Valentina Schmitzer

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7527756/publications.pdf

Version: 2024-02-01

26 papers 1,453 citations

471509 17 h-index 26 g-index

26 all docs

26 docs citations

times ranked

26

2148 citing authors

#	Article	IF	CITATIONS
1	<scp>Physicoâ€ehemical</scp> characterization of <scp><i>Cornus kousa</i></scp> Burg. fruit: determining optimal maturity for fresh consumption. Journal of the Science of Food and Agriculture, 2021, 101, 778-785.	3.5	8
2	Metabolic Response of †Topaz' Apple Fruit to Minimal Application of Nitrogen during Cell Enlargement Stage. Horticulturae, 2021, 7, 266.	2.8	4
3	Changes in Metabolite Patterns During Refrigerated Storage of Lamb's lettuce (Valerianella locusta L.) Tj ETQq1	1 0,78431 3.7	4 rgBT /Overl
4	Brown Marmorated Stink Bug (Halyomorpha halys Stål.) Attack Induces a Metabolic Response in Strawberry (Fragaria × ananassa Duch.) Fruit. Horticulturae, 2021, 7, 561.	2.8	2
5	Traditional rose liqueur – A pink delight rich in phenolics. Food Chemistry, 2019, 272, 434-440.	8.2	13
6	First fruit in season: seaweed extract and silicon advance organic strawberry (Fragaria×ananassa) Tj ETQq0 0 0	rgBT/Ove	rlock 10 Tf 50
7	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. Journal of Food Science, 2016, 81, C369-79.	3.1	24
8	Comparison of major taste compounds and antioxidative properties of fruits and flowers of different Sambucus species and interspecific hybrids. Food Chemistry, 2016, 200, 134-140.	8.2	63
9	Frost decreases content of sugars, ascorbic acid and some quercetin glycosides but stimulates selected carotenes in Rosa canina hips. Journal of Plant Physiology, 2015, 178, 55-63.	3.5	40
10	A comparison of fruit quality parameters of wild bilberry (<i>Vaccinium myrtillus</i> L.) growing at different locations. Journal of the Science of Food and Agriculture, 2015, 95, 776-785.	3.5	89
11	Changes in fruit quality parameters of four Ribes species during ripening. Food Chemistry, 2015, 173, 363-374.	8.2	65
12	Compound Identification of Selected Rose Species and Cultivars: an Insight to Petal and Leaf Phenolic Profiles. Journal of the American Society for Horticultural Science, 2014, 139, 157-166.	1.0	40
13	Colletotrichum lindemuthianum infection causes changes in phenolic content of French green bean pods. Scientia Horticulturae, 2014, 170, 211-218.	3.6	7
14	Changes in the Contents of Anthocyanins and Other Compounds in Blackberry Fruits Due to Freezing and Long-Term Frozen Storage. Journal of Agricultural and Food Chemistry, 2014, 62, 6926-6935.	5.2	41
15	Foliage identification of different autochtonous common cyclamen genotypes (Cyclamen) Tj ETQq1 1 0.784314	rgBT/Ove	rlock 10 Tf 50
16	Sepal phenolic profile during Helleborus niger flower development. Journal of Plant Physiology, 2013, 170, 1407-1415.	3.5	20
17	Fruit size prediction of four apple cultivars: Accuracy and timing. Scientia Horticulturae, 2013, 160, 177-181.	3.6	9
18	Composition of Sugars, Organic Acids, and Total Phenolics in 25 Wild or Cultivated Berry Species. Journal of Food Science, 2012, 77, C1064-70.	3.1	361

#	Article	IF	CITATIONS
19	Prohexadione-Ca application modifies flavonoid composition and color characteristics of rose (Rosa) Tj ETQq1 1 C).784314 i	rgBT /Over <mark>l</mark> o
20	Roasting Affects Phenolic Composition and Antioxidative Activity of Hazelnuts (<i>Corylus) Tj ETQq0 0 0 rgBT /O</i>	verlock 10	Tf 50 702 T
21	Comparative study of primary and secondary metabolites in apricot (<i>Prunus armeniaca</i> L.) cultivars. Journal of the Science of Food and Agriculture, 2011, 91, 860-866.	3.5	60
22	Elderberry (<i>Sambucus nigra</i> L.) Wine: A Product Rich in Health Promoting Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 10143-10146.	5.2	73
23	Color and Phenolic Content Changes during Flower Development in Groundcover Rose. Journal of the American Society for Horticultural Science, 2010, 135, 195-202.	1.0	81
24	Phase change modifies anthocyanin synthesis in Acer palmatum Thunb. (Japanese maple) cultivars. Acta Physiologiae Plantarum, 2009, 31, 415-418.	2.1	13
25	European elderberry (Sambucus nigra L.) rich in sugars, organic acids, anthocyanins and selected polyphenols. Food Chemistry, 2009, 114, 511-515.	8.2	232
26	Changes in the Phenolic Concentration during Flower Development of Rose †KORcrisett'. Journal of the American Society for Horticultural Science, 2009, 134, 491-496.	1.0	46