

Olga Martin-Belloso

List of Publications by Citations

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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.

395
papers

21,044
citations

81
h-index

125
g-index

408
ext. papers

23,317
ext. citations

5.5
avg, IF

7.23
L-index

#	Paper	IF	Citations
395	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. <i>Food Research International</i> , 2015 , 77, 773-798	7	413
394	Influence of particle size on lipid digestion and β -carotene bioaccessibility in emulsions and nanoemulsions. <i>Food Chemistry</i> , 2013 , 141, 1472-80	8.5	393
393	New advances in extending the shelf-life of fresh-cut fruits: a review. <i>Trends in Food Science and Technology</i> , 2003 , 14, 341-353	15.3	360
392	Edible films from essential-oil-loaded nanoemulsions: Physicochemical characterization and antimicrobial properties. <i>Food Hydrocolloids</i> , 2015 , 47, 168-177	10.6	349
391	Comparison of some biochemical characteristics of different citrus fruits. <i>Food Chemistry</i> , 2001 , 74, 309-315	8.5	337
390	Edible coatings to incorporate active ingredients to fresh-cut fruits: a review. <i>Trends in Food Science and Technology</i> , 2009 , 20, 438-447	15.3	291
389	Impact of high pressure and pulsed electric fields on bioactive compounds and antioxidant activity of orange juice in comparison with traditional thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4403-9	5.7	282
388	Apple puree-alginate edible coating as carrier of antimicrobial agents to prolong shelf-life of fresh-cut apples. <i>Postharvest Biology and Technology</i> , 2007 , 45, 254-264	6.2	280
387	Recent approaches using chemical treatments to preserve quality of fresh-cut fruit: A review. <i>Postharvest Biology and Technology</i> , 2010 , 57, 139-148	6.2	257
386	Effects of plant essential oils and oil compounds on mechanical, barrier and antimicrobial properties of alginate-apple puree edible films. <i>Journal of Food Engineering</i> , 2007 , 81, 634-641	6	242
385	Pulsed Light Treatments for Food Preservation. A Review. <i>Food and Bioprocess Technology</i> , 2010 , 3, 13	5.1	233
384	Use of antimicrobial nanoemulsions as edible coatings: Impact on safety and quality attributes of fresh-cut Fuji apples. <i>Postharvest Biology and Technology</i> , 2015 , 105, 8-16	6.2	224
383	Physicochemical characterization and antimicrobial activity of food-grade emulsions and nanoemulsions incorporating essential oils. <i>Food Hydrocolloids</i> , 2015 , 43, 547-556	10.6	219
382	Effects of pulsed electric fields on bioactive compounds in foods: a review. <i>Trends in Food Science and Technology</i> , 2009 , 20, 544-556	15.3	219
381	Comparative contents of dietary fiber, total phenolics, and minerals in persimmons and apples. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 952-7	5.7	214
380	Edible alginate-based coating as carrier of antimicrobials to improve shelf-life and safety of fresh-cut melon. <i>International Journal of Food Microbiology</i> , 2008 , 121, 313-27	5.8	210
379	Control of Pathogenic and Spoilage Microorganisms in Fresh-cut Fruits and Fruit Juices by Traditional and Alternative Natural Antimicrobials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 157-180	16.4	199

378	Use of nisin and other bacteriocins for preservation of dairy products. <i>International Dairy Journal</i> , 2008 , 18, 329-343	3.5	196
377	Edible coatings with antibrowning agents to maintain sensory quality and antioxidant properties of fresh-cut pears. <i>Postharvest Biology and Technology</i> , 2008 , 50, 87-94	6.2	182
376	Using polysaccharide-based edible coatings to maintain quality of fresh-cut Fuji apples. <i>LWT - Food Science and Technology</i> , 2008 , 41, 139-147	5.4	181
375	Thermal and pulsed electric fields pasteurization of apple juice: Effects on physicochemical properties and flavour compounds. <i>Journal of Food Engineering</i> , 2007 , 83, 41-46	6	179
374	Alginate and gellan-based edible coatings as carriers of antibrowning agents applied on fresh-cut Fuji apples. <i>Food Hydrocolloids</i> , 2007 , 21, 118-127	10.6	176
373	Non-thermal food preservation: Pulsed electric fields. <i>Trends in Food Science and Technology</i> , 1997 , 8, 151-157	15.3	168
372	Modulating β -carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. <i>Food Chemistry</i> , 2013 , 139, 878-84	8.5	165
371	Mechanical, barrier, and antimicrobial properties of apple puree edible films containing plant essential oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9262-7	5.7	159
370	Carotenoid and phenolic profile of tomato juices processed by high intensity pulsed electric fields compared with conventional thermal treatments. <i>Food Chemistry</i> , 2009 , 112, 258-266	8.5	158
369	Use of alginate- and gellan-based coatings for improving barrier, texture and nutritional properties of fresh-cut papaya. <i>Food Hydrocolloids</i> , 2008 , 22, 1493-1503	10.6	157
368	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. <i>Annual Review of Food Science and Technology</i> , 2017 , 8, 439-466	14.7	151
367	Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate nanoemulsions. <i>Food Hydrocolloids</i> , 2013 , 30, 401-407	10.6	151
366	INACTIVATION OF ESCHERICHIA COLI IN SKIM MILK BY HIGH INTENSITY PULSED ELECTRIC FIELDS. <i>Journal of Food Process Engineering</i> , 1997 , 20, 317-336	2.4	150
365	Characterisation of low-fat high-dietary fibre frankfurters. <i>Meat Science</i> , 1999 , 52, 247-56	6.4	150
364	Alginate- and gellan-based edible films for probiotic coatings on fresh-cut fruits. <i>Journal of Food Science</i> , 2007 , 72, E190-6	3.4	149
363	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. <i>Journal of Functional Foods</i> , 2015 , 14, 33-43	5.1	147
362	Effects of pulsed light treatments on quality and antioxidant properties of fresh-cut mushrooms (<i>Agaricus bisporus</i>). <i>Postharvest Biology and Technology</i> , 2010 , 56, 216-222	6.2	146
361	Comparative evaluation of UV-HPLC methods and reducing agents to determine vitamin C in fruits. <i>Food Chemistry</i> , 2007 , 105, 1151-1158	8.5	144

360	Effects of high intensity pulsed electric field processing conditions on vitamin C and antioxidant capacity of orange juice and gazpacho, a cold vegetable soup. <i>Food Chemistry</i> , 2007 , 102, 201-209	8.5	142
359	Soymilk phenolic compounds, isoflavones and antioxidant activity as affected by in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2013 , 136, 206-12	8.5	138
358	Long-term stability of food-grade nanoemulsions from high methoxyl pectin containing essential oils. <i>Food Hydrocolloids</i> , 2016 , 52, 438-446	10.6	134
357	Effects of high-intensity pulsed electric field processing conditions on lycopene, vitamin C and antioxidant capacity of watermelon juice. <i>Food Chemistry</i> , 2009 , 115, 1312-1319	8.5	132
356	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. <i>European Food Research and Technology</i> , 2006 , 223, 487-493	3.4	131
355	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2531-2548	11.5	130
354	Apple and pear peel and pulp and their influence on plasma lipids and antioxidant potentials in rats fed cholesterol-containing diets. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5780-5	5.7	130
353	Changes in vitamin C, phenolic, and carotenoid profiles throughout in vitro gastrointestinal digestion of a blended fruit juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1859-67	5.7	129
352	The use of packaging techniques to maintain freshness in fresh-cut fruits and vegetables: a review. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 875-889	3.8	129
351	Phenolic acids, flavonoids, vitamin C and antioxidant capacity of strawberry juices processed by high-intensity pulsed electric fields or heat treatments. <i>European Food Research and Technology</i> , 2008 , 228, 239-248	3.4	129
350	Milk processing by high intensity pulsed electric fields. <i>Trends in Food Science and Technology</i> , 2002 , 13, 195-204	15.3	129
349	Characterisation of peach dietary fibre concentrate as a food ingredient. <i>Food Chemistry</i> , 1999 , 65, 175-184	13.1	128
348	Characterization of dietary fiber from orange juice extraction. <i>Food Research International</i> , 1998 , 31, 355-361	7	126
347	Using polysaccharide-based edible coatings to enhance quality and antioxidant properties of fresh-cut melon. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1862-1870	5.4	126
346	Microencapsulation of cinnamon leaf (<i>Cinnamomum zeylanicum</i>) and garlic (<i>Allium sativum</i>) oils in β -cyclodextrin. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2008 , 60, 359-368		124
345	Antimicrobial activity of essential oils on <i>Salmonella enteritidis</i> , <i>Escherichia coli</i> , and <i>Listeria innocua</i> in fruit juices. <i>Journal of Food Protection</i> , 2006 , 69, 1579-86	2.5	123
344	Influence of alginate-based edible coating as carrier of antibrowning agents on bioactive compounds and antioxidant activity in fresh-cut Kent mangoes. <i>LWT - Food Science and Technology</i> , 2013 , 50, 240-246	5.4	121
343	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. <i>Journal of Nutritional Biochemistry</i> , 2002 , 13, 603-610	6.3	118

342	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. <i>Journal of Nutritional Biochemistry</i> , 2003 , 14, 154-9	6.3	117
341	Browning Inhibition in Fresh-cut Fuji Apple Slices by Natural Antibrowning Agents. <i>Journal of Food Science</i> , 2006 , 71, S59-S65	3.4	116
340	Comparative study on shelf life of orange juice processed by high intensity pulsed electric fields or heat treatment. <i>European Food Research and Technology</i> , 2006 , 222, 321-329	3.4	114
339	Impact of microfluidization or ultrasound processing on the antimicrobial activity against <i>Escherichia coli</i> of lemongrass oil-loaded nanoemulsions. <i>Food Control</i> , 2014 , 37, 292-297	6.2	113
338	Inactivation of orange juice peroxidase by high-intensity pulsed electric fields as influenced by process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 71-81	4.3	111
337	Effect of packaging conditions on quality and shelf-life of fresh-cut pineapple (<i>Ananas comosus</i>). <i>Postharvest Biology and Technology</i> , 2008 , 50, 182-189	6.2	109
336	Browning evaluation of ready-to-eat apples as affected by modified atmosphere packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3685-90	5.7	109
335	Carotenoid and flavanone content during refrigerated storage of orange juice processed by high-pressure, pulsed electric fields and low pasteurization. <i>LWT - Food Science and Technology</i> , 2011 , 44, 834-839	5.4	108
334	Combination of high-intensity pulsed electric fields with natural antimicrobials to inactivate pathogenic microorganisms and extend the shelf-life of melon and watermelon juices. <i>Food Microbiology</i> , 2008 , 25, 479-91	6	108
333	Improving the shelf life of low-fat cut cheese using nanoemulsion-based edible coatings containing oregano essential oil and mandarin fiber. <i>Food Control</i> , 2017 , 76, 1-12	6.2	107
332	INACTIVATION OF ESCHERICHIA COLI SUSPENDED IN LIQUID EGG USING PULSED ELECTRIC FIELDS. <i>Journal of Food Processing and Preservation</i> , 1997 , 21, 193-208	2.1	107
331	Effects of Ripeness Stages on the Storage Atmosphere, Color, and Textural Properties of Minimally Processed Apple Slices. <i>Journal of Food Science</i> , 2002 , 67, 1958-1963	3.4	106
330	Changes of health-related compounds throughout cold storage of tomato juice stabilized by thermal or high intensity pulsed electric field treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 272-279	6.8	104
329	Inactivation of <i>Lactobacillus brevis</i> in orange juice by high-intensity pulsed electric fields. <i>Food Microbiology</i> , 2005 , 22, 311-319	6	104
328	Effects of thermal and non-thermal processing treatments on fatty acids and free amino acids of grape juice. <i>Food Control</i> , 2007 , 18, 473-479	6.2	101
327	Comparative content of total polyphenols and dietary fiber in tropical fruits and persimmon. <i>Journal of Nutritional Biochemistry</i> , 1999 , 10, 367-71	6.3	100
326	Non-thermal pasteurization of fruit juices by combining high-intensity pulsed electric fields with natural antimicrobials. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 328-340	6.8	99
325	Recent developments in the use of modified atmosphere packaging for freshcut fruits and vegetables. <i>Stewart Postharvest Review</i> , 2009 , 5, 1-11		96

324	Impact of high intensity pulsed electric field on antioxidant properties and quality parameters of a fruit juice-soymilk beverage in chilled storage. <i>LWT - Food Science and Technology</i> , 2010 , 43, 872-881	5.4	95
323	Effects of pulsed electric fields on pathogenic microorganisms of major concern in fluid foods: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 747-59	11.5	92
322	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. <i>International Journal of Food Microbiology</i> , 2007 , 117, 192-200	5.8	91
321	Effect of minimal processing on bioactive compounds and antioxidant activity of fresh-cut Kent mango (<i>Mangifera indica</i> L.). <i>Postharvest Biology and Technology</i> , 2009 , 51, 384-390	6.2	88
320	Changes on phenolic and carotenoid composition of high intensity pulsed electric field and thermally treated fruit juice-soymilk beverages during refrigerated storage. <i>Food Chemistry</i> , 2011 , 129, 982-90	8.5	84
319	Enhancing inactivation of Staphylococcus aureus in skim milk by combining high-intensity pulsed electric fields and nisin. <i>Journal of Food Protection</i> , 2006 , 69, 345-53	2.5	84
318	Pulsed electric fields processing effects on quality and health-related constituents of plant-based foods. <i>Trends in Food Science and Technology</i> , 2013 , 29, 98-107	15.3	83
317	Comparative study on essential oils incorporated into an alginate-based edible coating to assure the safety and quality of fresh-cut Fuji apples. <i>Journal of Food Protection</i> , 2008 , 71, 1150-61	2.5	83
316	Inactivation of Peach Polyphenoloxidase by Exposure to Pulsed Electric Fields. <i>Journal of Food Science</i> , 2002 , 67, 1467-1472	3.4	83
315	Antimicrobial activity of malic acid against Listeria monocytogenes, Salmonella Enteritidis and Escherichia coli O157:H7 in apple, pear and melon juices. <i>Food Control</i> , 2009 , 20, 105-112	6.2	81
314	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 40-48	6.8	81
313	Intrinsic tryptophan fluorescence of human serum proteins and related conformational changes. <i>The Protein Journal</i> , 2000 , 19, 637-42		81
312	Impact of high-intensity pulsed electric fields variables on vitamin C, anthocyanins and antioxidant capacity of strawberry juice. <i>LWT - Food Science and Technology</i> , 2009 , 42, 93-100	5.4	80
311	Curcumin-loaded nanoemulsions stability as affected by the nature and concentration of surfactant. <i>Food Chemistry</i> , 2018 , 266, 466-474	8.5	79
310	Effect of minimal processing on bioactive compounds and color attributes of fresh-cut tomatoes. <i>LWT - Food Science and Technology</i> , 2008 , 41, 217-226	5.4	78
309	Metabolomics for assessing safety and quality of plant-derived food. <i>Food Research International</i> , 2013 , 54, 1172-1183	7	76
308	Optimising the inactivation of grape juice spoilage organisms by pulse electric fields. <i>International Journal of Food Microbiology</i> , 2009 , 130, 159-65	5.8	76
307	INACTIVATION OF ESCHERICHIA COLI AND BACILLUS SUBTILIS SUSPENDED IN PEA SOUP USING PULSED ELECTRIC FIELDS. <i>Journal of Food Processing and Preservation</i> , 1996 , 20, 501-510	2.1	76

306	Microbial and Enzymatic Changes in Fruit Juice Induced by High-Intensity Pulsed Electric Fields. <i>Food Reviews International</i> , 2003 , 19, 253-273	5.5	75
305	Proteins and amino acids in beers, their contents and relationships with other analytical data. <i>Food Chemistry</i> , 1999 , 67, 71-78	8.5	75
304	Excipient Nanoemulsions for Improving Oral Bioavailability of Bioactives. <i>Nanomaterials</i> , 2016 , 6,	5.4	75
303	In vitro bioaccessibility of health-related compounds as affected by the formulation of fruit juice- and milk-based beverages. <i>Food Research International</i> , 2014 , 62, 771-778	7	74
302	Influence of fruit dietary fibre addition on physical and sensorial properties of strawberry jams. <i>Journal of Food Engineering</i> , 1999 , 41, 13-21	6	73
301	Inactivation of Oxidative Enzymes by High-Intensity Pulsed Electric Field for Retention of Color in Carrot Juice. <i>Food and Bioprocess Technology</i> , 2008 , 1, 364-373	5.1	70
300	Avoiding non-enzymatic browning by high-intensity pulsed electric fields in strawberry, tomato and watermelon juices. <i>Journal of Food Engineering</i> , 2009 , 92, 37-43	6	69
299	Effect of natural antibrowning agents on color and related enzymes in fresh-cut Fuji apples as an alternative to the use of ascorbic acid. <i>Journal of Food Science</i> , 2008 , 73, S267-72	3.4	69
298	Antimicrobial activity of nanoemulsions containing essential oils and high methoxyl pectin during long-term storage. <i>Food Control</i> , 2017 , 77, 131-138	6.2	68
297	Influence of storage temperature on the kinetics of the changes in anthocyanins, vitamin C, and antioxidant capacity in fresh-cut strawberries stored under high-oxygen atmospheres. <i>Journal of Food Science</i> , 2009 , 74, C184-91	3.4	68
296	Optimization and validation of PEF processing conditions to inactivate oxidative enzymes of grape juice. <i>Journal of Food Engineering</i> , 2007 , 83, 452-462	6	67
295	Development of high-fruit-dietary-fibre muffins. <i>European Food Research and Technology</i> , 1999 , 210, 123-128	3.4	67
294	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , 2013 , 136, 199-205	8.5	66
293	Microbiological and biochemical stability of fresh-cut apples preserved by modified atmosphere packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 215-224	6.8	66
292	Bio-preservation of fresh-cut tomatoes using natural antimicrobials. <i>European Food Research and Technology</i> , 2008 , 226, 1047-1055	3.4	65
291	Comparative content of some phytochemicals in Spanish apples, peaches and pears. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1166-1170	4.3	65
290	Changes in the polyphenol profile of tomato juices processed by pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9667-72	5.7	64
289	Physicochemical Characterization of Lemongrass Essential Oil/Alginate Nanoemulsions: Effect of Ultrasound Processing Parameters. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2439-2446	5.1	63

288	Microbiological shelf life and sensory evaluation of fruit juices treated by high-intensity pulsed electric fields and antimicrobials. <i>Food and Bioproducts Processing</i> , 2012 , 90, 205-214	4.9	62
287	Quality index, consumer acceptability, bioactive compounds, and antioxidant activity of fresh-cut "ataulfo" mangoes (<i>mangifera indica</i> L.) as affected by low-temperature storage. <i>Journal of Food Science</i> , 2009 , 74, S126-34	3.4	62
286	Lycopene, vitamin C, and antioxidant capacity of tomato juice as affected by high-intensity pulsed electric fields critical parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9036-42	5.7	62
285	Identification and differences of total proteins and their soluble fractions in some pseudocereals based on electrophoretic patterns. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7798-804	5.7	62
284	Effects of pulsed electric fields on the bioactive compound content and antioxidant capacity of tomato fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3126-34	5.7	61
283	Novel technologies to improve food safety and quality. <i>Current Opinion in Food Science</i> , 2019 , 30, 1-7	9.8	61
282	Effects of polysaccharide-based edible coatings enriched with dietary fiber on quality attributes of fresh-cut apples. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7795-805	3.3	60
281	Modeling the reduction of pectin methyl esterase activity in orange juice by high intensity pulsed electric fields. <i>Journal of Food Engineering</i> , 2007 , 78, 184-193	6	60
280	Nanoemulsions as edible coatings. <i>Current Opinion in Food Science</i> , 2017 , 15, 43-49	9.8	59
279	The role of pulsed light spectral distribution in the inactivation of <i>Escherichia coli</i> and <i>Listeria innocua</i> on fresh-cut mushrooms. <i>Food Control</i> , 2012 , 24, 206-213	6.2	59
278	Inactivation of <i>Saccharomyces cerevisiae</i> suspended in orange juice using high-intensity pulsed electric fields. <i>Journal of Food Protection</i> , 2004 , 67, 2596-602	2.5	59
277	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. <i>Food Chemistry</i> , 2013 , 141, 3131-8	8.5	58
276	Changes in quality attributes throughout storage of strawberry juice processed by high-intensity pulsed electric fields or heat treatments. <i>LWT - Food Science and Technology</i> , 2009 , 42, 813-818	5.4	58
275	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. <i>Food and Function</i> , 2016 , 7, 380-9	6.1	57
274	Comparative study on shelf life of whole milk processed by high-intensity pulsed electric field or heat treatment. <i>Journal of Dairy Science</i> , 2006 , 89, 905-11	4	57
273	Pulsed electric fields-processed orange juice consumption increases plasma vitamin C and decreases F2-isoprostanes in healthy humans. <i>Journal of Nutritional Biochemistry</i> , 2004 , 15, 601-7	6.3	57
272	Influence of the Addition of Peach Dietary Fiber in Composition, Physical Properties and Acceptability of Reduced-Fat Muffins. <i>Food Science and Technology International</i> , 2001 , 7, 425-431	2.6	57
271	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. <i>Food Control</i> , 2016 , 66, 190-197	6.2	56

270	Influence of high-intensity pulsed electric field processing parameters on antioxidant compounds of broccoli juice. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 70-77	6.8	55
269	Color and viscosity of watermelon juice treated by high-intensity pulsed electric fields or heat. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 299-305	6.8	55
268	Inhibition of Browning on Fresh-cut Pear Wedges by Natural Compounds. <i>Journal of Food Science</i> , 2006 , 71, S216-S224	3.4	55
267	Nanostructured emulsions and nanolaminates for delivery of active ingredients: Improving food safety and functionality. <i>Trends in Food Science and Technology</i> , 2017 , 60, 12-22	15.3	54
266	Comparative study on color, viscosity and related enzymes of tomato juice treated by high-intensity pulsed electric fields or heat. <i>European Food Research and Technology</i> , 2008 , 227, 599-606	3.4	54
265	The role of peroxidase on the antioxidant potential of fresh-cut Biel de Sapo melon packaged under different modified atmospheres. <i>Food Chemistry</i> , 2008 , 106, 1085-1092	8.5	54
264	Effects of high intensity pulsed electric field and thermal treatments on a lipase from <i>Pseudomonas fluorescens</i> . <i>Journal of Dairy Science</i> , 2002 , 85, 19-27	4	54
263	Effect of storage conditions on the volatile composition of wines obtained from must stabilized by PEF during ageing without SO ₂ . <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 469-476	6.8	53
262	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (<i>Opuntia ficus-indica</i>) Beverages. <i>Food Engineering Reviews</i> , 2015 , 7, 198-208	6.5	51
261	Effect of minimal processing on the textural and structural properties of fresh-cut pears. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1682-1688	4.3	51
260	Inactivation of tomato juice peroxidase by high-intensity pulsed electric fields as affected by process conditions. <i>Food Chemistry</i> , 2008 , 107, 949-955	8.5	50
259	Drying of persimmons (<i>Diospyros kaki</i> L.) and the following changes in the studied bioactive compounds and the total radical scavenging activities. <i>LWT - Food Science and Technology</i> , 2006 , 39, 748-755	5.4	50
258	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. <i>Food Hydrocolloids</i> , 2017 , 71, 207-215	10.6	49
257	Modeling changes in health-related compounds of tomato juice treated by high-intensity pulsed electric fields. <i>Journal of Food Engineering</i> , 2008 , 89, 210-216	6	49
256	Browning, polyphenol oxidase activity and headspace gas composition during storage of minimally processed pears using modified atmosphere packaging. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1490-1496	4.3	49
255	Reduction of protease activity in milk by continuous flow high-intensity pulsed electric field treatments. <i>Journal of Dairy Science</i> , 2003 , 86, 697-703	4	49
254	Surface decontamination of spinach by intense pulsed light treatments: Impact on quality attributes. <i>Postharvest Biology and Technology</i> , 2016 , 121, 118-125	6.2	49
253	Changes in bioactive composition of fresh-cut strawberries stored under superatmospheric oxygen, low-oxygen or passive atmospheres. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 37-43	4.1	48

252	Influence of high-intensity pulsed electric field processing on lipoxygenase and β -glucosidase activities in strawberry juice. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 455-462	6.8	48
251	Effect of superatmospheric and low oxygen modified atmospheres on shelf-life extension of fresh-cut melon. <i>Food Control</i> , 2008 , 19, 191-199	6.2	48
250	Quality changes in fresh-cut Fuji apple as affected by ripeness stage, antibrowning agents, and storage atmosphere. <i>Journal of Food Science</i> , 2007 , 72, S036-43	3.4	48
249	Combination of Pulsed Electric Fields with Other Preservation Techniques. <i>Food and Bioprocess Technology</i> , 2011 , 4, 954-968	5.1	47
248	Shelf-life extension of fresh-cut Fuji Apples at different ripeness stages using natural substances. <i>Postharvest Biology and Technology</i> , 2007 , 45, 265-275	6.2	47
247	Effect of sodium alginate incorporation procedure on the physicochemical properties of nanoemulsions. <i>Food Hydrocolloids</i> , 2017 , 70, 191-200	10.6	46
246	Nanoemulsion-based delivery systems to improve functionality of lipophilic components. <i>Frontiers in Nutrition</i> , 2014 , 1, 24	6.2	46
245	Enhanced bactericidal effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against <i>Salmonella enterica</i> in apple juice. <i>International Journal of Food Microbiology</i> , 2008 , 128, 244-9	5.8	46
244	Kinetics of polyphenol oxidase activity inhibition and browning of avocado puree preserved by combined methods. <i>Journal of Food Engineering</i> , 2002 , 55, 131-137	6	46
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