

Daniel Valero

List of Publications by Year in descending order

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200
papers

10,527
citations

22153

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docs citations

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times ranked

6254
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#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Unsteady shallow meandering flows in rectangular reservoirs: A modal analysis of URANS modelling. <i>Journal of Hydro-Environment Research</i> , 2022, 42, 12-20.	2.2	0
4	Effects of Melatonin Treatment on Sweet Cherry Tree Yield and Fruit Quality. <i>Agronomy</i> , 2022, 12, 3.	3.0	18
5	Turbulent free-surface monitoring with an RGB-D sensor: the hydraulic jump case. <i>Journal of Hydraulic Research/De Recherches Hydrauliques</i> , 2021, 59, 779-790.	1.7	11
6	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
7	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
8	The development of a broccoli supplemented beer allows obtaining a valuable dietary source of sulfuraphane. <i>Food Bioscience</i> , 2021, 39, 100814.	4.4	8
9	Turbulence and Rivers. , 2021, , .		1
10	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
11	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
12	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
13	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
14	Velocity bias in intrusive gas-liquid flow measurements. <i>Nature Communications</i> , 2021, 12, 4123.	12.8	16
15	Fatty acid composition in relation to chilling susceptibility of blood orange cultivars at different storage temperatures. <i>Plant Physiology and Biochemistry</i> , 2021, 166, 770-776.	5.8	7
16	Physicochemical Changes, Peel Colour, and Juice Attributes of Blood Orange Cultivars Stored at Different Temperatures. <i>Horticulturae</i> , 2021, 7, 320.	2.8	15
17	Drag Reduction in Aerated Chute Flow: Role of Bottom Air Concentration. <i>Journal of Hydraulic Engineering</i> , 2021, 147, .	1.5	9
18	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

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19	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
20	Blood oranges maintain bioactive compounds and nutritional quality by postharvest treatments with Î²-aminobutyric acid, methyl jasmonate or methyl salicylate during cold storage. <i>Food Chemistry</i> , 2020, 306, 125634.	8.2	75
21	Closure to "Energy Dissipation of a Type III Basin under Design and Adverse Conditions for Stepped and Smooth Spillways" by D. Valero, D. B. Bung, and B. M. Crookston. <i>Journal of Hydraulic Engineering</i> , 2020, 146, 07019015.	1.5	0
22	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
23	Robust estimators for free surface turbulence characterization: a stepped spillway application. <i>Flow Measurement and Instrumentation</i> , 2020, 76, 101809.	2.0	16
24	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
25	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
26	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
27	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
28	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
29	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
30	Bioactive compounds with health benefits of artichoke and cardoon. <i>Acta Horticulturae</i> , 2020, , 221-226.	0.2	0
31	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
32	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
33	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
34	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
35	Variation in polyphenolic composition and physiological characteristics of "Blanca de Tudela"™ cultivar affected by water stress. <i>Acta Horticulturae</i> , 2020, , 235-240.	0.2	1
36	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

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37	Postharvest treatments with γ -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
38	The application of methyl jasmonate as pre-harvest treatment enhances yield, productivity and quality at harvest in pomegranate. <i>Acta Horticulturae</i> , 2019, , 157-162.	0.2	1
39	Melatonin: a new tool to increase yield and quality at harvest and to extend postharvest shelf-life of pomegranate. <i>Acta Horticulturae</i> , 2019, , 289-294.	0.2	2
40	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
41	Numerical Simulation of Hydraulic Jumps. Part 2: Recent Results and Future Outlook. <i>Water (Switzerland)</i> , 2019, 11, 28.	2.7	46
42	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
43	Effect of Thymol and Carvacrol Encapsulated in β -Cyclodextrin by Two Inclusion Methods against <i>Geotrichum citri-aurantii</i> . <i>Journal of Food Science</i> , 2019, 84, 1513-1521.	3.1	16
44	Biochemical changes and winter hardiness in pomegranate (<i>Punica granatum</i> L.) trees grown under deficit irrigation. <i>Scientia Horticulturae</i> , 2019, 251, 39-47.	3.6	11
45	Pre-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
46	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
47	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
48	Numerical Simulation of Hydraulic Jumps. Part 1: Experimental Data for Modelling Performance Assessment. <i>Water (Switzerland)</i> , 2019, 11, 36.	2.7	26
49	Effect of rosehip oil as coating on 'Royal Rosa' plum and 'Atenea' nectarine. <i>Acta Horticulturae</i> , 2019, 349-354.	0.2	0
50	In vitro effect of thymol, carvacrol and linalool oils encapsulated in β -cyclodextrins against <i>Geotrichum citri-aurantii</i> . <i>Acta Horticulturae</i> , 2019, , 449-454.	0.2	0
51	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
52	Effects of preharvest salicylate treatments on quality and antioxidant compounds of plums. <i>Acta Horticulturae</i> , 2018, , 121-126.	0.2	3
53	Preharvest application of oxalic acid improves antioxidant systems in plums. <i>Acta Horticulturae</i> , 2018, , 19-24.	0.2	1
54	On the estimation of free-surface turbulence using ultrasonic sensors. <i>Flow Measurement and Instrumentation</i> , 2018, 60, 171-184.	2.0	31

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55	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
56	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
57	Vectrino Profiler Spatial Filtering for Shear Flows Based on the Mean Velocity Gradient Equation. <i>Journal of Hydraulic Engineering</i> , 2018, 144, 04018037.	1.5	1
58	Application of Polyamines to Maintain Functional Properties in Stored Fruits. <i>Methods in Molecular Biology</i> , 2018, 1694, 449-458.	0.9	4
59	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
60	Effect of postharvest treatments with salicylates on "Royal Rosa" plum quality attributes. <i>Acta Horticulturae</i> , 2018, , 839-844.	0.2	0
61	Rosehip oil added to Aloe vera gel as postharvest coating of "Songr" plums and "President" prunes. <i>Acta Horticulturae</i> , 2018, , 321-326.	0.2	5
62	Re-Aeration on Stepped Spillways with Special Consideration of Entrained and Entrapped Air. <i>Geosciences (Switzerland)</i> , 2018, 8, 333.	2.2	9
63	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
64	The combination of alginate coating and essential oils delayed postharvest ripening and increased the antioxidant potential of two sweet cherries. <i>Acta Horticulturae</i> , 2017, , 633-638.	0.2	4
65	Maintenance of sweet cherry quality attributes as affected by innovative postharvest treatments. <i>Acta Horticulturae</i> , 2017, , 475-482.	0.2	5
66	Postharvest treatment with calcium delayed ripening and enhanced bioactive compounds and antioxidant activity of "Cristalina" sweet cherry. <i>Acta Horticulturae</i> , 2017, , 511-514.	0.2	5
67	Effect of <i>Aloe vera</i> gel treatment on bioactive compounds and antioxidant activity during storage of sweet cherry. <i>Acta Horticulturae</i> , 2017, , 607-612.	0.2	4
68	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
69	Preharvest application of oxalic acid improves quality and phytochemical content of artichoke () Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	33
70	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
71	Energy dissipation within the wave run-up at stepped revetments. <i>Journal of Ocean University of China</i> , 2017, 16, 649-654.	1.2	2
72	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

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73	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
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	Recent developments of 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes. , 2016, , 185-201.		7
76	Polyamines as an ecofriendly postharvest tool to maintain fruit quality. , 2016, , 219-242.		13
77	Application of oxalic acid to sweet cherry trees improves yield, quality and phytochemical attributes at harvest. <i>Acta Horticulturae</i> , 2016, , 231-234.	0.2	1
78	Differential response of two almond rootstocks to chloride salt mixtures in the growing medium. <i>Russian Journal of Plant Physiology</i> , 2016, 63, 143-151.	1.1	10
79	Optical flow estimation in aerated flows. <i>Journal of Hydraulic Research/De Recherches Hydrauliques</i> , 2016, 54, 575-580.	1.7	59
80	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
81	Sensitivity of turbulent Schmidt number and turbulence model to simulations of jets in crossflow. <i>Environmental Modelling and Software</i> , 2016, 82, 218-228.	4.5	11
82	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
83	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
84	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
85	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
86	EFFECT OF DIFFERENT PACKAGING MATERIALS ON THE QUALITY OF LEMON SLICES. <i>Acta Horticulturae</i> , 2015, , 237-240.	0.2	0
87	USE OF MODIFIED ATMOSPHERE PACKAGING IMPROVES ANTIOXIDANT ACTIVITY AND BIOACTIVE COMPOUNDS DURING POSTHARVEST STORAGE OF 'COLLAR' FIGS. <i>Acta Horticulturae</i> , 2015, , 263-268.	0.2	5
88	MODIFIED ATMOSPHERE PACKAGING FOR BROCCOLI SPROUTS AFFECTED BY FILM PERMEABILITY. <i>Acta Horticulturae</i> , 2015, , 269-274.	0.2	3
89	APPLICATION OF AN EDIBLE COATING BASED ON ALOE VERA TO IMPROVE GENERAL QUALITY OF MINIMAL PROCESSED POMEGRANATE ARILS. <i>Acta Horticulturae</i> , 2015, , 489-494.	0.2	3
90	POSTHARVEST TREATMENTS WITH OXALIC ACID ON QUALITY OF THE EARLY-SEASON SWEET CHERRY CULTIVAR 'EARLY LORY'. <i>Acta Horticulturae</i> , 2015, , 173-178.	0.2	0

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91	METHYL JASMONATE AND METHYL SALICYLATE AFFECT DIFFERENTIALLY THE POSTHARVEST RIPENING PROCESS OF 'PRIMULAT' SWEET CHERRY. <i>Acta Horticulturae</i> , 2015, , 541-544.	0.2	9
92	RECENT DEVELOPMENTS TO MAINTAIN OVERALL SWEET CHERRY QUALITY DURING POSTHARVEST STORAGE. <i>Acta Horticulturae</i> , 2015, , 83-94.	0.2	1
93	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
94	Postharvest biology and technology of pomegranate. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2360-2379.	3.5	102
95	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
96	Vapor Treatments, Chilling, Storage, and Antioxidants in Pomegranates. , 2015, , 189-196.		19
97	Pre-harvest treatments of pepper plants with nitrophenolates increase crop yield and enhance nutritive and bioactive compounds in fruits at harvest and during storage. <i>Food Science and Technology International</i> , 2014, 20, 265-274.	2.2	4
98	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
99	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
100	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
101	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
102	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
103	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
104	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
105	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
106	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
107	Is It Possible To Increase the Aloin Content of Aloe vera by the Use of Ultraviolet Light?. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2165-2170.	5.2	9
108	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

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109	Effects of alginate edible coating on preserving fruit quality in four plum cultivars during postharvest storage. <i>Postharvest Biology and Technology</i> , 2013, 77, 1-6.	6.0	200
110	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	3.8	42
111	Quality parameters and antioxidant properties in organic and conventionally grown broccoli after pre-storage hot water treatment. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1140-1146.	3.5	4
112	PREHARVEST APPLICATION OF ALOE VERA GEL EXHIBITS ANTIMICROBIAL ACTIVITY BY REDUCING YEAST, MOULD, AND AEROBIC COUNTS AT HARVEST IN SEVERAL PRUNUS SPP.. <i>Acta Horticulturae</i> , 2013, , 121-126.	0.2	2
113	VACUUM IMPREGNATION OF ALOE VERA GEL MAINTAINS POSTHARVEST QUALITY OF PEACH AND SWEET CHERRY FRUIT. <i>Acta Horticulturae</i> , 2013, , 399-403.	0.2	3
114	A NOVEL ACTIVE PACKAGING BASED ON MAP AND ADDITION OF ESSENTIAL OILS MAINTAINS PLUM QUALITY AND ENHANCES ANTIOXIDANT PROPERTIES. <i>Acta Horticulturae</i> , 2013, , 1283-1289.	0.2	2
115	PRE-STORAGE SALICYLIC ACID TREATMENT AFFECTS FUNCTIONAL PROPERTIES AND CHILLING RESISTANCE OF POMEGRANATE DURING COLD STORAGE. <i>Acta Horticulturae</i> , 2012, , 87-94.	0.2	4
116	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
117	Alginate Coatings Preserve Fruit Quality and Bioactive Compounds during Storage of Sweet Cherry Fruit. <i>Food and Bioprocess Technology</i> , 2012, 5, 2990-2997.	4.7	152
118	USING ALOE VERA AS A PREHARVEST TREATMENT TO MAINTAIN POSTHARVEST ORGANIC TABLE GRAPE QUALITY. <i>Acta Horticulturae</i> , 2012, , 621-625.	0.2	6
119	Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5483-5489.	5.2	162
120	Quality, Bioactive Compounds, and Antioxidant Activity of New Flat-Type Peach and Nectarine Cultivars: A Comparative Study. <i>Journal of Food Science</i> , 2011, 76, C729-35.	3.1	40
121	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
122	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
123	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
124	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
125	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
126	Vapour treatments with methyl salicylate or methyl jasmonate alleviated chilling injury and enhanced antioxidant potential during postharvest storage of pomegranates. <i>Food Chemistry</i> , 2011, 124, 964-970.	8.2	210

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127	HOW DOES COLD STORAGE AFFECT THE BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN PLUM CULTIVARS?. <i>Acta Horticulturae</i> , 2010, , 1167-1174.	0.2	1
128	THE USE OF ALGINATE AS EDIBLE COATING ALONE OR IN COMBINATION WITH ESSENTIAL OILS MAINTAINED POSTHARVEST QUALITY OF TOMATO. <i>Acta Horticulturae</i> , 2010, , 1529-1534.	0.2	11
129	THE ROLE OF POLYAMINES ON FRUIT RIPENING AND QUALITY DURING STORAGE: WHAT IS NEW. <i>Acta Horticulturae</i> , 2010, , 199-205.	0.2	9
130	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
131	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
132	THE QUALITY AND ANTIOXIDANT CAPACITY DURING STORAGE OF SWEET CHERRIES ARE AFFECTED BY RIPENING STAGE AT HARVEST. <i>Acta Horticulturae</i> , 2010, , 57-64.	0.2	1
133	A NOVEL ACTIVE PACKAGING TO MAINTAIN QUALITY AND INCREASE SHELF LIFE AND SAFETY OF TABLE GRAPES. <i>Acta Horticulturae</i> , 2010, , 281-286.	0.2	0
134	Prestorage Oxalic Acid Treatment Maintained Visual Quality, Bioactive Compounds, and Antioxidant Potential of Pomegranate after Long-Term Storage at 2 Å°C. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6804-6808.	5.2	85
135	COMPARISON OF TWO TOMATO GENOTYPES BASED ON BIOACTIVE COMPOUNDS. <i>Acta Horticulturae</i> , 2010, , 59-62.	0.2	0
136	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
137	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
138	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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158	The influence of polyamines on apricot ovary development and fruit set. <i>Annals of Applied Biology</i> , 2006, 149, 27-33.	2.5	25
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