Maria Elida Pirovani

List of Publications by Year
in descending order

25	574	567281 15	610901 24
papers	citations	h-index	g-index

27	27	27	624
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bioactive Compounds and Antioxidant Capacity of Camarosa and Selva Strawberries (Fragaria x) Tj ETQq1 1 0.784314 rgBT /Overlock 1	4.3	80
2	Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina. Journal of Food Composition and Analysis, 2016, 47, 82-91.	3.9	50
3	Reduction of chlorine concentration and microbial load during washing-disinfection of shredded lettuce. International Journal of Food Science and Technology, 2004, 39, 341-347.	2.7	47
4	Sous-Vide as a Technique for Preparing Healthy and High-Quality Vegetable and Seafood Products. Foods, 2020, 9, 1537.	4.3	42
5	Modeling changes of sensory attributes for individual and mixed fresh-cut leafy vegetables. Postharvest Biology and Technology, 2005, 38, 202-212.	6.0	41
6	STORAGE QUALITY OF MINIMALLY PROCESSED CABBAGE PACKAGED IN PLASTIC FILMS. Journal of Food Quality, 1997, 20, 381-389.	2.6	36
7	Survival and Growth of Salmonella hadar on Minimally Processed Cabbage as Influenced by Storage Abuse Conditions. Journal of Food Science, 1997, 62, 616-618.	3.1	32
8	Predictive Models for Available Chlorine Depletion and Total Microbial Count Reduction During Washing of Fresh-Cut Spinach. Journal of Food Science, 2001, 66, 860-864.	3.1	32
9	QUALITY OF MINIMALLY PROCESSED LETTUCE AS INFLUENCED BY PACKAGING AND CHEMICAL TREATMENT. Journal of Food Quality, 1998, 21, 475-484.	2.6	30
10	Sensory Characteristics of Fresh-Cut Spinach Preserved by Combined Factors Methodology. Journal of Food Science, 2002, 67, 1544-1549.	3.1	29
11	Optimization of strawberry disinfection by fogging of a mixture of peracetic acid and hydrogen peroxide based on microbial reduction, color and phytochemicals retention. Food Science and Technology International, 2016, 22, 485-495.	2.2	22
12	Impact of a new postharvest disinfection method based on peracetic acid fogging on the phenolic profile of strawberries. Postharvest Biology and Technology, 2016, 117, 197-205.	6.0	20
13	Changes due to high oxygen and high carbon dioxide atmospheres on the general quality and the polyphenolic profile of strawberries. Postharvest Biology and Technology, 2019, 148, 49-57.	6.0	18
14	Mesophilic Aerobic Population of Fresh-cut Spinach as Affected by Chemical Treatment and Type of Packaging Film. Journal of Food Science, 2003, 68, 602-606.	3.1	15
15	Modeling the Impact of the Type of Cutting and Storage Temperature on the Bioactive Compound Content, Phenylpropanoid Metabolism Enzymes and Quality Attributes of Fresh-Cut Strawberries. Food and Bioprocess Technology, 2018, 11, 96-109.	4.7	15
16	Effect of enriched O2 and CO2 atmospheres on the overall quality and the bioactive potential of fresh blackberries. Postharvest Biology and Technology, 2020, 164, 111166.	6.0	15
17	Modelling changes in anthocyanins, total vitamin C and colour as a consequence of peracetic acid washing disinfection of two cultivars of strawberries for freshâ€cut processing. International Journal of Food Science and Technology, 2013, 48, 954-961.	2.7	12
18	Changes in the bioactive properties of strawberries caused by the storage in oxygenâ€and carbon dioxideâ€enriched atmospheres. Food Science and Nutrition, 2019, 7, 2527-2536.	3.4	9

#	Article	IF	Citations
19	Kinetic modeling of the changes in bioactive compounds and quality attributes of fresh-cut strawberries stored in controlled atmospheres with high oxygen alone or with carbon dioxide. Postharvest Biology and Technology, 2022, 190, 111947.	6.0	5
20	FRESH?CUT SPINACH QUALITY AS INFLUENCED BY SPIN DRYING PARAMETERS. Journal of Food Quality, 2003, 26, 231-242.	2.6	4
21	Variation of Eugenia uniflora L. fruit quality attributes in the south of the Argentine Gran Chaco. Forests Trees and Livelihoods, 2020, 29, 130-142.	1.2	4
22	Kinetic Parameters of Changes in Sensory Characteristics of Minimally Processed Rambutan. International Journal of Fruit Science, 2016, 16, 159-170.	2.4	3
23	Improving freshâ€cut apple quality and healthy potentialâ€related attributes through mild vacuum impregnation process. Journal of Food Processing and Preservation, 2021, 45, e15995.	2.0	3
24	Intestinal and colonic bioaccessibility of phenolic compounds from fruit smoothies as affected by the thermal processing and the storage conditions. Food Research International, 2022, 155, 111086.	6.2	3
25	Spray Washing Disinfection with Peracetic Acid in the Processing of Fresh-Cut Strawberries: An Alternative for Dipping Techniques. International Journal of Fruit Science, 2019, 19, 258-275.	2.4	2