

# Robert Veberic

## List of Publications by Year in Descending Order

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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	Biopotential of Underutilized Inflorescences: LC-DAD-MS Phytochemical Profiles Associated with Antioxidant, Antidiabetic, Anti-Inflammatory and Antiproliferative Activity .. <i>Plants</i> , <b>2022</b> , 11,	4.5	1
183	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> , <b>2022</b> , 12, 347	3.6	1
182	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> , <b>2022</b> , 34, 101890	3.6	1
181	Pot and Ridge Production of Three Highbush Blueberry ( <i>Vaccinium corymbosum</i> L.) Cultivars under High Tunnels. <i>Agriculture (Switzerland)</i> , <b>2022</b> , 12, 438	3	
180	Seasonal variations of naphthoquinone contents (juglone and hydrojuglone glycosides) in <i>Juglans regia</i> L.. <i>Scientia Horticulturae</i> , <b>2022</b> , 300, 111065	4.1	0
179	Effect of Spring Frost Damage on Apple Fruit ( <i>Malus domestica</i> Borkh.) Inner Quality at Harvest. <i>Agriculture (Switzerland)</i> , <b>2022</b> , 12, 14	3	0
178	Biostimulatory Effects of Amino Acids on Phenylalanine Ammonia Lyase, Capsaicin Synthase, and Peroxidase Activities in <i>Capsicum baccatum</i> L.. <i>Biology</i> , <b>2022</b> , 11, 674	4.9	0
177	Changes in quality characteristics of fresh blueberries: Combined effect of cultivar and storage conditions. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 111, 104597	4.1	1
176	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> , <b>2021</b> , 7, 561	2.5	0
175	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> , <b>2021</b> , 11, 2252	3.6	3
174	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> , <b>2021</b> , 8,	4.4	1
173	Modified Atmospheric CO <sub>2</sub> Levels for Maintenance of Fruit Weight and Nutritional Quality upon Long-Term Storage in Blueberry ( <i>Vaccinium corymbosum</i> L.) Liberty Horticulturae, <b>2021</b> , 7, 478	2.5	1
172	Salicylate Treatment Affects Fruit Quality and Also Alters the Composition of Metabolites in Strawberries. <i>Horticulturae</i> , <b>2021</b> , 7, 400	2.5	2
171	Exploring Secondary Metabolites in Coffee and Tea Food Wastes. <i>Horticulturae</i> , <b>2021</b> , 7, 443	2.5	
170	Influence of Nitrogen, Calcium and Nano-Fertilizer on Strawberry ( <i>Fragaria × ananassa</i> Duch.) Fruit Inner and Outer Quality. <i>Agronomy</i> , <b>2021</b> , 11, 997	3.6	7
169	The effect of cane vigour on the kiwifruit ( <i>Actinidia chinensis</i> ) and kiwiberry ( <i>Actinidia arguta</i> ) quality. <i>Scientific Reports</i> , <b>2021</b> , 11, 12749	4.9	1
168	Composition of Phenolic Compounds, Cyanogenic Glycosides, Organic Acids and Sugars in Fruits of Black Cherry ( <i>Prunus serotina</i> Ehrh.). <i>Forests</i> , <b>2021</b> , 12, 762	2.8	3

167	Walnut () Agro-Residues as a Rich Source of Phenolic Compounds. <i>Biology</i> , <b>2021</b> , 10,	4.9	9
166	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt ( L.) Seeds. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
165	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> , <b>2021</b> , 147, 111587	5.4	2
164	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> , <b>2021</b> , 7, 212	2.5	1
163	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> , <b>2021</b> , 11, 659	3	5
162	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> , <b>2021</b> , 344, 128704	8.5	8
161	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> , <b>2021</b> , 277, 109794	4.1	6
160	Quality parameters change during ripening in leaves and fruits of wild growing and cultivated elderberry ( <i>Sambucus nigra</i> ) genotypes. <i>Scientia Horticulturae</i> , <b>2021</b> , 277, 109792	4.1	6
159	Influence of intra and inter species variation in chilies ( <i>Capsicum</i> spp.) on metabolite composition of three fruit segments. <i>Scientific Reports</i> , <b>2021</b> , 11, 4932	4.9	7
158	Phenolic composition of leaf and flower extracts of black cherry ( <i>Prunus serotina</i> Ehrh.). <i>Annals of Forest Science</i> , <b>2021</b> , 78, 1	3.1	3
157	Is Juglone the Only Naphthoquinone in <i>Juglans regia</i> L. with Allelopathic Effects?. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 784	3	4
156	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. <i>Plants</i> , <b>2021</b> , 10,	4.5	2
155	Metabolic Response of Apple Fruit to Minimal Application of Nitrogen during Cell Enlargement Stage. <i>Horticulturae</i> , <b>2021</b> , 7, 266	2.5	0
154	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> , <b>2021</b> , 352, 129404	8.5	19
153	Comparison of Highbush Blueberry ( <i>Vaccinium corymbosum</i> L.) under Ridge and Pot Production. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 929	3	3
152	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> , <b>2021</b> , 7, 326	2.5	4
151	Alteration of the phenylpropanoid pathway by watercore disorder in apple ( <i>Malus x domestica</i> ). <i>Scientia Horticulturae</i> , <b>2021</b> , 289, 110438	4.1	1
150	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> , <b>2021</b> , 7, 591	2.5	2

149	Influence of cluster thinning on quantitative and qualitative parameters of cherry tomato. <i>European Journal of Horticultural Science</i> , <b>2020</b> , 85, 30-41	1	3
148	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> , <b>2020</b> , 61, 41-49	2	4
147	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. <i>Horticulture Environment and Biotechnology</i> , <b>2020</b> , 61, 849-858	2	3
146	Evaluation of bioactive constituents in European bladdernut ( <i>Staphylea pinnata</i> L.) seed kernels. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 78, 33-41	4.1	
145	Cyanogenic glycosides and phenolics in apple seeds and their changes during long term storage. <i>Scientia Horticulturae</i> , <b>2019</b> , 255, 30-36	4.1	6
144	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> , <b>2019</b> , 43, 414-429	2.2	9
143	Phenolic profiles of quince ( <i>Cydonia oblonga</i> Mill.) leaf extracts obtained by different extraction methods. <i>Acta Botanica Croatica</i> , <b>2019</b> , 78, 175-180	0.8	1
142	Influence of reflective foil on persimmon ( <i>Diospyros kaki</i> Thunb.) fruit peel colour and selected bioactive compounds. <i>Scientific Reports</i> , <b>2019</b> , 9, 19069	4.9	5
141	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> , <b>2019</b> , 22, 102-108	2.8	14
140	Walnut husk fly substantially affects sensory attributes and phenolic contents of the kernels in common walnut. <i>Scientia Horticulturae</i> , <b>2019</b> , 247, 17-26	4.1	5
139	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , <b>2018</b> , 252, 349-355	8.5	17
138	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> , <b>2018</b> , 66, 2742-2748	5.7	15
137	Game of Tones: sugars, organic acids, and phenolics in green and purple asparagus ( <i>Asparagus officinalis</i> L.) cultivars. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , <b>2018</b> , 42, 55-66	2.2	11
136	Are Processed Bilberry Products a Good Source of Phenolics?. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1856-1861	5.1	7
135	Lipophilic antioxidants in edible weeds from agricultural areas. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , <b>2018</b> , 42, 1-10	2.2	10
134	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> , <b>2018</b> , 66, 5439-5450	5.7	15
133	Postharvest changes in primary and secondary metabolites of sweet cherry cultivars induced by <i>Monilinia laxa</i> . <i>Postharvest Biology and Technology</i> , <b>2018</b> , 144, 46-54	6.2	3
132	Influence of deficit irrigation on strawberry ( <i>Fragaria × ananassa</i> Duch.) fruit quality. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 849-857	4.3	15

131	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> , <b>2017</b> , 13, 1	2.1	16
130	Bioactive Components and Antioxidant Capacity of Fruits from Nine Sorbus Genotypes. <i>Journal of Food Science</i> , <b>2017</b> , 82, 647-658	3.4	15
129	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> , <b>2017</b> , 82, 23-31	5.4	64
128	Polyphenol metabolism in differently colored cultivars of red currant ( <i>Ribes rubrum</i> L.) through fruit ripening. <i>Planta</i> , <b>2017</b> , 246, 217-226	4.7	12
127	Importance of metabolite distribution in apple fruit. <i>Scientia Horticulturae</i> , <b>2017</b> , 214, 214-220	4.1	19
126	Daily Dynamics of Sugar and Phenol Contents in Apple Fruitlets during June Drop. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , <b>2017</b> , 46, 75-81	1.2	2
125	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> , <b>2017</b> , 41, 452-462	2.2	4
124	Fruit Seeds of the Rosaceae Family: A Waste, New Life, or a Danger to Human Health?. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 10621-10629	5.7	13
123	Thermal stability of primary and secondary metabolites in highbush blueberry ( <i>Vaccinium corymbosum</i> L.) purees. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 79-86	5.4	17
122	Do optimally ripe blackberries contain the highest levels of metabolites?. <i>Food Chemistry</i> , <b>2017</b> , 215, 41-9	8.5	20
121	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> , <b>2017</b> , 97, 2623-2632	4.3	42
120	Impact of Raspberry ( <i>Rubus idaeus</i> L.) Primocane Tipping on Fruit Yield and Quality. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , <b>2017</b> , 45, 417-424	1.2	6
119	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> , <b>2017</b> , 12, e0190246	3.7	16
118	Does plant growth and yield affected by Prohexadione Ca cause changes in chemical fruit composition of Loch Ness and Triple Crown blackberries?. <i>European Journal of Horticultural Science</i> , <b>2017</b> , 82, 190-197	1	1
117	The Impact of Production Technology on Plant Phenolics. <i>Horticulturae</i> , <b>2016</b> , 2, 8	2.5	15
116	Quality parameters of currant berries from three different cluster positions. <i>Scientia Horticulturae</i> , <b>2016</b> , 210, 188-196	4.1	21
115	Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 7459-7465	5.7	5
114	Sugar and phenol content in apple with or without watercore. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2845-50	4.3	17

113	Comparison of major taste compounds and antioxidative properties of fruits and flowers of different Sambucus species and interspecific hybrids. <i>Food Chemistry</i> , <b>2016</b> , 200, 134-40	8.5	38
112	Sugar and phenolics level dependent on the position of apple fruitlet in the cluster. <i>Scientia Horticulturae</i> , <b>2016</b> , 201, 362-369	4.1	12
111	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. <i>Food Chemistry</i> , <b>2016</b> , 203, 483-490	8.5	30
110	Alternative products against anthracnose affect selected primary and secondary metabolites in strawberry fruit. <i>Fruits</i> , <b>2016</b> , 71, 363-371	0.3	4
109	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> , <b>2016</b> , 40, 855-864	2.2	53
108	Research on the involment of phenoloics in the defence of horticultural plants. <i>Acta Agriculturae Slovenica</i> , <b>2016</b> , 107, 183	1.3	10
107	Phytochemical Composition of Common Fig ( <i>Ficus carica</i> L.) Cultivars <b>2016</b> , 235-255		22
106	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. <i>Journal of Food Science</i> , <b>2016</b> , 81, C369-79	3.4	18
105	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> , <b>2016</b> , 96, 3140-7	4.3	21
104	Hierarchy among fruitlets in the apple cluster. <i>Acta Horticulturae</i> , <b>2016</b> , 317-322	0.3	0
103	The influence of mechanical thinning on fruit quality and constant bearing of 'Jonagold' apples. <i>Acta Horticulturae</i> , <b>2016</b> , 513-518	0.3	4
102	Measures for improving red color of Braeburn apple fruits. <i>Acta Horticulturae</i> , <b>2016</b> , 597-600	0.3	0
101	Quality parameters of black and red currants during ripening. <i>Acta Horticulturae</i> , <b>2016</b> , 651-656	0.3	1
100	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> , <b>2016</b> , 211, 876-82	8.5	14
99	Processed elderberry ( <i>Sambucus nigra</i> L.) products: A beneficial or harmful food alternative?. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 72, 182-188	5.4	36
98	Wild Prunus Fruit Species as a Rich Source of Bioactive Compounds. <i>Journal of Food Science</i> , <b>2016</b> , 81, C1928-37	3.4	37
97	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian Prunus avium varieties. <i>Food Chemistry</i> , <b>2015</b> , 173, 935-42	8.5	12
96	Comparison of phenolic profiles and antioxidant properties of European Fagopyrum esculentum cultivars. <i>Food Chemistry</i> , <b>2015</b> , 185, 41-7	8.5	42

95	Metabolite accumulation in strawberry ( <i>Fragaria ananassa</i> Duch.) fruits and runners in response to <i>Colletotrichum nymphaeae</i> infection. <i>Physiological and Molecular Plant Pathology</i> , <b>2015</b> , 92, 119-129	2.6	11
94	It's great to be the King: Apple fruit development affected by the position in the cluster. <i>Scientia Horticulturae</i> , <b>2015</b> , 194, 18-25	4.1	16
93	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> , <b>2015</b> , 67, 255-263	7	96
92	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> , <b>2015</b> , 95, 776-85	4.3	64
91	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> , <b>2015</b> , 95, 2416-23	4.3	6
90	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , <b>2015</b> , 173, 363-74	8.5	44
89	Anthocyanin composition of different wild and cultivated berry species. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 509-517	5.4	132
88	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. <i>Journal of Food Science</i> , <b>2015</b> , 80, C2180-90	3.4	42
87	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> , <b>2015</b> , 80, C1952-8	3.4	48
86	Traditional elderflower beverages: a rich source of phenolic compounds with high antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1477-87	5.7	48
85	Foliar Application of Phosphorus Improves Apple Fruit Color During Ripening. <i>Acta Universitatis Agriculturae Et Silviculturae Mendeliana Brunensis</i> , <b>2015</b> , 63, 1195-1200	0.5	4
84	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> , <b>2015</b> , 80, 199-207	1	5
83	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> , <b>2014</b> , 63, 185-192	2.8	16
82	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> , <b>2014</b> , 171, 1706-12	3.6	28
81	Hail net cover, cultivar and pod size influence the chemical composition of dwarf French bean. <i>Scientia Horticulturae</i> , <b>2014</b> , 175, 95-104	4.1	7
80	<i>Colletotrichum lindemuthianum</i> infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , <b>2014</b> , 170, 211-218	4.1	6
79	Long-term experiment with orchard floor management systems: influence on apple yield and chemical composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 4095-103	5.7	9
78	Investigation of anthocyanin profile of four elderberry species and interspecific hybrids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 5573-80	5.7	55

77	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> , <b>2014</b> , 62, 6926-35	5.7	28
76	Novel roles for the polyphenol oxidase enzyme in secondary metabolism and the regulation of cell death in walnut. <i>Plant Physiology</i> , <b>2014</b> , 164, 1191-203	6.6	124
75	HPLC-MS identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. <i>Food Research International</i> , <b>2014</b> , 64, 783-789	7	43
74	Phenolic compounds as defence response of pepper fruits to <i>Colletotrichum coccodes</i> . <i>Physiological and Molecular Plant Pathology</i> , <b>2013</b> , 84, 138-145	2.6	25
73	Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , <b>2013</b> , 150, 142-145	4.1	18
72	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> , <b>2013</b> , 61, 10283-92	5.7	28
71	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> , <b>2013</b> , 136, 281-290	2.1	8
70	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> , <b>2013</b> , 71, 225-233	3.2	8
69	Comparison of phenolic composition of healthy apple tissues and tissues affected by bitter pit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 12066-71	5.7	22
68	Chemical profile of black currant fruit modified by different degree of infection with black currant leaf spot. <i>Scientia Horticulturae</i> , <b>2013</b> , 150, 399-409	4.1	33
67	Influence of shading net on polyphenol profile and radical scavenging activity in different varieties of black currant berries. <i>Scientia Horticulturae</i> , <b>2013</b> , 160, 20-28	4.1	15
66	Differential expression of flavonoid 3'-hydroxylase during fruit development establishes the different B-ring hydroxylation patterns of flavonoids in <i>Fragaria ananassa</i> and <i>Fragaria vesca</i> . <i>Plant Physiology and Biochemistry</i> , <b>2013</b> , 72, 72-8	5.4	16
65	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> , <b>2013</b> , 61, 5987-95	5.7	35
64	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> , <b>2013</b> , 61, 2392-9	5.7	10
63	Fruit size prediction of four apple cultivars: Accuracy and timing. <i>Scientia Horticulturae</i> , <b>2013</b> , 160, 177-181	4.1	6
62	Anthocyanins profile, total phenolics and antioxidant activity of black currant ethanolic extracts as influenced by genotype and ethanol concentration. <i>Food Chemistry</i> , <b>2013</b> , 141, 961-6	8.5	46
61	Effect of crop load on fruit quality of Fuji Apple. <i>Acta Alimentaria</i> , <b>2013</b> , 42, 318-327	1	2
60	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> , <b>2013</b> , 48, 193-199	2.4	15



59	Polyphenol metabolism of developing apple skin of a scab resistant and a susceptible apple cultivar. <i>Trees - Structure and Function</i> , <b>2012</b> , 26, 109-119	2.6	30
58	Composition of sugars, organic acids, and total phenolics in 25 wild or cultivated berry species. <i>Journal of Food Science</i> , <b>2012</b> , 77, C1064-70	3.4	273
57	Biochemical response of grapevine variety Chardonnay (Vitis vinifera L.) to infection with grapevine yellows (Bois noir). <i>European Journal of Plant Pathology</i> , <b>2012</b> , 134, 231-237	2.1	29
56	Influence of bicarbonate salts, used against apple scab, on selected primary and secondary metabolites in apple fruit and leaves. <i>Scientia Horticulturae</i> , <b>2012</b> , 143, 197-204	4.1	12
55	HPLC-MSn identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. <i>Food Chemistry</i> , <b>2012</b> , 135, 2138-46	8.5	151
54	Prohexadione-Ca application modifies flavonoid composition and color characteristics of rose (Rosa hybrida L.) flowers. <i>Scientia Horticulturae</i> , <b>2012</b> , 146, 14-20	4.1	13
53	The influence of early yield on the accumulation of major taste and health-related compounds in black and red currant cultivars (Ribes spp.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2682-91	5.7	64
52	Analysis of selected primary metabolites and phenolic profile of Golden Delicious apples from four production systems. <i>Fruits</i> , <b>2012</b> , 67, 377-386	0.3	16
51	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> , <b>2012</b> , 133, 965-974	2.1	35
50	The effect of bioactive compounds on in vitro and in vivo antioxidant activity of different berry juices. <i>PLoS ONE</i> , <b>2012</b> , 7, e47880	3.7	54
49	Changes in quality and biochemical parameters in 'Idared' apples during prolonged shelf life and 1-MCP treatment. <i>Food Science and Technology International</i> , <b>2012</b> , 18, 569-77	2.6	11
48	Phenolic compounds profile, carbohydrates and external fruit quality of the Concordel pear (Pyrus communis L.) after bagging. <i>Canadian Journal of Plant Science</i> , <b>2012</b> , 92, 67-75	1	18
47	Effect of drying of figs (Ficus carica L.) on the contents of sugars, organic acids, and phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11696-702	5.7	125
46	Influence of foliar fertilization with P and K on chemical constituents of grape cv. 'Cardinal'. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10303-10	5.7	13
45	Phenolic response in green walnut husk after the infection with bacteria Xanthomonas arboricola pv. juglandis. <i>Physiological and Molecular Plant Pathology</i> , <b>2011</b> , 76, 159-165	2.6	30
44	Roasting affects phenolic composition and antioxidative activity of hazelnuts (Corylus avellana L.). <i>Journal of Food Science</i> , <b>2011</b> , 76, S14-9	3.4	71
43	Phenolic compounds in apple leaves after infection with apple scab. <i>Biologia Plantarum</i> , <b>2011</b> , 55,	2.1	30
42	Comparative study of primary and secondary metabolites in apricot (Prunus armeniaca L.) cultivars. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 860-6	4.3	40

41	HPLC/MS identification of phenols in hazelnut ( <i>Corylus avellana</i> L.) kernels. <i>Food Chemistry</i> , <b>2011</b> , 124, 1100-1106	8.5	65
40	Enzyme activity of the phenylpropanoid pathway as a response to apple scab infection. <i>Annals of Applied Biology</i> , <b>2010</b> , 156, 449-456	2.6	36
39	Impact of shelf life on content of primary and secondary metabolites in apple ( <i>Malus domestica</i> Borkh.). <i>Journal of Food Science</i> , <b>2010</b> , 75, S461-8	3.4	26
38	Elderberry ( <i>Sambucus nigra</i> L.) wine: a product rich in health promoting compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10143-6	5.7	59
37	Sweet cherry pomological and biochemical characteristics influenced by rootstock. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 4928-33	5.7	53
36	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> , <b>2010</b> , 90, 2366-78	4.3	92
35	Comparative study of primary and secondary metabolites in 11 cultivars of persimmon fruit ( <i>Diospyros kaki</i> L.). <i>Food Chemistry</i> , <b>2010</b> , 119, 477-483	8.5	105
34	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> , <b>2010</b> , 45, 1447-1452	2.4	13
33	Color and Phenolic Content Changes during Flower Development in Groundcover Rose. <i>Journal of the American Society for Horticultural Science</i> , <b>2010</b> , 135, 195-202	2.3	54
32	Phase change modifies anthocyanin synthesis in <i>Acer palmatum</i> Thunb. (Japanese maple) cultivars. <i>Acta Physiologiae Plantarum</i> , <b>2009</b> , 31, 415-418	2.6	11
31	European elderberry ( <i>Sambucus nigra</i> L.) rich in sugars, organic acids, anthocyanins and selected polyphenols. <i>Food Chemistry</i> , <b>2009</b> , 114, 511-515	8.5	189
30	Anthocyanins and fruit colour in plums ( <i>Prunus domestica</i> L.) during ripening. <i>Food Chemistry</i> , <b>2009</b> , 114, 529-534	8.5	85
29	Correlation between chromaticity values and major anthocyanins in seven <i>Acer palmatum</i> Thunb. cultivars. <i>Scientia Horticulturae</i> , <b>2009</b> , 119, 442-446	4.1	20
28	The influence of exposure to light on the phenolic content of Fuji Apple. <i>Scientia Horticulturae</i> , <b>2009</b> , 123, 234-239	4.1	62
27	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> , <b>2009</b> , 74, 60-67	2.6	79
26	Seasonal changes in phenolic compounds in the leaves of scab-resistant and susceptible apple cultivars. <i>Canadian Journal of Plant Science</i> , <b>2009</b> , 89, 745-753	1	25
25	FLAVONOLS AND ANTHOCYANINS OF ELDERBERRY FRUITS ( <i>SAMBUCUS NIGRA</i> L.). <i>Acta Horticulturae</i> , <b>2009</b> , 611-614	0.3	5
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23	Changes in the inner quality parameters of apple fruit from technological to edible maturity. <i>Acta Agriculturae Slovenica</i> , <b>2009</b> , 93,	1.3	10
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21	Changes in the Phenolic Concentration during Flower Development of Rose 'ORcrisett'. <i>Journal of the American Society for Horticultural Science</i> , <b>2009</b> , 134, 491-496	2.3	31
20	Phenolic compounds in the fruit of different varieties of Chinese jujube ( <i>Ziziphus jujuba</i> Mill.). <i>Journal of Horticultural Science and Biotechnology</i> , <b>2008</b> , 83, 305-308	1.9	31
19	The influence of ethanol concentration on content of total and individual phenolics in walnut alcoholic drink. <i>Acta Alimentaria</i> , <b>2008</b> , 37, 233-239	1	7
18	Phenolic acids and flavonoids of fig fruit ( <i>Ficus carica</i> L.) in the northern Mediterranean region. <i>Food Chemistry</i> , <b>2008</b> , 106, 153-157	8.5	194
17	Quality changes during ripening of plums ( <i>Prunus domestica</i> L.). <i>Food Chemistry</i> , <b>2008</b> , 111, 830-836	8.5	77
16	Prohexadione-Ca Affects Vegetative Growth of the Rejuvenated Shoots in Walnut Trees. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , <b>2008</b> , 43, 558-561	2.4	3
15	PHENOLICS IN WALNUT LIQUEUR. <i>Acta Horticulturae</i> , <b>2007</b> , 451-454	0.3	3
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13	How much do cultivar and preparation time influence on phenolics content in walnut liqueur?. <i>Food Chemistry</i> , <b>2007</b> , 104, 100-105	8.5	33
12	Influence of nitrogen on leaf chlorophyll content and photosynthesis of 'Golden Delicious' apple. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , <b>2007</b> , 57, 283-289	1.1	8
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9	The effect of reflective foil and hail nets on the lighting, color and anthocyanins of 'Bujil' apple. <i>Scientia Horticulturae</i> , <b>2007</b> , 115, 40-46	4.1	34
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2	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> , <b>2002</b> , 165-170	0.3	3
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