

# Marta Abreu

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

1,015  
citations

516710

16  
h-index

677142

22  
g-index

23  
all docs

23  
docs citations

23  
times ranked

1242  
citing authors

#	ARTICLE	IF	CITATIONS
1	Carrot ( <i>Daucus carota</i> L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. <i>Journal of Food Engineering</i> , 2010, 97, 574-581.	5.2	144
2	Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin ( <i>Cucurbita</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	136
3	Kinetics of changes in the physical quality parameters of fresh tomato fruits ( <i>Solanum lycopersicum</i> ,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	5.2	103
4	Fresh-cut carrot (cv. Nantes) quality as affected by abiotic stress (heat shock and UV-C irradiation) pre-treatments. <i>LWT - Food Science and Technology</i> , 2012, 48, 197-203.	5.2	75
5	Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli ( <i>Brassica oleracea</i> L. ssp.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Refrigeration, 2011, 34, 2136-2144.	3.4	73
6	Quality attributes of shredded carrot ( <i>Daucus carota</i> L. cv. Nantes) as affected by alternative decontamination processes to chlorine. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 61-69.	5.6	71
7	Evaluation of a pre-cut heat treatment as an alternative to chlorine in minimally processed shredded carrot. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 155-161.	5.6	57
8	Influence of postharvest ultrasounds treatments on tomato ( <i>Solanum lycopersicum</i> , cv. Zinac) quality and microbial load during storage. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 552-559.	8.2	56
9	Use of mild heat pre-treatments for quality retention of fresh-cut "Rocha"™ pear. <i>Postharvest Biology and Technology</i> , 2003, 30, 153-160.	6.0	54
10	Use of UV-C postharvest treatment for extending fresh whole tomato ( <i>Solanum lycopersicum</i> , cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.8	48
11	Degradation Kinetics of Peroxidase Enzyme, Phenolic Content, and Physical and Sensorial Characteristics in Broccoli ( <i>Brassica oleracea</i> L. ssp. <i>Italica</i> ) during Blanching. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5370-5375.	5.2	31
12	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. <i>European Food Research and Technology</i> , 2006, 222, 217-222.	3.3	29
13	Evaluation of Alternative Preservation Treatments (Water Heat Treatment, Ultrasounds,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 <i>Bioprocess Technology</i> , 2016, 9, 924-935.	4.7	29
14	Kinetics of quality changes of pumpkin ( <i>Curcubita maxima</i> L.) stored under isothermal and non-isothermal frozen conditions. <i>Journal of Food Engineering</i> , 2011, 106, 40-47.	5.2	28
15	Peel removal improves quality without antioxidant loss, through wound-induced phenolic biosynthesis in shredded carrot. <i>Postharvest Biology and Technology</i> , 2016, 120, 232-239.	6.0	26
16	Calcium biofortification of Rocha pears, tissues accumulation and physicochemical implications in fresh and heat-treated fruits. <i>Scientia Horticulturae</i> , 2021, 277, 109834.	3.6	21
17	Postharvest Quality of Refrigerated Tomato Fruit ( <i>Solanum lycopersicum</i> , cv. Zinac) at Two Maturity Stages Following Heat Treatment. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 697-709.	2.0	14
18	Quality changes of carrots under different frozen storage conditions: A kinetic study. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14953.	2.0	5

#	ARTICLE	IF	CITATIONS
19	Acorn Isotopic Composition: A New Promising Tool for Authenticity Maps of Montado's High-Value Food Products. <i>Molecules</i> , 2020, 25, 1535.	3.8	5
20	MODELING OF PREHEAT TREATMENT OPTIMIZATION APPLIED TO FRESH-CUT "ROCHA" PEAR. <i>Journal of Food Quality</i> , 2011, 34, 315-326.	2.6	4
21	Selection of Autochthonous LAB Strains of Unripe Green Tomato towards the Production of Highly Nutritious Lacto-Fermented Ingredients. <i>Foods</i> , 2021, 10, 2916.	4.3	4
22	Influence of a heat-shock pre-treatment on wound-induced phenolic biosynthesis as an alternative strategy towards fresh-cut carrot processing. <i>Food Science and Technology International</i> , 2022, 28, 421-429.	2.2	2
23	Effect of Heat Treatment on Smoothie Quality by Response Surface Methodology. <i>Proceedings (mdpi)</i> , 2021, 70, 6.	0.2	0