

Jesus Fernando Ayala-Zavala

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

4,948
citations

35
h-index

68
g-index

141
ext. papers

5,744
ext. citations

3.9
avg, IF

5.65
L-index

| # | Paper | IF | Citations |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 133 | Phenolic compounds of <i>Phellinus</i> spp. with antibacterial and antiviral activities.. <i>Brazilian Journal of Microbiology</i> , 2022 , 1 | 2.2 | 0 |
| 132 | Relevance of tracking the diversity of <i>Escherichia coli</i> pathotypes to reinforce food safety. <i>International Journal of Food Microbiology</i> , 2022 , 374, 109736 | 5.8 | 1 |
| 131 | Phenolic Profiles and Biological Activities of Extracts from Edible Wild Fruits and. <i>Foods</i> , 2021 , 10, | 4.9 | 2 |
| 130 | <i>Fouquieria splendens</i> : A source of phenolic compounds with antioxidant and antiproliferative potential. <i>European Journal of Integrative Medicine</i> , 2021 , 49, 102084 | 1.7 | 0 |
| 129 | Plant-Derived Substances with Antibacterial, Antioxidant, and Flavoring Potential to Formulate Oral Health Care Products. <i>Biomedicines</i> , 2021 , 9, | 4.8 | 1 |
| 128 | Migración de neutrófilos en larvas de pez cebra expuestas a extractos de sofrito de tomate. <i>Archivos Latinoamericanos De Nutricion</i> , 2021 , 70, 216-224 | 0.1 | 1 |
| 127 | Antibiofilm properties of copper (II) and iron (III) complexes with an EDTA-based phenylene macrocycle and its acyclic analogue against food and clinical related pathogens. <i>Polyhedron</i> , 2021 , 198, 115076 | 2.7 | 1 |
| 126 | Contribution of Bioactive Compounds to the Antioxidant Capacity of the Edible Mushroom <i>Neolentinus lepideus</i> . <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100085 | 2.5 | 4 |
| 125 | Valorization of industrial by-products and waste from tropical fruits for the recovery of bioactive compounds, recent advances, and future perspectives 2021 , 29-46 | | 0 |
| 124 | Antioxidant Properties and Industrial Uses of Edible Polyporales. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7, | 5.6 | 4 |
| 123 | Maltodextrin encapsulation improves thermal and pH stability of green tea extract catechins. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15729 | 2.1 | 1 |
| 122 | Effects of pomegranate juice and pomegranate peel powders on quality properties and antioxidant activity of pork sausage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15755 | 2.1 | 0 |
| 121 | Avocado paste from industrial byproducts as an unconventional source of bioactive compounds: characterization, in vitro digestion and in silico interactions of its main phenolics with cholesterol. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5460 | 2.8 | 3 |
| 120 | Electrospun and co-electrospun biopolymer nanofibers for skin wounds on diabetic patients: an overview.. <i>RSC Advances</i> , 2021 , 11, 15340-15350 | 3.7 | 4 |
| 119 | Phenolic compounds from Hass avocado peel are retained in the indigestible fraction after an in vitro gastrointestinal digestion. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1982-1990 | 2.8 | 3 |
| 118 | Gallotannins are uncompetitive inhibitors of pancreatic lipase activity. <i>Biophysical Chemistry</i> , 2020 , 264, 106409 | 3.5 | 14 |
| 117 | Combination of ultraviolet light-C and clove essential oil to inactivate <i>Salmonella Typhimurium</i> biofilms on stainless steel. <i>Journal of Food Safety</i> , 2020 , 40, e12788 | 2 | 6 |

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| 116 | Inhibition of Glucosyltransferase Activity and Glucan Production as an Antibiofilm Mechanism of Lemongrass Essential Oil against O157:H7. <i>Antibiotics</i> , 2020 , 9, | 4.9 | 9 |
| 115 | Individual and Combined Coatings of Chitosan and Carnauba Wax with Oregano Essential Oil to Avoid Water Loss and Microbial Decay of Fresh Cucumber. <i>Coatings</i> , 2020 , 10, 614 | 2.9 | 21 |
| 114 | Nanofibers of gelatin and polyvinyl-alcohol-chitosan for wound dressing application: fabrication and characterization. <i>Polimeros</i> , 2020 , 30, | 1.6 | 7 |
| 113 | Preharvest nitrogen application affects quality and antioxidant status of two tomato cultivars. <i>Bragantia</i> , 2020 , 79, 134-144 | 1.2 | 4 |
| 112 | Phytochemical Compounds Targeting the Quorum Sensing System as a Tool to Reduce the Virulence Factors of Food Pathogenic Bacteria 2020 , 257-276 | | 0 |
| 111 | Synergistic mode of action of catechin, vanillic and protocatechuic acids to inhibit the adhesion of uropathogenic Escherichia coli on silicone surfaces. <i>Journal of Applied Microbiology</i> , 2020 , 128, 387-400 | 4.7 | 15 |
| 110 | Quercetin repressed the stress response factor (sigB) and virulence genes (prfA, actA, inlA, and inlC), lower the adhesion, and biofilm development of L. monocytogenes. <i>Food Microbiology</i> , 2020 , 87, 103377 | 6 | 12 |
| 109 | Health Benefits of Mango By-products 2020 , 159-191 | | 8 |
| 108 | Evolution of Phenolic Content, Antioxidant Capacity and Phenolic Profile during Cold Pre-fermentative Maceration and Subsequent Fermentation of Cabernet Sauvignon Red Wine. <i>South African Journal of Enology and Viticulture</i> , 2020 , 41, | 3.1 | 1 |
| 107 | Supplementing corn chips with mango cv. 'Ataulfo' peel improves their sensory acceptability and phenolic profile, and decreases in vitro dialyzed glucose. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14954 | 2.1 | 5 |
| 106 | Physico-Chemical and Antiadhesive Properties of Poly(Lactic Acid)/Grapevine Cane Extract Films against Food Pathogenic Microorganisms. <i>Polymers</i> , 2020 , 12, | 4.5 | 4 |
| 105 | AVG and GA3 prevent preharvest fruit drop and enhance postharvest quality of 'BRS 189' cashew. <i>Scientia Horticulturae</i> , 2019 , 257, 108771 | 4.1 | 4 |
| 104 | Antimicrobial, antioxidant, and sensorial impacts of oregano and rosemary essential oils over broccoli florets. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13889 | 2.1 | 17 |
| 103 | Antimicrobial activity and thermal stability of rosemary essential oil: cyclodextrin capsules applied in tomato juice. <i>LWT - Food Science and Technology</i> , 2019 , 111, 837-845 | 5.4 | 24 |
| 102 | Formulation and characterization of an optimized functional beverage from hibiscus (L.) and green tea (L.). <i>Food Science and Technology International</i> , 2019 , 25, 547-561 | 2.6 | 10 |
| 101 | Virulence of Pseudomonas aeruginosa exposed to carvacrol: alterations of the Quorum sensing at enzymatic and gene levels. <i>Journal of Cell Communication and Signaling</i> , 2019 , 13, 531-537 | 5.2 | 18 |
| 100 | Effects of ripening on the in vitro antioxidant capacity and bioaccessibility of mango cv. 'Ataulfo' phenolics. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2073-2082 | 3.3 | 7 |
| 99 | Quorum sensing interruption as a tool to control virulence of plant pathogenic bacteria. <i>Physiological and Molecular Plant Pathology</i> , 2019 , 106, 281-291 | 2.6 | 7 |

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| 98 | Fiber and phenolic compounds contribution to the hepatoprotective effects of mango diets in rats fed high cholesterol/sodium cholate. <i>Phytotherapy Research</i> , 2019 , 33, 2996-3007 | 6.7 | 5 |
| 97 | Minimal Processing 2019 , 353-374 | | |
| 96 | Optimization of total anthocyanin content and antioxidant activity of a Hibiscus sabdariffa infusion using response surface methodology. <i>Biotechnia</i> , 2019 , 21, 114-122 | 1.5 | 6 |
| 95 | Galactomannan-carnauba wax coating improves the antioxidant status and reduces chilling injury of BalumaGuava. <i>Postharvest Biology and Technology</i> , 2019 , 149, 9-17 | 6.2 | 19 |
| 94 | Carvacrol inhibits biofilm formation and production of extracellular polymeric substances of <i>Pectobacterium carotovorum</i> subsp. <i>carotovorum</i> . <i>Food Control</i> , 2018 , 89, 210-218 | 6.2 | 24 |
| 93 | Quercetin reduces adhesion and inhibits biofilm development by <i>Listeria monocytogenes</i> by reducing the amount of extracellular proteins. <i>Food Control</i> , 2018 , 90, 266-273 | 6.2 | 32 |
| 92 | Effect of phenolic compounds on the growth of selected probiotic and pathogenic bacteria. <i>Letters in Applied Microbiology</i> , 2018 , 66, 25-31 | 2.9 | 73 |
| 91 | Phenolic extracts from grape stems inhibit <i>Listeria monocytogenes</i> motility and adhesion to food contact surfaces. <i>Journal of Adhesion Science and Technology</i> , 2018 , 32, 889-907 | 2 | 15 |
| 90 | Biological activities of Agave by-products and their possible applications in food and pharmaceuticals. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2461-2474 | 4.3 | 15 |
| 89 | Using Sensory Evaluation to Determine the Highest Acceptable Concentration of Mango Seed Extract as Antibacterial and Antioxidant Agent in Fresh-Cut Mango. <i>Foods</i> , 2018 , 7, | 4.9 | 4 |
| 88 | Gallic Acid Content and an Antioxidant Mechanism Are Responsible for the Antiproliferative Activity of 'Ataulfo' Mango Peel on LS180 Cells. <i>Molecules</i> , 2018 , 23, | 4.8 | 66 |
| 87 | Effect of free and microencapsulated thyme essential oil on quality attributes of minimally processed lettuce. <i>Postharvest Biology and Technology</i> , 2018 , 145, 125-133 | 6.2 | 31 |
| 86 | Nanotechnology Trends in the Food Industry: Recent Developments, Risks, and Regulation 2018 , 113-141 | | 1 |
| 85 | Preharvest treatment with 1-aminoethoxyvinylglycine and gibberellin on the quality and physiology of cashew peduncles. <i>Pesquisa Agropecuaria Brasileira</i> , 2018 , 53, 684-692 | 1.8 | 2 |
| 84 | Antioxidant and antimicrobial activity of extract on overall quality and shelf life of pork patties stored under refrigeration. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4413-4423 | 3.3 | 11 |
| 83 | Comparison of Single and Combined Use of Catechin, Protocatechuic, and Vanillic Acids as Antioxidant and Antibacterial Agents against Uropathogenic at Planktonic and Biofilm Levels. <i>Molecules</i> , 2018 , 23, | 4.8 | 16 |
| 82 | Sustainability Challenges Involved in Use of Nanotechnology in the Agrofood Sector 2017 , 343-368 | | 1 |
| 81 | Carvacrol as potential quorum sensing inhibitor of <i>Pseudomonas aeruginosa</i> and biofilm production on stainless steel surfaces. <i>Food Control</i> , 2017 , 75, 255-261 | 6.2 | 56 |

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| 80 | β-Cyclodextrin inclusion complexes containing clove (<i>Eugenia caryophyllata</i>) and Mexican oregano (<i>Lippia berlandieri</i>) essential oils: Preparation, physicochemical and antimicrobial characterization. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 96-101 | 8.2 | 36 |
| 79 | Impact of Fruit Dietary Fibers and Polyphenols on Modulation of the Human Gut Microbiota 2017 , 405-422 | | 3 |
| 78 | Phytochemical Changes during Minimal Processing of Fresh Fruits and Vegetables 2017 , 629-648 | | |
| 77 | Biological Actions of Phenolic Compounds 2017 , 125-138 | | 2 |
| 76 | Antibacterial and antioxidant properties of grape stem extract applied as disinfectant in fresh leafy vegetables. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3192-3200 | 3.3 | 30 |
| 75 | NUEVO ACERCAMIENTO A LA INTERACCIÓN DEL REACTIVO DE FOLIN-CIOCALTEU CON AZÚCARES DURANTE LA CUANTIFICACIÓN DE POLIFENOLES TOTALES. <i>TIP Revista Especializada En Ciencias Químico-Biológicas</i> , 2017 , 20, 23-28 | | 12 |
| 74 | Combination of <i>Cymbopogon citratus</i> and <i>Allium cepa</i> essential oils increased antibacterial activity in leafy vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2166-2173 | 4.3 | 26 |
| 73 | Oregano Essential Oil as an Antimicrobial and Antioxidant Additive in Food Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1717-27 | 11.5 | 106 |
| 72 | Antimicrobial Properties of Teas and Their Extracts in vitro. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1428-39 | 11.5 | 22 |
| 71 | Oxygen, Carbon Dioxide, and Nitrogen 2016 , 1-16 | | |
| 70 | Active Packaging 2016 , 157-173 | | |
| 69 | Low fluence pulsed light enhanced phytochemical content and antioxidant potential of Tommy Atkins mango peel and pulp. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 216-224 | 6.8 | 27 |
| 68 | Chapter 5 Applications of Plant Secondary Metabolites in Food Systems 2016 , 195-232 | | 1 |
| 67 | Combinational Approaches for Antimicrobial Packaging: Pectin and Cinnamon Leaf Oil 2016 , 609-617 | | 7 |
| 66 | Licorice (<i>Glycyrrhiza glabra</i> Linn.) Oils 2016 , 523-530 | | 4 |
| 65 | Lime (<i>Citrus aurantifolia</i>) Oils 2016 , 531-537 | | 9 |
| 64 | Use of Pectin to Formulate Antimicrobial Packaging 2016 , 675-680 | | 1 |
| 63 | Onion (<i>Allium cepa</i>) Essential Oils 2016 , 617-623 | | 7 |

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| 62 | Effect of dietary fiber on the bioaccessibility of phenolic compounds of mango, papaya and pineapple fruits by an in vitro digestion model. <i>Food Science and Technology</i> , 2016 , 36, 188-194 | 2 | 39 |
| 61 | Garlic (<i>Allium sativum</i> Linn.) Oils 2016 , 441-446 | | 1 |
| 60 | Oregano (<i>Origanum</i> spp.) Oils 2016 , 625-631 | | 5 |
| 59 | Oregano (<i>Lippia graveolens</i>) essential oil added within pectin edible coatings prevents fungal decay and increases the antioxidant capacity of treated tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3772-8 | 4.3 | 52 |
| 58 | Antioxidant Capacity and Bioaccessibility of Synergic Mango (cv. Ataulfo) Peel Phenolic Compounds in Edible Coatings Applied to Fresh-Cut Papaya. <i>Food and Nutrition Sciences (Print)</i> , 2015 , 06, 365-373 | 0.4 | 8 |
| 57 | Technologies in Fresh-Cut Fruit and Vegetables. <i>Food Engineering Series</i> , 2015 , 79-103 | 0.5 | 6 |
| 56 | Washing, Peeling and Cutting of Fresh-Cut Fruits and Vegetables. <i>Food Engineering Series</i> , 2015 , 57-78 | 0.5 | 9 |
| 55 | Using natural antimicrobials to enhance the safety and quality of fresh and processed fruits and vegetables 2015 , 315-325 | | |
| 54 | Maintaining antioxidant potential of fresh fruits and vegetables after harvest. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 806-22 | 11.5 | 35 |
| 53 | Postharvest physicochemical changes in mutant (dg, og c, and rin) and non-mutant tomatoes. <i>Acta Physiologiae Plantarum</i> , 2015 , 37, 1 | 2.6 | 4 |
| 52 | Total Phenolic, Flavonoid, Tomatine, and Tomatidine Contents and Antioxidant and Antimicrobial Activities of Extracts of Tomato Plant. <i>International Journal of Analytical Chemistry</i> , 2015 , 2015, 284071 | 1.4 | 47 |
| 51 | Using natural antimicrobials to enhance the safety and quality of fresh and processed fruits and vegetables 2015 , 287-313 | | 4 |
| 50 | Genotypic variation in tomatoes affecting processing and antioxidant attributes. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1819-35 | 11.5 | 33 |
| 49 | Bioaccessibility, Bioavailability and Antioxidant Stability of Phenolic Compounds Present in Mango (cv. Ataulfo) Following an in Vitro Digestion and Microbial Fermentation. <i>FASEB Journal</i> , 2015 , 29, 606.4 | 0.9 | 4 |
| 48 | Potential of medicinal plants as antimicrobial and antioxidant agents in food industry: a hypothesis. <i>Journal of Food Science</i> , 2014 , 79, R129-37 | 3.4 | 64 |
| 47 | Phenolic compounds: their journey after intake. <i>Food and Function</i> , 2014 , 5, 189-97 | 6.1 | 206 |
| 46 | Dietary fiber and phenolic compounds as functional ingredients: interaction and possible effect after ingestion. <i>Food and Function</i> , 2014 , 5, 1063-72 | 6.1 | 150 |
| 45 | Characterization of quality indices on storage of puree of mutant (dgandogc) and normal tomatoes. <i>Acta Alimentaria</i> , 2014 , 43, 426-436 | 1 | |

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| 44 | Nanotechnology Tools to Achieve Food Safety 2014 , 341-353 | | 11 |
| 43 | Produce Contamination Issues in Mexico and Central America 2014 , 343-364 | | |
| 42 | Antibrowning and antimicrobial effects of onion essential oil to preserve the quality of cut potatoes. <i>Acta Alimentaria</i> , 2014 , 43, 640-649 | 1 | 14 |
| 41 | Oregano essential oil-pectin edible films as anti-quorum sensing and food antimicrobial agents. <i>Frontiers in Microbiology</i> , 2014 , 5, 699 | 5.7 | 63 |
| 40 | Effect of edible coatings on bioactive compounds and antioxidant capacity of tomatoes at different maturity stages. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2706-12 | 3.3 | 30 |
| 39 | Edible coatings as encapsulating matrices for bioactive compounds: a review. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1674-85 | 3.3 | 98 |
| 38 | Pectin-cinnamom leaf oil coatings add antioxidant and antibacterial properties to fresh-cut peach. <i>Flavour and Fragrance Journal</i> , 2013 , 28, 39-45 | 2.5 | 75 |
| 37 | Antifungal protection and antioxidant enhancement of table grapes treated with emulsions, vapors, and coatings of cinnamon leaf oil. <i>Postharvest Biology and Technology</i> , 2013 , 86, 321-328 | 6.2 | 49 |
| 36 | Technologies for Extraction and Production of Bioactive Compounds to be Used as Nutraceuticals and Food Ingredients: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 5-23 | 16.4 | 399 |
| 35 | Plant Essential Oils as Antifungal Treatments on the Postharvest of Fruit and Vegetables 2013 , 429-446 | | 6 |
| 34 | Fruit Processing Byproducts as a Source of Natural Antifungal Compounds 2013 , 447-461 | | 3 |
| 33 | Fresh-cut orange treated with its own seed by-products presented higher antioxidant capacity and lower microbial growth. <i>International Journal of Postharvest Technology and Innovation</i> , 2013 , 3, 13 | 0.3 | 6 |
| 32 | PROTECCIÓN ANTIFUNGICA Y ENRIQUECIMIENTO ANTIOXIDANTE DE FRESA CON ACEITE ESENCIAL DE HOJA DE CANELA. <i>Revista Fitotecnia Mexicana</i> , 2013 , 36, 217 | 1.2 | 11 |
| 31 | Antioxidant Enrichment and Antimicrobial Protection of Fresh-Cut Mango Applying Bioactive Extracts from Their Seeds By-Products. <i>Food and Nutrition Sciences (Print)</i> , 2013 , 04, 197-203 | 0.4 | 11 |
| 30 | Antioxidant and antifungal potential of methanol extracts of <i>Phellinus</i> spp. from Sonora, Mexico. <i>Revista Iberoamericana De Micología</i> , 2012 , 29, 132-8 | 1.6 | 13 |
| 29 | Peroxyacetic Acid 2012 , 215-223 | | 6 |
| 28 | Antioxidant activity and diffusion of catechin and epicatechin from antioxidant active films made of poly(L-lactic acid). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6515-23 | 5.7 | 65 |
| 27 | Polar fractionation affects the antioxidant properties of methanolic extracts from species of genus <i>Phellinus</i> quel. (higher Basidiomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2012 , 14, 563-73 | 1.3 | 2 |

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|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----|
| 26 | Effect of maturity stage on the content of fatty acids and antioxidant activity of Hass Avocado. <i>Food Research International</i> , 2011 , 44, 1231-1237 | 7 | 124 |
| 25 | Mechanism for the inhibition of apple juice enzymatic browning by Palo Fierro (desert ironweed) honey extract and other natural compounds. <i>LWT - Food Science and Technology</i> , 2011 , 44, 269-276 | 5-4 | 17 |
| 24 | Agro-industrial potential of exotic fruit byproducts as a source of food additives. <i>Food Research International</i> , 2011 , 44, 1866-1874 | 7 | 387 |
| 23 | Effect of Edible Coatings, Storage Time and Maturity Stage on Overall Quality of Tomato Fruits. <i>American Journal of Agricultural and Biological Science</i> , 2011 , 6, 162-171 | 1-7 | 25 |
| 22 | The role of dietary fiber in the bioaccessibility and bioavailability of fruit and vegetable antioxidants. <i>Journal of Food Science</i> , 2011 , 76, R6-R15 | 3-4 | 402 |
| 21 | Optimizing the use of garlic oil as antimicrobial agent on fresh-cut tomato through a controlled release system. <i>Journal of Food Science</i> , 2010 , 75, M398-405 | 3-4 | 68 |
| 20 | Antioxidant enrichment and antimicrobial protection of fresh-cut fruits using their own byproducts: looking for integral exploitation. <i>Journal of Food Science</i> , 2010 , 75, R175-81 | 3-4 | 110 |
| 19 | Improvement of the antioxidant status of tropical fruits as a secondary response to some postharvest treatments. <i>Trends in Food Science and Technology</i> , 2010 , 21, 475-482 | 15-3 | 84 |
| 18 | Preserving quality of fresh-cut products using safe technologies. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2010 , 5, 65-72 | 2-3 | 61 |
| 17 | Controlled release of antifungal volatiles of thyme essential oil from Cyclodextrin capsules. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2010 , 67, 431-441 | | 85 |
| 16 | Effect of chitosan coating in preventing deterioration and preserving the quality of fresh-cut papaya Maradol. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 15-23 | 4-3 | 131 |
| 15 | Enhancing safety and aroma appealing of fresh-cut fruits and vegetables using the antimicrobial and aromatic power of essential oils. <i>Journal of Food Science</i> , 2009 , 74, R84-91 | 3-4 | 99 |
| 14 | Sanitation of fresh green asparagus and green onions inoculated with Salmonella. <i>Czech Journal of Food Sciences</i> , 2009 , 27, 454-462 | 1-3 | 7 |
| 13 | High relative humidity in-package of fresh-cut fruits and vegetables: advantage or disadvantage considering microbiological problems and antimicrobial delivering systems?. <i>Journal of Food Science</i> , 2008 , 73, R41-7 | 3-4 | 126 |
| 12 | New Technologies to Preserve Quality of Fresh-Cut Produce. <i>Food Engineering Series</i> , 2008 , 105-115 | 0-5 | 5 |
| 11 | Microencapsulation of cinnamon leaf (<i>Cinnamomum zeylanicum</i>) and garlic (<i>Allium sativum</i>) oils in Cyclodextrin. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2008 , 60, 359-368 | | 124 |
| 10 | Bio-preservation of fresh-cut tomatoes using natural antimicrobials. <i>European Food Research and Technology</i> , 2008 , 226, 1047-1055 | 3-4 | 65 |
| 9 | Improving antioxidant capacity of fresh-cut mangoes treated with UV-C. <i>Journal of Food Science</i> , 2007 , 72, S197-202 | 3-4 | 135 |

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|---|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|
| 8 | Cutting Shape and Storage Temperature Affect Overall Quality of Fresh-cut Papaya cv. Maradol <i>Journal of Food Science</i> , 2005 , 70, s482-s489 | 3-4 | 81 |
| 7 | Methyl jasmonate in conjunction with ethanol treatment increases antioxidant capacity, volatile compounds and postharvest life of strawberry fruit. <i>European Food Research and Technology</i> , 2005 , 221, 731-738 | 3-4 | 83 |
| 6 | Effect of storage temperatures on antioxidant capacity and aroma compounds in strawberry fruit. <i>LWT - Food Science and Technology</i> , 2004 , 37, 687-695 | 5-4 | 231 |
| 5 | Effect of temperature and modified atmosphere packaging on overall quality of fresh-cut bell peppers. <i>LWT - Food Science and Technology</i> , 2004 , 37, 817-826 | 5-4 | 69 |
| 4 | Phytochemical Changes in the Postharvest and Minimal Processing of Fresh Fruits and Vegetables309-339 | | 2 |
| 3 | Phytochemical Composition and Health Aspects of Peach Products309-324 | | 0 |
| 2 | Chlorine121-133 | | 6 |
| 1 | Co-electrospun nanofibers of gelatin and chitosan/polyvinyl alcohol/ Eugenol for wound dressing applications. <i>Polymer Bulletin</i> ,1 | 2-4 | |