacco for the biotechnological production of flavours and polymer precursors. Plant Biotechnology Journal, 2012, 10, 1099-1109.	8.3	14
125	Optimisation of trans-cinnamic acid and hydrocinnamyl alcohol production with recombinant Saccharomyces cerevisiae and identification of cinnamyl methyl ketone as a by-product. FEMS Yeast Research, 2017, 17, .	2.3	14
126	Effect of the Strawberry Genotype, Cultivation and Processing on the Fra a 1 Allergen Content. Nutrients, 2018, 10, 857.	4.1	14

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127	Effect of tomato variety, cultivation, climate and processing on Sola l 4, an allergen from Solanum lycopersicum. PLoS ONE, 2018, 13, e0197971.	2.5	14
128	Six Uridine-Diphosphate Glycosyltransferases Catalyze the Glycosylation of Bioactive C13-Apocarotenols. Plant Physiology, 2020, 184, 1744-1761.	4.8	14
129	UGT85A53 promotes flowering via mediating abscisic acid glucosylation and<i>FLC</i>transcription in<i>Camellia sinensis</i>. Journal of Experimental Botany, 2020, 71, 7018-7029.	4.8	14
130	Rational selection of biphasic reaction systems for geranyl glucoside production by Escherichia coli whole-cell biocatalysts. Enzyme and Microbial Technology, 2018, 112, 79-87.	3.2	12
131	Phosphorylation-dependent ribonuclease activity of Fra a 1 proteins. Journal of Plant Physiology, 2019, 233, 1-11.	3.5	12
132	Comparative Analysis of High-Throughput Assays of Family-1 Plant Glycosyltransferases. International Journal of Molecular Sciences, 2020, 21, 2208.	4.1	12
133	Biosynthesis of orchid-like volatile methyl jasmonate in tea (Camellia sinensis) leaves in response to multiple stresses during the shaking process of oolong tea. LWT - Food Science and Technology, 2021, 143, 111184.	5.2	12
134	Microbial Transformation of Aliphatic Aldehydes byBacillus megateriumto 2,3-Dialkylacroleins. Journal of Agricultural and Food Chemistry, 2004, 52, 5939-5942.	5.2	11
135	Epoxidation, hydroxylation and aromatization is catalyzed by a peroxygenase from Solanum lycopersicum. Journal of Molecular Catalysis B: Enzymatic, 2013, 96, 52-60.	1.8	11
136	Physical interaction between the strawberry allergen Fra a 1 and an associated partner FaAP: Interaction of Fra a 1 proteins and FaAP. Proteins: Structure, Function and Bioinformatics, 2017, 85, 1891-1901.	2.6	11
137	A LAMP Protocol for the Detection of â€˜<i>Candidatus</i> Phytoplasma pyriâ€™, the Causal Agent of Pear Decline. Plant Disease, 2019, 103, 1397-1404.	1.4	11
138	Strawberry fruit FanCXE1 carboxylesterase is involved in the catabolism of volatile esters during the ripening process. Horticulture Research, 2022, 9, .	6.3	11
139	Absorption of 3(2<i>H</i>)-Furanones by Human Intestinal Epithelial Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 3949-3954.	5.2	10
140	White-fruited strawberry genotypes are not per se hypoallergenic. Food Research International, 2017, 100, 748-756.	6.2	10
141	Semirational design and engineering of grapevine glucosyltransferases for enhanced activity and modified product selectivity. Glycobiology, 2019, 29, 765-775.	2.5	10
142	Effects of bioâ€based coatings on the ripening and quality attributes of tomato (<i>Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	3.5	10
143	Enzymatic Synthesis of Modified Alternaria Mycotoxins Using a Whole-Cell Biotransformation System. Toxins, 2020, 12, 264.	3.4	10
144	RNAiâ€mediated endogene silencing in strawberry fruit: detection of primary and secondary siRNAs by deep sequencing. Plant Biotechnology Journal, 2017, 15, 658-668.	8.3	9

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145	Histochemical Analysis of Anthocyanins, Carotenoids, and Flavan-3-ols/Proanthocyanidins in <i>Prunus domestica</i> L. Fruits during Ripening. Journal of Agricultural and Food Chemistry, 2020, 68, 2880-2890.	5.2	9
146	Contrasting dynamics in abscisic acid metabolism in different<i>Fragaria</i>spp. during fruit ripening and identification of the enzymes involved. Journal of Experimental Botany, 2021, 72, 1245-1259.	4.8	8
147	Metabolic engineering of apple by overexpression of the MdMyb10 gene. Journal of Genetic Engineering and Biotechnology, 2017, 15, 263-273.	3.3	7
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