

Jordi Graell

List of Publications by Year in descending order

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67
papers

1,979
citations

249298

26
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286692

43
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all docs

70
docs citations

70
times ranked

1636
citing authors

#	ARTICLE	IF	CITATIONS
1	Ripening-related cell wall modifications in olive (<i>Olea europaea</i> L.) fruit: A survey of nine genotypes. <i>Food Chemistry</i> , 2021, 338, 127754.	4.2	11
2	Compositional, structural and functional cuticle analysis of <i>Prunus laurocerasus</i> L. sheds light on cuticular barrier plasticity. <i>Plant Physiology and Biochemistry</i> , 2021, 158, 434-445.	2.8	17
3	Chemical and Sensory Characterization of Nine Spanish Monovarietal Olive Oils: An Emphasis on Wax Esters. <i>Agriculture (Switzerland)</i> , 2021, 11, 170.	1.4	1
4	Insights Into Olive Fruit Surface Functions: A Comparison of Cuticular Composition, Water Permeability, and Surface Topography in Nine Cultivars During Maturation. <i>Frontiers in Plant Science</i> , 2019, 10, 1484.	1.7	19
5	Postharvest heat and CO ₂ shocks induce changes in cuticle composition and cuticle-related gene expression in "October Sun" peach fruit. <i>Postharvest Biology and Technology</i> , 2019, 148, 200-207.	2.9	22
6	Cell-wall metabolism of "Arbequina" olive fruit picked at different maturity stages. <i>Acta Horticulturae</i> , 2018, , 133-138.	0.1	2
7	Within-plant variability in blueberry (<i>Vaccinium corymbosum</i> L.): maturity at harvest and position within the canopy influence fruit firmness at harvest and postharvest. <i>Postharvest Biology and Technology</i> , 2018, 146, 26-35.	2.9	25
8	Cuticular wax composition of "Celeste" and "Somerset" cherry fruit. <i>Acta Horticulturae</i> , 2017, , 639-646.	0.1	1
9	Cell wall metabolism in cold-stored "Somerset" sweet cherry fruit. <i>Acta Horticulturae</i> , 2017, , 543-548.	0.1	3
10	Refrigerated storage and calcium dips of ripe "Celeste" sweet cherry fruit: Combined effects on cell wall metabolism. <i>Scientia Horticulturae</i> , 2017, 219, 182-190.	1.7	31
11	Firmness at Harvest Impacts Postharvest Fruit Softening and Internal Browning Development in Mechanically Damaged and Non-damaged Highbush Blueberries (<i>Vaccinium corymbosum</i> L.). <i>Frontiers in Plant Science</i> , 2017, 8, 535.	1.7	47
12	Fruit characteristics and cuticle triterpenes as related to postharvest quality of highbush blueberries. <i>Scientia Horticulturae</i> , 2016, 211, 449-457.	1.7	72
13	The impact of maturity, storage temperature and storage duration on sensory quality and consumer satisfaction of "Big Top" nectarines. <i>Scientia Horticulturae</i> , 2015, 190, 179-186.	1.7	34
14	Post-storage cell wall metabolism in two sweet cherry (<i>Prunus avium</i> L.) cultivars displaying different postharvest performance. <i>Food Science and Technology International</i> , 2015, 21, 416-427.	1.1	15
15	Fruit Cuticle Composition of a Melting and a Nonmelting Peach Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3488-3495.	2.4	57
16	Characterization of Cuticle Composition after Cold Storage of "Celeste" and "Somerset" Sweet Cherry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8722-8729.	2.4	67
17	CELL WALL MODIFICATIONS FOLLOWING COLD STORAGE OF CALCIUM-TREATED 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2012, , 841-848.	0.1	0
18	EATING QUALITY OF "FUJI" APPLES AFFECTED BY A PERIOD OF COLD AIR AFTER ULO STORAGE. <i>Journal of Food Quality</i> , 2012, 35, 1-12.	1.4	0

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19	STORAGE TEMPERATURE DEPENDENCE OF BIOSYNTHESIS OF AROMA VOLATILE COMPOUNDS AND CONSUMER ACCEPTABILITY IN 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 531-537.	0.1	0
20	CELL WALL DISASSEMBLY DURING ON-TREE MATURATION, RIPENING AND SENESCENCE OF 'SNOW QUEEN' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 523-529.	0.1	0
21	BIOSYNTHESIS OF VOLATILE COMPOUNDS DURING ON-TREE MATURATION OF 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 515-521.	0.1	1
22	Preharvest Calcium Sprays Improve Volatile Emission at Commercial Harvest of 'Fuji Kiku-8' Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 335-341.	2.4	14
23	Comparison of the Volatile Profile and Sensory Analysis of 'Golden Reinders' Apples after the Application of a Cold Air Period after Ultralow Oxygen (ULO) Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6193-6201.	2.4	12
24	Volatile ester-synthesising capacity throughout on-tree maturation of 'Golden Reinders' apples. <i>Scientia Horticulturae</i> , 2011, 131, 6-14.	1.7	29
25	Preharvest calcium applications inhibit some cell wall-modifying enzyme activities and delay cell wall disassembly at commercial harvest of 'Fuji Kiku-8' apples. <i>Postharvest Biology and Technology</i> , 2011, 62, 161-167.	2.9	50
26	Increased straight-chain esters content after ultra low oxygen storage and its relation to the lipoxygenase system in 'Golden Reinders' apples. <i>European Food Research and Technology</i> , 2011, 232, 51-61.	1.6	7
27	Cell wall-modifying enzymes and firmness loss in ripening 'Golden Reinders' apples: A comparison between calcium dips and ULO storage. <i>Food Chemistry</i> , 2011, 128, 1072-1079.	4.2	65
28	The emission of flavour-contributing volatile esters by 'Golden Reinders' apples is improved after mid-term storage by postharvest calcium treatment. <i>Postharvest Biology and Technology</i> , 2010, 57, 114-123.	2.9	30
29	Volatile ester-synthesising capacity in 'Tardibelle' peach fruit in response to controlled atmosphere and 1-MCP treatment. <i>Food Chemistry</i> , 2010, 123, 698-704.	4.2	79
30	Shelf-life of 'Golden Reinders' Apples after Ultra Low Oxygen Storage: Effect on Aroma Volatile Compounds, Standard Quality Parameters, Sensory Attributes and Acceptability. <i>Food Science and Technology International</i> , 2009, 15, 481-493.	1.1	8
31	Influence of the combination of different atmospheres on diphenylamine, folpet and imazalil content in cold-stored 'Pink Lady' apples. <i>Postharvest Biology and Technology</i> , 2009, 51, 104-109.	2.9	6
32	Physiological response of 'Larry Ann' plums to cold storage and 1-MCP treatment. <i>Postharvest Biology and Technology</i> , 2009, 51, 56-61.	2.9	32
33	Effect of controlled atmospheres and shelf life period on concentrations of volatile substances released by 'Pink Lady' apples and on consumer acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1023-1034.	1.7	19
34	Calcium Dips Enhance Volatile Emission of Cold-Stored 'Fuji Kiku-8' Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4931-4938.	2.4	8
35	Cold storage conditions affect the persistence of diphenylamine, folpet and imazalil residues in 'Pink Lady' apples. <i>LWT - Food Science and Technology</i> , 2009, 42, 557-562.	2.5	3
36	Overall quality of 'Rich Lady' peach fruit after air- or CA storage. The importance of volatile emission. <i>LWT - Food Science and Technology</i> , 2009, 42, 1520-1529.	2.5	38

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37	Lipoxygenase Activity Is Involved in the Regeneration of Volatile Ester-Synthesizing Capacity after Ultra-Low Oxygen Storage of 'Fuji' Apple. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4305-4312.	2.4	27
38	PANEL CONSONANCE IN THE SENSORY EVALUATION OF APPLE ATTRIBUTES: INFLUENCE OF MEALINESS ON SWEETNESS PERCEPTION. <i>Journal of Sensory Studies</i> , 2008, 23, 656-670.	0.8	20
39	Roles of climacteric ethylene in the development of chilling injury in plums. <i>Postharvest Biology and Technology</i> , 2008, 47, 107-112.	2.9	79
40	Changes in biosynthesis of aroma volatile compounds during on-tree maturation of 'Pink Lady' apples. <i>Postharvest Biology and Technology</i> , 2008, 47, 286-295.	2.9	67
41	Physicochemical measurements in 'Mondial Gala' apples stored at different atmospheres: Influence on consumer acceptability. <i>Postharvest Biology and Technology</i> , 2008, 50, 135-144.	2.9	41
42	Long-Term Storage of Pink Lady Apples Modifies Volatile-Involved Enzyme Activities: Consequences on Production of Volatile Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9166-9174.	2.4	22
43	Regeneration of Volatile Compounds in Fuji Apples Following Ultra Low Oxygen Atmosphere Storage and Its Effect on Sensory Acceptability. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8490-8497.	2.4	18
44	Quality and Volatile Emission Changes of 'Mondial Gala' Apples during On-tree Maturation and Postharvest Storage in Air or Controlled Atmosphere. <i>Food Science and Technology International</i> , 2008, 14, 285-294.	1.1	3
45	SENSORY ACCEPTANCE OF CA-STORED PEACH FRUIT. RELATIONSHIP TO INSTRUMENTAL QUALITY PARAMETERS. <i>Acta Horticulturae</i> , 2008, , 225-230.	0.1	8
46	Volatile Emission after Controlled Atmosphere Storage of Mondial Gala Apples (<i>Malus domestica</i>): Relationship to Some Involved Enzyme Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6087-6095.	2.4	36
47	Volatile compounds, quality parameters and consumer acceptance of 'Pink Lady' apples stored in different conditions. <i>Postharvest Biology and Technology</i> , 2007, 43, 55-66.	2.9	95
48	Chilling injury as related to climacteric behaviour in plums. , 2007, , 431-436.		1
49	Multivariate analysis of modifications in biosynthesis of volatile compounds after CA storage of 'Fuji' apples. <i>Postharvest Biology and Technology</i> , 2006, 39, 19-28.	2.9	66
50	Improvement of Storability and Shelf-life of 'Blackamber' Plums Treated with 1-methylcyclopropene. <i>Food Science and Technology International</i> , 2006, 12, 437-443.	1.1	26
51	VOLATILE PRODUCTION IN 'FUJI' APPLES STORED UNDER DIFFERENT ATMOSPHERES MEASURED BY HEADSPACE/GAS CHROMATOGRAPHY AND ELECTRONIC NOSE. <i>Acta Horticulturae</i> , 2005, , 1465-1470.	0.1	4
52	MODIFICATIONS IN BIOSYNTHESIS OF AROMA VOLATILE COMPOUNDS IN 'FUJI' APPLES AFTER CONTROLLED-ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2005, , 1571-1578.	0.1	0
53	RELATIONSHIPS BETWEEN SENSORY AND INSTRUMENTAL QUALITY CHARACTERISTICS OF 'FUJI' APPLES BY MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2005, , 1083-1088.	0.1	0
54	Volatile production, quality and aroma-related enzyme activities during maturation of 'Fuji' apples. <i>Postharvest Biology and Technology</i> , 2004, 31, 217-227.	2.9	149

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55	Aroma volatile compounds of "Fuji" apples in relation to harvest date and cold storage technology. <i>Postharvest Biology and Technology</i> , 2004, 32, 29-44.	2.9	101
56	Relationships between volatile production, fruit quality and sensory evaluation of Fuji apples stored in different atmospheres by means of multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 5-20.	1.7	43
57	Characterization of Fuji Apples from Different Harvest Dates and Storage Conditions from Measurements of Volatiles by Gas Chromatography and Electronic Nose. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3069-3076.	2.4	36
58	Biosynthesis of volatile aroma compounds in pear fruit stored under long-term controlled-atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2003, 29, 29-39.	2.9	138
59	Effects of CO ₂ pretreatment on oxidative metabolism and core-browning incidence in controlled atmosphere stored pears. <i>Journal of Horticultural Science and Biotechnology</i> , 2003, 78, 177-181.	0.9	13
60	RELATIONSHIP BETWEEN VOLATILE PRODUCTION, FRUIT QUALITY AND SENSORY EVALUATION OF FUJI APPLES STORED IN DIFFERENT ATMOSPHERES BY MEANS OF MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2003, , 573-579.	0.1	1
61	Quality and Aroma Production of Doyenne du Comice Pears in Relation to Harvest Date and Storage Atmosphere. <i>Food Science and Technology International</i> , 2001, 7, 493-500.	1.1	22
62	EFFECT OF COOLING PERIOD ON QUALITY AND RIPENING OF "DOYENNE DU COMICE" PEARS. <i>Acta Horticulturae</i> , 2001, , 735-737.	0.1	4
63	Changes in aroma quality of "Golden Delicious" apples after storage at different oxygen and carbon dioxide concentrations. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 311-324.	1.7	75
64	Harvest maturity related changes in the cold-induced activation of 1-aminocyclopropane-1-carboxylic acid metabolism in Granny Smith apples / Efecto del estado de madurez sobre la activaci3n por fr3o del metabolismo del 1-aminociclopropano-1-carbox3lico en manzanas Granny Smith. <i>Food Science and Technology International</i> , 1999, 5, 223-228.	1.1	3
65	EFFECT OF DIFFERENT CA CONDITIONS ON AROMA AND QUALITY OF GOLDEN DELICIOUS APPLES. <i>Journal of Food Quality</i> , 1999, 22, 583-597.	1.4	8
66	Efecto del almacenamiento en atm3sferas bajas en ox3geno sobre la calidad e incidencia de escaldado superficial en manzanas Topred / Effect of low-oxygen atmospheres on quality and superficial scald of Topred apples. <i>Food Science and Technology International</i> , 1997, 3, 203-211.	1.1	6
67	Cultivar differences in the influence of a short period of cold storage on ethylene biosynthesis in apples. <i>Postharvest Biology and Technology</i> , 1997, 10, 21-27.	2.9	40