

# Giacomo Cocetta

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6604886/publications.pdf>

Version: 2024-02-01

42  
papers

1,419  
citations

393982

19  
h-index

344852

36  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1764  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biostimulants and crop responses: a review. <i>Biological Agriculture and Horticulture</i> , 2015, 31, 1-17.	0.5	375
2	Effect of Preharvest Abiotic Stresses on the Accumulation of Bioactive Compounds in Horticultural Produce. <i>Frontiers in Plant Science</i> , 2019, 10, 1212.	1.7	108
3	The Antioxidants Changes in Ornamental Flowers during Development and Senescence. <i>Antioxidants</i> , 2013, 2, 132-155.	2.2	72
4	Biostimulants on Crops: Their Impact under Abiotic Stress Conditions. <i>Horticulturae</i> , 2022, 8, 189.	1.2	69
5	Light use efficiency for vegetables production in protected and indoor environments. <i>European Physical Journal Plus</i> , 2017, 132, 1.	1.2	65
6	Evaluation of Borage Extracts As Potential Biostimulant Using a Phenomic, Agronomic, Physiological, and Biochemical Approach. <i>Frontiers in Plant Science</i> , 2017, 8, 935.	1.7	60
7	Effect of cutting on ascorbic acid oxidation and recycling in fresh-cut baby spinach ( <i>Spinacia oleracea</i> ) Tj ETQq1 1 0,784314 rgBT /Overlock_10 Tf 50 4	2.9	54
8	Methyl jasmonate affects phenolic metabolism and gene expression in blueberry ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 4	2.6	54
9	Optimization of LED Lighting and Quality Evaluation of Romaine Lettuce Grown in An Innovative Indoor Cultivation System. <i>Sustainability</i> , 2019, 11, 841.	1.6	46
10	Ascorbic acid metabolism during bilberry ( <i>Vaccinium myrtillus</i> L.) fruit development. <i>Journal of Plant Physiology</i> , 2012, 169, 1059-1065.	1.6	41
11	Effect of cytokinins on delaying petunia flower senescence: a transcriptome study approach. <i>Plant Molecular Biology</i> , 2015, 87, 169-180.	2.0	39
12	The Impact of COVID-19 on Horticulture: Critical Issues and Opportunities Derived from an Unexpected Occurrence. <i>Horticulturae</i> , 2021, 7, 124.	1.2	37
13	Gene expression analysis of rocket salad under pre-harvest and postharvest stresses: A transcriptomic resource for <i>Diplomatix tenuifolia</i> . <i>PLoS ONE</i> , 2017, 12, e0178119.	1.1	35
14	Spatial and temporal transcriptome changes occurring during flower opening and senescence of the ephemeral hibiscus flower, <i>Hibiscus rosa-sinensis</i> . <i>Journal of Experimental Botany</i> , 2016, 67, 5919-5931.	2.4	33
15	Identification of innovative potential quality markers in rocket and melon fresh-cut produce. <i>Food Chemistry</i> , 2015, 188, 225-233.	4.2	32
16	Effect of heat root stress and high salinity on glucosinolates metabolism in wild rocket. <i>Journal of Plant Physiology</i> , 2018, 231, 261-270.	1.6	31
17	Comparative physiology during ripening in tomato rich-anthocyanins fruits. <i>Plant Growth Regulation</i> , 2016, 80, 207-214.	1.8	30
18	Transcriptional Regulation in Rocket Leaves as Affected by Salinity. <i>Plants</i> , 2020, 9, 20.	1.6	22

#	ARTICLE	IF	CITATIONS
19	A complex interaction between pre-harvest and post-harvest factors determines fresh-cut melon quality and aroma. <i>Scientific Reports</i> , 2019, 9, 2745.	1.6	21
20	Nondestructive Apple Ripening Stage Determination Using the Delta Absorbance Meter at Harvest and after Storage. <i>HortTechnology</i> , 2017, 27, 54-64.	0.5	17
21	Assessing the Reliability of Thermal and Optical Imaging Techniques for Detecting Crop Water Status under Different Nitrogen Levels. <i>Sustainability</i> , 2017, 9, 1548.	1.6	17
22	Effect of glutamic acid foliar applications on lettuce under water stress. <i>Physiology and Molecular Biology of Plants</i> , 2021, 27, 1059-1072.	1.4	17
23	Towards Nutrition-Sensitive Agriculture: An evaluation of biocontrol effects, nutritional value, and ecological impact of bacterial inoculants. <i>Science of the Total Environment</i> , 2020, 724, 138127.	3.9	16
24	Use of microbial inoculants during cultivation maintain the physiological, nutritional and technological quality of fresh-cut romaine lettuce. <i>Postharvest Biology and Technology</i> , 2021, 175, 111411.	2.9	10
25	Bioactive Molecules as Regulatory Signals in Plant Responses to Abiotic Stresses. , 2019, , 169-182.		9
26	Short-Term Post-Harvest Stress that Affects Profiles of Volatile Organic Compounds and Gene Expression in Rocket Salad during Early Post-Harvest Senescence. <i>Plants</i> , 2020, 9, 4.	1.6	9
27	Borage extracts affect wild rocket quality and influence nitrate and carbon metabolism. <i>Physiology and Molecular Biology of Plants</i> , 2020, 26, 649-660.	1.4	9
28	Ascorbic Acid Content in "Passe-Crassane"™ Winter Pear as Affected by 1-Methylcyclopropene during Cold Storage and Shelf Life. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2016, 51, 543-548.	0.5	9
29	Priming Treatments with Biostimulants to Cope the Short-Term Heat Stress Response: A Transcriptomic Profile Evaluation. <i>Plants</i> , 2022, 11, 1130.	1.6	9
30	Assessment of Possible Application of an Atmospheric Pressure Plasma Jet for Shelf Life Extension of Fresh-Cut Salad. <i>Foods</i> , 2021, 10, 513.	1.9	8
31	Effect of exogenous application of salt stress and glutamic acid on lettuce ( <i>Lactuca sativa</i> L.). <i>Scientia Horticulturae</i> , 2022, 299, 111027.	1.7	7
32	Food Supply and Urban Gardening in the Time of Covid-19. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Horticulture</i> , 2020, 77, 141.	0.2	6
33	Quality or Freshness? How to Evaluate Fruits and Vegetables during Postharvest. <i>Advances in Crop Science and Technology</i> , 2014, 02, .	0.4	3
34	The Effect of Flushing on the Nitrate Content and Postharvest Quality of Lettuce ( <i>Lactuca sativa</i> L.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.2	3
35	Reactive Oxygen Species Production and Detoxification During Leaf Senescence. , 2017, , 115-128.		2
36	Quality changes of lamb-ear lettuce during postharvest storage. <i>Acta Horticulturae</i> , 2018, , 329-334.	0.1	1

#	ARTICLE	IF	CITATIONS
37	Designing the Future: An Intelligent System for Zero-Mile Food Production by Upcycling Wastewater. Proceedings (mdpi), 2018, 2, .	0.2	1
38	Physiological and Biochemical Characterization of a Red Escarole Obtained from an Interspecies Crossing. Agronomy, 2018, 8, 50.	1.3	1
39	Effect of temperature and cut size on the volatile organic compound profile, and expression of Chorismate synthase in fresh-cut melon. Acta Horticulturae, 2018, , 1175-1180.	0.1	1
40	Bio stimulants and Plant Response Under Adverse Environmental Conditions: A Functional Interplay. , 2021, , 417-436.		0
41	Innovative strategies for evaluating stressful conditions in urban environments. Acta Horticulturae, 2018, , 405-410.	0.1	0
42	Fresh-cut produce quality: implications for postharvest. , 2022, , 187-250.		0