

Diego F Paladines-Quezada

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Application of Elicitors in Two Ripening Periods of <i>Vitis vinifera</i> L. cv Monastrell: Influence on Anthocyanin Concentration of Grapes and Wines. <i>Molecules</i> , 2021, 26, 1689.	1.7	19
2	Rosehip oil coating delays postharvest ripening and maintains quality of European and Japanese plum cultivars. <i>Postharvest Biology and Technology</i> , 2019, 155, 29-36.	2.9	18
3	Elicitors and Pre-Fermentative Cold Maceration: Effects on Polyphenol Concentration in Monastrell Grapes and Wines. <i>Biomolecules</i> , 2019, 9, 671.	1.8	17
4	Nanoelicitors with prolonged retention and sustained release to produce beneficial compounds in wines. <i>Environmental Science: Nano</i> , 2021, 8, 3524-3535.	2.2	14
5	Effect of Methyl Jasmonate Doped Nanoparticles on Nitrogen Composition of Monastrell Grapes and Wines. <i>Biomolecules</i> , 2021, 11, 1631.	1.8	14
6	Aromatic Characterization of New White Wine Varieties Made from Monastrell Grapes Grown in South-Eastern Spain. <i>Molecules</i> , 2020, 25, 3917.	1.7	8
7	Application of Elicitors at Two Maturation Stages of <i>Vitis vinifera</i> L. cv Monastrell: Changes in Skin Cell Walls. <i>Chemistry</i> , 2022, 4, 98-111.	0.9	8
8	Effects of Methyl Jasmonate and Nano-Methyl Jasmonate Treatments on Monastrell Wine Volatile Composition. <i>Molecules</i> , 2022, 27, 2878.	1.7	8
9	Study of aromatic profile of different crosses of Monastrell white wines. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 38-49.	1.7	7
10	High Anthocyanin Level of Grape Hybrids from Monastrell and Their Wines. <i>International Journal of Horticulture & Agriculture</i> , 2018, 3, 1-8.	0.1	4
11	Cell wall characterization of new Monastrell hybrid descendants and their phenolic wine composition. <i>European Food Research and Technology</i> , 2022, 248, 1253-1265.	1.6	4
12	Effect of applying elicitors to <i>Vitis vinifera</i> L. cv. Monastrell at different ripening times on the complex carbohydrates of the resulting wines. <i>European Food Research and Technology</i> , 2022, 248, 2369-2381.	1.6	2
13	Different response of proanthocyanidins from <i>Vitis vinifera</i> cv. Monastrell depending on time of elicitor application. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	1.7	0