

Guy D'hallewin

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,396
citations

304743

22
h-index

330143

37
g-index

41
all docs

41
docs citations

41
times ranked

1412
citing authors

#	ARTICLE	IF	CITATIONS
1	Host-pathogen interactions modulated by heat treatment. <i>Postharvest Biology and Technology</i> , 2000, 21, 71-85.	6.0	189
2	Storage performance of Fortune mandarins following hot water dips. <i>Postharvest Biology and Technology</i> , 1997, 10, 229-238.	6.0	93
3	Scoparone and Scopoletin Accumulation and Ultraviolet-C Induced Resistance to Postharvest Decay in Oranges as Influenced by Harvest Date. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 702-707.	1.0	83
4	Ultraviolet C Irradiation at 0.5 kJ·m ⁻² Reduces Decay without Causing Damage or Affecting Postharvest Quality of Star Ruby Grapefruit (<i>C. paradisi</i> Macf.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4571-4575.	5.2	74
5	Thymus essential oil extraction, characterization and incorporation in phospholipid vesicles for the antioxidant/antibacterial treatment of oral cavity diseases. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 115-122.	5.0	67
6	Mode of Action of Hot-Water Dip in Reducing Decay of Lemon Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 107-113.	5.2	60
7	Finite element modelling and MRI validation of 3D transient water profiles in pears during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 745-756.	3.5	59
8	Response of Tarocco Oranges to Picking Date, Postharvest Hot Water Dips, and Chilling Storage Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3216-3220.	5.2	50
9	Epicuticular changes and storage potential of cactus pear [<i>Opuntia ficus-indica</i> Miller (L.)] fruit following gibberellic acid preharvest sprays and postharvest heat treatment. <i>Postharvest Biology and Technology</i> , 1999, 17, 79-88.	6.0	44
10	Total Phenols from Grape Leaves Counteract Cell Proliferation and Modulate Apoptosis-Related Gene Expression in MCF-7 and HepG2 Human Cancer Cell Lines. <i>Molecules</i> , 2019, 24, 612.	3.8	43
11	Sodium Carbonate Treatment Induces Scoparone Accumulation, Structural Changes, and Alkalinization in the Albedo of Wounded Citrus Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3510-3518.	5.2	39
12	Synthesis and inhibitory activity of 7-geranoxycoumarin against <i>Penicillium</i> species in Citrus fruit. <i>Phytochemistry</i> , 1998, 47, 1521-1525.	2.9	37
13	Chilling injury and residue uptake in cold-stored Star Ruby grapefruit following thiabendazole and imazalil dip treatments at 20 and 50 °C. <i>Postharvest Biology and Technology</i> , 2000, 20, 91-98.	6.0	36
14	Antifungal activity of probiotic <i>Lactobacillus</i> strains isolated from natural fermented green olives and their application as food bio-preservative. <i>Biological Control</i> , 2021, 152, 104450.	3.0	36
15	Antimicrobial Effect of <i>Thymus capitatus</i> and <i>Citrus limon</i> var. <i>pompia</i> as Raw Extracts and Nanovesicles. <i>Pharmaceutics</i> , 2019, 11, 234.	4.5	34
16	Seasonal Susceptibility of Tarocco Oranges to Chilling Injury As Affected by Hot Water and Thiabendazole Postharvest Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1177-1180.	5.2	32
17	Chemical characterization of <i>Citrus limon</i> var. <i>pompia</i> and incorporation in phospholipid vesicles for skin delivery. <i>International Journal of Pharmaceutics</i> , 2016, 506, 449-457.	5.2	32
18	Immersion of Lemons into Imazalil Mixtures Heated at 50 °C Alters the Cuticle and Promotes Permeation of Imazalil into Rind Wounds. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 623-631.	5.2	28

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19	First finds of <i>Prunus domestica</i> L. in Italy from the Phoenician and Punic periods (6th–2nd centuries) Tj ETQq1 1 0.784314 2.1 26	2.1	26
20	Complexation of Imazalil with β -Cyclodextrin, Residue Uptake, Persistence, and Activity against <i>Penicillium</i> Decay in Citrus Fruit Following Postharvest Dip Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6790-6797.	5.2	25
21	Postharvest application of oxalic acid to preserve overall appearance and nutritional quality of fresh-cut green and purple asparagus during cold storage: a combined electrochemical and mass-spectrometry analysis approach. <i>Postharvest Biology and Technology</i> , 2019, 148, 158-167.	6.0	23
22	Phenotypic identification of plum varieties (<i>Prunus domestica</i> L.) by endocarps morpho-colorimetric and textural descriptors. <i>Computers and Electronics in Agriculture</i> , 2017, 136, 25-30.	7.7	22
23	Real-time monitoring of glucose and phenols intestinal absorption through an integrated Caco-2/TC7 cells/biosensors telemetric device: Hypoglycemic effect of fruit phytochemicals. <i>Biosensors and Bioelectronics</i> , 2017, 88, 159-166.	10.1	22
24	Potential use of seed morpho-colourimetric analysis for Sardinian apple cultivar characterisation. <i>Computers and Electronics in Agriculture</i> , 2019, 162, 373-379.	7.7	22
25	SUMOylation Protects FASN Against Proteasomal Degradation in Breast Cancer Cells Treated with Grape Leaf Extract. <i>Biomolecules</i> , 2020, 10, 529.	4.0	22
26	Combined effect of curing followed by acetic acid vapour treatments improves postharvest control of <i>Penicillium digitatum</i> on mandarins. <i>Postharvest Biology and Technology</i> , 2009, 54, 111-114.	6.0	20
27	Effect of superatmospheric oxygen storage on the content of phytonutrients in 'Sanguinello Comune'™ blood orange. <i>Postharvest Biology and Technology</i> , 2016, 112, 24-30.	6.0	20
28	Effect of Heated Solutions on Decay Control and Residues of Imazalil in Lemons. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4127-4130.	5.2	18
29	The Selective Interaction of <i>Pistacia lentiscus</i> Oil vs. Human Streptococci, an Old Functional Food Revisited with New Tools. <i>Frontiers in Microbiology</i> , 2017, 8, 2067.	3.5	18
30	Residue Uptake and Storage Responses of Tarocco Blood Oranges after Preharvest Thiabendazole Spray and Postharvest Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2293-2296.	5.2	15
31	Properties of a polygalacturonase-inhibiting protein isolated from 'Oroblanco' grapefruit. <i>Physiologia Plantarum</i> , 2004, 120, 395-404.	5.2	15
32	Sodium Bicarbonate Induces Crystalline Wax Generation, Activates Host-Resistance, and Increases Imazalil Level in Rind Wounds of Oranges, Improving the Control of Green Mold During Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7297-7304.	5.2	15
33	The Pharmaceutical Ability of <i>Pistacia lentiscus</i> L. Leaves Essential Oil Against Periodontal Bacteria and <i>Candida</i> sp. and Its Anti-Inflammatory Potential. <i>Antibiotics</i> , 2020, 9, 281.	3.7	14
34	Pilot plant production of craft fruit beer using Ohmic-treated fruit puree. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14339.	2.0	13
35	Repeated treatments with acetic acid vapors during storage preserve table grapes fruit quality. <i>Postharvest Biology and Technology</i> , 2017, 125, 91-98.	6.0	9
36	Characterisation of microsatellite loci in Sardinian pears (<i>Pyrus communis</i> L. and <i>P. spinosa</i> Forssk.). <i>Scientia Horticulturae</i> , 2020, 270, 109443.	3.6	9

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37	Effect of NaHCO ₃ treatments on the activity of cell-wall-degrading enzymes produced by <i>Penicillium digitatum</i> during the pathogenesis process on grapefruit. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4928-4936.	3.5	8
38	Characterization of antimicrobial compounds obtained from the potential probiotic <i>Lactiplantibacillus plantarum</i> S61 and their application as a biopreservative agent. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1501-1513.	2.0	7
39	Use of High-Intensity Ultrasound to Increase the Efficiency of Imazalil in Postharvest Storage of Citrus Fruits. <i>Food and Bioprocess Technology</i> , 2013, 6, 3029-3037.	4.7	6
40	Functionalization of Screen-Printed Sensors with a High Reactivity Carbonaceous Material for Ascorbic Acid Detection in Fresh-Cut Fruit with Low Vitamin C Content. <i>Chemosensors</i> , 2021, 9, 354.	3.6	6
41	Salt tolerance of wild grapevine seeds during the germination phase. <i>Scientia Horticulturae</i> , 2019, 255, 115-120.	3.6	5