Mara I Gil

List of Publications by Citations

221 papers	13,646 citations	62 h-index	112 g-index
231 ext. papers	14,917 ext. citations	4.9 avg, IF	6.45 L-index

#	Paper	IF	Citations
221	Antioxidant activity of pomegranate juice and its relationship with phenolic composition and processing. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4581-9	5.7	1626
220	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, 4976-82	5.7	553
219	Fresh-cut product sanitation and wash water disinfection: problems and solutions. *International Journal of Food Microbiology*, **2009**, 134, 37-45	5.8	545
218	HPLC-DAD-ESIMS analysis of phenolic compounds in nectarines, peaches, and plums. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4748-60	5.7	510
217	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. *Food Chemistry*, **2008**, 108, 1028-38	8.5	358
216	Characterization and quantitation of antioxidant constituents of sweet pepper (Capsicum annuum L.). *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3861-9	5.7	342
215	Effect of postharvest storage and processing on the antioxidant constituents (flavonoids and vitamin C) of fresh-cut spinach. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2213-7	5.7	297
214	Quality changes and nutrient retention in fresh-cut versus whole fruits during storage. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4284-96	5.7	248
213	Changes in Strawberry Anthocyanins and Other Polyphenols in Response to Carbon Dioxide Treatments. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 1662-1667	5.7	226
212	In vitro availability of flavonoids and other phenolics in orange juice. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1035-41	5.7	200
211	Phenolic compounds and related enzymes are not rate-limiting in browning development of fresh-cut potatoes. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3015-23	5.7	194
210	HPLC-MS analysis of proanthocyanidin oligomers and other phenolics in 15 strawberry cultivars. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3916-26	5.7	188
209	Ozonated water extends the shelf life of fresh-cut lettuce. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5654-63	5.7	186
208	Minimal processing for healthy traditional foods. *Trends in Food Science and Technology*, **2006**, 17, 513-519	13.3	168
207	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, 453-68	11.5	167
206	Effect of processing techniques at industrial scale on orange juice antioxidant and beneficial health compounds. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5107-14	5.7	155
205	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	6.2	147

204	Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. *Postharvest Biology and Technology*, **2006**, 42, 86-97	6.2	146
203	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	5.7	142
202	Prevention of Escherichia coli cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. *International Journal of Food Microbiology*, **2009**, 133, 167-71	5.8	137
201	Carotenoids from new apricot (Prunus armeniaca L.) varieties and their relationship with flesh and skin color. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6368-74	5.7	133
200	A comparative study of flavonoid compounds, vitamin C, and antioxidant properties of baby leaf Brassicaceae species. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2330-40	5.7	129
199	Antioxidant capacity and phenolic content of spinach as affected by genetics and growing season. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5891-6	5.7	127
198	Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. *Food Microbiology*, **2008**, 25, 809-14	6	124
197	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 583-589	5.7	121
196	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	6.2	120
195	Changes in pomegranate juice pigmentation during ripening. *Journal of the Science of Food and Agriculture*, **1995**, 68, 77-81	4.3	119
194	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	6.2	113
193	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, 759-66	6	113
192	Low oxygen levels and light exposure affect quality of fresh-cut Romaine lettuce. *Postharvest Biology and Technology*, **2011**, 59, 34-42	6.2	112
191	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	6	107
190	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. *Food Chemistry*, **1997**, 60, 79-84	8.5	107
189	Induction of antioxidant flavonol biosynthesis in fresh-cut potatoes. Effect of domestic cooking. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5925-31	5.7	107
188	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2833-2838	5.7	106
187	Characterization and quantitation of phenolic compounds in new apricot (Prunus armeniaca L.) varieties. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9544-52	5.7	103

186	An HPLc technique for flavonoid analysis in honey. *Journal of the Science of Food and Agriculture*, **1991**, 56, 49-56	4.3	101
185	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	4.3	100
184	Impact of combined postharvest treatments (UV-C light, gaseous O3, superatmospheric O2 and high CO2) on health promoting compounds and shelf-life of strawberries. *Postharvest Biology and Technology*, **2007**, 46, 201-211	6.2	97
183	Elimination by ozone of Shigella sonnei in shredded lettuce and water. *Food Microbiology*, **2007**, 24, 492-9	6	96
182	Keeping quality of fresh-cut tomato. *Postharvest Biology and Technology*, **1999**, 17, 153-162	6.2	95
181	Comparison of ozone and UV-C treatments on the postharvest stilbenoid monomer, dimer, and trimer induction in var. 'Superior' white table grapes. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4222-8	5.7	94
180	Quality improvement of Pleurotus mushrooms by modified atmosphere packaging and moisture absorbers. *Postharvest Biology and Technology*, **2003**, 28, 169-179	6.2	93
179	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (Beta vulgaris Subspecies cycla). *Journal of Agricultural and Food Chemistry*, **1998**, 46, 2007-2012	5.7	91
178	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, 2514-8	2.5	88
177	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	6.2	84
176	A chemotaxonomic study of flavonoids from european teucrium species. *Phytochemistry*, **1986**, 25, 2811-2816	4	80
175	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	6.2	79
174	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	6.2	79
173	Edible coatings containing chitosan and moderate modified atmospheres maintain quality and enhance phytochemicals of carrot sticks. *Postharvest Biology and Technology*, **2009**, 51, 364-370	6.2	79
172	Revisi□: El pardeamiento enzim□tico en frutas y hortalizas m□imamente procesadas Review: Enzymatic browning in minimally processed fruit and vegetables. *Food Science and Technology International*, **1998**, 4, 377-389	2.6	78
171	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	2.3	76
170	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1996**, 202, 40-44		75
169	Vitamin C retention in fresh-cut potatoes. *Postharvest Biology and Technology*, **2002**, 26, 75-84	6.2	72

168	Controlled atmosphere preserves quality and phytonutrients in wild rocket (Diplotaxis tenuifolia). *Postharvest Biology and Technology*, **2006**, 40, 26-33	6.2	70
167	Antioxidant capacity and phenolic content of spinach as affected by genetics and maturation. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8618-23	5.7	69
166	Quality changes in fresh cut tomato as affected by modified atmosphere packaging. *Postharvest Biology and Technology*, **2002**, 25, 199-207	6.2	69
165	Electrochemical disinfection: an efficient treatment to inactivate Escherichia coli O157:H7 in process wash water containing organic matter. *Food Microbiology*, **2012**, 30, 146-56	6	68
164	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	5.4	65
163	Quorum sensing inhibitory and antimicrobial activities of honeys and the relationship with individual phenolics. *Food Chemistry*, **2009**, 115, 1337-1344	8.5	65
162	Should chlorate residues be of concern in fresh-cut salads?. *Food Control*, **2016**, 60, 416-421	6.2	63
161	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. *Phytochemistry*, **1992**, 31, 3097-3102	4	63
160	Distribution of 6-hydroxy-, 6-methoxy- and 8-hydroxyflavone glycosides in the labiatae, the scrophulariaceae and related families. *Phytochemistry*, **1988**, 27, 2631-2645	4	63
159	Off-odour development in modified atmosphere packaged baby spinach is an unresolved problem. *Postharvest Biology and Technology*, **2013**, 75, 75-85	6.2	62
158	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. *Journal of Chromatography A*, **1994**, 669, 268-274	4.5	60
157	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	6.2	59
156	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	6.2	59
155	Potential of Electrolyzed Water as an Alternative Disinfectant Agent in the Fresh-Cut Industry. *Food and Bioprocess Technology*, **2015**, 8, 1336-1348	5.1	57
154	Effect of regulated deficit irrigation and crop load on the antioxidant compounds of peaches. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3601-8	5.7	55
153	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. *Food Research International*, **1996**, 29, 389-395	7	54
152	Minimally Processed Pomegranate Seeds. *LWT - Food Science and Technology*, **1996**, 29, 708-713	5.4	54
151	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	6.2	53

150	Identification of new flavonoid glycosides and flavonoid profiles to characterize rocket leafy salads (Eruca vesicaria and Diplotaxis tenuifolia). *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1356-63	5.7	53
149	Influence of industrial processing on orange juice flavanone solubility and transformation to chalcones under gastrointestinal conditions. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 3024-8	5.7	53
148	Weather variability influences color and phenolic content of pigmented baby leaf lettuces throughout the season. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1673-81	5.7	51
147	Browning susceptibility of minimally processed Baby and Romaine lettuces. *European Food Research and Technology*, **1999**, 209, 52-56	3.4	51
146	Minimal Processing and Modified Atmosphere Packaging Effects on Pigmentation of Pomegranate Seeds. *Journal of Food Science*, **1996**, 61, 161-164	3.4	51
145	Flavonoid patterns of French honeys with different floral origin. *Apidologie*, **1995**, 26, 53-60	2.3	49
144	Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. *Metabolomics*, **2016**, 12, 1	4.7	49
143	Assessment of microbial risk factors and impact of meteorological conditions during production of baby spinach in the Southeast of Spain. *Food Microbiology*, **2015**, 49, 173-81	6	46
142	POSTHARVEST PHYSIOLOGY AND QUALITY MAINTENANCE OF FRESH-CUT PEARS. *Acta Horticulturae*, **1998**, 231-236	0.3	46
141	Polyphenolic compounds of Mediterranean Lamiaceae and investigation of orientational effects on Acanthoscelides obtectus (Say). *Journal of Stored Products Research*, **2004**, 40, 395-408	2.5	45
140	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	6.2	43
139	The effect of storage temperatures on vitamin C and phenolics content of artichoke (Cynara scolymus L.) heads. *Innovative Food Science and Emerging Technologies*, **2001**, 2, 199-202	6.8	43
138	Inhibition of Browning of Harvested Head Lettuce. *Journal of Food Science*, **1996**, 61, 314-316	3.4	43
137	Safety assessment of greenhouse hydroponic tomatoes irrigated with reclaimed and surface water. *International Journal of Food Microbiology*, **2014**, 191, 97-102	5.8	40
136	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	2.6	40
135	Effect of ozone on the inactivation of Yersinia enterocolitica and the reduction of natural flora on potatoes. *Journal of Food Protection*, **2006**, 69, 2357-63	2.5	39
134	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	5.9	37
133	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	5.8	36

132	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	4.3	36
131	The distribution of methylated flavones in the Lamiaceae. *Biochemical Systematics and Ecology*, **1988**, 16, 43-46	1.4	36
130	Physiological, phytochemical and structural changes of multi-leaf lettuce caused by salt stress. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1592-9	4.3	35
129	Preharvest and postharvest factors related to off-odours of fresh-cut iceberg lettuce. *Postharvest Biology and Technology*, **2013**, 86, 463-471	6.2	35
128	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. *Food Packaging and Shelf Life*, **2017**, 14, 2-11	8.2	35
127	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	6.2	34
126	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	6.2	33
125	Microbial safety considerations of flooding in primary production of leafy greens: A case study. *Food Research International*, **2015**, 68, 62-69	7	33
124	Heterogeneous photocatalytic disinfection of wash waters from the fresh-cut vegetable industry. *Journal of Food Protection*, **2008**, 71, 286-92	2.5	33
123	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, 131-8	6	32
122	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, 2229-32	6.7	32
121	Antioxidant phenolic metabolites from fruit and vegetables and changes during postharvest storage and processing. *Studies in Natural Products Chemistry*, **2000**, 23, 739-795	1.5	32
120	Effects of salt stress on physiological and postharvest quality characteristics of different Iranian genotypes of basil. *Horticulture Environment and Biotechnology*, **2015**, 56, 777-785	2	31
119	Occurrence of enteric viruses in reclaimed and surface irrigation water: relationship with microbiological and physicochemical indicators. *Journal of Applied Microbiology*, **2016**, 121, 1180-8	4.7	30
118	Optimization and validation of a PMA qPCR method for Escherichia coli quantification in primary production. *Food Control*, **2016**, 62, 150-156	6.2	30
117	Modified-atmosphere packaging of minimally processed Lollo Rosso (Lactuca sativa) Phenolic metabolites and quality changes. *European Food Research and Technology*, **1998**, 206, 350-354		30
116	Correlation between E. coli levels and the presence of foodborne pathogens in surface irrigation water: Establishment of a sampling program. *Water Research*, **2018**, 128, 226-233	12.5	29
115	Influence of preharvest application of fungicides on the postharvest quality of tomato (Solanum lycopersicum L.). *Postharvest Biology and Technology*, **2012**, 72, 1-10	6.2	29

114	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	5.7	28
113	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	6.2	27
112	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	6.8	27
111	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	3.4	26
110	Impact of organic soil amendments on phytochemicals and microbial quality of rocket leaves (Eruca sativa). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8331-7	5.7	25
109	Analysis of phenolic compounds in Spanish red wines by capillary zone electrophoresis. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1995**, 200, 278-281		25
108	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		25
107	Quality changes in pomegranates during ripening and cold storage. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1996**, 202, 481-485		25
106	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	5.8	24
105	Growing season climates affect quality of fresh-cut lettuce. *Postharvest Biology and Technology*, **2017**, 123, 60-68	6.2	24
104	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	6.2	23
103	Impact of chlorine dioxide disinfection of irrigation water on the epiphytic bacterial community of baby spinach and underlying soil. *PLoS ONE*, **2018**, 13, e0199291	3.7	23
102	Comparison of industrial precooling systems for minimally processed baby spinach. *Postharvest Biology and Technology*, **2015**, 102, 1-8	6.2	23
101	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	5.4	23
100	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	6.2	22
99	Improving the keeping quality of pomegranate fruit by intermittent warming. *European Food Research and Technology*, **1998**, 207, 316-321		22
98	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	6	21
97	Distribution of flavonoid aglycones and glycosides in Sideritis species from the canary islands and madeira. *Phytochemistry*, **1993**, 34, 227-232	4	21

96	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	6.2	20
95	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	6.2	20
94	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	6.2	19
93	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	6.2	19
92	Impact of solar radiation exposure on phyllosphere bacterial community of red-pigmented baby leaf lettuce. *Food Microbiology*, **2017**, 66, 77-85	6	19
91	Flavonoid Aglycones and Glycosides from Teucrium gnaphalodes. *Journal of Natural Products*, **1985**, 48, 859-860	4.9	19
90	Harvest maturity indicators of leafy vegetables. *Stewart Postharvest Review*,8, 1-9		19
89	Chlorination management in commercial fresh produce processing lines. *Food Control*, **2019**, 106, 106760	6.2	18
88	Microbial quality and bioactive constituents of sweet peppers from sustainable production systems. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11334-41	5.7	18
87	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	6	17
86	Influence of nutrient solutions in an open-field soilless system on the quality characteristics and shelf life of fresh-cut red and green lettuces (Lactuca sativa L.) in different seasons. *Journal of the Science of Food and Agriculture*, **2013**, 93, 415-21	4.3	17
85	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	6.2	17
84	Potential microbial risk factors related to soil amendments and irrigation water of potato crops. *Journal of Applied Microbiology*, **2007**, 103, 2542-9	4.7	17
83	Disinfection by-products in baby lettuce irrigated with electrolysed water. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2981-2988	4.3	16
82	Irrigating Lettuce with Wastewater Effluent: Does Disinfection with Chlorine Dioxide Inactivate Viruses?. *Journal of Environmental Quality*, **2018**, 47, 1139-1145	3.4	16
81	Postharvest handling conditions affect internalization of Salmonella in baby spinach during washing. *Journal of Food Protection*, **2013**, 76, 1145-51	2.5	16
80	Inhibition of superficial scald in apples by wounding: changes in lipids and phenolics. *Postharvest Biology and Technology*, **1997**, 12, 203-212	6.2	16
79	Flavonoids from some Yugoslavian Micromeria species: Chemotaxonomical aspects. *Biochemical Systematics and Ecology*, **1991**, 19, 697-698	1.4	16

78	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	4.3	16
77	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, 9223-31	5.7	15
76	Disinfection Capacity of High-Power Ultrasound Against E. coli O157:H7 in Process Water of the Fresh-Cut Industry. *Food and Bioprocess Technology*, **2014**, 7, 3390-3397	5.1	15
75	Ultraviolet-C and induced stilbenes control ochratoxigenic Aspergillus in grapes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9990-6	5.7	15
74	Comprehensive evaluation of different storage conditions for the varietal screening of lettuce for fresh-cut performance. *Postharvest Biology and Technology*, **2016**, 120, 36-44	6.2	15
73	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	6.2	15
72	Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5908-5917	5.7	14
71	LC-MS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. *Postharvest Biology and Technology*, **2018**, 146, 9-17	6.2	14
70	Identification of sampling points suitable for the detection of microbial contamination in fresh-cut processing lines. *Food Control*, **2016**, 59, 841-848	6.2	13
69	Time of day for harvest and delay before processing affect the quality of minimally processed baby spinach. *Postharvest Biology and Technology*, **2015**, 110, 9-17	6.2	13
68	Hyperspectral Imaging to Evaluate the Effect of IrrigationWater Salinity in Lettuce. *Applied Sciences (Switzerland)*, **2016**, 6, 412	2.6	13
67	Suitability of chlorine dioxide as a tertiary treatment for municipal wastewater and use of reclaimed water for overhead irrigation of baby lettuce. *Food Control*, **2019**, 96, 186-193	6.2	13
66	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	6.2	12
65	L-galactono-gamma-lactone dehydrogenase aand vitamin C content in fresh-cut potatoes stored under controlled atmospheres. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4296-302	5.7	12
64	Micellar Electrokinetic Capillary Chromatography of Methylated Flavone Aglycones. *Journal of Liquid Chromatography and Related Technologies*, **1995**, 18, 3007-3019		12
63	Climatic variations influence the dynamic of epiphyte bacteria of baby lettuce. *Food Research International*, **2015**, 68, 54-61	7	11
62	Effects of oxygen-depleted atmospheres on survival and growth of Listeria monocytogenes on fresh-cut Iceberg lettuce stored at mild abuse commercial temperatures. *Food Microbiology*, **2015**, 48, 17-21	6	11
61	Two-season study of the influence of regulated deficit irrigation and reflective mulch on individual and total phenolic compounds of nectarines at harvest and during storage. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11783-9	5.7	11

60	Effect of different levels of CO2 on the antioxidant content and the polyphenol oxidase activity of Rocha pears during cold storage. *Journal of the Science of Food and Agriculture*, **2006**, 86, 509-517	4.3	11
59	Correlations between flavonoid composition and infrageneric taxonomy of some european Galeopsis species. *Phytochemistry*, **1991**, 30, 3311-3314	4	11
58	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	5.7	10
57	N-terminal pro-brain natriuretic peptide level determined at different times identifies transient ischaemic attack patients with atrial fibrillation. *European Journal of Neurology*, **2014**, 21, 679-83	6	10
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