Idoia Garmendia

List of Publications by Year
in descending order

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17 papers	642 citations	758635 12 h-index	940134 16 g-index
17 all docs	17 docs citations	17 times ranked	785 citing authors

#	Article	IF	Citations
1	Arbuscular Mycorrhizal Fungi (AMF) Improved Growth and Nutritional Quality of Greenhouse-Grown Lettuce. Journal of Agricultural and Food Chemistry, 2011, 59, 5504-5515.	2.4	183
2	Effectiveness of three Glomus species in protecting pepper (Capsicum annuum L.) against verticillium wilt. Biological Control, 2004, 31, 296-305.	1.4	69
3	Nutritional quality of outer and inner leaves of green and red pigmented lettuces (Lactuca sativa L.) consumed as salads. Scientia Horticulturae, 2013, 151, 103-111.	1.7	63
4	Defence-related Enzymes in Pepper Roots During Interactions with Arbuscular Mycorrhizal Fungi and/or Verticillium dahliae. BioControl, 2006, 51, 293-310.	0.9	54
5	Elevated <scp>CO₂</scp> may impair the beneficial effect of arbuscular mycorrhizal fungi on the mineral and phytochemical quality ofÂlettuce. Annals of Applied Biology, 2012, 161, 180-191.	1.3	49
6	The arbuscular mycorrhizal symbiosis can overcome reductions in yield and nutritional quality in greenhouse-lettuces cultivated at inappropriate growing seasons. Scientia Horticulturae, 2013, 164, 145-154.	1.7	49
7	Nutritional quality and yield of onion as affected by different application methods and doses of humic substances. Journal of Food Composition and Analysis, 2016, 51, 37-44.	1.9	33
8	Moderate drought influences the effect of arbuscular mycorrhizal fungi as biocontrol agents against Verticillium-induced wilt in pepper. Mycorrhiza, 2005, 15, 345-356.	1.3	32
9	Mycorrhizal inoculation affected growth, mineral composition, proteins and sugars in lettuces biofortified with organic or inorganic selenocompounds. Scientia Horticulturae, 2014, 180, 40-51.	1.7	27
10	Pearl millet growth and biochemical alterations determined by mycorrhizal inoculation, water availability and atmospheric CO2 concentration. Crop and Pasture Science, 2015, 66, 831.	0.7	20
11	Selenium fertilization and mycorrhizal technology may interfere in enhancing bioactive compounds in edible tissues of lettuces. Scientia Horticulturae, 2015, 195, 163-172.	1.7	20
12	Nutritional properties of Tempranillo grapevine leaves are affected by clonal diversity, mycorrhizal symbiosis and air temperature regime. Plant Physiology and Biochemistry, 2018, 130, 542-554.	2.8	14
13	Comparative Study of Substrate-Based and Commercial Formulations of Arbuscular Mycorrhizal Fungi in Romaine Lettuce Subjected to Salt Stress. Journal of Plant Nutrition, 2014, 37, 1717-1731.	0.9	10
14	Optimum growth and quality of the edible ice plant under saline conditions. Journal of the Science of Food and Agriculture, 2022, 102, 2686-2692.	1.7	7
15	Analysis of the polarimetric response of vineyards at C-band. Canadian Journal of Remote Sensing, 2012, 38, 223-239.	1.1	6
16	Responsiveness of Durum Wheat to Mycorrhizal Inoculation Under Different Environmental Scenarios. Journal of Plant Growth Regulation, 2017, 36, 855-867.	2.8	6
17	Incoherent electromagnetic model for vineyards at C-band. , 2012, , .		0