

GinÃ©s Benito MartÃ©-nez-HernÃ¡ndez

List of Publications by Year in descending order

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87
papers

2,434
citations

212478

28
h-index

263392

45
g-index

89
all docs

89
docs citations

89
times ranked

2584
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulated EVOO Improves Food Safety and Shelf Life of Refrigerated Pre-Cooked Chicken Nuggets. <i>Clean Technologies</i> , 2022, 4, 53-66.	1.9	3
2	Psychrometry in food process engineering. , 2021, , 377-400.		0
3	Revalorized broccoli by-products and mustard improved quality during shelf life of a kale pesto sauce. <i>Food Science and Technology International</i> , 2021, 27, 734-745.	1.1	9
4	Energy balances in food processing. , 2021, , 135-163.		0
5	Evaluation of Biopolymer Films Containing Silverâ€“Chitosan Nanocomposites. <i>Food and Bioprocess Technology</i> , 2021, 14, 492-504.	2.6	15
6	The Application of Essential Oil Vapors at the End of Vacuum Cooling of Fresh Culinary Herbs Promotes Aromatic Recovery. <i>Foods</i> , 2021, 10, 498.	1.9	0
7	Quality Changes of Fresh-Cut Watermelon During Storage as Affected by Cut Intensity and UV-C Pre-treatment. <i>Food and Bioprocess Technology</i> , 2021, 14, 505-517.	2.6	12
8	Antioxidant and Antimicrobial Effect of Plant Essential Oils and Sambucus nigra Extract in Salmon Burgers. <i>Foods</i> , 2021, 10, 776.	1.9	14
9	Packaging of Fresh Sliced Mushrooms with Essential Oils Vapours: A New Technology for Maintaining Quality and Extending Shelf Life. <i>Foods</i> , 2021, 10, 1196.	1.9	8
10	Potential of Essential Oils from Active Packaging to Highly Reduce Ethylene Biosynthesis in Broccoli and Apples. <i>ACS Food Science & Technology</i> , 2021, 1, 1050-1058.	1.3	8
11	Synergistic Antimicrobial Activities of Combinations of Vanillin and Essential Oils of Cinnamon Bark, Cinnamon Leaves, and Cloves. <i>Foods</i> , 2021, 10, 1406.	1.9	23
12	Bioavailability of Vitamin C and Folates in Plasma and Its Antioxidant Status after Consumption of Raw and Microwaved Broccoli. <i>ACS Food Science & Technology</i> , 2021, 1, 1215-1221.	1.3	1
13	Development of an antifungal active packaging containing thymol and an ethylene scavenger. Validation during storage of cherry tomatoes. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100734.	3.3	20
14	Phytochemical Fortification in Fruit and Vegetable Beverages with Green Technologies. <i>Foods</i> , 2021, 10, 2534.	1.9	18
15	UV-C pretreatment of fresh-cut faba beans (<i>Vicia faba</i>) for shelf life extension: Effects of domestic microwaving for consumption. <i>Food Science and Technology International</i> , 2020, 26, 140-150.	1.1	4
16	Active cardboard box with a coating including essential oils entrapped within cyclodextrins and/or halloysite nanotubes. A case study for fresh tomato storage. <i>Food Control</i> , 2020, 107, 106763.	2.8	38
17	Postharvest quality retention of apricots by using a novel sepioliteâ€“loaded potassium permanganate ethylene scavenger. <i>Postharvest Biology and Technology</i> , 2020, 160, 111061.	2.9	47
18	Active Cardboard Packaging With Encapsulated Essential Oils for Enhancing the Shelf Life of Fruit and Vegetables. <i>Frontiers in Nutrition</i> , 2020, 7, 559978.	1.6	21

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19	Active Paper Sheets Including Nanoencapsulated Essential Oils: A Green Packaging Technique to Control Ethylene Production and Maintain Quality in Fresh Horticultural Products—A Case Study on Flat Peaches. <i>Foods</i> , 2020, 9, 1904.	1.9	17
20	A new advanced packaging system for extending the shelf life of refrigerated farmed fish fillets. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4601-4611.	1.7	16
21	Active Cardboard Box with Smart Internal Lining Based on Encapsulated Essential Oils for Enhancing the Shelf Life of Fresh Mandarins. <i>Foods</i> , 2020, 9, 590.	1.9	19
22	Manufacturing of Short-Chain Fructooligosaccharides: from Laboratory to Industrial Scale. <i>Food Engineering Reviews</i> , 2020, 12, 149-172.	3.1	45
23	Effects of Irrigation with Desalinated Seawater and Hydroponic System on Tomato Quality. <i>Water (Switzerland)</i> , 2020, 12, 518.	1.2	18
24	An innovative active cardboard box for bulk packaging of fresh bell pepper. <i>Postharvest Biology and Technology</i> , 2020, 164, 111171.	2.9	22
25	EFFECTS OF UV-C ON BIOACTIVE COMPOUNDS AND QUALITY CHANGES DURING SHELF LIFE OF SWEET CHERRY GROWN UNDER CONVENTIONAL OR REGULATED DEFICIT IRRIGATION. <i>Scientia Horticulturae</i> , 2020, 269, 109398.	1.7	8
26	Effects of α -, β - and maltosyl- γ -cyclodextrins use on the glucoraphanin-sulforaphane system of broccoli juice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 941-946.	1.7	12
27	Potassium Permanganate-Based Ethylene Scavengers for Fresh Horticultural Produce as an Active Packaging. <i>Food Engineering Reviews</i> , 2019, 11, 159-183.	3.1	50
28	Effects of an Active Cardboard Box Using Encapsulated Essential Oils on the Tomato Shelf Life. <i>Food and Bioprocess Technology</i> , 2019, 12, 1548-1558.	2.6	28
29	Fresh culinary herbs decontamination with essential oil vapours applied under vacuum conditions. <i>Postharvest Biology and Technology</i> , 2019, 156, 110942.	2.9	21
30	Innovative cardboard active packaging with a coating including encapsulated essential oils to extend cherry tomato shelf life. <i>LWT - Food Science and Technology</i> , 2019, 116, 108584.	2.5	35
31	Nutritional and quality changes of minimally processed faba (<i>Vicia faba</i> L.) beans during storage: Effects of domestic microwaving. <i>Postharvest Biology and Technology</i> , 2019, 151, 10-18.	2.9	9
32	Effect of fresh-cut apples fortification with lycopene microspheres, revalorized from tomato by-products, during shelf life. <i>Postharvest Biology and Technology</i> , 2019, 156, 110925.	2.9	38
33	Water relations and quality changes throughout fruit development and shelf life of sweet cherry grown under regulated deficit irrigation. <i>Agricultural Water Management</i> , 2019, 217, 243-254.	2.4	25
34	Browning Control Using Cyclodextrins in High Pressure-Treated Apple Juice. <i>Food and Bioprocess Technology</i> , 2019, 12, 694-703.	2.6	14
35	An Innovative Ethylene Scrubber Made of Potassium Permanganate Loaded on a Protonated Montmorillonite: a Case Study on Blueberries. <i>Food and Bioprocess Technology</i> , 2019, 12, 524-538.	2.6	23
36	Effect of stevia supplementation of kale juice spheres on their quality changes during refrigerated shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2384-2392.	1.7	7

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37	Ag-chitosan nanocomposites in edible coatings affect the quality of fresh-cut melon. <i>Postharvest Biology and Technology</i> , 2019, 147, 174-184.	2.9	79
38	Current Scenario of Adsorbent Materials Used in Ethylene Scavenging Systems to Extend Fruit and Vegetable Postharvest Life. <i>Food and Bioprocess Technology</i> , 2018, 11, 511-525.	2.6	62
39	Natural vitamin B12 and fucose supplementation of green smoothies with edible algae and related quality changes during their shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2411-2421.	1.7	34
40	Microwave heating modelling of a green smoothie: Effects on glucoraphanin, sulforaphane and methyl cysteine sulfoxide changes during storage. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1863-1872.	1.7	15
41	Nutritional and bioactive compounds of commercialized algae powders used as food supplements. <i>Food Science and Technology International</i> , 2018, 24, 172-182.	1.1	43
42	High hydrostatic pressure treatments for keeping quality of orange vegetables smoothies. <i>Acta Horticulturae</i> , 2018, , 575-580.	0.1	2
43	Bioactive compounds changes of a green vegetable smoothie after thermal treatments and during shelf life. <i>Acta Horticulturae</i> , 2018, , 935-940.	0.1	2
44	Innovative and sustainable postharvest treatments to control physiological disorders and decay in lemon fruit during long transport and commercialization. <i>Acta Horticulturae</i> , 2018, , 235-240.	0.1	3
45	Effect of Microwave and High-Pressure Processing on Quality of an Innovative Broccoli Hummus. <i>Food and Bioprocess Technology</i> , 2018, 11, 1464-1477.	2.6	26
46	Preservation of bioactive compounds of a green vegetable smoothie using short time high temperature mild thermal treatment. <i>Food Science and Technology International</i> , 2017, 23, 46-60.	1.1	26
47	Carvacrol-loaded chitosan nanoparticles maintain quality of fresh-cut carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 56-63.	2.7	64
48	Effects of UV-B and UV-C combination on phenolic compounds biosynthesis in fresh-cut carrots. <i>Postharvest Biology and Technology</i> , 2017, 127, 99-104.	2.9	59
49	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. <i>Food and Bioprocess Technology</i> , 2017, 10, 491-502.	2.6	26
50	Microbial inactivations with hydrolysed lactoferrin and other natural antimicrobials in fresh-cut fennel. <i>LWT - Food Science and Technology</i> , 2017, 84, 353-358.	2.5	9
51	Improved quality of a vitamin B12-fortified "ready to blend"™ fresh-cut mix salad with chitosan. <i>Food Science and Technology International</i> , 2017, 23, 513-528.	1.1	9
52	Postharvest treatments to control physiological and pathological disorders in lemon fruit. <i>Food Packaging and Shelf Life</i> , 2017, 14, 34-39.	3.3	9
53	Quality Changes and Shelf-Life Prediction of a Fresh Fruit and Vegetable Purple Smoothie. <i>Food and Bioprocess Technology</i> , 2017, 10, 1892-1904.	2.6	22
54	Use of postharvest UV-B and UV-C radiation treatments to revalorize broccoli byproducts and edible florets. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 77-83.	2.7	39

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55	Potential use of microwave treatment on fresh-cut carrots: physical, chemical and microbiological aspects. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2063-2072.	1.7	22
56	The use of multivariate analysis as a method for obtaining a more reliable shelf-life estimation of fresh-cut produce: a study on pineapple. <i>Acta Horticulturae</i> , 2016, , 131-136.	0.1	3
57	Quality changes of green vegetable smoothies during shelf-life. <i>Acta Horticulturae</i> , 2016, , 145-152.	0.1	0
58	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. <i>Food Chemistry</i> , 2016, 209, 302-311.	4.2	22
59	Changes in bioactive compounds and oxidative enzymes of fresh-cut pomegranate arils during storage as affected by deficit irrigation and postharvest vapor heat treatments. <i>Food Science and Technology International</i> , 2016, 22, 665-676.	1.1	2
60	UV-C and hyperoxia abiotic stresses to improve healthiness of carrots: study of combined effects. <i>Journal of Food Science and Technology</i> , 2016, 53, 3465-3476.	1.4	29
61	Processing, Packaging, and Storage of Tomato Products: Influence on the Lycopene Content. <i>Food Engineering Reviews</i> , 2016, 8, 52-75.	3.1	55
62	Red fresh vegetables smoothies with extended shelf life as an innovative source of health-promoting compounds. <i>Journal of Food Science and Technology</i> , 2016, 53, 1475-1486.	1.4	43
63	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 137-146.	2.6	35
64	EFFECT OF EDIBLE COATINGS AND ELECTROLYZED WATER SANITATION ON FRESH-CUT 'BIMI' BROCCOLI QUALITY. <i>Acta Horticulturae</i> , 2015, , 463-469.	0.1	2
65	QUALITY AND POSTHARVEST PERFORMANCE OF ORGANICALLY-GROWN TOMATO (LYCOPERSICON) Tj ETQq1 1 0.784314 rgBT /Ove <i>Horticulturae</i> , 2015, , 487-494.	0.1	5
66	Quality changes of fresh-cut pomegranate arils during shelf life as affected by deficit irrigation and postharvest vapour treatments. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2325-2336.	1.7	22
67	Nutritional quality changes throughout shelf-life of fresh-cut kailan-hybrid and 'Parthenon'™ broccoli as affected by temperature and atmosphere composition. <i>Food Science and Technology International</i> , 2015, 21, 14-23.	1.1	11
68	Inactivation kinetics of foodborne pathogens by UV-C radiation and its subsequent growth in fresh-cut kailan-hybrid broccoli. <i>Food Microbiology</i> , 2015, 46, 263-271.	2.1	48
69	Combined sustainable sanitising treatments to reduce <i>Escherichia coli</i> and <i>Salmonella Enteritidis</i> growth on fresh-cut kailan-hybrid broccoli. <i>Food Control</i> , 2015, 47, 312-317.	2.8	39
70	Neutral and acidic electrolysed water kept microbial quality and health promoting compounds of fresh-cut broccoli throughout shelf life. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 74-81.	2.7	30
71	Effect of sustained deficit irrigation on physicochemical properties, bioactive compounds and postharvest life of pomegranate fruit (cv. 'Mollar de Elche'™). <i>Postharvest Biology and Technology</i> , 2013, 86, 171-180.	2.9	38
72	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <i>Food and Bioprocess Technology</i> , 2013, 6, 2135-2149.	2.6	67

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73	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. <i>Food Research International</i> , 2013, 53, 403-408.	2.9	6
74	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. <i>Journal of Functional Foods</i> , 2013, 5, 133-143.	1.6	51
75	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. <i>LWT - Food Science and Technology</i> , 2013, 50, 298-305.	2.5	29
76	Quality changes after vacuum-based and conventional industrial cooking of kailan-hybrid broccoli throughout retail cold storage. <i>LWT - Food Science and Technology</i> , 2013, 50, 707-714.	2.5	42
77	Combination of electrolysed water, UV-C and superatmospheric O ₂ packaging for improving fresh-cut broccoli quality. <i>Postharvest Biology and Technology</i> , 2013, 76, 125-134.	2.9	54
78	EXTENDING THE SHELF LIFE OF THE NEW BIMIÁ® BROCCOLI BY CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2013, , 925-932.	0.1	2
79	Plants as Biofactories: Physiological Role of Reactive Oxygen Species on the Accumulation of Phenolic Antioxidants in Carrot Tissue under Wounding and Hyperoxia Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6583-6593.	2.4	205
80	Neutral and acidic electrolyzed water as emergent sanitizers for fresh-cut mizuna baby leaves. <i>Postharvest Biology and Technology</i> , 2011, 59, 298-306.	2.9	50
81	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut BimiÁ® broccoli. <i>Postharvest Biology and Technology</i> , 2011, 62, 327-337.	2.9	87
82	UV-C doses to reduce pathogen and spoilage bacterial growth in vitro and in baby spinach. <i>Postharvest Biology and Technology</i> , 2010, 56, 223-231.	2.9	114
83	Effect of UV-C radiation on quality of minimally processed spinach leaves. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 414-421.	1.7	81
84	Effects of litter quality and parent material on organic matter characteristics and N-dynamics in Luxembourg beech and hornbeam forests. <i>Forest Ecology and Management</i> , 2009, 257, 1732-1739.	1.4	22
85	Alternative strategies to sustain N-fertility in acid and calcareous beech forests: Low microbial N-demand versus high biological activity. <i>Basic and Applied Ecology</i> , 2008, 9, 410-421.	1.2	26
86	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety. , 0, , .		13
87	Calidad de tomate cultivado con agua desalada en sistema hidropónico. PÁster. , 0, , .		0