Ariel R Vicente

List of Publications by Year
in descending order

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61 papers	4,024 citations	172207 29 h-index	138251 58 g-index
61 all docs	61 docs citations	61 times ranked	4457 citing authors

#	Article	IF	Citations
1	Uniform ripening Encodes a Golden 2-like Transcription Factor Regulating Tomato Fruit Chloroplast Development. Science, 2012, 336, 1711-1715.	6.0	384
2	The linkage between cell wall metabolism and fruit softening: looking to the future. Journal of the Science of Food and Agriculture, 2007, 87, 1435-1448.	1.7	303
3	UV-C treatment delays postharvest senescence in broccoli florets. Postharvest Biology and Technology, 2006, 39, 204-210.	2.9	258
4	The intersection between cell wall disassembly, ripening, and fruit susceptibility to Botrytis cinerea. Proceedings of the National Academy of Sciences of the United States of America, 2008, 105, 859-864.	3.3	257
5	Berry antioxidants: small fruits providing large benefits. Journal of the Science of Food and Agriculture, 2014, 94, 825-833.	1.7	192
6	Strangers in the matrix: plant cell walls and pathogen susceptibility. Trends in Plant Science, 2008, 13, 610-617.	4.3	188
7	UV-C treatments reduce decay, retain quality and alleviate chilling injury in pepper. Postharvest Biology and Technology, 2005, 35, 69-78.	2.9	180
8	Combined use of UV-C irradiation and heat treatment to improve postharvest life of strawberry fruit. Journal of the Science of Food and Agriculture, 2004, 84, 1831-1838.	1.7	157
9	Effect of heat treatment on strawberry fruit damage and oxidative metabolism during storage. Postharvest Biology and Technology, 2006, 40, 116-122.	2.9	152
10	Effect of Short-Term Ozone Treatments on Tomato (Solanum lycopersicumL.) Fruit Quality and Cell Wall Degradation. Journal of Agricultural and Food Chemistry, 2010, 58, 594-599.	2.4	142
11	Effect of heat treatments on cell wall degradation and softening in strawberry fruit. Postharvest Biology and Technology, 2005, 38, 213-222.	2.9	140
12	Quality of heat-treated strawberry fruit during refrigerated storage. Postharvest Biology and Technology, 2002, 25, 59-71.	2.9	118
13	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 2. Analysis of Blueberry (VacciniumSpecies). Journal of Agricultural and Food Chemistry, 2007, 55, 4125-4130.	2.4	106
14	Effect of preharvest calcium applications on postharvest quality, softening and cell wall degradation of two blueberry (Vaccinium corymbosum) varieties. Postharvest Biology and Technology, 2010, 58, 98-103.	2.9	94
15	Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation. Plant Science, 2014, 229, 76-85.	1.7	93
16	1-Methylcyclopropene (1-MCP) delays senescence, maintains quality and reduces browning of non-climacteric eggplant (Solanum melongena L.) fruit. Postharvest Biology and Technology, 2011, 59, 10-15.	2.9	91
17	Developmental and metabolic plasticity of white-skinned grape berries in response to Botrytis cinerea during noble rot. Plant Physiology, 2015, 169, pp.00852.2015.	2.3	84
18	Cell wall modifications in chilling-injured plum fruit (Prunus salicina). Postharvest Biology and Technology, 2008, 48, 77-83.	2.9	68

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19	Effect of Dips in a 1-Methylcyclopropene-Generating Solution on â€˜Harrow Sun' Plums Stored under Different Temperature Regimes. Journal of Agricultural and Food Chemistry, 2007, 55, 7015-7020.	2.4	59
20	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 1. Analysis of Raspberry (Rubus idaeus). Journal of Agricultural and Food Chemistry, 2007, 55, 4119-4124.	2.4	59
21	Changes in quality and phenolic antioxidants in dark purple American eggplant (Solanum melongena L.) Tj ETQq1 1 0.784314 rgBT /Ove	2.9	53
22	Effect of radiation intensity on the outcome of postharvest UV-C treatments. Postharvest Biology and Technology, 2013, 83, 83-89.	2.9	53
23	Changes in red pepper antioxidants as affected by UV-C treatments and storage at chilling temperatures. LWT - Food Science and Technology, 2011, 44, 1666-1671.	2.5	51
24	Role of UV-B irradiation dose and intensity on color retention and antioxidant elicitation in broccoli florets (Brassica oleracea var. Italica). Postharvest Biology and Technology, 2017, 128, 76-82.	2.9	46
25	Nutritional Quality of Fruits and Vegetables. , 2009, , 57-106.		42
26	Cell wall disassembly events in boysenberry (Rubus idaeus L. Ã— Rubus ursinus Cham. & Schldl.) fruit development. Functional Plant Biology, 2007, 34, 614.	1.1	38
27	Changes in bioactive compounds and response to postharvest storage conditions in purple eggplants as affected by fruit developmental stage. Postharvest Biology and Technology, 2014, 96, 110-117.	2.9	37
28	Effect of delayed storage and continuous ethylene exposure on flesh reddening of â€˜Royal Diamondâ€™ plums. Journal of the Science of Food and Agriculture, 2008, 88, 2180-2185.	1.7	35
29	Compositional Changes in â€˜Bartlettâ€™ Pear (Pyrus communis L.) Cell Wall Polysaccharides As Affected by Sunlight Conditions. Journal of Agricultural and Food Chemistry, 2011, 59, 12155-12162.	2.4	32
30	Cyclic low dose UV-C treatments retain strawberry fruit quality more effectively than conventional pre-storage single high fluence applications. LWT - Food Science and Technology, 2018, 92, 304-311.	2.5	31
31	Postharvest Ultraviolet Radiation in Fruit and Vegetables: Applications and Factors Modulating Its Efficacy on Bioactive Compounds and Microbial Growth. Foods, 2022, 11, 653.	1.9	30
32	Developmental changes in cell wall polysaccharides from sweet cherry (Prunus avium L.) cultivars with contrasting firmness. Postharvest Biology and Technology, 2013, 84, 66-73.	2.9	29
33	Benzyl-aminopurine (BAP) treatments delay cell wall degradation and softening, improving quality maintenance of refrigerated summer squash. Postharvest Biology and Technology, 2014, 93, 122-129.	2.9	28
34	Use of UVâ€€ Treatments to Maintain Quality and Extend the Shelf Life of Green Freshâ€¢ut Bell Pepper (Capsicum annuum L.). Journal of Food Science, 2012, 77, C632-9.	1.5	27
35	Effects of ethylene and 1-MCP on quality maintenance of fresh cut celery. Postharvest Biology and Technology, 2019, 148, 176-183.	2.9	27
36	Influence of self-produced CO2 on postharvest life of heat-treated strawberries. Postharvest Biology and Technology, 2003, 27, 265-275.	2.9	26

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37	Maintenance of fresh boysenberry fruit quality with UV-C light and heat treatments combined with low storage temperature. Journal of Horticultural Science and Biotechnology, 2004, 79, 246-251.	0.9	25
38	Compositional Changes in Cell Wall Polysaccharides from Five Sweet Cherry (Prunus avium L.) Cultivars during On-Tree Ripening. Journal of Agricultural and Food Chemistry, 2014, 62, 12418-12427.	2.4	24
39	Pre-treatment with 1-methylcyclopropene alleviates methyl bromide-induced internal breakdown, softening and wall degradation in blueberry. Postharvest Biology and Technology, 2018, 146, 90-98.	2.9	24
40	Chlorogenic acid retention in white and purple eggplant after processing and cooking. LWT - Food Science and Technology, 2015, 64, 802-808.	2.5	23
41	Use of soy protein based 1-methylcyclopropene-releasing pads to extend the shelf life of tomato (Solanum lycopersicum L.) fruit. Innovative Food Science and Emerging Technologies, 2013, 20, 281-287.	2.7	20
42	Distribution, stability and fate of phenolic compounds in white and purple eggplants (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	2.9	20
43	Short UV-C Treatment Prevents Browning and Extends the Shelf-Life of Fresh-Cut Carambola. Journal of Food Quality, 2017, 2017, 1-9.	1.4	20
44	Role of UV-C irradiation scheme on cell wall disassembly and surface mechanical properties in strawberry fruit. Postharvest Biology and Technology, 2019, 150, 122-128.	2.9	20
45	Quality retention of fresh-cut pepper as affected by atmosphere gas composition and ripening stage. LWT - Food Science and Technology, 2015, 60, 109-114.	2.5	16
46	Role of white light intensity and photoperiod during retail in broccoli shelf-life. Postharvest Biology and Technology, 2020, 163, 111121.	2.9	16
47	Changes on the cell wall composition of tree-ripened â€œBartlettâ€•pears (Pyrus communis L.). Postharvest Biology and Technology, 2012, 73, 72-79.	2.9	15
48	Ethylene responses and quality of antioxidant-rich stored barberry fruit (Berberis microphylla). Scientia Horticulturae, 2014, 179, 233-238.	1.7	15
49	Use of 1-methylcyclopropene to complement refrigeration and ameliorate chilling injury symptoms in summer squash. CYTA - Journal of Food, 2013, 11, 19-26.	0.9	13
50	Postharvest senescence of florets from primary and secondary broccoli inflorescences. Postharvest Biology and Technology, 2015, 104, 42-47.	2.9	12
51	Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. Plant Science, 2013, 210, 46-52.	1.7	10
52	Improvement of the Antioxidant Properties and Postharvest Life of Three Exotic Andean Fruits by UV-C Treatment. Journal of Food Quality, 2017, 2017, 1-10.	1.4	10
53	Micro-structural and quality changes in growing dark-purple eggplant (solanum melongena L.) as affected by the harvest season. Scientia Horticulturae, 2019, 244, 22-30.	1.7	7
54	Eggplant grafting on a coldâ€tolerant rootstock reduces fruit chilling susceptibility and improves antioxidant stability during storage. Journal of the Science of Food and Agriculture, 2022, 102, 3350-3358.	1.7	6

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55	Maturity at harvest and postharvest quality of summer squash. Pesquisa Agropecuaria Brasileira, 2019, 54, .	0.9	4
56	Characterization of soy-protein based SO₂-releasing pads for browning prevention in fresh-cut apples. CYTA - Journal of Food, 2018, 16, 619-627.	0.9	3
57	The plant age influences eggplant fruit growth, metabolic activity, texture and shelf-life. Scientia Horticulturae, 2020, 272, 109590.	1.7	3
58	Compositional determinants of fruit and vegetable quality and nutritional value. , 2022, , 565-619.		3
59	Lowâ€dose prestorage 24â€epibrassinolide spray enhances postharvest chilling tolerance in zucchini squash (Cucurbita pepo L.) by eliciting peroxidase and phenolic antioxidants. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
60	Harvest date affects purple eggplant quality and postharvest life. International Journal of Vegetable Science, 2021, 27, 238-245.	0.6	1
61	Low temperature conditioning improves American eggplant (Solanum melongena L.) storage compatibility. Journal of Horticultural Science and Biotechnology, 2022, 97, 773-784.	0.9	1