Daniel Valero

List of Publications by Year in Descending Order

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	Influence of flower head order on phenolic content and quality of globe artichoke at harvest and during twenty-one days of cold storage. *Scientia Horticulturae*, **2022**, 295, 110846	4.1	1
169	Melatonin as a new postharvest treatment for increasing cut carnation (Dianthus caryophyllus L.) vase life. *Postharvest Biology and Technology*, **2022**, 184, 111759	6.2	1
168	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. *Agronomy*, **2022**, 12, 3	3.6	4
167	Melatonin Pre-harvest Treatments Leads to Maintenance of Sweet Cherry Quality During Storage by Increasing Antioxidant Systems.. *Frontiers in Plant Science*, **2022**, 13, 863467	6.2	1
166	Oxalic Acid Preharvest Treatment Improves Colour and Quality of Seedless Table Grape 'Magenta' Upregulating on-Vine Abscisic Acid Metabolism, Relative NCED1 Gene Expression, and the Antioxidant System in Berries. *Frontiers in Plant Science*, **2021**, 12, 740240	6.2	
165	Melatonin Treatment of Pomegranate Trees Increases Crop Yield and Quality Parameters at Harvest and during Storage. *Agronomy*, **2021**, 11, 861	3.6	3
164	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. *Antioxidants*, **2021**, 10,	7.1	5
163	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
162	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
161	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
160	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
159	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
158	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. *Horticulturae*, **2021**, 7, 320	2.5	0
157	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
156	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
155	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
154	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

153	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
152	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
151	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
150	Changes in Bioactive Compounds, Antioxidant Activity, and Nutritional Quality of Blood Orange Cultivars at Different Storage Temperatures. *Antioxidants*, **2020**, 9,	7.1	14
149	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
148	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
147	Bioactive compounds with health benefits of artichoke and cardoon. *Acta Horticulturae*, **2020**, 221-226	0.3	
146	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
145	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
144	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
143	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
142	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
141	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
140	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
139	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
138	The application of methyl jasmonate as pre-harvest treatment enhances yield, productivity and quality at harvest in pomegranate. *Acta Horticulturae*, **2019**, 157-162	0.3	0
137	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
136	Effect of rosehip oil as coating on □Royal Rosa□plum and □Atenea□nectarine. *Acta Horticulturae*, **2019**, 349-354	0.3	

135	In vitro effect of thymol, carvacrol and linalool oils encapsulated in Ecyclodextrins against Geotrichum citri-aurantii. *Acta Horticulturae*, **2019**, 449-454	0.3	
134	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
133	Effects of preharvest salicylate treatments on quality and antioxidant compounds of plums. *Acta Horticulturae*, **2018**, 121-126	0.3	1
132	Preharvest application of oxalic acid improves antioxidant systems in plums. *Acta Horticulturae*, **2018**, 19-24	0.3	1
131	Application of Polyamines to Maintain Functional Properties in Stored Fruits. *Methods in Molecular Biology*, **2018**, 1694, 449-458	1.4	1
130	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
129	Effect of postharvest treatments with salicylates on Royal Rosa plum quality attributes. *Acta Horticulturae*, **2018**, 839-844	0.3	
128	Rosehip oil added to Aloe vera gel as postharvest coating of Songra plums and President prunes. *Acta Horticulturae*, **2018**, 321-326	0.3	3
127	Challenges and opportunities of postharvest research. *Acta Horticulturae*, **2018**, 631-640	0.3	0
126	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
125	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
124	Maintenance of sweet cherry quality attributes as affected by innovative postharvest treatments. *Acta Horticulturae*, **2017**, 475-482	0.3	1
123	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
122	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
121	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
120	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
119	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
118	Influence of Postharvest Technologies and Handling Practices on Phytochemicals in Fruits and Vegetables **2017**, 609-628		2

117	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
116	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
115	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
114	Effect of rootstock on salinity tolerance of sweet almond (cv. Mazzetto). *South African Journal of Botany*, **2016**, 102, 50-59	2.9	15
113	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
112	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
111	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes **2016** , 185-201		2
110	Polyamines as an ecofriendly postharvest tool to maintain fruit quality **2016**, 219-242		6
109	Application of oxalic acid to sweet cherry trees improves yield, quality and phytochemical attributes at harvest. *Acta Horticulturae*, **2016**, 231-234	0.3	
108	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
107	Postharvest biology and technology of pomegranate. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2360-79	4.3	55
106	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
105	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates **2015**, 189-196		7
104	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
103	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. *Acta Horticulturae*, **2015**, 541-544	0.3	6
102	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. *Scientia Horticulturae*, **2015**, 197, 665-673	4.1	25
101	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
100	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

99	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
98	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
97	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
96	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
95	Effect of oxalic acid on quality attributes of artichokes stored at ambient temperature. *Postharvest Biology and Technology*, **2014**, 95, 60-63	6.2	21
94	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
93	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
92	Health Benefits from Pomegranates and Stone Fruit, Including Plums, Peaches, Apricots and Cherries **2013**, 125-167		9
91	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
90	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
89	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
88	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
87	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (Cydonia oblonga Miller) accessions. *Scientia Horticulturae*, **2013**, 154, 61-65	4.1	27
86	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
85	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
84	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
83	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. *Acta Horticulturae*, **2013**, 399-403	0.3	3
82	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

81	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
80	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. *Acta Horticulturae*, **2012**, 621-625	0.3	6
79	PRE-STORAGE SALICYLIC ACID TREATMENT AFFECTS FUNCTIONAL PROPERTIES AND CHILLING RESISTANCE OF POMEGRANATE DURING COLD STORAGE. *Acta Horticulturae*, **2012**, 87-94	0.3	3
78	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
77	Possible involvement of polyphenols and polyamines in salt tolerance of almond rootstocks. *Plant Physiology and Biochemistry*, **2011**, 49, 1313-22	5.4	22
76	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
75	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
74	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
73	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
72	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
71	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
70	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
69	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
68	HOW DOES COLD STORAGE AFFECT THE BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN PLUM CULTIVARS?. *Acta Horticulturae*, **2010**, 1167-1174	0.3	1
67	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
66	THE ROLE OF POLYAMINES ON FRUIT RIPENING AND QUALITY DURING STORAGE: WHAT IS NEW. *Acta Horticulturae*, **2010**, 199-205	0.3	5
65	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
64	Antioxidant and nutritive constituents during sweet pepper development and ripening are enhanced by nitrophenolate treatments. *Food Chemistry*, **2010**, 118, 497-503	8.5	63

63	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
62	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
61	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
60	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
59	Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates. *Postharvest Biology and Technology*, **2009**, 53, 152-154	6.2	151
58	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
57	THE FUNCTIONAL PROPERTIES OF SWEET CHERRY AS A NEW CRITERION IN A BREEDING PROGRAM. *Acta Horticulturae*, **2009**, 275-280	0.3	3
56	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
55	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
54	Post-harvest Ripening of Tomato **2008**, 67-84		2
53	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
52	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
51	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
50	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
49	Influence of carvacrol on survival of Botrytis cinerea inoculated in table grapes. *International Journal of Food Microbiology*, **2007**, 115, 144-8	5.8	91
48	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
47	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. *Postharvest Biology and Technology*, **2007**, 44, 19-25	6.2	142
46	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

45	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
44	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
43	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
42	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
41	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
40	Efficacy of 1-MCP treatment in tomato fruit. *Postharvest Biology and Technology*, **2006**, 42, 235-242	6.2	68
39	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
38	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
37	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
36	The influence of polyamines on apricot ovary development and fruit set. *Annals of Applied Biology*, **2006**, 149, 27-33	2.6	18
35	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
34	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
33	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
32	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
31	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
30	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
29	Mechanical Damage During Fruit Post-Harvest Handling: Technical and Physiological Implications **2004**, 233-252		9
28	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

27	Could the 1-MCP treatment effectiveness in plum be affected by packaging?. *Postharvest Biology and Technology*, **2004**, 34, 295-303	6.2	31
26	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
25	Calcium, Polyamine and Gibberellin Treatments to Improve Postharvest Fruit Quality **2004**, 55-68		7
24	1-METHYLCYCLOPROPENE (1-MCP) INCREASED STORABILITY IN PLUM (PRUNUS SALICINA LINDL. CV. GOLDEN JAPAN). *Acta Horticulturae*, **2003**, 71-77	0.3	3
23	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
22	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
21	Effects of exogenous putrescine on improving shelf life of four plum cultivars. *Postharvest Biology and Technology*, **2003**, 30, 259-271	6.2	88
20	Modified Atmosphere Packaging Maintains Quality of Table Grapes. *Journal of Food Science*, **2003**, 68, 1838-1843	3.4	78
19	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
18	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
17	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
16	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
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