

# Ana Slatnar

## List of Publications by Citations

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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.

61  
papers

2,078  
citations

26  
h-index

45  
g-index

65  
ext. papers

2,450  
ext. citations

4.3  
avg, IF

4.94  
L-index

#	Paper	IF	Citations
61	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
60	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
59	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
58	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> , <b>2011</b> , 59, 11696-702	5.7	125
57	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
56	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
55	Roasting affects phenolic composition and antioxidative activity of hazelnuts ( <i>Corylus avellana</i> L.). <i>Journal of Food Science</i> , <b>2011</b> , 76, S14-9	3.4	71
54	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
53	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
52	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> , <b>2012</b> , 60, 2682-91	5.7	64
51	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. ssp. <i>vulgaris</i> Rote Kugel). <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11825-31	5.7	62
50	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
49	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
48	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
47	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
46	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
45	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

44	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
43	Comparison of phenolic profiles and antioxidant properties of European <i>Fagopyrum esculentum</i> cultivars. <i>Food Chemistry</i> , <b>2015</b> , 185, 41-7	8.5	42
42	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> , <b>2011</b> , 91, 860-6	4.3	40
41	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
40	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
39	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
38	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
37	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> , <b>2011</b> , 76, 159-165	2.6	30
36	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
35	Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , <b>2013</b> , 150, 142-145	4.1	18
34	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
33	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
32	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
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> , <b>2018</b> , 66, 2742-2748	5.7	15
30	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
29	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
28	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian <i>Prunus avium</i> varieties. <i>Food Chemistry</i> , <b>2015</b> , 173, 935-42	8.5	12
27	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

26	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> , <b>2020</b> , 234, 106104	5.9	11
25	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
24	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
23	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
22	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
21	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
20	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
19	The rare orange-red colored <i>Euphorbia pulcherrima</i> cultivar 'Harvest Orange' shows a nonsense mutation in a flavonoid 3'-hydroxylase allele expressed in the bracts. <i>BMC Plant Biology</i> , <b>2018</b> , 18, 216	5.3	8
18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	Changes in quality parameters in rutabaga ( <i>Brassica napus</i> var. napobrassica) roots during long term storage. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111587	5.4	2
10	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
9	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

8	Changes in Metabolite Patterns During Refrigerated Storage of Lamb's lettuce ( L. Betcke). <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 731869	6.2	1
7	Apple Fruit (Malus domestica Borkh.) Metabolic Response to Infestation by Invasive Brown Marmorated Stink Bug (Halyomorpha halys Stal.). <i>Horticulturae</i> , <b>2021</b> , 7, 212	2.5	1
6	Physico-chemical characterization of Cornus kousa Burg. fruit: determining optimal maturity for fresh consumption. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 778-785	4.3	1
5	Alteration of the phenylpropanoid pathway by watercore disorder in apple (Malus x domestica). <i>Scientia Horticulturae</i> , <b>2021</b> , 289, 110438	4.1	1
4	Brown Marmorated Stink Bug (Halyomorpha halys Stål) Attack Induces a Metabolic Response in Strawberry (Fragaria × ananassa Duch.) Fruit. <i>Horticulturae</i> , <b>2021</b> , 7, 561	2.5	0
3	Effect of deficit irrigation on nitrogen accumulation and capsaicinoid content in Capsicum plants using the isotope 15N. <i>Agricultural Water Management</i> , <b>2022</b> , 260, 107304	5.9	0
2	Invasive Plants in Support of Urban Farming: Fermentation-Based Organic Fertilizer from Japanese Knotweed. <i>Agronomy</i> , <b>2021</b> , 11, 1232	3.6	0
1	Biostimulatory Effects of Amino Acids on Phenylalanine Ammonia Lyase, Capsaicin Synthase, and Peroxidase Activities in Capsicum baccatum L.. <i>Biology</i> , <b>2022</b> , 11, 674	4.9	0