

Anastasios S Siomos

List of Publications by Year in descending order

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67
papers

1,263
citations

331642

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414395

32
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all docs

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docs citations

67
times ranked

1278
citing authors

#	ARTICLE	IF	CITATIONS
1	Evolution of watermelon fruit physicochemical and phytochemical composition during ripening as affected by grafting. <i>Food Chemistry</i> , 2014, 165, 282-289.	8.2	94
2	Postharvest CO ₂ and ethylene production and quality of rocket (<i>Eruca sativa</i> Mill.) leaves as affected by leaf age and storage temperature. <i>Postharvest Biology and Technology</i> , 2007, 46, 167-173.	6.0	77
3	Melatonin and resveratrol reverse the toxic effect of high boron (B) and modulate biochemical parameters in pepper plants (<i>Capsicum annuum</i> L.). <i>Plant Physiology and Biochemistry</i> , 2017, 112, 173-182.	5.8	61
4	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, 2400-2409.	3.5	59
5	Modified atmosphere packaging of white asparagus spears: composition, color and textural quality responses to temperature and light. <i>Scientia Horticulturae</i> , 2000, 84, 1-13.	3.6	57
6	1-Methylcyclopropene prevents ethylene induced yellowing of rocket leaves. <i>Postharvest Biology and Technology</i> , 2006, 41, 109-111.	6.0	51
7	Assessing the Salinity Effects on Mineral Composition and Nutritional Quality of Green and Red Baby Lettuce. <i>Journal of Food Quality</i> , 2014, 37, 1-8.	2.6	51
8	Impact of heat treatment on ethylene production and yellowing of modified atmosphere packaged rocket leaves. <i>Postharvest Biology and Technology</i> , 2009, 54, 172-176.	6.0	48
9	Analysis of energy flow and greenhouse gas emissions in organic, integrated and conventional cultivation of white asparagus by PCA and HCA: cases in Greece. <i>Journal of Cleaner Production</i> , 2012, 29-30, 20-27.	9.3	43
10	Effect of leek and onion on processing and quality characteristics of Greek traditional sausages. <i>Meat Science</i> , 2004, 68, 163-172.	5.5	39
11	Effect of Reduced Nitrogen and Supplemented Amino Acids Nutrient Solution on the Nutritional Quality of Baby Green and Red Lettuce Grown in a Floating System. <i>Agronomy</i> , 2020, 10, 922.	3.0	31
12	Effects of Genetic, Pre- and Post-Harvest Factors on Phenolic Content and Antioxidant Capacity of White Asparagus Spears. <i>International Journal of Molecular Sciences</i> , 2009, 10, 5370-5380.	4.1	30
13	Effects of heat treatment on atmospheric composition and color of peeled white asparagus in modified atmosphere packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 118-122.	5.6	28
14	The quality of asparagus as affected by preharvest factors. <i>Scientia Horticulturae</i> , 2018, 233, 510-519.	3.6	28
15	Effects of base removal and heat treatment on visual and nutritional quality of minimally processed leeks. <i>Postharvest Biology and Technology</i> , 2007, 43, 158-164.	6.0	25
16	Biochemical and histological contributions to textural changes in watermelon fruit modulated by grafting. <i>Food Chemistry</i> , 2017, 237, 133-140.	8.2	25
17	Assessing Quantitative Criteria for Characterization of Quality Categories for Grafted Watermelon Seedlings. <i>Horticulturae</i> , 2019, 5, 16.	2.8	25
18	Bichromatic red and blue LEDs during healing enhance the vegetative growth and quality of grafted watermelon seedlings. <i>Scientia Horticulturae</i> , 2020, 261, 109000.	3.6	24

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19	The effects of ozonated water on the microbial counts and the shelf life attributes of fresh-cut spinach. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13404.	2.0	23
20	Color development in harvested white asparagus spears in relation to carbon dioxide and oxygen concentration. <i>Postharvest Biology and Technology</i> , 2001, 23, 209-214.	6.0	22
21	Effect of hot water treatment on leaf extension growth, fresh weight loss and color of stored minimally processed leeks. <i>Postharvest Biology and Technology</i> , 2006, 39, 56-60.	6.0	22
22	Chlorophyll fluorescence, non-photochemical quenching and light harvesting complex as alternatives to color measurement, in classifying tomato fruit according to their maturity stage at harvest and in monitoring postharvest ripening during storage. <i>Postharvest Biology and Technology</i> , 2020, 161, 111036.	6.0	22
23	The use of digital imaging, chlorophyll fluorescence and Vis/NIR spectroscopy in assessing the ripening stage and freshness status of bell pepper fruit. <i>Computers and Electronics in Agriculture</i> , 2021, 187, 106265.	7.7	21
24	Metabolism of etiolated and green asparagus before and after harvest. <i>Journal of Horticultural Science and Biotechnology</i> , 2001, 76, 497-500.	1.9	20
25	Boron and maturity effects on biochemical parameters and antioxidant activity of pepper (<i>Capsicum</i>) Tj ETQq1 1 0.784314 rgBT /Overl 2018, 42, 237-247.	2.1	19
26	Improvement of sea fennel (<i>Crithmum maritimum</i> L.) nutritional value through iodine biofortification in a hydroponic floating system. <i>Food Chemistry</i> , 2019, 296, 150-159.	8.2	19
27	Nitrates in Vegetables Produced in Greece. <i>International Journal of Vegetable Science</i> , 2000, 5, 3-13.	0.2	18
28	Ascorbic Acid, Soluble Solids and Dry Matter Content in Sweet Pepper Fruit: Change During Ripening. <i>International Journal of Vegetable Science</i> , 2002, 8, 41-51.	0.2	17
29	Prestorage hot water treatments inhibit postharvest anthocyanin synthesis and retain overall quality of white asparagus spears. <i>Postharvest Biology and Technology</i> , 2005, 38, 160-168.	6.0	15
30	Effect of storage temperature and size of stalks on quality of minimally processed leeks. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 372-379.	3.5	14
31	Composting <i>Phragmites australis</i> Cav. plant material and compost effects on soil and tomato (<i>Lycopersicon esculentum</i> Mill.) growth. <i>Journal of Environmental Management</i> , 2013, 128, 243-251.	7.8	14
32	Effects of a UV-absorbing greenhouse covering film on tomato yield and quality. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 959.	0.6	14
33	Nutritional quality changes of fresh-cut tomato during shelf life. <i>Food Science and Biotechnology</i> , 2013, 22, 1-8.	2.6	13
34	Impact of Scion and Rootstock Seedling Quality Selection on the Vigor of Watermelon“Interspecific Squash Grafted Seedlings. <i>Agriculture (Switzerland)</i> , 2020, 10, 326.	3.1	13
35	Protein Hydrolysates Supplement in the Nutrient Solution of Soilless Grown Fresh Peppermint and Spearmint as a Tool for Improving Product Quality. <i>Agronomy</i> , 2021, 11, 317.	3.0	13
36	Comparison of textural and compositional attributes of green and white asparagus produced under commercial conditions. <i>Plant Foods for Human Nutrition</i> , 2003, 58, 1-9.	3.2	12

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37	Boron toxicity effects on the concentration of pigments, carbohydrates and nutrient elements in six non-grafted pepper cultivars (<i>Capsicum annuum</i> L.). <i>Indian Journal of Plant Physiology</i> , 2018, 23, 474-485.	0.8	11
38	EFFECTS OF 6-BA TREATMENTS ON YELLOWING AND QUALITY OF STORED ROCKET (<i>ERUCA SATIVA</i>) Tj ETQo0 0 0 rgBT /Overlo	2.6	10
39	Impact of hot water treatment on sprouting, membrane permeability, sugar content and chip colour of reconditioned potato tubers following long-term cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2682-2687.	3.5	9
40	Pyridine 2,4-Dicarboxylate Downregulates Ethylene Production in Response to Mechanical Wounding in Excised Mature Green Tomato Pericarp Discs. <i>Journal of Plant Growth Regulation</i> , 2013, 32, 140-147.	5.1	9
41	The influence of Boron on pepper plants nutritional status and nutrient efficiency. <i>Journal of Soil Science and Plant Nutrition</i> , 2018, , 0-0.	3.4	9
42	Optimal LED Wavelength Composition for the Production of High-Quality Watermelon and Interspecific Squash Seedlings Used for Grafting. <i>Agronomy</i> , 2019, 9, 870.	3.0	9
43	Nitrate Levels in Lettuce at Three Times During a Diurnal Period. <i>International Journal of Vegetable Science</i> , 2000, 6, 37-42.	0.2	8
44	EFFECTS OF DEGREE OF CUTTING AND STORAGE ON ATMOSPHERE COMPOSITION, METABOLIC ACTIVITY AND QUALITY OF ROCKET LEAVES UNDER MODIFIED ATMOSPHERE PACKAGING. <i>Journal of Food Quality</i> , 2010, 33, 303-316.	2.6	8
45	Active modified atmosphere package induced a new physiological disorder of minimally processed romaine lettuce leaves. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100411.	7.5	8
46	Nutritional composition changes in bell pepper as affected by the ripening stage of fruits at harvest or postharvest storage and assessed non-destructively. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 445-454.	3.5	7
47	Sugar and dry matter changes in potatoes stored in a clamp in a mountainous region of Northern Greece. <i>Potato Research</i> , 1991, 34, 211-214.	2.7	6
48	Effect of degree of cutting of leek on physicochemical characteristics of Greek traditional sausages. <i>Meat Science</i> , 2007, 75, 648-654.	5.5	6
49	Comparative Nutritional and Antioxidant Compounds of Organic and Conventional Vegetables during the Main Market Availability Period. <i>Nitrogen</i> , 2021, 2, 18-29.	1.3	6
50	Rapid Nondestructive Postharvest Potato Freshness and Cultivar Discrimination Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2630.	2.5	6
51	Responses of minimally processed leeks to reduced O ₂ and elevated CO ₂ applied before processing and during storage. <i>Postharvest Biology and Technology</i> , 2008, 49, 287-293.	6.0	5
52	Peeling has no effect on respiration and ethylene production and only minimal effect on quality of fresh white asparagus spears. <i>Postharvest Biology and Technology</i> , 2008, 50, 224-227.	6.0	5
53	Functional, Flavor and Visual Traits of Hydroponically Produced Tomato Fruit in Relation to Substrate, Plant Training System and Harvesting Time. <i>Horticulturae</i> , 2021, 7, 311.	2.8	5
54	Seasonal Changes of Dry Matter and Sugars in the Fleshy Roots of Asparagus Seedlings. <i>International Journal of Vegetable Science</i> , 2000, 6, 45-52.	0.2	4

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55	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.	3.5	4
56	Genotype, ultraviolet irradiation, and harvesting time interaction effects on secondary metabolites of whole lettuce and browning of fresh-cut product. <i>Journal of Horticultural Science and Biotechnology</i> , 2016, 91, 491-496.	1.9	4
57	Sugar content and dry matter in potatoes stored under fluctuating temperatures in non-refrigerated stores in Greece. <i>Potato Research</i> , 1991, 34, 389-396.	2.7	3
58	Improvement of the quality in hydroponically grown fresh aromatic herbs by inducing mild salinity stress is species-specific. <i>Folia Horticulturae</i> , 2021, 33, 265-274.	1.8	3
59	Tomato fruit quality in relation to growing season, harvest period, ripening stage and postharvest storage. <i>Emirates Journal of Food and Agriculture</i> , 0, , 130.	1.0	3
60	Cold storage, reconditioning potential and chip processing quality of spring potato (<i>Solanum</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i> <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1955-1962.	3.5	2
61	Extension, anatomy and metabolic activity of leaves in minimally processed leek stalks. <i>Postharvest Biology and Technology</i> , 2010, 57, 149-154.	6.0	2
62	Light Spectrum Variably Affects the Acclimatization of Grafted Watermelon Seedlings While Maintaining Fruit Quality. <i>Horticulturae</i> , 2022, 8, 10.	2.8	2
63	Sugar and dry matter changes in potatoes overwintered in soil in Greece. <i>Potato Research</i> , 1991, 34, 215-218.	2.7	1
64	Boron toxicity effects on grafted and non-grafted pepper (<i>Capsicum annuum</i>) plants. <i>Journal of Soil Science and Plant Nutrition</i> , 2017, , 0-0.	3.4	1
65	Salt-stressed fresh cut leek accelerates CO ₂ and C ₂ H ₄ production and enhances the development of quality characteristics of traditional Greek sausages during storage. <i>Meat Science</i> , 2012, 92, 789-794.	5.5	0
66	Effect of heat treatment on internal atmosphere and leaf extension of minimally processed leek stalks. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2105-2110.	2.7	0
67	Responses of Peppermint and Spearmint Crops to Excessive Biostimulant Application and Increased Salinity in a Closed Soilless Production System. <i>Agronomy</i> , 2021, 11, 1168.	3.0	0