

# Paolo Inglese

## List of Publications by Year in descending order

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68  
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#	ARTICLE	IF	CITATIONS
1	Genotype influence on shelf life behaviour of minimal processed loquat ( <i>Eriobotrya japonica</i> (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Overl Technologies in Agriculture, 2022, 9, .	4.6	9
2	Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate FÂ©tel Pears ( <i>Pyrus communis</i> L.). Horticulturae, 2022, 8, 227.	2.8	8
3	The Use of <i>Opuntia ficus-indica</i> Mucilage and <i>Aloe arborescens</i> as Edible Coatings to Improve the Physical, Chemical, and Microbiological Properties of â€œHaywardâ€™ Kiwifruit Slices. Horticulturae, 2022, 8, 219.	2.8	7
4	Seasonal characterization of nutritional and antioxidant properties of <i>Opuntia ficus-indica</i> [(L.) Mill.] mucilage. Food Hydrocolloids, 2021, 111, 106398.	10.7	26
5	Effects of Argon-Based and Nitrogen-Based Modified Atmosphere Packaging Technology on the Quality of Pomegranate ( <i>Punica granatum</i> L. cv. Wonderful) Arils. Foods, 2021, 10, 370.	4.3	9
6	Effects of Modified Atmosphere Packaging and Chitosan Treatment on Quality and Sensorial Parameters of Minimally Processed cv. â€œItaliaâ€™ Table Grapes. Agronomy, 2021, 11, 328.	3.0	11
7	Effect of Different Modified Atmosphere Packaging on the Quality of Mulberry Fruit ( <i>Morus alba</i> L. cv) Tj ETQq1 1 0,784314 rgBT /Overl 2.0 18	2.0	18
8	Effect of Harvest Date on Mango ( <i>Mangifera indica</i> L. Cultivar Osteen) Fruitâ€™s Qualitative Development, Shelf Life and Consumer Acceptance. Agronomy, 2021, 11, 811.	3.0	12
9	Effect of <i>Opuntia ficus-indica</i> Mucilage Edible Coating in Combination with Ascorbic Acid, on Strawberry Fruit Quality during Cold Storage. Journal of Food Quality, 2021, 2021, 1-8.	2.6	14
10	Fruit Growth Stage Transitions in Two Mango Cultivars Grown in a Mediterranean Environment. Plants, 2021, 10, 1332.	3.5	11
11	Effect of <i>Opuntia ficus-indica</i> Mucilage Edible Coating on Quality, Nutraceutical, and Sensorial Parameters of Minimally Processed Cactus Pear Fruits. Agronomy, 2021, 11, 1963.	3.0	15
12	Extending the Shelf Life of White Peach Fruit with 1-Methylcyclopropene and <i>Aloe arborescens</i> Edible Coating. Agriculture (Switzerland), 2020, 10, 151.	3.1	27
13	The Effect of Soil Volume Availability on <i>Opuntia ficus-indica</i> Canopy and Root Growth. Agronomy, 2020, 10, 635.	3.0	4
14	Food Quality, Sensory Attributes and Nutraceutical Value of Fresh â€œOsteenâ€•Mango Fruit Grown under Mediterranean Subtropical Climate Compared to Imported Fruit. Agriculture (Switzerland), 2020, 10, 103.	3.1	6
15	Effect of 1-methylcyclopropene on cactus pear fruit at different maturity stages during storage. Acta Horticulturae, 2019, , 221-228.	0.2	4
16	Root growth and soil carbon turnover in <i>Opuntia ficus-indica</i> as affected by soil volume availability. European Journal of Agronomy, 2019, 105, 104-110.	4.1	16
17	Food quality and nutraceutical value of nine cultivars of mango ( <i>Mangifera indica</i> L.) fruits grown in Mediterranean subtropical environment. Food Chemistry, 2019, 277, 471-479.	8.2	62
18	Fresh-cut storage of fruit and fresh-cuts affects the behaviour of minimally processed Big Bang nectarines ( <i>Prunus persica</i> L. Batsch) during shelf life. Food Packaging and Shelf Life, 2018, 15, 62-68.	7.5	21

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19	Effects of gellan-based coating application on litchi fruit quality traits. <i>Acta Horticulturae</i> , 2018, , 335-342.	0.2	3
20	Metabolic Profiling and Post-harvest Behavior of "Dottato" Fig ( <i>Ficus carica</i> L.) Fruit Covered With an Edible Coating From <i>O. ficus-indica</i> . <i>Frontiers in Plant Science</i> , 2018, 9, 1321.	3.6	30
21	The effectiveness of <i>Opuntia ficus-indica</i> mucilage edible coating on post-harvest maintenance of "Dottato" fig ( <i>Ficus carica</i> L.) fruit. <i>Food Packaging and Shelf Life</i> , 2017, 12, 135-141.	7.5	72
22	Increasing Cold Tolerance of Cactus Pear Fruit by High-Temperature Conditioning and Film Wrapping. <i>Food and Bioprocess Technology</i> , 2017, 10, 1466-1478.	4.7	12
23	Carbon sequestration potential of Italian orchards and vineyards. <i>Acta Horticulturae</i> , 2017, , 145-150.	0.2	2
24	Effects of 1-Methylcyclopropene on postharvest quality traits, antioxidant activity and ascorbic acid content of mature-ripe mango fruits. <i>Fruits</i> , 2017, 72, 238-246.	0.4	3
25	Influence of an evoked pleasant consumption context on consumers' hedonic evaluation for minimally processed cactus pear ( <i>Opuntia ficus-indica</i> ) fruit. <i>Acta Horticulturae</i> , 2016, , 327-334.	0.2	15
26	Evaluation of fruit quality and antioxidant activity of kiwifruit during ripening and after storage. <i>Journal of Berry Research</i> , 2016, 6, 25-35.	1.4	18
27	The influence of <i>Opuntia ficus-indica</i> mucilage edible coating on the quality of "Hayward" kiwifruit slices. <i>Postharvest Biology and Technology</i> , 2016, 120, 45-51.	6.0	73
28	EFFECT OF PASSIVE ATMOSPHERE AND CHEMICAL TREATMENT ON FRESH CUT OF WHITE-FLESH PEACH CULTIVAR 'SETTEMBRINA DI BIVONA'. <i>Acta Horticulturae</i> , 2015, , 765-770.	0.2	15
29	SENSORY EVALUATION AND SUITABILITY FOR FRESH-CUT PRODUCE OF WHITE PEACH [ <i>PRUNUS PERSICA</i> (L.) BATSCH] 'SETTEMBRINA DI BIVONA'. <i>Acta Horticulturae</i> , 2015, , 787-790.	0.2	11
30	CACTUS PEAR ( <i>O. FICUS-INDICA</i> (L.) MILL.) FRUIT PRODUCTION: ECOPHYSIOLOGY, ORCHARD AND FRESH-CUT FRUIT MANAGEMENT. <i>Acta Horticulturae</i> , 2015, , 247-252.	0.2	6
31	Effects of passive and active modified atmosphere packaging conditions on quality parameters of minimally processed table grapes during cold storage. <i>Journal of Berry Research</i> , 2015, 5, 131-143.	1.4	17
32	PRESTORAGE HIGH TEMPERATURE CONDITIONING AT 38°C AND HIGH OR LOW HUMIDITY AMELIORATES STORABILITY OF CACTUS PEAR FRUIT ( <i>OPUNTIA FICUS-INDICA</i> 'GIALLA'). <i>Acta Horticulturae</i> , 2015, , 111-118.	0.2	0
33	Variability of sensory profile and quality characteristics for "Pesca di Bivona" and "Pesca di Leonforte" peach ( <i>Prunus persica</i> Batsch) fresh-cut slices during storage. <i>Postharvest Biology and Technology</i> , 2015, 110, 61-69.	6.0	16
34	The influence of harvest period and fruit ripeness at harvest on minimally processed cactus pears ( <i>Opuntia ficus-indica</i> L. Mill.) stored under passive atmosphere. <i>Postharvest Biology and Technology</i> , 2015, 104, 57-62.	6.0	24
35	Effects of 1-methylcyclopropene on postharvest quality of white- and yellow-flesh loquat ( <i>Eriobotrya japonica</i> Lindl.) fruit. <i>Fruits</i> , 2014, 69, 363-370.	0.4	21
36	Dry matter accumulation and seasonal partitioning in mature <i>Opuntia ficus-indica</i> (L.) Mill. fruiting trees. <i>Italian Journal of Agronomy</i> , 2014, 9, 44.	1.0	11

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37	Evaluation of different mechanical fruit harvesting systems and oil quality in very large size olive trees. Spanish Journal of Agricultural Research, 2014, 12, 960.	0.6	46
38	Sustainability evaluation of Sicily's lemon and orange production: An energy, economic and environmental analysis. Journal of Environmental Management, 2013, 128, 674-682.	7.8	93
39	An oxygen monitoring and control system inside a malaxation machine to improve extra virgin olive oil quality. Biosystems Engineering, 2013, 114, 1-8.	4.3	27
40	Determination of Evapotranspiration and Annual Biomass Productivity of a Cactus Pear [ <i>Opuntia ficus-indica</i> (L. Mill.)] Orchard in a Semiarid Environment. Journal of Irrigation and Drainage Engineering - ASCE, 2013, 139, 680-690.	1.0	34
41	Effect of summer pruning on some fruit quality traits in Hayward kiwifruit. Fruits, 2013, 68, 315-322.	0.4	9
42	CO <sub>2</sub> uptake of <i>Opuntia ficus-indica</i> (L.) Mill. whole trees and single cladodes, in relation to plant water status and cladode age. Italian Journal of Agronomy, 2013, 8, 3.	1.0	18
43	INSTRUMENTAL AND SENSORY EVALUATION OF EATING QUALITY OF PEACHES AND NECTARINES. Acta Horticulturae, 2012, , 473-480.	0.2	3
44	Changes in enzymes involved in photosynthesis and other metabolic processes in the fruit of <i>Opuntia ficus-indica</i> during growth and ripening. Scientia Horticulturae, 2011, 128, 213-219.	3.6	12
45	Influence of within-tree and environmental factors on fruit quality of cactus pear ( <i>Opuntia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.4	19
46	Evaluating carbon fluxes in orange orchards in relation to planting density. Journal of Agricultural Science, 2009, 147, 637-645.	1.3	41
47	Physiological and Technical Aspects of Cactus Pear [ <i>Opuntia ficus-indica</i> (L.) Mill.] Double Rellowering and Out-of-Season Winter Fruit Cropping. International Journal of Fruit Science, 2007, 6, 23-34.	2.4	9
48	THERMAL TIME REQUIREMENT AND HARVEST TIME FORECAST FOR PEACH CULTIVARS WITH DIFFERENT FRUIT DEVELOPMENT PERIODS. Acta Horticulturae, 2002, , 523-529.	0.2	35
49	Thiabendazole Uptake and Storage Performance of Cactus Pear [ <i>Opuntia ficus-indica</i> (L.) Mill. Cv Gialla] Fruit Following Postharvest Treatments with Reduced Doses of Fungicide at 52 Å°C. Journal of Agricultural and Food Chemistry, 2002, 50, 739-743.	5.2	16
50	Cactus Pear Fruit Production. , 2002, , 163-183.		31
51	Crop Load and Rootstock Influence on Dry Matter Partitioning in Trees of Early and Late Ripening Peach Cultivars. Journal of the American Society for Horticultural Science, 2002, 127, 825-830.	1.0	42
52	ROOT CONFINEMENT AFFECTS CANOPY GROWTH, DRY MATTER PARTITIONING, CARBON ASSIMILATION AND FIELD BEHAVIOUR OF OPUNTIA FICUS-INDICA POTTED PLANTS. Acta Horticulturae, 2000, , 97-106.	0.2	1
53	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. Postharvest Biology and Technology, 1999, 17, 79-88.	6.0	44
54	Quality of cactus pear [ <i>Opuntia ficus-indica</i> (L.) Mill.] fruit in relation to ripening time, CaCl <sub>2</sub> pre-harvest sprays and storage conditions. Scientia Horticulturae, 1999, 81, 425-436.	3.6	22

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55	Seasonal Reproductive and Vegetative Growth Patterns and Resource Allocation during Cactus Pear Fruit Growth. Hortscience: A Publication of the American Society for Horticultural Science, 1999, 34, 69-72.	1.0	19
56	Effect of Planting System on Productivity, Dry-matter Partitioning and Carbohydrate Content in Above-ground Components of 'Flordaprince' Peach Trees. Journal of the American Society for Horticultural Science, 1999, 124, 39-45.	1.0	17
57	Evolution of endogenous gibberellins at different stages of flowering in relation to return bloom of cactus pear ( <i>Opuntia ficus-indica</i> L. Miller). Scientia Horticulturae, 1998, 73, 45-51.	3.6	11
58	Effect of cladode shading on growth and ripening of fruits of cactus pear ( <i>Opuntia ficus-indica</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	0.3	3
59	Storage response of cactus pear fruit to CaCl <sub>2</sub> preharvest spray and postharvest heat treatment. The Journal of Horticultural Science, 1997, 72, 371-377.	0.3	13
60	Rootstock Influences Seasonal Dry Matter and Carbohydrate Content and Partitioning in Above-ground Components of 'Flordaprince' Peach Trees. Journal of the American Society for Horticultural Science, 1997, 122, 673-679.	1.0	30
61	Research strategies for the improvement of cactuspear ( <i>Opuntia ficus-indica</i> ) fruit quality and production. Journal of Arid Environments, 1995, 29, 455-468.	2.4	46
62	Crop Production, Growth, and Ultimate Size of Cactus Pear Fruit following Fruit Thinning. Hortscience: A Publication of the American Society for Horticultural Science, 1995, 30, 227-230.	1.0	26
63	Growth and CO <sub>2</sub> uptake for cladodes and fruit of the Crassulacean acid metabolism species <i>Opuntia ficus-indica</i> during fruit development. Physiologia Plantarum, 1994, 91, 708-714.	5.2	0
64	Growth and CO <sub>2</sub> uptake for cladodes and fruit of the Crassulacean acid metabolism species <i>Opuntia ficus-indica</i> during fruit development. Physiologia Plantarum, 1994, 91, 708-714.	5.2	27
65	Seed content and fruit characteristics in cactus pear ( <i>Opuntia ficus-indica</i> Mill.). Scientia Horticulturae, 1994, 58, 161-165.	3.6	39
66	The effect of different amounts of cladode removal on reflowering of cactus pear ( <i>Opuntia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	0.3	14
67	Physical, morphological and chemical changes during fruit development and ripening in three cultivars of prickly pear, <i>Opuntia ficus-indica</i> (L.) Miller. The Journal of Horticultural Science, 1992, 67, 307-312.	0.3	43
68	Past and present role of the Indian-fig prickly-pear ( <i>Opuntia ficus-indica</i> (L.) Miller, Cactaceae) in the agriculture of sicily. Economic Botany, 1992, 46, 10-20.	1.7	71