

Berta Gonçalves

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

3,304
citations

186265

28
h-index

161849

54
g-index

82
all docs

82
docs citations

82
times ranked

3700
citing authors

#	ARTICLE	IF	CITATIONS
1	Cadmium toxicity affects photosynthesis and plant growth at different levels. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 1281-1289.	2.1	238
2	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (<i>Prunus avium</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 523-530.	5.2	212
3	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (<i>Prunus avium</i> L.). <i>Food Chemistry</i> , 2007, 103, 976-984.	8.2	207
4	Nutritional quality of chestnut (<i>Castanea sativa</i> Mill.) cultivars from Portugal. <i>Food Chemistry</i> , 2008, 106, 976-984.	8.2	159
5	Immediate responses and adaptative strategies of three olive cultivars under contrasting water availability regimes: Changes on structure and chemical composition of foliage and oxidative damage. <i>Plant Science</i> , 2006, 170, 596-605.	3.6	153
6	Scion-rootstock interaction affects the physiology and fruit quality of sweet cherry. <i>Tree Physiology</i> , 2006, 26, 93-104.	3.1	152
7	Changes in growth, gas exchange, xylem hydraulic properties and water use efficiency of three olive cultivars under contrasting water availability regimes. <i>Environmental and Experimental Botany</i> , 2007, 60, 183-192.	4.2	126
8	Physiological behaviour, oxidative damage and antioxidative protection of olive trees grown under different irrigation regimes. <i>Plant and Soil</i> , 2007, 292, 1-12.	3.7	126
9	Effects of Elevated CO ₂ on Grapevine (<i>Vitis vinifera</i> L.): Volatile Composition, Phenolic Content, and in Vitro Antioxidant Activity of Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 265-273.	5.2	105
10	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (<i>Castanea</i>) <i>Tj ETQq0 0 0 ggBT /Overlock 10 Tf</i>	8.2	99
11	Metabolite composition of chestnut (<i>Castanea sativa</i> Mill.) upon cooking: Proximate analysis, fibre, organic acids and phenolics. <i>Food Chemistry</i> , 2010, 122, 154-160.	8.2	95
12	Factors Affecting Quality and Health Promoting Compounds during Growth and Postharvest Life of Sweet Cherry (<i>Prunus avium</i> L.). <i>Frontiers in Plant Science</i> , 2017, 8, 2166.	3.6	75
13	Sweet cherry fruit cracking mechanisms and prevention strategies: A review. <i>Scientia Horticulturae</i> , 2018, 240, 369-377.	3.6	71
14	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. <i>Molecules</i> , 2017, 22, 1774.	3.8	70
15	Leaf Gas Exchange and Water Relations of Grapevines Grown in Three Different Conditions. <i>Photosynthetica</i> , 2004, 42, 81-86.	1.7	67
16	Physiological responses of different olive genotypes to drought conditions. <i>Acta Physiologiae Plantarum</i> , 2009, 31, 611-621.	2.1	67
17	Variation in xylem structure and function in roots and stems of scionâ€“rootstock combinations of sweet cherry tree (<i>Prunus avium</i> L.). <i>Trees - Structure and Function</i> , 2007, 21, 121-130.	1.9	61
18	Recent Advances in the Molecular Effects of Biostimulants in Plants: An Overview. <i>Biomolecules</i> , 2021, 11, 1096.	4.0	57

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19	Bioactive (Poly)phenols, Volatile Compounds from Vegetables, Medicinal and Aromatic Plants. <i>Foods</i> , 2021, 10, 106.	4.3	52
20	Storage affects the phenolic profiles and antioxidant activities of cherries (<i>Prunus avium</i> L.) on human low-density lipoproteins. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1013-1020.	3.5	50
21	Impacts of leafroll-associated viruses (GLRaV and GLRaV) on the physiology of the Portuguese grapevine cultivar 'Touriga Nacional' growing under field conditions. <i>Annals of Applied Biology</i> , 2012, 160, 237-249.	2.5	46
22	Leaf structure and function of sweet cherry tree (<i>Prunus avium</i> L.) cultivars with open and dense canopies. <i>Scientia Horticulturae</i> , 2008, 116, 381-387.	3.6	43
23	Effects of calcium and growth regulators on sweet cherry (<i>Prunus avium</i> L.) quality and sensory attributes at harvest. <i>Scientia Horticulturae</i> , 2019, 248, 231-240.	3.6	39
24	Phenolic Profile and Bioactive Potential of Stems and Seed Kernels of Sweet Cherry Fruit. <i>Antioxidants</i> , 2020, 9, 1295.	5.1	38
25	Red Fruits Composition and Their Health Benefits—A Review. <i>Foods</i> , 2022, 11, 644.	4.3	37
26	Gas exchange and water relations of three <i>Vitis vinifera</i> L. cultivars growing under Mediterranean climate. <i>Photosynthetica</i> , 2007, 45, .	1.7	36
27	Comparative study of plant growth-promoting bacteria on the physiology, growth and fruit quality of strawberry. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5341-5349.	3.5	35
28	The Role of Biostimulants as Alleviators of Biotic and Abiotic Stresses in Grapevine: A Review. <i>Plants</i> , 2022, 11, 396.	3.5	35
29	Compared leaf anatomy and water relations of commercial and traditional <i>Prunus dulcis</i> (Mill.) cultivars under rain-fed conditions. <i>Scientia Horticulturae</i> , 2018, 229, 226-232.	3.6	34
30	Ultraviolet-B Radiation and Nitrogen Affect Nutrient Concentrations and the Amount of Nutrients Acquired by Above-Ground Organs of Maize. <i>Scientific World Journal</i> , The, 2012, 2012, 1-11.	2.1	32
31	Phenolic and fatty acid profiles, tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e12887.	2.9	30
32	Foliar Application of Calcium and Growth Regulators Modulate Sweet Cherry (<i>Prunus avium</i> L.) Tree Performance. <i>Plants</i> , 2020, 9, 410.	3.5	30
33	Effects of exogenous compound sprays on cherry cracking: skin properties and gene expression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2911-2921.	3.5	29
34	A fast, simple, and reliable hydrophilic interaction liquid chromatography method for the determination of ascorbic and isoascorbic acids. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 1863-1875.	3.7	25
35	Quality preservation of sweet cherry cv. 'staccato' by using glycine-betaine or <i>Ascophyllum nodosum</i> . <i>Food Chemistry</i> , 2020, 322, 126713.	8.2	25
36	Variation of chemical constituents, antioxidant activity, and endogenous plant hormones throughout different ripening stages of highbush blueberry (<i>Vaccinium corymbosum</i> L.) cultivars produced in centre of Portugal. <i>Journal of Food Biochemistry</i> , 2017, 41, e12414.	2.9	23

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37	Effects of Different Processing Treatments on Almond (<i>Prunus dulcis</i>) Bioactive Compounds, Antioxidant Activities, Fatty Acids, and Sensorial Characteristics. <i>Plants</i> , 2020, 9, 1627.	3.5	23
38	Improvement of some growth and yield parameters of faba bean (<i>Vicia faba</i>) by inoculation with <i>Rhizobium laguerreae</i> and arbuscular mycorrhizal fungi. <i>Crop and Pasture Science</i> , 2019, 70, 595.	1.5	22
39	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. <i>Industrial Crops and Products</i> , 2019, 132, 186-196.	5.2	22
40	Beverage and Food Fragrance Biotechnology, Novel Applications, Sensory and Sensor Techniques: An Overview. <i>Foods</i> , 2019, 8, 643.	4.3	22
41	Physiological and biochemical performance of almond trees under deficit irrigation. <i>Scientia Horticulturae</i> , 2020, 261, 108990.	3.6	22
42	Effect of Harvest Year and Altitude on Nutritional and Biometric Characteristics of Blueberry Cultivars. <i>Journal of Chemistry</i> , 2016, 2016, 1-12.	1.9	20
43	Morphological, mechanical and antioxidant properties of Portuguese almond cultivars. <i>Journal of Food Science and Technology</i> , 2018, 55, 467-478.	2.8	20
44	Kaolin and seaweed-based extracts can be used as middle and long-term strategy to mitigate negative effects of climate change in physiological performance of hazelnut tree. <i>Journal of Agronomy and Crop Science</i> , 2020, 206, 28-42.	3.5	20
45	Physiological and biochemical responses of Semillon and Muscat Blanc À Petits Grains winegrapes grown under Mediterranean climate. <i>Scientia Horticulturae</i> , 2014, 175, 128-138.	3.6	19
46	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. <i>Food Analytical Methods</i> , 2019, 12, 2009-2024.	2.6	19
47	Starch characterization in seven raw, boiled and roasted chestnuts (<i>Castanea sativa</i> Mill.) cultivars from Portugal. <i>Journal of Food Science and Technology</i> , 2016, 53, 348-358.	2.8	17
48	Preharvest Application of Seaweed Based Biostimulant Reduced Cherry (<i>Prunus Avium</i> L.) Cracking. <i>Procedia Environmental Sciences</i> , 2015, 29, 251-252.	1.4	16
49	Preliminary Insights in Sensory Profile of Sweet Cherries. <i>Foods</i> , 2021, 10, 612.	4.3	15
50	Effects of Open-Top Chambers on physiological and yield attributes of field grown grapevines. <i>Acta Physiologiae Plantarum</i> , 2010, 32, 395-403.	2.1	14
51	Leguminous Cover Crops Improve the Profitability and the Sustainability of Rainfed Olive (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 <i>Environmental Sciences</i> , 2015, 29, 282-283.	1.4	14
52	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (<i>Prunus dulcis</i>). <i>Journal of Food Science and Technology</i> , 2019, 56, 3764-3776.	2.8	14
53	Cracking in Sweet Cherry Cultivars Early Bigi and Lapins: Correlation with Quality Attributes. <i>Plants</i> , 2020, 9, 1557.	3.5	14
54	Study of Textural, Chemical, Color and Sensory Properties of Organic Blueberries Harvested in Two Distinct Years: A Chemometric Approach. <i>Journal of Texture Studies</i> , 2016, 47, 199-207.	2.5	13

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55	Evaluation of chemical and phenotypic changes in Blanqueta, Cobrançosa, and Galega during olive fruits ripening. <i>CYTA - Journal of Food</i> , 2013, 11, 136-141.	1.9	12
56	Biogeographic divergences in the Iberian flora. A morpho-anatomic, ISSR-based, and environmental study of Iberian <i>Buxus sempervirens</i> L.. <i>Turkish Journal of Botany</i> , 2016, 40, 1-16.	1.2	12
57	Influence of training system on physiological performance, biochemical composition and antioxidant parameters in apple tree (<i>Malus domestica</i> Borkh.). <i>Scientia Horticulturae</i> , 2017, 225, 394-398.	3.6	12
58	Natural Variation of Hazelnut Allergenicity: Is There Any Potential for Selecting Hypoallergenic Varieties?. <i>Nutrients</i> , 2020, 12, 2100.	4.1	12
59	Sweet Cherry (<i>Prunus avium</i> L.) PaPIP1;4 Is a Functional Aquaporin Upregulated by Pre-Harvest Calcium Treatments that Prevent Cracking. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3017.	4.1	12
60	Kaolin, <i>Ascophyllum nodosum</i> and salicylic acid mitigate effects of summer stress improving hazelnut quality. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 459-475.	3.5	12
61	Effect of cooking on free amino acid and mineral profiles of sweet chestnut (<i>Castanea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	11
62	Climate conditions and spray treatments induce shifts in health promoting compounds in cherry (<i>Prunus avium</i> L.) fruits. <i>Scientia Horticulturae</i> , 2020, 263, 109147.	3.6	11
63	Effects of roasting and boiling on the physical and mechanical properties of 11 Portuguese chestnut cultivars (<i>Castanea sativa</i> Mill.) Efectos de asado y hervido en las propiedades físicas y mecánicas de once cultivares de castaña portuguesa (<i>Castanea sativa</i> Mill.). <i>CYTA - Journal of Food</i> , 2011, 9, 214-219.	1.9	10
64	Combined Soil and Foliar Nitrogen Fertilization Effects on Rainfed Almond Tree Performance. <i>Journal of Soil Science and Plant Nutrition</i> , 2020, 20, 2552-2565.	3.4	10
65	Biostimulants to Improved Tree Physiology and Fruit Quality: A Review with Special Focus on Sweet Cherry. <i>Agronomy</i> , 2022, 12, 659.	3.0	10
66	Aromas and Flavours of Fruits. , 2018, , .		8
67	Seasonal variation in the leaf physiology of co-occurring invasive (<i>Hakea sericea</i>) and native (<i>Pinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 118662.	3.2	8
68	Rootstock Affects the Fruit Quality of "Early Bigia"™ Sweet Cherries. <i>Foods</i> , 2021, 10, 2317.	4.3	8
69	Tree-Crop Ecological and Physiological Interactions Within Climate Change Contexts: A Mini-Review. <i>Frontiers in Ecology and Evolution</i> , 2021, 9, .	2.2	7
70	Carbon fractions as indicators of organic matter dynamics in chestnut orchards under different soil management practices. <i>Agroforestry Systems</i> , 2018, 92, 301.	2.0	5
71	Genotype, Environment and Management Practices on Red/ Dark-Colored Fruits Phenolic Composition and Its Impact on Sensory Attributes and Potential Health Benefits. , 2017, , .		3
72	Leaf morpho-physiological dynamics in <i>Salvia officinalis</i> L. var. <i>purpurascens</i> . <i>Turkish Journal of Botany</i> , 2017, 41, 134-144.	1.2	3

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73	Variation of almond yield, biometry, $\hat{\pm}$ â€œtocopherol levels, and antioxidant properties with nitrogen fertilization. <i>Journal of Food Biochemistry</i> , 2018, 42, e12685.	2.9	3
74	Effect of almond shell addition to substrates in <i>Phaseolus vulgaris</i> L. (cv. Saxa) growth, and physiological and biochemical characteristics. <i>International Journal of Recycling of Organic Waste in Agriculture</i> , 2019, 8, 179-186.	2.0	3
75	Enzymatic Activity and Biochemical Composition in Leaves of Green Bean (<i>Phaseolus vulgaris</i> L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlaid	3.4	3
76	<i>Corylus avellana</i> L. Husks an Underutilized Waste but a Valuable Source of Polyphenols. <i>Waste and Biomass Valorization</i> , 2021, 12, 3629-3644.	3.4	3
77	A Dynamic Modeling Framework to Evaluate the Efficacy of Control Actions for a Woody Invasive Plant, <i>Hakea sericea</i> . <i>Frontiers in Ecology and Evolution</i> , 2021, 9, .	2.2	3
78	Hazelnut fruit and kernel traits: influence of training systems and harvest year. <i>European Journal of Horticultural Science</i> , 2019, 84, 57-66.	0.7	2
79	Evaluation of Fruit Quality, Chromatic Parameters and Anthocyaninâ€™s Content Under Foliar Application of Magnesium and Potassium on Sweet Cherry (<i>Prunus avium</i> L.) cv. Burlat. , 2021, 3, .		1
80	Seasonal Variation in Selected Biochemical Traits in the Leaves of Co-Occurring Invasive and Native Plant Species under Mediterranean Conditions. <i>Plants</i> , 2022, 11, 1171.	3.5	1