

Giuseppe Sortino

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Genotype influence on shelf life behaviour of minimal processed loquat (<i>Eriobotrya japonica</i> (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj Technologies in Agriculture, 2022, 9, .	4.6	9
2	Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate FÂ©tel Pears (<i>Pyrus communis</i> L.). Horticulturae, 2022, 8, 227.	2.8	8
3	The Use of <i>Opuntia ficus-indica</i> Mucilage and <i>Aloe arborescens</i> as Edible Coatings to Improve the Physical, Chemical, and Microbiological Properties of â€œHaywardâ€™™ Kiwifruit Slices. Horticulturae, 2022, 8, 219.	2.8	7
4	Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. Coatings, 2022, 12, 664.	2.6	8
5	Pomegranate Cultivation in Mediterranean Climate: Plant Adaptation and Fruit Quality of â€œMollar de Elcheâ€™™ and â€œWonderfulâ€™™ Cultivars. Agronomy, 2021, 11, 156.	3.0	10
6	Effects of Argon-Based and Nitrogen-Based Modified Atmosphere Packaging Technology on the Quality of Pomegranate (<i>Punica granatum</i> L. cv. Wonderful) Arils. Foods, 2021, 10, 370.	4.3	9
7	Effects of Modified Atmosphere Packaging and Chitosan Treatment on Quality and Sensorial Parameters of Minimally Processed cv. â€œItaliaâ€™™ Table Grapes. Agronomy, 2021, 11, 328.	3.0	11
8	Effect of Different Modified Atmosphere Packaging on the Quality of Mulberry Fruit (<i>Morus alba</i> L. cv) Tj ETQq0 0 0 rgBT /Overlock 10 Tj	2.6	18
9	Postharvest quality and sensory attributes of organically grown <i>Ficus carica</i> L.. Acta Horticulturae, 2021, , 75-80.	0.2	0
10	Qualitative traits and shelf life of fig fruit (â€œMelanzanaâ€™™) treated with <i>Aloe vera</i> gel coating. Acta Horticulturae, 2021, , 87-92.	0.2	5
11	Non-destructive determination of â€œBig Bangâ€™™ nectarine quality and harvest maturity. Acta Horticulturae, 2021, , 471-478.	0.2	2
12	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
13	New Clones and Old Varieties: Quality of Sicilian Hillside Apple Cultivation. Open Agriculture Journal, 2021, 15, 66-74.	0.8	1
14	Aloe-Based Edible Coating to Maintain Quality of Fresh-Cut Italian Pears (<i>Pyrus communis</i> L.) during Cold Storage. Horticulturae, 2021, 7, 581.	2.8	12
15	Effect of Three Different <i>Aloe vera</i> Gel-Based Edible Coatings on the Quality of Fresh-Cut â€œHaywardâ€™™ Kiwifruits. Foods, 2020, 9, 939.	4.3	39
16	Extending the Shelf Life of White Peach Fruit with 1-Methylcyclopropene and <i>Aloe arborescens</i> Edible Coating. Agriculture (Switzerland), 2020, 10, 151.	3.1	27
17	Photodegradation of Antibiotics by Noncovalent Porphyrin-Functionalized TiO ₂ in Water for the Bacterial Antibiotic Resistance Risk Management. International Journal of Molecular Sciences, 2020, 21, 3775.	4.1	24
18	The Effect of Soil Volume Availability on <i>Opuntia ficus-indica</i> Canopy and Root Growth. Agronomy, 2020, 10, 635.	3.0	4

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19	Postharvest Application of <i>Aloe vera</i> Gel-Based Edible Coating to Improve the Quality and Storage Stability of Fresh-Cut Papaya. <i>Journal of Food Quality</i> , 2020, 2020, 1-10.	2.6	52
20	Tree-Ripe Mango Fruit: Physicochemical Characterization, Antioxidant Properties and Sensory Profile of Six Mediterranean-Grown Cultivars. <i>Agronomy</i> , 2020, 10, 884.	3.0	20
21	Long-Range Chiral Induction by a Fully Noncovalent Approach in Supramolecular Porphyrin-Calixarene Assemblies. <i>Chemistry - A European Journal</i> , 2020, 26, 3515-3518.	3.3	17
22	Food Quality, Sensory Attributes and Nutraceutical Value of Fresh <i>Osteen</i> Mango Fruit Grown under Mediterranean Subtropical Climate Compared to Imported Fruit. <i>Agriculture (Switzerland)</i> , 2020, 10, 103.	3.1	6
23	Physicochemical, Nutraceutical and Sensory Traits of Six Papaya (<i>Carica papaya</i> L.) Cultivars Grown in Greenhouse Conditions in the Mediterranean Climate. <i>Agronomy</i> , 2020, 10, 501.	3.0	32
24	Use of Aloe Vera Gel-Based Edible Coating with Natural Anti-Browning and Anti-Oxidant Additives to Improve Post-Harvest Quality of Fresh-Cut <i>Fuji</i> Apple. <i>Agronomy</i> , 2020, 10, 515.	3.0	39
25	The effect of soil volume on the growth of roots and canopy of <i>Opuntia ficus-indica</i> . <i>Acta Horticulturae</i> , 2019, , 103-108.	0.2	1
26	Effect of 1-methylcyclopropene on cactus pear fruit at different maturity stages during storage. <i>Acta Horticulturae</i> , 2019, , 221-228.	0.2	4
27	Chemical-physical characteristics, polyphenolic content and total antioxidant activity of three Italian-grown pomegranate cultivars. <i>NFS Journal</i> , 2019, 16, 9-14.	4.3	32
28	Root growth and soil carbon turnover in <i>Opuntia ficus-indica</i> as affected by soil volume availability. <i>European Journal of Agronomy</i> , 2019, 105, 104-110.	4.1	16
29	Effect of fruit-set time on the quality performance of <i>Anona cherimola</i> Mill. fruit in south italy. <i>Scientia Horticulturae</i> , 2019, 246, 272-278.	3.6	3
30	Food quality and nutraceutical value of nine cultivars of mango (<i>Mangifera indica</i> L.) fruits grown in Mediterranean subtropical environment. <i>Food Chemistry</i> , 2019, 277, 471-479.	8.2	62
31	Yield, pomological characteristics, bioactive compounds and antioxidant activity of <i>Annona cherimola</i> Mill. grown in mediterranean climate. <i>AIMS Agriculture and Food</i> , 2019, 4, 592-603.	1.6	2
32	Intracellular trafficking and therapeutic outcome of multiwalled carbon nanotubes modified with cyclodextrins and polyethylenimine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 163, 55-63.	5.0	44
33	Fresh-cut storage of fruit and fresh-cuts affects the behaviour of minimally processed Big Bang nectarines (<i>Prunus persica</i> L. Batsch) during shelf life. <i>Food Packaging and Shelf Life</i> , 2018, 15, 62-68.	7.5	21
34	Quality changes in fresh-cut mango cubes submitted to different gas partial pressure of active MAPs. <i>Acta Horticulturae</i> , 2018, , 1181-1186.	0.2	0
35	Consumer acceptance and primary drivers of liking for small fruits. <i>Acta Horticulturae</i> , 2018, , 1147-1154.	0.2	8
36	Effects of gellan-based coating application on litchi fruit quality traits. <i>Acta Horticulturae</i> , 2018, , 335-342.	0.2	3

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37	Effect of low SO ₂ postharvest treatment on quality parameters of "Italia" table grape during prolonged cold storage. <i>Acta Horticulturae</i> , 2018, , 695-700.	0.2	1
38	Pasta experience: Eating with the five senses—a pilot study. <i>AIMS Agriculture and Food</i> , 2018, 3, 493-520.	1.6	27
39	The effectiveness of <i>Opuntia ficus-indica</i> mucilage edible coating on post-harvest maintenance of "Dottato" fig (<i>Ficus carica</i> L.) fruit. <i>Food Packaging and Shelf Life</i> , 2017, 12, 135-141.	7.5	72
40	Postharvest quality and sensory attributes of <i>Ficus carica</i> L.. <i>Acta Horticulturae</i> , 2017, , 353-358.	0.2	9
41	Consumer preferences for fig fruit (<i>Ficus carica</i> L.) quality attributes and postharvest storage at low temperature by in-store survey and focus group. <i>Acta Horticulturae</i> , 2017, , 383-388.	0.2	10
42	Influence of an evoked pleasant consumption context on consumers' hedonic evaluation for minimally processed cactus pear (<i>Opuntia ficus-indica</i>) fruit. <i>Acta Horticulturae</i> , 2016, , 327-334.	0.2	15
43	Nanoassemblies based on non-ionic amphiphilic cyclodextrin hosting Zn(II)-phthalocyanine and docetaxel: Design, physicochemical properties and intracellular effects. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 590-597.	5.0	37
44	The influence of <i>Opuntia ficus-indica</i> mucilage edible coating on the quality of "Hayward" kiwifruit slices. <i>Postharvest Biology and Technology</i> , 2016, 120, 45-51.	6.0	73
45	THE INFLUENCE OF FRUIT RIPENING STAGE AT HARVEST AND STORAGE TEMPERATURE ON 'BIANCA DI BIVONA' WHITE FLESH PEACHES. <i>Acta Horticulturae</i> , 2015, , 759-764.	0.2	1
46	EFFECT OF PASSIVE ATMOSPHERE AND CHEMICAL TREATMENT ON FRESH CUT OF WHITE-FLESH PEACH CULTIVAR 'SETTEMBRINA DI BIVONA'. <i>Acta Horticulturae</i> , 2015, , 765-770.	0.2	15
47	SENSORY EVALUATION AND SUITABILITY FOR FRESH-CUT PRODUCE OF WHITE PEACH [<i>PRUNUS PERSICA</i> (L.) BATSCH] 'SETTEMBRINA DI BIVONA'. <i>Acta Horticulturae</i> , 2015, , 787-790.	0.2	11
48	FRUIT RIPENING EVOLUTION IN 'SETTEMBRINA DI LEONFORTE' AND 'GIALLA TARDIVA DI LEONFORTE' PEACH [<i>PRUNUS PERSICA</i> (L.) BATSCH] ECOTYPES. <i>Acta Horticulturae</i> , 2015, , 791-798.	0.2	2
49	PREDICTION OF HARVEST TIME IN PEACH [<i>PRUNUS PERSICA</i> (L.) BATSCH] FRUIT USING THE DA-METER. <i>Acta Horticulturae</i> , 2015, , 771-776.	0.2	2
50	Effects of passive and active modified atmosphere packaging conditions on quality parameters of minimally processed table grapes during cold storage. <i>Journal of Berry Research</i> , 2015, 5, 131-143.	1.4	17
51	POLLEN MORPHOLOGY AND REPRODUCTIVE PERFORMANCES IN <i>OPUNTIA FICUS-INDICA</i> (L.) MILL.. <i>Acta Horticulturae</i> , 2015, , 217-223.	0.2	6
52	Nanoassemblies Based on Supramolecular Complexes of Nonionic Amphiphilic Cyclodextrin and Sorafenib as Effective Weapons to Kill Human HCC Cells. <i>Biomacromolecules</i> , 2015, 16, 3784-3791.	5.4	29
53	Variability of sensory profile and quality characteristics for "Pesca di Bivona" and "Pesca di Leonforte" peach (<i>Prunus persica</i> Batsch) fresh-cut slices during storage. <i>Postharvest Biology and Technology</i> , 2015, 110, 61-69.	6.0	16
54	The influence of harvest period and fruit ripeness at harvest on minimally processed cactus pears (<i>Opuntia ficus-indica</i> L. Mill.) stored under passive atmosphere. <i>Postharvest Biology and Technology</i> , 2015, 104, 57-62.	6.0	24

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55	Effects of 1-methylcyclopropene on postharvest quality of white- and yellow-flesh loquat (<i>Eriobotrya japonica</i> Lindl.) fruit. <i>Fruits</i> , 2014, 69, 363-370.	0.4	21
56	Dry matter accumulation and seasonal partitioning in mature <i>Opuntia ficus-indica</i> (L.) Mill. fruiting trees. <i>Italian Journal of Agronomy</i> , 2014, 9, 44.	1.0	11
57	CO ₂ uptake of <i>Opuntia ficus-indica</i> (L.) Mill. whole trees and single cladodes, in relation to plant water status and cladode age. <i>Italian Journal of Agronomy</i> , 2013, 8, 3.	1.0	18