

Daniel Valero

List of Publications by Year in descending order

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papers

10,527
citations

22153

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206
all docs

206
docs citations

206
times ranked

6254
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Constituents and Antioxidant Activity of Sweet Cherry at Different Ripening Stages. Journal of Agricultural and Food Chemistry, 2005, 53, 2741-2745.	5.2	347
2	Constitutive expression of a fruit phytoene synthase gene in transgenic tomatoes causes dwarfism by redirecting metabolites from the gibberellin pathway. Plant Journal, 1995, 8, 693-701.	5.7	341
3	Postharvest sweet cherry quality and safety maintenance by Aloe vera treatment: A new edible coating. Postharvest Biology and Technology, 2006, 39, 93-100.	6.0	311
4	The use of natural antifungal compounds improves the beneficial effect of MAP in sweet cherry storage. Innovative Food Science and Emerging Technologies, 2005, 6, 115-123.	5.6	259
5	Novel Edible Coating Based on Aloe vera Gel To Maintain Table Grape Quality and Safety. Journal of Agricultural and Food Chemistry, 2005, 53, 7807-7813.	5.2	240
6	The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes. Postharvest Biology and Technology, 2006, 41, 317-327.	6.0	216
7	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. Food Chemistry, 2011, 124, 964-970.	8.2	210
8	Tools to Maintain Postharvest Fruit and Vegetable Quality through the Inhibition of Ethylene Action: A Review. Critical Reviews in Food Science and Nutrition, 2007, 47, 543-560.	10.3	201
9	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. Postharvest Biology and Technology, 2013, 77, 1-6.	6.0	200
10	Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates. Postharvest Biology and Technology, 2009, 53, 152-154.	6.0	197
11	Reduction of pomegranate chilling injury during storage after heat treatment: Role of polyamines. Postharvest Biology and Technology, 2007, 44, 19-25.	6.0	177
12	Arsenic Species: Effects on and Accumulation by Tomato Plants. Journal of Agricultural and Food Chemistry, 1999, 47, 1247-1253.	5.2	167
13	Maintenance of broccoli quality and functional properties during cold storage as affected by modified atmosphere packaging. Postharvest Biology and Technology, 2006, 39, 61-68.	6.0	165
14	Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry. Journal of Agricultural and Food Chemistry, 2011, 59, 5483-5489.	5.2	162
15	Improvement of Table Grapes Quality and Safety by the Combination of Modified Atmosphere Packaging (MAP) and Eugenol, Menthol, or Thymol. Journal of Agricultural and Food Chemistry, 2005, 53, 7458-7464.	5.2	156
16	Alginate Coatings Preserve Fruit Quality and Bioactive Compounds during Storage of Sweet Cherry Fruit. Food and Bioprocess Technology, 2012, 5, 2990-2997.	4.7	152
17	Maturity Stage at Harvest Determines the Fruit Quality and Antioxidant Potential after Storage of Sweet Cherry Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 3240-3246.	5.2	139
18	Use of alginate or zein as edible coatings to delay postharvest ripening process and to maintain tomato (<i>Solanum lycopersicon</i> Mill) quality. Journal of the Science of Food and Agriculture, 2008, 88, 1287-1293.	3.5	135

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19	Use of Aloe vera Gel Coating Preserves the Functional Properties of Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3882-3886.	5.2	134
20	The role of polyamines in the improvement of the shelf life of fruit. <i>Trends in Food Science and Technology</i> , 2002, 13, 228-234.	15.1	132
21	The effects of essential oils carvacrol and thymol on growth of <i>Penicillium digitatum</i> and <i>P. italicum</i> involved in lemon decay. <i>International Journal of Food Microbiology</i> , 2012, 158, 101-106.	4.7	132
22	Changes in hydrophilic and lipophilic antioxidant activity and related bioactive compounds during postharvest storage of yellow and purple plum cultivars. <i>Postharvest Biology and Technology</i> , 2009, 51, 354-363.	6.0	131
23	Acetyl salicylic acid alleviates chilling injury and maintains nutritive and bioactive compounds and antioxidant activity during postharvest storage of pomegranates. <i>Postharvest Biology and Technology</i> , 2011, 60, 136-142.	6.0	116
24	Performance assessment of OpenFOAM and FLOW-3D in the numerical modeling of a low Reynolds number hydraulic jump. <i>Environmental Modelling and Software</i> , 2016, 80, 322-335.	4.5	115
25	Influence of carvacrol on survival of <i>Botrytis cinerea</i> inoculated in table grapes. <i>International Journal of Food Microbiology</i> , 2007, 115, 144-148.	4.7	112
26	Antifungal efficacy of Aloe vera in vitro and its use as a preharvest treatment to maintain postharvest table grape quality. <i>Postharvest Biology and Technology</i> , 2010, 57, 183-188.	6.0	111
27	Arsenic Toxicity and Accumulation in Turnip As Affected by Arsenic Chemical Speciation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2288-2294.	5.2	109
28	Aloe arborescens and Aloe vera gels as coatings in delaying postharvest ripening in peach and plum fruit. <i>Postharvest Biology and Technology</i> , 2013, 83, 54-57.	6.0	109
29	Use of Activated Carbon inside Modified Atmosphere Packages To Maintain Tomato Fruit Quality during Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2229-2235.	5.2	103
30	Pre-storage application of polyamines by pressure or immersion improves shelf-life of pomegranate stored at chilling temperature by increasing endogenous polyamine levels. <i>Postharvest Biology and Technology</i> , 2007, 44, 26-33.	6.0	103
31	Postharvest biology and technology of pomegranate. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2360-2379.	3.5	102
32	Effects of exogenous putrescine on improving shelf life of four plum cultivars. <i>Postharvest Biology and Technology</i> , 2003, 30, 259-271.	6.0	101
33	Quality and antioxidant properties on sweet cherries as affected by preharvest salicylic and acetylsalicylic acids treatments. <i>Food Chemistry</i> , 2014, 160, 226-232.	8.2	99
34	Effects of Postharvest Putrescine Treatment on Extending Shelf Life and Reducing Mechanical Damage in Apricot. <i>Journal of Food Science</i> , 2002, 67, 1706-1712.	3.1	91
35	Aloe vera gel coating maintains quality and safety of ready-to-eat pomegranate arils. <i>Postharvest Biology and Technology</i> , 2013, 86, 107-112.	6.0	91
36	Modified Atmosphere Packaging Maintains Quality of Table Grapes. <i>Journal of Food Science</i> , 2003, 68, 1838-1843.	3.1	88

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37	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 43, 23-27.	6.0	88
38	Influence of Postharvest Treatment with Putrescine and Calcium on Endogenous Polyamines, Firmness, and Abscisic Acid in Lemon (<i>Citrus lemon</i> L. Burm Cv. Verna). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2102-2109.	5.2	87
39	The addition of essential oils to MAP as a tool to maintain the overall quality of fruits. <i>Trends in Food Science and Technology</i> , 2008, 19, 464-471.	15.1	87
40	Quality improvement and extension of shelf life by 1-methylcyclopropene in plum as affected by ripening stage at harvest. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 339-348.	5.6	85
41	Prestorage Oxalic Acid Treatment Maintained Visual Quality, Bioactive Compounds, and Antioxidant Potential of Pomegranate after Long-Term Storage at 2 °C. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6804-6808.	5.2	85
42	Reduction of nectarine decay caused by <i>Rhizopus stolonifer</i> , <i>Botrytis cinerea</i> and <i>Penicillium digitatum</i> with Aloe vera gel alone or with the addition of thymol. <i>International Journal of Food Microbiology</i> , 2011, 151, 241-246.	4.7	85
43	Improvement of the Overall Quality of Table Grapes Stored under Modified Atmosphere Packaging in Combination with Natural Antimicrobial Compounds. <i>Journal of Food Science</i> , 2007, 72, S185-S190.	3.1	81
44	Changes in physicochemical and nutritive parameters and bioactive compounds during development and on-tree ripening of eight plum cultivars: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2499-2507.	3.5	80
45	Characterisation of gels from different Aloe spp. as antifungal treatment: Potential crops for industrial applications. <i>Industrial Crops and Products</i> , 2013, 42, 223-230.	5.2	80
46	1-Methylcyclopropene Increases Storability and Shelf Life in Climacteric and Nonclimacteric Plums. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4680-4686.	5.2	79
47	Sensory, Nutritive and Functional Properties of Sweet Cherry as Affected by Cultivar and Ripening Stage. <i>Food Science and Technology International</i> , 2009, 15, 535-543.	2.2	79
48	Efficacy of 1-MCP treatment in tomato fruit. <i>Postharvest Biology and Technology</i> , 2006, 42, 235-242.	6.0	78
49	Role of polyamines in extending shelf life and the reduction of mechanical damage during plum (<i>Prunus salicina</i> Lindl.) storage. <i>Postharvest Biology and Technology</i> , 2002, 25, 25-32.	6.0	77
50	Antioxidant and nutritive constituents during sweet pepper development and ripening are enhanced by nitrophenolate treatments. <i>Food Chemistry</i> , 2010, 118, 497-503.	8.2	77
51	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with Î³-aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. <i>Food Chemistry</i> , 2020, 306, 125634.	8.2	75
52	Prestorage Heat Treatment To Maintain Nutritive and Functional Properties during Postharvest Cold Storage of Pomegranate. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8495-8500.	5.2	73
53	Exogenous Polyamines and Gibberellic Acid Effects on Peach (<i>Prunus persica</i> L.) Storability Improvement. <i>Journal of Food Science</i> , 2000, 65, 288-294.	3.1	72
54	Role of calcium and heat treatments in alleviating physiological changes induced by mechanical damage in plum. <i>Postharvest Biology and Technology</i> , 2004, 34, 155-167.	6.0	72

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55	The essential oils thymol and carvacrol applied in the packing lines avoid lemon spoilage and maintain quality during storage. <i>Food Control</i> , 2014, 35, 132-136.	5.5	72
56	Postharvest treatments with β -aminobutyric acid, methyl jasmonate, or methyl salicylate enhance chilling tolerance of blood orange fruit at prolonged cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6408-6417.	3.5	71
57	Postharvest methyl salicylate treatments delay ripening and maintain quality attributes and antioxidant compounds of "Early Lory" sweet cherry. <i>Postharvest Biology and Technology</i> , 2016, 117, 102-109.	6.0	70
58	Enhancing antioxidant systems by preharvest treatments with methyl jasmonate and salicylic acid leads to maintain lemon quality during cold storage. <i>Food Chemistry</i> , 2021, 338, 128044.	8.2	68
59	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 2. Improvement of fruit quality and antioxidant systems during postharvest storage. <i>Postharvest Biology and Technology</i> , 2014, 98, 115-122.	6.0	67
60	Preharvest Application of Oxalic Acid Increased Fruit Size, Bioactive Compounds, and Antioxidant Capacity in Sweet Cherry Cultivars (<i>Prunus avium</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3432-3437.	5.2	67
61	Preharvest salicylic acid and acetylsalicylic acid treatments preserve quality and enhance antioxidant systems during postharvest storage of sweet cherry cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1220-1228.	3.5	61
62	Plum Storability Improved after Calcium and Heat Postharvest Treatments: Role of Polyamines. <i>Journal of Food Science</i> , 2002, 67, 2571-2575.	3.1	60
63	Comparative Study of Two Plum (<i>Prunus salicina</i> Lindl.) Cultivars during Growth and Ripening. <i>Food Science and Technology International</i> , 2001, 7, 123-130.	2.2	59
64	Methyl salicylate treatments of sweet cherry trees increase antioxidant systems in fruit at harvest and during storage. <i>Postharvest Biology and Technology</i> , 2015, 109, 106-113.	6.0	59
65	Optical flow estimation in aerated flows. <i>Journal of Hydraulic Research/De Recherches Hydrauliques</i> , 2016, 54, 575-580.	1.7	59
66	The addition of rosehip oil improves the beneficial effect of Aloe vera gel on delaying ripening and maintaining postharvest quality of several stonefruit. <i>Postharvest Biology and Technology</i> , 2014, 92, 23-28.	6.0	58
67	The addition of rosehip oil to Aloe gels improves their properties as postharvest coatings for maintaining quality in plum. <i>Food Chemistry</i> , 2017, 217, 585-592.	8.2	56
68	Methyl jasmonate effects on table grape ripening, vine yield, berry quality and bioactive compounds depend on applied concentration. <i>Scientia Horticulturae</i> , 2019, 247, 380-389.	3.6	54
69	Preharvest application of methyl jasmonate (MeJA) in two plum cultivars. 1. Improvement of fruit growth and quality attributes at harvest. <i>Postharvest Biology and Technology</i> , 2014, 98, 98-105.	6.0	52
70	The Effects of Salicylic Acid and Its Derivatives on Increasing Pomegranate Fruit Quality and Bioactive Compounds at Harvest and During Storage. <i>Frontiers in Plant Science</i> , 2020, 11, 668.	3.6	50
71	Modified atmosphere packaging of yellow and purple plum cultivars. 2. Effect on bioactive compounds and antioxidant activity. <i>Postharvest Biology and Technology</i> , 2011, 61, 110-116.	6.0	49
72	Preharvest application of methyl jasmonate increases crop yield, fruit quality and bioactive compounds in pomegranate "Mollar de Elche" at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 145-153.	3.5	49

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73	Effect of preharvest sprays containing calcium, magnesium and titanium on the quality of peaches and nectarines at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1270-1276.	3.5	48
74	Modulatory Effects of Exogenously Applied Polyamines on Postharvest Physiology, Antioxidant System and Shelf Life of Fruits: A Review. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1789.	4.1	47
75	The Application of Polyamines by Pressure or Immersion as a Tool To Maintain Functional Properties in Stored Pomegranate Arils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 755-760.	5.2	46
76	Reformulating self-aeration in hydraulic structures: Turbulent growth of free surface perturbations leading to air entrainment. <i>International Journal of Multiphase Flow</i> , 2018, 100, 127-142.	3.4	46
77	Numerical Simulation of Hydraulic Jumps. Part 2: Recent Results and Future Outlook. <i>Water (Switzerland)</i> , 2019, 11, 28.	2.7	46
78	Development of the interfacial air layer in the non-aerated region of high-velocity spillway flows. Instabilities growth, entrapped air and influence on the self-aeration onset. <i>International Journal of Multiphase Flow</i> , 2016, 84, 66-74.	3.4	43
79	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i>) Tj ETQq1 1 0,784314 rgBT /Overl 3.6 42	3.6	42
80	Effects of post-harvest putrescine and calcium treatments on reducing mechanical damage and polyamines and abscisic acid levels during lemon storage. , 1999, 79, 1589-1595.		41
81	Quality, Bioactive Compounds, and Antioxidant Activity of New Flatâ€”Type Peach and Nectarine Cultivars: A Comparative Study. <i>Journal of Food Science</i> , 2011, 76, C729-35.	3.1	40
82	Preharvest or a combination of preharvest and postharvest treatments with methyl jasmonate reduced chilling injury, by maintaining higher unsaturated fatty acids, and increased aril colour and phenolics content in pomegranate. <i>Postharvest Biology and Technology</i> , 2020, 167, 111226.	6.0	40
83	Preharvest treatments with salicylates enhance nutrient and antioxidant compounds in plum at harvest and after storage. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2742-2750.	3.5	39
84	Physiological changes in pepino (<i>Solanum muricatum</i> Ait.) fruit stored at chilling and non-chilling temperatures. <i>Postharvest Biology and Technology</i> , 2003, 30, 177-186.	6.0	38
85	Postharvest Gibberellin and Heat Treatment Effects on Polyamines, Abscisic Acid and Firmness in Lemons. <i>Journal of Food Science</i> , 1998, 63, 611-615.	3.1	37
86	Preâ€”harvest methyl jasmonate treatments increase antioxidant systems in lemon fruit without affecting yield or other fruit quality parameters. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5035-5043.	3.5	37
87	Could the 1-MCP treatment effectiveness in plum be affected by packaging?. <i>Postharvest Biology and Technology</i> , 2004, 34, 295-303.	6.0	36
88	The use of a natural fungicide as an alternative to preharvest synthetic fungicide treatments to control lettuce deterioration during postharvest storage. <i>Postharvest Biology and Technology</i> , 2008, 47, 54-60.	6.0	36
89	Methyl salicylate treatments of sweet cherry trees improve fruit quality at harvest and during storage. <i>Scientia Horticulturae</i> , 2015, 197, 665-673.	3.6	36
90	Changes in Bioactive Compounds, Antioxidant Activity, and Nutritional Quality of Blood Orange Cultivars at Different Storage Temperatures. <i>Antioxidants</i> , 2020, 9, 1016.	5.1	36

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91	Modified atmosphere packaging of yellow and purple plum cultivars. 1. Effect on organoleptic quality. <i>Postharvest Biology and Technology</i> , 2011, 61, 103-109.	6.0	35
92	Forced-air cooling applied before fruit handling to prevent mechanical damage of plums (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	6.0	34
93	Polyamines, Ethylene, and Physicochemical Changes in Low-Temperature-Stored Peach (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	5.2	33
94	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	8.2	33
95	Energy Dissipation of a Type III Basin under Design and Adverse Conditions for Stepped and Smooth Spillways. <i>Journal of Hydraulic Engineering</i> , 2018, 144, .	1.5	33
96	Best practices for velocity estimations in highly aerated flows with dual-tip phase-detection probes. <i>International Journal of Multiphase Flow</i> , 2020, 126, 103228.	3.4	32
97	Effect of ethylene concentration on quality parameters of fresh tomatoes stored using a carbon-heat hybrid ethylene scrubber. <i>Postharvest Biology and Technology</i> , 2009, 51, 206-211.	6.0	31
98	Possible involvement of polyphenols and polyamines in salt tolerance of almond rootstocks. <i>Plant Physiology and Biochemistry</i> , 2011, 49, 1313-1322.	5.8	31
99	Enhancement of Antioxidant Systems and Storability of Two Plum Cultivars by Preharvest Treatments with Salicylates. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1911.	4.1	31
100	On the estimation of free-surface turbulence using ultrasonic sensors. <i>Flow Measurement and Instrumentation</i> , 2018, 60, 171-184.	2.0	31
101	Effect of oxalic acid on quality attributes of artichokes stored at ambient temperature. <i>Postharvest Biology and Technology</i> , 2014, 95, 60-63.	6.0	29
102	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) cv 'Phoenix' during cold storage. <i>Scientia Horticulturae</i> , 2019, 258, 108743.	3.6	29
103	Oxalic acid preharvest treatment increases antioxidant systems and improves plum quality at harvest and during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 235-243.	3.5	28
104	Use of a palladium catalyst to improve the capacity of activated carbon to absorb ethylene, and its effect on tomato ripening. <i>Spanish Journal of Agricultural Research</i> , 2007, 5, 579.	0.6	27
105	Effect of rootstock on salinity tolerance of sweet almond (cv. Mazzetto). <i>South African Journal of Botany</i> , 2016, 102, 50-59.	2.5	26
106	Numerical Simulation of Hydraulic Jumps. Part 1: Experimental Data for Modelling Performance Assessment. <i>Water (Switzerland)</i> , 2019, 11, 36.	2.7	26
107	The influence of polyamines on apricot ovary development and fruit set. <i>Annals of Applied Biology</i> , 2006, 149, 27-33.	2.5	25
108	Development of a carbon-heat hybrid ethylene scrubber for fresh horticultural produce storage purposes. <i>Postharvest Biology and Technology</i> , 2009, 51, 200-205.	6.0	25

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109	Melatonin Treatment of Apricot Trees Leads to Maintenance of Fruit Quality Attributes during Storage at Chilling and Non-Chilling Temperatures. <i>Agronomy</i> , 2021, 11, 917.	3.0	25
110	Towards reliable turbulence estimations with phase-detection probes: an adaptive window cross-correlation technique. <i>Experiments in Fluids</i> , 2019, 60, 1.	2.4	24
111	Artificial Neural Networks and pattern recognition for air-water flow velocity estimation using a single-tip optical fibre probe. <i>Journal of Hydro-Environment Research</i> , 2018, 19, 150-159.	2.2	23
112	Turbulence and self-similarity in highly aerated shear flows: The stable hydraulic jump. <i>International Journal of Multiphase Flow</i> , 2020, 129, 103316.	3.4	23
113	An Exogenous Pre-Storage Melatonin Alleviates Chilling Injury in Some Mango Fruit Cultivars, by Acting on the Enzymatic and Non-Enzymatic Antioxidant System. <i>Antioxidants</i> , 2022, 11, 384.	5.1	22
114	New Approaches to Modeling Methyl Jasmonate Effects on Pomegranate Quality during Postharvest Storage. <i>International Journal of Fruit Science</i> , 2017, 17, 374-390.	2.4	20
115	Susceptibility of Blood Orange Cultivars to Chilling Injury Based on Antioxidant System and Physiological and Biochemical Responses at Different Storage Temperatures. <i>Foods</i> , 2020, 9, 1609.	4.3	20
116	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
117	Effect of Various Postharvest Treatment on Aroma Volatile Compounds of Blood Orange Fruit Exposed to Chilling Temperature After Long-Term Storage. <i>Food and Bioprocess Technology</i> , 2020, 13, 2054-2064.	4.7	19
118	Polyamine Response to External Mechanical Bruising in Two Mandarin Cultivars. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1998, 33, 1220-1223.	1.0	19
119	Rosehip oil coating delays postharvest ripening and maintains quality of European and Japanese plum cultivars. <i>Postharvest Biology and Technology</i> , 2019, 155, 29-36.	6.0	18
120	Preharvest Salicylate Treatments Enhance Antioxidant Compounds, Color and Crop Yield in Low Pigmented-Table Grape Cultivars and Preserve Quality Traits during Storage. <i>Antioxidants</i> , 2020, 9, 832.	5.1	18
121	On velocity estimations in highly aerated flows with dual-tip phase-detection probes - closure. <i>International Journal of Multiphase Flow</i> , 2021, 134, 103475.	3.4	18
122	Melatonin Treatment of Pomegranate Trees Increases Crop Yield and Quality Parameters at Harvest and during Storage. <i>Agronomy</i> , 2021, 11, 861.	3.0	18
123	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. <i>Agronomy</i> , 2022, 12, 3.	3.0	18
124	THE USE OF NATURAL AROMATIC ESSENTIAL OILS HELPS TO MAINTAIN POST-HARVEST QUALITY OF 'CRIMSON' TABLE GRAPES. <i>Acta Horticulturae</i> , 2005, , 1723-1730.	0.2	17
125	Preharvest application of methyl salicylate, acetyl salicylic acid and salicylic acid alleviated disease caused by <i>Botrytis cinerea</i> through stimulation of antioxidant system in table grapes. <i>International Journal of Food Microbiology</i> , 2020, 334, 108807.	4.7	17
126	Melatonin Treatment to Pomegranate Trees Enhances Fruit Bioactive Compounds and Quality Traits at Harvest and during Postharvest Storage. <i>Antioxidants</i> , 2021, 10, 820.	5.1	17

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127	Preharvest Treatment with Oxalic Acid Improves Postharvest Storage of Lemon Fruit by Stimulation of the Antioxidant System and Phenolic Content. <i>Antioxidants</i> , 2021, 10, 963.	5.1	17
128	Preharvest Application of Methyl Jasmonate as an Elicitor Improves the Yield and Phenolic Content of Artichoke. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9247-9254.	5.2	16
129	Effect of Thymol and Carvacrol Encapsulated in Hpâ€Œâ€Cyclodextrin by Two Inclusion Methods against <i>Geotrichum citriâ€œaurantii</i>. <i>Journal of Food Science</i> , 2019, 84, 1513-1521.	3.1	16
130	Robust estimators for free surface turbulence characterization: a stepped spillway application. <i>Flow Measurement and Instrumentation</i> , 2020, 76, 101809.	2.0	16
131	Velocity bias in intrusive gas-liquid flow measurements. <i>Nature Communications</i> , 2021, 12, 4123.	12.8	16
132	1-MCP USE ON PRUNUS SPP. TO MAINTAIN FRUIT QUALITY AND TO EXTEND SHELF LIFE DURING STORAGE: A COMPARATIVE STUDY. <i>Acta Horticulturae</i> , 2005, , 933-940.	0.2	15
133	Thymol Encapsulated into HP-Î²-Cyclodextrin as an Alternative to Synthetic Fungicides to Induce Lemon Resistance against Sour Rot Decay. <i>Molecules</i> , 2020, 25, 4348.	3.8	15
134	Preharvest Application of Oxalic Acid Improved Pomegranate Fruit Yield, Quality, and Bioactive Compounds at Harvest in a Concentration-Dependent Manner. <i>Agronomy</i> , 2020, 10, 1522.	3.0	15
135	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. <i>Horticulturae</i> , 2021, 7, 320.	2.8	15
136	Bioactive compounds in tomato fruit and its antioxidant activity as affected by incorporation of Aloe, eugenol, and thymol in fruit package during storage. <i>International Journal of Food Properties</i> , 2016, , 1-9.	3.0	14
137	Polyamines as an ecofriendly postharvest tool to maintain fruit quality. , 2016, , 219-242.		13
138	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (<i>Opuntia ficus-indica</i> (L.) Mill.). <i>Agriculture (Switzerland)</i> , 2021, 11, 62.	3.1	13
139	Anthocyanin in blood oranges: a review on postharvest approaches for its enhancement and preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 12089-12101.	10.3	12
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