

MarÃ- a Serrano Mula

List of Publications by Year in descending order

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194
papers

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25423

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6669
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#	ARTICLE	IF	CITATIONS
1	Anthocyanin in blood oranges: a review on postharvest approaches for its enhancement and preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 12089-12101.	5.4	12
2	Effects of edible alginate coating enriched with organic acids on quality of mango fruit during storage. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 400-409.	1.6	4
3	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
4	Influence of flower head order on phenolic content and quality of globe artichoke at harvest and during twenty-one days of cold storage. <i>Scientia Horticulturae</i> , 2022, 295, 110846.	1.7	6
5	An Exogenous Pre-Storage Melatonin Alleviates Chilling Injury in Some Mango Fruit Cultivars, by Acting on the Enzymatic and Non-Enzymatic Antioxidant System. <i>Antioxidants</i> , 2022, 11, 384.	2.2	22
6	Fresh-Cut Salads: Consumer Acceptance and Quality Parameter Evolution during Storage in Domestic Refrigerators. <i>Sustainability</i> , 2022, 14, 3473.	1.6	5
7	Synergistic effects of modified atmosphere packaging and cinnamaldehyde on bioactive compounds, aerobic mesophilic and psychrophilic bacteria of pomegranate arils during cold storage. <i>Chemical and Biological Technologies in Agriculture</i> , 2022, 9, .	1.9	3
8	Evaluation of Two Water Deficit Models on Phenolic Profiles and Antioxidant Activities of Different Peach Fruits Parts. <i>Chemistry and Biodiversity</i> , 2022, 19, .	1.0	5
9	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. <i>Agronomy</i> , 2022, 12, 3.	1.3	18
10	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
11	Maintenance of quality and bioactive compounds of cold stored pomegranate (<i>Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 151-163.	1.1	11
12	Enhancing antioxidant systems by preharvest treatments with methyl jasmonate and salicylic acid leads to maintain lemon quality during cold storage. <i>Food Chemistry</i> , 2021, 338, 128044.	4.2	68
13	Ultrasonic potential in maintaining the quality and reducing the microbial load of minimally processed pomegranate. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105302.	3.8	11
14	Shelf-life extension of pomegranate arils using chitosan nanoparticles loaded with <sc><i>Satureja hortensis</i></sc> essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3778-3786.	1.7	24
15	Impact of Aloe vera gel coating enriched with basil (<i>Ocimum basilicum</i> L.) essential oil on postharvest quality of strawberry fruit. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 353-362.	1.6	42
16	Intermittent warming as an efficient postharvest treatment affects the enzymatic and non-enzymatic responses of pomegranate during cold storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 12-22.	1.6	6
17	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
18	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

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19	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
20	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
21	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
22	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
23	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. <i>Horticulturae</i> , 2021, 7, 320.	1.2	15
24	An Application of Cold Atmospheric Plasma to Enhance Physiological and Biochemical Traits of Basil. <i>Plants</i> , 2021, 10, 2088.	1.6	8
25	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
26	Alleviating Chilling Injury in Stored Pomegranate Using a Single Intermittent Warming Cycle: Fatty Acid and Polyamine Modifications. <i>International Journal of Food Science</i> , 2021, 2021, 1-16.	0.9	7
27	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
28	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with β -aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. <i>Food Chemistry</i> , 2020, 306, 125634.	4.2	75
29	Thymol Encapsulated into HP- β -Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. <i>Molecules</i> , 2020, 25, 4348.	1.7	15
30	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
31	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
32	Maintenance of quality and bioactive compounds in pomegranate fruit (<i>Punica granatum</i> L.) by combined application of organic acids and chitosan edible coating. <i>Journal of Food Biochemistry</i> , 2020, 44, e13393.	1.2	13
33	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
34	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
35	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
36	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

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37	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
38	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
39	Oxalic acid preharvest treatment increases antioxidant systems and improves plum quality at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 235-243.	1.7	28
40	Physiological behaviors and fruit quality changes in five peach cultivars during three ripening stages in a semi-arid climate. <i>Acta Physiologiae Plantarum</i> , 2019, 41, 1.	1.0	11
41	Postharvest treatments with γ -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
42	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
43	Effect of Thymol and Carvacrol Encapsulated in β -Cyclodextrin by Two Inclusion Methods against <i>Geotrichum citri-aurantii</i> . <i>Journal of Food Science</i> , 2019, 84, 1513-1521.	1.5	16
44	Enhanced chilling tolerance of pomegranate fruit by edible coatings combined with malic and oxalic acid treatments. <i>Scientia Horticulturae</i> , 2019, 250, 388-398.	1.7	43
45	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
46	Shelf life and biochemical changes of ready-to-eat arils among nineteen Iranian pomegranate cultivars (<i>Punica granatum</i> L.) during storage. <i>Journal of Food Science and Technology</i> , 2019, 56, 1416-1426.	1.4	8
47	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
48	Inhibitory effect of salicylic acid and Aloe vera gel edible coating on microbial load and chilling injury of orange fruit. <i>Scientia Horticulturae</i> , 2019, 247, 27-34.	1.7	120
49	Organic acids, sugars, antioxidant activity, sensorial and other fruit characteristics of nine traditional Spanish Citrus fruits. <i>European Food Research and Technology</i> , 2018, 244, 1497-1508.	1.6	35
50	Application of Polyamines to Maintain Functional Properties in Stored Fruits. <i>Methods in Molecular Biology</i> , 2018, 1694, 449-458.	0.4	4
51	Postharvest Attributes of "Washington Navel" Orange as Affected by Preharvest Foliar Application of Calcium Chloride, Potassium Chloride, and Salicylic Acid. <i>International Journal of Fruit Science</i> , 2018, 18, 68-84.	1.2	12
52	Preharvest treatments with salicylates enhance nutrient and antioxidant compounds in plum at harvest and after storage. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2742-2750.	1.7	39
53	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
54	Vacuum infiltration of putrescine enhances bioactive compounds and maintains quality of blood orange during cold storage. <i>Food Chemistry</i> , 2017, 227, 1-8.	4.2	65

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55	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke (<i>Cynara scolymus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9247-9254.	4.2	33
56	Preharvest Application of Methyl Jasmonate as an Elicitor Improves the Yield and Phenolic Content of Artichoke. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9247-9254.	2.4	16
57	Shellac, gelatin and Persian gum as alternative coating for orange fruit. <i>Scientia Horticulturae</i> , 2017, 225, 22-28.	1.7	88
58	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
59	Short Term Effect of Salt Shock on Ethylene and Polyamines Depends on Plant Salt Sensitivity. <i>Frontiers in Plant Science</i> , 2017, 8, 855.	1.7	40
60	Enhancement of Antioxidant Systems and Storability of Two Plum Cultivars by Preharvest Treatments with Salicylates. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1911.	1.8	31
61	Modulatory Effects of Exogenously Applied Polyamines on Postharvest Physiology, Antioxidant System and Shelf Life of Fruits: A Review. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1789.	1.8	47
62	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. , 2016, , 185-201.		7
63	Polyamines as an ecofriendly postharvest tool to maintain fruit quality. , 2016, , 219-242.		13
64	Application of oxalic acid to sweet cherry trees improves yield, quality and phytochemical attributes at harvest. <i>Acta Horticulturae</i> , 2016, , 231-234.	0.1	1
65	Postharvest methyl salicylate treatments delay ripening and maintain quality attributes and antioxidant compounds of 'Early Lory' sweet cherry. <i>Postharvest Biology and Technology</i> , 2016, 117, 102-109.	2.9	70
66	Effect of <i>Zataria multiflora</i> Boiss and <i>Thymus vulgaris</i> L. essential oils on black rot of 'Washington Navel' orange fruit. <i>Postharvest Biology and Technology</i> , 2016, 112, 152-158.	2.9	37
67	Effect of rootstock on salinity tolerance of sweet almond (cv. Mazzetto). <i>South African Journal of Botany</i> , 2016, 102, 50-59.	1.2	26
68	EFFECT OF DIFFERENT PACKAGING MATERIALS ON THE QUALITY OF LEMON SLICES. <i>Acta Horticulturae</i> , 2015, , 237-240.	0.1	0
69	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
70	MODIFIED ATMOSPHERE PACKAGING FOR BROCCOLI SPROUTS AFFECTED BY FILM PERMEABILITY. <i>Acta Horticulturae</i> , 2015, , 269-274.	0.1	3
71	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
72	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

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73	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
74	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. <i>Scientia Horticulturae</i> , 2015, 197, 665-673.	1.7	36
75	Postharvest biology and technology of pomegranate. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2360-2379.	1.7	102
76	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
77	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
78	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
79	The addition of rosehip oil improves the beneficial effect of Aloe vera gel on delaying ripening and maintaining postharvest quality of several stonefruit. <i>Postharvest Biology and Technology</i> , 2014, 92, 23-28.	2.9	58
80	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
81	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
82	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
83	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
84	Preharvest Application of Oxalic Acid Increased Fruit Size, Bioactive Compounds, and Antioxidant Capacity in Sweet Cherry Cultivars (<i>Prunus avium</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3432-3437.	2.4	67
85	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
86	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
87	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
88	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
89	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
90	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

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91	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i>) Tj ETQq1 1 0,784314 rgBT /Overl	1.7	42
92	Quality parameters and antioxidant properties in organic and conventionally grown broccoli after pre-storage hot water treatment. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1140-1146.	1.7	4
93	Wild Edible Plants as Potential Antioxidants in Vegetables Oils. <i>Journal of Chemistry</i> , 2013, 2013, 1-4.	0.9	9
94	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
95	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
96	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
97	USE OF ALOE VERA GEL ON READY-TO-EAT POMEGRANATE ARILS. <i>Acta Horticulturae</i> , 2013, , 1529-1532.	0.1	0
98	Obtaining and storage of ready-to-use segments from traditional orange obtained by enzymatic peeling. <i>Food Science and Technology International</i> , 2012, 18, 63-72.	1.1	11
99	The effects of essential oils carvacrol and thymol on growth of <i>Penicillium digitatum</i> and <i>P. italicum</i> involved in lemon decay. <i>International Journal of Food Microbiology</i> , 2012, 158, 101-106.	2.1	132
100	Alginate Coatings Preserve Fruit Quality and Bioactive Compounds during Storage of Sweet Cherry Fruit. <i>Food and Bioprocess Technology</i> , 2012, 5, 2990-2997.	2.6	152
101	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
102	Quality, Bioactive Compounds, and Antioxidant Activity of New Flat-type Peach and Nectarine Cultivars: A Comparative Study. <i>Journal of Food Science</i> , 2011, 76, C729-35.	1.5	40
103	Possible involvement of polyphenols and polyamines in salt tolerance of almond rootstocks. <i>Plant Physiology and Biochemistry</i> , 2011, 49, 1313-1322.	2.8	31
104	Acetyl salicylic acid alleviates chilling injury and maintains nutritive and bioactive compounds and antioxidant activity during postharvest storage of pomegranates. <i>Postharvest Biology and Technology</i> , 2011, 60, 136-142.	2.9	116
105	Modified atmosphere packaging of yellow and purple plum cultivars. 1. Effect on organoleptic quality. <i>Postharvest Biology and Technology</i> , 2011, 61, 103-109.	2.9	35
106	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
107	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
108	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

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109	The ameliorative effects of spermidine and calcium chloride on chilling injury in pomegranate fruits after long-term storage. <i>Fruits</i> , 2010, 65, 169-178.	0.3	32
110	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
111	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
112	Prestorage Oxalic Acid Treatment Maintained Visual Quality, Bioactive Compounds, and Antioxidant Potential of Pomegranate after Long-Term Storage at 2 °C. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6804-6808.	2.4	85
113	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
114	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
115	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
116	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
117	Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates. <i>Postharvest Biology and Technology</i> , 2009, 53, 152-154.	2.9	197
118	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
119	Antioxidant and Nutritional Properties of Date Fruit from Elche Grove as Affected by Maturation and Phenotypic Variability of Date Palm. <i>Food Science and Technology International</i> , 2009, 15, 65-72.	1.1	49
120	Changes in free polyamine concentration induced by salt stress in seedlings of different species. <i>Plant Growth Regulation</i> , 2008, 56, 167-177.	1.8	25
121	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
122	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
123	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
124	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
125	Use of Modified Atmosphere Packaging with Microperforated Polypropylene Films to Maintain Postharvest Loquat Fruit Quality. <i>Food Science and Technology International</i> , 2008, 14, 95-103.	1.1	43
126	Post-harvest Ripening of Tomato. , 2008, , 67-84.		3

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127	Optimization of vacuum infusion and incubation time for enzymatic peeling of "Thomson"™ and "Mollar"™ oranges. <i>LWT - Food Science and Technology</i> , 2007, 40, 12-20.	2.5	13
128	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
129	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
130	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
131	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
132	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 43, 23-27.	2.9	88
133	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
134	Pre-storage application of polyamines by pressure or immersion improves shelf-life of pomegranate stored at chilling temperature by increasing endogenous polyamine levels. <i>Postharvest Biology and Technology</i> , 2007, 44, 26-33.	2.9	103
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