

# Fernandez-Trujillo Jp

## List of Publications by Year in descending order

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Version: 2024-02-01

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  | Nonconventional Hydrocolloidsâ€™ Technological and Functional Potential for Food Applications. <i>Foods</i> , 2022, 11, 401.  | 4.3 | 7         |
| 2  | 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         |
| 3  | 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         |
| 4  | Fruit flesh volatile and carotenoid profile analysis within the <i>Cucumis melo</i> 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        |
| 5  | 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         |
| 6  | 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         |
| 7  | Aroma volatiles obtained at harvest by HS-SPME/GC-MS and INDEX/MS-â€œnose fingerprint discriminate climacteric behaviour in melon fruit. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2352-2365.                                   | 3.5 | 29        |
| 8  | Effects of deficit irrigation applied during fruit growth period of late mandarin trees on harvest quality, cold storage and subsequent shelf-life. <i>Scientia Horticulturae</i> , 2014, 165, 344-351.   | 3.6 | 26        |
| 9  | 1-Methylcyclopropene effects on temporal changes of aroma volatiles and phytochemicals of fresh-cut cantaloupe. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 828-837.  | 3.5 | 25        |
| 10 | Aroma volatiles as biomarkers of textural differences at harvest in non-climacteric near-isogenic lines of melon. <i>Food Research International</i> , 2013, 54, 1801-1812.   | 6.2 | 26        |
| 11 | 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         |
| 12 | Quality characteristics of Moroccan sweet paprika ( <i>Capsicum annum</i> L.) at different sampling times. <i>Food Science and Technology</i> , 2013, 33, 577-585.  | 1.7 | 15        |
| 13 | Pre- and Postharvest Muskmelon Fruit Cracking: Causes and Potential Remedies. <i>HortTechnology</i> , 2013, 23, 266-275.  | 0.9 | 11        |
| 14 | Cell Wall Polysaccharides of Near-Isogenic Lines of Melon ( <i>Cucumis melo</i> L.) 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        |
| 15 | 1-Methylcyclopropene delays ripening and improves postharvest fruit quality. <i>LWT - Food Science and Technology</i> , 2011, 44, 250-255.  | 5.2 | 12        |
| 16 | Aroma profile of a collection of near-isogenic lines of melon ( <i>Cucumis melo</i> L.). <i>Food Chemistry</i> , 2010, 118, 815-822.  | 8.2 | 43        |
| 17 | Uncommon disorders and decay in near-isogenic lines of melon and reference cultivars. <i>Horticultura Brasileira</i> , 2009, 27, 505-514.   | 0.5 | 1         |
| 18 | Quality of Red Sweet Pepper Fruit Treated with 1-MCP during a Simulated Post-harvest Handling Chain. <i>Food Science and Technology International</i> , 2009, 15, 23-30.  | 2.2 | 20        |

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|----|--|-----|-----------|
| 19 | Postharvest firmness behaviour of near-isogenic lines of melon. <i>Postharvest Biology and Technology</i> , 2009, 51, 320-326.   | 6.0 | 19        |
| 20 | 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        |
| 21 | Structural changes, chemical composition and antioxidant activity of cherry tomato fruits (cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Agriculture, 2009, 89, 1543-1551.   | 3.5 | 60        |
| 22 | Discrimination of climacteric and non-climacteric melon fruit at harvest or at the senescence stage by quality traits. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1743-1753.                      | 3.5 | 15        |
| 23 | 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        |
| 24 | Postharvest quality of arazá fruit during low temperature storage. <i>LWT - Food Science and Technology</i> , 2009, 42, 879-884.   | 5.2 | 9         |
| 25 | Candidate genes and QTLs for fruit ripening and softening in melon. <i>Theoretical and Applied Genetics</i> , 2008, 116, 589-602.  | 3.6 | 97        |
| 26 | Physiological behavior and quality traits during fruit growth and ripening of four Amazonic hot pepper accessions. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 847-857.                            | 3.5 | 23        |
| 27 | Climacteric or non-climacteric behavior in melon fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 27-37.   | 6.0 | 126       |
| 28 | Climacteric and non-climacteric behavior in melon fruit. <i>Postharvest Biology and Technology</i> , 2008, 50, 125-134.  | 6.0 | 34        |
| 29 | 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        |
| 30 | Supercritical CO <sub>2</sub> extraction of sweet and hot paprika. <i>Grasas Y Aceites</i> , 2008, 59, .   | 0.9 | 4         |
| 31 | Behavior of arazá ( <i>Eugenia stipitata</i> Mc Vaugh) fruit quality traits during growth, development and ripening. <i>Scientia Horticulturae</i> , 2007, 111, 220-227.   | 3.6 | 50        |
| 32 | Antioxidant enzyme activities in strawberry fruit exposed to high carbon dioxide atmospheres during cold storage. <i>Food Chemistry</i> , 2007, 104, 1425-1429.  | 8.2 | 20        |
| 33 | 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         |
| 34 | 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        |
| 35 | Mapping Fruit Susceptibility to Postharvest Physiological Disorders and Decay Using a Collection of Near-isogenic Lines of Melon. <i>Journal of the American Society for Horticultural Science</i> , 2007, 132, 739-748. | 1.0 | 24        |
| 36 | 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         |

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|----|---|-----|-----------|
| 37 | 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         |
| 38 | Cucumber fruit quality at harvest affected by soilless system, crop age and preharvest climatic conditions during two consecutive seasons. <i>Scientia Horticulturae</i> , 2006, 110, 68-78.  | 3.6 | 13        |
| 39 | The traditional Spanish paprika processing in the Murcia Region and possible innovations. <i>Grasas Y Aceites</i> , 2006, 57, .   | 0.9 | 5         |
| 40 | Peroxidase Activity and Superficial Scald Development in Apple Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7182-7186.  | 5.2 | 30        |
| 41 | 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        |
| 42 | Interactions among cooling, fungicide and postharvest ripening temperature on peaches. <i>International Journal of Refrigeration</i> , 2000, 23, 457-465.   | 3.4 | 20        |
| 43 | 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         |
| 44 | 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        |
| 45 | 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         |
| 46 | Physiological changes in peaches related to chilling injury and ripening. <i>Postharvest Biology and Technology</i> , 1998, 13, 109-119.  | 6.0 | 61        |
| 47 | Physiological responses of tomato fruit to cyclic intermittent temperature regimes. <i>Postharvest Biology and Technology</i> , 1998, 14, 283-296.  | 6.0 | 34        |
| 48 | Chilling injuries in peaches during conventional and intermittent warming storage. <i>International Journal of Refrigeration</i> , 1998, 21, 265-272.   | 3.4 | 13        |
| 49 | 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         |
| 50 | Efectos de la conservaci3n frigor3fica en la fisiolog3a y calidad del melocot3n Sudanell. <i>Food Science and Technology International</i> , 1998, 4, 245-255.  | 2.2 | 6         |
| 51 | Effect of Intermittent Warming and Modified Atmosphere Packaging on Fungal Growth in Peaches. <i>Plant Disease</i> , 1997, 81, 880-884.   | 1.4 | 4         |
| 52 | Keeping quality of cold stored peaches using intermittent warming. <i>Food Research International</i> , 1997, 30, 441-450.  | 6.2 | 22        |
| 53 | Quality improvement of peaches by intermittent warming and modified-atmosphere packaging. <i>European Food Research and Technology</i> , 1997, 205, 59-63.  | 0.6 | 11        |
| 54 | Isolation of Acremonium Species Causing Postharvest Decay of Peaches in Spain. <i>Plant Disease</i> , 1997, 81, 958-958.  | 1.4 | 5         |

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|----|--|-----|-----------|
| 55 | Pectolytic Enzyme Activity During Intermittent Warming Storage of Peaches. Journal of Food Science, 1996, 61, 311-314. | 3.1 | 49        |