Diego F Paladines-Quezada

List of Publications by Year
in descending order

13 papers	123 citations	1307366 7 h-index	1281743 11 g-index
13 all docs	13 docs citations	13 times ranked	84 citing authors

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