

Carlos H. Crisosto: Peer-Reviewed Publications

- Teles, Cesar, Benedetti, C., F.D. Gubler and C.H. Crisosto. 2013. Prestorage application of high carbon dioxide combined with controlled atmosphere storage as a dual approach to control *Botrytis cinerea* in organic 'Flame Seedless' and 'Crimson Seedless' table grapes 2013.Postharvest Biology and Technology S0925-5214(13)00314-110.1016/j.postharvbio.2013.11.001.
- Vicente, A.R., G.A. Manganaris, C.M. Ortiz, G.O. Sozzi, C.H. Crisosto. Nutritional Quality of Fruit and Vegetables. 2014. Chapter 5, pp 57-106. In: Florkowski, Shewfeit, Brueckner and Prussia (eds.) Postharvest Handling: A Systems Approach, Second Edition. Oxford: Academic Press, Elsevier.
- Johnson, R.S., A. Olivos, Q. Xiao Qiong, C. Crisosto and T. Michilaides. 2013. Proper nectarine nutrition improves fruit quality. Better Crops with Plant Food 97(3):11-13. Better Crops with Plant Food.
- Martínez-García P.J., Parfitt DE, Bostock R., Fresnedo-Ramírez J., Vazquez-lobo A., Ogundiwin E.A., Gradziel T.M., and Crisosto, C.H. 2013. Application of Genomic and Quantitative Genetic Tools to Identify Candidate Resistance Genes for Brown Rot Resistance in Peach. PLoS ONE.
- Fresnedo-Ramírez J., Martínez-García P.J., Parfitt D.E., Crisosto C.H., Gradziel, T.M. 2013. Heterogeneity in the entire genome for three genotypes of Peach [*Prunus persica* (L.) Batsch] as distinguished from sequence analysis of genomic variants. BMC Genomics.
- Cano-Salazar, J., M.L López, C.H. Crisosto, G. Echeverría. 2013. Volatile compound emissions and sensory attributes of 'Big Top' nectarine and 'Early Rich' peach fruit in response to a pre-storage treatment before cold storage and subsequent shelf-life. Postharvest Biology and Technology 76:152-162.
- Martínez-García, P.J., J. Fresnedo-Ramírez, D.E. Parfitt, T.M. Gradziel and C.H. Crisosto. 2013. Effect prediction of identified SNPs linked to fruit quality and chilling injury in peach [*Prunus persica* (L.) Batsch]. Plant Mol. Biol. 81: 161-174.
- Haug, M.T., E.S. King, H. Heymann, and Carlos H. Crisosto. 2013. Sensory profiles for dried fig (*Ficus carica* L.) cultivars commercially grown and processed in California. J. Food Sci. 78: S1273-S1281.
- Kong, M., B. Lampinen, K. Shackel, and C.H. Crisosto. 2013. Fruit skin side cracking and ostiole-end splitting shorten postharvest life in fresh figs (*Ficus carica* L.), but are reduced by deficit irrigation. Journal of Food Engineering 154-161. 85.

- Minas, I.S., G.M. Crisosto, D. Holcroft, M. Vasilakakis, C.H. Crisosto. 2013. Postharvest handling of plums (*Prunus salicina* Lindl.) at 10°C to save energy and preserve fruit quality using an innovative application system of 1-MCP. *Postharvest Biology and Technology* 76:1-9.
- Slaughter, D.C. C.H. Crisosto, G. Tiwari. 2013. Nondestructive determination of flesh color in clingstone peaches. *Journal of Food Engineering* 116:920-925.139.
- Dagar, A., C. Pons Puig, C. Marti Ibanez, F. Ziliotto, C. Bonghi, C.H. Crisosto, H. Friedman, S. Lurie, A. Granell. 2013. Comparative transcript profiling of a peach and its nectarine mutant at harvest reveals differences in gene expression related to storability. *Tree Genetics & Genomes* 9:223-235.
- Delgado, C., G.M. Crisosto, H. Heymann, and C.H. Crisosto. 2013. Determining the primary drivers of liking to predict consumers' acceptance of fresh nectarines and peaches. *J. Food Sci.* 78: S605-S614.
- Salazar, J.A., D. Ruiz, J.A. Campoy, R. Sánchez-Pérez, C.H. Crisosto, P.J. Martínez-García, A. Blenda, S. Jung, D. Main, P. Martínez-Gómez and M Rubio. 2013. Quantitative Trait Loci (QTL) and Mendelian Trait Loci (MTL) Analysis in *Prunus*: A breeding perspective and beyond. *Plant Molecular Biology Reporter*.
- Minas, I.S., G.M. Crisosto, K.R. Day and C.H. Crisosto. 2013. Forced-air cooling reduces 1-MCP application duration on plums (*Prunus salicina* Lindl.) without reducing effectiveness. *Acta Hort.* 985:257-259.
- Cano-Salazar, J. L. Lopez, C.H. Crisosto, G. Echeverría. 2013. Cold storage of six nectarine cultivars: consequences for volatile compounds emissions, physiochemical parameters, and consumer acceptance. *European Food Research and Technology*, 237: 571-589.
- Martínez-García, P.J., J. Fresnedo-Ramírez, D. Parfitt, T. Gradziel & C. Crisosto. 2013. *Plant Molecular Biology* ISSN 0167-4412 *Plant Mol Biol* DOI 10.1007/s11103-012-9989-8.
- Minas, IS., G. Crisosto, D. Holcroft, M. Vasilakakis, C. Crisosto. 2013. Postharvest handling of plums (*Prunus salicina* Lindl.) at 10°C to save energy and preserve fruit quality using an innovative application system of 1-MCP. *Postharvest Biology and Technology* 76 (2013) 1–9.
- Cano-Salazar, M.L. López, C.H. Crisosto, and G. Echeverría. 2013. Volatile compound emissions and sensory attributes of ‘Big Top’ nectarine and ‘Early Rich’ peach fruit in response to a pre-storage treatment before cold storage and subsequent shelf-life. 2013. *Postharvest Biology and Technology* 76 (2013). 152-162.
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Martinez-Garcia, P.J., D. Parfitt, E. Ogundiwin, J. Fass, H. Chan, R. Ahmad, S. Lurie, A. Dandekar, T. Gradziel, C. Crisosto. 2012. High Density SNP Mapping and QTL Analysis for Fruit Quality Characteristics in Peach (*Prunus persica* L.). Tree Genetics and Genomes. DOI 10.1007/s11295-012-0522-7.

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Hummer K.E., Pomper, K.W., Postman, J.D., Graham, C.J., Stover, E., Mercure, E.W., Aradhya, M., Crisosto, C.H., Ferguson, L., Thompson, M.M., Byers, P., and F. Zee. 2012. Emerging Fruit Crops. Chapter 4, pp.97-147. In: (M. L. Badenes and D.H. Byrne, eds.) Fruit Breeding. Springer, NY, NY. 875 pp.

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- Vicente, Ariel R., G. Manganaris, L. Cisneros-Zevallos, and C.H. Crisosto. 2011. *Prunus*. Chapter 13, pp.238-260. In: Terry (ed.), *Health-promoting Properties of Fruits and Vegetables*.
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