

Perla A Gomez

List of Publications by Year in Descending Order

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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.

93
papers

1,952
citations

23
h-index

41
g-index

96
ext. papers

2,208
ext. citations

3.7
avg, IF

4.9
L-index

#	Paper	IF	Citations
93	Effect of Saline-Nutrient Solution on Yield, Quality, and Shelf-Life of Sea Fennel (<i>Crithmum maritimum</i> L.) Plants. <i>Horticulturae</i> , 2022 , 8, 127	2.5	0
92	Effect of Compost Extract Addition to Different Types of Fertilizers on Quality at Harvest and Shelf Life of Spinach. <i>Agronomy</i> , 2021 , 11, 632	3.6	1
91	Spectral composition from led lighting during storage affects nutraceuticals and safety attributes of fresh-cut red chard (<i>Beta vulgaris</i>) and rocket (<i>Diplotaxis tenuifolia</i>) leaves. <i>Postharvest Biology and Technology</i> , 2021 , 175, 111500	6.2	7
90	Reusable Plastic Crates (RPCs) for Fresh Produce (Case Study on Cauliflowers): Sustainable Packaging but Potential Survival and Risk of Cross-Contamination. <i>Foods</i> , 2021 , 10,	4.9	2
89	Bioavailability of Vitamin C and Folates in Plasma and Its Antioxidant Status after Consumption of Raw and Microwaved Broccoli. <i>ACS Food Science & Technology</i> , 2021 , 1, 1215-1221		1
88	Interactions between Microbial Food Safety and Environmental Sustainability in the Fresh Produce Supply Chain. <i>Foods</i> , 2021 , 10,	4.9	4
87	Postharvest LED lighting: effect of red, blue and far red on quality of minimally processed broccoli sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 44-53	4.3	18
86	Amelioration Effect of LED Lighting in the Bioactive Compounds Synthesis during Carrot Sprouting. <i>Agronomy</i> , 2021 , 11, 304	3.6	10
85	Quality Changes of Fresh-Cut Watermelon During Storage as Affected by Cut Intensity and UV-C Pre-treatment. <i>Food and Bioprocess Technology</i> , 2021 , 14, 505-517	5.1	4
84	Combined Effect of Salinity and LED Lights on the Yield and Quality of Purslane (<i>Portulaca oleracea</i> L.) Microgreens. <i>Horticulturae</i> , 2021 , 7, 180	2.5	11
83	Humans Share More Preferences for Floral Phenotypes With Pollinators Than With Pests. <i>Frontiers in Plant Science</i> , 2021 , 12, 647347	6.2	0
82	Postharvest yellow LED lighting affects phenolics and glucosinolates biosynthesis in broccoli sprouts. <i>Journal of Food Composition and Analysis</i> , 2021 , 103, 104101	4.1	6
81	Viability of sous vide, microwave and high pressure processing techniques on quality changes during shelf life of fresh cowpea puree. <i>Food Science and Technology International</i> , 2020 , 26, 706-714	2.6	1
80	Effect of plasticiser on the morphology, mechanical properties and permeability of albumen-based nanobiocomposites. <i>Food Packaging and Shelf Life</i> , 2020 , 24, 100499	8.2	2
79	UV-C pretreatment of fresh-cut faba beans () for shelf life extension: Effects of domestic microwaving for consumption. <i>Food Science and Technology International</i> , 2020 , 26, 140-150	2.6	1
78	Nutritional and quality changes of minimally processed faba (<i>Vicia faba</i> L.) beans during storage: Effects of domestic microwaving. <i>Postharvest Biology and Technology</i> , 2019 , 151, 10-18	6.2	7
77	Using artificial neural network in determining postharvest LIFE of kiwifruit. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5918-5925	4.3	7

76	Quality Changes in Nutritional Traits of Fresh-Cut and Then Microwaved Cowpea Seeds and Pods. <i>Food and Bioprocess Technology</i> , 2019 , 12, 338-346	5.1	2
75	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. <i>Food and Bioprocess Technology</i> , 2018 , 11, 561-571	5.1	21
74	Natural vitamin B12 and fucose supplementation of green smoothies with edible algae and related quality changes during their shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2411-2424	4.3	21
73	Microwave heating modelling of a green smoothie: Effects on glucoraphanin, sulforaphane and S-methyl cysteine sulfoxide changes during storage. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1863-1872	4.3	12
72	Postharvest quality of whole and fresh-cut pomegranates cultivated under deficit irrigation. <i>Acta Horticulturae</i> , 2018 , 265-270	0.3	
71	Preservation of bioactive compounds of a green vegetable smoothie using short time-high temperature mild thermal treatment. <i>Food Science and Technology International</i> , 2017 , 23, 46-60	2.6	20
70	Continuous microwave pasteurization of a vegetable smoothie improves its physical quality and hinders detrimental enzyme activity. <i>Food Science and Technology International</i> , 2017 , 23, 36-45	2.6	13
69	Microwave flow and conventional heating effects on the physicochemical properties, bioactive compounds and enzymatic activity of tomato puree. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 984-990	4.3	26
68	UV-C light preserves quality of minimally processed watermelon cylinders. <i>Acta Horticulturae</i> , 2017 , 279-286	2.6	10
67	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. <i>Food and Bioprocess Technology</i> , 2017 , 10, 491-502	5.1	20
66	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety 2017 ,		10
65	Postharvest treatments to control physiological and pathological disorders in lemon fruit. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 34-39	8.2	7
64	Immature pea seeds: effect of storage under modified atmosphere packaging and sanitation with acidified sodium chlorite. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4370-4378	4.3	1
63	Improving quality of an innovative pea puree by high hydrostatic pressure. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4362-4369	4.3	8
62	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. <i>Food and Bioprocess Technology</i> , 2016 , 9, 137-146	5.1	29
61	Combined effects of deficit irrigation and fresh-cut processing on quality and bioactive compounds of nectarines. <i>Zahradnictvi (Prague, Czech Republic: 1992)</i> , 2016 , 42, 125-131	1.1	3
60	UV-C and hyperoxia abiotic stresses to improve healthiness of carrots: study of combined effects. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3465-3476	3.3	21
59	Effect of high-pressure homogenization on different matrices of food supplements. <i>Food Science and Technology International</i> , 2016 , 22, 708-719	2.6	5

58	Red fresh vegetables smoothies with extended shelf life as an innovative source of health-promoting compounds. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1475-86	3.3	31
57	Individual Phenolics and Enzymatic Changes in Response to Regulated Deficit Irrigation of Extra-early Nectarines. <i>Journal of the American Society for Horticultural Science</i> , 2016 , 141, 222-232	2.3	3
56	Deficit irrigation strategies enhance health-promoting compounds through the intensification of specific enzymes in early peaches. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1803-13	4.3	15
55	Overall quality of minimally processed pea seeds stored in modified atmosphere packaging. <i>Acta Horticulturae</i> , 2016 , 137-144	0.3	
54	Quality changes of green vegetable smoothies during shelf-life. <i>Acta Horticulturae</i> , 2016 , 145-152	0.3	
53	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. <i>Food Chemistry</i> , 2016 , 209, 302-11	8.5	17
52	Changes in bioactive compounds and oxidative enzymes of fresh-cut pomegranate arils during storage as affected by deficit irrigation and postharvest vapor heat treatments. <i>Food Science and Technology International</i> , 2016 , 22, 665-676	2.6	2
51	Semi-industrial microwave treatments positively affect the quality of orange-colored smoothies. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3695-3703	3.3	9
50	Comparative study on postharvest performance of nectarines grown under regulated deficit irrigation. <i>Postharvest Biology and Technology</i> , 2015 , 110, 24-32	6.2	14
49	Quality changes of fresh-cut pomegranate arils during shelf life as affected by deficit irrigation and postharvest vapour treatments. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2325-36	4.3	19
48	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. <i>Food Science and Technology International</i> , 2015 , 21, 547-56	2.6	9
47	Nutritional quality changes throughout shelf-life of fresh-cut kailan-hybrid and 'Parthenon' broccoli as affected by temperature and atmosphere composition. <i>Food Science and Technology International</i> , 2015 , 21, 14-23	2.6	11
46	Effect of UV-C radiation and fluorescent light to control postharvest soft rot in potato seed tubers. <i>Scientia Horticulturae</i> , 2015 , 181, 174-181	4.1	23
45	Inactivation kinetics of foodborne pathogens by UV-C radiation and its subsequent growth in fresh-cut kailan-hybrid broccoli. <i>Food Microbiology</i> , 2015 , 46, 263-271	6	42
44	Combined sustainable sanitising treatments to reduce Escherichia coli and Salmonella Enteritidis growth on fresh-cut kailan-hybrid broccoli. <i>Food Control</i> , 2015 , 47, 312-317	6.2	34
43	EFFECT OF EDIBLE COATINGS AND ELECTROLYZED WATER SANITATION ON FRESH-CUT 'BIMI' BROCCOLI QUALITY. <i>Acta Horticulturae</i> , 2015 , 463-469	0.3	2
42	COMBINING MAP, DEFICIT IRRIGATION AND ANTIBROWNING TREATMENT FOR KEEPING QUALITY OF FRESH-CUT PEACHES. <i>Acta Horticulturae</i> , 2015 , 533-539	0.3	
41	Influence of hot-air treatment, superatmospheric O ₂ and elevated CO ₂ on bioactive compounds and storage properties of fresh-cut pomegranate arils. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 153-159	3.8	14

40	Combined effect of UV-C, ozone and electrolyzed water for keeping overall quality of date palm. <i>LWT - Food Science and Technology</i> , 2014 , 59, 649-655	5.4	23
39	Effect of ultraviolet-C radiation on Kumagai guavas infested by <i>Ceratitis capitata</i> (Diptera: Tephritidae) and on physical parameters of postharvest. <i>Scientia Horticulturae</i> , 2014 , 165, 295-302	4.1	5
38	Neutral and acidic electrolysed water kept microbial quality and health promoting compounds of fresh-cut broccoli throughout shelf life. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 74-81	6.8	23
37	Effect of sustained deficit irrigation on physicochemical properties, bioactive compounds and postharvest life of pomegranate fruit (cv. Mollar de Elche). <i>Postharvest Biology and Technology</i> , 2013 , 86, 171-180	6.2	34
36	Combined effect of heat treatment, UV-C and superatmospheric oxygen packing on phenolics and browning related enzymes of fresh-cut pomegranate arils. <i>LWT - Food Science and Technology</i> , 2013 , 54, 389-396	5.4	48
35	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2135-2149	5.1	59
34	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. <i>Food Research International</i> , 2013 , 53, 403-408	7	4
33	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. <i>Journal of Functional Foods</i> , 2013 , 5, 133-143	5.1	42
32	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. <i>LWT - Food Science and Technology</i> , 2013 , 50, 298-305	5.4	24
31	Quality changes after vacuum-based and conventional industrial cooking of kailan-hybrid broccoli throughout retail cold storage. <i>LWT - Food Science and Technology</i> , 2013 , 50, 707-714	5.4	32
30	Combination of electrolysed water, UV-C and superatmospheric O ₂ packaging for improving fresh-cut broccoli quality. <i>Postharvest Biology and Technology</i> , 2013 , 76, 125-134	6.2	49
29	Hot water, UV-C and superatmospheric oxygen packaging as hurdle techniques for maintaining overall quality of fresh-cut pomegranate arils. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1162-8	4.3	32
28	Sustainable Processing of Fresh-Cut Fruit and Vegetables 2013 , 219-268		1
27	COMBINING DEFICIT IRRIGATION STRATEGIES AND CONTROLLED ATMOSPHERE TO MAINTAIN BIOACTIVE COMPOUNDS IN NECTARINE. <i>Acta Horticulturae</i> , 2013 , 97-102	0.3	1
26	VITAMIN C, ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOUNDS OF FRESH-CUT POMEGRANATES CULTIVATED UNDER DEFICIT IRRIGATION STRATEGY. <i>Acta Horticulturae</i> , 2013 , 113-120	0.3	2
25	Unit Processing Operations in the Fresh-Cut Horticultural Products Industry: Quality and Safety Preservation 2013 , 35-52		3
24	Modified Atmosphere Packaging 2012 , 543-573		1
23	Genotyping Antirrhinum commercial varieties using miniature inverted-repeat transposable elements (MITEs). <i>Scientia Horticulturae</i> , 2012 , 144, 161-167	4.1	3

22	CONTROLLED ATMOSPHERE FOR THE EXPORT OF 'MIRAFLORES' PEACHES. <i>Acta Horticulturae</i> , 2012 , 585-590	0.3	1
21	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut Bimi broccoli. <i>Postharvest Biology and Technology</i> , 2011 , 62, 327-337	6.2	77
20	A fast molecular nondestructive protocol for evaluating aerobic bacterial load on fresh-cut lettuce. <i>Food Science and Technology International</i> , 2010 , 16, 409-15	2.6	13
19	QUALITY CHANGES ON MINIMALLY PROCESSED PURSLANE BABY LEAVES GROWTH UNDER FLOATING TRAYS SYSTEM. <i>Acta Horticulturae</i> , 2010 , 641-648	0.3	6
18	Low UV-C illumination for keeping overall quality of fresh-cut watermelon. <i>Postharvest Biology and Technology</i> , 2010 , 55, 114-120	6.2	120
17	A molecular recombination map of <i>Antirrhinum majus</i> . <i>BMC Plant Biology</i> , 2010 , 10, 275	5.3	15
16	Quality of fresh-cut baby spinach grown under a floating trays system as affected by nitrogen fertilisation and innovative packaging treatments. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1089-97	4.3	32
15	Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. <i>Postharvest Biology and Technology</i> , 2009 , 51, 287-296	6.2	269
14	Structural changes, chemical composition and antioxidant activity of cherry tomato fruits (cv. Micro-Tom) stored under optimal and chilling conditions. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1543-1551	4.3	51
13	Application of whole genome amplification and quantitative PCR for detection and quantification of spoilage yeasts in orange juice. <i>International Journal of Food Microbiology</i> , 2008 , 126, 195-201	5.8	24
12	Effect of Pre-processing Controlled Atmosphere Storage on the Quality of Fresh-cut Galia Melons. <i>Food Science and Technology International</i> , 2008 , 14, 13-19	2.6	2
11	Influence of Nitrate Fertilizer on Macronutrient Contents of Celery Plants on Soil-Less Culture. <i>Journal of Plant Nutrition</i> , 2007 , 31, 55-67	2.3	4
10	IMPROVED STRATEGIES FOR KEEPING OVERALL QUALITY OF FRESH-CUT PRODUCE. <i>Acta Horticulturae</i> , 2007 , 245-258	0.3	19
9	Physical, Physiological and Microbial Deterioration of Minimally Fresh Processed Fruits and Vegetables. <i>Food Science and Technology International</i> , 2007 , 13, 177-188	2.6	97
8	Modelling the effect of superatmospheric oxygen concentrations on in vitro mushroom PPO activity. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2387-2394	4.3	17
7	Improved keeping quality of minimally fresh processed celery sticks by modified atmosphere packaging. <i>LWT - Food Science and Technology</i> , 2005 , 38, 323-329	5.4	33
6	Controlled atmospheres enhance postharvest green celery quality. <i>Postharvest Biology and Technology</i> , 2004 , 34, 203-209	6.2	20
5	Modified atmosphere packaging inhibits browning in fennel. <i>LWT - Food Science and Technology</i> , 2004 , 37, 115-121	5.4	13

4	Comparison of color indexes for tomato ripening. <i>Horticultura Brasileira</i> , 2004 , 22, 534-537	0.9	193
3	USE OF A* AND B* COLOUR PARAMETERS TO ASSESS THE EFFECT OF SOME GROWTH REGULATORS ON CAROTENOID BIOSYNTHESIS DURING POSTHARVEST TOMATO RIPENING. <i>Acta Horticulturae</i> , 2003 , 305-308	0.3	3
2	An approach for the evaluation of efficiency of onion packinghouse operations. <i>Horticultura Brasileira</i> , 2003 , 21, 51-54	0.9	2
1	Calidad postcosecha de tomates almacenados en atmósferas controladas. <i>Horticultura Brasileira</i> , 2002 , 20, 38-43	0.9	8