

Fabian Guillen

List of Publications by Year in descending order

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107
papers

6,630
citations

46918

47
h-index

64668

79
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110
all docs

110
docs citations

110
times ranked

4356
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Constituents and Antioxidant Activity of Sweet Cherry at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2005, 53, 2741-2745.	2.4	347
2	Postharvest sweet cherry quality and safety maintenance by Aloe vera treatment: A new edible coating. Postharvest Biology and Technology, 2006, 39, 93-100.	2.9	311
3	The use of natural antifungal compounds improves the beneficial effect of MAP in sweet cherry storage. Innovative Food Science and Emerging Technologies, 2005, 6, 115-123.	2.7	259
4	Novel Edible Coating Based on Aloe vera Gel To Maintain Table Grape Quality and Safety. Journal of Agricultural and Food Chemistry, 2005, 53, 7807-7813.	2.4	240
5	The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes. Postharvest Biology and Technology, 2006, 41, 317-327.	2.9	216
6	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. Food Chemistry, 2011, 124, 964-970.	4.2	210
7	Tools to Maintain Postharvest Fruit and Vegetable Quality through the Inhibition of Ethylene Action: A Review. Critical Reviews in Food Science and Nutrition, 2007, 47, 543-560.	5.4	201
8	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. Postharvest Biology and Technology, 2013, 77, 1-6.	2.9	200
9	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. Postharvest Biology and Technology, 2007, 44, 19-25.	2.9	177
10	Maintenance of broccoli quality and functional properties during cold storage as affected by modified atmosphere packaging. Postharvest Biology and Technology, 2006, 39, 61-68.	2.9	165
11	Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry. Journal of Agricultural and Food Chemistry, 2011, 59, 5483-5489.	2.4	162
12	Improvement of Table Grapes Quality and Safety by the Combination of Modified Atmosphere Packaging (MAP) and Eugenol, Menthol, or Thymol. Journal of Agricultural and Food Chemistry, 2005, 53, 7458-7464.	2.4	156
13	Maturity Stage at Harvest Determines the Fruit Quality and Antioxidant Potential after Storage of Sweet Cherry Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 3240-3246.	2.4	139
14	Use of alginate or zein as edible coatings to delay postharvest ripening process and to maintain tomato (<i>Solanum lycopersicon</i> Mill) quality. Journal of the Science of Food and Agriculture, 2008, 88, 1287-1293.	1.7	135
15	Use of Aloe vera Gel Coating Preserves the Functional Properties of Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 3882-3886.	2.4	134
16	Changes in hydrophilic and lipophilic antioxidant activity and related bioactive compounds during postharvest storage of yellow and purple plum cultivars. Postharvest Biology and Technology, 2009, 51, 354-363.	2.9	131
17	Influence of carvacrol on survival of <i>Botrytis cinerea</i> inoculated in table grapes. International Journal of Food Microbiology, 2007, 115, 144-148.	2.1	112
18	Antifungal efficacy of Aloe vera in vitro and its use as a preharvest treatment to maintain postharvest table grape quality. Postharvest Biology and Technology, 2010, 57, 183-188.	2.9	111

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19	Aloe arborescens and Aloe vera gels as coatings in delaying postharvest ripening in peach and plum fruit. <i>Postharvest Biology and Technology</i> , 2013, 83, 54-57.	2.9	109
20	Use of Activated Carbon inside Modified Atmosphere Packages To Maintain Tomato Fruit Quality during Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2229-2235.	2.4	103
21	Effects of exogenous putrescine on improving shelf life of four plum cultivars. <i>Postharvest Biology and Technology</i> , 2003, 30, 259-271.	2.9	101
22	Quality and antioxidant properties on sweet cherries as affected by preharvest salicylic and acetylsalicylic acids treatments. <i>Food Chemistry</i> , 2014, 160, 226-232.	4.2	99
23	Aloe vera gel coating maintains quality and safety of ready-to-eat pomegranate arils. <i>Postharvest Biology and Technology</i> , 2013, 86, 107-112.	2.9	91
24	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 43, 23-27.	2.9	88
25	The addition of essential oils to MAP as a tool to maintain the overall quality of fruits. <i>Trends in Food Science and Technology</i> , 2008, 19, 464-471.	7.8	87
26	Quality improvement and extension of shelf life by 1-methylcyclopropene in plum as affected by ripening stage at harvest. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 339-348.	2.7	85
27	Reduction of nectarine decay caused by <i>Rhizopus stolonifer</i> , <i>Botrytis cinerea</i> and <i>Penicillium digitatum</i> with Aloe vera gel alone or with the addition of thymol. <i>International Journal of Food Microbiology</i> , 2011, 151, 241-246.	2.1	85
28	Improvement of the Overall Quality of Table Grapes Stored under Modified Atmosphere Packaging in Combination with Natural Antimicrobial Compounds. <i>Journal of Food Science</i> , 2007, 72, S185-S190.	1.5	81
29	Changes in physicochemical and nutritive parameters and bioactive compounds during development and on-tree ripening of eight plum cultivars: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2499-2507.	1.7	80
30	Characterisation of gels from different Aloe spp. as antifungal treatment: Potential crops for industrial applications. <i>Industrial Crops and Products</i> , 2013, 42, 223-230.	2.5	80
31	1-Methylcyclopropene Increases Storability and Shelf Life in Climacteric and Nonclimacteric Plums. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4680-4686.	2.4	79
32	Sensory, Nutritive and Functional Properties of Sweet Cherry as Affected by Cultivar and Ripening Stage. <i>Food Science and Technology International</i> , 2009, 15, 535-543.	1.1	79
33	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2006, 42, 235-242.	2.9	78
34	Role of polyamines in extending shelf life and the reduction of mechanical damage during plum (<i>Prunus salicina</i> Lindl.) storage. <i>Postharvest Biology and Technology</i> , 2002, 25, 25-32.	2.9	77
35	Antioxidant and nutritive constituents during sweet pepper development and ripening are enhanced by nitrophenolate treatments. <i>Food Chemistry</i> , 2010, 118, 497-503.	4.2	77
36	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with Î³-aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. <i>Food Chemistry</i> , 2020, 306, 125634.	4.2	75

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37	Prestorage Heat Treatment To Maintain Nutritive and Functional Properties during Postharvest Cold Storage of Pomegranate. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8495-8500.	2.4	73
38	Role of calcium and heat treatments in alleviating physiological changes induced by mechanical damage in plum. <i>Postharvest Biology and Technology</i> , 2004, 34, 155-167.	2.9	72
39	The essential oils thymol and carvacrol applied in the packing lines avoid lemon spoilage and maintain quality during storage. <i>Food Control</i> , 2014, 35, 132-136.	2.8	72
40	Postharvest treatments with L-lysine, L-arginine, L-glutamic acid, methyl jasmonate, or methyl salicylate enhance chilling tolerance of blood orange fruit at prolonged cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6408-6417.	1.7	71
41	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 2. Improvement of fruit quality and antioxidant systems during postharvest storage. <i>Postharvest Biology and Technology</i> , 2014, 98, 115-122.	2.9	67
42	Preharvest salicylic acid and acetylsalicylic acid treatments preserve quality and enhance antioxidant systems during postharvest storage of sweet cherry cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1220-1228.	1.7	61
43	Methyl salicylate treatments of sweet cherry trees increase antioxidant systems in fruit at harvest and during storage. <i>Postharvest Biology and Technology</i> , 2015, 109, 106-113.	2.9	59
44	The addition of rosehip oil to Aloe gels improves their properties as postharvest coatings for maintaining quality in plum. <i>Food Chemistry</i> , 2017, 217, 585-592.	4.2	56
45	Methyl jasmonate effects on table grape ripening, vine yield, berry quality and bioactive compounds depend on applied concentration. <i>Scientia Horticulturae</i> , 2019, 247, 380-389.	1.7	54
46	Extraction Processes with Several Solvents on Total Bioactive Compounds in Different Organs of Three Medicinal Plants. <i>Molecules</i> , 2020, 25, 4672.	1.7	53
47	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 1. Improvement of fruit growth and quality attributes at harvest. <i>Postharvest Biology and Technology</i> , 2014, 98, 98-105.	2.9	52
48	The Effects of Salicylic Acid and Its Derivatives on Increasing Pomegranate Fruit Quality and Bioactive Compounds at Harvest and During Storage. <i>Frontiers in Plant Science</i> , 2020, 11, 668.	1.7	50
49	Modified atmosphere packaging of yellow and purple plum cultivars. 2. Effect on bioactive compounds and antioxidant activity. <i>Postharvest Biology and Technology</i> , 2011, 61, 110-116.	2.9	49
50	Preharvest application of methyl jasmonate increases crop yield, fruit quality and bioactive compounds in pomegranate 'Mollar de Elche'™ at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 145-153.	1.7	49
51	Effect of preharvest sprays containing calcium, magnesium and titanium on the quality of peaches and nectarines at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1270-1276.	1.7	48
52	The Application of Polyamines by Pressure or Immersion as a Tool To Maintain Functional Properties in Stored Pomegranate Arils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 755-760.	2.4	46
53	Preharvest or a combination of preharvest and postharvest treatments with methyl jasmonate reduced chilling injury, by maintaining higher unsaturated fatty acids, and increased aril colour and phenolics content in pomegranate. <i>Postharvest Biology and Technology</i> , 2020, 167, 111226.	2.9	40
54	Preharvest methyl jasmonate treatments increase antioxidant systems in lemon fruit without affecting yield or other fruit quality parameters. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5035-5043.	1.7	37

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55	Could the 1-MCP treatment effectiveness in plum be affected by packaging?. <i>Postharvest Biology and Technology</i> , 2004, 34, 295-303.	2.9	36
56	The use of a natural fungicide as an alternative to preharvest synthetic fungicide treatments to control lettuce deterioration during postharvest storage. <i>Postharvest Biology and Technology</i> , 2008, 47, 54-60.	2.9	36
57	Changes in Bioactive Compounds, Antioxidant Activity, and Nutritional Quality of Blood Orange Cultivars at Different Storage Temperatures. <i>Antioxidants</i> , 2020, 9, 1016.	2.2	36
58	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke (<i>Helianthus tuberosus</i>). <i>Journal of Food Science</i> , 2010, 75, 1060-1066.	4.2	33
59	Effect of ethylene concentration on quality parameters of fresh tomatoes stored using a carbon-heat hybrid ethylene scrubber. <i>Postharvest Biology and Technology</i> , 2009, 51, 206-211.	2.9	31
60	Effect of oxalic acid on quality attributes of artichokes stored at ambient temperature. <i>Postharvest Biology and Technology</i> , 2014, 95, 60-63.	2.9	29
61	Use of a palladium catalyst to improve the capacity of activated carbon to absorb ethylene, and its effect on tomato ripening. <i>Spanish Journal of Agricultural Research</i> , 2007, 5, 579.	0.3	27
62	Development of a carbon-heat hybrid ethylene scrubber for fresh horticultural produce storage purposes. <i>Postharvest Biology and Technology</i> , 2009, 51, 200-205.	2.9	25
63	Melatonin Treatment of Apricot Trees Leads to Maintenance of Fruit Quality Attributes during Storage at Chilling and Non-Chilling Temperatures. <i>Agronomy</i> , 2021, 11, 917.	1.3	25
64	Postharvest Application of 24-Epibrassinolide Reduces Chilling Injury Symptoms and Enhances Bioactive Compounds Content and Antioxidant Activity of Blood Orange Fruit. <i>Frontiers in Plant Science</i> , 2021, 12, 629733.	1.7	24
65	Mining the apple genome reveals a family of nine ethylene receptor genes. <i>Postharvest Biology and Technology</i> , 2012, 72, 42-46.	2.9	20
66	Susceptibility of Blood Orange Cultivars to Chilling Injury Based on Antioxidant System and Physiological and Biochemical Responses at Different Storage Temperatures. <i>Foods</i> , 2020, 9, 1609.	1.9	20
67	Effect of Various Postharvest Treatment on Aroma Volatile Compounds of Blood Orange Fruit Exposed to Chilling Temperature After Long-Term Storage. <i>Food and Bioprocess Technology</i> , 2020, 13, 2054-2064.	2.6	19
68	Rosehip oil coating delays postharvest ripening and maintains quality of European and Japanese plum cultivars. <i>Postharvest Biology and Technology</i> , 2019, 155, 29-36.	2.9	18
69	Preharvest Salicylate Treatments Enhance Antioxidant Compounds, Color and Crop Yield in Low Pigmented-Table Grape Cultivars and Preserve Quality Traits during Storage. <i>Antioxidants</i> , 2020, 9, 832.	2.2	18
70	Melatonin Treatment of Pomegranate Trees Increases Crop Yield and Quality Parameters at Harvest and during Storage. <i>Agronomy</i> , 2021, 11, 861.	1.3	18
71	Preharvest application of methyl salicylate, acetyl salicylic acid and salicylic acid alleviated disease caused by <i>Botrytis cinerea</i> through stimulation of antioxidant system in table grapes. <i>International Journal of Food Microbiology</i> , 2020, 334, 108807.	2.1	17
72	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. <i>Antioxidants</i> , 2021, 10, 820.	2.2	17

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73	Preharvest Treatment with Oxalic Acid Improves Postharvest Storage of Lemon Fruit by Stimulation of the Antioxidant System and Phenolic Content. <i>Antioxidants</i> , 2021, 10, 963.	2.2	17
74	Effect of Thymol and Carvacrol Encapsulated in Hpâ€Œâ€ŒCyclodextrin by Two Inclusion Methods against <i>Geotrichum citriâ€Œaurantii</i> . <i>Journal of Food Science</i> , 2019, 84, 1513-1521.	1.5	16
75	Thymol Encapsulated into HP-â€Œ-Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. <i>Molecules</i> , 2020, 25, 4348.	1.7	15
76	Preharvest Application of Oxalic Acid Improved Pomegranate Fruit Yield, Quality, and Bioactive Compounds at Harvest in a Concentration-Dependent Manner. <i>Agronomy</i> , 2020, 10, 1522.	1.3	15
77	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. <i>Horticulturae</i> , 2021, 7, 320.	1.2	15
78	Melatonin Pre-harvest Treatments Leads to Maintenance of Sweet Cherry Quality During Storage by Increasing Antioxidant Systems. <i>Frontiers in Plant Science</i> , 2022, 13, 863467.	1.7	15
79	THE USE OF ALGINATE AS EDIBLE COATING ALONE OR IN COMBINATION WITH ESSENTIAL OILS MAINTAINED POSTHARVEST QUALITY OF TOMATO. <i>Acta Horticulturae</i> , 2010, , 1529-1534.	0.1	11
80	Is It Possible To Increase the Aloin Content of Aloe vera by the Use of Ultraviolet Light?. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2165-2170.	2.4	9
81	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. <i>Acta Horticulturae</i> , 2015, , 541-544.	0.1	9
82	Melatonin as a new postharvest treatment for increasing cut carnation (<i>Dianthus caryophyllus</i> L.) vase life. <i>Postharvest Biology and Technology</i> , 2022, 184, 111759.	2.9	9
83	Exogenous Application of Glycine Betaine Maintains Bioactive Compounds, Antioxidant Activity, and Physicochemical Attributes of Blood Orange Fruit During Prolonged Cold Storage. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	9
84	1-METHYLCYCLOPROPENE (1-MCP) INCREASED STORABILITY IN PLUM (PRUNUS SALICINA LINDL. CV. GOLDEN) Tj ETQq0 0 0,rgBT /Over	0.1	7
85	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. , 2016, , 185-201.		7
86	Fatty acid composition in relation to chilling susceptibility of blood orange cultivars at different storage temperatures. <i>Plant Physiology and Biochemistry</i> , 2021, 166, 770-776.	2.8	7
87	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. <i>Acta Horticulturae</i> , 2012, , 621-625.	0.1	6
88	USE OF MODIFIED ATMOSPHERE PACKAGING IMPROVES ANTIOXIDANT ACTIVITY AND BIOACTIVE COMPOUNDS DURING POSTHARVEST STORAGE OF 'COLLAR' FIGS. <i>Acta Horticulturae</i> , 2015, , 263-268.	0.1	5
89	Pre-harvest treatments of pepper plants with nitrophenolates increase crop yield and enhance nutritive and bioactive compounds in fruits at harvest and during storage. <i>Food Science and Technology International</i> , 2014, 20, 265-274.	1.1	4
90	Oxalic Acid Preharvest Treatment Improves Colour and Quality of Seedless Table Grape â€ŒMagentaâ€Œ™ Upregulating on-Vine Abscisic Acid Metabolism, Relative VvNCED1 Gene Expression, and the Antioxidant System in Berries. <i>Frontiers in Plant Science</i> , 2021, 12, 740240.	1.7	4

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91	Post-harvest Ripening of Tomato. , 2008, , 67-84.		3
92	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. Acta Horticulturae, 2013, , 399-403.	0.1	3
93	APPLICATION OF AN EDIBLE COATING BASED ON ALOE VERA TO IMPROVE GENERAL QUALITY OF MINIMAL PROCESSED POMEGRANATE ARILS. Acta Horticulturae, 2015, , 489-494.	0.1	3
94	Characterization of new early-season commercial apricot cultivars in Israel and comparison to a local cultivar. Israel Journal of Plant Sciences, 2016, 63, 31-37.	0.3	3
95	THE FUNCTIONAL PROPERTIES OF SWEET CHERRY AS A NEW CRITERION IN A BREEDING PROGRAM. Acta Horticulturae, 2009, , 275-280.	0.1	3
96	PREHARVEST APPLICATION OF ALOE VERA GEL EXHIBITS ANTIMICROBIAL ACTIVITY BY REDUCING YEAST, MOULD, AND AEROBIC COUNTS AT HARVEST IN SEVERAL PRUNUS SPP.. Acta Horticulturae, 2013, , 121-126.	0.1	2
97	A NOVEL ACTIVE PACKAGING BASED ON MAP AND ADDITION OF ESSENTIAL OILS MAINTAINS PLUM QUALITY AND ENHANCES ANTIOXIDANT PROPERTIES. Acta Horticulturae, 2013, , 1283-1289.	0.1	2
98	Melatonin: a new tool to increase yield and quality at harvest and to extend postharvest shelf-life of pomegranate. Acta Horticulturae, 2019, , 289-294.	0.1	2
99	HOW DOES COLD STORAGE AFFECT THE BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN PLUM CULTIVARS?. Acta Horticulturae, 2010, , 1167-1174.	0.1	1
100	THE QUALITY AND ANTIOXIDANT CAPACITY DURING STORAGE OF SWEET CHERRIES ARE AFFECTED BY RIPENING STAGE AT HARVEST. Acta Horticulturae, 2010, , 57-64.	0.1	1
101	The application of methyl jasmonate as pre-harvest treatment enhances yield, productivity and quality at harvest in pomegranate. Acta Horticulturae, 2019, , 157-162.	0.1	1
102	Post-harvest Ripening of Tomato. , 2008, , 67-84.		1
103	A NOVEL ACTIVE PACKAGING TO MAINTAIN QUALITY AND INCREASE SHELF LIFE AND SAFETY OF TABLE GRAPES. Acta Horticulturae, 2010, , 281-286.	0.1	0
104	EFFECT OF DIFFERENT PACKAGING MATERIALS ON THE QUALITY OF LEMON SLICES. Acta Horticulturae, 2015, , 237-240.	0.1	0
105	POSTHARVEST TREATMENTS WITH OXALIC ACID ON QUALITY OF THE EARLY-SEASON SWEET CHERRY CULTIVAR 'EARLY LORY'. Acta Horticulturae, 2015, , 173-178.	0.1	0
106	COMPARISON OF TWO TOMATO GENOTYPES BASED ON BIOACTIVE COMPOUNDS. Acta Horticulturae, 2010, , 59-62.	0.1	0
107	USE OF ALOE VERA GEL ON READY-TO-EAT POMEGRANATE ARILS. Acta Horticulturae, 2013, , 1529-1532.	0.1	0