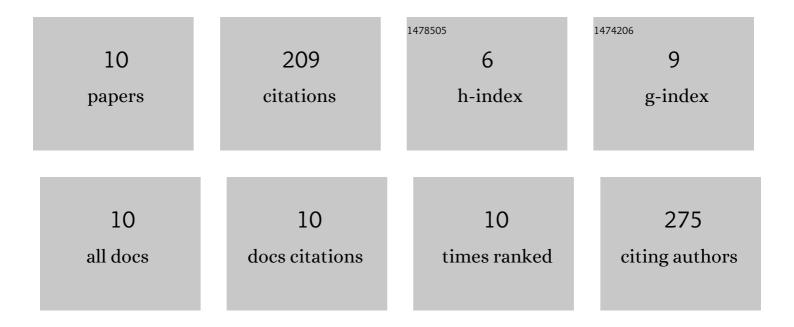
## Pilar Lorenzo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6569877/publications.pdf Version: 2024-02-01



DILAD LODENZO

#	Article	IF	CITATIONS
1	Evaluation and modelling of greenhouse cucumber-crop transpiration under high and low radiation conditions. Scientia Horticulturae, 2005, 105, 163-175.	3.6	101
2	Effects of salinity and nitrogen supply on the quality and healthâ€related compounds of strawberry fruits ( <i>Fragaria</i> × <i>ananassa</i> cv. Primoris). Journal of the Science of Food and Agriculture, 2015, 95, 2924-2930.	3.5	46
3	Differential Nitrogen Nutrition Modifies Polyamines and the Amino-Acid Profile of Sweet Pepper Under Salinity Stress. Frontiers in Plant Science, 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 CO2Concentration. Journal of Agricultural and Food Chemistry, 2017, 65, 711-717.	5.2	14
5	Photosynthetic acclimation to elevated CO2 concentration in a sweet pepper (Capsicum annuum) crop under Mediterranean greenhouse conditions: influence of the nitrogen source and salinity. Functional Plant Biology, 2017, 44, 573.	2.1	12
6	Influence of pre-harvest factors on quality of a winter cycle, high commercial value, tomato cultivar. Scientia Horticulturae, 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. Scientia Horticulturae, 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. Spanish Journal of Agricultural Research, 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. Journal of the Science of Food and Agriculture, 2021, , .	3.5	2
10	Tailored Physicochemical Properties and Bioactive Value of Sweet Pepper Fruits from Controlled High Temperature. Horticulturae, 2022, 8, 582.	2.8	1