

# Francisco Artes

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9088613/publications.pdf>

Version: 2024-02-01

111  
papers

4,549  
citations

100601

38  
h-index

129628

63  
g-index

113  
all docs

113  
docs citations

113  
times ranked

3748  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.6	12
2	Commercial techniques for preserving date palm ( <i>Phoenix dactylifera</i> ) fruit quality and safety: A review. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 4408-4420.	1.8	39
3	Bioavailability of Vitamin C and Folates in Plasma and Its Antioxidant Status after Consumption of Raw and Microwaved Broccoli. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1215-1221.	1.3	1
4	Interactions between Microbial Food Safety and Environmental Sustainability in the Fresh Produce Supply Chain. <i>Foods</i> , 2021, 10, 1655.	1.9	13
5	UV-C pretreatment of fresh-cut faba beans ( <i>Vicia faba</i> ) for shelf life extension: Effects of domestic microwaving for consumption. <i>Food Science and Technology International</i> , 2020, 26, 140-150.	1.1	4
6	Preharvest Fruit Drop of Date Palm ( <i>Phoenix dactylifera</i> L.) Cv. Deglet Nour at Kimri Stage: Development, Physico-chemical Characterization, and Functional Properties. <i>International Journal of Fruit Science</i> , 2020, 20, 414-432.	1.2	11
7	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.	1.1	3
8	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.	2.9	9
9	Preharvest UV-C treatment improves the quality of spinach primary production and postharvest storage. <i>Postharvest Biology and Technology</i> , 2019, 155, 130-139.	2.9	12
10	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. <i>Australian Journal of Crop Science</i> , 2019, , 1053-1060.	0.1	3
11	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.	2.6	4
12	Effect of stevia supplementation of kale juice spheres on their quality changes during refrigerated shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2384-2392.	1.7	7
13	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. <i>Food and Bioprocess Technology</i> , 2018, 11, 561-571.	2.6	30
14	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, 2411-2421.	1.7	34
15	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.	1.7	15
16	Nutritional and bioactive compounds of commercialized algae powders used as food supplements. <i>Food Science and Technology International</i> , 2018, 24, 172-182.	1.1	43
17	Heat treatment as postharvest tool for improving quality in extra-early nectarines. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1469-1475.	1.7	4
18	Phenolic composition profiling of Tunisian 10 varieties of common dates ( <i>Phoenix dactylifera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf e12634.	1.2	22

#	ARTICLE	IF	CITATIONS
19	Effect of Microwave and High-Pressure Processing on Quality of an Innovative Broccoli Hummus. Food and Bioprocess Technology, 2018, 11, 1464-1477.	2.6	26
20	Preservation of bioactive compounds of a green vegetable smoothie using short time "high temperature mild thermal treatment. Food Science and Technology International, 2017, 23, 46-60.	1.1	26
21	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.	1.1	21
22	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.	1.7	37
23	Effects of UV-B and UV-C combination on phenolic compounds biosynthesis in fresh-cut carrots. Postharvest Biology and Technology, 2017, 127, 99-104.	2.9	59
24	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. Food and Bioprocess Technology, 2017, 10, 491-502.	2.6	26
25	Improved quality of a vitamin B12-fortified "ready to blend"™ fresh-cut mix salad with chitosan. Food Science and Technology International, 2017, 23, 513-528.	1.1	9
26	Postharvest treatments to control physiological and pathological disorders in lemon fruit. Food Packaging and Shelf Life, 2017, 14, 34-39.	3.3	9
27	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.	1.7	2
28	Improving quality of an innovative pea puree by high hydrostatic pressure. Journal of the Science of Food and Agriculture, 2017, 97, 4362-4369.	1.7	14
29	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.	2.7	39
30	Deficit irrigation strategies enhance health-promoting compounds through the intensification of specific enzymes in early peaches. Journal of the Science of Food and Agriculture, 2016, 96, 1803-1813.	1.7	24
31	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. Food Chemistry, 2016, 209, 302-311.	4.2	22
32	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.	1.1	2
33	Semi-industrial microwave treatments positively affect the quality of orange-colored smoothies. Journal of Food Science and Technology, 2016, 53, 3695-3703.	1.4	13
34	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.	1.4	29
35	Natural additives to preserve quality and improve nutritional value of fresh-cut nectarine. Food Science and Technology International, 2016, 22, 429-439.	1.1	10
36	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.	1.4	43

#	ARTICLE	IF	CITATIONS
37	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. Food and Bioprocess Technology, 2016, 9, 137-146.	2.6	35
38	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.	0.5	5
39	Chemical quality parameters and bioactive compound content of brazilian berries. Food Science and Technology, 2015, 35, 502-508.	0.8	2
40	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.	1.7	20
41	Quality changes of fresh-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.	1.7	22
42	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. Food Science and Technology International, 2015, 21, 547-556.	1.1	10
43	Nutritional quality changes throughout shelf-life of fresh-cut kailan-hybrid and "Parthenon"™ broccoli as affected by temperature and atmosphere composition. Food Science and Technology International, 2015, 21, 14-23.	1.1	11
44	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.	2.1	48
45	Combined sustainable sanitising treatments to reduce Escherichia coli and Salmonella Enteritidis growth on fresh-cut kailan-hybrid broccoli. Food Control, 2015, 47, 312-317.	2.8	39
46	Conventional and emergent sanitizers decreased Ectomyeloid ceratoniae infestation and maintained quality of date palm after shelf-life. Postharvest Biology and Technology, 2014, 87, 33-41.	2.9	35
47	Minimal Processing of Fresh Fruit, Vegetables, and Juices. , 2014, , 583-597.		18
48	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.	2.5	32
49	Quality of tomato slices disinfected with ozonated water. Food Science and Technology International, 2014, 20, 227-235.	1.1	29
50	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.	2.7	30
51	Effect of sustained deficit irrigation on physicochemical properties, bioactive compounds and postharvest life of pomegranate fruit (cv. "Mollar de Elche"™). Postharvest Biology and Technology, 2013, 86, 171-180.	2.9	38
52	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. Food and Bioprocess Technology, 2013, 6, 2135-2149.	2.6	67
53	Shelf-life and quality attributes in fresh-cut Galia melon combined with fruit juices. LWT - Food Science and Technology, 2013, 50, 343-348.	2.5	19
54	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. Food Research International, 2013, 53, 403-408.	2.9	6

#	ARTICLE	IF	CITATIONS
55	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. <i>Journal of Functional Foods</i> , 2013, 5, 133-143.	1.6	51
56	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. <i>LWT - Food Science and Technology</i> , 2013, 50, 298-305.	2.5	29
57	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.	2.5	42
58	Combination of electrolysed water, UV-C and superatmospheric O <sub>2</sub> packaging for improving fresh-cut broccoli quality. <i>Postharvest Biology and Technology</i> , 2013, 76, 125-134.	2.9	54
59	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, 1162-1168.	1.7	35
60	The suitability of three Galia melon cultivars and different types of cuts for the fresh-cut industry. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3826-3831.	1.7	11
61	Combined effect of UV-C pretreatment and high oxygen packaging for keeping the quality of fresh-cut Tatsoi baby leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 115-121.	2.7	40
62	Chlorine dioxide and chlorine effectiveness to prevent <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> cross-contamination on fresh-cut Red Chard. <i>Food Control</i> , 2012, 23, 325-332.	2.8	107
63	Acidified sodium chlorite optimisation assessment to improve quality of fresh-cut tatsoi baby leaves. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 877-885.	1.7	12
64	Innovative active modified atmosphere packaging improves overall quality of fresh-cut red chard baby leaves. <i>LWT - Food Science and Technology</i> , 2011, 44, 1422-1428.	2.5	32
65	Improving the quality of fresh-cut melon through inactivation of degradative oxidase and pectinase enzymatic activities by UV-C treatment. <i>International Journal of Food Science and Technology</i> , 2011, 46, 463-468.	1.3	28
66	Calcium salts and heat treatment for quality retention of fresh-cut "Galia" melon. <i>Postharvest Biology and Technology</i> , 2011, 62, 77-84.	2.9	58
67	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut Bimi® broccoli. <i>Postharvest Biology and Technology</i> , 2011, 62, 327-337.	2.9	87
68	Survival and distribution of <i>Escherichia coli</i> on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. <i>International Journal of Food Microbiology</i> , 2011, 151, 216-222.	2.1	88
69	Low UV-C illumination for keeping overall quality of fresh-cut watermelon. <i>Postharvest Biology and Technology</i> , 2010, 55, 114-120.	2.9	142
70	UV-C doses to reduce pathogen and spoilage bacterial growth in vitro and in baby spinach. <i>Postharvest Biology and Technology</i> , 2010, 56, 223-231.	2.9	114
71	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, 1089-1097.	1.7	42
72	Distribution of degradative enzymatic activities in the mesocarp of two melon groups. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1016-1023.	1.3	4



#	ARTICLE	IF	CITATIONS
91	Improved keeping quality of minimally fresh processed celery sticks by modified atmosphere packaging. LWT - Food Science and Technology, 2005, 38, 323-329.	2.5	44
92	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.	2.9	158
93	Controlled atmospheres enhance postharvest green celery quality. Postharvest Biology and Technology, 2004, 34, 203-209.	2.9	28
94	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.	1.6	51
95	Keeping quality and safety of minimally fresh processed melon. European Food Research and Technology, 2003, 216, 494-499.	1.6	51
96	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.	2.4	76
97	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.	0.8	55
98	Interactions among cooling, fungicide and postharvest ripening temperature on peaches. International Journal of Refrigeration, 2000, 23, 457-465.	1.8	20
99	Thermal postharvest treatments for improving pomegranate quality and shelf life. Postharvest Biology and Technology, 2000, 18, 245-251.	2.9	93
100	EFFECT OF INTERMITTENT WARMING AND MODIFIED ATMOSPHERE PACKAGING ON COLOR DEVELOPMENT OF PEACHES. Journal of Food Quality, 1998, 21, 53-69.	1.4	7
101	Physiological responses of tomato fruit to cyclic intermittent temperature regimes. Postharvest Biology and Technology, 1998, 14, 283-296.	2.9	34
102	Colour and anthocyanin stability of red raspberry jam. Journal of the Science of Food and Agriculture, 1998, 78, 565-573.	1.7	85
103	Chilling injuries in peaches during conventional and intermittent warming storage. International Journal of Refrigeration, 1998, 21, 265-272.	1.8	13
104	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. Journal of Agricultural and Food Chemistry, 1997, 45, 583-589.	2.4	135
105	Quality changes in pomegranates during ripening and cold storage. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 481-485.	0.7	28
106	Controlled atmosphere storage of pomegranate. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 33-37.	0.7	48
107	QUALITY ATTRIBUTES, PECTOLYTIC ENZYME ACTIVITIES AND PHYSIOLOGICAL CHANGES DURING POSTHARVEST RIPENING OF NECTARINE. Journal of Food Quality, 1996, 19, 491-503.	1.4	3
108	Changes in pomegranate juice pigmentation during ripening. Journal of the Science of Food and Agriculture, 1995, 68, 77-81.	1.7	143

#	ARTICLE	IF	CITATIONS
109	Influence of fungicide treatment and storage conditions on mould and yeast activity on "Satsuma" mandarin. International Journal of Refrigeration, 1995, 18, 63-66.	1.8	7
110	Intermittent Warming Reduces Chilling Injury and Decay of Tomato Fruit. Journal of Food Science, 1994, 59, 1053-1056.	1.5	49
111	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety. , 0, , .		13