Daniel Valero

List of Publications by Year
in descending order

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200 papers	10,527 citations	22099 59 h-index	40881 93 g-index
206 all docs	206 docs citations	206 times ranked	6254 citing authors

#	Article	IF	Citations
1	Anthocyanin in blood oranges: a review on postharvest approaches for its enhancement and preservation. Critical Reviews in Food Science and Nutrition, 2023, 63, 12089-12101.	5.4	12
2	An Exogenous Pre-Storage Melatonin Alleviates Chilling Injury in Some Mango Fruit Cultivars, by Acting on the Enzymatic and Non-Enzymatic Antioxidant System. Antioxidants, 2022, 11, 384.	2.2	22
3	Unsteady shallow meandering flows in rectangular reservoirs: A modal analysis of URANS modelling. Journal of Hydro-Environment Research, 2022, 42, 12-20.	1.0	0
4	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. Agronomy, 2022, 12, 3.	1.3	18
5	Turbulent free-surface monitoring with an RGB-D sensor: the hydraulic jump case. Journal of Hydraulic Research/De Recherches Hydrauliques, 2021, 59, 779-790.	0.7	11
6	Enhancing antioxidant systems by preharvest treatments with methyl jasmonate and salicylic acid leads to maintain lemon quality during cold storage. Food Chemistry, 2021, 338, 128044.	4.2	68
7	On velocity estimations in highly aerated flows with dual-tip phase-detection probes - closure. International Journal of Multiphase Flow, 2021, 134, 103475.	1.6	18
8	The development of a broccoli supplemented beer allows obtaining a valuable dietary source of sulforaphane. Food Bioscience, 2021, 39, 100814.	2.0	8
9	Turbulence and Rivers. , 2021, , .		1
10	Melatonin Treatment of Pomegranate Trees Increases Crop Yield and Quality Parameters at Harvest and during Storage. Agronomy, 2021, 11, 861.	1.3	18
11	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. Antioxidants, 2021, 10, 820.	2.2	17
12	Melatonin Treatment of Apricot Trees Leads to Maintenance of Fruit Quality Attributes during Storage at Chilling and Non-Chilling Temperatures. Agronomy, 2021, 11, 917.	1.3	25
13	Preharvest Treatment with Oxalic Acid Improves Postharvest Storage of Lemon Fruit by Stimulation of the Antioxidant System and Phenolic Content. Antioxidants, 2021, 10, 963.	2.2	17
14	Velocity bias in intrusive gas-liquid flow measurements. Nature Communications, 2021, 12, 4123.	5.8	16
15	Fatty acid composition in relation to chilling susceptibility of blood orange cultivars at different storage temperatures. Plant Physiology and Biochemistry, 2021, 166, 770-776.	2.8	7
16	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. Horticulturae, 2021, 7, 320.	1.2	15
17	Drag Reduction in Aerated Chute Flow: Role of Bottom Air Concentration. Journal of Hydraulic Engineering, 2021, 147, .	0.7	9
18	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). Agriculture (Switzerland), 2021, 11, 62.	1.4	13

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19	Preharvest application of methyl jasmonate increases crop yield, fruit quality and bioactive compounds in pomegranate â€˜Mollar de Elcheâ€™ at harvest and during postharvest storage. Journal of the Science of Food and Agriculture, 2020, 100, 145-153.	1.7	49
20	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with Î³-aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. Food Chemistry, 2020, 306, 125634.	4.2	75
21	Closure to â€œEnergy Dissipation of a Type III Basin under Design and Adverse Conditions for Stepped and Smooth Spillwaysâ€•by D. Valero, D. B. Bung, and B. M. Crookston. Journal of Hydraulic Engineering, 2020, 146, 07019015.	0.7	0
22	Thymol Encapsulated into HP-Î²-Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. Molecules, 2020, 25, 4348.	1.7	15
23	Robust estimators for free surface turbulence characterization: a stepped spillway application. Flow Measurement and Instrumentation, 2020, 76, 101809.	1.0	16
24	Preharvest Application of Oxalic Acid Improved Pomegranate Fruit Yield, Quality, and Bioactive Compounds at Harvest in a Concentration-Dependent Manner. Agronomy, 2020, 10, 1522.	1.3	15
25	Susceptibility of Blood Orange Cultivars to Chilling Injury Based on Antioxidant System and Physiological and Biochemical Responses at Different Storage Temperatures. Foods, 2020, 9, 1609.	1.9	20
26	Preharvest application of methyl salicylate, acetyl salicylic acid and salicylic acid alleviated disease caused by Botrytis cinerea through stimulation of antioxidant system in table grapes. International Journal of Food Microbiology, 2020, 334, 108807.	2.1	17
27	Changes in Bioactive Compounds, Antioxidant Activity, and Nutritional Quality of Blood Orange Cultivars at Different Storage Temperatures. Antioxidants, 2020, 9, 1016.	2.2	36
28	Effect of Various Postharvest Treatment on Aroma Volatile Compounds of Blood Orange Fruit Exposed to Chilling Temperature After Long-Term Storage. Food and Bioprocess Technology, 2020, 13, 2054-2064.	2.6	19
29	Preharvest Salicylate Treatments Enhance Antioxidant Compounds, Color and Crop Yield in Low Pigmented-Table Grape Cultivars and Preserve Quality Traits during Storage. Antioxidants, 2020, 9, 832.	2.2	18
30	Bioactive compounds with health benefits of artichoke and cardoon. Acta Horticulturae, 2020, , 221-226.	0.1	0
31	Preharvest or a combination of preharvest and postharvest treatments with methyl jasmonate reduced chilling injury, by maintaining higher unsaturated fatty acids, and increased aril colour and phenolics content in pomegranate. Postharvest Biology and Technology, 2020, 167, 111226.	2.9	40
32	The Effects of Salicylic Acid and Its Derivatives on Increasing Pomegranate Fruit Quality and Bioactive Compounds at Harvest and During Storage. Frontiers in Plant Science, 2020, 11, 668.	1.7	50
33	Best practices for velocity estimations in highly aerated flows with dual-tip phase-detection probes. International Journal of Multiphase Flow, 2020, 126, 103228.	1.6	32
34	Turbulence and self-similarity in highly aerated shear flows: The stable hydraulic jump. International Journal of Multiphase Flow, 2020, 129, 103316.	1.6	23
35	Variation in polyphenolic composition and physiological characteristics of â€˜Blanca de Tudelaâ€™ cultivar affected by water stress. Acta Horticulturae, 2020, , 235-240.	0.1	1
36	Oxalic acid preharvest treatment increases antioxidant systems and improves plum quality at harvest and during postharvest storage. Journal of the Science of Food and Agriculture, 2019, 99, 235-243.	1.7	28

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37	Postharvest treatments with Î³â€aminobutyric acid, methyl jasmonate, or methyl salicylate enhance chilling tolerance of blood orange fruit at prolonged cold storage. Journal of the Science of Food and Agriculture, 2019, 99, 6408-6417.	1.7	71
38	The application of methyl jasmonate as pre-harvest treatment enhances yield, productivity and quality at harvest in pomegranate. Acta Horticulturae, 2019, , 157-162.	0.1	1
39	Melatonin: a new tool to increase yield and quality at harvest and to extend postharvest shelf-life of pomegranate. Acta Horticulturae, 2019, , 289-294.	0.1	2
40	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (Ziziphus jujuba Mill.) cv 'Phoenix' during cold storage. Scientia Horticulturae, 2019, 258, 108743.	1.7	29
41	Numerical Simulation of Hydraulic Jumps. Part 2: Recent Results and Future Outlook. Water (Switzerland), 2019, 11, 28.	1.2	46
42	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
43	Effect of Thymol and Carvacrol Encapsulated in Hpâ€Î²â€Cyclodextrin by Two Inclusion Methods against Geotrichum citriâ€aurantii. Journal of Food Science, 2019, 84, 1513-1521.	1.5	16
44	Biochemical changes and winter hardiness in pomegranate (Punica granatum L.) trees grown under deficit irrigation. Scientia Horticulturae, 2019, 251, 39-47.	1.7	11
45	Preâ€harvest methyl jasmonate treatments increase antioxidant systems in lemon fruit without affecting yield or other fruit quality parameters. Journal of the Science of Food and Agriculture, 2019, 99, 5035-5043.	1.7	37
46	Methyl jasmonate effects on table grape ripening, vine yield, berry quality and bioactive compounds depend on applied concentration. Scientia Horticulturae, 2019, 247, 380-389.	1.7	54
47	Towards reliable turbulence estimations with phase-detection probes: an adaptive window cross-correlation technique. Experiments in Fluids, 2019, 60, 1.	1.1	24
48	Numerical Simulation of Hydraulic Jumps. Part 1: Experimental Data for Modelling Performance Assessment. Water (Switzerland), 2019, 11, 36.	1.2	26
49	Effect of rosehip oil as coating on â€˜Royal Rosaâ€™ plum and â€˜Ateneaâ€™ nectarine. Acta Horticulturae, 2019, 349-354.	0.1	0
50	In vitro effect of thymol, carvacrol and linalool oils encapsulated in Î²-cyclodextrins against Geotrichum citri-aurantii. Acta Horticulturae, 2019, , 449-454.	0.1	0
51	Artificial Neural Networks and pattern recognition for air-water flow velocity estimation using a single-tip optical fibre probe. Journal of Hydro-Environment Research, 2018, 19, 150-159.	1.0	23
52	Effects of preharvest salicylate treatments on quality and antioxidant compounds of plums. Acta Horticulturae, 2018, , 121-126.	0.1	3
53	Preharvest application of oxalic acid improves antioxidant systems in plums. Acta Horticulturae, 2018, , 19-24.	0.1	1
54	On the estimation of free-surface turbulence using ultrasonic sensors. Flow Measurement and Instrumentation, 2018, 60, 171-184.	1.0	31

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55	Reformulating self-aeration in hydraulic structures: Turbulent growth of free surface perturbations leading to air entrainment. International Journal of Multiphase Flow, 2018, 100, 127-142.	1.6	46
56	Energy Dissipation of a Type III Basin under Design and Adverse Conditions for Stepped and Smooth Spillways. Journal of Hydraulic Engineering, 2018, 144, .	0.7	33
57	Vectrino Profiler Spatial Filtering for Shear Flows Based on the Mean Velocity Gradient Equation. Journal of Hydraulic Engineering, 2018, 144, 04018037.	0.7	1
58	Application of Polyamines to Maintain Functional Properties in Stored Fruits. Methods in Molecular Biology, 2018, 1694, 449-458.	0.4	4
59	Preharvest treatments with salicylates enhance nutrient and antioxidant compounds in plum at harvest and after storage. Journal of the Science of Food and Agriculture, 2018, 98, 2742-2750.	1.7	39
60	Effect of postharvest treatments with salicylates on â€˜Royal Rosaâ€™ plum quality attributes. Acta Horticulturae, 2018, , 839-844.	0.1	0
61	Rosehip oil added to Aloe vera gel as postharvest coating of â€˜SongrÃaâ€™ plums and â€˜Presidentâ€™ prunes. Acta Horticulturae, 2018, , 321-326.	0.1	5
62	Re-Aeration on Stepped Spillways with Special Consideration of Entrained and Entrapped Air. Geosciences (Switzerland), 2018, 8, 333.	1.0	9
63	Preharvest salicylic acid and acetylsalicylic acid treatments preserve quality and enhance antioxidant systems during postharvest storage of sweet cherry cultivars. Journal of the Science of Food and Agriculture, 2017, 97, 1220-1228.	1.7	61
64	The combination of alginate coating and essential oils delayed postharvest ripening and increased the antioxidant potential of two sweet cherries. Acta Horticulturae, 2017, , 633-638.	0.1	4
65	Maintenance of sweet cherry quality attributes as affected by innovative postharvest treatments. Acta Horticulturae, 2017, , 475-482.	0.1	5
66	Postharvest treatment with calcium delayed ripening and enhanced bioactive compounds and antioxidant activity of â€˜Cristalinaâ€™ sweet cherry. Acta Horticulturae, 2017, , 511-514.	0.1	5
67	Effect of Aloe vera gel treatment on bioactive compounds and antioxidant activity during storage of sweet cherry. Acta Horticulturae, 2017, , 607-612.	0.1	4
68	New Approaches to Modeling Methyl Jasmonate Effects on Pomegranate Quality during Postharvest Storage. International Journal of Fruit Science, 2017, 17, 374-390.	1.2	20
69	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke () Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	33
70	Preharvest Application of Methyl Jasmonate as an Elicitor Improves the Yield and Phenolic Content of Artichoke. Journal of Agricultural and Food Chemistry, 2017, 65, 9247-9254.	2.4	16
71	Energy dissipation within the wave run-up at stepped revetments. Journal of Ocean University of China, 2017, 16, 649-654.	0.6	2
72	The addition of rosehip oil to Aloe gels improves their properties as postharvest coatings for maintaining quality in plum. Food Chemistry, 2017, 217, 585-592.	4.2	56

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73	Enhancement of Antioxidant Systems and Storability of Two Plum Cultivars by Preharvest Treatments with Salicylates. International Journal of Molecular Sciences, 2017, 18, 1911.	1.8	31
74	Modulatory Effects of Exogenously Applied Polyamines on Postharvest Physiology, Antioxidant System and Shelf Life of Fruits: A Review. International Journal of Molecular Sciences, 2017, 18, 1789.	1.8	47
75	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. , 2016, , 185-201.		7
76	Polyamines as an ecofriendly postharvest tool to maintain fruit quality. , 2016, , 219-242.		13
77	Application of oxalic acid to sweet cherry trees improves yield, quality and phytochemical attributes at harvest. Acta Horticulturae, 2016, , 231-234.	0.1	1
78	Differential response of two almond rootstocks to chloride salt mixtures in the growing medium. Russian Journal of Plant Physiology, 2016, 63, 143-151.	0.5	10
79	Optical flow estimation in aerated flows. Journal of Hydraulic Research/De Recherches Hydrauliques, 2016, 54, 575-580.	0.7	59
80	Development of the interfacial air layer in the non-aerated region of high-velocity spillway flows. Instabilities growth, entrapped air and influence on the self-aeration onset. International Journal of Multiphase Flow, 2016, 84, 66-74.	1.6	43
81	Sensitivity of turbulent Schmidt number and turbulence model to simulations of jets in crossflow. Environmental Modelling and Software, 2016, 82, 218-228.	1.9	11
82	Bioactive compounds in tomato fruit and its antioxidant activity as affected by incorporation ofAloe, eugenol, and thymol in fruit package during storage. International Journal of Food Properties, 2016, , 1-9.	1.3	14
83	Performance assessment of OpenFOAM and FLOW-3D in the numerical modeling of a low Reynolds number hydraulic jump. Environmental Modelling and Software, 2016, 80, 322-335.	1.9	115
84	Postharvest methyl salicylate treatments delay ripening and maintain quality attributes and antioxidant compounds of â€˜Early Loryâ€™ sweet cherry. Postharvest Biology and Technology, 2016, 117, 102-109.	2.9	70
85	Effect of rootstock on salinity tolerance of sweet almond (cv. Mazzetto). South African Journal of Botany, 2016, 102, 50-59.	1.2	26
86	EFFECT OF DIFFERENT PACKAGING MATERIALS ON THE QUALITY OF LEMON SLICES. Acta Horticulturae, 2015, , 237-240.	0.1	0
87	USE OF MODIFIED ATMOSPHERE PACKAGING IMPROVES ANTIOXIDANT ACTIVITY AND BIOACTIVE COMPOUNDS DURING POSTHARVEST STORAGE OF 'COLLAR' FIGS. Acta Horticulturae, 2015, , 263-268.	0.1	5
88	MODIFIED ATMOSPHERE PACKAGING FOR BROCCOLI SPROUTS AFFECTED BY FILM PERMEABILITY. Acta Horticulturae, 2015, , 269-274.	0.1	3
89	APPLICATION OF AN EDIBLE COATING BASED ON ALOE VERA TO IMPROVE GENERAL QUALITY OF MINIMAL PROCESSED POMEGRANATE ARILS. Acta Horticulturae, 2015, , 489-494.	0.1	3
90	POSTHARVEST TREATMENTS WITH OXALIC ACID ON QUALITY OF THE EARLY-SEASON SWEET CHERRY CULTIVAR 'EARLY LORY'. Acta Horticulturae, 2015, , 173-178.	0.1	0

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91	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. Acta Horticulturae, 2015, , 541-544.	0.1	9
92	RECENT DEVELOPMENTS TO MAINTAIN OVERALL SWEET CHERRY QUALITY DURING POSTHARVEST STORAGE. Acta Horticulturae, 2015, , 83-94.	0.1	1
93	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. Scientia Horticulturae, 2015, 197, 665-673.	1.7	36
94	Postharvest biology and technology of pomegranate. Journal of the Science of Food and Agriculture, 2015, 95, 2360-2379.	1.7	102
95	Methyl salicylate treatments of sweet cherry trees increase antioxidant systems in fruit at harvest and during storage. Postharvest Biology and Technology, 2015, 109, 106-113.	2.9	59
96	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
97	Pre-harvest treatments of pepper plants with nitrophenolates increase crop yield and enhance nutritive and bioactive compounds in fruits at harvest and during storage. Food Science and Technology International, 2014, 20, 265-274.	1.1	4
98	The addition of rosehip oil improves the beneficial effect of Aloe vera gel on delaying ripening and maintaining postharvest quality of several stonefruit. Postharvest Biology and Technology, 2014, 92, 23-28.	2.9	58
99	Quality and antioxidant properties on sweet cherries as affected by preharvest salicylic and acetylsalicylic acids treatments. Food Chemistry, 2014, 160, 226-232.	4.2	99
100	The essential oils thymol and carvacrol applied in the packing lines avoid lemon spoilage and maintain quality during storage. Food Control, 2014, 35, 132-136.	2.8	72
101	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 1. Improvement of fruit growth and quality attributes at harvest. Postharvest Biology and Technology, 2014, 98, 98-105.	2.9	52
102	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 2. Improvement of fruit quality and antioxidant systems during postharvest storage. Postharvest Biology and Technology, 2014, 98, 115-122.	2.9	67
103	Preharvest Application of Oxalic Acid Increased Fruit Size, Bioactive Compounds, and Antioxidant Capacity in Sweet Cherry Cultivars (Prunus avium L.). Journal of Agricultural and Food Chemistry, 2014, 62, 3432-3437.	2.4	67
104	Effect of oxalic acid on quality attributes of artichokes stored at ambient temperature. Postharvest Biology and Technology, 2014, 95, 60-63.	2.9	29
105	Characterisation of gels from different Aloe spp. as antifungal treatment: Potential crops for industrial applications. Industrial Crops and Products, 2013, 42, 223-230.	2.5	80
106	Aloe vera gel coating maintains quality and safety of ready-to-eat pomegranate arils. Postharvest Biology and Technology, 2013, 86, 107-112.	2.9	91
107	Is It Possible To Increase the Aloin Content of Aloe vera by the Use of Ultraviolet Light?. Journal of Agricultural and Food Chemistry, 2013, 61, 2165-2170.	2.4	9
108	Aloe arborescens and Aloe vera gels as coatings in delaying postharvest ripening in peach and plum fruit. Postharvest Biology and Technology, 2013, 83, 54-57.	2.9	109

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109	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. Postharvest Biology and Technology, 2013, 77, 1-6.	2.9	200
110	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (Cydonia oblonga) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	42
111	Quality parameters and antioxidant properties in organic and conventionally grown broccoli after preâ€storage hot water treatment. Journal of the Science of Food and Agriculture, 2013, 93, 1140-1146.	1.7	4
112	PREHARVEST APPLICATION OF ALOE VERA GEL EXHIBITS ANTIMICROBIAL ACTIVITY BY REDUCING YEAST, MOULD, AND AEROBIC COUNTS AT HARVEST IN SEVERAL PRUNUS SPP.. Acta Horticulturae, 2013, , 121-126.	0.1	2
113	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. Acta Horticulturae, 2013, , 399-403.	0.1	3
114	A NOVEL ACTIVE PACKAGING BASED ON MAP AND ADDITION OF ESSENTIAL OILS MAINTAINS PLUM QUALITY AND ENHANCES ANTIOXIDANT PROPERTIES. Acta Horticulturae, 2013, , 1283-1289.	0.1	2
115	PRE-STORAGE SALICYLIC ACID TREATMENT AFFECTS FUNCTIONAL PROPERTIES AND CHILLING RESISTANCE OF POMEGRANATE DURING COLD STORAGE. Acta Horticulturae, 2012, , 87-94.	0.1	4
116	The effects of essential oils carvacrol and thymol on growth of Penicillium digitatum and P. italicum involved in lemon decay. International Journal of Food Microbiology, 2012, 158, 101-106.	2.1	132
117	Alginate Coatings Preserve Fruit Quality and Bioactive Compounds during Storage of Sweet Cherry Fruit. Food and Bioprocess Technology, 2012, 5, 2990-2997.	2.6	152
118	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. Acta Horticulturae, 2012, , 621-625.	0.1	6
119	Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry. Journal of Agricultural and Food Chemistry, 2011, 59, 5483-5489.	2.4	162
120	Quality, Bioactive Compounds, and Antioxidant Activity of New Flatâ€Type Peach and Nectarine Cultivars: A Comparative Study. Journal of Food Science, 2011, 76, C729-35.	1.5	40
121	Possible involvement of polyphenols and polyamines in salt tolerance of almond rootstocks. Plant Physiology and Biochemistry, 2011, 49, 1313-1322.	2.8	31
122	Acetyl salicylic acid alleviates chilling injury and maintains nutritive and bioactive compounds and antioxidant activity during postharvest storage of pomegranates. Postharvest Biology and Technology, 2011, 60, 136-142.	2.9	116
123	Modified atmosphere packaging of yellow and purple plum cultivars. 1. Effect on organoleptic quality. Postharvest Biology and Technology, 2011, 61, 103-109.	2.9	35
124	Modified atmosphere packaging of yellow and purple plum cultivars. 2. Effect on bioactive compounds and antioxidant activity. Postharvest Biology and Technology, 2011, 61, 110-116.	2.9	49
125	Reduction of nectarine decay caused by Rhizopus stolonifer, Botrytis cinerea and Penicillium digitatum with Aloe vera gel alone or with the addition of thymol. International Journal of Food Microbiology, 2011, 151, 241-246.	2.1	85
126	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. Food Chemistry, 2011, 124, 964-970.	4.2	210

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127	HOW DOES COLD STORAGE AFFECT THE BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN PLUM CULTIVARS?. Acta Horticulturae, 2010, , 1167-1174.	0.1	1
128	THE USE OF ALGINATE AS EDIBLE COATING ALONE OR IN COMBINATION WITH ESSENTIAL OILS MAINTAINED POSTHARVEST QUALITY OF TOMATO. Acta Horticulturae, 2010, , 1529-1534.	0.1	11
129	THE ROLE OF POLYAMINES ON FRUIT RIPENING AND QUALITY DURING STORAGE: WHAT IS NEW. Acta Horticulturae, 2010, , 199-205.	0.1	9
130	Antifungal efficacy of Aloe vera in vitro and its use as a preharvest treatment to maintain postharvest table grape quality. Postharvest Biology and Technology, 2010, 57, 183-188.	2.9	111
131	Antioxidant and nutritive constituents during sweet pepper development and ripening are enhanced by nitrophenolate treatments. Food Chemistry, 2010, 118, 497-503.	4.2	77
132	THE QUALITY AND ANTIOXIDANT CAPACITY DURING STORAGE OF SWEET CHERRIES ARE AFFECTED BY RIPENING STAGE AT HARVEST. Acta Horticulturae, 2010, , 57-64.	0.1	1
133	A NOVEL ACTIVE PACKAGING TO MAINTAIN QUALITY AND INCREASE SHELF LIFE AND SAFETY OF TABLE GRAPES. Acta Horticulturae, 2010, , 281-286.	0.1	0
134	Prestorage Oxalic Acid Treatment Maintained Visual Quality, Bioactive Compounds, and Antioxidant Potential of Pomegranate after Long-Term Storage at 2 Â°C. Journal of Agricultural and Food Chemistry, 2010, 58, 6804-6808.	2.4	85
135	COMPARISON OF TWO TOMATO GENOTYPES BASED ON BIOACTIVE COMPOUNDS. Acta Horticulturae, 2010, , 59-62.	0.1	0
136	Sensory, Nutritive and Functional Properties of Sweet Cherry as Affected by Cultivar and Ripening Stage. Food Science and Technology International, 2009, 15, 535-543.	1.1	79
137	Effect of ethylene concentration on quality parameters of fresh tomatoes stored using a carbon-heat hybrid ethylene scrubber. Postharvest Biology and Technology, 2009, 51, 206-211.	2.9	31
138	Development of a carbon-heat hybrid ethylene scrubber for fresh horticultural produce storage purposes. Postharvest Biology and Technology, 2009, 51, 200-205.	2.9	25
139	Changes in hydrophilic and lipophilic antioxidant activity and related bioactive compounds during postharvest storage of yellow and purple plum cultivars. Postharvest Biology and Technology, 2009, 51, 354-363.	2.9	131
140	Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates. Postharvest Biology and Technology, 2009, 53, 152-154.	2.9	197
141	Maturity Stage at Harvest Determines the Fruit Quality and Antioxidant Potential after Storage of Sweet Cherry Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 3240-3246.	2.4	139
142	THE FUNCTIONAL PROPERTIES OF SWEET CHERRY AS A NEW CRITERION IN A BREEDING PROGRAM. Acta Horticulturae, 2009, , 275-280.	0.1	3
143	Use of alginate or zein as edible coatings to delay postharvest ripening process and to maintain tomato (Solanum lycopersicon Mill) quality. Journal of the Science of Food and Agriculture, 2008, 88, 1287-1293.	1.7	135
144	Changes in physicochemical and nutritive parameters and bioactive compounds during development and onâ€tree ripening of eight plum cultivars: a comparative study. Journal of the Science of Food and Agriculture, 2008, 88, 2499-2507.	1.7	80

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145	The use of a natural fungicide as an alternative to preharvest synthetic fungicide treatments to control lettuce deterioration during postharvest storage. Postharvest Biology and Technology, 2008, 47, 54-60.	2.9	36
146	The addition of essential oils to MAP as a tool to maintain the overall quality of fruits. Trends in Food Science and Technology, 2008, 19, 464-471.	7.8	87
147	Tools to Maintain Postharvest Fruit and Vegetable Quality through the Inhibition of Ethylene Action: A Review. Critical Reviews in Food Science and Nutrition, 2007, 47, 543-560.	5.4	201
148	The Application of Polyamines by Pressure or Immersion as a Tool To Maintain Functional Properties in Stored Pomegranate Arils. Journal of Agricultural and Food Chemistry, 2007, 55, 755-760.	2.4	46
149	Improvement of the Overall Quality of Table Grapes Stored under Modified Atmosphere Packaging in Combination with Natural Antimicrobial Compounds. Journal of Food Science, 2007, 72, S185-S190.	1.5	81
150	Influence of carvacrol on survival of Botrytis cinerea inoculated in table grapes. International Journal of Food Microbiology, 2007, 115, 144-148.	2.1	112
151	Efficacy of 1-MCP treatment in tomato fruit. Postharvest Biology and Technology, 2007, 43, 23-27.	2.9	88
152	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. Postharvest Biology and Technology, 2007, 44, 19-25.	2.9	177
153	Pre-storage application of polyamines by pressure or immersion improves shelf-life of pomegranate stored at chilling temperature by increasing endogenous polyamine levels. Postharvest Biology and Technology, 2007, 44, 26-33.	2.9	103
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