

# Fernandez-Trujillo Jp

## List of Publications by Year in descending order

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55  
papers

1,443  
citations

279798

23  
h-index

345221

36  
g-index

56  
all docs

56  
docs citations

56  
times ranked

1362  
citing authors

#	ARTICLE	IF	CITATIONS
1	Climacteric or non-climacteric behavior in melon fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 27-37.	6.0	126
2	Candidate genes and QTLs for fruit ripening and softening in melon. <i>Theoretical and Applied Genetics</i> , 2008, 116, 589-602.	3.6	97
3	Estimating the Genetic Architecture of Fruit Quality Traits in Melon Using a Genomic Library of Near Isogenic Lines. <i>Journal of the American Society for Horticultural Science</i> , 2007, 132, 80-89.	1.0	91
4	Physiological changes in peaches related to chilling injury and ripening. <i>Postharvest Biology and Technology</i> , 1998, 13, 109-119.	6.0	61
5	Structural changes, chemical composition and antioxidant activity of cherry tomato fruits (cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Agriculture, 2009, 89, 1543-1551.	3.5	60
6	Identification of Melon Fruit Quality Quantitative Trait Loci Using Near-isogenic Lines. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 139-151.	1.0	59
7	Behavior of arazÃ¡ (Eugenia stipitata Mc Vaugh) fruit quality traits during growth, development and ripening. <i>Scientia Horticulturae</i> , 2007, 111, 220-227.	3.6	50
8	Fruit flesh volatile and carotenoid profile analysis within the Cucumis melo L. species reveals unexploited variability for future genetic breeding. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3915-3925.	3.5	50
9	Pectolytic Enzyme Activity During Intermittent Warming Storage of Peaches. <i>Journal of Food Science</i> , 1996, 61, 311-314.	3.1	49
10	Identification of QTLs related to sugar and organic acid composition in melon using near-isogenic lines. <i>Scientia Horticulturae</i> , 2009, 121, 425-433.	3.6	47
11	Aroma volatiles associated with the senescence of climacteric or non-climacteric melon fruit. <i>Postharvest Biology and Technology</i> , 2009, 52, 146-155.	6.0	43
12	Aroma profile of a collection of near-isogenic lines of melon (Cucumis melo L.). <i>Food Chemistry</i> , 2010, 118, 815-822.	8.2	43
13	Superficial Scald, Carbon Dioxide Injury, and Changes of Fermentation Products and Organic Acids in 'Cortland' and 'Law Rome' Apples after High Carbon Dioxide Stress Treatment. <i>Journal of the American Society for Horticultural Science</i> , 2001, 126, 235-241.	1.0	39
14	Fermentative Metabolism and Organic Acid Concentrations in Fruit of Selected Strawberry Cultivars with Different Tolerances to Carbon Dioxide. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 696-701.	1.0	38
15	Cell Wall Polysaccharides of Near-Isogenic Lines of Melon (Cucumis meloL.) and Their Inbred Parents Which Show Differential Flesh Firmness or Physiological Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7773-7784.	5.2	35
16	Physiological responses of tomato fruit to cyclic intermittent temperature regimes. <i>Postharvest Biology and Technology</i> , 1998, 14, 283-296.	6.0	34
17	Climacteric and non-climacteric behavior in melon fruit. <i>Postharvest Biology and Technology</i> , 2008, 50, 125-134.	6.0	34
18	Peroxidase Activity and Superficial Scald Development in Apple Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7182-7186.	5.2	30

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19	Aroma volatiles obtained at harvest by HS&PME and GC&MS and INDEX/MS&E nose fingerprint discriminate climacteric behaviour in melon fruit. Journal of the Science of Food and Agriculture, 2016, 96, 2352-2365.	3.5	29
20	Aroma volatiles as biomarkers of textural differences at harvest in non-climacteric near-isogenic lines of melon. Food Research International, 2013, 54, 1801-1812.	6.2	26
21	Effects of deficit irrigation applied during fruit growth period of late mandarin trees on harvest quality, cold storage and subsequent shelf-life. Scientia Horticulturae, 2014, 165, 344-351.	3.6	26
22	1-Methylcyclopropene effects on temporal changes of aroma volatiles and phytochemicals of fresh-cut cantaloupe. Journal of the Science of Food and Agriculture, 2013, 93, 828-837.	3.5	25
23	Mapping Fruit Susceptibility to Postharvest Physiological Disorders and Decay Using a Collection of Near-isogenic Lines of Melon. Journal of the American Society for Horticultural Science, 2007, 132, 739-748.	1.0	24
24	Physiological behavior and quality traits during fruit growth and ripening of four Amazonic hot pepper accessions. Journal of the Science of Food and Agriculture, 2008, 88, 847-857.	3.5	23
25	Keeping quality of cold stored peaches using intermittent warming. Food Research International, 1997, 30, 441-450.	6.2	22
26	Interactions among cooling, fungicide and postharvest ripening temperature on peaches. International Journal of Refrigeration, 2000, 23, 457-465.	3.4	20
27	Antioxidant enzyme activities in strawberry fruit exposed to high carbon dioxide atmospheres during cold storage. Food Chemistry, 2007, 104, 1425-1429.	8.2	20
28	Quality of Red Sweet Pepper Fruit Treated with 1-MCP during a Simulated Post-harvest Handling Chain. Food Science and Technology International, 2009, 15, 23-30.	2.2	20
29	Postharvest firmness behaviour of near-isogenic lines of melon. Postharvest Biology and Technology, 2009, 51, 320-326.	6.0	19
30	Discrimination of climacteric and non-climacteric melon fruit at harvest or at the senescence stage by quality traits. Journal of the Science of Food and Agriculture, 2009, 89, 1743-1753.	3.5	15
31	Quality characteristics of Moroccan sweet paprika (Capsicum annum L.) at different sampling times. Food Science and Technology, 2013, 33, 577-585.	1.7	15
32	Chilling injuries in peaches during conventional and intermittent warming storage. International Journal of Refrigeration, 1998, 21, 265-272.	3.4	13
33	Cucumber fruit quality at harvest affected by soilless system, crop age and preharvest climatic conditions during two consecutive seasons. Scientia Horticulturae, 2006, 110, 68-78.	3.6	13
34	1-Methylcyclopropene delays ripening and improves postharvest fruit quality. LWT - Food Science and Technology, 2011, 44, 250-255.	5.2	12
35	Quality improvement of peaches by intermittent warming and modified-atmosphere packaging. European Food Research and Technology, 1997, 205, 59-63.	0.6	11
36	Pre- and Postharvest Muskmelon Fruit Cracking: Causes and Potential Remedies. HortTechnology, 2013, 23, 266-275.	0.9	11

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37	Postharvest quality of araz fruit during low temperature storage. <i>LWT - Food Science and Technology</i> , 2009, 42, 879-884.	5.2	9
38	Transcriptomic analysis of a nearisogenic line of melon with high fruit flesh firmness during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 754-777.	3.5	9
39	Deficit irrigation in commercial mandarin trees: water relations, yield and quality responses at harvest and after cold storage. <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e1201.	0.6	9
40	Necrotrophic fungi associated with epidermal microcracking caused by chilling injury in pickling cucumber fruit. <i>Pesquisa Agropecuaria Brasileira</i> , 2007, 42, 593-598.	0.9	8
41	EFFECT OF INTERMITTENT WARMING AND MODIFIED ATMOSPHERE PACKAGING ON COLOR DEVELOPMENT OF PEACHES. <i>Journal of Food Quality</i> , 1998, 21, 53-69.	2.6	7
42	Non-Destructive Assessment of Aroma Volatiles from a Climacteric Near-Isogenic Line of Melon Obtained by Headspace Stir-Bar Sorptive Extraction. <i>Foods</i> , 2013, 2, 401-414.	4.3	7
43	Nonconventional Hydrocolloids™ Technological and Functional Potential for Food Applications. <i>Foods</i> , 2022, 11, 401.	4.3	7
44	Intermittent Warming during Cold Storage of Peaches Packed in Perforated Polypropylene. <i>LWT - Food Science and Technology</i> , 1998, 31, 38-43.	5.2	6
45	Efectos de la conservacin frigorfica en la fisiologa y calidad del melocotn Sudanell. <i>Food Science and Technology International</i> , 1998, 4, 245-255.	2.2	6
46	Methodology to Remove Strong Outliers of Non-Climacteric Melon Fruit Aroma at Harvest Obtained by HS-SPME GC-MS Analysis. <i>Separations</i> , 2018, 5, 30.	2.4	5
47	Isolation of Acremonium Species Causing Postharvest Decay of Peaches in Spain. <i>Plant Disease</i> , 1997, 81, 958-958.	1.4	5
48	The traditional Spanish paprika processing in the Murcia Region and possible innovations. <i>Grasas Y Aceites</i> , 2006, 57, .	0.9	5
49	Effect of Intermittent Warming and Modified Atmosphere Packaging on Fungal Growth in Peaches. <i>Plant Disease</i> , 1997, 81, 880-884.	1.4	4
50	Extraction of sweet and hot pepper and paprika oleoresin I. Overview, composition, process, innovations, and applications. <i>Grasas Y Aceites</i> , 2007, 58, .	0.9	4
51	Supercritical CO2 extraction of sweet and hot paprika. <i>Grasas Y Aceites</i> , 2008, 59, .	0.9	4
52	Seasonal effects on flesh volatile concentrations and texture at harvest in a near-isogenic line of melon with introgression in LG X. <i>Scientia Horticulturae</i> , 2020, 266, 109244.	3.6	3
53	Uncommon disorders and decay in near-isogenic lines of melon and reference cultivars. <i>Horticultura Brasileira</i> , 2009, 27, 505-514.	0.5	1
54	Carbon Dioxide Effects on Metabolism of Two Apple Fruit Cultivars. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 828A-828.	1.0	0

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55	Extraction of sweet and hot pepper and paprika oleoresin II. Hazards and critical control points and commercial requirements. <i>Grasas Y Aceites</i> , 2007, 58, .	0.9	0