LluÃ-s Palou

List of Publications by Year
in descending order

111	3,982	117625	133252
papers	citations	34 h-index	59 g-index

113	113	113	3103
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antimicrobial Edible Films and Coatings for Fresh and Minimally Processed Fruits and Vegetables: A Review. Critical Reviews in Food Science and Nutrition, 2011, 51, 872-900.	10.3	245
2	Effects of continuous 0.3 ppm ozone exposure on decay development and physiological responses of peaches and table grapes in cold storage. Postharvest Biology and Technology, 2002, 24, 39-48.	6.0	221
3	GRAS, plant- and animal-derived compounds as alternatives to conventional fungicides for the control of postharvest diseases of fresh horticultural produce. Postharvest Biology and Technology, 2016, 122, 41-52.	6.0	186
4	Control of Postharvest Blue and Green Molds of Oranges by Hot Water, Sodium Carbonate, and Sodium Bicarbonate. Plant Disease, 2001, 85, 371-376.	1.4	174
5	Effect of active modified atmosphere and cold storage on the postharvest quality of cherry tomatoes. Postharvest Biology and Technology, 2015, 109, 73-81.	6.0	144
6	Hot water, sodium carbonate, and sodium bicarbonate for the control of postharvest green and blue molds of clementine mandarins. Postharvest Biology and Technology, 2002, 24, 93-96.	6.0	124
7	Effect of Gaseous Ozone Exposure on the Development of Green and Blue Molds on Cold Stored Citrus Fruit. Plant Disease, 2001, 85, 632-638.	1.4	122
8	Antifungal Edible Coatings for Fresh Citrus Fruit: A Review. Coatings, 2015, 5, 962-986.	2.6	122
9	Effect of antifungal hydroxypropyl methylcellulose-beeswax edible coatings on gray mold development and quality attributes of cold-stored cherry tomato fruit. Postharvest Biology and Technology, 2014, 92, 1-8.	6.0	110
10	Evaluation of food additives and low-toxicity compounds as alternative chemicals for the control ofPenicillium digitatumandPenicillium italicumon citrus fruit. Pest Management Science, 2002, 58, 459-466.	3.4	107
11	Terpene Down-Regulation in Orange Reveals the Role of Fruit Aromas in Mediating Interactions with Insect Herbivores and Pathogens Â Â. Plant Physiology, 2011, 156, 793-802.	4.8	99
12	Title is missing!. European Journal of Plant Pathology, 2001, 107, 685-694.	1.7	89
13	Ozone gas penetration and control of the sporulation of Penicillium digitatum and Penicillium italicum within commercial packages of oranges during cold storage. Crop Protection, 2003, 22, 1131-1134.	2.1	83
14	Effect of antifungal hydroxypropyl methylcellulose (HPMC)â€“lipid edible composite coatings on postharvest decay development and quality attributes of cold-stored â€˜Valenciaâ€™ oranges. Postharvest Biology and Technology, 2009, 54, 72-79.	6.0	81
15	Effect of sustained and regulated deficit irrigation on fruit quality of pomegranate cv. â€˜Mollar de Elcheâ€™ at harvest and during cold storage. Agricultural Water Management, 2013, 125, 61-70.	5.6	76
16	Hydroxypropyl methylcellulose-beeswax edible coatings formulated with antifungal food additives to reduce alternaria black spot and maintain postharvest quality of cold-stored cherry tomatoes. Scientia Horticulturae, 2015, 193, 249-257.	3.6	76
17	Preventive and curative activity of combined treatments of sodium carbonates and Pantoea agglomerans CPA-2 to control postharvest green mold of citrus fruit. Postharvest Biology and Technology, 2008, 50, 1-7.	6.0	75
18	Postharvest Treatments with GRAS Salts to Control Fresh Fruit Decay. Horticulturae, 2018, 4, 46.	2.8	69

#	Article	IF	Citations
19	Inhibition of Penicillium digitatum and Penicillium italicum by Hydroxypropyl Methylcelluloseâ"Lipid Edible Composite Films Containing Food Additives with Antifungal Properties. Journal of Agricultural and Food Chemistry, 2008, 56, 11270-11278.	5.2	68
20	Effect of continuous exposure to exogenous ethylene during cold storage on postharvest decay development and quality attributes of stone fruits and table grapes. Postharvest Biology and Technology, 2003, 27, 243-254.	6.0	65
21	Curative and Preventive Activity of Hydroxypropyl Methylcellulose-Lipid Edible Composite Coatings Containing Antifungal Food Additives to Control Citrus Postharvest Green and Blue Molds. Journal of Agricultural and Food Chemistry, 2009, 57, 2770-2777.	5.2	64
22	Browning inhibition and microbial control in fresh-cut persimmon (Diospyros kaki Thunb. cv. Rojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.0	64
23	Combination of postharvest antifungal chemical treatments and controlled atmosphere storage to control gray mold and improve storability of â€˜Wonderfulâ€™ pomegranates. Postharvest Biology and Technology, 2007, 43, 133-142.	6.0	56
24	Early decay detection in citrus fruit using laser-light backscattering imaging. Postharvest Biology and Technology, 2013, 86, 424-430.	6.0	54
25	Evaluating food additives as antifungal agents against Monilinia fructicola in vitro and in hydroxypropyl methylcelluloseâ€"lipid composite edible coatings for plums. International Journal of Food Microbiology, 2014, 179, 72-79.	4.7	54
26	Evaluation of the use of sulfur dioxide to reduce postharvest losses on dark and green figs. Postharvest Biology and Technology, 2011, 59, 150-158.	6.0	53
27	Antifungal activity of food additives in vitro and as ingredients of hydroxypropyl methylcellulose-lipid edible coatings against Botrytis cinerea and Alternaria alternata on cherry tomato fruit. International Journal of Food Microbiology, 2013, 166, 391-398.	4.7	53
28	Evaluation of brief potassium sorbate dips to control postharvest penicillium decay on major citrus species and cultivars. Postharvest Biology and Technology, 2009, 52, 117-125.	6.0	50
29	Penicillium digitatum, Penicillium italicum (Green Mold, Blue Mold). , 2014, , 45-102.		50
30	Antifungal Starchâ€"Gellan Edible Coatings with Thyme Essential Oil for the Postharvest Preservation of Apple and Persimmon. Coatings, 2019, 9, 333.	2.6	47
31	Effects of X-ray irradiation and sodium carbonate treatments on postharvest Penicillium decay and quality attributes of clementine mandarins. Postharvest Biology and Technology, 2007, 46, 252-261.	6.0	45
32	Performance of hydroxypropyl methylcellulose (HPMC)-lipid edible coatings with antifungal food additives during cold storage of â€˜Clemenulesâ€™ mandarins. LWT - Food Science and Technology, 2011, 44, 2342-2348.	5.2	45
33	Effect of Antifungal Hydroxypropyl Methylcelluloseâ€Lipid Edible Composite Coatings on Penicillium Decay Development and Postharvest Quality of Coldâ€Stored â€œOrtaniqueâ€•Mandarins. Journal of Food Science, 2010, 75, S418-26.	3.1	42
34	Evaluation of Food Additives as Alternative or Complementary Chemicals to Conventional Fungicides for the Control of Major Postharvest Diseases of Stone Fruit. Journal of Food Protection, 2009, 72, 1037-1046.	1.7	39
35	Control of brown rot of stone fruits by brief heated water immersion treatments. Crop Protection, 2010, 29, 903-906.	2.1	37
36	Antifungal activity of GRAS salts against Lasiodiplodia theobromae in vitro and as ingredients of hydroxypropyl methylcellulose-lipid composite edible coatings to control Diplodia stem-end rot and maintain postharvest quality of citrus fruit. International Journal of Food Microbiology, 2019, 301, 9-18.	4.7	33

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37	The monoterpene limonene in orange peels attracts pests and microorganisms. Plant Signaling and Behavior, 2011, 6, 1820-1823.	2.4	32
38	Integration of antimicrobial pectinâ€based edible coating and active modified atmosphere packaging to preserve the quality and microbial safety of freshâ€cut persimmon (Diospyros kaki Thunb. cv. Rojo) Tj ETQq0 0 0 rgBT /Overlock	3.0	30
39	Effect of X-ray irradiation on fruit quality of clementine mandarin cv. â€˜Clemenulesâ€™. Radiation Physics and Chemistry, 2007, 76, 1631-1635.	2.8	31
40	Evaluation of postharvest treatments with chemical resistance inducers to control green and blue molds on orange fruit. Postharvest Biology and Technology, 2013, 85, 132-135.	6.0	30
41	Concentration by Time Product and Gas Penetration after Marine Container Fumigation of Table Grapes with Reduced Doses of Sulfur Dioxide. HortTechnology, 2002, 12, 241-245.	0.9	30
42	Characterization of postharvest treatments with sodium methylparaben to control citrus green and blue molds. Postharvest Biology and Technology, 2013, 77, 128-137.	6.0	29
43	Control of citrus postharvest penicillium molds with sodium ethylparaben. Crop Protection, 2013, 46, 44-51.	2.1	28
44	Effect of Hydroxypropyl Methylcellulose-Beeswax Composite Edible Coatings Formulated with or without Antifungal Agents on Physicochemical Properties of Plums during Cold Storage. Journal of Food Quality, 2017, 2017, 1-9.	2.6	28
45	Evaluation of sodium benzoate and other food additives for the control of citrus postharvest green and blue molds. Postharvest Biology and Technology, 2016, 115, 72-80.	6.0	26
46	Physico-chemical and sensory quality of â€˜Clemenulesâ€™ mandarins and survival of the Mediterranean fruit fly as affected by complementary cold and carbon dioxide quarantine treatments. Postharvest Biology and Technology, 2008, 48, 443-450.	6.0	25
47	Control of major citrus postharvest diseases by sulfur-containing food additives. International Journal of Food Microbiology, 2020, 330, 108713.	4.7	25
48	Control of citrus postharvest decay by ammonia gas fumigation and its influence on the efficacy of the fungicide imazalil. Postharvest Biology and Technology, 2011, 59, 85-93.	6.0	24
49	Effect of X-ray irradiation on nutritional and antifungal bioactive compounds of â€˜Clemenulesâ€™ clementine mandarins. Postharvest Biology and Technology, 2012, 68, 47-53.	6.0	24
50	Preventive and curative activity of postharvest potassium silicate treatments to control green and blue molds on orange fruit. European Journal of Plant Pathology, 2014, 138, 721-732.	1.7	24
51	Ag-zeolites as fungicidal material: Control of citrus green mold caused by Penicillium digitatum. Microporous and Mesoporous Materials, 2017, 254, 69-76.	4.4	23
52	Curative activity of postharvest GRAS salt treatments to control citrus sour rot caused by Geotrichum citri-aurantii. International Journal of Food Microbiology, 2020, 335, 108860.	4.7	23
53	Postharvest technology of citrus fruits. , 2020, , 421-446.		22
54	Relationship between sensory and physico-chemical quality parameters of cold-stored "Clemenules" mandarins coated with two commercial waxes. Spanish Journal of Agricultural Research, 2009, 7, 181.	0.6	21

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55	Incidence and Etiology of Postharvest Fungal Diseases of Persimmon (Diospyros kaki Thunb. cv.) Tj ETQq1 1 0.784314 rgBT /O	1.4	19
56	Effect of ethylene degreening on the development of postharvest penicillium molds and fruit quality of early season citrus fruit. Postharvest Biology and Technology, 2014, 91, 1-8.	6.0	18
57	Edible Coatings Formulated with Antifungal GRAS Salts to Control Citrus Anthracnose Caused by Colletotrichum gloeosporioides and Preserve Postharvest Fruit Quality. Coatings, 2020, 10, 730.	2.6	17
58	POSTHARVEST TREATMENTS TO REDUCE THE HARMFUL EFFECTS OF ETHYLENE ON APRICOTS. Acta Horticulturae, 2003, , 31-38.	0.2	17
59	Combined postharvest X-ray and cold quarantine treatments against the Mediterranean fruit fly in "Clemenules" mandarins. Spanish Journal of Agricultural Research, 2007, 5, 569.	0.6	15
60	Natural Pectin-Based Edible Composite Coatings with Antifungal Properties to Control Green Mold and Reduce Losses of â€˜Valenciaâ€™ Oranges. Foods, 2022, 11, 1083.	4.3	14
61	Postharvest Rot of Pomegranate Fruit in Southern Italy: Characterization of the Main Pathogens. Journal of Fungi (Basel, Switzerland), 2022, 8, 475.	3.5	14
62	Postharvest Anthracnose of Persimmon Fruit Caused by Colletotrichum gloeosporioides First Reported in Spain. Plant Disease, 2013, 97, 691-691.	1.4	13
63	Incidence and etiology of postharvest fungal diseases of loquat fruit (Eriobotrya japonica (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Overlo	1.7	13
64	Short Exposure to High CO₂and O₂at Curing Temperature to Control Postharvest Diseases of Citrus Fruit. Plant Disease, 2012, 96, 423-430.	1.4	12
65	First report of Alternaria alternata causing postharvest black spot of persimmon in Spain. Australasian Plant Disease Notes, 2012, 7, 41-42.	0.7	11
66	Resistance to pathogens in terpene down-regulated orange fruits inversely correlates with the accumulation of D-limonene in peel oil glands. Plant Signaling and Behavior, 2015, 10, e1028704.	2.4	11
67	Antifungal Hydroxypropyl Methylcellulose (HPMC)-Lipid Composite Edible Coatings and Modified Atmosphere Packaging (MAP) to Reduce Postharvest Decay and Improve Storability of â€˜Mollar De Elcheâ€™ Pomegranates. Coatings, 2021, 11, 308.	2.6	11
68	Optimization of antifungal edible pregelatinized potato starch-based coating formulations by response surface methodology to extend postharvest life of â€˜Orriâ€™ mandarins. Scientia Horticulturae, 2021, 288, 110394.	3.6	11
69	Postharvest Fruit rot of Persimmon (<scp>D</scp>iospyros kaki) in <scp>S</scp>pain Caused by <scp>L</scp>asiodiplodia theobromae and <scp>N</scp>eofusicoccum spp.. Journal of Phytopathology, 2013, 161, 625-631.	1.0	10
70	Functional Agâ€Exchanged Zeolites as Biocide Agents. ChemistrySelect, 2018, 3, 4676-4682.	1.5	10
71	Starchâ€based antifungal edible coatings to control sour rot caused by Geotrichum citriâ€aurantii and maintain postharvest quality of â€˜Finoâ€™ lemon. Journal of the Science of Food and Agriculture, 2022, 102, 794-800.	3.5	10
72	Effect of insecticidal atmosphere and low dose Xâ€ray irradiation in combination with cold quarantine storage on bioactive compounds of clementine mandarins cv. â€˜Clemenulesâ€™. International Journal of Food Science and Technology, 2011, 46, 612-619.	2.7	9

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73	Nutrient status and irrigation management affect anthocyanins in â€˜Mollar de Elcheâ€™ pomegranate. Acta Horticulturae, 2015, , 85-92.	0.2	9
74	FUNGI ASSOCIATED WITH POSTHARVEST DECAY OF PERSIMMON IN SPAIN. Acta Horticulturae, 2009, , 275-280.	0.2	9
75	UNDERSTANDING THE ROLE OF ETHYLENE IN PEACH COLD STORAGE LIFE. Acta Horticulturae, 2001, , 287-288.	0.2	8
76	ASSESSMENT OF FUNGAL PATHOGENS CAUSING POSTHARVEST DECAY OF POMEGRANATE IN SOUTHEAST SPAIN. Acta Horticulturae, 2009, , 305-312.	0.2	8
77	Synergism between potassium sorbate dips and brief exposure to high CO 2 or O 2 at curing temperature for the control of citrus postharvest green and blue molds. Crop Protection, 2016, 81, 43-46.	2.1	8
78	Hydroxypropyl Methylcellulose-Based Edible Coatings Formulated with Antifungal Food Additives to Reduce Alternaria Black Spot and Maintain Postharvest Quality of Cold-Stored â€˜Rojo Brillanteâ€™ Persimmons. Agronomy, 2021, 11, 757.	3.0	8
79	Potassium Sorbate Residue Levels and Persistence in Citrus Fruit as Detected by a Simple Colorimetric Method. Journal of Agricultural and Food Chemistry, 2009, 57, 3458-3463.	5.2	7
80	The effects of postharvest carbon dioxide and a cold storage treatment on Tuta absoluta mortality and tomato fruit quality. Postharvest Biology and Technology, 2016, 120, 213-221.	6.0	7
81	Short-Term Exposure to High CO2 and O2 Atmospheres to Inhibit Postharvest Gray Mold of Pomegranate Fruit. Plant Disease, 2016, 100, 424-430.	1.4	6
82	First Report of Penicillium expansum Causing Postharvest Blue Mold of Fresh Date Palm Fruit (Phoenix dactylifera) in Spain. Plant Disease, 2013, 97, 846-846.	1.4	6
83	Controlled in vivo infestation of mandarin fruit with Ceratitis capitata for development of quarantine treatments. Spanish Journal of Agricultural Research, 2008, 6, 434.	0.6	6
84	Effects of CO₂ and O₂ shocks at high temperature on postharvest quality of coldâ€stored citrus fruit. International Journal of Food Science and Technology, 2010, 45, 2062-2070.	2.7	5
85	Postharvest Treatments with Sulfur-Containing Food Additives to Control Major Fungal Pathogens of Stone Fruits. Foods, 2021, 10, 2115.	4.3	5
86	Starch-glyceryl monostearate edible coatings formulated with sodium benzoate control postharvest citrus diseases caused by Penicillium digitatum and Penicillium italicum. Phytopathologia Mediterranea, 2021, 60, 265-279.	1.3	5
87	EFFECT OF SHORT-TERM EXPOSURE TO CO2-ENRICHED ATMOSPHERES ON Â´VALENCIAÂ´ ORANGE QUALITY. Acta Horticulturae, 2005, , 1077-1082.	0.2	4
88	Antifungal activity of sodium propylparaben alone or in combination with low doses of imazalil against Penicillium decay on citrus fruit. European Journal of Plant Pathology, 2014, 140, 145-157.	1.7	4
89	EDIBLE COMPOSITE COATINGS FORMULATED WITH ANTIFUNGAL GRAS COMPOUNDS: A NOVEL APPROACH FOR POSTHARVEST PRESERVATION OF FRESH CITRUS FRUIT. Acta Horticulturae, 2014, , 143-149.	0.2	4
90	EVALUATION OF THE EFFECT OF OZONE EXPOSURE ON DECAY DEVELOPMENT AND FRUIT PHYSIOLOGICAL BEHAVIOR. Acta Horticulturae, 2001, , 429-430.	0.2	4

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91	Effect of Low Pressure and Low Oxygen Treatments on Fruit Quality and the In Vivo Growth of Penicillium digitatum and Penicillium italicum in Oranges. Horticulturae, 2021, 7, 582.	2.8	4
92	First Report of Alternaria alternata Causing Postharvest Black Spot of Fresh Date Palm Fruit in Spain. Plant Disease, 2013, 97, 286-286.	1.4	3
93	First Report of Black Heart of Pomegranate Caused by Alternaria alternata in Spain. Plant Disease, 2016, 100, 1952-1952.	1.4	3
94	THE INFLUENCE OF EXOGENOUS ETHYLENE APPLICATION DURING COLD STORAGE ON STONE FRUIT QUALITY AND BROWN ROT DEVELOPMENT. Acta Horticulturae, 2003, , 269-276.	0.2	2
95	SHORT-TERM CO2 EXPOSURE AT CURING TEMPERATURE TO CONTROL POSTHARVEST GREEN MOLD OF MANDARINS. Acta Horticulturae, 2008, , 257-263.	0.2	2
96	IMPROVING POMEGRANATE FRUIT QUALITY BY MEANS OF WATERING MANAGEMENT IN SEMI-ARID EASTERN SPAIN. Acta Horticulturae, 2015, , 431-436.	0.2	2
97	First Report of Penicillium ulaiense Causing Postharvest Whisker Mold of Oranges (Citrus) Tj ETQq1 1 0.784314 rgBT /Over	1.4	2
98	Citrus Fruits. , 2019, , 3-54.		2
99	GRAS Salts as Alternative Low-Toxicity Chemicals for Postharvest Preservation of Fresh Horticultural Products. Plant Pathology in the 21st Century, 2021, , 163-179.	0.9	2
100	INFLUENCE OF INDUCED RIPENING AND COLD STORAGE PROTOCOLS ON THE INCIDENCE OF POSTHARVEST DISEASES OF DATE PALM FRUIT. Acta Horticulturae, 2011, , 235-241.	0.2	1
101	SHORT CO2 EXPOSURE FOR INHIBITION OF POSTHARVEST GREY MOULD OF POMEGRANATE FRUIT. Acta Horticulturae, 2012, , 371-377.	0.2	1
102	EFFECT OF ETHYLENE DEGREENING ON THE DEVELOPMENT OF CITRUS POSTHARVEST GREEN AND BLUE MOLDS. Acta Horticulturae, 2013, , 633-638.	0.2	1
103	BROWNING INHIBITION AND MICROBIAL CONTROL IN FRESH-CUT PERSIMMON (DIOSPYROS KAKI 'ROJO) Tj ETQq1 1 0.784314 rgBT	0.2	1
104	Characterization of fruit traits from â€˜Mollar de Elcheâ€™ pomegranate progenies. Acta Horticulturae, 2015, , 25-30.	0.2	1
105	Paraben sodium salts for the control of postharvest green and blue molds of citrus fruit. Acta Horticulturae, 2016, , 201-206.	0.2	1
106	Non-Polluting Chemical Approaches to Control Citrus Postharvest Diseases. Journal of Bacteriology & Mycology Open Access, 2016, 2, .	0.2	1
107	DEVELOPMENT OF ANTIFUNGAL HYDROXYPROPYL METHYLCELLULOSE-LIPID EDIBLE COMPOSITE FILMS AND COATINGS TO CONTROL POSTHARVEST GREEN AND BLUE MOLDS ON HYBRID MANDARINS 'ORTANIQUE'. Acta Horticulturae, 2010, , 1473-1480.	0.2	0
108	INFLUENCE OF PARABEN CONCENTRATION ON THE DEVELOPMENT OF GREEN AND BLUE MOLDS ON 'VALENCIA' ORANGE FRUIT. Acta Horticulturae, 2015, , 1633-1637.	0.2	0

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109	Browning inhibition and microbial control in fresh-cut persimmon (Diospyros kaki â€˜Rojo) Tj ETQq1 1 0.784314 rgBT /Overloc 2016, , 305-310.	0.2	0
110	Effects of chemical compounds and hot water on quality of fresh-cut white cabbage (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	0.2	0
111	Subtropical fruits: Citrus. , 2020, , 411-419.		0