

Miguel Salazar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/643784/publications.pdf>

Version: 2024-02-01

9
papers

231
citations

1162367
8
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1473754
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g-index

9
all docs

9
docs citations

9
times ranked

293
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of electrolyzed water as a disinfectant for minimally processed apples. <i>Postharvest Biology and Technology</i> , 2011, 61, 172-177.	2.9	70
2	Influence of cultivation salinity in the nutritional composition, antioxidant capacity and microbial quality of <i>Salicornia ramosissima</i> commercially produced in soilless systems. <i>Food Chemistry</i> , 2020, 333, 127525.	4.2	48
3	Wild vs cultivated halophytes: Nutritional and functional differences. <i>Food Chemistry</i> , 2020, 333, 127536.	4.2	43
4	Low dose UV-C illumination as an eco-innovative disinfection system on minimally processed apples. <i>Postharvest Biology and Technology</i> , 2013, 85, 1-7.	2.9	27
5	Rehabilitation of Semi-Arid Coal Mine Spoil Bank Soils with Mine Residues and Farm Organic By-Products. <i>Arid Land Research and Management</i> , 2009, 23, 327-341.	0.6	11
6	Valorisation of <i>Salicornia ramosissima</i> biowaste by a green approach – An optimizing study using response surface methodology. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 24, 100548.	1.6	11
7	Rehabilitation of abandoned areas from a Mediterranean nature reserve by <i>Salicornia</i> crop: Influence of the salinity and shading. <i>Arid Land Research and Management</i> , 2017, 31, 29-45.	0.6	10
8	Nutritional and Functional Evaluation of <i>Inula crithmoides</i> and <i>Mesembryanthemum nodiflorum</i> Grown in Different Salinities for Human Consumption. <i>Molecules</i> , 2021, 26, 4543.	1.7	9
9	FATE OF FOODBORNE PATHOGENS IN MINIMAL PROCESSED ORANGE AND REDUCTION OF THEIR GROWTH USING UV-C ILLUMINATION. <i>Acta Horticulturae</i> , 2015, , 1613-1619.	0.1	2