# MarÃ-a I Gil

List of Publications by Year
in descending order

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|---|---|---|---|
| 224 papers | 16,587 citations | 14644 66 h-index | 17090 122 g-index |
| 231 all docs | 231 docs citations | 231 times ranked | 13309 citing authors |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 1 | Antioxidant Activity of Pomegranate Juice and Its Relationship with Phenolic Composition and Processing. Journal of Agricultural and Food Chemistry, 2000, 48, 4581-4589. | 2.4 | 1,957 |
| 2 | Antioxidant Capacities, Phenolic Compounds, Carotenoids, and Vitamin C Contents of Nectarine, Peach, and Plum Cultivars from California. Journal of Agricultural and Food Chemistry, 2002, 50, 4976-4982. | 2.4 | 679 |
| 3 | Fresh-cut product sanitation and wash water disinfection: Problems and solutions. International Journal of Food Microbiology, 2009, 134, 37-45. | 2.1 | 649 |
| 4 | HPLCâ^'DADâ^'ESIMS Analysis of Phenolic Compounds in Nectarines, Peaches, and Plums. Journal of Agricultural and Food Chemistry, 2001, 49, 4748-4760. | 2.4 | 594 |
| 5 | Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. Food Chemistry, 2008, 108, 1028-1038. | 4.2 | 427 |
| 6 | Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper (Capsicum annuumL.). Journal of Agricultural and Food Chemistry, 2004, 52, 3861-3869. | 2.4 | 417 |
| 7 | Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and) Tj ETQq1 1 0.784314 rgBT /Overlock | 2.4 | 340 |
| 8 | Quality Changes and Nutrient Retention in Fresh-Cut versus Whole Fruits during Storage. Journal of Agricultural and Food Chemistry, 2006, 54, 4284-4296. | 2.4 | 290 |
| 9 | Changes in Strawberry Anthocyanins and Other Polyphenols in Response to Carbon Dioxide Treatments. Journal of Agricultural and Food Chemistry, 1997, 45, 1662-1667. | 2.4 | 256 |
| 10 | In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. Journal of Agricultural and Food Chemistry, 2001, 49, 1035-1041. | 2.4 | 239 |
| 11 | HPLC-MS Analysis of Proanthocyanidin Oligomers and Other Phenolics in 15 Strawberry Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 3916-3926. | 2.4 | 226 |
| 12 | Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. Critical Reviews in Food Science and Nutrition, 2015, 55, 453-468. | 5.4 | 226 |
| 13 | Phenolic Compounds and Related Enzymes Are Not Rate-Limiting in Browning Development of Fresh-Cut Potatoes. Journal of Agricultural and Food Chemistry, 2002, 50, 3015-3023. | 2.4 | 219 |
| 14 | Ozonated Water Extends the Shelf Life of Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2005, 53, 5654-5663. | 2.4 | 217 |
| 15 | Minimal processing for healthy traditional foods. Trends in Food Science and Technology, 2006, 17, 513-519. | 7.8 | 194 |
| 16 | Effect of Processing Techniques at Industrial Scale on Orange Juice Antioxidant and Beneficial Health Compounds. Journal of Agricultural and Food Chemistry, 2002, 50, 5107-5114. | 2.4 | 171 |
| 17 | Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. Postharvest Biology and Technology, 2006, 42, 86-97. | 2.9 | 165 |
| 18 | Phenolic Metabolites in Red Pigmented Lettuce (Lactuca sativa). Changes with Minimal Processing and Cold Storage. Journal of Agricultural and Food Chemistry, 1997, 45, 4249-4254. | 2.4 | 163 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Role of commercial sanitizers and washing systems on epiphytic microorganisms and sensory quality of fresh-cut escarole and lettuce. Postharvest Biology and Technology, 2008, 49, 155-163. | 2.9 | 162 |
| 20 | A Comparative Study of Flavonoid Compounds, Vitamin C, and Antioxidant Properties of Baby Leaf Brassicaceae Species. Journal of Agricultural and Food Chemistry, 2008, 56, 2330-2340. | 2.4 | 162 |
| 21 | Carotenoids from New Apricot (Prunus armeniacaL.) Varieties and Their Relationship with Flesh and Skin Color. Journal of Agricultural and Food Chemistry, 2005, 53, 6368-6374. | 2.4 | 161 |
| 22 | Prevention of Escherichia coli cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. International Journal of Food Microbiology, 2009, 133, 167-171. | 2.1 | 161 |
| 23 | Changes in pomegranate juice pigmentation during ripening. Journal of the Science of Food and Agriculture, 1995, 68, 77-81. | 1.7 | 143 |
| 24 | Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. Journal of Agricultural and Food Chemistry, 2002, 50, 5891-5896. | 2.4 | 142 |
| 25 | Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. Food Microbiology, 2008, 25, 809-814. | 2.1 | 141 |
| 26 | Effect of different sanitizers on microbial and sensory quality of fresh-cut potato strips stored under modified atmosphere or vacuum packaging. Postharvest Biology and Technology, 2005, 37, 37-46. | 2.9 | 136 |
| 27 | 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 |
| 28 | Growth and bacteriocin production by lactic acid bacteria in vegetable broth and their effectiveness at reducing Listeria monocytogenes in vitro and in fresh-cut lettuce. Food Microbiology, 2007, 24, 759-766. | 2.1 | 134 |
| 29 | Suitability of aqueous chlorine dioxide versus sodium hypochlorite as an effective sanitizer for preserving quality of fresh-cut lettuce while avoiding by-product formation. Postharvest Biology and Technology, 2010, 55, 53-60. | 2.9 | 132 |
| 30 | Cross-contamination of fresh-cut lettuce after a short-term exposure during pre-washing cannot be controlled after subsequent washing with chlorine dioxide or sodium hypochlorite. Food Microbiology, 2010, 27, 199-204. | 2.1 | 131 |
| 31 | Low oxygen levels and light exposure affect quality of fresh-cut Romaine lettuce. Postharvest Biology and Technology, 2011, 59, 34-42. | 2.9 | 131 |
| 32 | Comparative study of six pear cultivars in terms of their phenolic and vitamin C contents and antioxidant capacity. Journal of the Science of Food and Agriculture, 2003, 83, 995-1003. | 1.7 | 128 |
| 33 | Induction of Antioxidant Flavonol Biosynthesis in Fresh-Cut Potatoes. Effect of Domestic Cooking. Journal of Agricultural and Food Chemistry, 2002, 50, 5925-5931. | 2.4 | 127 |
| 34 | Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. Journal of Agricultural and Food Chemistry, 1995, 43, 2833-2838. | 2.4 | 121 |
| 35 | Characterization and Quantitation of Phenolic Compounds in New Apricot (Prunus armeniacaL.) Varieties. Journal of Agricultural and Food Chemistry, 2005, 53, 9544-9552. | 2.4 | 118 |
| 36 | Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. Food Chemistry, 1997, 60, 79-84. | 4.2 | 116 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Keeping quality of fresh-cut tomato. Postharvest Biology and Technology, 1999, 17, 153-162. | 2.9 | 113 |
| 38 | Impact of combined postharvest treatments (UV-C light, gaseous O3, superatmospheric O2 and high) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2007, 46, 201-211. | 2.9 | 112 |
| 39 | An HPLc technique for flavonoid analysis in honey. Journal of the Science of Food and Agriculture, 1991, 56, 49-56. | 1.7 | 109 |
| 40 | Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. â€˜Superior' White Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 4222-4228. | 2.4 | 108 |
| 41 | Elimination by ozone of Shigella sonnei in shredded lettuce and water. Food Microbiology, 2007, 24, 492-499. | 2.1 | 108 |
| 42 | Quality improvement of Pleurotus mushrooms by modified atmosphere packaging and moisture absorbers. Postharvest Biology and Technology, 2003, 28, 169-179. | 2.9 | 106 |
| 43 | Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (Beta vulgarisSubspeciescycla). Journal of Agricultural and Food Chemistry, 1998, 46, 2007-2012. | 2.4 | 104 |
| 44 | Generation of trihalomethanes with chlorine-based sanitizers and impact on microbial, nutritional and sensory quality of baby spinach. Postharvest Biology and Technology, 2013, 85, 210-217. | 2.9 | 101 |
| 45 | Impact of Wash Water Quality on Sensory and Microbial Quality, Including Escherichia coli Cross-Contamination, of Fresh-Cut Escarole. Journal of Food Protection, 2008, 71, 2514-2518. | 0.8 | 100 |
| 46 | Baby-leaf and multi-leaf of green and red lettuces are suitable raw materials for the fresh-cut industry. Postharvest Biology and Technology, 2012, 63, 1-10. | 2.9 | 95 |
| 47 | Edible coatings containing chitosan and moderate modified atmospheres maintain quality and enhance phytochemicals of carrot sticks. Postharvest Biology and Technology, 2009, 51, 364-370. | 2.9 | 94 |
| 48 | Minimum free chlorine residual level required for the inactivation of Escherichia coli O157:H7 and trihalomethane generation during dynamic washing of fresh-cut spinach. Food Control, 2014, 42, 132-138. | 2.8 | 92 |
| 49 | Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 40-44. | 0.7 | 91 |
| 50 | Controlled atmosphere preserves quality and phytonutrients in wild rocket (Diplotaxis tenuifolia). Postharvest Biology and Technology, 2006, 40, 26-33. | 2.9 | 91 |
| 51 | Effect of Carbon Dioxide on Anthocyanins, Phenylalanine Ammonia Lyase and Glucosyltransferase in the Arils of Stored Pomegranates. Journal of the American Society for Horticultural Science, 1998, 123, 136-140. | 0.5 | 91 |
| 52 | A chemotaxonomic study of flavonoids from european teucrium species. Phytochemistry, 1986, 25, 2811-2816. | 1.4 | 90 |
| 53 | Ready-to-eat vegetables: Current problems and potential solutions to reduce microbial risk in the production chain. LWT - Food Science and Technology, 2017, 85, 284-292. | 2.5 | 90 |
| 54 | Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Maturation. Journal of Agricultural and Food Chemistry, 2005, 53, 8618-8623. | 2.4 | 89 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | RevisiÃ³n: El pardeamiento enzimÃ¡tico en frutas y hortalizas mÃnimamente procesadas Review: Enzymatic browning in minimally processed fruit and vegetables. Food Science and Technology International, 1998, 4, 377-389. | 1.1 | 87 |
| 56 | Electrochemical disinfection: An efficient treatment to inactivate Escherichia coli O157:H7 in process wash water containing organic matter. Food Microbiology, 2012, 30, 146-156. | 2.1 | 85 |
| 57 | Vitamin C retention in fresh-cut potatoes. Postharvest Biology and Technology, 2002, 26, 75-84. | 2.9 | 83 |
| 58 | Quorum sensing inhibitory and antimicrobial activities of honeys and the relationship with individual phenolics. Food Chemistry, 2009, 115, 1337-1344. | 4.2 | 83 |
| 59 | Quality changes in fresh cut tomato as affected by modified atmosphere packaging. Postharvest Biology and Technology, 2002, 25, 199-207. | 2.9 | 82 |
| 60 | Sensory quality, bioactive constituents and microbiological quality of green and red fresh-cut lettuces (Lactuca sativa L.) are influenced by soil and soilless agricultural production systems. Postharvest Biology and Technology, 2012, 63, 16-24. | 2.9 | 77 |
| 61 | Potential of Electrolyzed Water as an Alternative Disinfectant Agent in the Fresh-Cut Industry. Food and Bioprocess Technology, 2015, 8, 1336-1348. | 2.6 | 75 |
| 62 | Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. Phytochemistry, 1992, 31, 3097-3102. | 1.4 | 71 |
| 63 | Distribution of 6-hydroxy-, 6-methoxy- and 8-hydroxyflavone glycosides in the labiatae, the scrophulariaceae and related families. Phytochemistry, 1988, 27, 2631-2645. | 1.4 | 70 |
| 64 | Should chlorate residues be of concern in fresh-cut salads?. Food Control, 2016, 60, 416-421. | 2.8 | 70 |
| 65 | Short postharvest storage under low relative humidity improves quality and shelf life of minimally processed baby spinach (Spinacia oleracea L.). Postharvest Biology and Technology, 2012, 67, 1-9. | 2.9 | 69 |
| 66 | Off-odour development in modified atmosphere packaged baby spinach is an unresolved problem. Postharvest Biology and Technology, 2013, 75, 75-85. | 2.9 | 69 |
| 67 | Effect of Regulated Deficit Irrigation and Crop Load on the Antioxidant Compounds of Peaches. Journal of Agricultural and Food Chemistry, 2008, 56, 3601-3608. | 2.4 | 68 |
| 68 | Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. Metabolomics, 2016, 12, 1. | 1.4 | 66 |
| 69 | Separation of honey flavonoids by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 1994, 669, 268-274. | 1.8 | 65 |
| 70 | Influence of Industrial Processing on Orange Juice Flavanone Solubility and Transformation to Chalcones under Gastrointestinal Conditions. Journal of Agricultural and Food Chemistry, 2003, 51, 3024-3028. | 2.4 | 65 |
| 71 | Identification of New Flavonoid Glycosides and Flavonoid Profiles To Characterize Rocket Leafy Salads (Eruca vesicariaandDiplotaxis tenuifolia). Journal of Agricultural and Food Chemistry, 2007, 55, 1356-1363. | 2.4 | 64 |
| 72 | Browning susceptibility of minimally processed Baby and Romaine lettuces. European Food Research and Technology, 1999, 209, 52-56. | 1.6 | 63 |

| # | Article | IF | Citations |
|---|---|---|---|
| 73 | Minimally Processed Pomegranate Seeds. LWT - Food Science and Technology, 1996, 29, 708-713. | 2.5 | 62 |
| 74 | Weather Variability Influences Color and Phenolic Content of Pigmented Baby Leaf Lettuces throughout the Season. Journal of Agricultural and Food Chemistry, 2015, 63, 1673-1681. | 2.4 | 62 |
| 75 | Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. Food Research International, 1996, 29, 389-395. | 2.9 | 60 |
| 76 | Polyphenolic compounds of Mediterranean Lamiaceae and investigation of orientational effects on Acanthoscelides obtectus (Say). Journal of Stored Products Research, 2004, 40, 395-408. | 1.2 | 59 |
| 77 | Antioxidant phenolic metabolites from fruit and vegetables and changes during postharvest storage and processing. Studies in Natural Products Chemistry, 2000, 23, 739-795. | 0.8 | 58 |
| 78 | Flavonoid patterns of French honeys with different floral origin. Apidologie, 1995, 26, 53-60. | 0.9 | 57 |
| 79 | Minimal Processing and Modified Atmosphere Packaging Effects on Pigmentation of Pomegranate Seeds. Journal of Food Science, 1996, 61, 161-164. | 1.5 | 57 |
| 80 | Respiration rate response of four baby leaf Brassica species to cutting at harvest and fresh-cut washing. Postharvest Biology and Technology, 2008, 47, 382-388. | 2.9 | 57 |
| 81 | Assessment of microbial risk factors and impact of meteorological conditions during production of baby spinach in the Southeast of Spain. Food Microbiology, 2015, 49, 173-181. | 2.1 | 56 |
| 82 | POSTHARVEST PHYSIOLOGY AND QUALITY MAINTENANCE OF FRESH-CUT PEARS. Acta Horticulturae, 1998, , 231-236. | 0.1 | 54 |
| 83 | Effects of water stress and rootstocks on fruit phenolic composition and physical/chemical quality in Suncrest peach. Annals of Applied Biology, 2011, 158, 226-233. | 1.3 | 54 |
| 84 | Physiological, phytochemical and structural changes of multiâ€leaf lettuce caused by salt stress. Journal of the Science of Food and Agriculture, 2014, 94, 1592-1599. | 1.7 | 53 |
| 85 | Safety assessment of greenhouse hydroponic tomatoes irrigated with reclaimed and surface water. International Journal of Food Microbiology, 2014, 191, 97-102. | 2.1 | 52 |
| 86 | Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. Food Packaging and Shelf Life, 2017, 14, 2-11. | 3.3 | 51 |
| 87 | The effect of storage temperatures on vitamin C and phenolics content of artichoke (Cynara scolymus) Tj ETQq1 1 0.784314 rgBT /Ov | 2.7 | 50 |
| 88 | Antioxidant compounds in green and red peppers as affected by irrigation frequency, salinity and nutrient solution composition. Journal of the Science of Food and Agriculture, 2009, 89, 1352-1359. | 1.7 | 50 |
| 89 | Optimization and validation of a PMA qPCR method for Escherichia coli quantification in primary production. Food Control, 2016, 62, 150-156. | 2.8 | 50 |
| 90 | Soil chemical properties, leaf mineral status and crop production in a lemon tree orchard irrigated with two types of wastewater. Agricultural Water Management, 2012, 109, 54-60. | 2.4 | 49 |

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|---|---|---|---|
| 91 | The distribution of methylated flavones in the Lamiaceae. Biochemical Systematics and Ecology, 1988, 16, 43-46. | 0.6 | 48 |
| 92 | Inhibition of Browning of Harvested Head Lettuce. Journal of Food Science, 1996, 61, 314-316. | 1.5 | 48 |
| 93 | Long-term deficit and excess of irrigation influences quality and browning related enzymes and phenolic metabolism of fresh-cut iceberg lettuce (Lactuca sativa L.). Postharvest Biology and Technology, 2012, 73, 37-45. | 2.9 | 47 |
| 94 | Microbial and chemical characterization of commercial washing lines of fresh produce highlights the need for process water control. Innovative Food Science and Emerging Technologies, 2019, 51, 211-219. | 2.7 | 46 |
| 95 | LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2017, 65, 4526-4535. | 2.4 | 45 |
| 96 | Microbial safety considerations of flooding in primary production of leafy greens: A case study. Food Research International, 2015, 68, 62-69. | 2.9 | 44 |
| 97 | Effect of Ozone on the Inactivation of Yersinia enterocolitica and the Reduction of Natural Flora on Potatoes. Journal of Food Protection, 2006, 69, 2357-2363. | 0.8 | 43 |
| 98 | Preharvest and postharvest factors related to off-odours of fresh-cut iceberg lettuce. Postharvest Biology and Technology, 2013, 86, 463-471. | 2.9 | 42 |
| 99 | Modeling growth of Escherichia coli O157:H7 in fresh-cut lettuce treated with neutral electrolyzed water and under modified atmosphere packaging. International Journal of Food Microbiology, 2014, 177, 1-8. | 2.1 | 42 |
| 100 | Effects of salt stress on physiological and postharvest quality characteristics of different Iranian genotypes of basil. Horticulture Environment and Biotechnology, 2015, 56, 777-785. | 0.7 | 42 |
| 101 | Bioactive compounds in lettuce: Highlighting the benefits to human health and impacts of preharvest and postharvest practices. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4-45. | 5.9 | 41 |
| 102 | Impact of Organic Soil Amendments on Phytochemicals and Microbial Quality of Rocket Leaves (Eruca) Tj ETQq0 0 0 rgBT /Overlock 10 T | 2.4 | 40 |
| 103 | Modified atmosphere (MA) prevents browning of fresh-cut romaine lettuce through multi-target effects related to phenolic metabolism. Postharvest Biology and Technology, 2016, 119, 84-93. | 2.9 | 40 |
| 104 | Correlation between E.Âcoli levels and the presence of foodborne pathogens in surface irrigation water: Establishment of a sampling program. Water Research, 2018, 128, 226-233. | 5.3 | 39 |
| 105 | Modelling growth of Escherichia coli O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging. Food Microbiology, 2013, 33, 131-138. | 2.1 | 38 |
| 106 | Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with E. coli o157:H7. Food Control, 2013, 29, 42-48. | 2.8 | 38 |
| 107 | Postharvest treatment of table grapes with ultraviolet-C and chitosan coating preserves quality and increases stilbene content. Postharvest Biology and Technology, 2015, 105, 51-57. | 2.9 | 38 |
| 108 | Impact of chlorine dioxide disinfection of irrigation water on the epiphytic bacterial community of baby spinach and underlying soil. PLoS ONE, 2018, 13, e0199291. | 1.1 | 38 |

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|---|---|---|---|
| 109 | Occurrence of enteric viruses in reclaimed and surface irrigation water: relationship with microbiological and physicochemical indicators. Journal of Applied Microbiology, 2016, 121, 1180-1188. | 1.4 | 37 |
| 110 | Quantitative contamination assessment of Escherichia coli in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. International Journal of Food Microbiology, 2017, 257, 238-246. | 2.1 | 37 |
| 111 | Heterogeneous Photocatalytic Disinfection of Wash Waters from the Fresh-Cut Vegetable Industry. Journal of Food Protection, 2008, 71, 286-292. | 0.8 | 36 |
| 112 | The California, ABCD, and Unified ABCD2 Risk Scores and the Presence of Acute Ischemic Lesions on Diffusion-Weighted Imaging in TIA Patients. Stroke, 2009, 40, 2229-2232. | 1.0 | 36 |
| 113 | Influence of preharvest application of fungicides on the postharvest quality of tomato (Solanum) Tj ETQq1 1 0.784314 rgBT /Overloc | 2.9 | 36 |
| 114 | Influence of modified atmosphere packaging on quality, vitamin C and phenolic content of artichokes ( Cynara scolymus L.). European Food Research and Technology, 2002, 215, 21-27. | 1.6 | 34 |
| 115 | Comparison of industrial precooling systems for minimally processed baby spinach. Postharvest Biology and Technology, 2015, 102, 1-8. | 2.9 | 34 |
| 116 | Chlorate uptake during washing is influenced by product type and cut piece size, as well as washing time and wash water content. Postharvest Biology and Technology, 2019, 151, 45-52. | 2.9 | 34 |
| 117 | Modified-atmosphere packaging of minimally processed "Lollo Rosso" ( Lactuca sativa ). European Food Research and Technology, 1998, 206, 350-354. | 0.6 | 33 |
| 118 | Growing season climates affect quality of fresh-cut lettuce. Postharvest Biology and Technology, 2017, 123, 60-68. | 2.9 | 32 |
| 119 | Influence of cultivar, maturity stage and geographical location on the juice pigmentation of Tunisian pomegranates. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 361-364. | 0.7 | 31 |
| 120 | Operational limits of sodium hypochlorite for different fresh produce wash water based on microbial inactivation and disinfection by-products (DBPs). Food Control, 2019, 104, 300-307. | 2.8 | 31 |
| 121 | Impact of solar radiation exposure on phyllosphere bacterial community of red-pigmented baby leaf lettuce. Food Microbiology, 2017, 66, 77-85. | 2.1 | 30 |
| 122 | Improving the keeping quality of pomegranate fruit by intermittent warming. European Food Research and Technology, 1998, 207, 316-321. | 0.6 | 29 |
| 123 | Effect of deficit irrigation on the postharvest quality of different genotypes of basil including purple and green Iranian cultivars and a Genovese variety. Postharvest Biology and Technology, 2015, 100, 127-135. | 2.9 | 29 |
| 124 | Impact of relative humidity, inoculum carrier and size, and native microbiota on Salmonella ser. Typhimurium survival in baby lettuce. Food Microbiology, 2018, 70, 155-161. | 2.1 | 29 |
| 125 | Quality changes in pomegranates during ripening and cold storage. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 481-485. | 0.7 | 28 |
| 126 | Chlorination management in commercial fresh produce processing lines. Food Control, 2019, 106, 106760. | 2.8 | 28 |

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|---|---|---|---|
| 127 | Disinfection by-products generated by sodium hypochlorite and electrochemical disinfection in different process wash water and fresh-cut products and their reduction by activated carbon. Food Control, 2019, 100, 46-52. | 2.8 | 28 |
| 128 | Strategies for mitigating chlorinated disinfection byproducts in wastewater treatment plants. Chemosphere, 2022, 288, 132583. | 4.2 | 28 |
| 129 | Analysis of phenolic compounds in Spanish red wines by capillary zone electrophoresis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 200, 278-281. | 0.7 | 27 |
| 130 | A novel electrochemical device as a disinfection system to maintain water quality during washing of ready to eat fresh produce. Food Control, 2017, 71, 242-247. | 2.8 | 27 |
| 131 | Detection and Quantification Methods for Viable but Non-culturable (VBNC) Cells in Process Wash Water of Fresh-Cut Produce: Industrial Validation. Frontiers in Microbiology, 2020, 11, 673. | 1.5 | 27 |
| 132 | Distribution of flavonoid aglycones and glycosides in Sideritis species from the canary islands and madeira. Phytochemistry, 1993, 34, 227-232. | 1.4 | 26 |
| 133 | Optimum controlled atmospheres minimise respiration rate and quality losses while increase phenolic compounds of baby carrots. LWT - Food Science and Technology, 2011, 44, 277-283. | 2.5 | 26 |
| 134 | Cross-contamination of Escherichia coli O157:H7 is inhibited by electrolyzed water combined with salt under dynamic conditions of increasing organic matter. Food Microbiology, 2015, 46, 471-478. | 2.1 | 25 |
| 135 | Microbial Quality and Bioactive Constituents of Sweet Peppers from Sustainable Production Systems. Journal of Agricultural and Food Chemistry, 2008, 56, 11334-11341. | 2.4 | 24 |
| 136 | Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2019, 67, 5908-5917. | 2.4 | 24 |
| 137 | Recent progress on the management of the industrial washing of fresh produce with a focus on microbiological risks. Current Opinion in Food Science, 2021, 38, 46-51. | 4.1 | 24 |
| 138 | Flavonoid Aglycones and Glycosides from Teucrium gnaphalodes. Journal of Natural Products, 1985, 48, 859-860. | 1.5 | 23 |
| 139 | Inhibition of superficial scald in apples by wounding: changes in lipids and phenolics. Postharvest Biology and Technology, 1997, 12, 203-212. | 2.9 | 23 |
| 140 | Modified atmosphere generated during storage under light conditions is the main factor responsible for the quality changes of baby spinach. Postharvest Biology and Technology, 2016, 114, 45-53. | 2.9 | 23 |
| 141 | Irrigating Lettuce with Wastewater Effluent: Does Disinfection with Chlorine Dioxide Inactivate Viruses?. Journal of Environmental Quality, 2018, 47, 1139-1145. | 1.0 | 23 |
| 142 | Potential microbial risk factors related to soil amendments and irrigation water of potato crops. Journal of Applied Microbiology, 2007, 103, 2542-2549. | 1.4 | 22 |
| 143 | Influence of nutrient solutions in an openâ€field soilless system on the quality characteristics and shelf life of freshâ€cut red and green lettuces (Lactuca sativa L.) in different seasons. Journal of the Science of Food and Agriculture, 2013, 93, 415-421. | 1.7 | 21 |
| 144 | Optimizing water management to control respiration rate and reduce browning and microbial load of fresh-cut romaine lettuce. Postharvest Biology and Technology, 2013, 80, 9-17. | 2.9 | 21 |

| # | Article | IF | Citations |
|---|---|---|---|
| 145 | Demonstration tests of irrigation water disinfection with chlorine dioxide in open field cultivation of baby spinach. Journal of the Science of Food and Agriculture, 2018, 98, 2973-2980. | 1.7 | 21 |
| 146 | Monitoring of human enteric virus and coliphages throughout water reuse system of wastewater treatment plants to irrigation endpoint of leafy greens. Science of the Total Environment, 2021, 782, 146837. | 3.9 | 21 |
| 147 | Harvest maturity indicators of leafy vegetables. Stewart Postharvest Review, 0, 8, 1-9. | 0.7 | 21 |
| 148 | Modelling of E. coli inactivation by chlorine dioxide in irrigation water. Agricultural Water Management, 2017, 192, 98-102. | 2.4 | 20 |
| 149 | Disinfection byâ€products in baby lettuce irrigated with electrolysed water. Journal of the Science of Food and Agriculture, 2018, 98, 2981-2988. | 1.7 | 20 |
| 150 | LCâ€“MS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. Postharvest Biology and Technology, 2018, 146, 9-17. | 2.9 | 20 |
| 151 | Postharvest Handling Conditions Affect Internalization of Salmonella in Baby Spinach during Washing. Journal of Food Protection, 2013, 76, 1145-1151. | 0.8 | 19 |
| 152 | Water reconditioning by high power ultrasound combined with residual chemical sanitizers to inactivate foodborne pathogens associated with fresh-cut products. Food Control, 2015, 53, 29-34. | 2.8 | 19 |
| 153 | Effect of Water Stress and Storage Time on Anthocyanins and Other Phenolics of Different Genotypes of Fresh Sweet Basil. Journal of Agricultural and Food Chemistry, 2015, 63, 9223-9231. | 2.4 | 19 |
| 154 | Monitoring generic Escherichia coli in reclaimed and surface water used in hydroponically cultivated greenhouse peppers and the influence of fertilizer solutions. Food Control, 2016, 67, 90-95. | 2.8 | 19 |
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