

Arturo Duarte-Sierra

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

199
citations

1163117

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h-index

1372567

10
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all docs

11
docs citations

11
times ranked

255
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrogen Peroxide Can Enhance the Synthesis of Bioactive Compounds in Harvested Broccoli Florets. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	3.9	4
2	Recent Advancements in Enhancing Antimicrobial Activity of Plant-Derived Polyphenols by Biochemical Means. <i>Horticulturae</i> , 2022, 8, 401.	2.8	17
3	Postharvest hormesis in produce. <i>Current Opinion in Environmental Science and Health</i> , 2022, 29, 100376.	4.1	2
4	Avocado jelly: Formulation and optimization of an avocado gel using hydrocolloids. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100234.	3.0	8
5	Abiotic stress hormesis: An approach to maintain quality, extend storability, and enhance phytochemicals on fresh produce during postharvest. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3659-3682.	11.7	37
6	UV-B radiation hormesis in broccoli florets: Glucosinolates and hydroxy-cinnamates are enhanced by UV-B in florets during storage. <i>Postharvest Biology and Technology</i> , 2020, 168, 111278.	6.0	34
7	UV-C hormesis in broccoli florets: Preservation, phyto-compounds and gene expression. <i>Postharvest Biology and Technology</i> , 2019, 157, 110965.	6.0	29
8	UV-C Hormesis. , 2019, , 539-594.		5
9	Influence of hormetic heat treatment on quality and phytochemical compounds of broccoli florets during storage. <i>Postharvest Biology and Technology</i> , 2017, 128, 44-53.	6.0	32
10	Quality and <scp>PR</scp> gene expression of table grapes treated with ozone and sulfur dioxide to control fungal decay. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2018-2024.	3.5	23
11	Methodology for the determination of hormetic heat treatment of broccoli florets using hot humidified air: Temperatureâ€time relationships. <i>Postharvest Biology and Technology</i> , 2016, 117, 118-124.	6.0	8