Valverde Veracruz

List of Publications by Year
in descending order

46 papers	2,811 citations	257357 24 h-index	265120 42 g-index
46 all docs	46 docs citations	46 times ranked	2277 citing authors

#	Article	IF	Citations
1	Postharvest sweet cherry quality and safety maintenance by Aloe vera treatment: A new edible coating. Postharvest Biology and Technology, 2006, 39, 93-100.	2.9	311
2	Novel Edible Coating Based onAloe veraGel To Maintain Table Grape Quality and Safety. Journal of Agricultural and Food Chemistry, 2005, 53, 7807-7813.	2.4	240
3	The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes. Postharvest Biology and Technology, 2006, 41, 317-327.	2.9	216
4	Tools to Maintain Postharvest Fruit and Vegetable Quality through the Inhibition of Ethylene Action: A Review. Critical Reviews in Food Science and Nutrition, 2007, 47, 543-560.	5.4	201
5	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. Postharvest Biology and Technology, 2007, 44, 19-25.	2.9	177
6	Improvement of Table Grapes Quality and Safety by the Combination of Modified Atmosphere Packaging (MAP) and Eugenol, Menthol, or Thymol. Journal of Agricultural and Food Chemistry, 2005, 53, 7458-7464.	2.4	156
7	Maturity Stage at Harvest Determines the Fruit Quality and Antioxidant Potential after Storage of Sweet Cherry Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 3240-3246.	2.4	139
8	Use ofAloe veraGel Coating Preserves the Functional Properties of Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 3882-3886.	2.4	134
9	Influence of carvacrol on survival of Botrytis cinerea inoculated in table grapes. International Journal of Food Microbiology, 2007, 115, 144-148.	2.1	112
10	Quality and antioxidant properties on sweet cherries as affected by preharvest salicylic and acetylsalicylic acids treatments. Food Chemistry, 2014, 160, 226-232.	4.2	99
11	The addition of essential oils to MAP as a tool to maintain the overall quality of fruits. Trends in Food Science and Technology, 2008, 19, 464-471.	7.8	87
12	Quality improvement and extension of shelf life by 1-methylcyclopropene in plum as affected by ripening stage at harvest. Innovative Food Science and Emerging Technologies, 2003, 4, 339-348.	2.7	85
13	1-Methylcyclopropene Increases Storability and Shelf Life in Climacteric and Nonclimacteric Plums. Journal of Agricultural and Food Chemistry, 2003, 51, 4680-4686.	2.4	79
14	Postharvest methyl salicylate treatments delay ripening and maintain quality attributes and antioxidant compounds of â€˜Early Loryâ€™ sweet cherry. Postharvest Biology and Technology, 2016, 117, 102-109.	2.9	70
15	Enhancing antioxidant systems by preharvest treatments with methyl jasmonate and salicylic acid leads to maintain lemon quality during cold storage. Food Chemistry, 2021, 338, 128044.	4.2	68
16	Preharvest salicylic acid and acetylsalicylic acid treatments preserve quality and enhance antioxidant systems during postharvest storage of sweet cherry cultivars. Journal of the Science of Food and Agriculture, 2017, 97, 1220-1228.	1.7	61
17	Methyl salicylate treatments of sweet cherry trees increase antioxidant systems in fruit at harvest and during storage. Postharvest Biology and Technology, 2015, 109, 106-113.	2.9	59
18	The addition of rosehip oil improves the beneficial effect of Aloe vera gel on delaying ripening and maintaining postharvest quality of several stonefruit. Postharvest Biology and Technology, 2014, 92, 23-28.	2.9	58

#	Article	IF	Citations
19	Modified atmosphere packaging of yellow and purple plum cultivars. 2. Effect on bioactive compounds and antioxidant activity. Postharvest Biology and Technology, 2011, 61, 110-116.	2.9	49
20	Preâ€harvest methyl jasmonate treatments increase antioxidant systems in lemon fruit without affecting yield or other fruit quality parameters. Journal of the Science of Food and Agriculture, 2019, 99, 5035-5043.	1.7	37
21	Could the 1-MCP treatment effectiveness in plum be affected by packaging?. Postharvest Biology and Technology, 2004, 34, 295-303.	2.9	36
22	The use of a natural fungicide as an alternative to preharvest synthetic fungicide treatments to control lettuce deterioration during postharvest storage. Postharvest Biology and Technology, 2008, 47, 54-60.	2.9	36
23	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. Scientia Horticulturae, 2015, 197, 665-673.	1.7	36
24	Changes in the content of chlorophylls and carotenoids in the rind of Fino 49 lemons during maturation and their relationship with parameters from the CIELAB color space. Scientia Horticulturae, 2019, 243, 252-260.	1.7	35
25	Melatonin Treatment of Apricot Trees Leads to Maintenance of Fruit Quality Attributes during Storage at Chilling and Non-Chilling Temperatures. Agronomy, 2021, 11, 917.	1.3	25
26	Mathematical quantification of total carotenoids in SiomaÂ® oil using color coordinates and multiple linear regression during deep-frying simulations. European Food Research and Technology, 2008, 226, 1283-1291.	1.6	20
27	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. Agronomy, 2022, 12, 3.	1.3	18
28	THE USE OF NATURAL AROMATIC ESSENTIAL OILS HELPS TO MAINTAIN POST-HARVEST QUALITY OF Â´CRIMSONÂ´ TABLE GRAPES. Acta Horticulturae, 2005, , 1723-1730.	0.1	17
29	Preharvest application of methyl salicylate, acetyl salicylic acid and salicylic acid alleviated disease caused by Botrytis cinerea through stimulation of antioxidant system in table grapes. International Journal of Food Microbiology, 2020, 334, 108807.	2.1	17
30	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. Antioxidants, 2021, 10, 820.	2.2	17
31	Preharvest Treatment with Oxalic Acid Improves Postharvest Storage of Lemon Fruit by Stimulation of the Antioxidant System and Phenolic Content. Antioxidants, 2021, 10, 963.	2.2	17
32	1-MCP USE ON PRUNUS SPP. TO MAINTAIN FRUIT QUALITY AND TO EXTEND SHELF LIFE DURING STORAGE: A COMPARATIVE STUDY. Acta Horticulturae, 2005, , 933-940.	0.1	15
33	Characterization of Jatropha curcas accessions based in plant growth traits and oil quality. Industrial Crops and Products, 2017, 109, 693-698.	2.5	15
34	Thymol Encapsulated into HP-Î²-Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. Molecules, 2020, 25, 4348.	1.7	15
35	Preharvest Application of Oxalic Acid Improved Pomegranate Fruit Yield, Quality, and Bioactive Compounds at Harvest in a Concentration-Dependent Manner. Agronomy, 2020, 10, 1522.	1.3	15
36	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. Acta Horticulturae, 2015, , 541-544.	0.1	9

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37	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. , 2016, , 185-201.		7
38	TOMATO FRUIT QUALITY RETENTION DURING STORAGE BY 1-MCP TREATMENT AS AFFECTED BY CULTIVAR AND RIPENING STAGE AT HARVEST. Acta Horticulturae, 2005, , 1069-1076.	0.1	5
39	Postharvest treatment with calcium delayed ripening and enhanced bioactive compounds and antioxidant activity of â€˜Cristalinaâ€™ sweet cherry. Acta Horticulturae, 2017, , 511-514.	0.1	5
40	Fresh-Cut Salads: Consumer Acceptance and Quality Parameter Evolution during Storage in Domestic Refrigerators. Sustainability, 2022, 14, 3473.	1.6	5
41	Effect of Aloe vera gel treatment on bioactive compounds and antioxidant activity during storage of sweet cherry. Acta Horticulturae, 2017, , 607-612.	0.1	4
42	APPLICATION OF AN EDIBLE COATING BASED ON ALOE VERA TO IMPROVE GENERAL QUALITY OF MINIMAL PROCESSED POMEGRANATE ARILS. Acta Horticulturae, 2015, , 489-494.	0.1	3
43	Application of oxalic acid to sweet cherry trees improves yield, quality and phytochemical attributes at harvest. Acta Horticulturae, 2016, , 231-234.	0.1	1
44	POSTHARVEST TREATMENTS WITH OXALIC ACID ON QUALITY OF THE EARLY-SEASON SWEET CHERRY CULTIVAR 'EARLY LORY'. Acta Horticulturae, 2015, , 173-178.	0.1	0
45	Pre-cooling application before cold storage delayed ripening and maintained high antioxidant activity of â€˜Sonataâ€™ sweet cherry. Acta Horticulturae, 2017, , 561-568.	0.1	0
46	COMPARISON OF TWO TOMATO GENOTYPES BASED ON BIOACTIVE COMPOUNDS. Acta Horticulturae, 2010, , 59-62.	0.1	0