Selman Uluisik

List of Publications by Year
in descending order

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	Postharvest application of hydrogen peroxide affects physicochemical characteristics of tomato fruits during storage. Horticulture Environment and Biotechnology, 2022, 63, 391-401.	2.1	7
2	STAY-GREEN (SGR) genes in tomato (Solanum lycopersicum): 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
3	Chemical and structural quality traits during postharvest ripening regulated by chromosome segments from a wild relative of tomato Solanum pennellii IL4â€2 and IL5â€1. Journal of Food Biochemistry, 2021, 45, e13858.	2.9	2
4	Physiological and Biochemical Responses of 13ÂCultivars of Triticale (xÂTriticosecale Wittmack) to Salt Stress. Gesunde Pflanzen, 2021, 73, 565-574.	3.0	1
5	Uncovering candidate genes involved in postharvest ripening of tomato using the Solanum pennellii introgression line population by integrating phenotypic data, RNA-Seq, and SNP analyses. Scientia Horticulturae, 2021, 288, 110321.	3.6	2
6	Pectate lyases: Their role in plants and importance in fruit ripening. Food Chemistry, 2020, 309, 125559.	8.2	67
7	Fruit Softening: Revisiting the Role of Pectin. Trends in Plant Science, 2018, 23, 302-310.	8.8	364
8	Health benefits and bioactive compounds of eggplant. Food Chemistry, 2018, 268, 602-610.	8.2	147
9	Genetic improvement of tomato by targeted control of fruit softening. Nature Biotechnology, 2016, 34, 950-952.	17.5	251
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