

Marta Abreu

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

1,015
citations

516710

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677142

22
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all docs

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docs citations

23
times ranked

1242
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Effect of Heat Treatment on Smoothie Quality by Response Surface Methodology. <i>Proceedings (mdpi)</i> , 2021, 70, 6.	0.2	0
5	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
6	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
7	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
8	Evaluation of Alternative Preservation Treatments (Water Heat Treatment, Ultrasounds,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (T</i> <i>Bioprocess Technology</i> , 2016, 9, 924-935.	4.7	29
9	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
10	Use of UV-C postharvest treatment for extending fresh whole tomato (<i>Solanum lycopersicum</i> , cv.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (T</i> <i>Bioprocess Technology</i> , 2016, 9, 924-935.	2.8	48
11	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
12	Kinetics of changes in the physical quality parameters of fresh tomato fruits (<i>Solanum lycopersicum</i> ,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (T</i> <i>Bioprocess Technology</i> , 2016, 9, 924-935.	5.2	103
13	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
14	MODELING OF PREHEAT TREATMENT OPTIMIZATION APPLIED TO FRESH-CUT ROCHA PEAR. <i>Journal of Food Quality</i> , 2011, 34, 315-326.	2.6	4
15	Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli (<i>Brassica oleracea</i> L. ssp.) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 467 Td (T</i> <i>Refrigeration</i> , 2011, 34, 2136-2144.	3.4	73
16	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
17	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
18	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

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19	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. Journal of Agricultural and Food Chemistry, 2009, 57, 5370-5375.	5.2	31
20	Quality attributes of shredded carrot (<i>Daucus carota</i> L. cv. Nantes) as affected by alternative decontamination processes to chlorine. Innovative Food Science and Emerging Technologies, 2009, 10, 61-69.	5.6	71
21	Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin (<i>Cucurbita</i>) Tj ETQq1 1 0.784314 rgBT /Ove	5.2	136
22	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. European Food Research and Technology, 2006, 222, 217-222.	3.3	29
23	Use of mild heat pre-treatments for quality retention of fresh-cut "Rocha"™ pear. Postharvest Biology and Technology, 2003, 30, 153-160.	6.0	54