Wilfried Schwab

List of Publications by Year
in descending order

167	10,692	36303	37204
papers	citations	51 h-index	96 g-index

179	179	179	10002
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Structureâ€“function relationship of terpenoid glycosyltransferases from plants. Natural Product Reports, 2022, 39, 389-409.	10.3	30
2	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
3	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
4	Salicylic acid carboxyl glucosyltransferase UGT87E7 regulates disease resistance in Camellia sinensis. Plant Physiology, 2022, 188, 1507-1520.	4.8	34
5	High Resolution Quantitative Trait Locus Mapping and Whole Genome Sequencing Enable the Design of an Anthocyanidin Reductase-Specific Homoeo-Allelic Marker for Fruit Colour Improvement in Octoploid Strawberry (Fragaria Ã— ananassa). Frontiers in Plant Science, 2022, 13, 869655.	3.6	7
6	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
7	Leaf necrosis resulting from downregulation of poplar glycosyltransferaseUGT72A2. Tree Physiology, 2022, 42, 1084-1099.	3.1	6
8	Strawberry fruit FanCXE1 carboxylesterase is involved in the catabolism of volatile esters during the ripening process. Horticulture Research, 2022, 9, .	6.3	11
9	Identification of allergenomic signatures in allergic and well-tolerated apple genotypes using LC-MS/MS. Food Chemistry Molecular Sciences, 2022, 4, 100111.	2.1	4
10	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
11	Contrasting dynamics in abscisic acid metabolism in differentFragariaspp. during fruit ripening and identification of the enzymes involved. Journal of Experimental Botany, 2021, 72, 1245-1259.	4.8	8
12	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
13	Byproduct-free geraniol glycosylation by whole-cell biotransformation with recombinant Escherichia coli. Biotechnology Letters, 2021, 43, 247-259.	2.2	3
14	Qualitative profiling of mono- and sesquiterpenols in aglycon libraries from Vitis vinifera L. GewÃ¼rztraminer using multidimensional gas chromatographyâ€“mass spectrometry. European Food Research and Technology, 2021, 247, 1117-1124.	3.3	3
15	Down-regulation of Fra a 1.02 in strawberry fruits causes transcriptomic and metabolic changes compatible with an altered defense response. Horticulture Research, 2021, 8, 58.	6.3	2
16	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
17	Aroma profiles of green tea made with fresh tea leaves plucked in summer. Food Chemistry, 2021, 363, 130328.	8.2	51
18	Effect of the roasting degree on flavor quality of large-leaf yellow tea. Food Chemistry, 2021, 347, 129016.	8.2	63

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19	Improvement of an <scp>Escherichia coli</scp> wholeâ€cell biocatalyst for geranyl glucoside production using directed evolution. Engineering Reports, 2021, 3, e12440.	1.7	0
20	Glucosylation of (Â±)-Menthol by Uridine-Diphosphate-Sugar Dependent Glucosyltransferases from Plants. Molecules, 2021, 26, 5511.	3.8	4
21	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
22	Engineering of benzoxazinoid biosynthesis in Arabidopsis thaliana: Metabolic and physiological challenges. Phytochemistry, 2021, 192, 112947.	2.9	7
23	Amplification of early drought responses caused by volatile cues emitted from neighboring tea plants. Horticulture Research, 2021, 8, 243.	6.3	22
24	Microscale Thermophoresis Reveals Oxidized Glutathione as High-Affinity Ligand of Mal d 1. Foods, 2021, 10, 2771.	4.3	5
25	Histochemical Analysis of Anthocyanins, Carotenoids, and Flavan-3-ols/Proanthocyanidins in Prunus domestica L. Fruits during Ripening. Journal of Agricultural and Food Chemistry, 2020, 68, 2880-2890.	5.2	9
26	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
27	Six Uridine-Diphosphate Glycosyltransferases Catalyze the Glycosylation of Bioactive C13-Apocarotenols. Plant Physiology, 2020, 184, 1744-1761.	4.8	14
28	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
29	UGT85A53 promotes flowering via mediating abscisic acid glucosylation andFLCtranscription inCamellia sinensis. Journal of Experimental Botany, 2020, 71, 7018-7029.	4.8	14
30	Dehydration-Induced Carotenoid Cleavage Dioxygenase 1 Reveals a Novel Route for Î²-Ionone Formation during Tea (Camellia sinensis) Withering. Journal of Agricultural and Food Chemistry, 2020, 68, 10815-10821.	5.2	26
31	Metabolite Quantitative Trait Loci for Flavonoids Provide New Insights into the Genetic Architecture of Strawberry (Fragaria Ã— ananassa) Fruit Quality. Journal of Agricultural and Food Chemistry, 2020, 68, 6927-6939.	5.2	27
32	Tiered approach for the identification of Mal d 1 reduced, well tolerated apple genotypes. Scientific Reports, 2020, 10, 9144.	3.3	19
33	Comparative Analysis of High-Throughput Assays of Family-1 Plant Glycosyltransferases. International Journal of Molecular Sciences, 2020, 21, 2208.	4.1	12
34	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
35	Carotenoid Cleavage Dioxygenase 4 Catalyzes the Formation of Carotenoid-Derived Volatile Î²-Ionone during Tea (Camellia sinensis) Withering. Journal of Agricultural and Food Chemistry, 2020, 68, 1684-1690.	5.2	51
36	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

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37	Enzymatic Synthesis of Modified Alternaria Mycotoxins Using a Whole-Cell Biotransformation System. Toxins, 2020, 12, 264.	3.4	10
38	Novel biotechnological glucosylation of high-impact aroma chemicals, 3(2H)- and 2(5H)-furanones. Scientific Reports, 2019, 9, 10943.	3.3	15
39	Semirational design and engineering of grapevine glucosyltransferases for enhanced activity and modified product selectivity. Glycobiology, 2019, 29, 765-775.	2.5	10
40	Higher expression of the strawberry xyloglucan endotransglucosylase/hydrolase genes Fv<scp>XTH</scp>9 and Fv<scp>XTH</scp>6 accelerates fruit ripening. Plant Journal, 2019, 100, 1237-1253.	5.7	51
41	Study of physiological and quality parameters during development and ripening of pepino (Solanum) Tj ETQq1 1 0.784314 rgBT /Over	1.1	6
42	A LAMP Protocol for the Detection of â€˜Candidatus Phytoplasma pyriâ€™, the Causal Agent of Pear Decline. Plant Disease, 2019, 103, 1397-1404.	1.4	11
43	Impact of year of harvest, genotype and cultivation method on bioactives and Pru d 1 allergen content in plums. International Journal of Food Sciences and Nutrition, 2019, 70, 688-700.	2.8	3
44	Glucosylation of the phytoalexin Nâ€feruloyl tyramine modulates the levels of pathogenâ€responsive metabolites in Nicotiana benthamiana. Plant Journal, 2019, 100, 20-37.	5.7	28
45	Polyphenolic diversity in Vitis sp. leaves. Scientia Horticulturae, 2019, 256, 108569.	3.6	16
46	Improving an Escherichia coli-based biocatalyst for terpenol glycosylation by variation of the expression system. Journal of Industrial Microbiology and Biotechnology, 2019, 46, 1129-1138.	3.0	6
47	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
48	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
49	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
50	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
51	Phosphorylation-dependent ribonuclease activity of Fra a 1 proteins. Journal of Plant Physiology, 2019, 233, 1-11.	3.5	12
52	Glucosylation of (Z)â€3â€hexenol informs intraspecies interactions in plants: A case study in <scp>Camellia sinensis</scp>. Plant, Cell and Environment, 2019, 42, 1352-1367.	5.7	78
53	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
54	Effects of bioâ€based coatings on the ripening and quality attributes of tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	3.5	10

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55	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
56	Tailoring Natural Products with Glycosyltransferases. , 2018, , 219-263.		4
57	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
58	Attractive but Toxic: Emerging Roles of Glycosidically Bound Volatiles and Glycosyltransferases Involved in Their Formation. Molecular Plant, 2018, 11, 1225-1236.	8.3	119
59	Answering biological questions by analysis of the strawberry metabolome. Metabolomics, 2018, 14, 145.	3.0	17
60	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
61	Effect of the Strawberry Genotype, Cultivation and Processing on the Fra a 1 Allergen Content. Nutrients, 2018, 10, 857.	4.1	14
62	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
63	Metabolic engineering of apple by overexpression of the MdMyb10 gene. Journal of Genetic Engineering and Biotechnology, 2017, 15, 263-273.	3.3	7
64	Spatial and Temporal Localization of Flavonoid Metabolites in Strawberry Fruit (Fragaria Ã—) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	41
65	Early metabolic and transcriptional variations in fruit of natural white-fruited Fragaria vesca genotypes. Scientific Reports, 2017, 7, 45113.	3.3	44
66	White-fruited strawberry genotypes are not per se hypoallergenic. Food Research International, 2017, 100, 748-756.	6.2	10
67	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
68	Glucosylation of Smoke-Derived Volatiles in Grapevine (Vitis vinifera) is Catalyzed by a Promiscuous Resveratrol/Guaiacol Glucosyltransferase. Journal of Agricultural and Food Chemistry, 2017, 65, 5681-5689.	5.2	42
69	Volatile Compound and Gene Expression Analyses Reveal Temporal and Spatial Production of LOX-Derived Volatiles in Pepino (Solanum muricatum Aiton) Fruit and LOX Specificity. Journal of Agricultural and Food Chemistry, 2017, 65, 6049-6057.	5.2	16
70	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
71	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
72	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

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73	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
74	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
75	A <scp>UDP</scp>â€glucosyltransferase functions in both acylphloroglucinol glucoside and anthocyanin biosynthesis in strawberry (Fragaria Ã— ananassa). Plant Journal, 2016, 85, 730-742.	5.7	45
76	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
77	Formation of Î²-glucogallin, the precursor of ellagic acid in strawberry and raspberry. Journal of Experimental Botany, 2016, 67, 2299-2308.	4.8	45
78	Enhanced production of Î²-glucosides by in-situ UDP-glucose regeneration. Journal of Biotechnology, 2016, 224, 35-44.	3.8	21
79	Enantioselectivities of Uridine Diphosphate-Glucose:Monoterpenol Glucosyltransferases from Grapevine (Vitis vinifera L.). ACS Symposium Series, 2015, , 77-83.	0.5	1
80	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
81	Amino Acid Export in Developing Arabidopsis Seeds Depends on UmamiT Facilitators. Current Biology, 2015, 25, 3126-3131.	3.9	90
82	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
83	Terpene glucoside production: Improved biocatalytic processes using glycosyltransferases. Engineering in Life Sciences, 2015, 15, 376-386.	3.6	45
84	Glucosylation of aroma chemicals and hydroxy fatty acids. Journal of Biotechnology, 2015, 216, 100-109.	3.8	19
85	Bioactive C₁₇-Polyacetylenes in Carrots (Daucus carota L.): Current Knowledge and Future Perspectives. Journal of Agricultural and Food Chemistry, 2015, 63, 9211-9222.	5.2	87
86	Functional Characterization and Substrate Promiscuity of UGT71 Glycosyltransferases from Strawberry (Fragaria Ã— ananassa). Plant and Cell Physiology, 2015, 56, 2478-2493.	3.1	49
87	Acylphloroglucinol biosynthesis in strawberry fruit. Plant Physiology, 2015, 169, pp.00794.2015.	4.8	22
88	Understanding the Constitutive and Induced Biosynthesis of Mono- and Sesquiterpenes in Grapes (Vitis vinifera): 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
89	Folic acid induces salicylic acidâ€dependent immunity in <scp>A</scp>rabidopsis and enhances susceptibility to <scp>A</scp>lternaria brassicicola. Molecular Plant Pathology, 2015, 16, 616-622.	4.2	41
90	FaPOD27 functions in the metabolism of polyphenols in strawberry fruit (Fragaria sp.). Frontiers in Plant Science, 2014, 5, 518.	3.6	35

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91	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
92	Expression and Characterization of CYP52 Genes Involved in the Biosynthesis of Sophorolipid and Alkane Metabolism from Starmerella bombicola. Applied and Environmental Microbiology, 2014, 80, 766-776.	3.1	42
93	Premature and ectopic anthocyanin formation by silencing of anthocyanidin reductase in strawberry (FragariaÂÃ—Âananassa). New Phytologist, 2014, 201, 440-451.	7.3	57
94	A UDP-Glucose:Monoterpenol Glucosyltransferase Adds to the Chemical Diversity of the Grapevine Metabolome. Plant Physiology, 2014, 165, 561-581.	4.8	105
95	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
96	MYB10plays a major role in the regulation of flavonoid/phenylpropanoid metabolism during ripening ofFragariaÃ—ananassafruits. Journal of Experimental Botany, 2014, 65, 401-417.	4.8	252
97	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
98	Secret of the major birch pollen allergen Bet v 1: identification of the physiological ligand. Biochemical Journal, 2014, 457, 379-390.	3.7	80
99	Carotenoid Cleavage Dioxygenase Genes from Fruit. ACS Symposium Series, 2013, , 11-19.	0.5	3
100	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
101	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
102	Transformation of terpenes into fine chemicals. European Journal of Lipid Science and Technology, 2013, 115, 3-8.	1.5	105
103	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
104	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
105	Molecular characterization of NbEH1 and NbEH2, two epoxide hydrolases from Nicotiana benthamiana. Phytochemistry, 2013, 90, 6-15.	2.9	6
106	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
107	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
108	A Hydrolase from Lactobacillus sakei Moonlights as a Transaminase. Applied and Environmental Microbiology, 2013, 79, 2284-2293.	3.1	5

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109	Breeding of hypoallergenic strawberry fruit. Journal of Berry Research, 2013, 3, 197-201.	1.4	3
110	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
111	Natural 4-Hydroxy-2,5-dimethyl-3(2H)-furanone (FuraneolÂ®). Molecules, 2013, 18, 6936-6951.	3.8	79
112	Solution structure of the strawberry allergen Fra a 1. Bioscience Reports, 2012, 32, 567-575.	2.4	21
113	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
114	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
115	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
116	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
117	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
118	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
119	Metabolism of amino acids, dipeptides and tetrapeptides by Lactobacillus sakei. Food Microbiology, 2012, 29, 215-223.	4.2	24
120	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
121	The genome of woodland strawberry (Fragaria vesca). Nature Genetics, 2011, 43, 109-116.	21.4	1,091
122	Metabolic engineering in strawberry fruit uncovers a dormant biosynthetic pathway. Metabolic Engineering, 2011, 13, 527-531.	7.0	39
123	Substrate promiscuity of a rosmarinic acid synthase from lavender (Lavandula angustifolia L.). Planta, 2011, 234, 305-320.	3.2	37
124	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
125	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
126	Overexpression of hydroperoxide lyase gene in Nicotiana benthamiana using a viral vector system. Plant Biotechnology Journal, 2010, 8, 783-795.	8.3	23

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127	The Strawberry Fruit Fra a Allergen Functions in Flavonoid Biosynthesis. Molecular Plant, 2010, 3, 113-124.	8.3	94
128	Substrate promiscuity of RdCCD1, a carotenoid cleavage oxygenase from Rosa damascena. Phytochemistry, 2009, 70, 457-464.	2.9	121
129	Absorption of 3(2H)-Furanones by Human Intestinal Epithelial Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 3949-3954.	5.2	10
130	A Double Mutation in the Anthocyanin 5-O-Glucosyltransferase Gene Disrupts Enzymatic Activity in Vitis vinifera L.. Journal of Agricultural and Food Chemistry, 2009, 57, 3512-3518.	5.2	63
131	Cloning and functional characterization of carotenoid cleavage dioxygenase 4 genes. Journal of Experimental Botany, 2009, 60, 3011-3022.	4.8	210
132	Functional Molecular Biology Research in Fragaria. , 2009, , 457-486.		18
133	Benzoxazinoid biosynthesis in dicot plants. Phytochemistry, 2008, 69, 2668-2677.	2.9	57
134	Biosynthesis of plantâ€derived flavor compounds. Plant Journal, 2008, 54, 712-732.	5.7	972
135	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
136	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
137	Multi-substrate flavonol O-glucosyltransferases from strawberry (FragariaÃ—ananassa) achene and receptacle. Journal of Experimental Botany, 2008, 59, 2611-2625.	4.8	102
138	Functional Characterization of Enone Oxidoreductases from Strawberry and Tomato Fruit. Journal of Agricultural and Food Chemistry, 2007, 55, 6705-6711.	5.2	46
139	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
140	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
141	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
142	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
143	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
144	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

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145	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
146	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
147	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
148	Cinnamate Metabolism in Ripening Fruit. Characterization of a UDP-Glucose:Cinnamate Glucosyltransferase from Strawberry. Plant Physiology, 2006, 140, 1047-1058.	4.8	104
149	The Carotenase AtCCD1 from Arabidopsis thaliana Is a Dioxygenase. Journal of Biological Chemistry, 2006, 281, 9845-9851.	3.4	135
150	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
151	Gain and Loss of Fruit Flavor Compounds Produced by Wild and Cultivated Strawberry Species. Plant Cell, 2004, 16, 3110-3131.	6.6	427
152	Microbial Transformation of Aliphatic Aldehydes byBacillus megateriumto 2,3-Dialkylacroleins. Journal of Agricultural and Food Chemistry, 2004, 52, 5939-5942.	5.2	11
153	Tautomerism of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone: Evidence for its enantioselective biosynthesis. Chirality, 2003, 15, 573-578.	2.6	15
154	Metabolome diversity: too few genes, too many metabolites?. Phytochemistry, 2003, 62, 837-849.	2.9	186
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