

Ariel R Vicente

List of Publications by Year in descending order

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172207

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#	ARTICLE	IF	CITATIONS
1	Eggplant grafting on a cold-tolerant rootstock reduces fruit chilling susceptibility and improves antioxidant stability during storage. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3350-3358.	1.7	6
2	Compositional determinants of fruit and vegetable quality and nutritional value. , 2022, , 565-619.		3
3	Postharvest Ultraviolet Radiation in Fruit and Vegetables: Applications and Factors Modulating Its Efficacy on Bioactive Compounds and Microbial Growth. <i>Foods</i> , 2022, 11, 653.	1.9	30
4	Low-dose prestorage 24-epibrassinolide spray enhances postharvest chilling tolerance in zucchini squash (<i>Cucurbita pepo</i> L.) by eliciting peroxidase and phenolic antioxidants. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
5	Low temperature conditioning improves American eggplant (<i>Solanum melongena</i> L.) storage compatibility. <i>Journal of Horticultural Science and Biotechnology</i> , 2022, 97, 773-784.	0.9	1
6	Harvest date affects purple eggplant quality and postharvest life. <i>International Journal of Vegetable Science</i> , 2021, 27, 238-245.	0.6	1
7	The plant age influences eggplant fruit growth, metabolic activity, texture and shelf-life. <i>Scientia Horticulturae</i> , 2020, 272, 109590.	1.7	3
8	Role of white light intensity and photoperiod during retail in broccoli shelf-life. <i>Postharvest Biology and Technology</i> , 2020, 163, 111121.	2.9	16
9	Role of UV-C irradiation scheme on cell wall disassembly and surface mechanical properties in strawberry fruit. <i>Postharvest Biology and Technology</i> , 2019, 150, 122-128.	2.9	20
10	Maturity at harvest and postharvest quality of summer squash. <i>Pesquisa Agropecuaria Brasileira</i> , 2019, 54, .	0.9	4
11	Micro-structural and quality changes in growing dark-purple eggplant (<i>solanum melongena</i> L.) as affected by the harvest season. <i>Scientia Horticulturae</i> , 2019, 244, 22-30.	1.7	7
12	Effects of ethylene and 1-MCP on quality maintenance of fresh cut celery. <i>Postharvest Biology and Technology</i> , 2019, 148, 176-183.	2.9	27
13	Cyclic low dose UV-C treatments retain strawberry fruit quality more effectively than conventional pre-storage single high fluence applications. <i>LWT - Food Science and Technology</i> , 2018, 92, 304-311.	2.5	31
14	Pre-treatment with 1-methylcyclopropene alleviates methyl bromide-induced internal breakdown, softening and wall degradation in blueberry. <i>Postharvest Biology and Technology</i> , 2018, 146, 90-98.	2.9	24
15	Characterization of soy-protein based SO ₂ -releasing pads for browning prevention in fresh-cut apples. <i>CYTA - Journal of Food</i> , 2018, 16, 619-627.	0.9	3
16	Role of UV-B irradiation dose and intensity on color retention and antioxidant elicitation in broccoli florets (<i>Brassica oleracea</i> var. <i>Italica</i>). <i>Postharvest Biology and Technology</i> , 2017, 128, 76-82.	2.9	46
17	Improvement of the Antioxidant Properties and Postharvest Life of Three Exotic Andean Fruits by UV-C Treatment. <i>Journal of Food Quality</i> , 2017, 2017, 1-10.	1.4	10
18	Short UV-C Treatment Prevents Browning and Extends the Shelf-Life of Fresh-Cut Carambola. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	1.4	20

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19	Chlorogenic acid retention in white and purple eggplant after processing and cooking. <i>LWT - Food Science and Technology</i> , 2015, 64, 802-808.	2.5	23
20	Postharvest senescence of florets from primary and secondary broccoli inflorescences. <i>Postharvest Biology and Technology</i> , 2015, 104, 42-47.	2.9	12
21	Developmental and metabolic plasticity of white-skinned grape berries in response to <i>Botrytis cinerea</i> during noble rot. <i>Plant Physiology</i> , 2015, 169, pp.00852.2015.	2.3	84
22	Quality retention of fresh-cut pepper as affected by atmosphere gas composition and ripening stage. <i>LWT - Food Science and Technology</i> , 2015, 60, 109-114.	2.5	16
23	Compositional Changes in Cell Wall Polysaccharides from Five Sweet Cherry (<i>Prunus avium</i> L.) Cultivars during On-Tree Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12418-12427.	2.4	24
24	Berry antioxidants: small fruits providing large benefits. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 825-833.	1.7	192
25	Distribution, stability and fate of phenolic compounds in white and purple eggplants (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	2.9	20
26	Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation. <i>Plant Science</i> , 2014, 229, 76-85.	1.7	93
27	Ethylene responses and quality of antioxidant-rich stored barberry fruit (<i>Berberis microphylla</i>). <i>Scientia Horticulturae</i> , 2014, 179, 233-238.	1.7	15
28	Benzyl-aminopurine (BAP) treatments delay cell wall degradation and softening, improving quality maintenance of refrigerated summer squash. <i>Postharvest Biology and Technology</i> , 2014, 93, 122-129.	2.9	28
29	Changes in bioactive compounds and response to postharvest storage conditions in purple eggplants as affected by fruit developmental stage. <i>Postharvest Biology and Technology</i> , 2014, 96, 110-117.	2.9	37
30	Effect of radiation intensity on the outcome of postharvest UV-C treatments. <i>Postharvest Biology and Technology</i> , 2013, 83, 83-89.	2.9	53
31	Use of soy protein based 1-methylcyclopropene-releasing pads to extend the shelf life of tomato (<i>Solanum lycopersicum</i> L.) fruit. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 281-287.	2.7	20
32	Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. <i>Plant Science</i> , 2013, 210, 46-52.	1.7	10
33	Developmental changes in cell wall polysaccharides from sweet cherry (<i>Prunus avium</i> L.) cultivars with contrasting firmness. <i>Postharvest Biology and Technology</i> , 2013, 84, 66-73.	2.9	29
34	Use of 1-methylcyclopropene to complement refrigeration and ameliorate chilling injury symptoms in summer squash. <i>CYTA - Journal of Food</i> , 2013, 11, 19-26.	0.9	13
35	<i>Uniform ripening</i> Encodes a <i>Golden 2-like</i> Transcription Factor Regulating Tomato Fruit Chloroplast Development. <i>Science</i> , 2012, 336, 1711-1715.	6.0	384
36	Use of UV-C Treatments to Maintain Quality and Extend the Shelf Life of Green Fresh-cut Bell Pepper (<i>Capsicum annum</i> L.). <i>Journal of Food Science</i> , 2012, 77, C632-9.	1.5	27

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37	Changes in quality and phenolic antioxidants in dark purple American eggplant (<i>Solanum melongena</i> L.) Tj ETQq1 1,0784314rgBT /Ove	2.9	53
38	Changes on the cell wall composition of tree-ripened 'Bartlett' pears (<i>Pyrus communis</i> L.). Postharvest Biology and Technology, 2012, 73, 72-79.	2.9	15
39	Compositional Changes in 'Bartlett' Pear (<i>Pyrus communis</i> L.) Cell Wall Polysaccharides As Affected by Sunlight Conditions. Journal of Agricultural and Food Chemistry, 2011, 59, 12155-12162.	2.4	32
40	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
41	1-Methylcyclopropene (1-MCP) delays senescence, maintains quality and reduces browning of non-climacteric eggplant (<i>Solanum melongena</i> L.) fruit. Postharvest Biology and Technology, 2011, 59, 10-15.	2.9	91
42	Effect of preharvest calcium applications on postharvest quality, softening and cell wall degradation of two blueberry (<i>Vaccinium corymbosum</i>) varieties. Postharvest Biology and Technology, 2010, 58, 98-103.	2.9	94
43	Effect of Short-Term Ozone Treatments on Tomato (<i>Solanum lycopersicum</i> L.) Fruit Quality and Cell Wall Degradation. Journal of Agricultural and Food Chemistry, 2010, 58, 594-599.	2.4	142
44	Nutritional Quality of Fruits and Vegetables. , 2009, , 57-106.		42
45	Effect of delayed storage and continuous ethylene exposure on flesh reddening of 'Royal Diamond' plums. Journal of the Science of Food and Agriculture, 2008, 88, 2180-2185.	1.7	35
46	Cell wall modifications in chilling-injured plum fruit (<i>Prunus salicina</i>). Postharvest Biology and Technology, 2008, 48, 77-83.	2.9	68
47	Strangers in the matrix: plant cell walls and pathogen susceptibility. Trends in Plant Science, 2008, 13, 610-617.	4.3	188
48	The intersection between cell wall disassembly, ripening, and fruit susceptibility to <i>Botrytis cinerea</i> . Proceedings of the National Academy of Sciences of the United States of America, 2008, 105, 859-864.	3.3	257
49	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 2. Analysis of Blueberry (<i>Vaccinium</i> Species). Journal of Agricultural and Food Chemistry, 2007, 55, 4125-4130.	2.4	106
50	Effect of Dips in a 1-Methylcyclopropene-Generating Solution on 'Harrow Sun' Plums Stored under Different Temperature Regimes. Journal of Agricultural and Food Chemistry, 2007, 55, 7015-7020.	2.4	59
51	Cell wall disassembly events in boysenberry (<i>Rubus idaeus</i> L. × <i>Rubus ursinus</i> Cham. & Schldl.) fruit development. Functional Plant Biology, 2007, 34, 614.	1.1	38
52	Temporal Sequence of Cell Wall Disassembly Events in Developing Fruits. 1. Analysis of Raspberry (<i>Rubus idaeus</i>). Journal of Agricultural and Food Chemistry, 2007, 55, 4119-4124.	2.4	59
53	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
54	UV-C treatment delays postharvest senescence in broccoli florets. Postharvest Biology and Technology, 2006, 39, 204-210.	2.9	258

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55	Effect of heat treatment on strawberry fruit damage and oxidative metabolism during storage. <i>Postharvest Biology and Technology</i> , 2006, 40, 116-122.	2.9	152
56	UV-C treatments reduce decay, retain quality and alleviate chilling injury in pepper. <i>Postharvest Biology and Technology</i> , 2005, 35, 69-78.	2.9	180
57	Effect of heat treatments on cell wall degradation and softening in strawberry fruit. <i>Postharvest Biology and Technology</i> , 2005, 38, 213-222.	2.9	140
58	Combined use of UV-C irradiation and heat treatment to improve postharvest life of strawberry fruit. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1831-1838.	1.7	157
59	Maintenance of fresh boysenberry fruit quality with UV-C light and heat treatments combined with low storage temperature. <i>Journal of Horticultural Science and Biotechnology</i> , 2004, 79, 246-251.	0.9	25
60	Influence of self-produced CO ₂ on postharvest life of heat-treated strawberries. <i>Postharvest Biology and Technology</i> , 2003, 27, 265-275.	2.9	26
61	Quality of heat-treated strawberry fruit during refrigerated storage. <i>Postharvest Biology and Technology</i> , 2002, 25, 59-71.	2.9	118