Giuseppe Sortino

List of Publications by Year
in descending order

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Version: 2024-02-01

57	998	430874	477307
papers	citations	18 h-index	29 g-index

63	63	63	1103
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The influence of Opuntia ficus-indica mucilage edible coating on the quality of â€˜Haywardâ€™ kiwifruit slices. Postharvest Biology and Technology, 2016, 120, 45-51.	6.0	73
2	The effectiveness of Opuntia ficus-indica mucilage edible coating on post-harvest maintenance of â€˜Dottatoâ€™ fig (Ficus carica L.) fruit. Food Packaging and Shelf Life, 2017, 12, 135-141.	7.5	72
3	Food quality and nutraceutical value of nine cultivars of mango (Mangifera indica L.) fruits grown in Mediterranean subtropical environment. Food Chemistry, 2019, 277, 471-479.	8.2	62
4	Postharvest Application of Aloe vera Gel-Based Edible Coating to Improve the Quality and Storage Stability of Fresh-Cut Papaya. Journal of Food Quality, 2020, 2020, 1-10.	2.6	52
5	Intracellular trafficking and therapeutic outcome of multiwalled carbon nanotubes modified with cyclodextrins and polyethylenimine. Colloids and Surfaces B: Biointerfaces, 2018, 163, 55-63.	5.0	44
6	Effect of Three Different Aloe vera Gel-Based Edible Coatings on the Quality of Fresh-Cut â€œHaywardâ€• Kiwifruits. Foods, 2020, 9, 939.	4.3	39
7	Use of Aloe Vera Gel-Based Edible Coating with Natural Anti-Browning and Anti-Oxidant Additives to Improve Post-Harvest Quality of Fresh-Cut â€˜Fujiâ€™ Apple. Agronomy, 2020, 10, 515.	3.0	39
8	Nanoassemblies based on non-ionic amphiphilic cyclodextrin hosting Zn(II)-phthalocyanine and docetaxel: Design, physicochemical properties and intracellular effects. Colloids and Surfaces B: Biointerfaces, 2016, 146, 590-597.	5.0	37
9	Chemicalâ€“physical characteristics, polyphenolic content and total antioxidant activity of three Italian-grown pomegranate cultivars. NFS Journal, 2019, 16, 9-14.	4.3	32
10	Physicochemical, Nutraceutical and Sensory Traits of Six Papaya (Carica papaya L.) Cultivars Grown in Greenhouse Conditions in the Mediterranean Climate. Agronomy, 2020, 10, 501.	3.0	32
11	Nanoassemblies Based on Supramolecular Complexes of Nonionic Amphiphilic Cyclodextrin and Sorafenib as Effective Weapons to Kill Human HCC Cells. Biomacromolecules, 2015, 16, 3784-3791.	5.4	29
12	Extending the Shelf Life of White Peach Fruit with 1-Methylcyclopropene and Aloe arborescens Edible Coating. Agriculture (Switzerland), 2020, 10, 151.	3.1	27
13	Pasta experience: Eating with the five sensesâ€”a pilot study. AIMS Agriculture and Food, 2018, 3, 493-520.	1.6	27
14	The influence of harvest period and fruit ripeness at harvest on minimally processed cactus pears (Opuntia ficus-indica L. Mill.) stored under passive atmosphere. Postharvest Biology and Technology, 2015, 104, 57-62.	6.0	24
15	Photodegradation of Antibiotics by Noncovalent Porphyrin-Functionalized TiO2 in Water for the Bacterial Antibiotic Resistance Risk Management. International Journal of Molecular Sciences, 2020, 21, 3775.	4.1	24
16	Effects of 1-methylcyclopropene on postharvest quality of white- and yellow-flesh loquat (Eriobotrya japonicaLindl.) fruit. Fruits, 2014, 69, 363-370.	0.4	21
17	Fresh-cut storage of fruit and fresh-cuts affects the behaviour of minimally processed Big Bang nectarines (Prunus persica L. Batsch) during shelf life. Food Packaging and Shelf Life, 2018, 15, 62-68.	7.5	21
18	Tree-Ripe Mango Fruit: Physicochemical Characterization, Antioxidant Properties and Sensory Profile of Six Mediterranean-Grown Cultivars. Agronomy, 2020, 10, 884.	3.0	20

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19	CO2 uptake of Opuntia ficus-indica (L.) Mill. whole trees and single cladodes, in relation to plant water status and cladode age. Italian Journal of Agronomy, 2013, 8, 3.	1.0	18
20	Effect of Different Modified Atmosphere Packaging on the Quality of Mulberry Fruit (Morus alba L. cv) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.0	18
21	Effects of passive and active modified atmosphere packaging conditions on quality parameters of minimally processed table grapes during cold storage. Journal of Berry Research, 2015, 5, 131-143.	1.4	17
22	Longâ€Range Chiral Induction by a Fully Noncovalent Approach in Supramolecular Porphyrinâ€“Calixarene Assemblies. Chemistry - A European Journal, 2020, 26, 3515-3518.	3.3	17
23	Variability of sensory profile and quality characteristics for â€˜Pesca di Bivonaâ€™ and â€˜Pesca di Leonforteâ€™ peach (Prunus persica Batsch) fresh-cut slices during storage. Postharvest Biology and Technology, 2015, 110, 61-69.	6.0	16
24	Root growth and soil carbon turnover in Opuntia ficus-indica as affected by soil volume availability. European Journal of Agronomy, 2019, 105, 104-110.	4.1	16
25	EFFECT OF PASSIVE ATMOSPHERE AND CHEMICAL TREATMENT ON FRESH CUT OF WHITE-FLESH PEACH CULTIVAR 'SETTEMBRINA DI BIVONA'. Acta Horticulturae, 2015, , 765-770.	0.2	15
26	Influence of an evoked pleasant consumption context on consumersâ€™ hedonic evaluation for minimally processed cactus pear (Opuntia ficus-indica) fruit. Acta Horticulturae, 2016, , 327-334.	0.2	15
27	Aloe-Based Edible Coating to Maintain Quality of Fresh-Cut Italian Pears (Pyrus communis L.) during Cold Storage. Horticulturae, 2021, 7, 581.	2.8	12
28	Dry matter accumulation and seasonal partitioning in mature Opuntia ficus-indica (L.) Mill. fruiting trees. Italian Journal of Agronomy, 2014, 9, 44.	1.0	11
29	SENSORY EVALUATION AND SUITABILITY FOR FRESH-CUT PRODUCE OF WHITE PEACH [PRUNUS PERSICA (L.) BATSCH] 'SETTEMBRINA DI BIVONA'. Acta Horticulturae, 2015, , 787-790.	0.2	11
30	Effects of Modified Atmosphere Packaging and Chitosan Treatment on Quality and Sensorial Parameters of Minimally Processed cv. â€˜Italiaâ€™ Table Grapes. Agronomy, 2021, 11, 328.	3.0	11
31	Consumer preferences for fig fruit (Ficus caricaL.) quality attributes and postharvest storage at low temperature by in-store survey and focus group. Acta Horticulturae, 2017, , 383-388.	0.2	10
32	Pomegranate Cultivation in Mediterranean Climate: Plant Adaptation and Fruit Quality of â€˜Mollar de Elcheâ€™ and â€˜Wonderfulâ€™ Cultivars. Agronomy, 2021, 11, 156.	3.0	10
33	Postharvest quality and sensory attributes ofFicus caricaL.. Acta Horticulturae, 2017, , 353-358.	0.2	9
34	Effects of Argon-Based and Nitrogen-Based Modified Atmosphere Packaging Technology on the Quality of Pomegranate (Punica granatum L. cv. Wonderful) Arils. Foods, 2021, 10, 370.	4.3	9
35	Genotype influence on shelf life behaviour of minimal processed loquat (Eriobotrya japonica (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Ove Technologies in Agriculture, 2022, 9, .	4.6	9
36	Consumer acceptance and primary drivers of liking for small fruits. Acta Horticulturae, 2018, , 1147-1154.	0.2	8

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37	Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate FÃ©tel Pears (Pyrus communis L.). Horticulturae, 2022, 8, 227.	2.8	8
38	Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. Coatings, 2022, 12, 664.	2.6	8
39	The Use of Opuntia ficus-indica Mucilage and Aloe arborescens as Edible Coatings to Improve the Physical, Chemical, and Microbiological Properties of â€˜Haywardâ€™ Kiwifruit Slices. Horticulturae, 2022, 8, 219.	2.8	7
40	POLLEN MORPHOLOGY AND REPRODUCTIVE PERFORMANCES IN OPUNTIA FICUS-INDICA (L.) MILL.. Acta Horticulturae, 2015, , 217-223.	0.2	6
41	Food Quality, Sensory Attributes and Nutraceutical Value of Fresh â€œOsteenâ€•Mango Fruit Grown under Mediterranean Subtropical Climate Compared to Imported Fruit. Agriculture (Switzerland), 2020, 10, 103.	3.1	6
42	Qualitative traits and shelf life of fig fruit (â€˜Melanzanaâ€™) treated with Aloe vera gel coating. Acta Horticulturae, 2021, , 87-92.	0.2	5
43	Effect of 1-methylcyclopropene on cactus pear fruit at different maturity stages during storage. Acta Horticulturae, 2019, , 221-228.	0.2	4
44	The Effect of Soil Volume Availability on Opuntia ficus-indica Canopy and Root Growth. Agronomy, 2020, 10, 635.	3.0	4
45	Effects of gellan-based coating application on litchi fruit quality traits. Acta Horticulturae, 2018, , 335-342.	0.2	3
46	Effect of fruit-set time on the quality performance of Anona cherimola Mill. fruit in south italy. Scientia Horticulturae, 2019, 246, 272-278.	3.6	3
47	FRUIT RIPENING EVOLUTION IN 'SETTEMBRINA DI LEONFORTE' AND 'GIALLA TARDIVA DI LEONFORTE' PEACH [PRUNUS PERSICA (L.) BATSCH] ECOTYPES. Acta Horticulturae, 2015, , 791-798.	0.2	2
48	PREDICTION OF HARVEST TIME IN PEACH [PRUNUS PERSICA (L.) BATSCH] FRUIT USING THE DA-METER. Acta Horticulturae, 2015, , 771-776.	0.2	2
49	Non-destructive determination of â€˜Big Bangâ€™ nectarine quality and harvest maturity. Acta Horticulturae, 2021, , 471-478.	0.2	2
50	Yield, pomological characteristics, bioactive compounds and antioxidant activity of Annona cherimola Mill. grown in mediterranean climate. AIMS Agriculture and Food, 2019, 4, 592-603.	1.6	2
51	THE INFLUENCE OF FRUIT RIPENING STAGE AT HARVEST AND STORAGE TEMPERATURE ON 'BIANCA DI BIVONA' WHITE FLESH PEACHES. Acta Horticulturae, 2015, , 759-764.	0.2	1
52	Effect of low SO₂ postharvest treatment on quality parameters of â€˜Italiaâ€™ table grape during prolonged cold storage. Acta Horticulturae, 2018, , 695-700.	0.2	1
53	The effect of soil volume on the growth of roots and canopy of Opuntia ficus-indica. Acta Horticulturae, 2019, , 103-108.	0.2	1
54	New Clones and Old Varieties: Quality of Sicilian Hillside Apple Cultivation. Open Agriculture Journal, 2021, 15, 66-74.	0.8	1

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55	Quality changes in fresh-cut mango cubes submitted to different gas partial pressure of active MAPs. Acta Horticulturae, 2018, , 1181-1186.	0.2	0
56	Postharvest quality and sensory attributes of organically grown Ficus carica L.. Acta Horticulturae, 2021, , 75-80.	0.2	0
57	The effect of two growth bioregulators on the physiological, phenological and qualitative parameters of peach tree production. Acta Horticulturae, 2021, , 455-462.	0.2	0