

Giacomo Cocetta

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,419
citations

393982

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344852

36
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44
all docs

44
docs citations

44
times ranked

1764
citing authors

#	ARTICLE	IF	CITATIONS
1	Fresh-cut produce quality: implications for postharvest. , 2022, , 187-250.		0
2	Biostimulants on Crops: Their Impact under Abiotic Stress Conditions. Horticulturae, 2022, 8, 189.	1.2	69
3	Effect of exogenous application of salt stress and glutamic acid on lettuce (<i>Lactuca sativa</i> L.). Scientia Horticulturae, 2022, 299, 111027.	1.7	7
4	Priming Treatments with Biostimulants to Cope the Short-Term Heat Stress Response: A Transcriptomic Profile Evaluation. Plants, 2022, 11, 1130.	1.6	9
5	The Effect of Flushing on the Nitrate Content and Postharvest Quality of Lettuce (<i>Lactuca sativa</i> L.) Tj ETQq1 1 0.784314 rgBJ /Overlo	1.2	3
6	Use of microbial inoculants during cultivation maintain the physiological, nutritional and technological quality of fresh-cut romaine lettuce. Postharvest Biology and Technology, 2021, 175, 111411.	2.9	10
7	Biostimulants and Plant Response Under Adverse Environmental Conditions: A Functional Interplay. , 2021, , 417-436.		0
8	Assessment of Possible Application of an Atmospheric Pressure Plasma Jet for Shelf Life Extension of Fresh-Cut Salad. Foods, 2021, 10, 513.	1.9	8
9	Effect of glutamic acid foliar applications on lettuce under water stress. Physiology and Molecular Biology of Plants, 2021, 27, 1059-1072.	1.4	17
10	The Impact of COVID-19 on Horticulture: Critical Issues and Opportunities Derived from an Unexpected Occurrence. Horticulturae, 2021, 7, 124.	1.2	37
11	Short-Term Post-Harvest Stress that Affects Profiles of Volatile Organic Compounds and Gene Expression in Rocket Salad during Early Post-Harvest Senescence. Plants, 2020, 9, 4.	1.6	9
12	Transcriptional Regulation in Rocket Leaves as Affected by Salinity. Plants, 2020, 9, 20.	1.6	22
13	Towards Nutrition-Sensitive Agriculture: An evaluation of biocontrol effects, nutritional value, and ecological impact of bacterial inoculants. Science of the Total Environment, 2020, 724, 138127.	3.9	16
14	Borage extracts affect wild rocket quality and influence nitrate and carbon metabolism. Physiology and Molecular Biology of Plants, 2020, 26, 649-660.	1.4	9
15	Food Supply and Urban Gardening in the Time of Covid-19. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Horticulture, 2020, 77, 141.	0.2	6
16	Effect of Preharvest Abiotic Stresses on the Accumulation of Bioactive Compounds in Horticultural Produce. Frontiers in Plant Science, 2019, 10, 1212.	1.7	108
17	Optimization of LED Lighting and Quality Evaluation of Romaine Lettuce Grown in An Innovative Indoor Cultivation System. Sustainability, 2019, 11, 841.	1.6	46
18	Bioactive Molecules as Regulatory Signals in Plant Responses to Abiotic Stresses. , 2019, , 169-182.		9

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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	Quality changes of lambâ€™s lettuce during postharvest storage. <i>Acta Horticulturae</i> , 2018, , 329-334.	0.1	1
21	Designing the Future: An Intelligent System for Zero-Mile Food Production by Upcycling Wastewater. <i>Proceedings (mdpi)</i> , 2018, 2, .	0.2	1
22	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
23	Physiological and Biochemical Characterization of a Red Escarole Obtained from an Interspecies Crossing. <i>Agronomy</i> , 2018, 8, 50.	1.3	1
24	Effect of temperature and cut size on the volatile organic compound profile, and expression of Chorismate synthase in fresh-cut melon. <i>Acta Horticulturae</i> , 2018, , 1175-1180.	0.1	1
25	Innovative strategies for evaluating stressful conditions in urban environments. <i>Acta Horticulturae</i> , 2018, , 405-410.	0.1	0
26	Light use efficiency for vegetables production in protected and indoor environments. <i>European Physical Journal Plus</i> , 2017, 132, 1.	1.2	65
27	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
28	Reactive Oxygen Species Production and Detoxification During Leaf Senescence. , 2017, , 115-128.		2
29	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
30	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
31	Gene expression analysis of rocket salad under pre-harvest and postharvest stresses: A transcriptomic resource for <i>Diplotaxis tenuifolia</i> . <i>PLoS ONE</i> , 2017, 12, e0178119.	1.1	35
32	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
33	Comparative physiology during ripening in tomato rich-anthocyanins fruits. <i>Plant Growth Regulation</i> , 2016, 80, 207-214.	1.8	30
34	Ascorbic Acid Content in â€™Passe-Crassaneâ€™ 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
35	Identification of innovative potential quality markers in rocket and melon fresh-cut produce. <i>Food Chemistry</i> , 2015, 188, 225-233.	4.2	32
36	Effect of cytokinins on delaying petunia flower senescence: a transcriptome study approach. <i>Plant Molecular Biology</i> , 2015, 87, 169-180.	2.0	39

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37	Methyl jasmonate affects phenolic metabolism and gene expression in blueberry (<i>Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.6	54
38	Biostimulants and crop responses: a review. <i>Biological Agriculture and Horticulture</i> , 2015, 31, 1-17.	0.5	375
39	Quality or Freshness? How to Evaluate Fruits and Vegetables during Postharvest. <i>Advances in Crop Science and Technology</i> , 2014, 02, .	0.4	3
40	Effect of cutting on ascorbic acid oxidation and recycling in fresh-cut baby spinach (<i>Spinacia oleracea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	54
41	The Antioxidants Changes in Ornamental Flowers during Development and Senescence. <i>Antioxidants</i> , 2013, 2, 132-155.	2.2	72
42	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