

# Ana Slatnar

## List of Publications by Year in descending order

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Version: 2024-02-01

65  
papers

2,837  
citations

201575

27  
h-index

175177

52  
g-index

65  
all docs

65  
docs citations

65  
times ranked

3673  
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	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
3	Anthocyanin composition of different wild and cultivated berry species. <i>LWT - Food Science and Technology</i> , 2015, 60, 509-517.	2.5	180
4	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
5	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
6	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
7	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
8	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
9	Roasting Affects Phenolic Composition and Antioxidative Activity of Hazelnuts ( <i>Corylus</i> )	1.5	84
10	Influence of Industrial and Alternative Farming Systems on Contents of Sugars, Organic Acids, Total Phenolic Content, and the Antioxidant Activity of Red Beet ( <i>Beta vulgaris</i> L.)	1.5	83
11	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
12	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
13	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
14	Sweet Cherry Pomological and Biochemical Characteristics Influenced by Rootstock. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4928-4933.	2.4	73
15	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
16	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , 2015, 173, 363-374.	4.2	65
17	HPLC-MS Identification of Betalain Profile of Different Beetroot ( <i>Beta</i> )	1.5	64
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , 2018, 252, 349-355.	4.2	29
28	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.	1.1	28
29	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.	1.6	25
30	Influence of irrigation on yield and primary and secondary metabolites in two chilies species, <i>Capsicum annum</i> L. and <i>Capsicum chinense</i> Jacq. <i>Agricultural Water Management</i> , 2020, 234, 106104.	2.4	24
31	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
32	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	21
33	Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , 2013, 150, 142-145.	1.7	20
34	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
35	Influence of Phostrade Ca on Color Development and Anthocyanin Content of "Braeburn" Apple ( <i>Malus</i> ) Tj ETQq1 1 0.784314 r g B 48, 193-199.	0.5	18
36	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, 10303-10310.	2.4	17

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37	Research on the involment of phenoloics in the defence of horticultural plants. Acta Agriculturae Slovenica, 2016, 107, .	0.2	17
38	The rare orange-red colored Euphorbia pulcherrima cultivar "Harvest Orange"™ shows a nonsense mutation in a flavonoid 3-hydroxylase allele expressed in the bracts. BMC Plant Biology, 2018, 18, 216.	1.6	16
39	Game of Tones: sugars, organic acids, and phenolics in green and purple asparagus (Asparagus) Tj ETQq1 1 0.784314 rgBT /Overlock 2018, 42, 55-66.	0.8	16
40	Salt Stress Differentially Affects the Primary and Secondary Metabolism of Peppers (Capsicum annum) Tj ETQq0 0,0rgBT /Oyerlock 10	1,6	16
41	Long-Term Experiment with Orchard Floor Management Systems: Influence on Apple Yield and Chemical Composition. Journal of Agricultural and Food Chemistry, 2014, 62, 4095-4103.	2.4	15
42	Biostimulative effect of amino acids and green algae extract on capsaicinoid and other metabolite contents in fruits of Capsicum spp.. Chemical and Biological Technologies in Agriculture, 2021, 8, .	1.9	15
43	Changes in Quality and Biochemical Parameters in "Idared"™ apples during Prolonged Shelf Life and 1-MCP treatment. Food Science and Technology International, 2012, 18, 569-577.	1.1	13
44	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian Prunus avium varieties. Food Chemistry, 2015, 173, 935-942.	4.2	13
45	Is Juglone the Only Naphthoquinone in Juglans regia L. with Allelopathic Effects?. Agriculture (Switzerland), 2021, 11, 784.	1.4	13
46	Influence of bicarbonate salts, used against apple scab, on selected primary and secondary metabolites in apple fruit and leaves. Scientia Horticulturae, 2012, 143, 197-204.	1.7	12
47	Effect of Different Production Systems on Chemical Profiles of Dwarf French Bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 11	2,4	11
48	Metabolic Variation among Fruits of Different Chili Cultivars (Capsicum spp.) Using HPLC/MS. Plants, 2022, 11, 101.	1.6	11
49	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. Horticulture Environment and Biotechnology, 2020, 61, 849-858.	0.7	9
50	Alteration of the phenylpropanoid pathway by watercore disorder in apple (Malus x domestica). Scientia Horticulturae, 2021, 289, 110438.	1.7	9
51	<sc>Physicochemical</sc> characterization of <sc><i>Cornus kousa</i></sc> Burg. fruit: determining optimal maturity for fresh consumption. Journal of the Science of Food and Agriculture, 2021, 101, 778-785.	1.7	8
52	Using HPLC-MS/MS to Assess the Quality of Beet, Mizuna, Lettuce and Corn Salad after Juglone and Walnut Leaf Extract Treatments. Agronomy, 2022, 12, 347.	1.3	8
53	Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. Journal of Agricultural and Food Chemistry, 2016, 64, 7459-7465.	2.4	7
54	Biostimulatory Effects of Amino Acids on Phenylalanine Ammonia Lyase, Capsaicin Synthase, and Peroxidase Activities in Capsicum baccatum L.. Biology, 2022, 11, 674.	1.3	7

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55	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.	0.7	6
56	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.	1.2	6
57	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.	1.3	6
58	Effect of deficit irrigation on nitrogen accumulation and capsaicinoid content in Capsicum plants using the isotope <sup>15</sup> N. <i>Agricultural Water Management</i> , 2022, 260, 107304.	2.4	6
59	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
60	Invasive Plants in Support of Urban Farming: Fermentation-Based Organic Fertilizer from Japanese Knotweed. <i>Agronomy</i> , 2021, 11, 1232.	1.3	3
61	Changes in Metabolite Patterns During Refrigerated Storage of Lamb's lettuce ( <i>Valerianella locusta</i> L.) Tj ETQq1 1 0.784314 rgBT /Over 1.6 3	1.6	3
62	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.	2.5	2
63	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.	1.2	2
64	Comparison of selected traits of sweet fennel ( <i>Foeniculum vulgare</i> var. <i>dulce</i> Alef.) cultivars. , 2017, , .		0
65	Evaluation of soil physical properties of peat substrate. <i>Acta Agriculturae Slovenica</i> , 2020, 116, .	0.2	0