

Ana Slatnar

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.

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 | 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 |
| 60 | Effect of deficit irrigation on nitrogen accumulation and capsaicinoid content in Capsicum plants using the isotope ¹⁵ N. <i>Agricultural Water Management</i> , 2022 , 260, 107304 | 5.9 | 0 |
| 59 | Biostimulatory Effects of Amino Acids on Phenylalanine Ammonia Lyase, Capsaicin Synthase, and Peroxidase Activities in Capsicum baccatum L.. <i>Biology</i> , 2022 , 11, 674 | 4.9 | 0 |
| 58 | Brown Marmorated Stink Bug (Halyomorpha halys Stål) Attack Induces a Metabolic Response in Strawberry (Fragaria × ananassa Duch.) Fruit. <i>Horticulturae</i> , 2021 , 7, 561 | 2.5 | 0 |
| 57 | The Brown Marmorated Stink Bug (Halyomorpha halys Stål) Influences Pungent and Non-Pungent Capsicum Cultivars' Pre- and Post-Harvest Quality. <i>Agronomy</i> , 2021 , 11, 2252 | 3.6 | 3 |
| 56 | Biostimulative effect of amino acids and green algae extract on capsaicinoid and other metabolite contents in fruits of Capsicum spp.. <i>Chemical and Biological Technologies in Agriculture</i> , 2021 , 8, | 4.4 | 1 |
| 55 | Changes in Metabolite Patterns During Refrigerated Storage of Lamb's lettuce (L. Betcke). <i>Frontiers in Nutrition</i> , 2021 , 8, 731869 | 6.2 | 1 |
| 54 | Invasive Plants in Support of Urban Farming: Fermentation-Based Organic Fertilizer from Japanese Knotweed. <i>Agronomy</i> , 2021 , 11, 1232 | 3.6 | 0 |
| 53 | Changes in quality parameters in rutabaga (Brassica napus var. napobrassica) roots during long term storage. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111587 | 5.4 | 2 |
| 52 | Apple Fruit (Malus domestica Borkh.) Metabolic Response to Infestation by Invasive Brown Marmorated Stink Bug (Halyomorpha halys Stal.). <i>Horticulturae</i> , 2021 , 7, 212 | 2.5 | 1 |
| 51 | Physico-chemical characterization of Cornus kousa Burg. fruit: determining optimal maturity for fresh consumption. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 778-785 | 4.3 | 1 |
| 50 | Influence of intra and inter species variation in chilies (Capsicum spp.) on metabolite composition of three fruit segments. <i>Scientific Reports</i> , 2021 , 11, 4932 | 4.9 | 7 |
| 49 | Is Juglone the Only Naphthoquinone in Juglans regia L. with Allelopathic Effects?. <i>Agriculture (Switzerland)</i> , 2021 , 11, 784 | 3 | 4 |
| 48 | Alteration of the phenylpropanoid pathway by watercore disorder in apple (Malus x domestica). <i>Scientia Horticulturae</i> , 2021 , 289, 110438 | 4.1 | 1 |
| 47 | Influence of irrigation on yield and primary and secondary metabolites in two chilies species, Capsicum annum L. and Capsicum chinense Jacq. <i>Agricultural Water Management</i> , 2020 , 234, 106104 | 5.9 | 11 |
| 46 | 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 |
| 45 | 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 |

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| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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> , 2018 , 42, 55-66 | 2.2 | 11 |
| 40 | 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 |
| 39 | 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> , 2018 , 18, 216 | 5.3 | 8 |
| 38 | 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 |
| 37 | 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 |
| 36 | Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7459-7465 | 5.7 | 5 |
| 35 | Research on the involment of phenoloics in the defence of horticultural plants. <i>Acta Agriculturae Slovenica</i> , 2016 , 107, 183 | 1.3 | 10 |
| 34 | 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 |
| 33 | 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 |
| 32 | 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 |
| 31 | 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 |
| 30 | Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , 2015 , 173, 363-74 | 8.5 | 44 |
| 29 | Anthocyanin composition of different wild and cultivated berry species. <i>LWT - Food Science and Technology</i> , 2015 , 60, 509-517 | 5.4 | 132 |
| 28 | 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 |
| 27 | 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 |

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| 26 | 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 |
| 25 | 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 |
| 24 | 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 |
| 23 | Anthocyanin and chlorophyll content during poinsettia bract development. <i>Scientia Horticulturae</i> , 2013 , 150, 142-145 | 4.1 | 18 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |
| 9 | 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 |

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| 8 | 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 |
| 7 | 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 |
| 6 | 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 |
| 5 | 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 |
| 4 | 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> , 2010 , 58, 11825-31 | 5.7 | 62 |
| 3 | 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 |
| 2 | Sweet cherry pomological and biochemical characteristics influenced by rootstock. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4928-33 | 5.7 | 53 |
| 1 | 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 |