Marios C Kyriacou

List of Publications by Year
in descending order

180 papers	13,297 citations	17405 63 h-index	25716 108 g-index
182 all docs	182 docs citations	182 times ranked	6930 citing authors

#	Article	IF	Citations
1	Arbuscular mycorrhizal fungi act as biostimulants in horticultural crops. Scientia Horticulturae, 2015, 196, 91-108.	1.7	483
2	Protein hydrolysates as biostimulants in horticulture. Scientia Horticulturae, 2015, 196, 28-38.	1.7	455
3	Grafting as a tool to improve tolerance of vegetables to abiotic stresses: Thermal stress, water stress and organic pollutants. Scientia Horticulturae, 2010, 127, 162-171.	1.7	417
4	Editorial: Biostimulants in Agriculture. Frontiers in Plant Science, 2020, 11, 40.	1.7	404
5	Biostimulant Action of Protein Hydrolysates: Unraveling Their Effects on Plant Physiology and Microbiome. Frontiers in Plant Science, 2017, 8, 2202.	1.7	367
6	Biostimulant action of a plant-derived protein hydrolysate produced through enzymatic hydrolysis. Frontiers in Plant Science, 2014, 5, 448.	1.7	323
7	The effect of a plant-derived biostimulant on metabolic profiling and crop performance of lettuce grown under saline conditions. Scientia Horticulturae, 2015, 182, 124-133.	1.7	310
8	Synergistic Biostimulatory Action: Designing the Next Generation of Plant Biostimulants for Sustainable Agriculture. Frontiers in Plant Science, 2018, 9, 1655.	1.7	298
9	Impact of grafting on product quality of fruit vegetables. Scientia Horticulturae, 2010, 127, 172-179.	1.7	290
10	Micro-scale vegetable production and the rise of microgreens. Trends in Food Science and Technology, 2016, 57, 103-115.	7.8	263
11	Towards a new definition of quality for fresh fruits and vegetables. Scientia Horticulturae, 2018, 234, 463-469.	1.7	241
12	Improving vegetable quality in controlled environments. Scientia Horticulturae, 2018, 234, 275-289.	1.7	233
13	Role of grafting in vegetable crops grown under saline conditions. Scientia Horticulturae, 2010, 127, 147-155.	1.7	231
14	Foliar applications of a legume-derived protein hydrolysate elicit dose-dependent increases of growth, leaf mineral composition, yield and fruit quality in two greenhouse tomato cultivars. Scientia Horticulturae, 2017, 226, 353-360.	1.7	226
15	Trichoderma-Based Biostimulants Modulate Rhizosphere Microbial Populations and Improve N Uptake Efficiency, Yield, and Nutritional Quality of Leafy Vegetables. Frontiers in Plant Science, 2018, 9, 743.	1.7	224
16	Synergistic Action of a Microbial-based Biostimulant and a Plant Derived-Protein Hydrolysate Enhances Lettuce Tolerance to Alkalinity and Salinity. Frontiers in Plant Science, 2017, 08, 131.	1.7	213
17	Amelioration of heavy metal and nutrient stress in fruit vegetables by grafting. Scientia Horticulturae, 2010, 127, 156-161.	1.7	212
18	Nitrate in fruits and vegetables. Scientia Horticulturae, 2018, 237, 221-238.	1.7	199

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19	High-Throughput Plant Phenotyping for Developing Novel Biostimulants: From Lab to Field or From Field to Lab?. Frontiers in Plant Science, 2018, 9, 1197.	1.7	193
20	Renewable Sources of Plant Biostimulation: Microalgae as a Sustainable Means to Improve Crop Performance. Frontiers in Plant Science, 2018, 9, 1782.	1.7	184
21	Yield, Mineral Composition, Water Relations, and Water Use Efficiency of Grafted Mini-watermelon Plants Under Deficit Irrigation. Hortscience: A Publication of the American Society for Hortcultural Science, 2008, 43, 730-736.	0.5	183
22	Foliar Applications of Protein Hydrolysate, Plant and Seaweed Extracts Increase Yield but Differentially Modulate Fruit Quality of Greenhouse Tomato. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 1214-1220.	0.5	175
23	Vegetable Grafting: The Implications of a Growing Agronomic Imperative for Vegetable Fruit Quality and Nutritive Value. Frontiers in Plant Science, 2017, 8, 741.	1.7	172
24	Plant- and Seaweed-Based Extracts Increase Yield but Differentially Modulate Nutritional Quality of Greenhouse Spinach through Biostimulant Action. Agronomy, 2018, 8, 126.	1.3	160
25	Nutrient solution concentration and growing season affect yield and quality of Lactuca sativa L. var. acephala in floating raft culture. Journal of the Science of Food and Agriculture, 2009, 89, 1682-1689.	1.7	154
26	Effect of Ecklonia maxima seaweed extract on yield, mineral composition, gas exchange, and leaf anatomy of zucchini squash grown under saline conditions. Journal of Applied Phycology, 2017, 29, 459-470.	1.5	153
27	Changes in Antioxidant Content of Tomato Fruits in Response to Cultivar and Nutrient Solution Composition. Journal of Agricultural and Food Chemistry, 2006, 54, 4319-4325.	2.4	146
28	Vegetable Grafting as a Tool to Improve Drought Resistance and Water Use Efficiency. Frontiers in Plant Science, 2017, 8, 1130.	1.7	143
29	Fruit quality of miniâ€watermelon as affected by grafting and irrigation regimes. Journal of the Science of Food and Agriculture, 2008, 88, 1107-1114.	1.7	127
30	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. Food Chemistry, 2019, 277, 107-118.	4.2	120
31	Improving Nitrogen Use Efficiency in Melon by Grafting. Hortscience: A Publication of the American Society for Hortcultural Science, 2010, 45, 559-565.	0.5	114
32	Insight into the role of grafting and arbuscular mycorrhiza on cadmium stress tolerance in tomato. Frontiers in Plant Science, 2015, 6, 477.	1.7	112
33	Effects of saline stress on mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon genotypes grown in floating system. Journal of the Science of Food and Agriculture, 2013, 93, 1119-1127.	1.7	110
34	Effect of nitrogen form and nutrient solution pH on growth and mineral composition of self-grafted and grafted tomatoes. Scientia Horticulturae, 2013, 149, 61-69.	1.7	108
35	Protein Hydrolysate Stimulates Growth in Tomato Coupled With N-Dependent Gene Expression Involved in N Assimilation. Frontiers in Plant Science, 2018, 9, 1233.	1.7	108
36	Grafting cucumber plants enhance tolerance to sodium chloride and sulfate salinization. Scientia Horticulturae, 2012, 135, 177-185.	1.7	102

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37	A Vegetal Biopolymer-Based Biostimulant Promoted Root Growth in Melon While Triggering Brassinosteroids and Stress-Related Compounds. Frontiers in Plant Science, 2018, 9, 472.	1.7	102
38	Growth, yield, fruit quality and nutrient uptake of hydroponically cultivated zucchini squash as affected by irrigation systems and growing seasons. Scientia Horticulturae, 2005, 105, 177-195.	1.7	100
39	Understanding the Biostimulant Action of Vegetal-Derived Protein Hydrolysates by High-Throughput Plant Phenotyping and Metabolomics: A Case Study on Tomato. Frontiers in Plant Science, 2019, 10, 47.	1.7	100
40	Toward a Sustainable Agriculture Through Plant Biostimulants: From Experimental Data to Practical Applications. Agronomy, 2020, 10, 1461.	1.3	99
41	The effectiveness of grafting to improve alkalinity tolerance in watermelon. Environmental and Experimental Botany, 2010, 68, 283-291.	2.0	98
42	Vegetable Grafting: A Toolbox for Securing Yield Stability under Multiple Stress Conditions. Frontiers in Plant Science, 2017, 8, 2255.	1.7	96
43	A Combined Phenotypic and Metabolomic Approach for Elucidating the Biostimulant Action of a Plant-Derived Protein Hydrolysate on Tomato Grown Under Limited Water Availability. Frontiers in Plant Science, 2019, 10, 493.	1.7	96
44	Evolution of watermelon fruit physicochemical and phytochemical composition during ripening as affected by grafting. Food Chemistry, 2014, 165, 282-289.	4.2	94
45	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. Food Chemistry, 2017, 234, 10-19.	4.2	94
46	Morphological and Physiological Responses Induced by Protein Hydrolysate-Based Biostimulant and Nitrogen Rates in Greenhouse Spinach. Agronomy, 2019, 9, 450.	1.3	93
47	Salinity as eustressor for enhancing quality of vegetables. Scientia Horticulturae, 2018, 234, 361-369.	1.7	92
48	Enhancing Quality of Fresh Vegetables Through Salinity Eustress and Biofortification Applications Facilitated by Soilless Cultivation. Frontiers in Plant Science, 2018, 9, 1254.	1.7	91
49	The effectiveness of grafting to improve NaCl and CaCl2 tolerance in cucumber. Scientia Horticulturae, 2013, 164, 380-391.	1.7	90
50	Plant-Based Biostimulants Influence the Agronomical, Physiological, and Qualitative Responses of Baby Rocket Leaves under Diverse Nitrogen Conditions. Plants, 2019, 8, 522.	1.6	89
51	Watermelon and melon fruit quality: The genotypic and agro-environmental factors implicated. Scientia Horticulturae, 2018, 234, 393-408.	1.7	87
52	Evaluation of Rootstock Resistance to Fusarium Wilt and Gummy Stem Blight and Effect on Yield and Quality of a Grafted â€˜Inodorusâ€™ Melon. Hortscience: A Publication of the American Society for Hortcultural Science, 2007, 42, 521-525.	0.5	87
53	Microgreens as a Component of Space Life Support Systems: A Cornucopia of Functional Food. Frontiers in Plant Science, 2017, 8, 1587.	1.7	83
54	Zinc Excess Triggered Polyamines Accumulation in Lettuce Root Metabolome, As Compared to Osmotic Stress under High Salinity. Frontiers in Plant Science, 2016, 7, 842.	1.7	81

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55	Nitrogenâ€use efficiency traits of miniâ€watermelon in response to grafting and nitrogenâ€fertilization doses. Journal of Plant Nutrition and Soil Science, 2011, 174, 933-941.	1.1	80
56	Foliar Application of Vegetal-Derived Bioactive Compounds Stimulates the Growth of Beneficial Bacteria and Enhances Microbiome Biodiversity in Lettuce. Frontiers in Plant Science, 2019, 10, 60.	1.7	80
57	Mild Potassium Chloride Stress Alters the Mineral Composition, Hormone Network, and Phenolic Profile in Artichoke Leaves. Frontiers in Plant Science, 2016, 7, 948.	1.7	79
58	Effect of Vegetal- and Seaweed Extract-Based Biostimulants on Agronomical and Leaf Quality Traits of Plastic Tunnel-Grown Baby Lettuce under Four Regimes of Nitrogen Fertilization. Agronomy, 2019, 9, 571.	1.3	70
59	Biostimulant Application with a Tropical Plant Extract Enhances Corchorus olitorius Adaptation to Sub-Optimal Nutrient Regimens by Improving Physiological Parameters. Agronomy, 2019, 9, 249.	1.3	70
60	Nitrogen Use and Uptake Efficiency and Crop Performance of Baby Spinach (Spinacia oleracea L.) and Lambâ€™s Lettuce (Valerianella locusta L.) Grown under Variable Sub-Optimal N Regimes Combined with Plant-Based Biostimulant Application. Agronomy, 2020, 10, 278.	1.3	70
61	Physiological and Metabolic Responses Triggered by Omeprazole Improve Tomato Plant Tolerance to NaCl Stress. Frontiers in Plant Science, 2018, 9, 249.	1.7	67
62	Protein Hydrolysate or Plant Extract-based Biostimulants Enhanced Yield and Quality Performances of Greenhouse Perennial Wall Rocket Grown in Different Seasons. Plants, 2019, 8, 208.	1.6	67
63	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. Antioxidants, 2020, 9, 272.	2.2	67
64	Changes in Biomass, Mineral Composition, and Quality of Cardoon in Response to NO3-:Cl- Ratio and Nitrate Deprivation from the Nutrient Solution. Frontiers in Plant Science, 2016, 7, 978.	1.7	65
65	Grafting Tomato as a Tool to Improve Salt Tolerance. Agronomy, 2020, 10, 263.	1.3	63
66	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. Journal of Agricultural and Food Chemistry, 2016, 64, 8540-8548.	2.4	61
67	The influence of irrigation system and nutrient solution concentration on potted geranium production under various conditions of radiation and temperature. Scientia Horticulturae, 2008, 118, 328-337.	1.7	59
68	Configuration of watermelon fruit quality inÂresponse to rootstockâ€mediated harvest maturity and postharvest storage. Journal of the Science of Food and Agriculture, 2016, 96, 2400-2409.	1.7	59
69	Role of arbuscular mycorrhizal fungi in alleviating the adverse effects of acidity and aluminium toxicity in zucchini squash. Scientia Horticulturae, 2015, 188, 97-105.	1.7	58
70	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. Frontiers in Plant Science, 2019, 10, 1501.	1.7	58
71	Appraisal of Combined Applications of Trichoderma virens and a Biopolymer-Based Biostimulant on Lettuce Agronomical, Physiological, and Qualitative Properties under Variable N Regimes. Agronomy, 2020, 10, 196.	1.3	56
72	Enhancement of alkalinity tolerance in two cucumber genotypes inoculated with an arbuscular mycorrhizal biofertilizer containing Glomus intraradices. Biology and Fertility of Soils, 2010, 46, 499-509.	2.3	55

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73	Macronutrient deprivation eustress elicits differential secondary metabolites in red and greenâ€pigmented butterhead lettuce grown in a closed soilless system. Journal of the Science of Food and Agriculture, 2019, 99, 6962-6972.	1.7	54
74	Metabolomic Responses of Maize Shoots and Roots Elicited by Combinatorial Seed Treatments With Microbial and Non-microbial Biostimulants. Frontiers in Microbiology, 2020, 11, 664.	1.5	54
75	Salinity sourceâ€induced changes in yield, mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon grown in floating system. Journal of the Science of Food and Agriculture, 2014, 94, 1231-1237.	1.7	53
76	Microalgae: New Source of Plant Biostimulants. Agronomy, 2020, 10, 1240.	1.3	53
77	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. Antioxidants, 2020, 9, 252.	2.2	53
78	Yield and Nutritional Quality of Vesuvian Piennolo Tomato PDO as Affected by Farming System and Biostimulant Application. Agronomy, 2019, 9, 505.	1.3	52
79	Effect of nickel and grafting combination on yield, fruit quality, antioxidative enzyme activities, lipid peroxidation, and mineral composition of tomato. Journal of Plant Nutrition and Soil Science, 2015, 178, 848-860.	1.1	49
80	Profile of bioactive secondary metabolites and antioxidant capacity of leaf exudates from eighteen Aloe species. Industrial Crops and Products, 2017, 108, 44-51.	2.5	49
81	Grown to Be Blueâ€"Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. Antioxidants, 2020, 9, 97.	2.2	49
82	Nutrient Solution Concentration Affects Growth, Mineral Composition, Phenolic Acids, and Flavonoids in Leaves of Artichoke and Cardoon. Hortscience: A Publication of the American Society for Hortcultural Science, 2012, 47, 1424-1429.	0.5	49
83	Sensory and functional quality characterization of protected designation of origin â€˜Piennolo del Vesuvioâ€™ cherry tomato landraces from Campania-Italy. Food Chemistry, 2019, 292, 166-175.	4.2	48
84	Variation in Macronutrient Content, Phytochemical Constitution and In Vitro Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. Antioxidants, 2020, 9, 300.	2.2	48
85	Effects of vegetal- versus animal-derived protein hydrolysate on sweet basil morpho-physiological and metabolic traits. Scientia Horticulturae, 2021, 284, 110123.	1.7	42
86	Combating Micronutrient Deficiency and Enhancing Food Functional Quality Through Selenium Fortification of Select Lettuce Genotypes Grown in a Closed Soilless System. Frontiers in Plant Science, 2019, 10, 1495.	1.7	41
87	Iron Biofortification of Red and Green Pigmented Lettuce in Closed Soilless Cultivation Impacts Crop Performance and Modulates Mineral and Bioactive Composition. Agronomy, 2019, 9, 290.	1.3	41
88	Appraisal of emerging crop management opportunities in fruit trees, grapevines and berry crops facilitated by the application of biostimulants. Scientia Horticulturae, 2020, 267, 109330.	1.7	41
89	Genotype and Successive Harvests Interaction Affects Phenolic Acids and Aroma Profile of Genovese Basil for Pesto Sauce Production. Foods, 2021, 10, 278.	1.9	41
90	The Influence of Drip Irrigation or Subirrigation on Zucchini Squash Grown in Closed-loop Substrate Culture with High and Low Nutrient Solution Concentrations. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 306-311.	0.5	41

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91	Sensory Attributes and Consumer Acceptability of 12 Microgreens Species. Agronomy, 2020, 10, 1043.	1.3	40
92	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. Plants, 2021, 10, 326.	1.6	39
93	Chemical Eustress Elicits Tailored Responses and Enhances the Functional Quality of Novel Food Perilla frutescens. Molecules, 2019, 24, 185.	1.7	37
94	Uptake and bioaccumulation of three widely prescribed pharmaceutically active compounds in tomato fruits and mediated effects on fruit quality attributes. Science of the Total Environment, 2019, 647, 1169-1178.	3.9	36
95	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. Food Chemistry, 2020, 309, 125713.	4.2	35
96	Can Adverse Effects of Acidity and Aluminum Toxicity Be Alleviated by Appropriate Rootstock Selection in Cucumber?. Frontiers in Plant Science, 2016, 7, 1283.	1.7	34
97	Rootstock-modulated yield performance, fruit maturation and phytochemical quality of â€˜Lane Lateâ€™ and â€˜Deltaâ€™ sweet orange. Scientia Horticulturae, 2017, 225, 112-121.	1.7	34
98	Grown to be Blueâ€”Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. Antioxidants, 2019, 8, 617.	2.2	34
99	Quality and Postharvest Performance of Watermelon Fruit in Response to Grafting on Interspecific Cucurbit Rootstocks. Journal of Food Quality, 2015, 38, 21-29.	1.4	33
100	The occurrence of nitrate and nitrite in Mediterranean fresh salad vegetables and its modulation by preharvest practices and postharvest conditions. Food Chemistry, 2019, 285, 468-477.	4.2	33
101	Appraisal of Biodegradable Mulching Films and Vegetal-Derived Biostimulant Application as Eco-Sustainable Practices for Enhancing Lettuce Crop Performance and Nutritive Value. Agronomy, 2020, 10, 427.	1.3	33
102	Combining Molecular Weight Fractionation and Metabolomics to Elucidate the Bioactivity of Vegetal Protein Hydrolysates in Tomato Plants. Frontiers in Plant Science, 2020, 11, 976.	1.7	32
103	Physiological and Nutraceutical Quality of Green and Red Pigmented Lettuce in Response to NaCl Concentration in Two Successive Harvests. Agronomy, 2020, 10, 1358.	1.3	31
104	Metabolic Insights into the Anion-Anion Antagonism in Sweet Basil: Effects of Different Nitrate/Chloride Ratios in the Nutrient Solution. International Journal of Molecular Sciences, 2020, 21, 2482.	1.8	31
105	Stand-Alone and Combinatorial Effects of Plant-based Biostimulants on the Production and Leaf Quality of Perennial Wall Rocket. Plants, 2020, 9, 922.	1.6	30
106	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. Agronomy, 2021, 11, 346.	1.3	30
107	Successive Harvests Affect Yield, Quality and Metabolic Profile of Sweet Basil (Ocimum basilicum L.). Agronomy, 2020, 10, 830.	1.3	29
108	Foliar and Root Applications of Vegetal-Derived Protein Hydrolysates Differentially Enhance the Yield and Qualitative Attributes of Two Lettuce Cultivars Grown in Floating System. Agronomy, 2021, 11, 1194.	1.3	27

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109	Evolution of Nutritional Value of Two Tomato Genotypes Grown in Soilless Culture as Affected by Macrocation Proportions. Hortscience: A Publication of the American Society for Hortcultural Science, 2006, 41, 1584-1588.	0.5	27
110	GENOTYPIC VARIATION IN NUTRITIONAL AND ANTIOXIDANT PROFILE AMONG ICEBERG LETTUCE CULTIVARS. Acta Scientiarum Polonorum, Hortorum Cultus, 2017, 16, 37-45.	0.3	27
111	Mitigation of alkaline stress by arbuscular mycorrhiza in zucchini plants grown under mineral and organic fertilization. Journal of Plant Nutrition and Soil Science, 2010, 173, 778-787.	1.1	26
112	Biostimulatory Action of Arbuscular Mycorrhizal Fungi Enhances Productivity, Functional and Sensory Quality in â€˜Piennolo del Vesuvioâ€™ Cherry Tomato Landraces. Agronomy, 2020, 10, 911.	1.3	26
113	Biochemical and histological contributions to textural changes in watermelon fruit modulated by grafting. Food Chemistry, 2017, 237, 133-140.	4.2	25
114	Mapping the Primary and Secondary Metabolomes of Carob (Ceratonia siliqua L.) Fruit and Its Postharvest Antioxidant Potential at Critical Stages of Ripening. Antioxidants, 2021, 10, 57.	2.2	25
115	Rootstock-Mediated Effects on Watermelon Field Performance and Fruit Quality Characteristics. International Journal of Vegetable Science, 2015, 21, 344-362.	0.6	24
116	Morpho-physiological and homeostatic adaptive responses triggered by omeprazole enhance lettuce tolerance to salt stress. Scientia Horticulturae, 2019, 249, 22-30.	1.7	23
117	Biostimulants as a Tool for Improving Environmental Sustainability of Greenhouse Vegetable Crops. Sustainability, 2020, 12, 5101.	1.6	21
118	Reducing Energy Requirements in Future Bioregenerative Life Support Systems (BLSSs): Performance and Bioactive Composition of Diverse Lettuce Genotypes Grown Under Optimal and Suboptimal Light Conditions. Frontiers in Plant Science, 2019, 10, 1305.	1.7	20
119	Sweet Basil Functional Quality as Shaped by Genotype and Macronutrient Concentration Reciprocal Action. Plants, 2020, 9, 1786.	1.6	19
120	Productive and Morphometric Traits, Mineral Composition and Secondary Metabolome Components of Borage and Purslane as Underutilized Species for Microgreens Production. Horticulturae, 2021, 7, 211.	1.2	19
121	Indexing melon physiological decline to fruit quality and vine morphometric parameters. Scientia Horticulturae, 2016, 203, 207-215.	1.7	18
122	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. Italus Hortus, 2020, 27, 41-52.	0.5	18
123	Plant-Derived Biostimulants Differentially Modulate Primary and Secondary Metabolites and Improve the Yield Potential of Red and Green Lettuce Cultivars. Agronomy, 2022, 12, 1361.	1.3	18
124	Evolution of physicochemical constitution and cultivar-differential maturity configuration in olive (Olea europaea L.) fruit. Scientia Horticulturae, 2020, 272, 109516.	1.7	17
125	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. Foods, 2021, 10, 1333.	1.9	17
126	Biostimulation as a Means for Optimizing Fruit Phytochemical Content and Functional Quality of Tomato Landraces of the San Marzano Area. Foods, 2021, 10, 926.	1.9	16

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127	Asynchronous ripening behavior of cactus pear (Opuntia ficus-indica) cultivars with respect to physicochemical and physiological attributes. Food Chemistry, 2016, 211, 598-607.	4.2	15
128	Pod Morphology, Primary and Secondary Metabolite Profiles in Non-grafted and Grafted Carob Germplasm Are Configured by Agro-Environmental Zone, Genotype, and Growing Season. Frontiers in Plant Science, 2020, 11, 612376.	1.7	15
129	Regulated Salinity Eustress in a Floating Hydroponic Module of Sequentially Harvested Lettuce Modulates Phytochemical Constitution, Plant Resilience, and Post-Harvest Nutraceutical Quality. Agronomy, 2021, 11, 1040.	1.3	15
130	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. Horticulturae, 2021, 7, 162.	1.2	15
131	Salinity Stress Tolerance in Potato Cultivars: Evidence from Physiological and Biochemical Traits. Plants, 2022, 11, 1842.	1.6	15
132	Omeprazole Promotes Chloride Exclusion and Induces Salt Tolerance in Greenhouse Basil. Agronomy, 2019, 9, 355.	1.3	14
133	Mineral and Antioxidant Attributes of Petroselinum crispum at Different Stages of Ontogeny: Microgreens vs. Baby Greens. Agronomy, 2021, 11, 857.	1.3	14
134	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. Foods, 2021, 10, 1032.	1.9	14
135	An appraisal of critical factors configuring the composition of basil in minerals, bioactive secondary metabolites, micronutrients and volatile aromatic compounds. Journal of Food Composition and Analysis, 2022, 111, 104582.	1.9	14
136	Integrated Waste Management Through Producers and Consumers Education: Composting of Vegetable Crop Residues for Reuse in Cultivation. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2004, 39, 169-183.	0.7	13
137	Effects of Plant-Derived Protein Hydrolysates on Yield, Quality, and Nitrogen Use Efficiency of Greenhouse Grown Lettuce and Tomato. Agronomy, 2022, 12, 1018.	1.3	13
138	Heat- and Ultrasound-Assisted Aqueous Extraction of Soluble Carbohydrates and Phenolics from Carob Kibbles of Variable Size and Source Material. Foods, 2020, 9, 1364.	1.9	12
139	Foliar Application of an Amino Acid-Enriched Urea Fertilizer on â€˜Grecoâ€™ Grapevines at Full Veraison Increases Berry Yeast-Assimilable Nitrogen Content. Plants, 2020, 9, 619.	1.6	12
140	Protein Hydrolysate Combined with Hydroponics Divergently Modifies Growth and Shuffles Pigments and Free Amino Acids of Carrot and Dill Microgreens. Horticulturae, 2021, 7, 279.	1.2	12
141	Morphological and Physio-Biochemical Responses of Watermelon Grafted onto Rootstocks of Wild Watermelon [Citrullus colocynthis (L.) Schrad] and Commercial Interspecific Cucurbita Hybrid to Drought Stress. Horticulturae, 2021, 7, 359.	1.2	12
142	Rate and Timing of Application of Biostimulant Substances to Enhance Fruit Tree Tolerance toward Environmental Stresses and Fruit Quality. Agronomy, 2022, 12, 603.	1.3	12
143	Sprouts, Microgreens and Edible Flowers as Novel Functional Foods. Agronomy, 2021, 11, 2568.	1.3	12
144	Differential Response to NaCl Osmotic Stress in Sequentially Harvested Hydroponic Red and Green Basil and the Role of Calcium. Frontiers in Plant Science, 2022, 13, 799213.	1.7	11

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145	Effects of rind removal on physicochemical quality characteristics of freshâ€cut watermelon [<scp>C</scp>itrullus lanatus (<scp>T</scp>hunb) <scp>M</scp>atsum & <scp>N</scp>akai] during cold storage. International Journal of Food Science and Technology, 2013, 48, 357-362.	1.3	10
146	Productive Characteristics and Fruit Quality Traits of Cherry Tomato Hybrids as Modulated by Grafting on Different Solanum spp. Rootstocks under Ralstonia solanacearum Infested Greenhouse Soil. Agronomy, 2021, 11, 1311.	1.3	10
147	Impact of hot water treatment on sprouting, membrane permeability, sugar content and chip colour of reconditioned potato tubers following longâ€term cold storage. Journal of the Science of Food and Agriculture, 2008, 88, 2682-2687.	1.7	9
148	Physicochemical characterization and trait stability in a genetically diverse ex situ collection of pomegranate (Punica granatum L.) germplasm from Cyprus. Scientia Horticulturae, 2020, 263, 109116.	1.7	9
149	Augmenting the Sustainability of Vegetable Cropping Systems by Configuring Rootstock-Dependent Rhizomicrobiomes that Support Plant Protection. Agronomy, 2020, 10, 1185.	1.3	9
150	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. Molecules, 2020, 25, 3795.	1.7	9
151	Successive Harvests Modulate the Productive and Physiological Behavior of Three Genovese Pesto Basil Cultivars. Agronomy, 2021, 11, 560.	1.3	9
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