

Maria Elida Pirovani

List of Publications by Year in descending order

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papers

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citations

567281

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docs citations

27
times ranked

624
citing authors

#	ARTICLE	IF	CITATIONS
1	Intestinal and colonic bioaccessibility of phenolic compounds from fruit smoothies as affected by the thermal processing and the storage conditions. <i>Food Research International</i> , 2022, 155, 111086.	6.2	3
2	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. <i>Postharvest Biology and Technology</i> , 2022, 190, 111947.	6.0	5
3	Improving fresh-cut apple quality and healthy potential-related attributes through mild vacuum impregnation process. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15995.	2.0	3
4	Sous-Vide as a Technique for Preparing Healthy and High-Quality Vegetable and Seafood Products. <i>Foods</i> , 2020, 9, 1537.	4.3	42
5	Effect of enriched O ₂ and CO ₂ atmospheres on the overall quality and the bioactive potential of fresh blackberries. <i>Postharvest Biology and Technology</i> , 2020, 164, 111166.	6.0	15
6	Variation of <i>Eugenia uniflora</i> L. fruit quality attributes in the south of the Argentine Gran Chaco. <i>Forests Trees and Livelihoods</i> , 2020, 29, 130-142.	1.2	4
7	Changes in the bioactive properties of strawberries caused by the storage in oxygen- and carbon dioxide-enriched atmospheres. <i>Food Science and Nutrition</i> , 2019, 7, 2527-2536.	3.4	9
8	Changes due to high oxygen and high carbon dioxide atmospheres on the general quality and the polyphenolic profile of strawberries. <i>Postharvest Biology and Technology</i> , 2019, 148, 49-57.	6.0	18
9	Spray Washing Disinfection with Peracetic Acid in the Processing of Fresh-Cut Strawberries: An Alternative for Dipping Techniques. <i>International Journal of Fruit Science</i> , 2019, 19, 258-275.	2.4	2
10	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. <i>Food and Bioprocess Technology</i> , 2018, 11, 96-109.	4.7	15
11	Optimization of strawberry disinfection by fogging of a mixture of peracetic acid and hydrogen peroxide based on microbial reduction, color and phytochemicals retention. <i>Food Science and Technology International</i> , 2016, 22, 485-495.	2.2	22
12	Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina. <i>Journal of Food Composition and Analysis</i> , 2016, 47, 82-91.	3.9	50
13	Impact of a new postharvest disinfection method based on peracetic acid fogging on the phenolic profile of strawberries. <i>Postharvest Biology and Technology</i> , 2016, 117, 197-205.	6.0	20
14	Kinetic Parameters of Changes in Sensory Characteristics of Minimally Processed Rambutan. <i>International Journal of Fruit Science</i> , 2016, 16, 159-170.	2.4	3
15	Modelling changes in anthocyanins, total vitamin C and colour as a consequence of peracetic acid washing disinfection of two cultivars of strawberries for fresh-cut processing. <i>International Journal of Food Science and Technology</i> , 2013, 48, 954-961.	2.7	12
16	Bioactive Compounds and Antioxidant Capacity of Camarosa and Selva Strawberries (<i>Fragaria x</i>) Tj ETQq0 0 0 rgBT /Qverlock_10 Tf 50 1	4.3	80
17	Modeling changes of sensory attributes for individual and mixed fresh-cut leafy vegetables. <i>Postharvest Biology and Technology</i> , 2005, 38, 202-212.	6.0	41
18	Reduction of chlorine concentration and microbial load during washing-disinfection of shredded lettuce. <i>International Journal of Food Science and Technology</i> , 2004, 39, 341-347.	2.7	47

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19	FRESH-CUT SPINACH QUALITY AS INFLUENCED BY SPIN DRYING PARAMETERS. Journal of Food Quality, 2003, 26, 231-242.	2.6	4
20	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
21	Sensory Characteristics of Fresh-Cut Spinach Preserved by Combined Factors Methodology. Journal of Food Science, 2002, 67, 1544-1549.	3.1	29
22	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
23	QUALITY OF MINIMALLY PROCESSED LETTUCE AS INFLUENCED BY PACKAGING AND CHEMICAL TREATMENT. Journal of Food Quality, 1998, 21, 475-484.	2.6	30
24	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
25	STORAGE QUALITY OF MINIMALLY PROCESSED CABBAGE PACKAGED IN PLASTIC FILMS. Journal of Food Quality, 1997, 20, 381-389.	2.6	36