

# Lluís Palou

## List of Publications by Year in descending order

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111  
papers

3,982  
citations

117625

34  
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133252

59  
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113  
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113  
docs citations

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times ranked

3103  
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch-based antifungal edible coatings to control sour rot caused by <i>Geotrichum citri-aurantii</i> and maintain postharvest quality of 'Fino' lemon. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 794-800.	3.5	10
2	Natural Pectin-Based Edible Composite Coatings with Antifungal Properties to Control Green Mold and Reduce Losses of 'Valencia' Oranges. <i>Foods</i> , 2022, 11, 1083.	4.3	14
3	Postharvest Rot of Pomegranate Fruit in Southern Italy: Characterization of the Main Pathogens. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 475.	3.5	14
4	Antifungal Hydroxypropyl Methylcellulose (HPMC)-Lipid Composite Edible Coatings and Modified Atmosphere Packaging (MAP) to Reduce Postharvest Decay and Improve Storability of 'Mollar De Elche' Pomegranates. <i>Coatings</i> , 2021, 11, 308.	2.6	11
5	Hydroxypropyl Methylcellulose-Based Edible Coatings Formulated with Antifungal Food Additives to Reduce <i>Alternaria</i> Black Spot and Maintain Postharvest Quality of Cold-Stored 'Rojo Brillante' Persimmons. <i>Agronomy</i> , 2021, 11, 757.	3.0	8
6	Postharvest Treatments with Sulfur-Containing Food Additives to Control Major Fungal Pathogens of Stone Fruits. <i>Foods</i> , 2021, 10, 2115.	4.3	5
7	Starch-glycerol monostearate edible coatings formulated with sodium benzoate control postharvest citrus diseases caused by <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> . <i>Phytopathologia Mediterranea</i> , 2021, 60, 265-279.	1.3	5
8	Optimization of antifungal edible pregelatinized potato starch-based coating formulations by response surface methodology to extend postharvest life of 'Orri' mandarins. <i>Scientia Horticulturae</i> , 2021, 288, 110394.	3.6	11
9	GRAS Salts as Alternative Low-Toxicity Chemicals for Postharvest Preservation of Fresh Horticultural Products. <i>Plant Pathology in the 21st Century</i> , 2021, , 163-179.	0.9	2
10	Effect of Low Pressure and Low Oxygen Treatments on Fruit Quality and the In Vivo Growth of <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> in Oranges. <i>Horticulturae</i> , 2021, 7, 582.	2.8	4
11	Curative activity of postharvest GRAS salt treatments to control citrus sour rot caused by <i>Geotrichum citri-aurantii</i> . <i>International Journal of Food Microbiology</i> , 2020, 335, 108860.	4.7	23
12	Edible Coatings Formulated with Antifungal GRAS Salts to Control Citrus Anthracnose Caused by <i>Colletotrichum gloeosporioides</i> and Preserve Postharvest Fruit Quality. <i>Coatings</i> , 2020, 10, 730.	2.6	17
13	Control of major citrus postharvest diseases by sulfur-containing food additives. <i>International Journal of Food Microbiology</i> , 2020, 330, 108713.	4.7	25
14	Subtropical fruits: Citrus. , 2020, , 411-419.		0
15	Postharvest technology of citrus fruits. , 2020, , 421-446.		22
16	Antifungal Starch-Gellan Edible Coatings with Thyme Essential Oil for the Postharvest Preservation of Apple and Persimmon. <i>Coatings</i> , 2019, 9, 333.	2.6	47
17	Antifungal activity of GRAS salts against <i>Lasiodiplodia theobromae</i> in vitro and as ingredients of hydroxypropyl methylcellulose-lipid composite edible coatings to control <i>Diplodia</i> stem-end rot and maintain postharvest quality of citrus fruit. <i>International Journal of Food Microbiology</i> , 2019, 301, 9-18.	4.7	33
18	First Report of <i>Penicillium ulaiense</i> Causing Postharvest Whisker Mold of Oranges ( <i>Citrus</i> )	1.4	2

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19	Citrus Fruits. , 2019, , 3-54.		2
20	Postharvest Treatments with GRAS Salts to Control Fresh Fruit Decay. Horticulturae, 2018, 4, 46.	2.8	69
21	Functional Ag-exchanged Zeolites as Biocide Agents. ChemistrySelect, 2018, 3, 4676-4682.	1.5	10
22	Integration of antimicrobial pectin-based edible coating and active modified atmosphere packaging to preserve the quality and microbial safety of fresh-cut persimmon ( <i>Diospyros kaki</i> Thunb. cv. Rojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	0.0	0
23	Ag-zeolites as fungicidal material: Control of citrus green mold caused by <i>Penicillium digitatum</i> . Microporous and Mesoporous Materials, 2017, 254, 69-76.	4.4	23
24	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
25	Paraben sodium salts for the control of postharvest green and blue molds of citrus fruit. Acta Horticulturae, 2016, , 201-206.	0.2	1
26	Short-Term Exposure to High CO <sub>2</sub> and O <sub>2</sub> Atmospheres to Inhibit Postharvest Gray Mold of Pomegranate Fruit. Plant Disease, 2016, 100, 424-430.	1.4	6
27	Browning inhibition and microbial control in fresh-cut persimmon ( <i>Diospyros kaki</i> 'Rojo) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 382 2016, , 305-310.	0.2	0
28	Effects of chemical compounds and hot water on quality of fresh-cut white cabbage ( <i>Brassica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	0.2	0
29	Incidence and etiology of postharvest fungal diseases of loquat fruit ( <i>Eriobotrya japonica</i> (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 382	1.7	13
30	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
31	The effects of postharvest carbon dioxide and a cold storage treatment on <i>Tuta absoluta</i> mortality and tomato fruit quality. Postharvest Biology and Technology, 2016, 120, 213-221.	6.0	7
32	Synergism between potassium sorbate dips and brief exposure to high CO <sub>2</sub> or O <sub>2</sub> at curing temperature for the control of citrus postharvest green and blue molds. Crop Protection, 2016, 81, 43-46.	2.1	8
33	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
34	Browning inhibition and microbial control in fresh-cut persimmon ( <i>Diospyros kaki</i> Thunb. cv. Rojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	6.0	64
35	Non-Polluting Chemical Approaches to Control Citrus Postharvest Diseases. Journal of Bacteriology & Mycology Open Access, 2016, 2, .	0.2	1
36	First Report of Black Heart of Pomegranate Caused by <i>Alternaria alternata</i> in Spain. Plant Disease, 2016, 100, 1952-1952.	1.4	3

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37	BROWNING INHIBITION AND MICROBIAL CONTROL IN FRESH-CUT PERSIMMON (DIOSPYROS KAKI 'ROJO) Tj ETQq1 1,0,784314 rgBT / O	0.2	1
38	INFLUENCE OF PARABEN CONCENTRATION ON THE DEVELOPMENT OF GREEN AND BLUE MOLDS ON 'VALENCIA' ORANGE FRUIT. Acta Horticulturae, 2015, , 1633-1637.	0.2	0
39	IMPROVING POMEGRANATE FRUIT QUALITY BY MEANS OF WATERING MANAGEMENT IN SEMI-ARID EASTERN SPAIN. Acta Horticulturae, 2015, , 431-436.	0.2	2
40	Characterization of fruit traits from "Mollar de Elche"™ pomegranate progenies. Acta Horticulturae, 2015, , 25-30.	0.2	1
41	Antifungal Edible Coatings for Fresh Citrus Fruit: A Review. Coatings, 2015, 5, 962-986.	2.6	122
42	Nutrient status and irrigation management affect anthocyanins in "Mollar de Elche"™ pomegranate. Acta Horticulturae, 2015, , 85-92.	0.2	9
43	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
44	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
45	Incidence and Etiology of Postharvest Fungal Diseases of Persimmon (<i>Diospyros kaki</i> Thunb. cv.) Tj ETQq1 1,0,784314 rgBT / O	1.4	19
46	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
47	Evaluating food additives as antifungal agents against <i>Monilinia fructicola</i> in vitro and in hydroxypropyl methylcellulose-lipid composite edible coatings for plums. International Journal of Food Microbiology, 2014, 179, 72-79.	4.7	54
48	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
49	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
50	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
51	Penicillium digitatum, Penicillium italicum (Green Mold, Blue Mold). , 2014, , 45-102.		50
52	Antifungal activity of sodium propylparaben alone or in combination with low doses of imazalil against <i>Penicillium</i> decay on citrus fruit. European Journal of Plant Pathology, 2014, 140, 145-157.	1.7	4
53	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
54	Effect of sustained and regulated deficit irrigation on fruit quality of pomegranate cv. "Mollar de Elche"™ at harvest and during cold storage. Agricultural Water Management, 2013, 125, 61-70.	5.6	76

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55	Postharvest Fruit rot of Persimmon ( <i>Diospyros kaki</i> ) in Spain Caused by <i>Lasiodiplodia theobromae</i> and <i>Neofusicoccum</i> spp.. Journal of Phytopathology, 2013, 161, 625-631.	1.0	10
56	Early decay detection in citrus fruit using laser-light backscattering imaging. Postharvest Biology and Technology, 2013, 86, 424-430.	6.0	54
57	Antifungal activity of food additives in vitro and as ingredients of hydroxypropyl methylcellulose-lipid edible coatings against <i>Botrytis cinerea</i> and <i>Alternaria alternata</i> on cherry tomato fruit. International Journal of Food Microbiology, 2013, 166, 391-398.	4.7	53
58	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
59	Control of citrus postharvest penicillium molds with sodium ethylparaben. Crop Protection, 2013, 46, 44-51.	2.1	28
60	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
61	Postharvest Anthracnose of Persimmon Fruit Caused by <i>Colletotrichum gloeosporioides</i> First Reported in Spain. Plant Disease, 2013, 97, 691-691.	1.4	13
62	EFFECT OF ETHYLENE DEGREENING ON THE DEVELOPMENT OF CITRUS POSTHARVEST GREEN AND BLUE MOLDS. Acta Horticulturae, 2013, , 633-638.	0.2	1
63	First Report of <i>Alternaria alternata</i> Causing Postharvest Black Spot of Fresh Date Palm Fruit in Spain. Plant Disease, 2013, 97, 286-286.	1.4	3
64	First Report of <i>Penicillium expansum</i> Causing Postharvest Blue Mold of Fresh Date Palm Fruit ( <i>Phoenix dactylifera</i> ) in Spain. Plant Disease, 2013, 97, 846-846.	1.4	6
65	First report of <i>Alternaria alternata</i> causing postharvest black spot of persimmon in Spain. Australasian Plant Disease Notes, 2012, 7, 41-42.	0.7	11
66	Short Exposure to High CO <sub>2</sub> and O <sub>2</sub> at Curing Temperature to Control Postharvest Diseases of Citrus Fruit. Plant Disease, 2012, 96, 423-430.	1.4	12
67	SHORT CO <sub>2</sub> EXPOSURE FOR INHIBITION OF POSTHARVEST GREY MOULD OF POMEGRANATE FRUIT. Acta Horticulturae, 2012, , 371-377.	0.2	1
68	Effect of X-ray irradiation on nutritional and antifungal bioactive compounds of <i>Clemenules</i> ™ clementine mandarins. Postharvest Biology and Technology, 2012, 68, 47-53.	6.0	24
69	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
70	Performance of hydroxypropyl methylcellulose (HPMC)-lipid edible coatings with antifungal food additives during cold storage of <i>Clemenules</i> ™ mandarins. LWT - Food Science and Technology, 2011, 44, 2342-2348.	5.2	45
71	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
72	Effect of insecticidal atmosphere and low dose X-ray irradiation in combination with cold quarantine storage on bioactive compounds of clementine mandarins cv. <i>Clemenules</i> ™. International Journal of Food Science and Technology, 2011, 46, 612-619.	2.7	9

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73	Control of citrus postharvest decay by ammonia gas fumigation and its influence on the efficacy of the fungicide imazalil. <i>Postharvest Biology and Technology</i> , 2011, 59, 85-93.	6.0	24
74	Evaluation of the use of sulfur dioxide to reduce postharvest losses on dark and green figs. <i>Postharvest Biology and Technology</i> , 2011, 59, 150-158.	6.0	53
75	The monoterpene limonene in orange peels attracts pests and microorganisms. <i>Plant Signaling and Behavior</i> , 2011, 6, 1820-1823.	2.4	32
76	Terpene Down-Regulation in Orange Reveals the Role of Fruit Aromas in Mediating Interactions with Insect Herbivores and Pathogens. <i>Plant Physiology</i> , 2011, 156, 793-802.	4.8	99
77	DEVELOPMENT OF ANTIFUNGAL HYDROXYPROPYL METHYLCELLULOSE-LIPID EDIBLE COMPOSITE FILMS AND COATINGS TO CONTROL POSTHARVEST GREEN AND BLUE MOLDS ON HYBRID MANDARINS 'ORTANIQUE'. <i>Acta Horticulturae</i> , 2010, , 1473-1480.	0.2	0
78	Control of brown rot of stone fruits by brief heated water immersion treatments. <i>Crop Protection</i> , 2010, 29, 903-906.	2.1	37
79	Effects of CO <sub>2</sub> and O <sub>2</sub> shocks at high temperature on postharvest quality of cold-stored citrus fruit. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2062-2070.	2.7	5
80	Effect of Antifungal Hydroxypropyl Methylcellulose-Lipid Edible Composite Coatings on Penicillium Decay Development and Postharvest Quality of Cold-Stored 'Ortanique' Mandarins. <i>Journal of Food Science</i> , 2010, 75, S418-26.	3.1	42
81	Evaluation of Food Additives as Alternative or Complementary Chemicals to Conventional Fungicides for the Control of Major Postharvest Diseases of Stone Fruit. <i>Journal of Food Protection</i> , 2009, 72, 1037-1046.	1.7	39
82	Evaluation of brief potassium sorbate dips to control postharvest penicillium decay on major citrus species and cultivars. <i>Postharvest Biology and Technology</i> , 2009, 52, 117-125.	6.0	50
83	Effect of antifungal hydroxypropyl methylcellulose (HPMC)-lipid edible composite coatings on postharvest decay development and quality attributes of cold-stored 'Valencia' oranges. <i>Postharvest Biology and Technology</i> , 2009, 54, 72-79.	6.0	81
84	Curative and Preventive Activity of Hydroxypropyl Methylcellulose-Lipid Edible Composite Coatings Containing Antifungal Food Additives to Control Citrus Postharvest Green and Blue Molds. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2770-2777.	5.2	64
85	Potassium Sorbate Residue Levels and Persistence in Citrus Fruit as Detected by a Simple Colorimetric Method. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3458-3463.	5.2	7
86	ASSESSMENT OF FUNGAL PATHOGENS CAUSING POSTHARVEST DECAY OF POMEGRANATE IN SOUTHEAST SPAIN. <i>Acta Horticulturae</i> , 2009, , 305-312.	0.2	8
87	FUNGI ASSOCIATED WITH POSTHARVEST DECAY OF PERSIMMON IN SPAIN. <i>Acta Horticulturae</i> , 2009, , 275-280.	0.2	9
88	Relationship between sensory and physico-chemical quality parameters of cold-stored "Clemenules" mandarins coated with two commercial waxes. <i>Spanish Journal of Agricultural Research</i> , 2009, 7, 181.	0.6	21
89	Physico-chemical and sensory quality of 'Clemenules' mandarins and survival of the Mediterranean fruit fly as affected by complementary cold and carbon dioxide quarantine treatments. <i>Postharvest Biology and Technology</i> , 2008, 48, 443-450.	6.0	25
90	Preventive and curative activity of combined treatments of sodium carbonates and Pantoea agglomerans CPA-2 to control postharvest green mold of citrus fruit. <i>Postharvest Biology and Technology</i> , 2008, 50, 1-7.	6.0	75

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91	Inhibition of <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> by Hydroxypropyl Methylcellulose~Lipid Edible Composite Films Containing Food Additives with Antifungal Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11270-11278.	5.2	68
92	SHORT-TERM CO <sub>2</sub> EXPOSURE AT CURING TEMPERATURE TO CONTROL POSTHARVEST GREEN MOLD OF MANDARINS. <i>Acta Horticulturae</i> , 2008, , 257-263.	0.2	2
93	Controlled in vivo infestation of mandarin fruit with <i>Ceratitis capitata</i> for development of quarantine treatments. <i>Spanish Journal of Agricultural Research</i> , 2008, 6, 434.	0.6	6
94	Effect of X-ray irradiation on fruit quality of clementine mandarin cv. "Clemenules"™. <i>Radiation Physics and Chemistry</i> , 2007, 76, 1631-1635.	2.8	31
95	Combination of postharvest antifungal chemical treatments and controlled atmosphere storage to control gray mold and improve storability of "Wonderful"™ pomegranates. <i>Postharvest Biology and Technology</i> , 2007, 43, 133-142.	6.0	56
96	Effects of X-ray irradiation and sodium carbonate treatments on postharvest <i>Penicillium</i> decay and quality attributes of clementine mandarins. <i>Postharvest Biology and Technology</i> , 2007, 46, 252-261.	6.0	45
97	Combined postharvest X-ray and cold quarantine treatments against the Mediterranean fruit fly in "Clemenules" mandarins. <i>Spanish Journal of Agricultural Research</i> , 2007, 5, 569.	0.6	15
98	EFFECT OF SHORT-TERM EXPOSURE TO CO <sub>2</sub> -ENRICHED ATMOSPHERES ON "VALENCIA" ORANGE QUALITY. <i>Acta Horticulturae</i> , 2005, , 1077-1082.	0.2	4
99	Effect of continuous exposure to exogenous ethylene during cold storage on postharvest decay development and quality attributes of stone fruits and table grapes. <i>Postharvest Biology and Technology</i> , 2003, 27, 243-254.	6.0	65
100	Ozone gas penetration and control of the sporulation of <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> within commercial packages of oranges during cold storage. <i>Crop Protection</i> , 2003, 22, 1131-1134.	2.1	83
101	THE INFLUENCE OF EXOGENOUS ETHYLENE APPLICATION DURING COLD STORAGE ON STONE FRUIT QUALITY AND BROWN ROT DEVELOPMENT. <i>Acta Horticulturae</i> , 2003, , 269-276.	0.2	2
102	POSTHARVEST TREATMENTS TO REDUCE THE HARMFUL EFFECTS OF ETHYLENE ON APRICOTS. <i>Acta Horticulturae</i> , 2003, , 31-38.	0.2	17
103	Effects of continuous 0.3 ppm ozone exposure on decay development and physiological responses of peaches and table grapes in cold storage. <i>Postharvest Biology and Technology</i> , 2002, 24, 39-48.	6.0	221
104	Hot water, sodium carbonate, and sodium bicarbonate for the control of postharvest green and blue molds of clementine mandarins. <i>Postharvest Biology and Technology</i> , 2002, 24, 93-96.	6.0	124
105	Evaluation of food additives and low-toxicity compounds as alternative chemicals for the control of <i>Penicillium digitatum</i> and <i>Penicillium italicum</i> on citrus fruit. <i>Pest Management Science</i> , 2002, 58, 459-466.	3.4	107
106	Concentration by Time Product and Gas Penetration after Marine Container Fumigation of Table Grapes with Reduced Doses of Sulfur Dioxide. <i>HortTechnology</i> , 2002, 12, 241-245.	0.9	30
107	Control of Postharvest Blue and Green Molds of Oranges by Hot Water, Sodium Carbonate, and Sodium Bicarbonate. <i>Plant Disease</i> , 2001, 85, 371-376.	1.4	174
108	UNDERSTANDING THE ROLE OF ETHYLENE IN PEACH COLD STORAGE LIFE. <i>Acta Horticulturae</i> , 2001, , 287-288.	0.2	8

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109	Effect of Gaseous Ozone Exposure on the Development of Green and Blue Molds on Cold Stored Citrus Fruit. <i>Plant Disease</i> , 2001, 85, 632-638.	1.4	122
110	Title is missing!. <i>European Journal of Plant Pathology</i> , 2001, 107, 685-694.	1.7	89
111	EVALUATION OF THE EFFECT OF OZONE EXPOSURE ON DECAY DEVELOPMENT AND FRUIT PHYSIOLOGICAL BEHAVIOR. <i>Acta Horticulturae</i> , 2001, , 429-430.	0.2	4