Daniel Valero

List of Publications by Citations

170 papers	7,407 citations	54 h-index	82 g-index
172 ext. papers	8,516 ext. citations	4.5 avg, IF	5.76 L-index

#	Paper	IF	Citations
170	Constitutive expression of a fruit phytoene synthase gene in transgenic tomatoes causes dwarfism by redirecting metabolites from the gibberellin pathway. *Plant Journal*, **1995**, 8, 693-701	6.9	285
169	Chemical constituents and antioxidant activity of sweet cherry at different ripening stages. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2741-5	5.7	281
168	Postharvest sweet cherry quality and safety maintenance by Aloe vera treatment: A new edible coating. *Postharvest Biology and Technology*, **2006**, 39, 93-100	6.2	236
167	The use of natural antifungal compounds improves the beneficial effect of MAP in sweet cherry storage. *Innovative Food Science and Emerging Technologies*, **2005**, 6, 115-123	6.8	217
166	Novel edible coating based on aloe vera gel to maintain table grape quality and safety. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 7807-13	5.7	186
165	The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes. *Postharvest Biology and Technology*, **2006**, 41, 317-327	6.2	182
164	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. *Food Chemistry*, **2011** , 124, 964-970	8.5	158
163	Tools to maintain postharvest fruit and vegetable quality through the inhibition of ethylene action: a review. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 543-60	11.5	158
162	Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates. *Postharvest Biology and Technology*, **2009**, 53, 152-154	6.2	151
161	Arsenic species: effects on and accumulation by tomato plants. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1247-53	5.7	146
160	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. *Postharvest Biology and Technology*, **2007**, 44, 19-25	6.2	142
159	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. *Postharvest Biology and Technology*, **2013**, 77, 1-6	6.2	139
158	Maintenance of broccoli quality and functional properties during cold storage as affected by modified atmosphere packaging. *Postharvest Biology and Technology*, **2006**, 39, 61-68	6.2	128
157	Improvement of table grapes quality and safety by the combination of modified atmosphere packaging (MAP) and eugenol, menthol, or thymol. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 7458-64	5.7	123
156	Postharvest treatments with salicylic acid, acetylsalicylic acid or oxalic acid delayed ripening and enhanced bioactive compounds and antioxidant capacity in sweet cherry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5483-9	5.7	121
155	Maturity stage at harvest determines the fruit quality and antioxidant potential after storage of sweet cherry cultivars. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3240-6	5.7	119
154	Changes in hydrophilic and lipophilic antioxidant activity and related bioactive compounds during postharvest storage of yellow and purple plum cultivars. *Postharvest Biology and Technology*, **2009**, 51, 354-363	6.2	113

153	Alginate Coatings Preserve Fruit Quality and Bioactive Compounds during Storage of Sweet Cherry Fruit. *Food and Bioprocess Technology*, **2012**, 5, 2990-2997	5.1	107
152	Use of Aloe vera gel coating preserves the functional properties of table grapes. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3882-6	5.7	105
151	Use of alginate or zein as edible coatings to delay postharvest ripening process and to maintain tomato (Solanum lycopersicon Mill) quality. *Journal of the Science of Food and Agriculture*, **2008**, 88, 1287-1293	4.3	104
150	The role of polyamines in the improvement of the shelf life of fruit. *Trends in Food Science and Technology*, **2002**, 13, 228-234	15.3	102
149	Arsenic toxicity and accumulation in turnip as affected by arsenic chemical speciation. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2288-94	5.7	99
148	Postharvest Biology and Technology for Preserving Fruit Quality		98
147	The effects of essential oils carvacrol and thymol on growth of Penicillium digitatum and P. italicum involved in lemon decay. *International Journal of Food Microbiology*, **2012**, 158, 101-6	5.8	95
146	Acetyl salicylic acid alleviates chilling injury and maintains nutritive and bioactive compounds and antioxidant activity during postharvest storage of pomegranates. *Postharvest Biology and Technology*, **2011**, 60, 136-142	6.2	94
145	Influence of carvacrol on survival of Botrytis cinerea inoculated in table grapes. *International Journal of Food Microbiology*, **2007**, 115, 144-8	5.8	91
144	Effects of exogenous putrescine on improving shelf life of four plum cultivars. *Postharvest Biology and Technology*, **2003**, 30, 259-271	6.2	88
143	Aloe arborescens and Aloe vera gels as coatings in delaying postharvest ripening in peach and plum fruit. *Postharvest Biology and Technology*, **2013**, 83, 54-57	6.2	86
142	Antifungal efficacy of Aloe vera in vitro and its use as a preharvest treatment to maintain postharvest table grape quality. *Postharvest Biology and Technology*, **2010**, 57, 183-188	6.2	86
141	Pre-storage application of polyamines by pressure or immersion improves shelf-life of pomegranate stored at chilling temperature by increasing endogenous polyamine levels. *Postharvest Biology and Technology*, **2007**, 44, 26-33	6.2	82
140	Use of activated carbon inside modified atmosphere packages to maintain tomato fruit quality during cold storage. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2229-35	5.7	82
139	Modified Atmosphere Packaging Maintains Quality of Table Grapes. *Journal of Food Science*, **2003**, 68, 1838-1843	3.4	78
138	Influence of Postharvest Treatment with Putrescine and Calcium on Endogenous Polyamines, Firmness, and Abscisic Acid in Lemon (Citrus lemonL. Burm Cv. Verna). *Journal of Agricultural and Food Chemistry*, **1998**, 46, 2102-2109	5.7	78
137	Aloe vera gel coating maintains quality and safety of ready-to-eat pomegranate arils. *Postharvest Biology and Technology*, **2013**, 86, 107-112	6.2	74
136	Effects of Postharvest Putrescine Treatment on Extending Shelf Life and Reducing Mechanical Damage in Apricot. *Journal of Food Science*, **2002**, 67, 1706-1712	3.4	73

135	The addition of essential oils to MAP as a tool to maintain the overall quality of fruits. *Trends in Food Science and Technology*, **2008**, 19, 464-471	15.3	72
134	Changes in physicochemical and nutritive parameters and bioactive compounds during development and on-tree ripening of eight plum cultivars: a comparative study. *Journal of the Science of Food and Agriculture*, **2008**, 88, 2499-2507	4.3	71
133	Quality improvement and extension of shelf life by 1-methylcyclopropene in plum as affected by ripening stage at harvest. *Innovative Food Science and Emerging Technologies*, **2003**, 4, 339-348	6.8	71
132	Quality and antioxidant properties on sweet cherries as affected by preharvest salicylic and acetylsalicylic acids treatments. *Food Chemistry*, **2014**, 160, 226-32	8.5	70
131	Efficacy of 1-MCP treatment in tomato fruit: 1. Duration and concentration of 1-MCP treatment to gain an effective delay of postharvest ripening. *Postharvest Biology and Technology*, **2007**, 43, 23-27	6.2	70
130	Prestorage oxalic acid treatment maintained visual quality, bioactive compounds, and antioxidant potential of pomegranate after long-term storage at 2 degrees C. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6804-8	5.7	69
129	Efficacy of 1-MCP treatment in tomato fruit. *Postharvest Biology and Technology*, **2006**, 42, 235-242	6.2	68
128	Characterisation of gels from different Aloe spp. as antifungal treatment: Potential crops for industrial applications. *Industrial Crops and Products*, **2013**, 42, 223-230	5.9	66
127	Reduction of nectarine decay caused by Rhizopus stolonifer, Botrytis cinerea and Penicillium digitatum with Aloe vera gel alone or with the addition of thymol. *International Journal of Food Microbiology*, **2011**, 151, 241-6	5.8	65
126	1-methylcyclopropene increases storability and shelf life in climacteric and nonclimacteric plums. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4680-6	5.7	65
125	Sensory, Nutritive and Functional Properties of Sweet Cherry as Affected by Cultivar and Ripening Stage. *Food Science and Technology International*, **2009**, 15, 535-543	2.6	64
124	Antioxidant and nutritive constituents during sweet pepper development and ripening are enhanced by nitrophenolate treatments. *Food Chemistry*, **2010**, 118, 497-503	8.5	63
123	Improvement of the overall quality of table grapes stored under modified atmosphere packaging in combination with natural antimicrobial compounds. *Journal of Food Science*, **2007**, 72, S185-90	3.4	63
122	Prestorage heat treatment to maintain nutritive and functional properties during postharvest cold storage of pomegranate. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8495-500	5.7	61
121	Exogenous Polyamines and Gibberellic Acid Effects on Peach (Prunus persica L.) Storability Improvement. *Journal of Food Science*, **2000**, 65, 288-294	3.4	61
120	Role of calcium and heat treatments in alleviating physiological changes induced by mechanical damage in plum. *Postharvest Biology and Technology*, **2004**, 34, 155-167	6.2	58
119	Role of polyamines in extending shelf life and the reduction of mechanical damage during plum (Prunus salicina Lindl.) storage. *Postharvest Biology and Technology*, **2002**, 25, 25-32	6.2	56
118	Postharvest biology and technology of pomegranate. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2360-79	4.3	55

117	Postharvest methyl salicylate treatments delay ripening and maintain quality attributes and antioxidant compounds of Early Lory sweet cherry. *Postharvest Biology and Technology*, **2016**, 117, 102-109	6.2	54
116	The essential oils thymol and carvacrol applied in the packing lines avoid lemon spoilage and maintain quality during storage. *Food Control*, **2014**, 35, 132-136	6.2	52
115	Comparative Study of Two Plum (Prunus salicina Lindl.) Cultivars during Growth and Ripening. *Food Science and Technology International*, **2001**, 7, 123-130	2.6	50
114	Preharvest application of oxalic acid increased fruit size, bioactive compounds, and antioxidant capacity in sweet cherry cultivars (Prunus avium L.). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3432-7	5.7	48
113	Plum Storability Improved after Calcium and Heat Postharvest Treatments: Role of Polyamines. *Journal of Food Science*, **2002**, 67, 2571-2575	3.4	48
112	Methyl salicylate treatments of sweet cherry trees increase antioxidant systems in fruit at harvest and during storage. *Postharvest Biology and Technology*, **2015**, 109, 106-113	6.2	46
111	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 2. Improvement of fruit quality and antioxidant systems during postharvest storage. *Postharvest Biology and Technology*, **2014**, 98, 115-122	6.2	46
110	Preharvest salicylic acid and acetylsalicylic acid treatments preserve quality and enhance antioxidant systems during postharvest storage of sweet cherry cultivars. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1220-1228	4.3	42
109	The application of polyamines by pressure or immersion as a tool to maintain functional properties in stored pomegranate arils. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 755-60	5.7	42
108	Modified atmosphere packaging of yellow and purple plum cultivars. 2. Effect on bioactive compounds and antioxidant activity. *Postharvest Biology and Technology*, **2011**, 61, 110-116	6.2	41
107	The addition of rosehip oil to Aloe gels improves their properties as postharvest coatings for maintaining quality in plum. *Food Chemistry*, **2017**, 217, 585-592	8.5	39
106	The addition of rosehip oil improves the beneficial effect of Aloe vera gel on delaying ripening and maintaining postharvest quality of several stonefruit. *Postharvest Biology and Technology*, **2014**, 92, 23-28	6.2	38
105	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 1. Improvement of fruit growth and quality attributes at harvest. *Postharvest Biology and Technology*, **2014**, 98, 98-105	6.2	35
104	Effect of preharvest sprays containing calcium, magnesium and titanium on the quality of peaches and nectarines at harvest and during postharvest storage. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1270-1276	4.3	35
103	Quality, bioactive compounds, and antioxidant activity of new flat-type peach and nectarine cultivars: a comparative study. *Journal of Food Science*, **2011**, 76, C729-35	3.4	34
102	Effects of post-harvest putrescine and calcium treatments on reducing mechanical damage and polyamines and abscisic acid levels during lemon storage **1999**, 79, 1589-1595		34
101	The use of a natural fungicide as an alternative to preharvest synthetic fungicide treatments to control lettuce deterioration during postharvest storage. *Postharvest Biology and Technology*, **2008**, 47, 54-60	6.2	32
100	Physiological changes in pepino (Solanum muricatum Ait.) fruit stored at chilling and non-chilling temperatures. *Postharvest Biology and Technology*, **2003**, 30, 177-186	6.2	32

99	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with □aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. *Food Chemistry*, **2020**, 306, 125634	8.5	32
98	Could the 1-MCP treatment effectiveness in plum be affected by packaging?. *Postharvest Biology and Technology*, **2004**, 34, 295-303	6.2	31
97	Modulatory Effects of Exogenously Applied Polyamines on Postharvest Physiology, Antioxidant System and Shelf Life of Fruits: A Review. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	30
96	Polyamines, Ethylene, and Physicochemical Changes in Low-Temperature-Stored Peach (Prunus persica L. Cv. Maycrest). *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3406-3410	5.7	30
95	Postharvest treatments with □aminobutyric acid, methyl jasmonate, or methyl salicylate enhance chilling tolerance of blood orange fruit at prolonged cold storage. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6408-6417	4.3	29
94	Modified atmosphere packaging of yellow and purple plum cultivars. 1. Effect on organoleptic quality. *Postharvest Biology and Technology*, **2011**, 61, 103-109	6.2	29
93	Forced-air cooling applied before fruit handling to prevent mechanical damage of plums (Prunus salicina Lindl.). *Postharvest Biology and Technology*, **2003**, 28, 135-142	6.2	28
92	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (Cydonia oblonga Miller) accessions. *Scientia Horticulturae*, **2013**, 154, 61-65	4.1	27
91	Methyl jasmonate effects on table grape ripening, vine yield, berry quality and bioactive compounds depend on applied concentration. *Scientia Horticulturae*, **2019**, 247, 380-389	4.1	27
90	Postharvest Gibberellin and Heat Treatment Effects on Polyamines, Abscisic Acid and Firmness in Lemons. *Journal of Food Science*, **2006**, 63, 611-615	3.4	26
89	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. *Scientia Horticulturae*, **2015**, 197, 665-673	4.1	25
88	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke (Cynara scolymus L.) at harvest and during storage. *Food Chemistry*, **2017**, 230, 343-349	8.5	24
87	The Effects of Salicylic Acid and Its Derivatives on Increasing Pomegranate Fruit Quality and Bioactive Compounds at Harvest and During Storage. *Frontiers in Plant Science*, **2020**, 11, 668	6.2	24
86	Effect of ethylene concentration on quality parameters of fresh tomatoes stored using a carbon-heat hybrid ethylene scrubber. *Postharvest Biology and Technology*, **2009**, 51, 206-211	6.2	24
85	Preharvest application of methyl jasmonate increases crop yield, fruit quality and bioactive compounds in pomegranate 'Mollar de Elche' at harvest and during postharvest storage. *Journal of the Science of Food and Agriculture*, **2020**, 100, 145-153	4.3	23
84	Preharvest treatments with salicylates enhance nutrient and antioxidant compounds in plum at harvest and after storage. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2742-2750	4.3	23
83	Possible involvement of polyphenols and polyamines in salt tolerance of almond rootstocks. *Plant Physiology and Biochemistry*, **2011**, 49, 1313-22	5.4	22
82	Development of a carbon-heat hybrid ethylene scrubber for fresh horticultural produce storage purposes. *Postharvest Biology and Technology*, **2009**, 51, 200-205	6.2	22

81	Enhancing antioxidant systems by preharvest treatments with methyl jasmonate and salicylic acid leads to maintain lemon quality during cold storage. *Food Chemistry*, **2021**, 338, 128044	8.5	22
80	Pre-harvest methyl jasmonate treatments increase antioxidant systems in lemon fruit without affecting yield or other fruit quality parameters. *Journal of the Science of Food and Agriculture*, **2019** , 99, 5035-5043	4.3	21
79	Effect of oxalic acid on quality attributes of artichokes stored at ambient temperature. *Postharvest Biology and Technology*, **2014**, 95, 60-63	6.2	21
78	Use of a palladium catalyst to improve the capacity of activated carbon to absorb ethylene, and its effect on tomato ripening. *Spanish Journal of Agricultural Research*, **2007**, 5, 579	1.1	21
77	Enhancement of Antioxidant Systems and Storability of Two Plum Cultivars by Preharvest Treatments with Salicylates. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	20
76	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. *Postharvest Biology and Technology*, **2020**, 167, 111226	6.2	19
75	Oxalic acid preharvest treatment increases antioxidant systems and improves plum quality at harvest and during postharvest storage. *Journal of the Science of Food and Agriculture*, **2019**, 99, 235-243	4.3	18
74	The influence of polyamines on apricot ovary development and fruit set. *Annals of Applied Biology*, **2006**, 149, 27-33	2.6	18
73	Effect of rootstock on salinity tolerance of sweet almond (cv. Mazzetto). *South African Journal of Botany*, **2016**, 102, 50-59	2.9	15
72	Polyamine Response to External Mechanical Bruising in Two Mandarin Cultivars. *Hortscience: A Publication of the American Society for Hortcultural Science*, **1998**, 33, 1220-1223	2.4	15
71	Preharvest Application of Methyl Jasmonate as an Elicitor Improves the Yield and Phenolic Content of Artichoke. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9247-9254	5.7	14
70	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (Ziziphus jujuba Mill.) cv 'Phoenix' during cold storage. *Scientia Horticulturae*, **2019**, 258, 108743	4.1	14
69	Changes in Bioactive Compounds, Antioxidant Activity, and Nutritional Quality of Blood Orange Cultivars at Different Storage Temperatures. *Antioxidants*, **2020**, 9,	7.1	14
68	1-MCP USE ON PRUNUS SPP. TO MAINTAIN FRUIT QUALITY AND TO EXTEND SHELF LIFE DURING STORAGE: A COMPARATIVE STUDY. *Acta Horticulturae*, **2005**, 933-940	0.3	13
67	Effect of Thymol and Carvacrol Encapsulated in Hp-□Cyclodextrin by Two Inclusion Methods against Geotrichum citri-aurantii. *Journal of Food Science*, **2019**, 84, 1513-1521	3.4	11
66	New Approaches to Modeling Methyl Jasmonate Effects on Pomegranate Quality during Postharvest Storage. *International Journal of Fruit Science*, **2017**, 17, 374-390	1.2	10
65	Postharvest Application of 24-Epibrassinolide Reduces Chilling Injury Symptoms and Enhances Bioactive Compounds Content and Antioxidant Activity of Blood Orange Fruit. *Frontiers in Plant Science*, **2021**, 12, 629733	6.2	10
64	Health Benefits from Pomegranates and Stone Fruit, Including Plums, Peaches, Apricots and Cherries **2013**, 125-167		9

63	Mechanical Damage During Fruit Post-Harvest Handling: Technical and Physiological Implications **2004**, 233-252		9
62	Total arsenic accumulation in edible pods and seeds of Phaseolus vulgaris. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*, **2001**, 36, 849-61	2.2	9
61	Methylarsonic and dimethylarsinic acids toxicity and total arsenic accumulation in edible bush beans, Phaseolus vulgaris. *Food Additives and Contaminants*, **2002**, 19, 417-26		9
60	Susceptibility of Blood Orange Cultivars to Chilling Injury Based on Antioxidant System and Physiological and Biochemical Responses at Different Storage Temperatures. *Foods*, **2020**, 9,	4.9	9
59	Preharvest Salicylate Treatments Enhance Antioxidant Compounds, Color and Crop Yield in Low Pigmented-Table Grape Cultivars and Preserve Quality Traits during Storage. *Antioxidants*, **2020**, 9,	7.1	9
58	Differential response of two almond rootstocks to chloride salt mixtures in the growing medium. *Russian Journal of Plant Physiology*, **2016**, 63, 143-151	1.6	9
57	Rosehip oil coating delays postharvest ripening and maintains quality of European and Japanese plum cultivars. *Postharvest Biology and Technology*, **2019**, 155, 29-36	6.2	8
56	Preharvest application of methyl salicylate, acetyl salicylic acid and salicylic acid alleviated disease caused by Botrytis cinerea through stimulation of antioxidant system in table grapes. *International Journal of Food Microbiology*, **2020**, 334, 108807	5.8	8
55	Effect of Various Postharvest Treatment on Aroma Volatile Compounds of Blood Orange Fruit Exposed to Chilling Temperature After Long-Term Storage. *Food and Bioprocess Technology*, **2020**, 13, 2054-2064	5.1	8
54	Melatonin Treatment of Apricot Trees Leads to Maintenance of Fruit Quality Attributes during Storage at Chilling and Non-Chilling Temperatures. *Agronomy*, **2021**, 11, 917	3.6	8
53	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates **2015**, 189-196		7
52	Bioactive compounds in tomato fruit and its antioxidant activity as affected by incorporation of Aloe, eugenol, and thymol in fruit package during storage. *International Journal of Food Properties*, **2016**, 1-9	3	7
51	Is it possible to increase the aloin content of Aloe vera by the use of ultraviolet light?. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2165-70	5.7	7
50	Calcium, Polyamine and Gibberellin Treatments to Improve Postharvest Fruit Quality **2004**, 55-68		7
49	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. *Acta Horticulturae*, **2015**, 541-544	0.3	6
48	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. *Acta Horticulturae*, **2012**, 621-625	0.3	6
47	Polyamines as an ecofriendly postharvest tool to maintain fruit quality **2016**, 219-242		6
46	THE USE OF ALGINATE AS EDIBLE COATING ALONE OR IN COMBINATION WITH ESSENTIAL OILS MAINTAINED POSTHARVEST QUALITY OF TOMATO. *Acta Horticulturae*, **2010**, 1529-1534	0.3	5

45	THE ROLE OF POLYAMINES ON FRUIT RIPENING AND QUALITY DURING STORAGE: WHAT IS NEW. *Acta Horticulturae*, **2010**, 199-205	0.3	5
44	Thymol Encapsulated into HP-□Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. *Molecules*, **2020**, 25,	4.8	5
43	Preharvest Application of Oxalic Acid Improved Pomegranate Fruit Yield, Quality, and Bioactive Compounds at Harvest in a Concentration-Dependent Manner. *Agronomy*, **2020**, 10, 1522	3.6	5
42	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. *Antioxidants*, **2021**, 10,	7.1	5
41	Preharvest Treatment with Oxalic Acid Improves Postharvest Storage of Lemon Fruit by Stimulation of the Antioxidant System and Phenolic Content. *Antioxidants*, **2021**, 10,	7.1	4
40	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. *Agronomy*, **2022**, 12, 3	3.6	4
39	Postharvest treatment with calcium delayed ripening and enhanced bioactive compounds and antioxidant activity of □Cristalina□ sweet cherry. *Acta Horticulturae*, **2017**, 511-514	0.3	3
38	USE OF MODIFIED ATMOSPHERE PACKAGING IMPROVES ANTIOXIDANT ACTIVITY AND BIOACTIVE COMPOUNDS DURING POSTHARVEST STORAGE OF 'COLLAR' FIGS. *Acta Horticulturae*, **2015**, 263-268	0.3	3
37	Pre-harvest treatments of pepper plants with nitrophenolates increase crop yield and enhance nutritive and bioactive compounds in fruits at harvest and during storage. *Food Science and Technology International*, **2014**, 20, 265-74	2.6	3
36	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. *Acta Horticulturae*, **2013**, 399-403	0.3	3
35	PRE-STORAGE SALICYLIC ACID TREATMENT AFFECTS FUNCTIONAL PROPERTIES AND CHILLING RESISTANCE OF POMEGRANATE DURING COLD STORAGE. *Acta Horticulturae*, **2012**, 87-94	0.3	3
34	1-METHYLCYCLOPROPENE (1-MCP) INCREASED STORABILITY IN PLUM (PRUNUS SALICINA LINDL. CV. GOLDEN JAPAN). *Acta Horticulturae*, **2003**, 71-77	0.3	3
33	THE FUNCTIONAL PROPERTIES OF SWEET CHERRY AS A NEW CRITERION IN A BREEDING PROGRAM. *Acta Horticulturae*, **2009**, 275-280	0.3	3
32	Melatonin Treatment of Pomegranate Trees Increases Crop Yield and Quality Parameters at Harvest and during Storage. *Agronomy*, **2021**, 11, 861	3.6	3
31	Rosehip oil added to Aloe vera gel as postharvest coating of □Songra□ plums and □President□ prunes. *Acta Horticulturae*, **2018**, 321-326	0.3	3
30	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). *Agriculture (Switzerland)*, **2021**, 11, 62	3	3
29	The combination of alginate coating and essential oils delayed postharvest ripening and increased the antioxidant potential of two sweet cherries. *Acta Horticulturae*, **2017**, 633-638	0.3	2
28	Influence of Postharvest Technologies and Handling Practices on Phytochemicals in Fruits and Vegetables **2017**, 609-628		2

27	Post-harvest Ripening of Tomato **2008**, 67-84		2
26	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes **2016** , 185-201		2
25	Fatty acid composition in relation to chilling susceptibility of blood orange cultivars at different storage temperatures. *Plant Physiology and Biochemistry*, **2021**, 166, 770-776	5.4	2
24	Maintenance of sweet cherry quality attributes as affected by innovative postharvest treatments. *Acta Horticulturae*, **2017**, 475-482	0.3	1
23	Effect of Aloe vera gel treatment on bioactive compounds and antioxidant activity during storage of sweet cherry. *Acta Horticulturae*, **2017**, 607-612	0.3	1
22	Effects of preharvest salicylate treatments on quality and antioxidant compounds of plums. *Acta Horticulturae*, **2018**, 121-126	0.3	1
21	Preharvest application of oxalic acid improves antioxidant systems in plums. *Acta Horticulturae*, **2018**, 19-24	0.3	1
20	Application of Polyamines to Maintain Functional Properties in Stored Fruits. *Methods in Molecular Biology*, **2018**, 1694, 449-458	1.4	1
19	Melatonin: a new tool to increase yield and quality at harvest and to extend postharvest shelf-life of pomegranate. *Acta Horticulturae*, **2019**, 289-294	0.3	1
18	A NOVEL ACTIVE PACKAGING BASED ON MAP AND ADDITION OF ESSENTIAL OILS MAINTAINS PLUM QUALITY AND ENHANCES ANTIOXIDANT PROPERTIES. *Acta Horticulturae*, **2013**, 1283-1289	0.3	1
17	Quality parameters and antioxidant properties in organic and conventionally grown broccoli after pre-storage hot water treatment. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1140-6	4.3	1
16	PREHARVEST APPLICATION OF ALOE VERA GEL EXHIBITS ANTIMICROBIAL ACTIVITY BY REDUCING YEAST, MOULD, AND AEROBIC COUNTS AT HARVEST IN SEVERAL PRUNUS SPP.. *Acta Horticulturae*, **2013**, 121-126	0.3	1
15	THE QUALITY AND ANTIOXIDANT CAPACITY DURING STORAGE OF SWEET CHERRIES ARE AFFECTED BY RIPENING STAGE AT HARVEST. *Acta Horticulturae*, **2010**, 57-64	0.3	1
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