

Francisco Arts-Hernandez

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

133
papers

2,883
citations

31
h-index

48
g-index

142
ext. papers

3,376
ext. citations

3.7
avg, IF

5.53
L-index

#	Paper	IF	Citations
133	UV and Visible Spectrum LED Lighting as Abiotic Elicitors of Bioactive Compounds in Sprouts, Microgreens, and Baby Leaves-A Comprehensive Review including Their Mode of Action.. <i>Foods</i> , 2022 , 11,	4.9	3
132	Postharvest UV radiation enhanced biosynthesis of flavonoids and carotenes in bell peppers. <i>Postharvest Biology and Technology</i> , 2022 , 184, 111774	6.2	5
131	Postharvest Ultraviolet Radiation in Fruit and Vegetables: Applications and Factors Modulating Its Efficacy on Bioactive Compounds and Microbial Growth.. <i>Foods</i> , 2022 , 11,	4.9	4
130	Application of High Hydrostatic Pressure in fresh purple smoothie: Microbial inactivation kinetic modelling and qualitative studies.. <i>Food Science and Technology International</i> , 2022 , 10820132221095607	2.6	1
129	By-Products Revalorization with Non-Thermal Treatments to Enhance Phytochemical Compounds of Fruit and Vegetables Derived Products: A Review.. <i>Foods</i> , 2021 , 11,	4.9	5
128	UV-B Radiation as Abiotic Elicitor to Enhance Phytochemicals and Development of Red Cabbage Sprouts. <i>Horticulturae</i> , 2021 , 7, 567	2.5	3
127	Phytochemical Fortification in Fruit and Vegetable Beverages with Green Technologies. <i>Foods</i> , 2021 , 10,	4.9	7
126	Postharvest UV-B and Photoperiod with Blue + Red LEDs as Strategies to Stimulate Carotenogenesis in Bell Peppers. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 3736	2.6	10
125	Spectral composition from led lighting during storage affects nutraceuticals and safety attributes of fresh-cut red chard (<i>Beta vulgaris</i>) and rocket (<i>Diplotaxis tenuifolia</i>) leaves. <i>Postharvest Biology and Technology</i> , 2021 , 175, 111500	6.2	7
124	Reusable Plastic Crates (RPCs) for Fresh Produce (Case Study on Cauliflowers): Sustainable Packaging but Potential Survival and Risk of Cross-Contamination. <i>Foods</i> , 2021 , 10,	4.9	2
123	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
122	Interactions between Microbial Food Safety and Environmental Sustainability in the Fresh Produce Supply Chain. <i>Foods</i> , 2021 , 10,	4.9	4
121	Postharvest LED lighting: effect of red, blue and far red on quality of minimally processed broccoli sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 44-53	4.3	18
120	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	2.6	2
119	Amelioration Effect of LED Lighting in the Bioactive Compounds Synthesis during Carrot Sprouting. <i>Agronomy</i> , 2021 , 11, 304	3.6	10
118	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	5.1	4
117	Design of a Distributed Wireless Sensor Platform for Monitoring and Real-Time Communication of the Environmental Variables during the Supply Chain of Perishable Commodities. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6183	2.6	1

116	Combined Effect of Salinity and LED Lights on the Yield and Quality of Purslane (<i>Portulaca oleracea</i> L.) Microgreens. <i>Horticulturae</i> , 2021 , 7, 180	2.5	11
115	Periodical UV-B radiation hormesis in biosynthesis of kale sprouts nutraceuticals. <i>Plant Physiology and Biochemistry</i> , 2021 , 165, 274-285	5.4	13
114	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	8.2	7
113	Postharvest yellow LED lighting affects phenolics and glucosinolates biosynthesis in broccoli sprouts. <i>Journal of Food Composition and Analysis</i> , 2021 , 103, 104101	4.1	6
112	Postharvest UV-B and UV-C radiation enhanced the biosynthesis of glucosinolates and isothiocyanates in Brassicaceae sprouts. <i>Postharvest Biology and Technology</i> , 2021 , 181, 111650	6.2	13
111	Viability of sous vide, microwave and high pressure processing techniques on quality changes during shelf life of fresh cowpea puree. <i>Food Science and Technology International</i> , 2020 , 26, 706-714	2.6	1
110	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	4.1	6
109	Postharvest quality retention of apricots by using a novel sepiolite-based potassium permanganate ethylene scavenger. <i>Postharvest Biology and Technology</i> , 2020 , 160, 111061	6.2	16
108	UV-C pretreatment of fresh-cut faba beans (<i>Vicia faba</i> L.) for shelf life extension: Effects of domestic microwaving for consumption. <i>Food Science and Technology International</i> , 2020 , 26, 140-150	2.6	1
107	Real-Time Monitoring System for Shelf Life Estimation of Fruit and Vegetables. <i>Sensors</i> , 2020 , 20,	3.8	9
106	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	6.2	7
105	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	6.2	18
104	Preharvest UV-C treatment improves the quality of spinach primary production and postharvest storage. <i>Postharvest Biology and Technology</i> , 2019 , 155, 130-139	6.2	10
103	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	5.9	12
102	Effects of β -D and maltosyl- β -cyclodextrins use on the glucoraphanin-sulforaphane system of broccoli juice. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 941-946	4.3	9
101	Potassium Permanganate-Based Ethylene Scavengers for Fresh Horticultural Produce as an Active Packaging. <i>Food Engineering Reviews</i> , 2019 , 11, 159-183	6.5	26
100	Browning Control Using Cyclodextrins in High Pressure-Treated Apple Juice. <i>Food and Bioprocess Technology</i> , 2019 , 12, 694-703	5.1	9
99	Quality Changes in Nutritional Traits of Fresh-Cut and Then Microwaved Cowpea Seeds and Pods. <i>Food and Bioprocess Technology</i> , 2019 , 12, 338-346	5.1	2

98	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	5.1	15
97	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	4.3	6
96	Ag-chitosan nanocomposites in edible coatings affect the quality of fresh-cut melon. <i>Postharvest Biology and Technology</i> , 2019 , 147, 174-184	6.2	56
95	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. <i>Food and Bioprocess Technology</i> , 2018 , 11, 561-571	5.1	21
94	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	5.1	37
93	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, 2411-2424	4.3	21
92	Microwave heating modelling of a green smoothie: Effects on glucoraphanin, sulforaphane and S-methyl cysteine sulfoxide changes during storage. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1863-1872	4.3	12
91	Overall quality of minimally processed faba bean seeds stored in MAP. <i>Acta Horticulturae</i> , 2018 , 513-518	0.3	2
90	Bioactive compounds changes of a green vegetable smoothie after thermal treatments and during shelf life. <i>Acta Horticulturae</i> , 2018 , 935-940	0.3	1
89	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	0.3	2
88	Effect of Microwave and High-Pressure Processing on Quality of an Innovative Broccoli Hummus. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1464-1477	5.1	19
87	Effect of storage conditions in the response of <i>Listeria monocytogenes</i> in a fresh purple vegetable smoothie compared with an acidified TSB medium. <i>Food Microbiology</i> , 2018 , 72, 98-105	6	12
86	Nutritional and bioactive compounds of commercialized algae powders used as food supplements. <i>Food Science and Technology International</i> , 2018 , 24, 172-182	2.6	30
85	Passive modified atmosphere packaging and chilling storage for keeping overall quality of dates. <i>Acta Horticulturae</i> , 2018 , 673-680	0.3	
84	Influence of aeration of the nutrient solution on quality changes of two baby leaf lettuce cultivars grown in a floating system at harvest and during shelf-life as fresh-cut product. <i>Acta Horticulturae</i> , 2018 , 445-452	0.3	
83	Effect of microwave treatments on the quality of a smoothie. <i>Acta Horticulturae</i> , 2018 , 1481-1486	0.3	
82	High hydrostatic pressure treatments for keeping quality of orange vegetables smoothies. <i>Acta Horticulturae</i> , 2018 , 575-580	0.3	2
81	Postharvest quality of whole and fresh-cut pomegranates cultivated under deficit irrigation. <i>Acta Horticulturae</i> , 2018 , 265-270	0.3	

80	Characterization and epiphytic microbial load changes of a fresh vegetables purple smoothie during shelf life. <i>Acta Horticulturae</i> , 2018 , 569-574	0.3	
79	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	2.6	20
78	Continuous microwave pasteurization of a vegetable smoothie improves its physical quality and hinders detrimental enzyme activity. <i>Food Science and Technology International</i> , 2017 , 23, 36-45	2.6	13
77	Microwave flow and conventional heating effects on the physicochemical properties, bioactive compounds and enzymatic activity of tomato puree. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 984-990	4.3	26
76	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	6.2	44
75	Different irrigation regimes affect xylem ABA concentrations and the physical berry quality of table grapes at harvest and during postharvest life. <i>Acta Horticulturae</i> , 2017 , 449-456	0.3	
74	UV-C light preserves quality of minimally processed watermelon cylinders. <i>Acta Horticulturae</i> , 2017 , 279-286	2.8	6
73	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. <i>Food and Bioprocess Technology</i> , 2017 , 10, 491-502	5.1	20
72	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	2.6	6
71	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety 2017 ,		10
70	Postharvest treatments to control physiological and pathological disorders in lemon fruit. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 34-39	8.2	7
69	Immature pea seeds: effect of storage under modified atmosphere packaging and sanitation with acidified sodium chlorite. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4370-4378	4.3	1
68	Quality Changes and Shelf-Life Prediction of a Fresh Fruit and Vegetable Purple Smoothie. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1892-1904	5.1	14
67	Improving quality of an innovative pea puree by high hydrostatic pressure. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4362-4369	4.3	8
66	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	6.8	31
65	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. <i>Food and Bioprocess Technology</i> , 2016 , 9, 137-146	5.1	29
64	Combined effects of deficit irrigation and fresh-cut processing on quality and bioactive compounds of nectarines. <i>Zahradnictvi (Prague, Czech Republic: 1992)</i> , 2016 , 42, 125-131	1.1	3
63	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	3.3	21

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, 1475-86	3.3	31
61	Individual Phenolics and Enzymatic Changes in Response to Regulated Deficit Irrigation of Extra-early Nectarines. <i>Journal of the American Society for Horticultural Science</i> , 2016 , 141, 222-232	2.3	3
60	Deficit irrigation strategies enhance health-promoting compounds through the intensification of specific enzymes in early peaches. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1803-13	4.3	15
59	Overall quality of minimally processed pea seeds stored in modified atmosphere packaging. <i>Acta Horticulturae</i> , 2016 , 137-144	0.3	
58	Quality changes of green vegetable smoothies during shelf-life. <i>Acta Horticulturae</i> , 2016 , 145-152	0.3	
57	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. <i>Food Chemistry</i> , 2016 , 209, 302-11	8.5	17
56	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	2.6	2
55	Semi-industrial microwave treatments positively affect the quality of orange-colored smoothies. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3695-3703	3.3	9
54	Comparative study on postharvest performance of nectarines grown under regulated deficit irrigation. <i>Postharvest Biology and Technology</i> , 2015 , 110, 24-32	6.2	14
53	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, 2325-36	4.3	19
52	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. <i>Food Science and Technology International</i> , 2015 , 21, 547-56	2.6	9
51	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	2.6	11
50	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	6	42
49	Combined sustainable sanitising treatments to reduce Escherichia coli and Salmonella Enteritidis growth on fresh-cut kailan-hybrid broccoli. <i>Food Control</i> , 2015 , 47, 312-317	6.2	34
48	SHELF-LIFE OF ROCKET LEAVES STORED IN ARGON ENRICHED ATMOSPHERES. <i>Acta Horticulturae</i> , 2015 , 779-786	0.3	3
47	EFFECT OF EDIBLE COATINGS AND ELECTROLYZED WATER SANITATION ON FRESH-CUT 'BIMI' BROCCOLI QUALITY. <i>Acta Horticulturae</i> , 2015 , 463-469	0.3	2
46	COMBINING MAP, DEFICIT IRRIGATION AND ANTIBROWNING TREATMENT FOR KEEPING QUALITY OF FRESH-CUT PEACHES. <i>Acta Horticulturae</i> , 2015 , 533-539	0.3	
45	Long-term impact of deficit irrigation on the physical quality of berries in 'Crimson Seedless' table grapes. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2510-20	4.3	20

44	Conventional and emergent sanitizers decreased <i>Ectomyeloides ceratoniae</i> infestation and maintained quality of date palm after shelf-life. <i>Postharvest Biology and Technology</i> , 2014 , 87, 33-41	6.2	30
43	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	6.8	23
42	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	6.2	34
41	Combined effect of heat treatment, UV-C and superatmospheric oxygen packing on phenolics and browning related enzymes of fresh-cut pomegranate arils. <i>LWT - Food Science and Technology</i> , 2013 , 54, 389-396	5.4	48
40	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2135-2149	5.1	59
39	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. <i>Food Research International</i> , 2013 , 53, 403-408	7	4
38	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. <i>Journal of Functional Foods</i> , 2013 , 5, 133-143	5.1	42
37	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. <i>LWT - Food Science and Technology</i> , 2013 , 50, 298-305	5.4	24
36	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	5.4	32
35	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	6.2	49
34	Hot water, UV-C and superatmospheric oxygen packaging as hurdle techniques for maintaining overall quality of fresh-cut pomegranate arils. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1162-8	4.3	32
33	Sustainable Processing of Fresh-Cut Fruit and Vegetables 2013 , 219-268		1
32	COMBINING DEFICIT IRRIGATION STRATEGIES AND CONTROLLED ATMOSPHERE TO MAINTAIN BIOACTIVE COMPOUNDS IN NECTARINE. <i>Acta Horticulturae</i> , 2013 , 97-102	0.3	1
31	VITAMIN C, ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOUNDS OF FRESH-CUT POMEGRANATES CULTIVATED UNDER DEFICIT IRRIGATION STRATEGY. <i>Acta Horticulturae</i> , 2013 , 113-128	0.3	2
30	Acidified sodium chlorite optimisation assessment to improve quality of fresh-cut tatsoi baby leaves. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 877-85	4.3	11
29	Modified Atmosphere Packaging 2012 , 543-573		1
28	Combined effect of UV-C pretreatment and high oxygen packaging for keeping the quality of fresh-cut Tatsoi baby leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 14, 115-121	6.8	37
27	Chlorine dioxide and chlorine effectiveness to prevent <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> cross-contamination on fresh-cut Red Chard. <i>Food Control</i> , 2012 , 23, 325-332	6.2	90

26	Chlorine dioxide dose, water quality and temperature affect the oxidative status of tomato processing water and its ability to inactivate Salmonella. <i>Food Control</i> , 2012 , 26, 28-35	6.2	39
25	CONTROLLED ATMOSPHERE FOR THE EXPORT OF 'MIRAFLORES' PEACHES. <i>Acta Horticulturae</i> , 2012 , 585-590	0.3	1
24	Evaluation of current operating standards for chlorine dioxide in disinfection of dump tank and flume for fresh tomatoes. <i>Journal of Food Protection</i> , 2012 , 75, 304-13	2.5	23
23	Innovative active modified atmosphere packaging improves overall quality of fresh-cut red chard baby leaves. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1422-1428	5.4	32
22	Neutral and acidic electrolyzed water as emergent sanitizers for fresh-cut mizuna baby leaves. <i>Postharvest Biology and Technology</i> , 2011 , 59, 298-306	6.2	39
21	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut Bimif broccoli. <i>Postharvest Biology and Technology</i> , 2011 , 62, 327-337	6.2	77
20	Survival and distribution of Escherichia coli on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. <i>International Journal of Food Microbiology</i> , 2011 , 151, 216-22	5.8	60
19	MINIMALLY FRESH PROCESSED PEPPER UNDER DIFFERENT KIND OF CUTS. <i>Acta Horticulturae</i> , 2010 , 25-30	0.3	2
18	QUALITY CHANGES ON MINIMALLY PROCESSED PURSLANE BABY LEAVES GROWTH UNDER FLOATING TRAYS SYSTEM. <i>Acta Horticulturae</i> , 2010 , 641-648	0.3	6
17	HIGH HELIUM CONTROLLED ATMOSPHERE STORAGE DECREASES MICROBIAL GROWTH AND PRESERVES QUALITY ON FRESH-CUT MIZUNA BABY LEAVES. <i>Acta Horticulturae</i> , 2010 , 663-668	0.3	7
16	Low UV-C illumination for keeping overall quality of fresh-cut watermelon. <i>Postharvest Biology and Technology</i> , 2010 , 55, 114-120	6.2	120
15	Quality of fresh-cut baby spinach grown under a floating trays system as affected by nitrogen fertilisation and innovative packaging treatments. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1089-97	4.3	32
14	Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. <i>Postharvest Biology and Technology</i> , 2009 , 51, 287-296	6.2	269
13	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	4.3	71
12	Enriched ozone atmosphere enhances bioactive phenolics in seedless table grapes after prolonged shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 824-831	4.3	78
11	High oxygen combined with high carbon dioxide improves microbial and sensory quality of fresh-cut peppers. <i>Postharvest Biology and Technology</i> , 2007 , 43, 230-237	6.2	43
10	Quality retention and potential shelf-life of fresh-cut lemons as affected by cut type and temperature. <i>Postharvest Biology and Technology</i> , 2007 , 43, 245-254	6.2	48
9	Respiration rates of fresh-cut bell peppers under supertatmospheric and low oxygen with or without high carbon dioxide. <i>Postharvest Biology and Technology</i> , 2007 , 45, 81-88	6.2	42

8	IMPROVED STRATEGIES FOR KEEPING OVERALL QUALITY OF FRESH-CUT PRODUCE. <i>Acta Horticulturae</i> , 2007 , 245-258	0.3	19
7	Physical, Physiological and Microbial Deterioration of Minimally Fresh Processed Fruits and Vegetables. <i>Food Science and Technology International</i> , 2007 , 13, 177-188	2.6	97
6	Modified atmosphere packaging preserves quality of SO ₂ -free Superior seedless table grapes. <i>Postharvest Biology and Technology</i> , 2006 , 39, 146-154	6.2	76
5	Gas Composition and Temperature Affect Quality of Fresh-cut Fennel. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005 , 40, 737-739	2.4	4
4	Alternative atmosphere treatments for keeping quality of Autumn seedless table grapes during long-term cold storage. <i>Postharvest Biology and Technology</i> , 2004 , 31, 59-67	6.2	101
3	Quality and enhancement of bioactive phenolics in cv. Napoleon table grapes exposed to different postharvest gaseous treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5290-5	5.7	63
2	Quality and physiological changes of fennel under controlled atmosphere storage. <i>European Food Research and Technology</i> , 2002 , 214, 216-220	3.4	12
1	Modified Atmosphere Packaging of Fennel. <i>Journal of Food Science</i> , 2002 , 67, 1550-1554	3.4	16