MarÃ-a B PÃ©rez-Gago

List of Publications by Year
in descending order

69 papers	3,630 citations	126708 33 h-index	133063 59 g-index
70 all docs	70 docs citations	70 times ranked	2974 citing authors

#	Article	IF	Citations
1	Antimicrobial Edible Films and Coatings for Fresh and Minimally Processed Fruits and Vegetables: A Review. Critical Reviews in Food Science and Nutrition, 2011, 51, 872-900.	5.4	245
2	Lipid Particle Size Effect on Water Vapor Permeability and Mechanical Properties of Whey Protein/Beeswax Emulsion Films. Journal of Agricultural and Food Chemistry, 2001, 49, 996-1002.	2.4	225
3	Water Vapor Permeability, Solubility, and Tensile Properties of Heat-denatured versus Native Whey Protein Films. Journal of Food Science, 1999, 64, 1034-1037.	1.5	206
4	Color change of fresh-cut apples coated with whey protein concentrate-based edible coatings. Postharvest Biology and Technology, 2006, 39, 84-92.	2.9	205
5	Denaturation Time and Temperature Effects on Solubility, Tensile Properties, and Oxygen Permeability of Whey Protein Edible Films. Journal of Food Science, 2001, 66, 705-710.	1.5	177
6	Effect of active modified atmosphere and cold storage on the postharvest quality of cherry tomatoes. Postharvest Biology and Technology, 2015, 109, 73-81.	2.9	144
7	Antifungal Edible Coatings for Fresh Citrus Fruit: A Review. Coatings, 2015, 5, 962-986.	1.2	122
8	Effect of antifungal hydroxypropyl methylcellulose-beeswax edible coatings on gray mold development and quality attributes of cold-stored cherry tomato fruit. Postharvest Biology and Technology, 2014, 92, 1-8.	2.9	110
9	Effect of whey protein- and hydroxypropyl methylcellulose-based edible composite coatings on color change of fresh-cut apples. Postharvest Biology and Technology, 2005, 36, 77-85.	2.9	109
10	Effect of beeswax content on hydroxypropyl methylcellulose-based edible film properties and postharvest quality of coated plums (Cv. Angeleno). LWT - Food Science and Technology, 2011, 44, 2328-2334.	2.5	92
11	Effect of Lipid Type and Amount of Edible Hydroxypropyl Methylcellulose-lipid Composite Coatings Used to Protect Postharvest Quality of Mandarins cv. Fortune. Journal of Food Science, 2002, 67, 2903-2910.	1.5	87
12	Drying Temperature Effect on Water Vapor Permeability and Mechanical Properties of Whey Proteinâ˜Lipid Emulsion Films. Journal of Agricultural and Food Chemistry, 2000, 48, 2687-2692.	2.4	86
13	Water Vapor Permeability of Whey Protein Emulsion Films as Affected by pH. Journal of Food Science, 1999, 64, 695-698.	1.5	82
14	Effect of antifungal hydroxypropyl methylcellulose (HPMC)â€“lipid edible composite coatings on postharvest decay development and quality attributes of cold-stored â€˜Valenciaâ€™ oranges. Postharvest Biology and Technology, 2009, 54, 72-79.	2.9	81
15	Recent advances in modified atmosphere packaging and edible coatings to maintain quality of fresh-cut fruits and vegetables. Critical Reviews in Food Science and Nutrition, 2018, 58, 662-679.	5.4	80
16	Effect of Plasticizer Type and Amount on Hydroxypropyl Methylcelluloseâ˜Beeswax Edible Film Properties and Postharvest Quality of Coated Plums (Cv. Angeleno). Journal of Agricultural and Food Chemistry, 2008, 56, 9502-9509.	2.4	78
17	Effect of sustained and regulated deficit irrigation on fruit quality of pomegranate cv. â€˜Mollar de Elcheâ€™ at harvest and during cold storage. Agricultural Water Management, 2013, 125, 61-70.	2.4	76
18	Hydroxypropyl methylcellulose-beeswax edible coatings formulated with antifungal food additives to reduce alternaria black spot and maintain postharvest quality of cold-stored cherry tomatoes. Scientia Horticulturae, 2015, 193, 249-257.	1.7	76

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19	Extending the shelf life of fresh-cut eggplant with a soy proteinâ€“cysteine based edible coating and modified atmosphere packaging. Postharvest Biology and Technology, 2014, 95, 81-87.	2.9	74
20	Inhibition of Penicillium digitatum and Penicillium italicum by Hydroxypropyl Methylcelluloseâ^'Lipid Edible Composite Films Containing Food Additives with Antifungal Properties. Journal of Agricultural and Food Chemistry, 2008, 56, 11270-11278.	2.4	68
21	Curative and Preventive Activity of Hydroxypropyl Methylcellulose-Lipid Edible Composite Coatings Containing Antifungal Food Additives to Control Citrus Postharvest Green and Blue Molds. Journal of Agricultural and Food Chemistry, 2009, 57, 2770-2777.	2.4	64
22	Browning inhibition and microbial control in fresh-cut persimmon (Diospyros kaki Thunb. cv. Rojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.9	64
23	Effect of Solid Content and Lipid Content of Whey Protein Isolate-Beeswax Edible Coatings on Color Change of Fresh-cut Apples. Journal of Food Science, 2003, 68, 2186-2191.	1.5	61
24	Development and optimization of locust bean gum (LBG)-based edible coatings for postharvest storage of â€˜Fortuneâ€™ mandarins. Postharvest Biology and Technology, 2009, 52, 227-234.	2.9	58
25	Fatty Acid Effect on Hydroxypropyl Methylcelluloseâ^'Beeswax Edible Film Properties and Postharvest Quality of Coated â€˜Ortaniqueâ€™ Mandarins. Journal of Agricultural and Food Chemistry, 2008, 56, 10689-10696.	2.4	56
26	Evaluating food additives as antifungal agents against Monilinia fructicola in vitro and in hydroxypropyl methylcelluloseâ€“lipid composite edible coatings for plums. International Journal of Food Microbiology, 2014, 179, 72-79.	2.1	54
27	Antifungal activity of food additives in vitro and as ingredients of hydroxypropyl methylcellulose-lipid edible coatings against Botrytis cinerea and Alternaria alternata on cherry tomato fruit. International Journal of Food Microbiology, 2013, 166, 391-398.	2.1	53
28	Effect of Hydroxypropyl Methylcellulose-Lipid Edible Composite Coatings on Plum (cv. Autumn giant) Quality During Storage. Journal of Food Science, 2003, 68, 879-883.	1.5	51
29	Application of nondestructive impedance spectroscopy to determination of the effect of temperature on potato microstructure and texture. Journal of Food Engineering, 2014, 133, 16-22.	2.7	51
30	Antifungal Starchâ€“Gellan Edible Coatings with Thyme Essential Oil for the Postharvest Preservation of Apple and Persimmon. Coatings, 2019, 9, 333.	1.2	47
31	Performance of hydroxypropyl methylcellulose (HPMC)-lipid edible coatings with antifungal food additives during cold storage of â€˜Clemenulesâ€™ mandarins. LWT - Food Science and Technology, 2011, 44, 2342-2348.	2.5	45
32	Novel approaches to control browning of fresh-cut artichoke: Effect of a soy protein-based coating and modified atmosphere packaging. Postharvest Biology and Technology, 2015, 99, 105-113.	2.9	45
33	Effect of Antifungal Hydroxypropyl Methylcelluloseâ€Lipid Edible Composite Coatings on Penicillium Decay Development and Postharvest Quality of Coldâ€Stored â€œOrtaniqueâ€•Mandarins. Journal of Food Science, 2010, 75, S418-26.	1.5	42
34	Emulsion and bi-layer edible films. , 2005, , 384-402.		33
35	Antifungal activity of GRAS salts against Lasiodiplodia theobromae in vitro and as ingredients of hydroxypropyl methylcellulose-lipid composite edible coatings to control Diplodia stem-end rot and maintain postharvest quality of citrus fruit. International Journal of Food Microbiology, 2019, 301, 9-18.	2.1	33
36	Integration of antimicrobial pectinâ€based edible coating and active modified atmosphere packaging to preserve the quality and microbial safety of freshâ€cut persimmon (Diospyros kaki Thunb. cv. Rojo) Tj ETQq1 0 0 rgBT /Overlock	1.0	30

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37	Effect of antioxidants in controlling enzymatic browning of minimally processed persimmon â€˜Rojo Brillanteâ€™. Postharvest Biology and Technology, 2013, 86, 487-493.	2.9	29
38	Edible Coating and Film Materials. , 2014, , 325-350.		29
39	Effect of Hydroxypropyl Methylcellulose-Beeswax Composite Edible Coatings Formulated with or without Antifungal Agents on Physicochemical Properties of Plums during Cold Storage. Journal of Food Quality, 2017, 2017, 1-9.	1.4	28
40	Effect of solid content and composition of hydroxypropyl methylcelluloseâ€“lipid edible coatings on physicoâ€chemical and nutritional quality of â€˜Oronulesâ€™ mandarins. Journal of the Science of Food and Agriculture, 2012, 92, 794-802.	1.7	25
41	Control of major citrus postharvest diseases by sulfur-containing food additives. International Journal of Food Microbiology, 2020, 330, 108713.	2.1	25
42	Ag-zeolites as fungicidal material: Control of citrus green mold caused by Penicillium digitatum. Microporous and Mesoporous Materials, 2017, 254, 69-76.	2.2	23
43	Postharvest Quality of Coated Cherries cv. â€˜Burlatâ€™ as Affected by Coating Composition and Solids Content. Food Science and Technology International, 2005, 11, 417-424.	1.1	21
44	Antibrowning effect of antioxidants on extract, precipitate, and fresh-cut tissue of artichokes. LWT - Food Science and Technology, 2013, 51, 462-468.	2.5	20
45	Effect of solid content and composition of hydroxypropyl methylcellulose-lipid edible coatings on physicochemical, sensory and nutritional quality of â€˜Valenciaâ€™ oranges. International Journal of Food Science and Technology, 2011, 46, 2437-2445.	1.3	18
46	Effect of maturity stage at processing and antioxidant treatments on the physico-chemical, sensory and nutritional quality of fresh-cut â€˜Rojo Brillanteâ€™ persimmon. Postharvest Biology and Technology, 2015, 105, 34-44.	2.9	18
47	Edible Coatings Formulated with Antifungal GRAS Salts to Control Citrus Anthracnose Caused by Colletotrichum gloeosporioides and Preserve Postharvest Fruit Quality. Coatings, 2020, 10, 730.	1.2	17
48	Effects of High CO₂ Levels on Fermentation, Peroxidation, and Cellular Water Stress in Fragaria vesca Stored at Low Temperature in Conditions of Unlimited O₂. Journal of Agricultural and Food Chemistry, 2015, 63, 761-768.	2.4	16
49	Effect of Temperature on Isobutyric Acid Loss during Roasting of Carob Kibble. Journal of Agricultural and Food Chemistry, 1997, 45, 4084-4087.	2.4	14
50	Effect of Antioxidants on Enzymatic Browning of Eggplant Extract and Fresh-Cut Tissue. Journal of Food Processing and Preservation, 2014, 38, 1501-1510.	0.9	14
51	Natural Pectin-Based Edible Composite Coatings with Antifungal Properties to Control Green Mold and Reduce Losses of â€˜Valenciaâ€™ Oranges. Foods, 2022, 11, 1083.	1.9	14
52	Antifungal Hydroxypropyl Methylcellulose (HPMC)-Lipid Composite Edible Coatings and Modified Atmosphere Packaging (MAP) to Reduce Postharvest Decay and Improve Storability of â€˜Mollar De Elcheâ€™ Pomegranates. Coatings, 2021, 11, 308.	1.2	11
53	Optimization of antifungal edible pregelatinized potato starch-based coating formulations by response surface methodology to extend postharvest life of â€˜Orriâ€™ mandarins. Scientia Horticulturae, 2021, 288, 110394.	1.7	11
54	Functional Agâ€Exchanged Zeolites as Biocide Agents. ChemistrySelect, 2018, 3, 4676-4682.	0.7	10

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55	Starchâ€based antifungal edible coatings to control sour rot caused by Geotrichum citriâ€aurantii and maintain postharvest quality of â€˜Finoâ€™ lemon. Journal of the Science of Food and Agriculture, 2022, 102, 794-800.	1.7	10
56	Effect of insecticidal atmosphere and low dose Xâ€ray irradiation in combination with cold quarantine storage on bioactive compounds of clementine mandarins cv. â€˜Clemenulesâ€™. International Journal of Food Science and Technology, 2011, 46, 612-619.	1.3	9
57	Nutrient status and irrigation management affect anthocyanins in â€˜Mollar de Elcheâ€™ pomegranate. Acta Horticulturae, 2015, , 85-92.	0.1	9
58	Effect of antioxidants and pH on browning and firmness of minimally processed eggplant. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2020, 48, 79-89.	0.5	8
59	Hydroxypropyl Methylcellulose-Based Edible Coatings Formulated with Antifungal Food Additives to Reduce Alternaria Black Spot and Maintain Postharvest Quality of Cold-Stored â€˜Rojo Brillanteâ€™ Persimmons. Agronomy, 2021, 11, 757.	1.3	8
60	Effects of chitosan coatings on physicochemical and nutritional quality of clementine mandarins cv. â€˜Oronulesâ€™. Food Science and Technology International, 2012, 18, 303-315.	1.1	6
61	Physicochemical, sensory, and nutritional quality of fresh-cut â€œRojo Brillanteâ€•persimmon affected by maturity stage and antibrowning agents. Food Science and Technology International, 2016, 22, 574-586.	1.1	5
62	Postharvest Treatments with Sulfur-Containing Food Additives to Control Major Fungal Pathogens of Stone Fruits. Foods, 2021, 10, 2115.	1.9	5
63	Starch-glyceryl monostearate edible coatings formulated with sodium benzoate control postharvest citrus diseases caused by Penicillium digitatum and Penicillium italicum. Phytopathologia Mediterranea, 2021, 60, 265-279.	0.6	5
64	Effect of Insecticidal Atmospheres at High Temperature Combined with Short Cold-quarantine Treatment on Quality of â€˜Valenciaâ€™ Oranges. Hortscience: A Publication of the American Society for Hortcultural Science, 2010, 45, 1496-1500.	0.5	3
65	Effect of antibrowning dips and controlled atmosphere storage on the physico-chemical, visual and nutritional quality of minimally processed â€œRojo Brillanteâ€•persimmons. Food Science and Technology International, 2017, 23, 3-16.	1.1	2
66	GRAS Salts as Alternative Low-Toxicity Chemicals for Postharvest Preservation of Fresh Horticultural Products. Plant Pathology in the 21st Century, 2021, , 163-179.	0.6	2
67	Characterization of fruit traits from â€˜Mollar de Elcheâ€™ pomegranate progenies. Acta Horticulturae, 2015, , 25-30.	0.1	1
68	Browning inhibition and microbial control in fresh-cut persimmon (Diospyros kaki â€˜Rojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 2016, , 305-310.	0.1	0
69	Subtropical fruits: Citrus. , 2020, , 411-419.		0