

# Pilar Lorenzo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6569877/publications.pdf>

Version: 2024-02-01

10  
papers

209  
citations

1478505

6  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

275  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation and modelling of greenhouse cucumber-crop transpiration under high and low radiation conditions. <i>Scientia Horticulturae</i> , 2005, 105, 163-175.	3.6	101
2	Effects of salinity and nitrogen supply on the quality and health-related compounds of strawberry fruits ( <i>Fragaria</i> – <i>Ananassa</i> cv. Primoris). <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2924-2930.	3.5	46
3	Differential Nitrogen Nutrition Modifies Polyamines and the Amino-Acid Profile of Sweet Pepper Under Salinity Stress. <i>Frontiers in Plant Science</i> , 2019, 10, 301.	3.6	17
4	The Form in Which Nitrogen Is Supplied Affects the Polyamines, Amino Acids, and Mineral Composition of Sweet Pepper Fruit under an Elevated CO <sub>2</sub> Concentration. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 711-717.	5.2	14
5	Photosynthetic acclimation to elevated CO <sub>2</sub> concentration in a sweet pepper ( <i>Capsicum annuum</i> ) crop under Mediterranean greenhouse conditions: influence of the nitrogen source and salinity. <i>Functional Plant Biology</i> , 2017, 44, 573.	2.1	12
6	Influence of pre-harvest factors on quality of a winter cycle, high commercial value, tomato cultivar. <i>Scientia Horticulturae</i> , 2015, 189, 104-111.	3.6	8
7	Salinity and ripening on/off the plant effects on lycopene synthesis and chlorophyll breakdown in hybrid Raf tomato. <i>Scientia Horticulturae</i> , 2016, 211, 203-212.	3.6	4
8	Carbon dioxide enrichment: a technique to mitigate the negative effects of salinity on the productivity of high value tomatoes. <i>Spanish Journal of Agricultural Research</i> , 2016, 14, e0903.	0.6	4
9	Reducing extreme weather impacts in greenhouses: the effect of a new passive climate control system on nutritional quality of pepper fruits. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	2
10	Tailored Physicochemical Properties and Bioactive Value of Sweet Pepper Fruits from Controlled High Temperature. <i>Horticulturae</i> , 2022, 8, 582.	2.8	1