

Vittorio Farina

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8779136/publications.pdf>

Version: 2024-02-01

86
papers

1,248
citations

394421

19
h-index

434195

31
g-index

91
all docs

91
docs citations

91
times ranked

1231
citing authors

#	ARTICLE	IF	CITATIONS
1	Study of green Sicilian table olive fermentations through microbiological, chemical and sensory analyses. <i>Food Microbiology</i> , 2010, 27, 162-170.	4.2	108
2	Use of selected autochthonous lactic acid bacteria for Spanish-style table olive fermentation. <i>Food Microbiology</i> , 2012, 30, 8-16.	4.2	97
3	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
4	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
5	Fruit physical, chemical and aromatic attributes of early, intermediate and late apricot cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1008-1019.	3.5	51
6	Effects of partial rootzone drying and rootstock vigour on growth and fruit quality of 'Pink Lady' apple trees in Mediterranean environments. <i>Australian Journal of Agricultural Research</i> , 2008, 59, 785.	1.5	46
7	Effect of Three Different <i>Aloe vera</i> Gel-Based Edible Coatings on the Quality of Fresh-Cut 'Hayward' Kiwifruits. <i>Foods</i> , 2020, 9, 939.	4.3	39
8	Use of <i>Aloe Vera</i> Gel-Based Edible Coating with Natural Anti-Browning and Anti-Oxidant Additives to Improve Post-Harvest Quality of Fresh-Cut 'Fuji' Apple. <i>Agronomy</i> , 2020, 10, 515.	3.0	39
9	Pomological Traits, Sensory Profile and Nutraceutical Properties of Nine Cultivars of Loquat (<i>Eriobotrya japonica</i> Lindl.) Fruits Grown in Mediterranean Area. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 330-338.	3.2	36
10	Consumer interest towards tropical fruit: factors affecting avocado fruit consumption in Italy. <i>Agricultural and Food Economics</i> , 2017, 5, .	3.2	34
11	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
12	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
13	Extending the Shelf Life of White Peach Fruit with 1-Methylcyclopropene and <i>Aloe arborescens</i> Edible Coating. <i>Agriculture (Switzerland)</i> , 2020, 10, 151.	3.1	27
14	Vertical Distribution of Crop Load and Fruit Quality within Vase- and Y-shaped Canopies of 'Elegant Lady' Peach. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 587-591.	1.0	25
15	Pomological, Sensorial, Nutritional and Nutraceutical Profile of Seven Cultivars of Cherimoya (<i>Annona cherimola</i> Mill). <i>Foods</i> , 2021, 10, 35.	4.3	24
16	Fruit yield and quality responses of apple cvs Gala and Fuji to partial rootzone drying under Mediterranean conditions. <i>Journal of Agricultural Science</i> , 2013, 151, 556-569.	1.3	23
17	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
18	Evolution of Carotenoid Content, Antioxidant Activity and Volatiles Compounds in Dried Mango Fruits (<i>Mangifera Indica</i> L.). <i>Foods</i> , 2020, 9, 1424.	4.3	21

#	ARTICLE	IF	CITATIONS
19	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
20	Fruit Yield and Quality of "Valencia"™ Orange Trees under Long-Term Partial Rootzone Drying. <i>Agronomy</i> , 2020, 10, 164.	3.0	20
21	Effect of Different Modified Atmosphere Packaging on the Quality of Mulberry Fruit (<i>Morus alba</i> L. cv) Tj ETQq1 1 0,784314 rgBT /Over	2.0	18
22	Fruit quality and volatile fraction of "Pink Lady"™ apple trees in response to rootstock vigor and partial rootzone drying. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1325-1334.	3.5	17
23	Comparative study on the quality characteristics of some Egyptian mango cultivars used for food processing. <i>Annals of Agricultural Sciences</i> , 2016, 61, 49-56.	2.9	17
24	Gibberellic acid and flower bud development in loquat (<i>Eriobotrya japonica</i> Lindl.). <i>Scientia Horticulturae</i> , 2011, 129, 27-31.	3.6	16
25	Fruit quality evaluation of affirmed and local loquat (<i>Eriobotrya japonica</i> Lindl) cultivars using instrumental and sensory analyses. <i>Fruits</i> , 2016, 71, 105-113.	0.4	16
26	EVALUATION OF FRUIT QUALITY IN LOQUAT USING BOTH CHEMICAL AND SENSORY ANALYSES. <i>Acta Horticulturae</i> , 2011, , 345-349.	0.2	15
27	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
28	Evaluation of Late-Maturing Peach and Nectarine Fruit Quality by Chemical, Physical, and Sensory Determinations. <i>Agriculture (Switzerland)</i> , 2019, 9, 189.	3.1	14
29	Chemical-Physical, Sensory Analyses and Consumers' Quality Perception of Local vs. Imported Loquat Fruits: A Sustainable Development Perspective. <i>Agronomy</i> , 2020, 10, 870.	3.0	14
30	Evolution of Carotenoids, Sensory Profiles and Volatile Compounds in Microwave-Dried Fruits of Three Different Loquat Cultivars (<i>Eriobotrya japonica</i> Lindl.). <i>Plant Foods for Human Nutrition</i> , 2020, 75, 200-207.	3.2	14
31	Chemical-physical and nutritional characteristics of mature-green and mature-ripe "Kensington Pride"™ mango fruit cultivated in Mediterranean area during cold storage. <i>Fruits</i> , 2017, 72, 221-229.	0.4	14
32	RELATIONSHIP BETWEEN FRUIT THINNING AND IRRIGATION ON DETERMINING FRUIT QUALITY OF CACTUS PEAR (<i>OPUNTIA FICUS-INDICA</i>) FRUITS. <i>Acta Horticulturae</i> , 2002, , 205-209.	0.2	12
33	Water Deficit Affects the Growth and Leaf Metabolite Composition of Young Loquat Plants. <i>Plants</i> , 2020, 9, 274.	3.5	12
34	Effect of Harvest Date on Mango (<i>Mangifera indica</i> L. Cultivar Osteen) Fruit's Qualitative Development, Shelf Life and Consumer Acceptance. <i>Agronomy</i> , 2021, 11, 811.	3.0	12
35	Fruit production and quality evaluation of four litchi cultivars (<i>Litchi chinensis</i> Sonn.) grown in Mediterranean climate. <i>Fruits</i> , 2017, 72, 203-211.	0.4	12
36	Aloe-Based Edible Coating to Maintain Quality of Fresh-Cut Italian Pears (<i>Pyrus communis</i> L.) during Cold Storage. <i>Horticulturae</i> , 2021, 7, 581.	2.8	12

#	ARTICLE	IF	CITATIONS
37	FRUIT QUALITY TRAITS OF TWO APRICOT CULTIVARS. Acta Horticulturae, 2010, , 593-598.	0.2	11
38	Effects of partial rootzone drying and rootstock vigour on dry matter partitioning of apple trees (<i>Malus domestica</i> cvar Pink Lady). Journal of Agricultural Science, 2012, 150, 75-86.	1.3	11
39	Fruit Growth Stage Transitions in Two Mango Cultivars Grown in a Mediterranean Environment. Plants, 2021, 10, 1332.	3.5	11
40	Pomegranate Cultivation in Mediterranean Climate: Plant Adaptation and Fruit Quality of 'Mollar de Elche' and 'Wonderful' Cultivars. Agronomy, 2021, 11, 156.	3.0	10
41	Distribution, ecology and conservation survey on the <i>Celtis tournefortii</i> subsp. <i>aetnensis</i> (Celtidaceae: Cannabaceae) populations in Sicily. Webbia, 2014, 69, 325-334.	0.3	9
42	Fruit Quality Traits of Six Ancient Apple (<i>Malus domestica</i> Borkh) Cultivars Grown in the Mediterranean Area. International Journal of Fruit Science, 2016, 16, 275-283.	2.4	9
43	First record of <i>Icerya seychellarum</i> and confirmed occurrence of <i>Aulacaspis tubercularis</i> (Hemiptera: Tj ETQq1 1 0.784314 rgBT /Overlock 1.2	1.2	9
44	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
45	Genotype influence on shelf life behaviour of minimal processed loquat (<i>Eriobotrya japonica</i> (Thunb.)) Tj ETQq1 1 0.784314 rgBT /Overlock 4.6	4.6	9
46	Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate Feltel Pears (<i>Pyrus communis</i> L.). Horticulturae, 2022, 8, 227.	2.8	8
47	Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. Coatings, 2022, 12, 664.	2.6	8
48	FRUIT QUALITY EVALUATION OF FOUR LOQUAT CULTIVARS GROWN IN SICILY. Acta Horticulturae, 2011, , 299-304.	0.2	7
49	Fruit Regulates Bud Sprouting and Vegetative Growth in Field-Grown Loquat Trees (<i>Eriobotrya</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 5.1	5.1	7
50	Effects of Tray-Drying on the Physicochemical, Microbiological, Proximate, and Sensory Properties of White- and Red-Fleshed Loquat (<i>Eriobotrya Japonica</i> Lindl.) Fruit. Agronomy, 2022, 12, 540.	3.0	7
51	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 'Hayward' Kiwifruit Slices. Horticulturae, 2022, 8, 219.	2.8	7
52	Food Quality, Sensory Attributes and Nutraceutical Value of Fresh 'Osteen' Mango Fruit Grown under Mediterranean Subtropical Climate Compared to Imported Fruit. Agriculture (Switzerland), 2020, 10, 103.	3.1	6
53	Qualitative traits and shelf life of fig fruit ('Melanzana') treated with Aloe vera gel coating. Acta Horticulturae, 2021, , 87-92.	0.2	5
54	GROWTH, YIELD AND FRUIT QUALITY OF 'PELUCHE' LOQUAT UNDER WINDBREAK NETS. Acta Horticulturae, 2011, , 155-159.	0.2	4

#	ARTICLE	IF	CITATIONS
55	Urban landscape evolution as a consequence of an invasive pest: The case of a small sicilian town. <i>Landscape Online</i> , 0, 52, 1-16.	0.0	4
56	Yield and Fruit Quality Characterization of Eight Old Sicilian Apple Cultivars. <i>International Journal of Fruit Science</i> , 2011, 11, 264-275.	2.4	3
57	POMOLOGICAL TRAITS, SENSORY CHARACTERISTICS, AND ANTIOXIDANT ACTIVITY IN FRUITS OF NINE LOQUAT CULTIVARS GROWN IN SICILY. <i>Acta Horticulturae</i> , 2015, , 143-152.	0.2	3
58	Effects of gellan-based coating application on litchi fruit quality traits. <i>Acta Horticulturae</i> , 2018, , 335-342.	0.2	3
59	Do Grapholita funebrana Infestation Rely on Specific Plum Fruit Features?. <i>Insects</i> , 2019, 10, 444.	2.2	3
60	Effects of 1-Methylcyclopropene on postharvest quality traits, antioxidant activity and ascorbic acid content of mature-ripe mango fruits. <i>Fruits</i> , 2017, 72, 238-246.	0.4	3
61	Analysis of aroma compounds of nine autochthonous and non-autochthonous loquat cultivars grown in Sicily. <i>Italian Journal of Food Science</i> , 2021, 33, 33-42.	2.9	3
62	Fruit Quality and Flavor Compounds Before and After Commercial Harvest of the Late-Ripening 'Fairtime' Peach Cultivar. <i>International Journal of Fruit Science</i> , 2007, 7, 25-36.	2.4	2
63	TWO NEW APRICOT VARIETIES. <i>Acta Horticulturae</i> , 2010, , 119-122.	0.2	2
64	Tree and orchard variability of Silver King nectarine (<i>Prunus persica</i> (L.) Batsch) fruit quality components. <i>Zahradnictví (Prague, Czech Republic)</i> : 1992, 2013, 40, 72-77.	0.9	2
65	CHANGES IN ASCORBIC ACID CONTENT IN FRESH CUT SICILIAN YELLOW-FLESH PEACHES. <i>Acta Horticulturae</i> , 2015, , 777-780.	0.2	2
66	FRUIT RIPENING EVOLUTION IN 'SETTEMBRINA DI LEONFORTE' AND 'GIALLA TARDIVA DI LEONFORTE' PEACH [PRUNUS PERSICA (L.) BATSCH] ECOTYPES. <i>Acta Horticulturae</i> , 2015, , 791-798.	0.2	2
67	PREDICTION OF HARVEST TIME IN PEACH [PRUNUS PERSICA (L.) BATSCH] FRUIT USING THE DA-METER. <i>Acta Horticulturae</i> , 2015, , 771-776.	0.2	2
68	1-METHYLCYCLOPROPENE DELAYS RIPENING AND IMPROVES POSTHARVEST QUALITY OF WHITE FLESH LOQUAT. <i>Acta Horticulturae</i> , 2015, , 153-157.	0.2	2
69	Heat requirements for loquat fruit development may be assessed with a Beta model approach. <i>Acta Horticulturae</i> , 2018, , 101-108.	0.2	2
70	Non-destructive determination of 'Big Bang' nectarine quality and harvest maturity. <i>Acta Horticulturae</i> , 2021, , 471-478.	0.2	2
71	EFFECT OF FOLIAR NUTRITION ON PEACH (PRUNUS PERSICA L. BATSCH) YIELD AND FRUIT QUALITY AS RELATED TO DIFFERENT CROP LOADS. <i>Acta Horticulturae</i> , 2002, , 659-666.	0.2	2
72	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

#	ARTICLE	IF	CITATIONS
73	Effects of 1-MCP on postharvest quality and internal browning of white-flesh loquat fruit during cold storage. <i>Fruits</i> , 2017, 72, 67-73.	0.4	2
74	METABOLIC PROMOTERS AFFECT YIELD AND FRUIT QUALITY OF 'SANFILIPPARA' AND 'TRABIA' LOQUAT. <i>Acta Horticulturae</i> , 2015, , 267-272.	0.2	1
75	EVALUATION OF SEED GERMINATION AND SEEDLING GROWTH OF SICILIAN AND INTERNATIONAL LOQUAT CULTIVARS. <i>Acta Horticulturae</i> , 2015, , 279-282.	0.2	1
76	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
77	Hormonal and carbohydrate control of fruit set in avocado "Lamb Hass". A question of the type of inflorescence?. <i>Scientia Horticulturae</i> , 2021, 282, 110046.	3.6	1
78	New Clones and Old Varieties: Quality of Sicilian Hillside Apple Cultivation. <i>Open Agriculture Journal</i> , 2021, 15, 66-74.	0.8	1
79	CHEMICAL AND SENSORY CHARACTERISTICS OF FIVE LOQUAT CULTIVARS. <i>Acta Horticulturae</i> , 2015, , 167-171.	0.2	1
80	EVALUATION OF MORPHOLOGICAL AND GENETIC DIVERSITY OF LOQUAT ACCESSIONS GROWN IN SICILY. <i>Acta Horticulturae</i> , 2015, , 115-118.	0.2	0
81	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
82	The use of MAP for maintaining quality of "Bifara" fig fruits. <i>Acta Horticulturae</i> , 2021, , 81-86.	0.2	0
83	Postharvest quality and sensory attributes of organically grown <i>Ficus carica</i> L.. <i>Acta Horticulturae</i> , 2021, , 75-80.	0.2	0
84	The effect of two growth bioregulators on the physiological, phenological and qualitative parameters of peach tree production. <i>Acta Horticulturae</i> , 2021, , 455-462.	0.2	0
85	SEASONAL CHANGES IN CALCIUM CONTENT IN EARLY AND LATE PEACH CULTIVARS. <i>Acta Horticulturae</i> , 2006, , 177-182.	0.2	0
86	Fatty acids and sugar composition of avocado fruit during harvesting time and post-harvest ripening period: a review. <i>Italus Hortus</i> , 2018, 25, 1-11.	0.9	0