Berta GonÃ§alves

List of Publications by Year
in descending order

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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	The Role of Biostimulants as Alleviators of Biotic and Abiotic Stresses in Grapevine: A Review. Plants, 2022, 11, 396.	3.5	35
2	Red Fruits Composition and Their Health Benefitsâ€"A Review. Foods, 2022, 11, 644.	4.3	37
3	Biostimulants to Improved Tree Physiology and Fruit Quality: A Review with Special Focus on Sweet Cherry. Agronomy, 2022, 12, 659.	3.0	10
4	Seasonal Variation in Selected Biochemical Traits in the Leaves of Co-Occurring Invasive and Native Plant Species under Mediterranean Conditions. Plants, 2022, 11, 1171.	3.5	1
5	Seasonal variation in the leaf physiology of co-occurring invasive (Hakea sericea) and native (Pinus) Tj ETQq1 1 0.784314 rgBT /Overlock 118662.	3.2	8
6	Kaolin, <scp>Ascophyllum nodosum</scp> and salicylic acid mitigate effects of summer stress improving hazelnut quality. Journal of the Science of Food and Agriculture, 2021, 101, 459-475.	3.5	12
7	Corylus avellana L. Husks an Underutilized Waste but a Valuable Source of Polyphenols. Waste and Biomass Valorization, 2021, 12, 3629-3644.	3.4	3
8	Bioactive (Poly)phenols, Volatile Compounds from Vegetables, Medicinal and Aromatic Plants. Foods, 2021, 10, 106.	4.3	52
9	Preliminary Insights in Sensory Profile of Sweet Cherries. Foods, 2021, 10, 612.	4.3	15
10	A Dynamic Modeling Framework to Evaluate the Efficacy of Control Actions for a Woody Invasive Plant, Hakea sericea. Frontiers in Ecology and Evolution, 2021, 9, .	2.2	3
11	Recent Advances in the Molecular Effects of Biostimulants in Plants: An Overview. Biomolecules, 2021, 11, 1096.	4.0	57
12	Rootstock Affects the Fruit Quality of â€˜Early Bigiâ€™ Sweet Cherries. Foods, 2021, 10, 2317.	4.3	8
13	Treeâ€“Crop Ecological and Physiological Interactions Within Climate Change Contexts: A Mini-Review. Frontiers in Ecology and Evolution, 2021, 9, .	2.2	7
14	Evaluation of Fruit Quality, Chromatic Parameters and Anthocyaninâ€™s Content Under Foliar Application of Magnesium and Potassium on Sweet Cherry (Prunus avium L.) cv. Burlat. , 2021, 3, .		1
15	Physiological and biochemical performance of almond trees under deficit irrigation. Scientia Horticulturae, 2020, 261, 108990.	3.6	22
16	Kaolin and seaweedâ€based extracts can be used as middle and longâ€term strategy to mitigate negative effects of climate change in physiological performance of hazelnut tree. Journal of Agronomy and Crop Science, 2020, 206, 28-42.	3.5	20
17	Climate conditions and spray treatments induce shifts in health promoting compounds in cherry (Prunus avium L.) fruits. Scientia Horticulturae, 2020, 263, 109147.	3.6	11
18	Cracking in Sweet Cherry Cultivars Early Bigi and Lapins: Correlation with Quality Attributes. Plants, 2020, 9, 1557.	3.5	14

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19	Natural Variation of Hazelnut Allergenicity: Is There Any Potential for Selecting Hypoallergenic Varieties?. Nutrients, 2020, 12, 2100.	4.1	12
20	Combined Soil and Foliar Nitrogen Fertilization Effects on Rainfed Almond Tree Performance. Journal of Soil Science and Plant Nutrition, 2020, 20, 2552-2565.	3.4	10
21	Phenolic Profile and Bioactive Potential of Stems and Seed Kernels of Sweet Cherry Fruit. Antioxidants, 2020, 9, 1295.	5.1	38
22	Effects of Different Processing Treatments on Almond (Prunus dulcis) Bioactive Compounds, Antioxidant Activities, Fatty Acids, and Sensorial Characteristics. Plants, 2020, 9, 1627.	3.5	23
23	Effects of exogenous compound sprays on cherry cracking: skin properties and gene expression. Journal of the Science of Food and Agriculture, 2020, 100, 2911-2921.	3.5	29
24	Sweet Cherry (Prunus avium L.) PaPIP1;4 Is a Functional Aquaporin Upregulated by Pre-Harvest Calcium Treatments that Prevent Cracking. International Journal of Molecular Sciences, 2020, 21, 3017.	4.1	12
25	Foliar Application of Calcium and Growth Regulators Modulate Sweet Cherry (Prunus avium L.) Tree Performance. Plants, 2020, 9, 410.	3.5	30
26	Quality preservation of sweet cherry cv. 'staccato' by using glycine-betaine or Ascophyllum nodosum. Food Chemistry, 2020, 322, 126713.	8.2	25
27	Improvement of some growth and yield parameters of faba bean (Vicia faba) by inoculation with Rhizobium laguerreae and arbuscular mycorrhizal fungi. Crop and Pasture Science, 2019, 70, 595.	1.5	22
28	Effects of calcium and growth regulators on sweet cherry (Prunus avium L.) quality and sensory attributes at harvest. Scientia Horticulturae, 2019, 248, 231-240.	3.6	39
29	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (Prunus dulcis). Journal of Food Science and Technology, 2019, 56, 3764-3776.	2.8	14
30	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. Food Analytical Methods, 2019, 12, 2009-2024.	2.6	19
31	Phenolic and fatty acid profiles, Î±â€tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. Journal of Food Biochemistry, 2019, 43, e12887.	2.9	30
32	Comparative study of plant growthâ€promoting bacteria on the physiology, growth and fruit quality of strawberry. Journal of the Science of Food and Agriculture, 2019, 99, 5341-5349.	3.5	35
33	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. Industrial Crops and Products, 2019, 132, 186-196.	5.2	22
34	Effect of almond shell addition to substrates in Phaseolus vulgaris L. (cv. Saxa) growth, and physiological and biochemical characteristics. International Journal of Recycling of Organic Waste in Agriculture, 2019, 8, 179-186.	2.0	3
35	Beverage and Food Fragrance Biotechnology, Novel Applications, Sensory and Sensor Techniques: An Overview. Foods, 2019, 8, 643.	4.3	22
36	Enzymatic Activity and Biochemical Composition in Leaves of Green Bean (Phaseolus vulgaris L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.4	3

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37	Hazelnut fruit and kernel traits: influence of training systems and harvest year. European Journal of Horticultural Science, 2019, 84, 57-66.	0.7	2
38	Carbon fractions as indicators of organic matter dynamics in chestnut orchards under different soil management practices. Agroforestry Systems, 2018, 92, 301.	2.0	5
39	Morphological, mechanical and antioxidant properties of Portuguese almond cultivars. Journal of Food Science and Technology, 2018, 55, 467-478.	2.8	20
40	Compared leaf anatomy and water relations of commercial and traditional Prunus dulcis (Mill.) cultivars under rain-fed conditions. Scientia Horticulturae, 2018, 229, 226-232.	3.6	34
41	Aromas and Flavours of Fruits. , 2018, , .		8
42	Variation of almond yield, biometry, Î±â€tocopherol levels, and antioxidant properties with nitrogen fertilization. Journal of Food Biochemistry, 2018, 42, e12685.	2.9	3
43	Sweet cherry fruit cracking mechanisms and prevention strategies: A review. Scientia Horticulturae, 2018, 240, 369-377.	3.6	71
44	Variation of chemical constituents, antioxidant activity, and endogenous plant hormones throughout different ripening stages of highbush blueberry (Vaccinium corymbosumL.) cultivars produced in centre of Portugal. Journal of Food Biochemistry, 2017, 41, e12414.	2.9	23
45	Influence of training system on physiological performance, biochemical composition and antioxidant parameters in apple tree (Malus domestica Borkh.). Scientia Horticulturae, 2017, 225, 394-398.	3.6	12
46	Genotype, Environment and Management Practices on Red/ Dark-Colored Fruits Phenolic Composition and Its Impact on Sensory Attributes and Potential Health Benefits. , 2017, , .		3
47	Factors Affecting Quality and Health Promoting Compounds during Growth and Postharvest Life of Sweet Cherry (Prunus avium L.). Frontiers in Plant Science, 2017, 8, 2166.	3.6	75
48	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. Molecules, 2017, 22, 1774.	3.8	70
49	Leaf morpho-physiological dynamics in Salvia officinalis L. var. purpurascens. Turkish Journal of Botany, 2017, 41, 134-144.	1.2	3
50	Biogeographic divergences in the Iberian flora. A morpho-anatomic,ISSR-based, and environmental study of Iberian Buxus sempervirens L.. Turkish Journal of Botany, 2016, 40, 1-16.	1.2	12
51	Effect of Harvest Year and Altitude on Nutritional and Biometric Characteristics of Blueberry Cultivars. Journal of Chemistry, 2016, 2016, 1-12.	1.9	20
52	Study of Textural, Chemical, Color and Sensory Properties of Organic Blueberries Harvested in Two Distinct Years: A Chemometric Approach. Journal of Texture Studies, 2016, 47, 199-207.	2.5	13
53	Starch characterization in seven raw, boiled and roasted chestnuts (Castanea sativa Mill.) cultivars from Portugal. Journal of Food Science and Technology, 2016, 53, 348-358.	2.8	17
54	Preharvest Application of Seaweed Based Biostimulant Reduced Cherry (Prunus Avium L.) Cracking. Procedia Environmental Sciences, 2015, 29, 251-252.	1.4	16

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55	Leguminous Cover Crops Improve the Profitability and the Sustainability of Rainfed Olive (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Environmental Sciences, 2015, 29, 282-283.	1.4	14
56	Physiological and biochemical responses of Semillon and Muscat Blanc Ã Petits Grains winegrapes grown under Mediterranean climate. Scientia Horticulturae, 2014, 175, 128-138.	3.6	19
57	Cadmium toxicity affects photosynthesis and plant growth at different levels. Acta Physiologiae Plantarum, 2013, 35, 1281-1289.	2.1	238
58	Evaluation of chemical and phenotypic changes in Blanqueta, CobranÃ§osa, and Galega during olive fruits ripening. CYTA - Journal of Food, 2013, 11, 136-141.	1.9	12
59	Effect of cooking on free amino acid and mineral profiles of sweet chestnut (<i>Castanea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	11
60	Ultraviolet-B Radiation and Nitrogen Affect Nutrient Concentrations and the Amount of Nutrients Acquired by Above-Ground Organs of Maize. Scientific World Journal, The, 2012, 2012, 1-11.	2.1	32
61	Impacts of leafrollâ€associated viruses (<scp>GLRaV</scp>â€1 and â€3) on the physiology of the <scp>P</scp>ortuguese grapevine cultivar â€˜<scp>T</scp>ouriga <scp>N</scp>acionalâ€™ growing under field conditions. Annals of Applied Biology, 2012, 160, 237-249.	2.5	46
62	Effects of roasting and boiling on the physical and mechanical properties of 11 Portuguese chestnut cultivars (Castanea sativaMill.) Efectos de asado y hervido en las propiedades fÃsicas y mÃ©cÃ¡nicas de once cultivares de castaÃ±a porgueses (Castanea sativaMill.). CYTA - Journal of Food, 2011, 9, 214-219.	1.9	10
63	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (Castanea) Tj ETQq1 1 0.784314 rgBT /Over	8.2	99
64	A fast, simple, and reliable hydrophilic interaction liquid chromatography method for the determination of ascorbic and isoascorbic acids. Analytical and Bioanalytical Chemistry, 2010, 396, 1863-1875.	3.7	25
65	Effects of Open-Top Chambers on physiological and yield attributes of field grown grapevines. Acta Physiologiae Plantarum, 2010, 32, 395-403.	2.1	14
66	Metabolite composition of chestnut (Castanea sativa Mill.) upon cooking: Proximate analysis, fibre, organic acids and phenolics. Food Chemistry, 2010, 122, 154-160.	8.2	95
67	Physiological responses of different olive genotypes to drought conditions. Acta Physiologiae Plantarum, 2009, 31, 611-621.	2.1	67
68	Effects of Elevated CO₂ on Grapevine (Vitis vinifera L.): Volatile Composition, Phenolic Content, and in Vitro Antioxidant Activity of Red Wine. Journal of Agricultural and Food Chemistry, 2009, 57, 265-273.	5.2	105
69	Nutritional quality of chestnut (Castanea sativa Mill.) cultivars from Portugal. Food Chemistry, 2008, 106, 976-984.	8.2	159
70	Leaf structure and function of sweet cherry tree (Prunus avium L.) cultivars with open and dense canopies. Scientia Horticulturae, 2008, 116, 381-387.	3.6	43
71	Effect of ripeness and postharvest storage on the evolution of colour and anthocyanins in cherries (Prunus avium L.). Food Chemistry, 2007, 103, 976-984.	8.2	207
72	Changes in growth, gas exchange, xylem hydraulic properties and water use efficiency of three olive cultivars under contrasting water availability regimes. Environmental and Experimental Botany, 2007, 60, 183-192.	4.2	126

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73	Gas exchange and water relations of three Vitis vinifera L. cultivars growing under Mediterranean climate. Photosynthetica, 2007, 45, .	1.7	36
74	Physiological behaviour, oxidative damage and antioxidative protection of olive trees grown under different irrigation regimes. Plant and Soil, 2007, 292, 1-12.	3.7	126
75	Variation in xylem structure and function in roots and stems of scionâ€“rootstock combinations of sweet cherry tree (Prunus avium L.). Trees - Structure and Function, 2007, 21, 121-130.	1.9	61
76	Scion-rootstock interaction affects the physiology and fruit quality of sweet cherry. Tree Physiology, 2006, 26, 93-104.	3.1	152
77	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. Plant Science, 2006, 170, 596-605.	3.6	153
78	Leaf Gas Exchange and Water Relations of Grapevines Grown in Three Different Conditions. Photosynthetica, 2004, 42, 81-86.	1.7	67
79	Storage affects the phenolic profiles and antioxidant activities of cherries(Prunus avium L) on human low-density lipoproteins. Journal of the Science of Food and Agriculture, 2004, 84, 1013-1020.	3.5	50
80	Effect of Ripeness and Postharvest Storage on the Phenolic Profiles of Cherries (Prunus aviumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 523-530.	5.2	212