Olga Martin-Belloso

List of Publications by Year
in descending order

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391 papers	26,052 citations	3933 88 h-index	10734 138 g-index
408 all docs	408 docs citations	408 times ranked	15431 citing authors

#	Article	IF	Citations
1	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. Food Research International, 2015, 77, 773-798.	6.2	538
2	Influence of particle size on lipid digestion and Î²-carotene bioaccessibility in emulsions and nanoemulsions. Food Chemistry, 2013, 141, 1472-1480.	8.2	489
3	Edible films from essential-oil-loaded nanoemulsions: Physicochemical characterization and antimicrobial properties. Food Hydrocolloids, 2015, 47, 168-177.	10.7	471
4	New advances in extending the shelf-life of fresh-cut fruits: a review. Trends in Food Science and Technology, 2003, 14, 341-353.	15.1	418
5	Comparison of some biochemical characteristics of different citrus fruits. Food Chemistry, 2001, 74, 309-315.	8.2	417
6	Edible coatings to incorporate active ingredients to fresh-cut fruits: a review. Trends in Food Science and Technology, 2009, 20, 438-447.	15.1	351
7	Apple puree-alginate edible coating as carrier of antimicrobial agents to prolong shelf-life of fresh-cut apples. Postharvest Biology and Technology, 2007, 45, 254-264.	6.0	332
8	Recent approaches using chemical treatments to preserve quality of fresh-cut fruit: A review. Postharvest Biology and Technology, 2010, 57, 139-148.	6.0	317
9	Impact of High Pressure and Pulsed Electric Fields on Bioactive Compounds and Antioxidant Activity of Orange Juice in Comparison with Traditional Thermal Processing. Journal of Agricultural and Food Chemistry, 2005, 53, 4403-4409.	5.2	315
10	Physicochemical characterization and antimicrobial activity of food-grade emulsions and nanoemulsions incorporating essential oils. Food Hydrocolloids, 2015, 43, 547-556.	10.7	299
11	Effects of plant essential oils and oil compounds on mechanical, barrier and antimicrobial properties of alginateâ€“apple puree edible films. Journal of Food Engineering, 2007, 81, 634-641.	5.2	283
12	Use of antimicrobial nanoemulsions as edible coatings: Impact on safety and quality attributes of fresh-cut Fuji apples. Postharvest Biology and Technology, 2015, 105, 8-16.	6.0	282
13	Pulsed Light Treatments for Food Preservation. A Review. Food and Bioprocess Technology, 2010, 3, 13.	4.7	269
14	Comparative Contents of Dietary Fiber, Total Phenolics, and Minerals in Persimmons and Apples. Journal of Agricultural and Food Chemistry, 2001, 49, 952-957.	5.2	262
15	Edible alginate-based coating as carrier of antimicrobials to improve shelf-life and safety of fresh-cut melon. International Journal of Food Microbiology, 2008, 121, 313-327.	4.7	259
16	Effects of pulsed electric fields on bioactive compounds in foods: a review. Trends in Food Science and Technology, 2009, 20, 544-556.	15.1	254
17	Control of Pathogenic and Spoilage Microorganisms in Freshâ€cut Fruits and Fruit Juices by Traditional and Alternative Natural Antimicrobials. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 157-180.	11.7	240
18	Use of nisin and other bacteriocins for preservation of dairy products. International Dairy Journal, 2008, 18, 329-343.	3.0	228

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19	Using polysaccharide-based edible coatings to maintain quality of fresh-cut Fuji apples. LWT - Food Science and Technology, 2008, 41, 139-147.	5.2	228
20	Edible coatings with antibrowning agents to maintain sensory quality and antioxidant properties of fresh-cut pears. Postharvest Biology and Technology, 2008, 50, 87-94.	6.0	218
21	Thermal and pulsed electric fields pasteurization of apple juice: Effects on physicochemical properties and flavour compounds. Journal of Food Engineering, 2007, 83, 41-46.	5.2	208
22	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. Annual Review of Food Science and Technology, 2017, 8, 439-466.	9.9	207
23	Alginate and gellan-based edible coatings as carriers of antibrowning agents applied on fresh-cut Fuji apples. Food Hydrocolloids, 2007, 21, 118-127.	10.7	203
24	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2531-2548.	10.3	203
25	Non-thermal food preservation: Pulsed electric fields. Trends in Food Science and Technology, 1997, 8, 151-157.	15.1	198
26	Modulating Î²-carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. Food Chemistry, 2013, 139, 878-884.	8.2	197
27	Mechanical, Barrier, and Antimicrobial Properties of Apple Puree Edible Films Containing Plant Essential Oils. Journal of Agricultural and Food Chemistry, 2006, 54, 9262-9267.	5.2	192
28	Impact of food matrix and processing on the in vitro bioaccessibility of vitamin C, phenolic compounds, and hydrophilic antioxidant activity from fruit juice-based beverages. Journal of Functional Foods, 2015, 14, 33-43.	3.4	191
29	Use of alginate- and gellan-based coatings for improving barrier, texture and nutritional properties of fresh-cut papaya. Food Hydrocolloids, 2008, 22, 1493-1503.	10.7	185
30	Soymilk phenolic compounds, isoflavones and antioxidant activity as affected by in vitro gastrointestinal digestion. Food Chemistry, 2013, 136, 206-212.	8.2	183
31	Alginate- and Gellan-Based Edible Films for Probiotic Coatings on Fresh-Cut Fruits. Journal of Food Science, 2007, 72, E190-E196.	3.1	182
32	Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate nanoemulsions. Food Hydrocolloids, 2013, 30, 401-407.	10.7	180
33	Effects of pulsed light treatments on quality and antioxidant properties of fresh-cut mushrooms (Agaricus bisporus). Postharvest Biology and Technology, 2010, 56, 216-222.	6.0	179
34	Carotenoid and phenolic profile of tomato juices processed by high intensity pulsed electric fields compared with conventional thermal treatments. Food Chemistry, 2009, 112, 258-266.	8.2	177
35	INACTIVATION OF ESCHERICHIA COLI IN SKIM MILK BY HIGH INTENSITY PULSED ELECTRIC FIELDS. Journal of Food Process Engineering, 1997, 20, 317-336.	2.9	171
36	Effects of high intensity pulsed electric field processing conditions on vitamin C and antioxidant capacity of orange juice and gazpacho, a cold vegetable soup. Food Chemistry, 2007, 102, 201-209.	8.2	171

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37	Comparative evaluation of UV-HPLC methods and reducing agents to determine vitamin C in fruits. Food Chemistry, 2007, 105, 1151-1158.	8.2	167
38	Influence of alginate-based edible coating as carrier of antibrowning agents onÂbioactive compounds and antioxidant activity in fresh-cut Kent mangoes. LWT - Food Science and Technology, 2013, 50, 240-246.	5.2	166
39	Long-term stability of food-grade nanoemulsions from high methoxyl pectin containing essential oils. Food Hydrocolloids, 2016, 52, 438-446.	10.7	166
40	Characterisation of low-fat high-dietary fibre frankfurters. Meat Science, 1999, 52, 247-256.	5.5	164
41	Characterization of dietary fiber from orange juice extraction. Food Research International, 1998, 31, 355-361.	6.2	158
42	Changes in Vitamin C, Phenolic, and Carotenoid Profiles Throughout in Vitro Gastrointestinal Digestion of a Blended Fruit Juice. Journal of Agricultural and Food Chemistry, 2013, 61, 1859-1867.	5.2	156
43	Using polysaccharide-based edible coatings to enhance quality and antioxidant properties of fresh-cut melon. LWT - Food Science and Technology, 2008, 41, 1862-1870.	5.2	155
44	Effect of refrigerated storage on vitamin C and antioxidant activity of orange juice processed by high-pressure or pulsed electric fields with regard to low pasteurization. European Food Research and Technology, 2006, 223, 487-493.	3.3	154
45	Effects of high-intensity pulsed electric field processing conditions on lycopene, vitamin C and antioxidant capacity of watermelon juice. Food Chemistry, 2009, 115, 1312-1319.	8.2	154
46	Improving the shelf life of low-fat cut cheese using nanoemulsion-based edible coatings containing oregano essential oil and mandarin fiber. Food Control, 2017, 76, 1-12.	5.5	154
47	Milk processing by high intensity pulsed electric fields. Trends in Food Science and Technology, 2002, 13, 195-204.	15.1	153
48	Microencapsulation of cinnamon leaf (Cinnamomum zeylanicum) and garlic (Allium sativum) oils in Î²-cyclodextrin. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2008, 60, 359-368.	1.6	153
49	Phenolic acids, flavonoids, vitamin C and antioxidant capacity of strawberry juices processed by high-intensity pulsed electric fields or heat treatments. European Food Research and Technology, 2008, 228, 239-248.	3.3	152
50	The use of packaging techniques to maintain freshness in freshâ€cut fruits and vegetables: a review. International Journal of Food Science and Technology, 2009, 44, 875-889.	2.7	152
51	Antimicrobial Activity of Essential Oils on Salmonella Enteritidis, Escherichia coli, and Listeria innocua in Fruit Juices. Journal of Food Protection, 2006, 69, 1579-1586.	1.7	150
52	Characterisation of peach dietary fibre concentrate as a food ingredient. Food Chemistry, 1999, 65, 175-181.	8.2	147
53	Apple and Pear Peel and Pulp and Their Influence on Plasma Lipids and Antioxidant Potentials in Rats Fed Cholesterol-Containing Diets. Journal of Agricultural and Food Chemistry, 2003, 51, 5780-5785.	5.2	146
54	Impact of microfluidization or ultrasound processing on the antimicrobial activity against Escherichia coli of lemongrass oil-loaded nanoemulsions. Food Control, 2014, 37, 292-297.	5.5	138

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55	Effect of packaging conditions on quality and shelf-life of fresh-cut pineapple (Ananas comosus). Postharvest Biology and Technology, 2008, 50, 182-189.	6.0	137
56	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. Journal of Nutritional Biochemistry, 2002, 13, 603-610.	4.2	136
57	Browning Inhibition in Freshâ€cutâ€˜Fujiâ€™Apple Slices by Natural Antibrowning Agents. Journal of Food Science, 2006, 71, S59.	3.1	136
58	Comparative study on shelf life of orange juice processed by high intensity pulsed electric fields or heat treatment. European Food Research and Technology, 2006, 222, 321-329.	3.3	132
59	Comparison of the contents of the main biochemical compounds and the antioxidant activity of some Spanish olive oils as determined by four different radical scavenging tests. Journal of Nutritional Biochemistry, 2003, 14, 154-159.	4.2	131
60	Changes of health-related compounds throughout cold storage of tomato juice stabilized by thermal or high intensity pulsed electric field treatments. Innovative Food Science and Emerging Technologies, 2008, 9, 272-279.	5.6	130
61	Carotenoid and flavanone content during refrigerated storage of orange juice processed by high-pressure, pulsed electric fields and low pasteurization. LWT - Food Science and Technology, 2011, 44, 834-839.	5.2	127
62	INACTIVATION OF ESCHERICHIA COLI SUSPENDED IN LIQUID EGG USING PULSED ELECTRIC FIELDS. Journal of Food Processing and Preservation, 1997, 21, 193-208.	2.0	123
63	Inactivation of orange juice peroxidase by high-intensity pulsed electric fields as influenced by process parameters. Journal of the Science of Food and Agriculture, 2006, 86, 71-81.	3.5	121
64	Curcumin-loaded nanoemulsions stability as affected by the nature and concentration of surfactant. Food Chemistry, 2018, 266, 466-474.	8.2	121
65	Comparative content of total polyphenols and dietary fiber in tropical fruits and persimmon. Journal of Nutritional Biochemistry, 1999, 10, 367-371.	4.2	118
66	Browning Evaluation of Ready-to-Eat Apples as Affected by Modified Atmosphere Packaging. Journal of Agricultural and Food Chemistry, 2001, 49, 3685-3690.	5.2	117
67	Combination of high-intensity pulsed electric fields with natural antimicrobials to inactivate pathogenic microorganisms and extend the shelf-life of melon and watermelon juices. Food Microbiology, 2008, 25, 479-491.	4.2	116
68	Inactivation of Lactobacillus brevis in orange juice by high-intensity pulsed electric fields. Food Microbiology, 2005, 22, 311-319.	4.2	115
69	Non-thermal pasteurization of fruit juices by combining high-intensity pulsed electric fields with natural antimicrobials. Innovative Food Science and Emerging Technologies, 2008, 9, 328-340.	5.6	113
70	Effects of Ripeness Stages on the Storage Atmosphere, Color, and Textural Properties of Minimally Processed Apple Slices. Journal of Food Science, 2002, 67, 1958-1963.	3.1	111
71	Effects of thermal and non-thermal processing treatments on fatty acids and free amino acids of grape juice. Food Control, 2007, 18, 473-479.	5.5	111
72	Effect of minimal processing on bioactive compounds and antioxidant activity of fresh-cut â€˜Kentâ€™ mango (Mangifera indica L.). Postharvest Biology and Technology, 2009, 51, 384-390.	6.0	109

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73	Impact of high intensity pulsed electric field on antioxidant properties and quality parameters of a fruit juiceâ€"soymilk beverage in chilled storage. LWT - Food Science and Technology, 2010, 43, 872-881.	5.2	106
74	Recent developments in the use of modified atmosphere packaging for freshcut fruits and vegetables. Stewart Postharvest Review, 2009, 5, 1-11.	0.7	105
75	Novel technologies to improve food safety and quality. Current Opinion in Food Science, 2019, 30, 1-7.	8.0	104
76	Effects of Pulsed Electric Fields on Pathogenic Microorganisms of Major Concern in Fluid Foods: A Review. Critical Reviews in Food Science and Nutrition, 2008, 48, 747-759.	10.3	103
77	Influence of treatment time and pulse frequency on Salmonella Enteritidis, Escherichia coli and Listeria monocytogenes populations inoculated in melon and watermelon juices treated by pulsed electric fields. International Journal of Food Microbiology, 2007, 117, 192-200.	4.7	101
78	Excipient Nanoemulsions for Improving Oral Bioavailability of Bioactives. Nanomaterials, 2016, 6, 17.	4.1	101
79	Effect of minimal processing on bioactive compounds and color attributes of fresh-cut tomatoes. LWT - Food Science and Technology, 2008, 41, 217-226.	5.2	100
80	Antimicrobial activity of malic acid against Listeria monocytogenes, Salmonella Enteritidis and Escherichia coli O157:H7 in apple, pear and melon juices. Food Control, 2009, 20, 105-112.	5.5	99
81	Comparative Study on Essential Oils Incorporated into an Alginate-Based Edible Coating To Assure the Safety and Quality of Fresh-Cut Fuji Apples. Journal of Food Protection, 2008, 71, 1150-1161.	1.7	98
82	Changes on phenolic and carotenoid composition of high intensity pulsed electric field and thermally treated fruit juiceâ€"soymilk beverages during refrigerated storage. Food Chemistry, 2011, 129, 982-990.	8.2	98
83	Antimicrobial activity of nanoemulsions containing essential oils and high methoxyl pectin during long-term storage. Food Control, 2017, 77, 131-138.	5.5	98
84	Pulsed electric fields processing effects on quality and health-related constituents of plant-based foods. Trends in Food Science and Technology, 2013, 29, 98-107.	15.1	97
85	In vitro bioaccessibility of health-related compounds as affected by the formulation of fruit juice- and milk-based beverages. Food Research International, 2014, 62, 771-778.	6.2	94
86	Inactivation of Peach Polyphenoloxidase by Exposure to Pulsed Electric Fields. Journal of Food Science, 2002, 67, 1467-1472.	3.1	92
87	Enhancing Inactivation of Staphylococcus aureus in Skim Milk by Combining High-Intensity Pulsed Electric Fields and Nisin. Journal of Food Protection, 2006, 69, 345-353.	1.7	92
88	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. Innovative Food Science and Emerging Technologies, 2006, 7, 40-48.	5.6	91
89	Impact of high-intensity pulsed electric fields variables on vitamin C, anthocyanins and antioxidant capacity of strawberry juice. LWT - Food Science and Technology, 2009, 42, 93-100.	5.2	90
90	Intrinsic tryptophan fluorescence of human serum proteins and related conformational changes. The Protein Journal, 2000, 19, 637-642.	1.1	87

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91	Optimising the inactivation of grape juice spoilage organisms by pulse electric fields. International Journal of Food Microbiology, 2009, 130, 159-165.	4.7	86
92	Metabolomics for assessing safety and quality of plant-derived food. Food Research International, 2013, 54, 1172-1183.	6.2	86
93	INACTIVATION OF ESCHERICHIA COLI AND BACILLUS SUBTILIS SUSPENDED IN PEA SOUP USING PULSED ELECTRIC FIELDS. Journal of Food Processing and Preservation, 1996, 20, 501-510.	2.0	85
94	Proteins and amino acids in beers, their contents and relationships with other analytical data. Food Chemistry, 1999, 67, 71-78.	8.2	84
95	Effect of Natural Antibrowning Agents on Color and Related Enzymes in Freshâ€Cut Fuji Apples as an Alternative to the Use of Ascorbic Acid. Journal of Food Science, 2008, 73, S267-72.	3.1	84
96	Physicochemical Characterization of Lemongrass Essential Oilâ€“Alginate Nanoemulsions: Effect of Ultrasound Processing Parameters. Food and Bioprocess Technology, 2013, 6, 2439-2446.	4.7	81
97	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. Food Chemistry, 2013, 136, 199-205.	8.2	81
98	Microbial and Enzymatic Changes in Fruit Juice Induced by High-Intensity Pulsed Electric Fields. Food Reviews International, 2003, 19, 253-273.	8.4	80
99	Influence of fruit dietary fibre addition on physical and sensorial properties of strawberry jams. Journal of Food Engineering, 1999, 41, 13-21.	5.2	79
100	Development of high-fruit-dietary-fibre muffins. European Food Research and Technology, 1999, 210, 123-128.	3.3	79
101	Changes in quality attributes throughout storage of strawberry juice processed by high-intensity pulsed electric fields or heat treatments. LWT - Food Science and Technology, 2009, 42, 813-818.	5.2	79
102	Microbiological and biochemical stability of fresh-cut apples preserved by modified atmosphere packaging. Innovative Food Science and Emerging Technologies, 2004, 5, 215-224.	5.6	78
103	Optimization and validation of PEF processing conditions to inactivate oxidative enzymes of grape juice. Journal of Food Engineering, 2007, 83, 452-462.	5.2	78
104	Inactivation of Oxidative Enzymes by High-Intensity Pulsed Electric Field for Retention of Color in Carrot Juice. Food and Bioprocess Technology, 2008, 1, 364-373.	4.7	76
105	Influence of Storage Temperature on the Kinetics of the Changes in Anthocyanins, Vitamin C, and Antioxidant Capacity in Freshâ€Cut Strawberries Stored under Highâ€Oxygen Atmospheres. Journal of Food Science, 2009, 74, C184-91.	3.1	76
106	Avoiding non-enzymatic browning by high-intensity pulsed electric fields in strawberry, tomato and watermelon juices. Journal of Food Engineering, 2009, 92, 37-43.	5.2	76
107	Microbiological shelf life and sensory evaluation of fruit juices treated by high-intensity pulsed electric fields and antimicrobials. Food and Bioproducts Processing, 2012, 90, 205-214.	3.6	76
108	Effects of polysaccharide-based edible coatings enriched with dietary fiber on quality attributes of fresh-cut apples. Journal of Food Science and Technology, 2015, 52, 7795-7805.	2.8	76

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109	The role of pulsed light spectral distribution in the inactivation of Escherichia coli and Listeria innocua on fresh-cut mushrooms. Food Control, 2012, 24, 206-213.	5.5	75
110	Identification and Differences of Total Proteins and Their Soluble Fractions in Some Pseudocereals Based on Electrophoretic Patterns. Journal of Agricultural and Food Chemistry, 2003, 51, 7798-7804.	5.2	74
111	Quality Index, Consumer Acceptability, Bioactive Compounds, and Antioxidant Activity of Freshâ€Cut â€œAtaulfoâ€•Mangoes (Mangifera Indica L.) as Affected by Lowâ€Temperature Storage. Journal of Food Science, 2009, 74, S126-34.	3.1	74
112	Effects of Pulsed Electric Fields on the Bioactive Compound Content and Antioxidant Capacity of Tomato Fruit. Journal of Agricultural and Food Chemistry, 2012, 60, 3126-3134.	5.2	74
113	Inhibition of Browning on Fresh-cut Pear Wedges by Natural Compounds. Journal of Food Science, 2006, 71, S216-S224.	3.1	73
114	Bio-preservation of fresh-cut tomatoes using natural antimicrobials. European Food Research and Technology, 2008, 226, 1047-1055.	3.3	73
115	Changes in the Polyphenol Profile of Tomato Juices Processed by Pulsed Electric Fields. Journal of Agricultural and Food Chemistry, 2012, 60, 9667-9672.	5.2	73
116	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. Food and Function, 2016, 7, 380-389.	4.6	73
117	Comparative content of some phytochemicals in Spanish apples, peaches and pears. Journal of the Science of Food and Agriculture, 2002, 82, 1166-1170.	3.5	72
118	Influence of high-intensity pulsed electric field processing parameters on antioxidant compounds of broccoli juice. Innovative Food Science and Emerging Technologies, 2015, 29, 70-77.	5.6	72
119	Modeling the reduction of pectin methyl esterase activity in orange juice by high intensity pulsed electric fields. Journal of Food Engineering, 2007, 78, 184-193.	5.2	71
120	Nanoemulsions as edible coatings. Current Opinion in Food Science, 2017, 15, 43-49.	8.0	69
121	Influence of the Addition of Peach Dietary Fiber in Composition, Physical Properties and Acceptability of Reduced-Fat Muffins. Food Science and Technology International, 2001, 7, 425-431.	2.2	68
122	Lycopene, Vitamin C, and Antioxidant Capacity of Tomato Juice as Affected by High-Intensity Pulsed Electric Fields Critical Parameters. Journal of Agricultural and Food Chemistry, 2007, 55, 9036-9042.	5.2	68
123	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. Food Chemistry, 2013, 141, 3131-3138.	8.2	68
124	Surface decontamination of spinach by intense pulsed light treatments: Impact on quality attributes. Postharvest Biology and Technology, 2016, 121, 118-125.	6.0	68
125	Inactivation of Saccharomyces cerevisiae Suspended in Orange Juice Using High-Intensity Pulsed Electric Fields. Journal of Food Protection, 2004, 67, 2596-2602.	1.7	67
126	Nanostructured emulsions and nanolaminates for delivery of active ingredients: Improving food safety and functionality. Trends in Food Science and Technology, 2017, 60, 12-22.	15.1	67

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127	Optimizing the antioxidant biocompound recovery from peach waste extraction assisted by ultrasounds or microwaves. Ultrasonics Sonochemistry, 2020, 63, 104954.	8.2	67
128	Effects of High Intensity Pulsed Electric Field and Thermal Treatments on a Lipase from Pseudomonas fluorescens. Journal of Dairy Science, 2002, 85, 19-27.	3.4	66
129	Comparative study on color, viscosity and related enzymes of tomato juice treated by high-intensity pulsed electric fields or heat. European Food Research and Technology, 2008, 227, 599-606.	3.3	66
130	Color and viscosity of watermelon juice treated by high-intensity pulsed electric fields or heat. Innovative Food Science and Emerging Technologies, 2010, 11, 299-305.	5.6	65
131	Effect of pulsed light treatments on quality and antioxidant properties of fresh-cut strawberries. Food Chemistry, 2018, 264, 393-400.	8.2	65
132	Drying of persimmons (Diospyros kaki L.) and the following changes in the studied bioactive compounds and the total radical scavenging activities. LWT - Food Science and Technology, 2006, 39, 748-755.	5.2	64
133	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. Food Control, 2016, 66, 190-197.	5.5	64
134	Pulsed electric fieldsâ€“processed orange juice consumption increases plasma vitamin C and decreases F2-isoprostanes in healthy humans. Journal of Nutritional Biochemistry, 2004, 15, 601-607.	4.2	62
135	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. Food Hydrocolloids, 2017, 71, 207-215.	10.7	62
136	Comparative Study on Shelf Life of Whole Milk Processed by High-Intensity Pulsed Electric Field or Heat Treatment. Journal of Dairy Science, 2006, 89, 905-911.	3.4	61
137	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (Opuntia ficus-indica) Beverages. Food Engineering Reviews, 2015, 7, 198-208.	5.9	61
138	The role of peroxidase on the antioxidant potential of fresh-cut â€˜Piel de Sapoâ€™ melon packaged under different modified atmospheres. Food Chemistry, 2008, 106, 1085-1092.	8.2	60
139	Effect of storage conditions on the volatile composition of wines obtained from must stabilized by PEF during ageing without SO2. Innovative Food Science and Emerging Technologies, 2008, 9, 469-476.	5.6	60
140	Preservation of fresh-cut apple quality attributes by pulsed light in combination with gellan gum-based prebiotic edible coatings. LWT - Food Science and Technology, 2015, 64, 1130-1137.	5.2	60
141	Inactivation of tomato juice peroxidase by high-intensity pulsed electric fields as affected by process conditions. Food Chemistry, 2008, 107, 949-955.	8.2	59
142	Effect of minimal processing on the textural and structural properties of fresh-cut pears. Journal of the Science of Food and Agriculture, 2002, 82, 1682-1688.	3.5	58
143	Kinetics of polyphenol oxidase activity inhibition and browning of avocado purÃ©e preserved by combined methods. Journal of Food Engineering, 2002, 55, 131-137.	5.2	58
144	Enhancing the carotenoid content of tomato fruit with pulsed electric field treatments: Effects on respiratory activity and quality attributes. Postharvest Biology and Technology, 2018, 137, 113-118.	6.0	58

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145	Browning, polyphenol oxidase activity and headspace gas composition during storage of minimally processed pears using modified atmosphere packaging. Journal of the Science of Food and Agriculture, 2002, 82, 1490-1496.	3.5	57
146	Quality Changes in Fresh-Cut Fuji Apple as Affected by Ripeness Stage, Antibrowning Agents, and Storage Atmosphere. Journal of Food Science, 2007, 72, S036-S043.	3.1	57
147	Enhanced bactericidal effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against Salmonella enterica in apple juice. International Journal of Food Microbiology, 2008, 128, 244-249.	4.7	57
148	Nanoemulsion-Based Delivery Systems to Improve Functionality of Lipophilic Components. Frontiers in Nutrition, 2014, 1, 24.	3.7	57
149	Effect of sodium alginate incorporation procedure on the physicochemical properties of nanoemulsions. Food Hydrocolloids, 2017, 70, 191-200.	10.7	57
150	Design and Characterization of Corn Starch Edible Films Including Beeswax and Natural Antimicrobials. Food and Bioprocess Technology, 2017, 10, 103-114.	4.7	57
151	Reduction of Protease Activity in Milk by Continuous Flow High-Intensity Pulsed Electric Field Treatments. Journal of Dairy Science, 2003, 86, 697-703.	3.4	55
152	Modeling changes in health-related compounds of tomato juice treated by high-intensity pulsed electric fields. Journal of Food Engineering, 2008, 89, 210-216.	5.2	55
153	In vitro bioaccessibility of health-related compounds from a blended fruit juiceâ€“soymilk beverage: Influence of the food matrix. Journal of Functional Foods, 2014, 7, 161-169.	3.4	55
154	Influence of high-intensity pulsed electric field processing on lipoxygenase and Î²-glucosidase activities in strawberry juice. Innovative Food Science and Emerging Technologies, 2008, 9, 455-462.	5.6	54
155	Changes in bioactive composition of fresh-cut strawberries stored under superatmospheric oxygen, low-oxygen or passive atmospheres. Journal of Food Composition and Analysis, 2010, 23, 37-43.	3.9	54
156	Combination of Pulsed Electric Fields with Other Preservation Techniques. Food and Bioprocess Technology, 2011, 4, 954-968.	4.7	54
157	Influence of spectral distribution on bacterial inactivation and quality changes of fresh-cut watermelon treated with intense light pulses. Postharvest Biology and Technology, 2012, 69, 32-39.	6.0	54
158	Effect of superatmospheric and low oxygen modified atmospheres on shelf-life extension of fresh-cut melon. Food Control, 2008, 19, 191-199.	5.5	53
159	Effects of probiotics on the content and bioaccessibility of phenolic compounds in red pitaya pulp. Food Research International, 2019, 126, 108681.	6.2	53
160	Shelf-life extension of fresh-cut â€œFujiâ€•apples at different ripeness stages using natural substances. Postharvest Biology and Technology, 2007, 45, 265-275.	6.0	51
161	Effect of ripeness on the shelf-life of fresh-cut melon preserved by modified atmosphere packaging. European Food Research and Technology, 2007, 225, 301-311.	3.3	51
162	Comparative study on antioxidant properties of carrot juice stabilised by highâ€intensity pulsed electric fields or heat treatments. Journal of the Science of Food and Agriculture, 2009, 89, 2636-2642.	3.5	51

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163	Flavour retention and related enzyme activities during storage of strawberry juices processed by high-intensity pulsed electric fields or heat. Food Chemistry, 2009, 116, 59-65.	8.2	51
164	Influence of Maturity at Processing on Quality Attributes of Freshâ€cut Conference Pears. Journal of Food Science, 2004, 69, 290-294.	3.1	50
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