

Robert Veberic

List of Publications by Year in descending order

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196
papers

7,501
citations

50170

46
h-index

69108

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all docs

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docs citations

196
times ranked

7243
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition of Sugars, Organic Acids, and Total Phenolics in 25 Wild or Cultivated Berry Species. <i>Journal of Food Science</i> , 2012, 77, C1064-70.	1.5	361
2	Phenolic acids and flavonoids of fig fruit (<i>Ficus carica</i> L.) in the northern Mediterranean region. <i>Food Chemistry</i> , 2008, 106, 153-157.	4.2	249
3	Phenolic Acids, Syringaldehyde, and Juglone in Fruits of Different Cultivars of <i>Juglans regia</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6390-6396.	2.4	244
4	European elderberry (<i>Sambucus nigra</i> L.) rich in sugars, organic acids, anthocyanins and selected polyphenols. <i>Food Chemistry</i> , 2009, 114, 511-515.	4.2	232
5	Evaluation of peach and nectarine fruit quality and correlations between sensory and chemical attributes. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2611-2616.	1.7	188
6	Novel Roles for the Polyphenol Oxidase Enzyme in Secondary Metabolism and the Regulation of Cell Death in Walnut. <i>Plant Physiology</i> , 2014, 164, 1191-1203.	2.3	183
7	Traditional walnut liqueur "cocktail of phenolics. <i>Food Chemistry</i> , 2006, 95, 627-631.	4.2	181
8	HPLC-MS identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. <i>Food Chemistry</i> , 2012, 135, 2138-2146.	4.2	181
9	Anthocyanin composition of different wild and cultivated berry species. <i>LWT - Food Science and Technology</i> , 2015, 60, 509-517.	2.5	180
10	Phenolic compounds in some apple (<i>Malus domestica</i> Borkh) cultivars of organic and integrated production. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1687-1694.	1.7	169
11	Effect of Drying of Figs (<i>Ficus carica</i> L.) on the Contents of Sugars, Organic Acids, and Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11696-11702.	2.4	164
12	Parameters of inner quality of the apple scab resistant and susceptible apple cultivars (<i>Malus</i>) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 302	1.7	148
13	Comparative study of primary and secondary metabolites in 11 cultivars of persimmon fruit (<i>Diospyros</i>) Tj ETQq1 1 0,784314 rgBT /O	4.2	138
14	Identification and quantification of phenolic compounds in kernels, oil and bagasse pellets of common walnut (<i>Juglans regia</i> L.). <i>Food Research International</i> , 2015, 67, 255-263.	2.9	119
15	Anthocyanins and fruit colour in plums (<i>Prunus domestica</i> L.) during ripening. <i>Food Chemistry</i> , 2009, 114, 529-534.	4.2	115
16	Sugar-, acid- and phenol contents in apple cultivars from organic and integrated fruit cultivation. <i>European Journal of Clinical Nutrition</i> , 2006, 60, 1136-1140.	1.3	114
17	The influence of organic/integrated production on the content of phenolic compounds in apple leaves and fruits in four different varieties over a 2-year period. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2366-2378.	1.7	106
18	Accumulation of phenolic compounds in apple in response to infection by the scab pathogen, <i>Venturia inaequalis</i> . <i>Physiological and Molecular Plant Pathology</i> , 2009, 74, 60-67.	1.3	105

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19	Quality changes during ripening of plums (<i>Prunus domestica</i> L.). <i>Food Chemistry</i> , 2008, 111, 830-836.	4.2	100
20	Chemical composition of apple fruit, juice and pomace and the correlation between phenolic content, enzymatic activity and browning. <i>LWT - Food Science and Technology</i> , 2017, 82, 23-31.	2.5	93
21	A comparison of fruit quality parameters of wild bilberry (<i>Vaccinium myrtillus</i> L.) growing at different locations. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 776-785.	1.7	89
22	HPLC-MS identification of phenols in hazelnut (<i>Corylus avellana</i> L.) kernels. <i>Food Chemistry</i> , 2011, 124, 1100-1106.	4.2	88
23	Roasting Affects Phenolic Composition and Antioxidative Activity of Hazelnuts (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj 5	1.5	84
24	Color and Phenolic Content Changes during Flower Development in Groundcover Rose. <i>Journal of the American Society for Horticultural Science</i> , 2010, 135, 195-202.	0.5	81
25	Investigation of Anthocyanin Profile of Four Elderberry Species and Interspecific Hybrids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5573-5580.	2.4	78
26	The influence of exposure to light on the phenolic content of "Fuji" apple. <i>Scientia Horticulturae</i> , 2009, 123, 234-239.	1.7	77
27	The Influence of Early Yield on the Accumulation of Major Taste and Health-Related Compounds in Black and Red Currant Cultivars (<i>Ribes</i> spp.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2682-2691.	2.4	75
28	Elderberry (<i>Sambucus nigra</i> L.) Wine: A Product Rich in Health Promoting Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10143-10146.	2.4	73
29	Sweet Cherry Pomological and Biochemical Characteristics Influenced by Rootstock. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4928-4933.	2.4	73
30	The Effect of Bioactive Compounds on In Vitro and In Vivo Antioxidant Activity of Different Berry Juices. <i>PLoS ONE</i> , 2012, 7, e47880.	1.1	67
31	Changes in berry quality of northern highbush blueberry (<i>Vaccinium corymbosum</i> L.) during the harvest season. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2016, 40, 855-864.	0.8	67
32	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , 2015, 173, 363-374.	4.2	65
33	HPLC-MS Identification of Betalain Profile of Different Beetroot (<i>Beta</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj 5	1.5	64
34	The higher the better? Differences in phenolics and cyanogenic glycosides in <i>Sambucus nigra</i> leaves, flowers and berries from different altitudes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2623-2632.	1.7	64
35	Comparison of major taste compounds and antioxidative properties of fruits and flowers of different <i>Sambucus</i> species and interspecific hybrids. <i>Food Chemistry</i> , 2016, 200, 134-140.	4.2	63
36	Traditional Elderflower Beverages: A Rich Source of Phenolic Compounds with High Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1477-1487.	2.4	62

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37	Anthocyanins profile, total phenolics and antioxidant activity of black currant ethanolic extracts as influenced by genotype and ethanol concentration. <i>Food Chemistry</i> , 2013, 141, 961-966.	4.2	61
38	Comparative study of primary and secondary metabolites in apricot (<i>Prunus armeniaca</i> L.) cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 860-866.	1.7	60
39	Processed elderberry (<i>Sambucus nigra</i> L.) products: A beneficial or harmful food alternative?. <i>LWT - Food Science and Technology</i> , 2016, 72, 182-188.	2.5	54
40	HPLC-MSn identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. <i>Food Research International</i> , 2014, 64, 783-789.	2.9	53
41	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. <i>Journal of Food Science</i> , 2015, 80, C2180-90.	1.5	52
42	The response of phenolic compounds in grapes of the variety "Chardonnay" (Vitis vinifera L.) to the infection by phytoplasma Bois noir. <i>European Journal of Plant Pathology</i> , 2012, 133, 965-974.	0.8	51
43	Extraction of phenolic compounds from green walnut fruits in different solvents. <i>Acta Agriculturae Slovenica</i> , 2009, 93, .	0.2	50
44	Wild <i>Prunus</i> Fruit Species as a Rich Source of Bioactive Compounds. <i>Journal of Food Science</i> , 2016, 81, C1928-37.	1.5	50
45	Phenolic compounds in apple leaves after infection with apple scab. <i>Biologia Plantarum</i> , 2011, 55, .	1.9	49
46	Chemical profile of black currant fruit modified by different degree of infection with black currant leaf spot. <i>Scientia Horticulturae</i> , 2013, 150, 399-409.	1.7	49
47	Comparison of phenolic profiles and antioxidant properties of European <i>Fagopyrum esculentum</i> cultivars. <i>Food Chemistry</i> , 2015, 185, 41-47.	4.2	49
48	Phenolic compounds as defence response of pepper fruits to <i>Colletotrichum coccodes</i> . <i>Physiological and Molecular Plant Pathology</i> , 2013, 84, 138-145.	1.3	48
49	Identification and quantification of the major phenolic constituents in <i>Juglans regia</i> L. peeled kernels and pellicles, using HPLC-MS/MS. <i>Food Chemistry</i> , 2021, 352, 129404.	4.2	48
50	The effect of reflective foil and hail nets on the lighting, color and anthocyanins of "Fuji" apple. <i>Scientia Horticulturae</i> , 2007, 115, 40-46.	1.7	46
51	Changes in the Phenolic Concentration during Flower Development of Rose "KORcrisett". <i>Journal of the American Society for Horticultural Science</i> , 2009, 134, 491-496.	0.5	46
52	Alteration of the Content of Primary and Secondary Metabolites in Strawberry Fruit by <i>Colletotrichum nymphaeae</i> Infection. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5987-5995.	2.4	45
53	How much do cultivar and preparation time influence on phenolics content in walnut liqueur?. <i>Food Chemistry</i> , 2007, 104, 100-105.	4.2	42
54	Enzyme activity of the phenylpropanoid pathway as a response to apple scab infection. <i>Annals of Applied Biology</i> , 2010, 156, 449-456.	1.3	42

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55	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. <i>Food Chemistry</i> , 2016, 203, 483-490.	4.2	42
56	Phenolic compounds in the fruit of different varieties of Chinese jujube (<i>Ziziphus jujuba</i> Mill.). <i>Journal of Horticultural Science and Biotechnology</i> , 2008, 83, 305-308.	0.9	41
57	Changes in the Contents of Anthocyanins and Other Compounds in Blackberry Fruits Due to Freezing and Long-Term Frozen Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6926-6935.	2.4	41
58	Changes in Primary Metabolites and Polyphenols in the Peel of Braeburn Apples (<i>Malus</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 61, 10283-10292.	2.4	39
59	Polyphenol metabolism of developing apple skin of a scab resistant and a susceptible apple cultivar. <i>Trees - Structure and Function</i> , 2012, 26, 109-119.	0.9	37
60	Phenolic response in green walnut husk after the infection with bacteria <i>Xanthomonas arboricola</i> pv. <i>juglandis</i> . <i>Physiological and Molecular Plant Pathology</i> , 2011, 76, 159-165.	1.3	36
61	The levels of IAA, IAAsp and some phenolics in cherry rootstock GiSelA 5™ leafy cuttings pretreated with IAA and IBA. <i>Scientia Horticulturae</i> , 2007, 112, 399-405.	1.7	34
62	Biochemical response of grapevine variety Chardonnay™ (<i>Vitis vinifera</i> L.) to infection with grapevine yellows (Bois noir). <i>European Journal of Plant Pathology</i> , 2012, 134, 231-237.	0.8	34
63	Individual phenolic response and peroxidase activity in peel of differently sun-exposed apples in the period favorable for sunburn occurrence. <i>Journal of Plant Physiology</i> , 2014, 171, 1706-1712.	1.6	34
64	Seasonal changes in phenolic compounds in the leaves of scab-resistant and susceptible apple cultivars. <i>Canadian Journal of Plant Science</i> , 2009, 89, 745-753.	0.3	32
65	Phenolic compounds profile, carbohydrates and external fruit quality of the Concorde™ pear (<i>Pyrus communis</i> L.) after bagging. <i>Canadian Journal of Plant Science</i> , 2012, 92, 67-75.	0.3	32
66	Sugar and phenol content in apple with or without watercore. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2845-2850.	1.7	32
67	Fluctuations of different endogenous phenolic compounds and cinnamic acid in the first days of the rooting process of cherry rootstock GiSelA 5™ leafy cuttings. <i>Journal of Plant Physiology</i> , 2005, 162, 589-597.	1.6	30
68	Phytochemical Composition of Common Fig (<i>Ficus carica</i> L.) Cultivars. , 2016, , 235-255.		30
69	Bioactive Components and Antioxidant Capacity of Fruits from Nine Sorbus Genotypes. <i>Journal of Food Science</i> , 2017, 82, 647-658.	1.5	30
70	Fruit quality of Fuji™ apple (<i>Malus domestica</i> Borkh.) strains. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 593-599.	1.7	29
71	Correlation between chromaticity values and major anthocyanins in seven <i>Acer palmatum</i> Thunb. cultivars. <i>Scientia Horticulturae</i> , 2009, 119, 442-446.	1.7	29
72	Impact of Shelf Life on Content of Primary and Secondary Metabolites in Apple (<i>Malus</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (1.5	29

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73	Do optimally ripe blackberries contain the highest levels of metabolites?. Food Chemistry, 2017, 215, 41-49.	4.2	29
74	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. Food Chemistry, 2018, 252, 349-355.	4.2	29
75	Changes in phenolic content induced by infection with <i>Didymella applanata</i> and <i>Leptosphaeria coniothyrium</i> , the causal agents of raspberry spur and cane blight. Plant Pathology, 2014, 63, 185-192.	1.2	28
76	Influence of deficit irrigation on strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) fruit quality. Journal of the Science of Food and Agriculture, 2017, 97, 849-857.	1.7	28
77	A wild "albino"™ bilberry (<i>Vaccinium myrtillus</i> L.) from Slovenia shows three bottlenecks in the anthocyanin pathway and significant differences in the expression of several regulatory genes compared to the common blue berry type. PLoS ONE, 2017, 12, e0190246.	1.1	28
78	Influence of shading net on polyphenol profile and radical scavenging activity in different varieties of black currant berries. Scientia Horticulturae, 2013, 160, 20-28.	1.7	26
79	Quality parameters of currant berries from three different cluster positions. Scientia Horticulturae, 2016, 210, 188-196.	1.7	26
80	Importance of metabolite distribution in apple fruit. Scientia Horticulturae, 2017, 214, 214-220.	1.7	26
81	Photosynthetic Traits of Plants and the Biochemical Profile of Tomato Fruits Are Influenced by Grafting, Salinity Stress, and Growing Season. Journal of Agricultural and Food Chemistry, 2018, 66, 5439-5450.	2.4	26
82	Walnut (<i>J. regia</i>) Agro-Residues as a Rich Source of Phenolic Compounds. Biology, 2021, 10, 535.	1.3	26
83	Differential expression of flavonoid 3-hydroxylase during fruit development establishes the different B-ring hydroxylation patterns of flavonoids in <i>Fragaria</i> – <i>ananassa</i> and <i>Fragaria vesca</i> . Plant Physiology and Biochemistry, 2013, 72, 72-78.	2.8	25
84	Molecular genetic diversity and association mapping of nut and kernel traits in Slovenian hazelnut (<i>Corylus avellana</i>) germplasm. Tree Genetics and Genomes, 2017, 13, 1.	0.6	25
85	Influence of intra and inter species variation in chilies (<i>Capsicum</i> spp.) on metabolite composition of three fruit segments. Scientific Reports, 2021, 11, 4932.	1.6	25
86	Comparison of Phenolic Composition of Healthy Apple Tissues and Tissues Affected by Bitter Pit. Journal of Agricultural and Food Chemistry, 2013, 61, 12066-12071.	2.4	24
87	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. Journal of Food Science, 2016, 81, C369-79.	1.5	24
88	Selected chemical compounds in firm and mellow persimmon fruit before and after the drying process. Journal of the Science of Food and Agriculture, 2016, 96, 3140-3147.	1.7	24
89	Fruit Seeds of the <i>Rosaceae</i> Family: A Waste, New Life, or a Danger to Human Health?. Journal of Agricultural and Food Chemistry, 2017, 65, 10621-10629.	2.4	23
90	Which Plant Part of Purple Coneflower (<i>Echinacea purpurea</i> (L.) Moench) Should be Used for Tea and Which for Tincture?. Journal of Medicinal Food, 2019, 22, 102-108.	0.8	23

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91	Itâ€™s great to be the King: Apple fruit development affected by the position in the cluster. <i>Scientia Horticulturae</i> , 2015, 194, 18-25.	1.7	22
92	Thermal stability of primary and secondary metabolites in highbush blueberry (<i>Vaccinium corymbosum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	22
93	Red Walnut: Characterization of the Phenolic Profiles, Activities and Gene Expression of Selected Enzymes Related to the Phenylpropanoid Pathway in Pellicle during Walnut Development. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2742-2748.	2.4	22
94	Prohexadione-Ca application modifies flavonoid composition and color characteristics of rose (<i>Rosa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	21
95	Analysis of selected primary metabolites and phenolic profile of â€™Golden Deliciousâ€™ apples from four production systems. <i>Fruits</i> , 2012, 67, 377-386.	0.3	21
96	Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , 2013, 150, 142-145.	1.7	20
97	The Impact of Production Technology on Plant Phenolics. <i>Horticulturae</i> , 2016, 2, 8.	1.2	20
98	Influence of Nitrogen, Calcium and Nano-Fertilizer on Strawberry (<i>Fragaria Ã— ananassa</i> Duch.) Fruit Inner and Outer Quality. <i>Agronomy</i> , 2021, 11, 997.	1.3	20
99	White versus blue: Does the wild â€™albinoâ€™ bilberry (<i>Vaccinium myrtillus</i> L.) differ in fruit quality compared to the blue one?. <i>Food Chemistry</i> , 2016, 211, 876-882.	4.2	19
100	Abiotic stress combinations improve the phenolics profiles and activities of extractable and bound antioxidants from germinated spelt (<i>Triticum spelta</i> L.) seeds. <i>Food Chemistry</i> , 2021, 344, 128704.	4.2	19
101	Quality parameters change during ripening in leaves and fruits of wild growing and cultivated elderberry (<i>Sambucus nigra</i>) genotypes. <i>Scientia Horticulturae</i> , 2021, 277, 109792.	1.7	19
102	Metabolite accumulation in strawberry (<i>Fragaria Ã— Ananassa</i> Duch.) fruits and runners in response to <i>Colletotrichum nymphaeae</i> infection. <i>Physiological and Molecular Plant Pathology</i> , 2015, 92, 119-129.	1.3	18
103	Lipophilic antioxidants in edible weeds from agricultural areas. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2018, 42, 1-10.	0.8	18
104	Influence of Phostrade Ca on Color Development and Anthocyanin Content of â€™Braeburnâ€™ Apple (<i>Malus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.5	18
105	Influence of nitrogen on leaf chlorophyll content and photosynthesis of â€™Golden Deliciousâ€™ apple. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2007, 57, 283-289.	0.3	17
106	Influence of Foliar Fertilization with P and K on Chemical Constituents of Grape cv. â€™Cardinalâ€™. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10303-10310.	2.4	17
107	Research on the involment of phenoloics in the defence of horticultural plants. <i>Acta Agriculturae Slovenica</i> , 2016, 107, .	0.2	17
108	Polyphenol metabolism in differently colored cultivars of red currant (<i>Ribes rubrum</i> L.) through fruit ripening. <i>Planta</i> , 2017, 246, 217-226.	1.6	17

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109	Game of Tones: sugars, organic acids, and phenolics in green and purple asparagus (<i>Asparagus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2018, 42, 55-66.	0.8	16
110	Effect of pre-harvest treatments with salicylic and methyl salicylic acid on the chemical profile and activity of some phenylpropanoid pathway related enzymes in apple leaves. <i>Scientia Horticulturae</i> , 2021, 277, 109794.	1.7	16
111	Salt Stress Differentially Affects the Primary and Secondary Metabolism of Peppers (<i>Capsicum annuum</i>) Tj ETQq1 1,0,784314 rgBT /O 2018, 42, 55-66.	1.6	16
112	Changes in the inner quality parameters of apple fruit from technological to edible maturity. <i>Acta Agriculturae Slovenica</i> , 2009, 93, .	0.2	15
113	Long-Term Experiment with Orchard Floor Management Systems: Influence on Apple Yield and Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4095-4103.	2.4	15
114	Influence of reflective foil on persimmon (<i>Diospyros kaki</i> Thunb.) fruit peel colour and selected bioactive compounds. <i>Scientific Reports</i> , 2019, 9, 19069.	1.6	15
115	Identification and Quantification of Naphthoquinones and Other Phenolic Compounds in Leaves, Petioles, Bark, Roots, and Buds of <i>Juglans regia</i> L., Using HPLC-MS/MS. <i>Horticulturae</i> , 2021, 7, 326.	1.2	15
116	Influence of Hail Net and Reflective Foil on Cyanidin Glycosides and Quercetin Glycosides in "Fuji"™ Apple Skin. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2010, 45, 1447-1452.	0.5	15
117	Biostimulative effect of amino acids and green algae extract on capsaicinoid and other metabolite contents in fruits of <i>Capsicum</i> spp.. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, .	1.9	15
118	The influence of ethanol concentration on content of total and individual phenolics in walnut alcoholic drink. <i>Acta Alimentaria</i> , 2008, 37, 233-239.	0.3	14
119	Sugar and phenolics level dependent on the position of apple fruitlet in the cluster. <i>Scientia Horticulturae</i> , 2016, 201, 362-369.	1.7	14
120	Effect of cultivar and fertilization on garlic yield and allicin content in bulbs at harvest and during storage. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2019, 43, 414-429.	0.8	14
121	Phenolic Response to Walnut Anthracnose (<i>Ophiognomonia leptostyla</i>) Infection in Different Parts of <i>Juglans regia</i> Husks, Using HPLC-MS/MS. <i>Agriculture (Switzerland)</i> , 2021, 11, 659.	1.4	14
122	Phase change modifies anthocyanin synthesis in <i>Acer palmatum</i> Thunb. (Japanese maple) cultivars. <i>Acta Physiologiae Plantarum</i> , 2009, 31, 415-418.	1.0	13
123	Changes in Quality and Biochemical Parameters in "Idared"™ apples during Prolonged Shelf Life and 1-MCP treatment. <i>Food Science and Technology International</i> , 2012, 18, 569-577.	1.1	13
124	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian <i>Prunus avium</i> varieties. <i>Food Chemistry</i> , 2015, 173, 935-942.	4.2	13
125	Fruit Quality Characteristics and Biochemical Composition of Fully Ripe Blackberries Harvested at Different Times. <i>Foods</i> , 2021, 10, 1581.	1.9	13
126	Is Juglone the Only Naphthoquinone in <i>Juglans regia</i> L. with Allelopathic Effects?. <i>Agriculture (Switzerland)</i> , 2021, 11, 784.	1.4	13

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127	Influence of bicarbonate salts, used against apple scab, on selected primary and secondary metabolites in apple fruit and leaves. <i>Scientia Horticulturae</i> , 2012, 143, 197-204.	1.7	12
128	Effect of Different Production Systems on Chemical Profiles of Dwarf French Bean (<i>Phaseolus</i>)	2.4	11
129	Cyanogenic glycosides and phenolics in apple seeds and their changes during long term storage. <i>Scientia Horticulturae</i> , 2019, 255, 30-36.	1.7	11
130	Composition of Phenolic Compounds, Cyanogenic Glycosides, Organic Acids and Sugars in Fruits of Black Cherry (<i>Prunus serotina</i> Ehrh.). <i>Forests</i> , 2021, 12, 762.	0.9	11
131	Metabolic Variation among Fruits of Different Chili Cultivars (<i>Capsicum</i> spp.) Using HPLC/MS. <i>Plants</i> , 2022, 11, 101.	1.6	11
132	Biological and nutritional properties of blackcurrant berries (<i>Ribes nigrum</i> L.) under conditions of shading nets. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2416-2423.	1.7	10
133	Impact of Raspberry (<i>Rubus idaeus</i> L.) Primocane Tipping on Fruit Yield and Quality. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 45, 417-424.	0.5	10
134	Are Processed Bilberry Products a Good Source of Phenolics?. <i>Journal of Food Science</i> , 2018, 83, 1856-1861.	1.5	10
135	Fruit size prediction of four apple cultivars: Accuracy and timing. <i>Scientia Horticulturae</i> , 2013, 160, 177-181.	1.7	9
136	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. <i>Horticulture Environment and Biotechnology</i> , 2020, 61, 849-858.	0.7	9
137	Physiological and Biochemical Responses of Ungrafted and Grafted Bell Pepper Plants (<i>Capsicum</i>)	1.6	9
138	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt (<i>Triticum spelta</i> L.) Seeds. <i>Antioxidants</i> , 2021, 10, 1085.	2.2	9
139	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. <i>Plants</i> , 2021, 10, 1807.	1.6	9
140	Alteration of the phenylpropanoid pathway by watercore disorder in apple (<i>Malus x domestica</i>). <i>Scientia Horticulturae</i> , 2021, 289, 110438.	1.7	9
141	Fruit Quality and Yield of Three Highbush Blueberry (<i>Vaccinium corymbosum</i> L.) Cultivars Grown in Two Planting Systems under Different Protected Environments. <i>Horticulturae</i> , 2021, 7, 591.	1.2	9
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146	Using HPLC-MS/MS to Assess the Quality of Beet, Mizuna, Lettuce and Corn Salad after Juglone and Walnut Leaf Extract Treatments. <i>Agronomy</i> , 2022, 12, 347.	1.3	8
147	Hail net cover, cultivar and pod size influence the chemical composition of dwarf French bean. <i>Scientia Horticulturae</i> , 2014, 175, 95-104.	1.7	7
148	<i>Colletotrichum lindemuthianum</i> infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , 2014, 170, 211-218.	1.7	7
149	Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7459-7465.	2.4	7
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151	Identification and quantification of major phenolic constituents in <i>Juglans regia</i> L. leaves: healthy vs. infected leaves with <i>Xanthomonas campestris</i> pv. <i>juglandis</i> using HPLC-MS/MS. <i>Journal of King Saud University - Science</i> , 2022, 34, 101890.	1.6	7
152	Biostimulatory Effects of Amino Acids on Phenylalanine Ammonia Lyase, Capsaicin Synthase, and Peroxidase Activities in <i>Capsicum baccatum</i> L.. <i>Biology</i> , 2022, 11, 674.	1.3	7
153	PHENOLICS IN WALNUT LIQUEUR. <i>Acta Horticulturae</i> , 2007, , 451-454.	0.1	6
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157	The effect of cane vigour on the kiwifruit (<i>Actinidia chinensis</i>) and kiwiberry (<i>Actinidia arguta</i>) quality. <i>Scientific Reports</i> , 2021, 11, 12749.	1.6	6
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159	Alternative products against anthracnose affect selected primary and secondary metabolites in strawberry fruit. <i>Fruits</i> , 2016, 71, 363-371.	0.3	6
160	Foliar Application of Phosphorus Improves Apple Fruit Color During Ripening. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2015, 63, 1195-1200.	0.2	6
161	The Brown Marmorated Stink Bug (<i>Halyomorpha halys</i> Stål.) Influences Pungent and Non-Pungent <i>Capsicum</i> Cultivars' Pre- and Post-Harvest Quality. <i>Agronomy</i> , 2021, 11, 2252.	1.3	6
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164	LC-DAD-MS Phenolic Characterisation of Six Invasive Plant Species in Croatia and Determination of Their Antimicrobial and Cytotoxic Activity. <i>Plants</i> , 2022, 11, 596.	1.6	6
165	INFLUENCE OF THE FOLIAR APPLICATION OF PHOSPHORUS AND POTASSIUM ON THE PHOTOSYNTHETIC INTENSITY IN APPLE TREES (<i>MALUS DOMESTICA</i> BORKH.). <i>Acta Horticulturae</i> , 2002, , 165-170.	0.1	5
166	The influence of mechanical thinning on fruit quality and constant bearing of "Jonagold" apples. <i>Acta Horticulturae</i> , 2016, , 513-518.	0.1	5
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168	Phenolic composition of leaf and flower extracts of black cherry (<i>Prunus serotina</i> Ehrh.). <i>Annals of Forest Science</i> , 2021, 78, 1.	0.8	5
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170	Glucosinolate analysis of wild rocket [<i>Diplotaxis tenuifolia</i> (L.) DC] from different Slovenian regions cultivated on two growing systems. <i>European Journal of Horticultural Science</i> , 2015, 80, 199-207.	0.3	5
171	Influence of cluster thinning on quantitative and qualitative parameters of cherry tomato. <i>European Journal of Horticultural Science</i> , 2020, 85, 30-41.	0.3	5
172	Improving accessibility and bioactivity of raw, germinated and enzymatic-treated spelt (<i>Triticum spelta</i>) Tj ETQq0 0 0 rgBT /Overlock 10	4.25	5
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174	Prohexadione-Ca Affects Vegetative Growth of the Rejuvenated Shoots in Walnut Trees. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 558-561.	0.5	4
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176	EXPERIENCE WITH FOLIAR NUTRITION IN APPLE ORCHARD. <i>Acta Horticulturae</i> , 2002, , 547-552.	0.1	3
177	Effect of crop load on fruit quality of "Fuji" apple. <i>Acta Alimentaria</i> , 2013, 42, 318-327.	0.3	3
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179	Seasonal variations of naphthoquinone contents (juglone and hydrojuglone glycosides) in <i>Juglans regia</i> L.. <i>Scientia Horticulturae</i> , 2022, 300, 111065.	1.7	3
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190	Quality parameters of black and red currants during ripening. <i>Acta Horticulturae</i> , 2016, , 651-656.	0.1	1
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194	Evaluation of bioactive constituents in European bladdernut (<i>Staphylea pinnata</i> L.) seed kernels. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 33-41.	1.9	0
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