

Robert Veberic

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3075837/robert-veberic-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

184
papers

5,384
citations

40
h-index

66
g-index

196
ext. papers

6,447
ext. citations

3.8
avg, IF

5.89
L-index

#	Paper	IF	Citations
184	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	3.4	273
183	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	8.5	194
182	European elderberry (<i>Sambucus nigra</i> L.) rich in sugars, organic acids, anthocyanins and selected polyphenols. <i>Food Chemistry</i> , 2009 , 114, 511-515	8.5	189
181	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, 6390-6	5.7	178
180	HPLC-MSn identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. <i>Food Chemistry</i> , 2012 , 135, 2138-46	8.5	151
179	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	4.3	141
178	Traditional walnut liqueur cocktail of phenolics. <i>Food Chemistry</i> , 2006 , 95, 627-631	8.5	137
177	Anthocyanin composition of different wild and cultivated berry species. <i>LWT - Food Science and Technology</i> , 2015 , 60, 509-517	5.4	132
176	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	4.3	132
175	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, 11696-702	5.7	125
174	Novel roles for the polyphenol oxidase enzyme in secondary metabolism and the regulation of cell death in walnut. <i>Plant Physiology</i> , 2014 , 164, 1191-203	6.6	124
173	Parameters of inner quality of the apple scab resistant and susceptible apple cultivars (<i>Malus domestica</i> Borkh.). <i>Scientia Horticulturae</i> , 2007 , 114, 37-44	4.1	117
172	Comparative study of primary and secondary metabolites in 11 cultivars of persimmon fruit (<i>Diospyros kaki</i> L.). <i>Food Chemistry</i> , 2010 , 119, 477-483	8.5	105
171	Sugar-, acid- and phenol contents in apple cultivars from organic and integrated fruit cultivation. <i>European Journal of Clinical Nutrition</i> , 2006 , 60, 1136-40	5.2	98
170	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	7	96
169	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, 2366-78	4.3	92
168	Anthocyanins and fruit colour in plums (<i>Prunus domestica</i> L.) during ripening. <i>Food Chemistry</i> , 2009 , 114, 529-534	8.5	85

167	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	2.6	79
166	Quality changes during ripening of plums (<i>Prunus domestica</i> L.). <i>Food Chemistry</i> , 2008 , 111, 830-836	8.5	77
165	Roasting affects phenolic composition and antioxidative activity of hazelnuts (<i>Corylus avellana</i> L.). <i>Journal of Food Science</i> , 2011 , 76, S14-9	3.4	71
164	HPLC-MS identification of phenols in hazelnut (<i>Corylus avellana</i> L.) kernels. <i>Food Chemistry</i> , 2011 , 124, 1100-1106	8.5	65
163	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	5.4	64
162	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, 776-85	4.3	64
161	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, 2682-91	5.7	64
160	The influence of exposure to light on the phenolic content of Fuji Apple. <i>Scientia Horticulturae</i> , 2009 , 123, 234-239	4.1	62
159	Elderberry (<i>Sambucus nigra</i> L.) wine: a product rich in health promoting compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10143-6	5.7	59
158	Investigation of anthocyanin profile of four elderberry species and interspecific hybrids. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5573-80	5.7	55
157	The effect of bioactive compounds on in vitro and in vivo antioxidant activity of different berry juices. <i>PLoS ONE</i> , 2012 , 7, e47880	3.7	54
156	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	2.3	54
155	Sweet cherry pomological and biochemical characteristics influenced by rootstock. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4928-33	5.7	53
154	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	2.2	53
153	HPLC-MS(n) Identification of Betalain Profile of Different Beetroot (<i>Beta vulgaris</i> L. ssp. <i>vulgaris</i>) Parts and Cultivars. <i>Journal of Food Science</i> , 2015 , 80, C1952-8	3.4	48
152	Traditional elderflower beverages: a rich source of phenolic compounds with high antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1477-87	5.7	48
151	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, 961-6	8.5	46
150	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , 2015 , 173, 363-74	8.5	44

149	HPLC-MS identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. <i>Food Research International</i> , 2014 , 64, 783-789	7	43
148	Comparison of phenolic profiles and antioxidant properties of European <i>Fagopyrum esculentum</i> cultivars. <i>Food Chemistry</i> , 2015 , 185, 41-7	8.5	42
147	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	4.3	42
146	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. <i>Journal of Food Science</i> , 2015 , 80, C2180-90	3.4	42
145	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, 860-6	4.3	40
144	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, 134-40	8.5	38
143	Wild <i>Prunus</i> Fruit Species as a Rich Source of Bioactive Compounds. <i>Journal of Food Science</i> , 2016 , 81, C1928-37	3.4	37
142	Enzyme activity of the phenylpropanoid pathway as a response to apple scab infection. <i>Annals of Applied Biology</i> , 2010 , 156, 449-456	2.6	36
141	Extraction of phenolic compounds from green walnut fruits in different solvents. <i>Acta Agriculturae Slovenica</i> , 2009 , 93,	1.3	36
140	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	5.4	36
139	The response of phenolic compounds in grapes of the variety 'Chardonnay' (<i>Vitis vinifera</i> L.) to the infection by phytoplasma Bois noir. <i>European Journal of Plant Pathology</i> , 2012 , 133, 965-974	2.1	35
138	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, 5987-95	5.7	35
137	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	4.1	34
136	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	4.1	33
135	How much do cultivar and preparation time influence on phenolics content in walnut liqueur?. <i>Food Chemistry</i> , 2007 , 104, 100-105	8.5	33
134	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	1.9	31
133	Changes in the Phenolic Concentration during Flower Development of Rose 'Crisett'. <i>Journal of the American Society for Horticultural Science</i> , 2009 , 134, 491-496	2.3	31
132	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. <i>Food Chemistry</i> , 2016 , 203, 483-490	8.5	30

131	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	2.6	30
130	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	2.6	30
129	Phenolic compounds in apple leaves after infection with apple scab. <i>Biologia Plantarum</i> , 2011 , 55,	2.1	30
128	Biochemical response of grapevine variety Chardonnay (Vitis vinifera L.) to infection with grapevine yellows (Bois noir). <i>European Journal of Plant Pathology</i> , 2012 , 134, 231-237	2.1	29
127	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	4.1	29
126	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, 1706-12	3.6	28
125	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, 6926-35	5.7	28
124	Changes in primary metabolites and polyphenols in the peel of "Braeburn" apples (<i>Malus domestica</i> Borkh.) during advanced maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10283-92	5.7	28
123	Impact of shelf life on content of primary and secondary metabolites in apple (<i>Malus domestica</i> Borkh.). <i>Journal of Food Science</i> , 2010 , 75, S461-8	3.4	26
122	Phenolic compounds as defence response of pepper fruits to <i>Colletotrichum coccodes</i> . <i>Physiological and Molecular Plant Pathology</i> , 2013 , 84, 138-145	2.6	25
121	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	1	25
120	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	4.3	24
119	Comparison of phenolic composition of healthy apple tissues and tissues affected by bitter pit. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12066-71	5.7	22
118	Phytochemical Composition of Common Fig (<i>Ficus carica</i> L.) Cultivars 2016 , 235-255		22
117	Quality parameters of currant berries from three different cluster positions. <i>Scientia Horticulturae</i> , 2016 , 210, 188-196	4.1	21
116	Selected chemical compounds in firm and mellow persimmon fruit before and after the drying process. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3140-7	4.3	21
115	Do optimally ripe blackberries contain the highest levels of metabolites?. <i>Food Chemistry</i> , 2017 , 215, 41-9	8.5	20
114	Correlation between chromaticity values and major anthocyanins in seven <i>Acer palmatum</i> Thunb. cultivars. <i>Scientia Horticulturae</i> , 2009 , 119, 442-446	4.1	20

113	Importance of metabolite distribution in apple fruit. <i>Scientia Horticulturae</i> , 2017 , 214, 214-220	4.1	19
112	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	8.5	19
111	Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , 2013 , 150, 142-145	4.1	18
110	Phenolic compounds profile, carbohydrates and external fruit quality of the Concord pear (<i>Pyrus communis</i> L.) after bagging. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 67-75	1	18
109	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, 589-97	3.6	18
108	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. <i>Journal of Food Science</i> , 2016 , 81, C369-79	3.4	18
107	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , 2018 , 252, 349-355	8.5	17
106	Sugar and phenol content in apple with or without watercore. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2845-50	4.3	17
105	Thermal stability of primary and secondary metabolites in highbush blueberry (<i>Vaccinium corymbosum</i> L.) purees. <i>LWT - Food Science and Technology</i> , 2017 , 76, 79-86	5.4	17
104	Molecular genetic diversity and association mapping of nut and kernel traits in Slovenian hazelnut (<i>Corylus avellana</i>) germplasm. <i>Tree Genetics and Genomes</i> , 2017 , 13, 1	2.1	16
103	It's great to be the King: Apple fruit development affected by the position in the cluster. <i>Scientia Horticulturae</i> , 2015 , 194, 18-25	4.1	16
102	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. <i>Plant Pathology</i> , 2014 , 63, 185-192	2.8	16
101	Analysis of selected primary metabolites and phenolic profile of Golden Delicious apples from four production systems. <i>Fruits</i> , 2012 , 67, 377-386	0.3	16
100	Differential expression of flavonoid 3'-hydroxylase during fruit development establishes the different B-ring hydroxylation patterns of flavonoids in <i>Fragaria chiloensis</i> and <i>Fragaria vesca</i> . <i>Plant Physiology and Biochemistry</i> , 2013 , 72, 72-8	5.4	16
99	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. <i>PLoS ONE</i> , 2017 , 12, e0190246	3.7	16
98	Influence of deficit irrigation on strawberry (<i>Fragaria chiloensis</i> Duch.) fruit quality. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 849-857	4.3	15
97	Bioactive Components and Antioxidant Capacity of Fruits from Nine Sorbus Genotypes. <i>Journal of Food Science</i> , 2017 , 82, 647-658	3.4	15
96	The Impact of Production Technology on Plant Phenolics. <i>Horticulturae</i> , 2016 , 2, 8	2.5	15

95	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	5.7	15
94	Influence of shading net on polyphenol profile and radical scavenging activity in different varieties of black currant berries. <i>Scientia Horticulturae</i> , 2013 , 160, 20-28	4.1	15
93	Influence of Phostrade Ca on Color Development and Anthocyanin Content of Braeburn Apple (<i>Malus domestica</i> Borkh.). <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2013 , 48, 193-199	2.4	15
92	Photosynthetic Traits of Plants and the Biochemical Profile of Tomato Fruits Are Influenced by Grafting, Salinity Stress, and Growing Season. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5439-5450	5.7	15
91	White versus blue: Does the wild 'albino' bilberry (<i>Vaccinium myrtillus</i> L.) differ in fruit quality compared to the blue one?. <i>Food Chemistry</i> , 2016 , 211, 876-82	8.5	14
90	Which Plant Part of Purple Coneflower (<i>Echinacea purpurea</i> (L.) Moench) Should be Used for Tea and Which for Tincture?. <i>Journal of Medicinal Food</i> , 2019 , 22, 102-108	2.8	14
89	Fruit Seeds of the Rosaceae Family: A Waste, New Life, or a Danger to Human Health?. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10621-10629	5.7	13
88	Prohexadione-Ca application modifies flavonoid composition and color characteristics of rose (<i>Rosa hybrida</i> L.) flowers. <i>Scientia Horticulturae</i> , 2012 , 146, 14-20	4.1	13
87	Influence of foliar fertilization with P and K on chemical constituents of grape cv. 'Cardinal'. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10303-10	5.7	13
86	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	2.4	13
85	Polyphenol metabolism in differently colored cultivars of red currant (<i>Ribes rubrum</i> L.) through fruit ripening. <i>Planta</i> , 2017 , 246, 217-226	4.7	12
84	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian <i>Prunus avium</i> varieties. <i>Food Chemistry</i> , 2015 , 173, 935-42	8.5	12
83	Sugar and phenolics level dependent on the position of apple fruitlet in the cluster. <i>Scientia Horticulturae</i> , 2016 , 201, 362-369	4.1	12
82	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	4.1	12
81	Metabolite accumulation in strawberry (<i>Fragaria</i> × <i>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	2.6	11
80	Game of Tones: sugars, organic acids, and phenolics in green and purple asparagus (<i>Asparagus officinalis</i> L.) cultivars. <i>Turk Tarim Ve Ormançilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2018 , 42, 55-66	2.2	11
79	Phase change modifies anthocyanin synthesis in <i>Acer palmatum</i> Thunb. (Japanese maple) cultivars. <i>Acta Physiologiae Plantarum</i> , 2009 , 31, 415-418	2.6	11
78	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, 569-77	2.6	11

77	Effect of different production systems on chemical profiles of dwarf French bean (<i>Phaseolus vulgaris</i> L. cv. Top Crop) pods. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2392-9	5.7	10
76	Changes in the inner quality parameters of apple fruit from technological to edible maturity. <i>Acta Agriculturae Slovenica</i> , 2009 , 93,	1.3	10
75	Research on the involment of phenoloics in the defence of horticultural plants. <i>Acta Agriculturae Slovenica</i> , 2016 , 107, 183	1.3	10
74	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	2.2	10
73	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	2.2	9
72	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, 4095-103	5.7	9
71	Walnut () Agro-Residues as a Rich Source of Phenolic Compounds. <i>Biology</i> , 2021 , 10,	4.9	9
70	Influence of <i>Colletotrichum simmondsii</i> R. G. Shives & Y. P. Tan infection on selected primary and secondary metabolites in strawberry (<i>Fragaria x ananassa</i> Duch.) fruit and runners. <i>European Journal of Plant Pathology</i> , 2013 , 136, 281-290	2.1	8
69	Polyphenol gene expression and changes in anthocyanins and polyphenols in the skin of Braeburn apples after the autumn application of prohexadione-calcium. <i>Plant Growth Regulation</i> , 2013 , 71, 225-233	3.2	8
68	Influence of nitrogen on leaf chlorophyll content and photosynthesis of Golden Delicious Apple. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2007 , 57, 283-289	1.1	8
67	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	8.5	8
66	Are Processed Bilberry Products a Good Source of Phenolics?. <i>Journal of Food Science</i> , 2018 , 83, 1856-1861	3.1	7
65	Hail net cover, cultivar and pod size influence the chemical composition of dwarf French bean. <i>Scientia Horticulturae</i> , 2014 , 175, 95-104	4.1	7
64	The influence of ethanol concentration on content of total and individual phenolics in walnut alcoholic drink. <i>Acta Alimentaria</i> , 2008 , 37, 233-239	1	7
63	Influence of Nitrogen, Calcium and Nano-Fertilizer on Strawberry (<i>Fragaria x ananassa</i> Duch.) Fruit Inner and Outer Quality. <i>Agronomy</i> , 2021 , 11, 997	3.6	7
62	Influence of intra and inter species variation in chilies (<i>Capsicum</i> spp.) on metabolite composition of three fruit segments. <i>Scientific Reports</i> , 2021 , 11, 4932	4.9	7
61	Cyanogenic glycosides and phenolics in apple seeds and their changes during long term storage. <i>Scientia Horticulturae</i> , 2019 , 255, 30-36	4.1	6
60	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, 2416-23	4.3	6

59	Colletotrichum lindemuthianum infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , 2014 , 170, 211-218	4.1	6
58	Impact of Raspberry (Rubus idaeus L.) Primocane Tipping on Fruit Yield and Quality. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017 , 45, 417-424	1.2	6
57	Fruit size prediction of four apple cultivars: Accuracy and timing. <i>Scientia Horticulturae</i> , 2013 , 160, 177-181	1.1	6
56	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	4.1	6
55	Quality parameters change during ripening in leaves and fruits of wild growing and cultivated elderberry (Sambucus nigra) genotypes. <i>Scientia Horticulturae</i> , 2021 , 277, 109792	4.1	6
54	Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7459-7465	5.7	5
53	FLAVONOLS AND ANTHOCYANINS OF ELDERBERRY FRUITS (SAMBUCUS NIGRA L.). <i>Acta Horticulturae</i> , 2009 , 611-614	0.3	5
52	Glucosinolate analysis of wild rocket [Diplotaxis tenuifolia (L.) DC] from different Slovenian regions cultivated on two growing systems. <i>European Journal of Horticultural Science</i> , 2015 , 80, 199-207	1	5
51	Phenolic Response to Walnut Anthracnose (Ophiognomonina leptostyla) Infection in Different Parts of Juglans regia Husks, Using HPLC-MS/MS. <i>Agriculture (Switzerland)</i> , 2021 , 11, 659	3	5
50	Influence of reflective foil on persimmon (Diospyros kaki Thunb.) fruit peel colour and selected bioactive compounds. <i>Scientific Reports</i> , 2019 , 9, 19069	4.9	5
49	Walnut husk fly substantially affects sensory attributes and phenolic contents of the kernels in common walnut. <i>Scientia Horticulturae</i> , 2019 , 247, 17-26	4.1	5
48	Chemical composition and morphometric traits and yield of carrots grown in organic and integrated farming systems. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2017 , 41, 452-462	2.2	4
47	PHENOLIC CHARACTERIZATION OF SOME HAZELNUT CULTIVARS FROM DIFFERENT EUROPEAN GERMPLASM COLLECTIONS. <i>Acta Horticulturae</i> , 2009 , 613-618	0.3	4
46	Foliar Application of Phosphorus Improves Apple Fruit Color During Ripening. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2015 , 63, 1195-1200	0.5	4
45	Alternative products against anthracnose affect selected primary and secondary metabolites in strawberry fruit. <i>Fruits</i> , 2016 , 71, 363-371	0.3	4
44	The effect of green cover within rows on the qualitative and quantitative fruit parameters of full-cropping apple trees. <i>Horticulture Environment and Biotechnology</i> , 2020 , 61, 41-49	2	4
43	The influence of mechanical thinning on fruit quality and constant bearing of 'Jonagold' apples. <i>Acta Horticulturae</i> , 2016 , 513-518	0.3	4
42	Is Juglone the Only Naphthoquinone in Juglans regia L. with Allelopathic Effects?. <i>Agriculture (Switzerland)</i> , 2021 , 11, 784	3	4

41	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	2.5	4
40	PHENOLICS IN WALNUT LIQUEUR. <i>Acta Horticulturae</i> , 2007 , 451-454	0.3	3
39	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	0.3	3
38	Influence of cluster thinning on quantitative and qualitative parameters of cherry tomato. <i>European Journal of Horticultural Science</i> , 2020 , 85, 30-41	1	3
37	The Brown Marmorated Stink Bug (<i>Halyomorpha halys</i> Stål) Influences Pungent and Non-Pungent Capsicum Cultivars Pre- and Post-Harvest Quality. <i>Agronomy</i> , 2021 , 11, 2252	3.6	3
36	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	2.4	3
35	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	2	3
34	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	2.8	3
33	Postharvest changes in primary and secondary metabolites of sweet cherry cultivars induced by <i>Monilinia laxa</i> . <i>Postharvest Biology and Technology</i> , 2018 , 144, 46-54	6.2	3
32	Phenolic composition of leaf and flower extracts of black cherry (<i>Prunus serotina</i> Ehrh.). <i>Annals of Forest Science</i> , 2021 , 78, 1	3.1	3
31	Comparison of Highbush Blueberry (<i>Vaccinium corymbosum</i> L.) under Ridge and Pot Production. <i>Agriculture (Switzerland)</i> , 2021 , 11, 929	3	3
30	Daily Dynamics of Sugar and Phenol Contents in Apple Fruitlets during June Drop. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017 , 46, 75-81	1.2	2
29	Effect of crop load on fruit quality of Fuji Apple. <i>Acta Alimentaria</i> , 2013 , 42, 318-327	1	2
28	THE INFLUENCE OF FERTIRRIGATION ON THE DEVELOPMENT OF FRUITS AND THE CONTENTS OF SUGARS AND ORGANIC ACIDS IN 'REDHAVEN' PEACH. <i>Acta Horticulturae</i> , 2002 , 323-329	0.3	2
27	Salicylate Treatment Affects Fruit Quality and Also Alters the Composition of Metabolites in Strawberries. <i>Horticulturae</i> , 2021 , 7, 400	2.5	2
26	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt (<i>L.</i>) Seeds. <i>Antioxidants</i> , 2021 , 10,	7.1	2
25	Changes in quality parameters in rutabaga (<i>Brassica napus</i> var. <i>napobrassica</i>) roots during long term storage. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111587	5.4	2
24	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. <i>Plants</i> , 2021 , 10,	4.5	2

23	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	2.5	2
22	Biopotential of Underutilized Inflorescences: LC-DAD-MS Phytochemical Profiles Associated with Antioxidant, Antidiabetic, Anti-Inflammatory and Antiproliferative Activity .. <i>Plants</i> , 2022 , 11,	4.5	1
21	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	3.6	1
20	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	3.6	1
19	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,	4.4	1
18	Modified Atmospheric CO ₂ Levels for Maintenance of Fruit Weight and Nutritional Quality upon Long-Term Storage in Blueberry (<i>Vaccinium corymbosum</i> L.) <i>Horticulturae</i> , 2021 , 7, 478	2.5	1
17	Does plant growth and yield affected by Prohexadione Ca cause changes in chemical fruit composition of 'Och Ness' and 'Triple Crown' blackberries?. <i>European Journal of Horticultural Science</i> , 2017 , 82, 190-197	1	1
16	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	4.9	1
15	Apple Fruit (<i>Malus domestica</i> Borkh.) Metabolic Response to Infestation by Invasive Brown Marmorated Stink Bug (<i>Halyomorpha halys</i> Stal.). <i>Horticulturae</i> , 2021 , 7, 212	2.5	1
14	Quality parameters of black and red currants during ripening. <i>Acta Horticulturae</i> , 2016 , 651-656	0.3	1
13	Phenolic profiles of quince (<i>Cydonia oblonga</i> Mill.) leaf extracts obtained by different extraction methods. <i>Acta Botanica Croatica</i> , 2019 , 78, 175-180	0.8	1
12	Alteration of the phenylpropanoid pathway by watercore disorder in apple (<i>Malus x domestica</i>). <i>Scientia Horticulturae</i> , 2021 , 289, 110438	4.1	1
11	Changes in quality characteristics of fresh blueberries: Combined effect of cultivar and storage conditions. <i>Journal of Food Composition and Analysis</i> , 2022 , 111, 104597	4.1	1
10	Brown Marmorated Stink Bug (<i>Halyomorpha halys</i> Stål) Attack Induces a Metabolic Response in Strawberry (<i>Fragaria × ananassa</i> Duch.) Fruit. <i>Horticulturae</i> , 2021 , 7, 561	2.5	0
9	Hierarchy among fruitlets in the apple cluster. <i>Acta Horticulturae</i> , 2016 , 317-322	0.3	0
8	Measures for improving red color of Braeburn apple fruits. <i>Acta Horticulturae</i> , 2016 , 597-600	0.3	0
7	Metabolic Response of 'Topaz' Apple Fruit to Minimal Application of Nitrogen during Cell Enlargement Stage. <i>Horticulturae</i> , 2021 , 7, 266	2.5	0
6	Seasonal variations of naphthoquinone contents (juglone and hydrojuglone glycosides) in <i>Juglans regia</i> L.. <i>Scientia Horticulturae</i> , 2022 , 300, 111065	4.1	0

5	Effect of Spring Frost Damage on Apple Fruit (<i>Malus domestica</i> Borkh.) Inner Quality at Harvest. <i>Agriculture (Switzerland)</i> , 2022 , 12, 14	3	o
4	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	4.9	o
3	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	4.1	
2	Exploring Secondary Metabolites in Coffee and Tea Food Wastes. <i>Horticulturae</i> , 2021 , 7, 443	2.5	
1	Pot and Ridge Production of Three Highbush Blueberry (<i>Vaccinium corymbosum</i> L.) Cultivars under High Tunnels. <i>Agriculture (Switzerland)</i> , 2022 , 12, 438	3	