

# Asuncin Amors

## List of Publications by Citations

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41  
papers

926  
citations

19  
h-index

29  
g-index

43  
ext. papers

1,073  
ext. citations

3.7  
avg, IF

3.86  
L-index

#	Paper	IF	Citations
41	Polyamines and ethylene changes during germination of different plant species under salinity. <i>Plant Science</i> , <b>2004</b> , 167, 781-788	5.3	133
40	Phenological stages of the pomegranate tree ( <i>Punka granatum</i> L.). <i>Annals of Applied Biology</i> , <b>1997</b> , 130, 135-140	2.6	57
39	Changes in ethylene evolution and polyamine profiles of seedlings of nine cultivars of <i>Lactuca sativa</i> L. in response to salt stress during germination. <i>Plant Science</i> , <b>2003</b> , 164, 557-563	5.3	53
38	Polyamine, ethylene and other physico-chemical parameters in tomato ( <i>Lycopersicon esculentum</i> ) fruits as affected by salinity. <i>Physiologia Plantarum</i> , <b>2000</b> , 109, 428-434	4.6	53
37	Antioxidant and Nutritional Properties of Date Fruit from Elche Grove as Affected by Maturation and Phenotypic Variability of Date Palm. <i>Food Science and Technology International</i> , <b>2009</b> , 15, 65-72	2.6	37
36	Non-involvement of ACC and ACC oxidase activity in pepper fruit ripening. <i>Postharvest Biology and Technology</i> , <b>1995</b> , 5, 295-302	6.2	35
35	Total lipids content and fatty acid composition of seed oils from six pomegranate cultivars. <i>Journal of the Science of Food and Agriculture</i> , <b>1995</b> , 69, 253-256	4.3	33
34	A brassinosteroid analogue prevented the effect of salt stress on ethylene synthesis and polyamines in lettuce plants. <i>Scientia Horticulturae</i> , <b>2015</b> , 185, 105-112	4.1	32
33	Use of Modified Atmosphere Packaging with Microperforated Polypropylene Films to Maintain Postharvest Loquat Fruit Quality. <i>Food Science and Technology International</i> , <b>2008</b> , 14, 95-103	2.6	31
32	Physicochemical Changes during Date Ripening Related to Ethylene Production. <i>Food Science and Technology International</i> , <b>2001</b> , 7, 31-36	2.6	28
31	Physico-chemical and physiological changes during fruit development and on-tree ripening of two Spanish jujube cultivars ( <i>Ziziphus jujuba</i> Mill.). <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 4098-105	4.3	27
30	Levels of ACC and physical and chemical parameters in peach development. <i>The Journal of Horticultural Science</i> , <b>1989</b> , 64, 673-677		26
29	Brassinosteroid analogues effect on yield and quality parameters of field-grown lettuce ( <i>Lactuca sativa</i> L.). <i>Scientia Horticulturae</i> , <b>2012</b> , 143, 29-37	4.1	23
28	Brassinosteroids roles and applications: an up-date. <i>Biologia (Poland)</i> , <b>2015</b> , 70, 726-732	1.5	21
27	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 1-8	5.4	21
26	Effects of brassinosteroid analogues on total phenols, antioxidant activity, sugars, organic acids and yield of field grown endive ( <i>Cichorium endivia</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1765-71	4.3	21
25	Polyphenol Compounds and Biological Activity of Caper ( L.) Flowers Buds. <i>Plants</i> , <b>2019</b> , 8,	4.5	21

24	Effects of organic and conventional farming on the physicochemical and functional properties of jujube fruit. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 438-444	5.4	20
23	Brassinosteroid analogues effects on the yield and quality parameters of greenhouse-grown pepper ( <i>Capsicum annuum</i> L.). <i>Plant Growth Regulation</i> , <b>2012</b> , 68, 333-342	3.2	19
22	Ripening and ethylene biosynthesis in controlled atmosphere stored apricots. <i>European Food Research and Technology</i> , <b>1999</b> , 209, 130-134	3.4	18
21	Role of naphthalene acetic acid and phenothiol treatments on increasing fruit size and advancing fruit maturity in loquat. <i>Scientia Horticulturae</i> , <b>2004</b> , 101, 387-398	4.1	17
20	Effect of titanium leaf spray treatments on ascorbic acid levels of <i>Capsicum annuum</i> L. fruits. <i>Journal of Plant Nutrition</i> , <b>1993</b> , 16, 975-981	2.3	17
19	Preservative solutions containing boric acid delay senescence of carnation flowers. <i>Postharvest Biology and Technology</i> , <b>2001</b> , 23, 133-142	6.2	16
18	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube ( <i>Ziziphus jujuba</i> Mill.) cv 'Phoenix' during cold storage. <i>Scientia Horticulturae</i> , <b>2019</b> , 258, 108743	4.1	14
17	Physicochemical composition and antioxidant activity of three Spanish caper ( <i>Capparis spinosa</i> L.) fruit cultivars in three stages of development. <i>Scientia Horticulturae</i> , <b>2018</b> , 240, 509-515	4.1	14
16	Study of albedo and carpelar membrane degradation for further application in enzymatic peeling of citrus fruits. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 86-90	4.3	14
15	Optimization of vacuum infusion and incubation time for enzymatic peeling of Thomson and Mollar oranges. <i>LWT - Food Science and Technology</i> , <b>2007</b> , 40, 12-20	5.4	13
14	Fatty acid profile of peel and pulp of Spanish jujube ( <i>Ziziphus jujuba</i> Mill.) fruit. <i>Food Chemistry</i> , <b>2019</b> , 295, 247-253	8.5	11
13	Obtaining fruit segments from a traditional orange variety ( <i>Citrus sinensis</i> (L.) Osbeck cv. Sangrina) by enzymatic peeling. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 783-788	3.4	10
12	Effect of Calcium Deficiency on Melon ( <i>Cucumis melo</i> L.) Texture and Glassiness Incidence During Ripening. <i>Food Science and Technology International</i> , <b>2002</b> , 8, 147-154	2.6	10
11	Physico-chemical and functional characteristics of date fruits from different Phoenix species ( <i>Arecaceae</i> ). <i>Fruits</i> , <b>2014</b> , 69, 315-323	0.3	6
10	Effect of a photosensitive filter on the yield and postharvest quality of 'Viroflay' baby spinach ( <i>Spinacia oleracea</i> L.) leaves cultivated in a hydroponic system. <i>Scientia Horticulturae</i> , <b>2021</b> , 277, 109804	4.1	6
9	Relationships between physico-chemical and functional parameters and genetic analysis with ISSR markers in Spanish jujubes ( <i>Ziziphus jujuba</i> Mill.) cultivars. <i>Scientia Horticulturae</i> , <b>2019</b> , 253, 390-398	4.1	5
8	Date Palm Status and Perspective in Spain <b>2015</b> , 489-526		5
7	Physicochemical and Antioxidant Capacity of Jujube ( <i>Ziziphus jujuba</i> Mill.) at Different Maturation Stages. <i>Agronomy</i> , <b>2021</b> , 11, 132	3.6	5

6	Antioxidant Activity and Bioactive Compounds Contents in Different Stages of Flower Bud Development from Three Spanish Caper ( <i>Capparis spinosa</i> ) Cultivars. <i>Horticulture Journal</i> , <b>2019</b> , 88, 410-419	4.1	3
5	Physicochemical Changes during Date Ripening Related to Ethylene Production. <i>Food Science and Technology International</i> , <b>2001</b> , 7, 31-36	2.6	3
4	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit ( <i>Opuntia ficus-indica</i> (L.) Mill.). <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 62	3	3
3	Antioxidant activity and the physicochemical composition of young caper shoots ( <i>Capparis spinosa</i> L.) of different Spanish cultivars. <i>Scientia Horticulturae</i> , <b>2022</b> , 293, 110646	4.1	1
2	Relationships between chemical composition, antioxidant activity and genetic analysis with ISSR markers in flower buds of caper plants ( <i>Capparis spinosa</i> L.) of two subspecies <i>spinosa</i> and <i>rupestris</i> of Spanish cultivars. <i>Genetic Resources and Crop Evolution</i> , 1	2	0
1	Volatile Profile in Different Aerial Parts of Two Caper Cultivars ( <i>Capparis spinosa</i> L.). <i>Journal of Food Quality</i> , <b>2021</b> , 2021, 1-9	2.7	0