

# Vittorio Farina

## List of Publications by Year in descending order

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86  
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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 ETQq1 1 0.784314 rgBT /Overlock 10<br>Technologies in Agriculture, 2022, 9, .      | 4.6 | 9         |
| 2  | Effects of Tray-Drying on the Physicochemical, Microbiological, Proximate, and Sensory Properties of White- and Red-Fleshed Loquat ( <i>Eriobotrya Japonica</i> Lindl.) Fruit. <i>Agronomy</i> , 2022, 12, 540.                           | 3.0 | 7         |
| 3  | Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate F&Otel Pears ( <i>Pyrus communis</i> L.). <i>Horticulturae</i> , 2022, 8, 227.   | 2.8 | 8         |
| 4  | 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€˜Haywardâ€™™ Kiwifruit Slices. <i>Horticulturae</i> , 2022, 8, 219. | 2.8 | 7         |
| 5  | Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. <i>Coatings</i> , 2022, 12, 664.  | 2.6 | 8         |
| 6  | Pomegranate Cultivation in Mediterranean Climate: Plant Adaptation and Fruit Quality of â€˜Mollar de Elcheâ€™™ and â€˜Wonderfulâ€™™ Cultivars. <i>Agronomy</i> , 2021, 11, 156.   | 3.0 | 10        |
| 7  | Effects of Argon-Based and Nitrogen-Based Modified Atmosphere Packaging Technology on the Quality of Pomegranate ( <i>Punica granatum</i> L. cv. Wonderful) Arils. <i>Foods</i> , 2021, 10, 370.  | 4.3 | 9         |
| 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 ETQq0 0 0 rgBT /Overlock 10   | 2.6 | 18        |
| 9  | Effect of Harvest Date on Mango ( <i>Mangifera indica</i> L. Cultivar Osteen) Fruitâ€™™s Qualitative Development, Shelf Life and Consumer Acceptance. <i>Agronomy</i> , 2021, 11, 811.  | 3.0 | 12        |
| 10 | The use of MAP for maintaining quality of â€˜Bifaraâ€™™ fig fruits. <i>Acta Horticulturae</i> , 2021, , 81-86.  | 0.2 | 0         |
| 11 | Postharvest quality and sensory attributes of organically grown <i>Ficus carica</i> L.. <i>Acta Horticulturae</i> , 2021, , 75-80.  | 0.2 | 0         |
| 12 | Qualitative traits and shelf life of fig fruit (â€˜Melanzanaâ€™™) treated with <i>Aloe vera</i> gel coating. <i>Acta Horticulturae</i> , 2021, , 87-92.   | 0.2 | 5         |
| 13 | Hormonal and carbohydrate control of fruit set in avocado â€˜Lamb Hassâ€™™. A question of the type of inflorescence?. <i>Scientia Horticulturae</i> , 2021, 282, 110046.  | 3.6 | 1         |
| 14 | Non-destructive determination of â€˜Big Bangâ€™™ nectarine quality and harvest maturity. <i>Acta Horticulturae</i> , 2021, , 471-478.   | 0.2 | 2         |
| 15 | 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         |
| 16 | Fruit Growth Stage Transitions in Two Mango Cultivars Grown in a Mediterranean Environment. <i>Plants</i> , 2021, 10, 1332.   | 3.5 | 11        |
| 17 | New Clones and Old Varieties: Quality of Sicilian Hillside Apple Cultivation. <i>Open Agriculture Journal</i> , 2021, 15, 66-74.  | 0.8 | 1         |
| 18 | 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        |

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|----|---|-----|-----------|
| 19 | 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         |
| 20 | 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        |
| 21 | 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        |
| 22 | Effect of Three Different Aloe vera Gel-Based Edible Coatings on the Quality of Fresh-Cut "Hayward" Kiwifruits. <i>Foods</i> , 2020, 9, 939.  | 4.3 | 39        |
| 23 | Extending the Shelf Life of White Peach Fruit with 1-Methylcyclopropene and Aloe arborescens Edible Coating. <i>Agriculture (Switzerland)</i> , 2020, 10, 151.  | 3.1 | 27        |
| 24 | First record of <i>Icerya seychellarum</i> and confirmed occurrence of <i>Aulacaspis tubercularis</i> (Hemiptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5   | 1.2 | 9         |
| 25 | 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        |
| 26 | 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        |
| 27 | 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        |
| 28 | Fruit Yield and Quality of "Valencia" Orange Trees under Long-Term Partial Rootzone Drying. <i>Agronomy</i> , 2020, 10, 164.  | 3.0 | 20        |
| 29 | Water Deficit Affects the Growth and Leaf Metabolite Composition of Young Loquat Plants. <i>Plants</i> , 2020, 9, 274.  | 3.5 | 12        |
| 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 | Food Quality, Sensory Attributes and Nutraceutical Value of Fresh "Osteen" Mango Fruit Grown under Mediterranean Subtropical Climate Compared to Imported Fruit. <i>Agriculture (Switzerland)</i> , 2020, 10, 103.                | 3.1 | 6         |
| 32 | 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        |
| 33 | Use of Aloe Vera 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        |
| 34 | 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        |
| 35 | 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        |
| 36 | Do <i>Grapholita funebrana</i> Infestation Rely on Specific Plum Fruit Features?. <i>Insects</i> , 2019, 10, 444.   | 2.2 | 3         |

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|----|---|-----|-----------|
| 37 | 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        |
| 38 | 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         |
| 39 | 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         |
| 40 | Heat requirements for loquat fruit development may be assessed with a Beta model approach. <i>Acta Horticulturae</i> , 2018, , 101-108.   | 0.2 | 2         |
| 41 | Effects of gellan-based coating application on litchi fruit quality traits. <i>Acta Horticulturae</i> , 2018, , 335-342.  | 0.2 | 3         |
| 42 | Effect of low SO <sub>2</sub> postharvest treatment on quality parameters of "Italia" table grape during prolonged cold storage. <i>Acta Horticulturae</i> , 2018, , 695-700.   | 0.2 | 1         |
| 43 | 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         |
| 44 | Consumer interest towards tropical fruit: factors affecting avocado fruit consumption in Italy. <i>Agricultural and Food Economics</i> , 2017, 5, .   | 3.2 | 34        |
| 45 | 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        |
| 46 | 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        |
| 47 | 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         |
| 48 | 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         |
| 49 | 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        |
| 50 | 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        |
| 51 | Fruit Quality Traits of Six Ancient Apple ( <i>Malus domestica</i> Borkh) Cultivars Grown in the Mediterranean Area. <i>International Journal of Fruit Science</i> , 2016, 16, 275-283.   | 2.4 | 9         |
| 52 | 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        |
| 53 | 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        |
| 54 | CHANGES IN ASCORBIC ACID CONTENT IN FRESH CUT SICILIAN YELLOW-FLESH PEACHES. <i>Acta Horticulturae</i> , 2015, , 777-780.   | 0.2 | 2         |

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|----|--|-----|-----------|
| 55 | 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         |
| 56 | METABOLIC PROMOTERS AFFECT YIELD AND FRUIT QUALITY OF 'SANFILIPPARA' AND 'TRABIA' LOQUAT. Acta Horticulturae, 2015, , 267-272.   | 0.2 | 1         |
| 57 | EVALUATION OF MORPHOLOGICAL AND GENETIC DIVERSITY OF LOQUAT ACCESSIONS GROWN IN SICILY. Acta Horticulturae, 2015, , 115-118.   | 0.2 | 0         |
| 58 | POMOLOGICAL TRAITS, SENSORY CHARACTERISTICS, AND ANTIOXIDANT ACTIVITY IN FRUITS OF NINE LOQUAT CULTIVARS GROWN IN SICILY. Acta Horticulturae, 2015, , 143-152.                                 | 0.2 | 3         |
| 59 | PREDICTION OF HARVEST TIME IN PEACH [PRUNUS PERSICA (L.) BATSCH] FRUIT USING THE DA-METER. Acta Horticulturae, 2015, , 771-776.  | 0.2 | 2         |
| 60 | 1-METHYLCYCLOPROPENE DELAYS RIPENING AND IMPROVES POSTHARVEST QUALITY OF WHITE FLESH LOQUAT. Acta Horticulturae, 2015, , 153-157.  | 0.2 | 2         |
| 61 | EVALUATION OF SEED GERMINATION AND SEEDLING GROWTH OF SICILIAN AND INTERNATIONAL LOQUAT CULTIVARS. Acta Horticulturae, 2015, , 279-282.  | 0.2 | 1         |
| 62 | CHEMICAL AND SENSORY CHARACTERISTICS OF FIVE LOQUAT CULTIVARS. Acta Horticulturae, 2015, , 167-171.  | 0.2 | 1         |
| 63 | Effects of 1-methylcyclopropene on postharvest quality of white- and yellow-flesh loquat ( <i>Eriobotrya japonica</i> Lindl.) fruit. Fruits, 2014, 69, 363-370.                                | 0.4 | 21        |
| 64 | 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         |
| 65 | Fruit Regulates Bud Sprouting and Vegetative Growth in Field-Grown Loquat Trees ( <i>Eriobotrya</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10<br>222-232.  | 5.1 | 7         |
| 66 | Fruit yield and quality responses of apple cvs Gala and Fuji to partial rootzone drying under Mediterranean conditions. Journal of Agricultural Science, 2013, 151, 556-569.                   | 1.3 | 23        |
| 67 | Tree and orchard variability of Silver King nectarine ( <i>Prunus persica</i> (L.) Batsch) fruit quality components. Zahradnictvi (Prague, Czech Republic: 1992), 2013, 40, 72-77.             | 0.9 | 2         |
| 68 | 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        |
| 69 | Use of selected autochthonous lactic acid bacteria for Spanish-style table olive fermentation. Food Microbiology, 2012, 30, 8-16.  | 4.2 | 97        |
| 70 | Gibberellic acid and flower bud development in loquat ( <i>Eriobotrya japonica</i> Lindl.). Scientia Horticulturae, 2011, 129, 27-31.  | 3.6 | 16        |
| 71 | FRUIT QUALITY EVALUATION OF FOUR LOQUAT CULTIVARS GROWN IN SICILY. Acta Horticulturae, 2011, , 299-304.  | 0.2 | 7         |
| 72 | EVALUATION OF FRUIT QUALITY IN LOQUAT USING BOTH CHEMICAL AND SENSORY ANALYSES. Acta Horticulturae, 2011, , 345-349.   | 0.2 | 15        |

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|----|---|-----|-----------|
| 73 | GROWTH, YIELD AND FRUIT QUALITY OF 'PELUCHE' LOQUAT UNDER WINDBREAK NETS. <i>Acta Horticulturae</i> , 2011, , 155-159.  | 0.2 | 4         |
| 74 | 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         |
| 75 | TWO NEW APRICOT VARIETIES. <i>Acta Horticulturae</i> , 2010, , 119-122.   | 0.2 | 2         |
| 76 | FRUIT QUALITY TRAITS OF TWO APRICOT CULTIVARS. <i>Acta Horticulturae</i> , 2010, , 593-598.   | 0.2 | 11        |
| 77 | Study of green Sicilian table olive fermentations through microbiological, chemical and sensory analyses. <i>Food Microbiology</i> , 2010, 27, 162-170.   | 4.2 | 108       |
| 78 | 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        |
| 79 | 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        |
| 80 | 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        |
| 81 | 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         |
| 82 | SEASONAL CHANGES IN CALCIUM CONTENT IN EARLY AND LATE PEACH CULTIVARS. <i>Acta Horticulturae</i> , 2006, , 177-182.   | 0.2 | 0         |
| 83 | 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        |
| 84 | RELATIONSHIP BETWEEN FRUIT THINNING AND IRRIGATION ON DETERMINING FRUIT QUALITY OF CACTUS PEAR (OPUNTIA FICUS-INDICA) FRUITS. <i>Acta Horticulturae</i> , 2002, , 205-209.  | 0.2 | 12        |
| 85 | 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         |
| 86 | 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         |