

# Fabian Guillen

## List of Publications by Year in descending order

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107  
papers

6,630  
citations

46918

47  
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64668

79  
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110  
all docs

110  
docs citations

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times ranked

4356  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. <i>Horticulturae</i> , 2021, 7, 320.	1.2	15
10	Oxalic Acid Preharvest Treatment Improves Colour and Quality of Seedless Table Grape "Magenta"™ 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
11	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
12	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
13	Thymol Encapsulated into HP-Î²-Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. <i>Molecules</i> , 2020, 25, 4348.	1.7	15
14	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
15	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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	Postharvest treatments with $\gamma$ -aminobutyric 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
24	The application of methyl jasmonate as pre-harvest treatment enhances yield, productivity and quality at harvest in pomegranate. <i>Acta Horticulturae</i> , 2019, , 157-162.	0.1	1
25	Melatonin: a new tool to increase yield and quality at harvest and to extend postharvest shelf-life of pomegranate. <i>Acta Horticulturae</i> , 2019, , 289-294.	0.1	2
26	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
27	Effect of Thymol and Carvacrol Encapsulated in $\beta$ -Cyclodextrin by Two Inclusion Methods against <i>Geotrichum citri-aurantii</i> . <i>Journal of Food Science</i> , 2019, 84, 1513-1521.	1.5	16
28	Pre-harvest 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
29	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
30	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
31	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke ( <i>Cynara scolymus</i> L.). <i>Acta Horticulturae</i> , 2015, , 237-240.	0.1	0
32	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
33	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. <i>Acta Horticulturae</i> , 2016, , 185-201.	0.1	7
34	Characterization of new early-season commercial apricot cultivars in Israel and comparison to a local cultivar. <i>Israel Journal of Plant Sciences</i> , 2016, 63, 31-37.	0.3	3
35	EFFECT OF DIFFERENT PACKAGING MATERIALS ON THE QUALITY OF LEMON SLICES. <i>Acta Horticulturae</i> , 2015, , 237-240.	0.1	0
36	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

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37	APPLICATION OF AN EDIBLE COATING BASED ON ALOE VERA TO IMPROVE GENERAL QUALITY OF MINIMAL PROCESSED POMEGRANATE ARILS. <i>Acta Horticulturae</i> , 2015, , 489-494.	0.1	3
38	POSTHARVEST TREATMENTS WITH OXALIC ACID ON QUALITY OF THE EARLY-SEASON SWEET CHERRY CULTIVAR 'EARLY LORY'. <i>Acta Horticulturae</i> , 2015, , 173-178.	0.1	0
39	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
40	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
41	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
42	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
43	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
44	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
45	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
46	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
47	Characterisation of gels from different <i>Aloe</i> spp. as antifungal treatment: Potential crops for industrial applications. <i>Industrial Crops and Products</i> , 2013, 42, 223-230.	2.5	80
48	<i>Aloe vera</i> 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
49	Is It Possible To Increase the Aloin Content of <i>Aloe vera</i> by the Use of Ultraviolet Light?. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2165-2170.	2.4	9
50	<i>Aloe arborescens</i> and <i>Aloe vera</i> 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
51	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. <i>Postharvest Biology and Technology</i> , 2013, 77, 1-6.	2.9	200
52	PREHARVEST APPLICATION OF ALOE VERA GEL EXHIBITS ANTIMICROBIAL ACTIVITY BY REDUCING YEAST, MOULD, AND AEROBIC COUNTS AT HARVEST IN SEVERAL PRUNUS SPP.. <i>Acta Horticulturae</i> , 2013, , 121-126.	0.1	2
53	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. <i>Acta Horticulturae</i> , 2013, , 399-403.	0.1	3
54	A NOVEL ACTIVE PACKAGING BASED ON MAP AND ADDITION OF ESSENTIAL OILS MAINTAINS PLUM QUALITY AND ENHANCES ANTIOXIDANT PROPERTIES. <i>Acta Horticulturae</i> , 2013, , 1283-1289.	0.1	2

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55	USE OF ALOE VERA GEL ON READY-TO-EAT POMEGRANATE ARILS. <i>Acta Horticulturae</i> , 2013, , 1529-1532.	0.1	0
56	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. <i>Acta Horticulturae</i> , 2012, , 621-625.	0.1	6
57	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
58	Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5483-5489.	2.4	162
59	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
60	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
61	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. <i>Food Chemistry</i> , 2011, 124, 964-970.	4.2	210
62	HOW DOES COLD STORAGE AFFECT THE BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN PLUM CULTIVARS?. <i>Acta Horticulturae</i> , 2010, , 1167-1174.	0.1	1
63	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
64	Antifungal efficacy of Aloe vera in vitro and its use as a preharvest treatment to maintain postharvest table grape quality. <i>Postharvest Biology and Technology</i> , 2010, 57, 183-188.	2.9	111
65	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
66	THE QUALITY AND ANTIOXIDANT CAPACITY DURING STORAGE OF SWEET CHERRIES ARE AFFECTED BY RIPENING STAGE AT HARVEST. <i>Acta Horticulturae</i> , 2010, , 57-64.	0.1	1
67	A NOVEL ACTIVE PACKAGING TO MAINTAIN QUALITY AND INCREASE SHELF LIFE AND SAFETY OF TABLE GRAPES. <i>Acta Horticulturae</i> , 2010, , 281-286.	0.1	0
68	COMPARISON OF TWO TOMATO GENOTYPES BASED ON BIOACTIVE COMPOUNDS. <i>Acta Horticulturae</i> , 2010, , 59-62.	0.1	0
69	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
70	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
71	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
72	Changes in hydrophilic and lipophilic antioxidant activity and related bioactive compounds during postharvest storage of yellow and purple plum cultivars. <i>Postharvest Biology and Technology</i> , 2009, 51, 354-363.	2.9	131

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73	Maturity Stage at Harvest Determines the Fruit Quality and Antioxidant Potential after Storage of Sweet Cherry Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3240-3246.	2.4	139
74	THE FUNCTIONAL PROPERTIES OF SWEET CHERRY AS A NEW CRITERION IN A BREEDING PROGRAM. <i>Acta Horticulturae</i> , 2009, , 275-280.	0.1	3
75	Use of alginate or zein as edible coatings to delay postharvest ripening process and to maintain tomato ( <i>Solanum lycopersicon</i> Mill) quality. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1287-1293.	1.7	135
76	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
77	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
78	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
79	Post-harvest Ripening of Tomato. , 2008, , 67-84.		3
80	Post-harvest Ripening of Tomato. , 2008, , 67-84.		1
81	Tools to Maintain Postharvest Fruit and Vegetable Quality through the Inhibition of Ethylene Action: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 543-560.	5.4	201
82	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
83	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
84	Influence of carvacrol on survival of <i>Botrytis cinerea</i> inoculated in table grapes. <i>International Journal of Food Microbiology</i> , 2007, 115, 144-148.	2.1	112
85	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 43, 23-27.	2.9	88
86	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. <i>Postharvest Biology and Technology</i> , 2007, 44, 19-25.	2.9	177
87	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
88	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
89	Use of Aloe vera Gel Coating Preserves the Functional Properties of Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3882-3886.	2.4	134
90	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

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91	Maintenance of broccoli quality and functional properties during cold storage as affected by modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2006, 39, 61-68.	2.9	165
92	Postharvest sweet cherry quality and safety maintenance by Aloe vera treatment: A new edible coating. <i>Postharvest Biology and Technology</i> , 2006, 39, 93-100.	2.9	311
93	The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes. <i>Postharvest Biology and Technology</i> , 2006, 41, 317-327.	2.9	216
94	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2006, 42, 235-242.	2.9	78
95	The use of natural antifungal compounds improves the beneficial effect of MAP in sweet cherry storage. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 115-123.	2.7	259
96	Improvement of Table Grapes Quality and Safety by the Combination of Modified Atmosphere Packaging (MAP) and Eugenol, Menthol, or Thymol. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7458-7464.	2.4	156
97	Novel Edible Coating Based on Aloe vera Gel To Maintain Table Grape Quality and Safety. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7807-7813.	2.4	240
98	Chemical Constituents and Antioxidant Activity of Sweet Cherry at Different Ripening Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2741-2745.	2.4	347
99	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
100	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
101	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
102	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
103	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
104	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
105	1-METHYLCYCLOPROPENE (1-MCP) INCREASED STORABILITY IN PLUM (PRUNUS SALICINA LINDL. CV. GOLDEN) Tj <a href="https://doi.org/10.1016/j.posthres.2003.07.001">https://doi.org/10.1016/j.posthres.2003.07.001</a>	2.9	78
106	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
107	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