Francisco Artes

List of Publications by Year in descending order

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111	4,549	87886	114455
papers	citations	38 h-index	63 g-index

113	113	113	3484
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. Postharvest Biology and Technology, 2009, 51, 287-296.	6.0	303
2	Shelf life and overall quality of minimally processed pomegranate arils modified atmosphere packaged and treated with UV-C. Postharvest Biology and Technology, 2005, 37, 174-185.	6.0	188
3	Effectiveness of two-sided UV-C treatments in inhibiting natural microflora and extending the shelf-life of minimally processed â€˜Red Oak Leafâ€™ lettuce. Food Microbiology, 2006, 23, 241-249.	4.2	179
4	Microbial and quality changes in minimally processed baby spinach leaves stored under super atmospheric oxygen and modified atmosphere conditions. Postharvest Biology and Technology, 2004, 33, 51-59.	6.0	158
5	Changes in pomegranate juice pigmentation during ripening. Journal of the Science of Food and Agriculture, 1995, 68, 77-81.	3.5	143
6	Low UV-C illumination for keeping overall quality of fresh-cut watermelon. Postharvest Biology and Technology, 2010, 55, 114-120.	6.0	142
7	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. Journal of Agricultural and Food Chemistry, 1997, 45, 583-589.	5.2	135
8	UV-C doses to reduce pathogen and spoilage bacterial growth in vitro and in baby spinach. Postharvest Biology and Technology, 2010, 56, 223-231.	6.0	114
9	Chlorine dioxide and chlorine effectiveness to prevent Escherichia coli O157:H7 and Salmonella cross-contamination on fresh-cut Red Chard. Food Control, 2012, 23, 325-332.	5.5	107
10	Thermal postharvest treatments for improving pomegranate quality and shelf life. Postharvest Biology and Technology, 2000, 18, 245-251.	6.0	93
11	Effect of deficit irrigation on apricot fruit quality at harvest and during storage. Journal of the Science of Food and Agriculture, 2007, 87, 2409-2415.	3.5	93
12	Effect of hot water treatment and various calcium salts on quality of fresh-cut â€˜Amarilloâ€™ melon. Postharvest Biology and Technology, 2008, 47, 397-406.	6.0	92
13	Survival and distribution of Escherichia coli on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. International Journal of Food Microbiology, 2011, 151, 216-222.	4.7	88
14	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut BimiÂ® broccoli. Postharvest Biology and Technology, 2011, 62, 327-337.	6.0	87
15	Colour and anthocyanin stability of red raspberry jam. Journal of the Science of Food and Agriculture, 1998, 78, 565-573.	3.5	85
16	Enriched ozone atmosphere enhances bioactive phenolics in seedless table grapes after prolonged shelf life. Journal of the Science of Food and Agriculture, 2007, 87, 824-831.	3.5	85
17	Effect of UVâ€C radiation on quality of minimally processed spinach leaves. Journal of the Science of Food and Agriculture, 2009, 89, 414-421.	3.5	81
18	Quality and Enhancement of Bioactive Phenolics in Cv. Napoleon Table Grapes Exposed to Different Postharvest Gaseous Treatments. Journal of Agricultural and Food Chemistry, 2003, 51, 5290-5295.	5.2	76

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19	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. Food and Bioprocess Technology, 2013, 6, 2135-2149.	4.7	67
20	Structural changes, chemical composition and antioxidant activity of cherry tomato fruits (cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Agriculture, 2009, 89, 1543-1551.	3.5	60
21	Effects of UV-B and UV-C combination on phenolic compounds biosynthesis in fresh-cut carrots. Postharvest Biology and Technology, 2017, 127, 99-104.	6.0	59
22	Calcium salts and heat treatment for quality retention of fresh-cut â€˜Galiaâ€™ melon. Postharvest Biology and Technology, 2011, 62, 77-84.	6.0	58
23	Effect of Superatmospheric Oxygen Packaging on Sensorial Quality, Spoilage, and Listeria monocytogenes and Aeromonas caviae Growth in Fresh Processed Mixed Salads. Journal of Food Protection, 2002, 65, 1565-1573.	1.7	55
24	Combination of electrolysed water, UV-C and superatmospheric O2 packaging for improving fresh-cut broccoli quality. Postharvest Biology and Technology, 2013, 76, 125-134.	6.0	54
25	Keeping quality and safety of minimally fresh processed melon. European Food Research and Technology, 2003, 216, 494-499.	3.3	51
26	Quality of fresh-cut tomato as affected by type of cut, packaging, temperature and storage time. European Food Research and Technology, 2004, 219, 492-499.	3.3	51
27	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. Journal of Functional Foods, 2013, 5, 133-143.	3.4	51
28	Intermittent Warming Reduces Chilling Injury and Decay of Tomato Fruit. Journal of Food Science, 1994, 59, 1053-1056.	3.1	49
29	Controlled atmosphere storage of pomegranate. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 33-37.	0.6	48
30	Inactivation kinetics of foodborne pathogens by UV-C radiation and its subsequent growth in fresh-cut kailan-hybrid broccoli. Food Microbiology, 2015, 46, 263-271.	4.2	48
31	Respiration rates of fresh-cut bell peppers under supertamospheric and low oxygen with or without high carbon dioxide. Postharvest Biology and Technology, 2007, 45, 81-88.	6.0	47
32	High oxygen combined with high carbon dioxide improvesmicrobial and sensory quality of fresh-cut peppers. Postharvest Biology and Technology, 2007, 43, 230-237.	6.0	46
33	Improved keeping quality of minimally fresh processed celery sticks by modified atmosphere packaging. LWT - Food Science and Technology, 2005, 38, 323-329.	5.2	44
34	Red fresh vegetables smoothies with extended shelf life as an innovative source of health-promoting compounds. Journal of Food Science and Technology, 2016, 53, 1475-1486.	2.8	43
35	Nutritional and bioactive compounds of commercialized algae powders used as food supplements. Food Science and Technology International, 2018, 24, 172-182.	2.2	43
36	Quality of freshâ€cut baby spinach grown under a floating trays system as affected by nitrogen fertilisation and innovative packaging treatments. Journal of the Science of Food and Agriculture, 2010, 90, 1089-1097.	3.5	42

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37	Quality changes after vacuum-based and conventional industrial cooking of kailan-hybrid broccoli throughout retail cold storage. LWT - Food Science and Technology, 2013, 50, 707-714.	5.2	42
38	Combined effect of UV-C pretreatment and high oxygen packaging for keeping the quality of fresh-cut Tatsoi baby leaves. Innovative Food Science and Emerging Technologies, 2012, 14, 115-121.	5.6	40
39	Combined sustainable sanitising treatments to reduce Escherichia coli and Salmonella Enteritidis growth on fresh-cut kailan-hybrid broccoli. Food Control, 2015, 47, 312-317.	5.5	39
40	Use of postharvest UV-B and UV-C radiation treatments to revalorize broccoli byproducts and edible florets. Innovative Food Science and Emerging Technologies, 2017, 43, 77-83.	5.6	39
41	Commercial techniques for preserving date palm (Phoenix dactylifera) fruit quality and safety: A review. Saudi Journal of Biological Sciences, 2021, 28, 4408-4420.	3.8	39
42	Effect of sustained deficit irrigation on physicochemical properties, bioactive compounds and postharvest life of pomegranate fruit (cv. â€˜Mollar de Elcheâ€™). Postharvest Biology and Technology, 2013, 86, 171-180.	6.0	38
43	Microwave flow and conventional heating effects on the physicochemical properties, bioactive compounds and enzymatic activity of tomato puree. Journal of the Science of Food and Agriculture, 2017, 97, 984-990.	3.5	37
44	Hot water, UVâ€€ and superatmospheric oxygen packaging as hurdle techniques for maintaining overall quality of freshâ€€cut pomegranate arils. Journal of the Science of Food and Agriculture, 2013, 93, 1162-1168.	3.5	35
45	Conventional and emergent sanitizers decreased Ectomyelois ceratoniae infestation and maintained quality of date palm after shelf-life. Postharvest Biology and Technology, 2014, 87, 33-41.	6.0	35
46	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. Food and Bioprocess Technology, 2016, 9, 137-146.	4.7	35
47	Physiological responses of tomato fruit to cyclic intermittent temperature regimes. Postharvest Biology and Technology, 1998, 14, 283-296.	6.0	34
48	Natural vitamin B12 and fucose supplementation of green smoothies with edible algae and related quality changes during their shelf life. Journal of the Science of Food and Agriculture, 2018, 98, 2411-2421.	3.5	34
49	Innovative active modified atmosphere packaging improves overall quality of fresh-cut red chard baby leaves. LWT - Food Science and Technology, 2011, 44, 1422-1428.	5.2	32
50	Combined effect of UV-C, ozone and electrolyzed water for keeping overall quality of date palm. LWT - Food Science and Technology, 2014, 59, 649-655.	5.2	32
51	Neutral and acidic electrolysed water kept microbial quality and health promoting compounds of fresh-cut broccoli throughout shelf life. Innovative Food Science and Emerging Technologies, 2014, 21, 74-81.	5.6	30
52	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. Food and Bioprocess Technology, 2018, 11, 561-571.	4.7	30
53	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. LWT - Food Science and Technology, 2013, 50, 298-305.	5.2	29
54	Quality of tomato slices disinfected with ozonated water. Food Science and Technology International, 2014, 20, 227-235.	2.2	29

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55	UV-C and hyperoxia abiotic stresses to improve healthiness of carrots: study of combined effects. Journal of Food Science and Technology, 2016, 53, 3465-3476.	2.8	29
56	Quality changes in pomegranates during ripening and cold storage. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 481-485.	0.6	28
57	Controlled atmospheres enhance postharvest green celery quality. Postharvest Biology and Technology, 2004, 34, 203-209.	6.0	28
58	Improving the quality of freshâ€cut melon through inactivation of degradative oxidase and pectinase enzymatic activities by UVâ€C treatment. International Journal of Food Science and Technology, 2011, 46, 463-468.	2.7	28
59	Preservation of bioactive compounds of a green vegetable smoothie using short timeâ€“high temperature mild thermal treatment. Food Science and Technology International, 2017, 23, 46-60.	2.2	26
60	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. Food and Bioprocess Technology, 2017, 10, 491-502.	4.7	26
61	Effect of Microwave and High-Pressure Processing on Quality of an Innovative Broccoli Hummus. Food and Bioprocess Technology, 2018, 11, 1464-1477.	4.7	26
62	Minimal Fresh Processing of Vegetables, Fruits and Juices. , 2005, , 677-716.		24
63	Deficit irrigation strategies enhance healthâ€promoting compounds through the intensification of specific enzymes in early peaches. Journal of the Science of Food and Agriculture, 2016, 96, 1803-1813.	3.5	24
64	Quality changes of freshâ€cut pomegranate arils during shelf life as affected by deficit irrigation and postharvest vapour treatments. Journal of the Science of Food and Agriculture, 2015, 95, 2325-2336.	3.5	22
65	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. Food Chemistry, 2016, 209, 302-311.	8.2	22
66	Phenolic composition profiling of Tunisian 10 varieties of common dates (Phoenix dactylifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf e12634.	2.9	22
67	Continuous microwave pasteurization of a vegetable smoothie improves its physical quality and hinders detrimental enzyme activity. Food Science and Technology International, 2017, 23, 36-45.	2.2	21
68	Interactions among cooling, fungicide and postharvest ripening temperature on peaches. International Journal of Refrigeration, 2000, 23, 457-465.	3.4	20
69	Vanillin and cinnamic acid in aqueous solutions or in active modified packaging preserve the quality of fresh-cut Cantaloupe melon. Scientia Horticulturae, 2015, 192, 271-278.	3.6	20
70	Ripening stage influenced the expression of polyphenol oxidase, peroxidase, pectin methylesterase and polygalacturonase in two melon cultivars. International Journal of Food Science and Technology, 2009, 44, 940-946.	2.7	19
71	Shelf-life and quality attributes in fresh-cut Galia melon combined with fruit juices. LWT - Food Science and Technology, 2013, 50, 343-348.	5.2	19
72	Modelling the effect of superatmospheric oxygen concentrations on in vitro mushroom PPO activity. Journal of the Science of Food and Agriculture, 2006, 86, 2387-2394.	3.5	18

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73	Minimal Processing of Fresh Fruit,ÂVegetables,Âand Juices. , 2014, , 583-597.		18
74	Metabolic activity and quality changes of whole and fresh-cut kohlrabi (Brassica oleracea L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T 41, 181-190.	6.0	17
75	Modified atmosphere packaging improved quality of kohlrabi stems. LWT - Food Science and Technology, 2007, 40, 397-403.	5.2	16
76	Microwave heating modelling of a green smoothie: Effects on glucoraphanin, sulforaphane and Sâ€methyl cysteine sulfoxide changes during storage. Journal of the Science of Food and Agriculture, 2018, 98, 1863-1872.	3.5	15
77	Improving quality of an innovative pea puree by high hydrostatic pressure. Journal of the Science of Food and Agriculture, 2017, 97, 4362-4369.	3.5	14
78	Chilling injuries in peaches during conventional and intermittent warming storage. International Journal of Refrigeration, 1998, 21, 265-272.	3.4	13
79	Semi-industrial microwave treatments positively affect the quality of orange-colored smoothies. Journal of Food Science and Technology, 2016, 53, 3695-3703.	2.8	13
80	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety. , 0, , .		13
81	Interactions between Microbial Food Safety and Environmental Sustainability in the Fresh Produce Supply Chain. Foods, 2021, 10, 1655.	4.3	13
82	Acidified sodium chlorite optimisation assessment to improve quality of freshâ€cut tatsoi baby leaves. Journal of the Science of Food and Agriculture, 2012, 92, 877-885.	3.5	12
83	Preharvest UV-C treatment improves the quality of spinach primary production and postharvest storage. Postharvest Biology and Technology, 2019, 155, 130-139.	6.0	12
84	Quality Changes of Fresh-Cut Watermelon During Storage as Affected by Cut Intensity and UV-C Pre-treatment. Food and Bioprocess Technology, 2021, 14, 505-517.	4.7	12
85	The suitability of three Galia melon cultivars and different types of cuts for the freshâ€cut industry. Journal of the Science of Food and Agriculture, 2013, 93, 3826-3831.	3.5	11
86	Nutritional quality changes throughout shelf-life of fresh-cut kailan-hybrid and â€˜Parthenonâ€™ broccoli as affected by temperature and atmosphere composition. Food Science and Technology International, 2015, 21, 14-23.	2.2	11
87	Preharvest Fruit Drop of Date Palm (Phoenix dactylifera L.) Cv. Deglet Nour at Kimri Stage: Development, Physico-chemical Characterization, and Functional Properties. International Journal of Fruit Science, 2020, 20, 414-432.	2.4	11
88	Overall Quality Throughout Shelf Life of Minimally Fresh Processed Fennel. Journal of Food Science, 2005, 70, S13-S17.	3.1	10
89	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. Food Science and Technology International, 2015, 21, 547-556.	2.2	10
90	Natural additives to preserve quality and improve nutritional value of fresh-cut nectarine. Food Science and Technology International, 2016, 22, 429-439.	2.2	10

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91	Improved quality of a vitamin B12-fortified â€˜ready to blendâ€™ fresh-cut mix salad with chitosan. Food Science and Technology International, 2017, 23, 513-528.	2.2	9
92	Postharvest treatments to control physiological and pathological disorders in lemon fruit. Food Packaging and Shelf Life, 2017, 14, 34-39.	7.5	9
93	Nutritional and quality changes of minimally processed faba (Vicia faba L.) beans during storage: Effects of domestic microwaving. Postharvest Biology and Technology, 2019, 151, 10-18.	6.0	9
94	Influence of fungicide treatment and storage conditions on mould and yeast activity on â€œSatsumaâ€• mandarin. International Journal of Refrigeration, 1995, 18, 63-66.	3.4	7
95	EFFECT OF INTERMITTENT WARMING AND MODIFIED ATMOSPHERE PACKAGING ON COLOR DEVELOPMENT OF PEACHES. Journal of Food Quality, 1998, 21, 53-69.	2.6	7
96	Effect of stevia supplementation of kale juice spheres on their quality changes during refrigerated shelf life. Journal of the Science of Food and Agriculture, 2019, 99, 2384-2392.	3.5	7
97	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. Food Research International, 2013, 53, 403-408.	6.2	6
98	Individual Phenolics and Enzymatic Changes in Response to Regulated Deficit Irrigation of Extra-early Nectarines. Journal of the American Society for Horticultural Science, 2016, 141, 222-232.	1.0	5
99	Influence of Nitrate Fertilizer on Macronutrient Contents of Celery Plants on Soil-Less Culture. Journal of Plant Nutrition, 2007, 31, 55-67.	1.9	4
100	Distribution of degradative enzymatic activities in the mesocarp of two melon groups. International Journal of Food Science and Technology, 2010, 45, 1016-1023.	2.7	4
101	Heat treatment as postharvest tool for improving quality in extraâ€early nectarines. Journal of the Science of Food and Agriculture, 2018, 98, 1469-1475.	3.5	4
102	Quality Changes in Nutritional Traits of Fresh-Cut and Then Microwaved Cowpea Seeds and Pods. Food and Bioprocess Technology, 2019, 12, 338-346.	4.7	4
103	UV-C pretreatment of fresh-cut faba beans (Vicia faba) for shelf life extension: Effects of domestic microwaving for consumption. Food Science and Technology International, 2020, 26, 140-150.	2.2	4
104	QUALITY ATTRIBUTES, PECTOLYTIC ENZYME ACTIVITIES AND PHYSIOLOGICAL CHANGES DURING POSTHARVEST RIPENING OF NECTARINE. Journal of Food Quality, 1996, 19, 491-503.	2.6	3
105	Quality changes of intact and sliced fennel stored under different atmospheres. Postharvest Biology and Technology, 2006, 41, 307-316.	6.0	3
106	Efficiency of DPPH and FRAP assays for estimating antioxidant activity and separation of organic acids and phenolic compounds by liquid chromatography in fresh-cut nectarine. Australian Journal of Crop Science, 2019, , 1053-1060.	0.3	3
107	Viability of sous vide, microwave and high pressure processing techniques on quality changes during shelf life of fresh cowpea puree. Food Science and Technology International, 2020, 26, 706-714.	2.2	3
108	Chemical quality parameters and bioactive compound content of brazilian berries. Food Science and Technology, 2015, 35, 502-508.	1.7	2

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109	Changes in bioactive compounds and oxidative enzymes of fresh-cut pomegranate arils during storage as affected by deficit irrigation and postharvest vapor heat treatments. Food Science and Technology International, 2016, 22, 665-676.	2.2	2
110	Immature pea seeds: effect of storage under modified atmosphere packaging and sanitation with acidified sodium chlorite. Journal of the Science of Food and Agriculture, 2017, 97, 4370-4378.	3.5	2
111	Bioavailability of Vitamin C and Folates in Plasma and Its Antioxidant Status after Consumption of Raw and Microwaved Broccoli. ACS Food Science & Technology, 2021, 1, 1215-1221.	2.7	1