

Selman Uluisik

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7559302/publications.pdf>

Version: 2024-02-01

10
papers

844
citations

1684188

5
h-index

1588992

8
g-index

10
all docs

10
docs citations

10
times ranked

1262
citing authors

#	ARTICLE	IF	CITATIONS
1	Fruit Softening: Revisiting the Role of Pectin. Trends in Plant Science, 2018, 23, 302-310.	8.8	364
2	Genetic improvement of tomato by targeted control of fruit softening. Nature Biotechnology, 2016, 34, 950-952.	17.5	251
3	Health benefits and bioactive compounds of eggplant. Food Chemistry, 2018, 268, 602-610.	8.2	147
4	Pectate lyases: Their role in plants and importance in fruit ripening. Food Chemistry, 2020, 309, 125559.	8.2	67
5	Postharvest application of hydrogen peroxide affects physicochemical characteristics of tomato fruits during storage. Horticulture Environment and Biotechnology, 2022, 63, 391-401.	2.1	7
6	STAY-GREEN (SGR) genes in tomato (<i>Solanum lycopersicum</i>): genome-wide identification, and expression analyses reveal their involvements in ripening and salinity stress responses. Horticulture Environment and Biotechnology, 2022, 63, 557-569.	2.1	3
7	Chemical and structural quality traits during postharvest ripening regulated by chromosome segments from a wild relative of tomato <i>Solanum pennellii</i> IL4 and IL5. Journal of Food Biochemistry, 2021, 45, e13858.	2.9	2
8	Uncovering candidate genes involved in postharvest ripening of tomato using the <i>Solanum pennellii</i> introgression line population by integrating phenotypic data, RNA-Seq, and SNP analyses. Scientia Horticulturae, 2021, 288, 110321.	3.6	2
9	Physiological and Biochemical Responses of 13 Cultivars of Triticale (<i>xTriticosecale</i> Wittmack) to Salt Stress. Gesunde Pflanzen, 2021, 73, 565-574.	3.0	1
10	Physicochemical and Molecular Properties of Tomato Cultivars Harvested at Different Stages Show Different Patterns During Post-Harvest Ripening. Gesunde Pflanzen, 0, , 1.	3.0	0