

Marios C Kyriacou

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

168
papers

8,166
citations

51
h-index

86
g-index

182
ext. papers

10,886
ext. citations

4.4
avg, IF

6.86
L-index

#	Paper	IF	Citations
168	Rate and Timing of Application of Biostimulant Substances to Enhance Fruit Tree Tolerance toward Environmental Stresses and Fruit Quality. <i>Agronomy</i> , 2022 , 12, 603	3.6	1
167	Differential Response to NaCl Osmotic Stress in Sequentially Harvested Hydroponic Red and Green Basil and the Role of Calcium.. <i>Frontiers in Plant Science</i> , 2022 , 13, 799213	6.2	2
166	Phenology, Morphology and Physiology Responses of Deficit Irrigated Koroneiki Olive Trees as Affected by Environmental Conditions and Alternate Bearing. <i>Agronomy</i> , 2022 , 12, 879	3.6	0
165	An Appraisal of Critical Factors Configuring the Composition of Basil in Minerals, Bioactive Secondary Metabolites, Micronutrients and Volatile Aromatic Compounds. <i>Journal of Food Composition and Analysis</i> , 2022 , 104582	4.1	4
164	Effects of Plant-Derived Protein Hydrolysates on Yield, Quality, and Nitrogen Use Efficiency of Greenhouse Grown Lettuce and Tomato. <i>Agronomy</i> , 2022 , 12, 1018	3.6	1
163	Plant-Derived Biostimulants Differentially Modulate Primary and Secondary Metabolites and Improve the Yield Potential of Red and Green Lettuce Cultivars. <i>Agronomy</i> , 2022 , 12, 1361	3.6	1
162	Morphological and Physio-Biochemical Responses of Watermelon Grafted onto Rootstocks of Wild Watermelon [<i>Citrullus colocynthis</i> (L.) Schrad] and Commercial Interspecific Cucurbita Hybrid to Drought Stress. <i>Horticulturae</i> , 2021 , 7, 359	2.5	4
161	Root Zone Management for Improving Seedling Quality of Organically Produced Horticultural Crops. <i>Agronomy</i> , 2021 , 11, 630	3.6	3
160	Successive Harvests Modulate the Productive and Physiological Behavior of Three Genovese Pesto Basil Cultivars. <i>Agronomy</i> , 2021 , 11, 560	3.6	4
159	Mineral and Antioxidant Attributes of <i>Petroselinum crispum</i> at Different Stages of Ontogeny: Microgreens vs. Baby Greens. <i>Agronomy</i> , 2021 , 11, 857	3.6	6
158	Biostimulation as a Means for Optimizing Fruit Phytochemical Content and Functional Quality of Tomato Landraces of the San Marzano Area. <i>Foods</i> , 2021 , 10,	4.9	6
157	Regulated Salinity Eustress in a Floating Hydroponic Module of Sequentially Harvested Lettuce Modulates Phytochemical Constitution, Plant Resilience, and Post-Harvest Nutraceutical Quality. <i>Agronomy</i> , 2021 , 11, 1040	3.6	4
156	1-Methylcyclopropene Improves Postharvest Performances and Sensorial Attributes of Annurca-Type Apples Exposed to the Traditional Reddening in Open-Field Melaio. <i>Agronomy</i> , 2021 , 11, 1056	3.6	2
155	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. <i>Foods</i> , 2021 , 10,	4.9	4
154	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. <i>Horticulturae</i> , 2021 , 7, 162	2.5	1
153	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021 , 10,	4.9	5
152	Productive Characteristics and Fruit Quality Traits of Cherry Tomato Hybrids as Modulated by Grafting on Different <i>Solanum</i> spp. Rootstocks under <i>Ralstonia solanacearum</i> Infested Greenhouse Soil. <i>Agronomy</i> , 2021 , 11, 1311	3.6	2

151	Effects of vegetal- versus animal-derived protein hydrolysate on sweet basil morpho-physiological and metabolic traits. <i>Scientia Horticulturae</i> , 2021 , 284, 110123	4.1	14
150	Foliar and Root Applications of Vegetal-Derived Protein Hydrolysates Differentially Enhance the Yield and Qualitative Attributes of Two Lettuce Cultivars Grown in Floating System. <i>Agronomy</i> , 2021 , 11, 1194	3.6	11
149	Genotype and Successive Harvests Interaction Affects Phenolic Acids and Aroma Profile of Genovese Basil for Pesto Sauce Production. <i>Foods</i> , 2021 , 10,	4.9	16
148	Mapping the Primary and Secondary Metabolomes of Carob (L.) Fruit and Its Postharvest Antioxidant Potential at Critical Stages of Ripening. <i>Antioxidants</i> , 2021 , 10,	7.1	9
147	Intraspecific Variability Largely Affects the Leaf Metabolomics Response to Isosmotic Macrocation Variations in Two Divergent Lettuce (L.) Varieties. <i>Plants</i> , 2021 , 10,	4.5	3
146	Foliar Application of Different Vegetal-Derived Protein Hydrolysates Distinctively Modulates Tomato Root Development and Metabolism. <i>Plants</i> , 2021 , 10,	4.5	18
145	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021 , 11, 346	3.6	12
144	Productive and Morphometric Traits, Mineral Composition and Secondary Metabolome Components of Borage and Purslane as Underutilized Species for Microgreens Production. <i>Horticulturae</i> , 2021 , 7, 211	2.5	3
143	Configuration by Osmotic Eustress Agents of the Morphometric Characteristics and the Polyphenolic Content of Differently Pigmented Baby Lettuce Varieties in Two Successive Harvests. <i>Horticulturae</i> , 2021 , 7, 264	2.5	2
142	Biostimulatory Action of Vegetal Protein Hydrolysate and the Configuration of Fruit Physicochemical Characteristics in Grafted Watermelon. <i>Horticulturae</i> , 2021 , 7, 313	2.5	0
141	Oxidative stability, fatty-acid and phenolic composition of monovarietal virgin olive oils with progressive fruit maturity. <i>Journal of Food Composition and Analysis</i> , 2021 , 104191	4.1	1
140	Protein Hydrolysate Combined with Hydroponics Divergently Modifies Growth and Shuffles Pigments and Free Amino Acids of Carrot and Dill Microgreens. <i>Horticulturae</i> , 2021 , 7, 279	2.5	1
139	Changes in the primary and secondary metabolome of male green asparagus (<i>Asparagus officinalis</i> L.) as modulated by sequential harvesting. <i>Food Chemistry</i> , 2021 , 358, 129877	8.5	2
138	Vegetal-protein hydrolysates based microgranule enhances growth, mineral content, and quality traits of vegetable transplants. <i>Scientia Horticulturae</i> , 2021 , 290, 110554	4.1	0
137	Configuration of the Volatile Aromatic Profile of Carob Powder Milled From Pods of Genetic Variants Harvested at Progressive Stages of Ripening From High and Low Altitudes.. <i>Frontiers in Nutrition</i> , 2021 , 8, 789169	6.2	0
136	Sweet Basil Functional Quality as Shaped by Genotype and Macronutrient Concentration Reciprocal Action. <i>Plants</i> , 2020 , 9,	4.5	9
135	Modulatory Effects of Interspecific and Gourd Rootstocks on Crop Performance, Physicochemical Quality, Bioactive Components and Postharvest Performance of Diploid and Triploid Watermelon Scions. <i>Agronomy</i> , 2020 , 10, 1396	3.6	1
134	Foliar Application of an Amino Acid-Enriched Urea Fertilizer on 'Greco' Grapevines at Full Veraison Increases Berry Yeast-Assimilable Nitrogen Content. <i>Plants</i> , 2020 , 9,	4.5	7

133	Metabolomic Responses of Maize Shoots and Roots Elicited by Combinatorial Seed Treatments With Microbial and Non-microbial Biostimulants. <i>Frontiers in Microbiology</i> , 2020 , 11, 664	5.7	31
132	Nitrogen Use and Uptake Efficiency and Crop Performance of Baby Spinach (<i>Spinacia oleracea</i> L.) and Lamb Lettuce (<i>Valerianella locusta</i> L.) Grown under Variable Sub-Optimal N Regimes Combined with Plant-Based Biostimulant Application. <i>Agronomy</i> , 2020 , 10, 278	3.6	29
131	Appraisal of emerging crop management opportunities in fruit trees, grapevines and berry crops facilitated by the application of biostimulants. <i>Scientia Horticulturae</i> , 2020 , 267, 109330	4.1	20
130	Appraisal of Biodegradable Mulching Films and Vegetal-Derived Biostimulant Application as Eco-Sustainable Practices for Enhancing Lettuce Crop Performance and Nutritive Value. <i>Agronomy</i> , 2020 , 10, 427	3.6	15
129	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	33
128	Successive Harvests Affect Yield, Quality and Metabolic Profile of Sweet Basil (<i>Ocimum basilicum</i> L.). <i>Agronomy</i> , 2020 , 10, 830	3.6	20
127	Combining Molecular Weight Fractionation and Metabolomics to Elucidate the Bioactivity of Vegetal Protein Hydrolysates in Tomato Plants. <i>Frontiers in Plant Science</i> , 2020 , 11, 976	6.2	15
126	Biostimulatory Action of Arbuscular Mycorrhizal Fungi Enhances Productivity, Functional and Sensory Quality in Piennolo del Vesuvio Cherry Tomato Landraces. <i>Agronomy</i> , 2020 , 10, 911	3.6	11
125	Biostimulants as a Tool for Improving Environmental Sustainability of Greenhouse Vegetable Crops. <i>Sustainability</i> , 2020 , 12, 5101	3.6	9
124	Grafting Tomato as a Tool to Improve Salt Tolerance. <i>Agronomy</i> , 2020 , 10, 263	3.6	30
123	Appraisal of Combined Applications of <i>Trichoderma virens</i> and a Biopolymer-Based Biostimulant on Lettuce Agronomical, Physiological, and Qualitative Properties under Variable N Regimes. <i>Agronomy</i> , 2020 , 10, 196	3.6	35
122	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. <i>Antioxidants</i> , 2020 , 9,	7.1	30
121	Dataset on the organic acids, sulphate, total nitrogen and total chlorophyll contents of two lettuce cultivars grown hydroponically using nutrient solutions of variable macrocation ratios. <i>Data in Brief</i> , 2020 , 29, 105135	1.2	4
120	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. <i>Italus Hortus</i> , 2020 , 27, 41-52	4	11
119	Physicochemical characterization and trait stability in a genetically diverse ex situ collection of pomegranate (<i>Punica granatum</i> L.) germplasm from Cyprus. <i>Scientia Horticulturae</i> , 2020 , 263, 109116	4.1	6
118	Heat- and Ultrasound-Assisted Aqueous Extraction of Soluble Carbohydrates and Phenolics from Carob Kibbles of Variable Size and Source Material. <i>Foods</i> , 2020 , 9,	4.9	5
117	Physiological and Nutraceutical Quality of Green and Red Pigmented Lettuce in Response to NaCl Concentration in Two Successive Harvests. <i>Agronomy</i> , 2020 , 10, 1358	3.6	16
116	Sensory Attributes and Consumer Acceptability of 12 Microgreens Species. <i>Agronomy</i> , 2020 , 10, 1043	3.6	19

115	Evolution of physicochemical constitution and cultivar-differential maturity configuration in olive (<i>Olea europaea</i> L.) fruit. <i>Scientia Horticulturae</i> , 2020 , 272, 109516	4.1	9
114	Augmenting the Sustainability of Vegetable Cropping Systems by Configuring Rootstock-Dependent Rhizomicrobiomes that Support Plant Protection. <i>Agronomy</i> , 2020 , 10, 1185	3.6	2
113	Phytochemical Profile, Mineral Content, and Bioactive Compounds in Leaves of Seed-Propagated Artichoke Hybrid Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	4
112	Stand-Alone and Combinatorial Effects of Plant-based Biostimulants on the Production and Leaf Quality of Perennial Wall Rocket. <i>Plants</i> , 2020 , 9,	4.5	13
111	The bioactive profile of lettuce produced in a closed soilless system as configured by combinatorial effects of genotype and macrocation supply composition. <i>Food Chemistry</i> , 2020 , 309, 125713	8.5	26
110	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. <i>Antioxidants</i> , 2020 , 9,	7.1	28
109	Variation in Macronutrient Content, Phytochemical Constitution and Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. <i>Antioxidants</i> , 2020 , 9,	7.1	21
108	Metabolic Insights into the Anion-Anion Antagonism in Sweet Basil: Effects of Different Nitrate/Chloride Ratios in the Nutrient Solution. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	14
107	Pod Morphology, Primary and Secondary Metabolite Profiles in Non-grafted and Grafted Carob Germplasm Are Configured by Agro-Environmental Zone, Genotype, and Growing Season. <i>Frontiers in Plant Science</i> , 2020 , 11, 612376	6.2	7
106	Morphological and Physiological Responses Induced by Protein Hydrolysate-Based Biostimulant and Nitrogen Rates in Greenhouse Spinach. <i>Agronomy</i> , 2019 , 9, 450	3.6	41
105	Yield and Nutritional Quality of Vesuvian Piennolo Tomato PDO as Affected by Farming System and Biostimulant Application. <i>Agronomy</i> , 2019 , 9, 505	3.6	30
104	Understanding the Biostimulant Action of Vegetal-Derived Protein Hydrolysates by High-Throughput Plant Phenotyping and Metabolomics: A Case Study on Tomato. <i>Frontiers in Plant Science</i> , 2019 , 10, 47	6.2	56
103	Morpho-physiological and homeostatic adaptive responses triggered by omeprazole enhance lettuce tolerance to salt stress. <i>Scientia Horticulturae</i> , 2019 , 249, 22-30	4.1	14
102	Biostimulant Application with a Tropical Plant Extract Enhances <i>Corchorus olitorius</i> Adaptation to Sub-Optimal Nutrient Regimens by Improving Physiological Parameters. <i>Agronomy</i> , 2019 , 9, 249	3.6	33
101	Iron Biofortification of Red and Green Pigmented Lettuce in Closed Soilless Cultivation Impacts Crop Performance and Modulates Mineral and Bioactive Composition. <i>Agronomy</i> , 2019 , 9, 290	3.6	22
100	Sensory and functional quality characterization of protected designation of origin 'Piennolo del Vesuvio' cherry tomato landraces from Campania-Italy. <i>Food Chemistry</i> , 2019 , 292, 166-175	8.5	28
99	Foliar Application of Vegetal-Derived Bioactive Compounds Stimulates the Growth of Beneficial Bacteria and Enhances Microbiome Biodiversity in Lettuce. <i>Frontiers in Plant Science</i> , 2019 , 10, 60	6.2	42
98	A Combined Phenotypic and Metabolomic Approach for Elucidating the Biostimulant Action of a Plant-Derived Protein Hydrolysate on Tomato Grown Under Limited Water Availability. <i>Frontiers in Plant Science</i> , 2019 , 10, 493	6.2	45

97	The occurrence of nitrate and nitrite in Mediterranean fresh salad vegetables and its modulation by preharvest practices and postharvest conditions. <i>Food Chemistry</i> , 2019 , 285, 468-477	8.5	26
96	Uptake and bioaccumulation of three widely prescribed pharmaceutically active compounds in tomato fruits and mediated effects on fruit quality attributes. <i>Science of the Total Environment</i> , 2019 , 647, 1169-1178	10.2	23
95	Macronutrient deprivation eustress elicits differential secondary metabolites in red and green-pigmented butterhead lettuce grown in a closed soilless system. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6962-6972	4.3	37
94	Omeprazole Promotes Chloride Exclusion and Induces Salt Tolerance in Greenhouse Basil. <i>Agronomy</i> , 2019 , 9, 355	3.6	11
93	Protein Hydrolysate or Plant Extract-based Biostimulants Enhanced Yield and Quality Performances of Greenhouse Perennial Wall Rocket Grown in Different Seasons. <i>Plants</i> , 2019 , 8,	4.5	37
92	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. <i>Agronomy</i> , 2019 , 9, 571	3.6	38
91	Combating Micronutrient Deficiency and Enhancing Food Functional Quality Through Selenium Fortification of Select Lettuce Genotypes Grown in a Closed Soilless System. <i>Frontiers in Plant Science</i> , 2019 , 10, 1495	6.2	24
90	Artichoke transplant production: effects of nutrient solution delivery and leaf clipping. <i>Acta Horticulturae</i> , 2019 , 567-574	0.3	
89	Influence of mild saline stress and growing season on yield and leaf quality of baby lettuce grown in floating system. <i>Acta Horticulturae</i> , 2019 , 147-152	0.3	1
88	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. <i>Frontiers in Plant Science</i> , 2019 , 10, 1305	6.2	16
87	Plant-Based Biostimulants Influence the Agronomical, Physiological, and Qualitative Responses of Baby Rocket Leaves under Diverse Nitrogen Conditions. <i>Plants</i> , 2019 , 8,	4.5	48
86	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. <i>Antioxidants</i> , 2019 , 8,	7.1	14
85	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. <i>Frontiers in Plant Science</i> , 2019 , 10, 1501	6.2	30
84	Chemical Eustress Elicits Tailored Responses and Enhances the Functional Quality of Novel Food. <i>Molecules</i> , 2019 , 24,	4.8	30
83	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. <i>Food Chemistry</i> , 2019 , 277, 107-118	8.5	72
82	Improving vegetable quality in controlled environments. <i>Scientia Horticulturae</i> , 2018 , 234, 275-289	4.1	147
81	Salinity as eustressor for enhancing quality of vegetables. <i>Scientia Horticulturae</i> , 2018 , 234, 361-369	4.1	58
80	Watermelon and melon fruit quality: The genotypic and agro-environmental factors implicated. <i>Scientia Horticulturae</i> , 2018 , 234, 393-408	4.1	53

79	Nitrate in fruits and vegetables. <i>Scientia Horticulturae</i> , 2018 , 237, 221-238	4.1	132
78	Towards a new definition of quality for fresh fruits and vegetables. <i>Scientia Horticulturae</i> , 2018 , 234, 463-469	4.1	161
77	High-Throughput Plant Phenotyping for Developing Novel Biostimulants: From Lab to Field or From Field to Lab?. <i>Frontiers in Plant Science</i> , 2018 , 9, 1197	6.2	91
76	Physiological and Metabolic Responses Triggered by Omeprazole Improve Tomato Plant Tolerance to NaCl Stress. <i>Frontiers in Plant Science</i> , 2018 , 9, 249	6.2	47
75	A Vegetal Biopolymer-Based Biostimulant Promoted Root Growth in Melon While Triggering Brassinosteroids and Stress-Related Compounds. <i>Frontiers in Plant Science</i> , 2018 , 9, 472	6.2	62
74	-Based Biostimulants Modulate Rhizosphere Microbial Populations and Improve N Uptake Efficiency, Yield, and Nutritional Quality of Leafy Vegetables. <i>Frontiers in Plant Science</i> , 2018 , 9, 743	6.2	122
73	Protein Hydrolysate Stimulates Growth in Tomato Coupled With N-Dependent Gene Expression Involved in N Assimilation. <i>Frontiers in Plant Science</i> , 2018 , 9, 1233	6.2	61
72	Synergistic Biostimulatory Action: Designing the Next Generation of Plant Biostimulants for Sustainable Agriculture. <i>Frontiers in Plant Science</i> , 2018 , 9, 1655	6.2	171
71	Renewable Sources of Plant Biostimulation: Microalgae as a Sustainable Means to Improve Crop Performance. <i>Frontiers in Plant Science</i> , 2018 , 9, 1782	6.2	96
70	Characterization and Identification of Indigenous Olive Germplasm from Cyprus Using Morphological and Simple Sequence Repeat Markers. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2018 , 53, 1306-1313	2.4	4
69	Enhancing Quality of Fresh Vegetables Through Salinity Eustress and Biofortification Applications Facilitated by Soilless Cultivation. <i>Frontiers in Plant Science</i> , 2018 , 9, 1254	6.2	55
68	Plant- and Seaweed-Based Extracts Increase Yield but Differentially Modulate Nutritional Quality of Greenhouse Spinach through Biostimulant Action. <i>Agronomy</i> , 2018 , 8, 126	3.6	100
67	Genotypic, storage and processing effects on compositional and bioactive components of fresh sprouts. <i>LWT - Food Science and Technology</i> , 2017 , 85, 394-399	5.4	5
66	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. <i>Food Chemistry</i> , 2017 , 234, 10-19	8.5	53
65	Biochemical and histological contributions to textural changes in watermelon fruit modulated by grafting. <i>Food Chemistry</i> , 2017 , 237, 133-140	8.5	17
64	Foliar Applications of Protein Hydrolysate, Plant and Seaweed Extracts Increase Yield but Differentially Modulate Fruit Quality of Greenhouse Tomato. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017 , 52, 1214-1220	2.4	103
63	Vegetable Grafting: A Toolbox for Securing Yield Stability under Multiple Stress Conditions. <i>Frontiers in Plant Science</i> , 2017 , 8, 2255	6.2	58
62	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. <i>Scientia Horticulturae</i> , 2017 , 226, 353-360	4.1	135

61	Rootstock-modulated yield performance, fruit maturation and phytochemical quality of [Lane Late] and [Delta] sweet orange. <i>Scientia Horticulturae</i> , 2017 , 225, 112-121	4.1	26
60	Profile of bioactive secondary metabolites and antioxidant capacity of leaf exudates from eighteen Aloe species. <i>Industrial Crops and Products</i> , 2017 , 108, 44-51	5.9	33
59	Effect of Ecklonia maxima seaweed extract on yield, mineral composition, gas exchange, and leaf anatomy of zucchini squash grown under saline conditions. <i>Journal of Applied Phycology</i> , 2017 , 29, 459-470	3.2	104
58	Synergistic Action of a Microbial-based Biostimulant and a Plant Derived-Protein Hydrolysate Enhances Lettuce Tolerance to Alkalinity and Salinity. <i>Frontiers in Plant Science</i> , 2017 , 8, 131	6.2	131
57	Vegetable Grafting: The Implications of a Growing Agronomic Imperative for Vegetable Fruit Quality and Nutritive Value. <i>Frontiers in Plant Science</i> , 2017 , 8, 741	6.2	106
56	Vegetable Grafting as a Tool to Improve Drought Resistance and Water Use Efficiency. <i>Frontiers in Plant Science</i> , 2017 , 8, 1130	6.2	84
55	Microgreens as a Component of Space Life Support Systems: A Cornucopia of Functional Food. <i>Frontiers in Plant Science</i> , 2017 , 8, 1587	6.2	49
54	Biostimulant Action of Protein Hydrolysates: Unraveling Their Effects on Plant Physiology and Microbiome. <i>Frontiers in Plant Science</i> , 2017 , 8, 2202	6.2	202
53	GENOTYPIC VARIATION IN NUTRITIONAL AND ANTIOXIDANT PROFILE AMONG ICEBERG LETTUCE CULTIVARS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2017 , 16, 37-45	1.6	11
52	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8540-8548	5.7	51
51	Indexing melon physiological decline to fruit quality and vine morphometric parameters. <i>Scientia Horticulturae</i> , 2016 , 203, 207-215	4.1	12
50	Zinc Excess Triggered Polyamines Accumulation in Lettuce Root Metabolome, As Compared to Osmotic Stress under High Salinity. <i>Frontiers in Plant Science</i> , 2016 , 7, 842	6.2	50
49	Mild Potassium Chloride Stress Alters the Mineral Composition, Hormone Network, and Phenolic Profile in Artichoke Leaves. <i>Frontiers in Plant Science</i> , 2016 , 7, 948	6.2	52
48	Changes in Biomass, Mineral Composition, and Quality of Cardoon in Response to [Formula: see text]:Cl(-) Ratio and Nitrate Deprivation from the Nutrient Solution. <i>Frontiers in Plant Science</i> , 2016 , 7, 978	6.2	40
47	Can Adverse Effects of Acidity and Aluminum Toxicity Be Alleviated by Appropriate Rootstock Selection in Cucumber?. <i>Frontiers in Plant Science</i> , 2016 , 7, 1283	6.2	21
46	Configuration of watermelon fruit quality in response to rootstock-mediated harvest maturity and postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2400-9	4.3	48
45	Asynchronous ripening behavior of cactus pear (<i>Opuntia ficus-indica</i>) cultivars with respect to physicochemical and physiological attributes. <i>Food Chemistry</i> , 2016 , 211, 598-607	8.5	14
44	Micro-scale vegetable production and the rise of microgreens. <i>Trends in Food Science and Technology</i> , 2016 , 57, 103-115	15.3	156

43	Quality and Postharvest Performance of Watermelon Fruit in Response to Grafting on Interspecific Cucurbit Rootstocks. <i>Journal of Food Quality</i> , 2015 , 38, 21-29	2.7	24
42	Role of arbuscular mycorrhizal fungi in alleviating the adverse effects of acidity and aluminium toxicity in zucchini squash. <i>Scientia Horticulturae</i> , 2015 , 188, 97-105	4.1	48
41	Protein hydrolysates as biostimulants in horticulture. <i>Scientia Horticulturae</i> , 2015 , 196, 28-38	4.1	256
40	The effect of a plant-derived biostimulant on metabolic profiling and crop performance of lettuce grown under saline conditions. <i>Scientia Horticulturae</i> , 2015 , 182, 124-133	4.1	187
39	ROOTSTOCK-MEDIATED EFFECTS ON WATERMELON RIPENING BEHAVIOR AND FRUIT PHYSICOCHEMICAL AND PHYTOCHEMICAL COMPOSITION. <i>Acta Horticulturae</i> , 2015 , 707-714	0.3	1
38	Effect of nickel and grafting combination on yield, fruit quality, antioxidative enzyme activities, lipid peroxidation, and mineral composition of tomato. <i>Journal of Plant Nutrition and Soil Science</i> , 2015 , 178, 848-860	2.3	32
37	Insight into the role of grafting and arbuscular mycorrhiza on cadmium stress tolerance in tomato. <i>Frontiers in Plant Science</i> , 2015 , 6, 477	6.2	80
36	Rootstock-Mediated Effects on Watermelon Field Performance and Fruit Quality Characteristics. <i>International Journal of Vegetable Science</i> , 2015 , 21, 344-362	1.2	18
35	Arbuscular mycorrhizal fungi act as biostimulants in horticultural crops. <i>Scientia Horticulturae</i> , 2015 , 196, 91-108	4.1	331
34	Evolution of watermelon fruit physicochemical and phytochemical composition during ripening as affected by grafting. <i>Food Chemistry</i> , 2014 , 165, 282-9	8.5	75
33	Biostimulant action of a plant-derived protein hydrolysate produced through enzymatic hydrolysis. <i>Frontiers in Plant Science</i> , 2014 , 5, 448	6.2	186
32	Salinity source-induced changes in yield, mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon grown in floating system. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1231-7	4.3	31
31	Does CaCl ₂ Play a Role in Improving Biomass Yield and Quality of Cardoon Grown in a Floating System under Saline Conditions?. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2014 , 49, 1523-1528	2.4	7
30	The effectiveness of grafting to improve NaCl and CaCl ₂ tolerance in cucumber. <i>Scientia Horticulturae</i> , 2013 , 164, 380-391	4.1	72
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28	Effect of nitrogen form and nutrient solution pH on growth and mineral composition of self-grafted and grafted tomatoes. <i>Scientia Horticulturae</i> , 2013 , 149, 61-69	4.1	83
27	Effects of saline stress on mineral composition, phenolic acids and flavonoids in leaves of artichoke and cardoon genotypes grown in floating system. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1119-27	4.3	81
26	Grafting cucumber plants enhance tolerance to sodium chloride and sulfate salinization. <i>Scientia Horticulturae</i> , 2012 , 135, 177-185	4.1	79

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24	Nitrogen-use efficiency traits of mini-watermelon in response to grafting and nitrogen-fertilization doses. <i>Journal of Plant Nutrition and Soil Science</i> , 2011 , 174, 933-941	2.3	58
23	Influence of a post-harvest hot water treatment on the development of green mould [<i>Penicillium digitatum</i> (Pers.:Fr.) Sacc.] and on the quality of Mandorla Fruit [<i>Citrus reticulata</i> Blanco <i>Citrus sinensis</i> (L.) Osbeck]. <i>Journal of Horticultural Science and Biotechnology</i> , 2011 , 86, 359-365	1.9	3
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19	Grafting as a tool to improve tolerance of vegetables to abiotic stresses: Thermal stress, water stress and organic pollutants. <i>Scientia Horticulturae</i> , 2010 , 127, 162-171	4.1	306
18	Mitigation of alkaline stress by arbuscular mycorrhiza in zucchini plants grown under mineral and organic fertilization. <i>Journal of Plant Nutrition and Soil Science</i> , 2010 , 173, 778-787	2.3	19
17	Enhancement of alkalinity tolerance in two cucumber genotypes inoculated with an arbuscular mycorrhizal biofertilizer containing <i>Glomus intraradices</i> . <i>Biology and Fertility of Soils</i> , 2010 , 46, 499-509	6.1	43
16	The effectiveness of grafting to improve alkalinity tolerance in watermelon. <i>Environmental and Experimental Botany</i> , 2010 , 68, 283-291	5.9	80
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14	The chip-processing potential of four potato (<i>Solanum tuberosum</i> L.) cultivars in response to long-term cold storage and reconditioning. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 758-764	4.3	3
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