

# Mara I Gil

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Frozen Vegetable Processing Plants Can Harbour Diverse <i>Listeria monocytogenes</i> Populations: Identification of Critical Operations by WGS. <i>Foods</i> , <b>2022</b> , 11, 1546	4.9	1
220	Bioactive compounds in lettuce: Highlighting the benefits to human health and impacts of preharvest and postharvest practices.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	7
219	Strategies for mitigating chlorinated disinfection byproducts in wastewater treatment plants. <i>Chemosphere</i> , <b>2021</b> , 132583	8.4	3
218	Practical applications of sensor-based methodologies for monitoring peracetic acid (PAA) as a disinfectant of fresh produce wash water. <i>Food Control</i> , <b>2021</b> , 121, 107632	6.2	3
217	Recent progress on the management of the industrial washing of fresh produce with a focus on microbiological risks. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 46-51	9.8	10
216	UPLC-QTOF-MS metabolomics reveals biomarkers related to browning susceptibility of fresh-cut lettuce. <i>Acta Horticulturae</i> , <b>2021</b> , 43-46	0.3	
215	Monitoring of human enteric virus and coliphages throughout water reuse system of wastewater treatment plants to irrigation endpoint of leafy greens. <i>Science of the Total Environment</i> , <b>2021</b> , 782, 146837	10.2	8
214	Management of preharvest and postharvest factors related to quality and safety aspects of leafy vegetables. <i>Acta Horticulturae</i> , <b>2021</b> , 1-12	0.3	
213	Monitoring and control of wash water sanitation. <i>Acta Horticulturae</i> , <b>2021</b> , 75-80	0.3	
212	New standards at European Union level on water reuse for agricultural irrigation: Are the Spanish wastewater treatment plants ready to produce and distribute reclaimed water within the minimum quality requirements?. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 356, 109352	5.8	7
211	Peroxyacetic acid and chlorine dioxide unlike chlorine induce viable but non-culturable (VBNC) stage of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in wash water. <i>Food Microbiology</i> , <b>2021</b> , 100, 103866	6	3
210	CA/MA on bioactive compounds <b>2020</b> , 131-146		2
209	The impact of light on modified atmosphere storage and quality of fresh produce <b>2020</b> , 167-184		1
208	Leafy vegetables: Fresh-cut lettuce <b>2020</b> , 545-550		
207	Leafy vegetables: Fresh and fresh-cut mature spinach <b>2020</b> , 551-555		2
206	Mushrooms <b>2020</b> , 577-581		0
205	Leafy vegetables: Baby leaves <b>2020</b> , 527-536		1

204	Use of Chlorine Dioxide to Treat Recirculated Process Water in a Commercial Tomato Packinghouse: Microbiological and Chemical Risks. <i>Frontiers in Sustainable Food Systems</i> , <b>2020</b> , 4,	4.8	1
203	Detection and Quantification Methods for Viable but Non-culturable (VBNC) Cells in Process Wash Water of Fresh-Cut Produce: Industrial Validation. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 673	5.7	10
202	Chlorinated wash water and pH regulators affect chlorine gas emission and disinfection by-products. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 66, 102533	6.8	10
201	Post-process treatments are effective strategies to reduce <i>Listeria monocytogenes</i> on the surface of leafy greens: A pilot study. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 313, 108390	5.8	10
200	Critical points affecting the microbiological safety of bell peppers washed with peroxyacetic acid in a commercial packinghouse. <i>Food Microbiology</i> , <b>2020</b> , 88, 103409	6	10
199	La importancia del agua en la industria de alimentos vegetales. <i>Arbor</i> , <b>2020</b> , 196, 547	0.2	1
198	Chlorate accumulation in commercial lettuce cultivated in open field and irrigated with reclaimed water. <i>Food Control</i> , <b>2020</b> , 114, 107283	6.2	10
197	Operational limits of sodium hypochlorite for different fresh produce wash water based on microbial inactivation and disinfection by-products (DBPs). <i>Food Control</i> , <b>2019</b> , 104, 300-307	6.2	20
196	Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5908-5917	5.7	14
195	Chlorate uptake during washing is influenced by product type and cut piece size, as well as washing time and wash water content. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 151, 45-52	6.2	23
194	Chlorination management in commercial fresh produce processing lines. <i>Food Control</i> , <b>2019</b> , 106, 106766	6.2	18
193	Suitability of centrifuge water for detecting the presence of <i>Escherichia coli</i> versus finished fresh-cut lettuce testing. <i>Food Microbiology</i> , <b>2019</b> , 84, 103271	6	2
192	Chemical risks associated with ready-to-eat vegetables: quantitative analysis to estimate formation and/or accumulation of disinfection byproducts during washing. <i>EFSA Journal</i> , <b>2019</b> , 17, e170913	2.3	7
191	Untargeted metabolomics to explain browning of fresh-cut lettuce. <i>Acta Horticulturae</i> , <b>2019</b> , 653-657	0.3	
190	Postharvest research and industry implications. <i>Acta Horticulturae</i> , <b>2019</b> , 1-8	0.3	0
189	Phyllosphere microbial communities of leafy vegetables affected by irrigation water sanitation. <i>Acta Horticulturae</i> , <b>2019</b> , 393-398	0.3	
188	Suitability of chlorine dioxide as a tertiary treatment for municipal wastewater and use of reclaimed water for overhead irrigation of baby lettuce. <i>Food Control</i> , <b>2019</b> , 96, 186-193	6.2	13
187	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. <i>Food Control</i> , <b>2019</b> , 100, 46-52	6.2	15

186	Impact of weather conditions, leaf age and irrigation water disinfection on the major epiphytic bacterial genera of baby spinach grown in an open field. <i>Food Microbiology</i> , <b>2019</b> , 78, 46-52	6	10
185	Microbial and chemical characterization of commercial washing lines of fresh produce highlights the need for process water control. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 51, 211-219	6.8	27
184	Water and Wastewater Use in the Fresh Produce Industry: Food Safety and Environmental Implications <b>2018</b> , 59-76		0
183	Disinfection by-products in baby lettuce irrigated with electrolysed water. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2981-2988	4.3	16
182	Impact of relative humidity, inoculum carrier and size, and native microbiota on Salmonella ser. Typhimurium survival in baby lettuce. <i>Food Microbiology</i> , <b>2018</b> , 70, 155-161	6	17
181	Correlation between E. coli levels and the presence of foodborne pathogens in surface irrigation water: Establishment of a sampling program. <i>Water Research</i> , <b>2018</b> , 128, 226-233	12.5	29
180	Impact of chlorine dioxide disinfection of irrigation water on the epiphytic bacterial community of baby spinach and underlying soil. <i>PLoS ONE</i> , <b>2018</b> , 13, e0199291	3.7	23
179	Irrigating Lettuce with Wastewater Effluent: Does Disinfection with Chlorine Dioxide Inactivate Viruses?. <i>Journal of Environmental Quality</i> , <b>2018</b> , 47, 1139-1145	3.4	16
178	LCMS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 146, 9-17	6.2	14
177	Demonstration tests of irrigation water disinfection with chlorine dioxide in open field cultivation of baby spinach. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2973-2980	4.3	16
176	Effect of calcium and anti-browning agents on total phenols and antioxidant capability of Backham® Triumph® pears packed in modified atmosphere. <i>Acta Horticulturae</i> , <b>2018</b> , 291-300	0.3	
175	Impact of climate change and global trends on the microbial quality of leafy greens. <i>Acta Horticulturae</i> , <b>2018</b> , 51-56	0.3	
174	Electrochemical disinfection of process wash water for the fresh-cut industry. <i>Acta Horticulturae</i> , <b>2018</b> , 371-378	0.3	2
173	LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4526-4535	5.7	28
172	Ready-to-eat vegetables: Current problems and potential solutions to reduce microbial risk in the production chain. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 85, 284-292	5.4	65
171	Off-odor compounds responsible for quality loss of minimally processed baby spinach stored under MA of low O <sub>2</sub> and high CO <sub>2</sub> using GCMS and olfactometry techniques. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 129, 129-135	6.2	9
170	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 14, 2-11	8.2	35
169	Modelling of E. coli inactivation by chlorine dioxide in irrigation water. <i>Agricultural Water Management</i> , <b>2017</b> , 192, 98-102	5.9	9

168	Impact of solar radiation exposure on phyllosphere bacterial community of red-pigmented baby leaf lettuce. <i>Food Microbiology</i> , <b>2017</b> , 66, 77-85	6	19
167	Quantitative contamination assessment of Escherichia coli in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 257, 238-246	5.8	24
166	Influence of water stress and storage time on preservation of the fresh volatile profile of three basil genotypes. <i>Food Chemistry</i> , <b>2017</b> , 221, 169-177	8.5	9
165	Growing season climates affect quality of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 123, 60-68	6.2	24
164	A novel electrochemical device as a disinfection system to maintain water quality during washing of ready to eat fresh produce. <i>Food Control</i> , <b>2017</b> , 71, 242-247	6.2	22
163	Identification of sampling points suitable for the detection of microbial contamination in fresh-cut processing lines. <i>Food Control</i> , <b>2016</b> , 59, 841-848	6.2	13
162	Occurrence of enteric viruses in reclaimed and surface irrigation water: relationship with microbiological and physicochemical indicators. <i>Journal of Applied Microbiology</i> , <b>2016</b> , 121, 1180-8	4.7	30
161	Modified atmosphere (MA) prevents browning of fresh-cut romaine lettuce through multi-target effects related to phenolic metabolism. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 119, 84-93	6.2	27
160	Should chlorate residues be of concern in fresh-cut salads?. <i>Food Control</i> , <b>2016</b> , 60, 416-421	6.2	63
159	Modified atmosphere generated during storage under light conditions is the main factor responsible for the quality changes of baby spinach. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 114, 45-53	6.2	20
158	Monitoring generic Escherichia coli in reclaimed and surface water used in hydroponically cultivated greenhouse peppers and the influence of fertilizer solutions. <i>Food Control</i> , <b>2016</b> , 67, 90-95	6.2	12
157	Optimization and validation of a PMA qPCR method for Escherichia coli quantification in primary production. <i>Food Control</i> , <b>2016</b> , 62, 150-156	6.2	30
156	Hyperspectral Imaging to Evaluate the Effect of Irrigation Water Salinity in Lettuce. <i>Applied Sciences (Switzerland)</i> , <b>2016</b> , 6, 412	2.6	13
155	Food safety management system (FSMS) adjusted to the characteristics of the leafy greens production chain context in Spain. <i>Acta Horticulturae</i> , <b>2016</b> , 219-224	0.3	
154	Preharvest factors and fresh-cut quality of leafy vegetables. <i>Acta Horticulturae</i> , <b>2016</b> , 57-64	0.3	10
153	Suitability of different Escherichia coli enumeration techniques to assess the microbial quality of different irrigation water sources. <i>Food Microbiology</i> , <b>2016</b> , 58, 29-35	6	10
152	Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. <i>Metabolomics</i> , <b>2016</b> , 12, 1	4.7	49
151	Comprehensive evaluation of different storage conditions for the varietal screening of lettuce for fresh-cut performance. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 120, 36-44	6.2	15

150	Ultrasound treatments improve the microbiological quality of water reservoirs used for the irrigation of fresh produce. <i>Food Research International</i> , <b>2015</b> , 75, 140-147	7	9
149	Potential of Electrolyzed Water as an Alternative Disinfectant Agent in the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1336-1348	5.1	57
148	Postharvest treatment of table grapes with ultraviolet-C and chitosan coating preserves quality and increases stilbene content. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 105, 51-57	6.2	33
147	Effect of Water Stress and Storage Time on Anthocyanins and Other Phenolics of Different Genotypes of Fresh Sweet Basil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9223-31	5.7	15
146	Time of day for harvest and delay before processing affect the quality of minimally processed baby spinach. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 110, 9-17	6.2	13
145	Assessment of microbial risk factors and impact of meteorological conditions during production of baby spinach in the Southeast of Spain. <i>Food Microbiology</i> , <b>2015</b> , 49, 173-81	6	46
144	Microbial safety considerations of flooding in primary production of leafy greens: A case study. <i>Food Research International</i> , <b>2015</b> , 68, 62-69	7	33
143	Effect of deficit irrigation on the postharvest quality of different genotypes of basil including purple and green Iranian cultivars and a Genovese variety. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 100, 127-135	6.2	19
142	Cross-contamination of Escherichia coli O157:H7 is inhibited by electrolyzed water combined with salt under dynamic conditions of increasing organic matter. <i>Food Microbiology</i> , <b>2015</b> , 46, 471-478	6	21
141	Pre- and postharvest preventive measures and intervention strategies to control microbial food safety hazards of fresh leafy vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 453-68	11.5	167
140	PRE- AND POSTHARVEST STRATEGIES TO ENHANCE BIOACTIVE CONSTITUENTS OF FRUITS AND VEGETABLES. <i>Acta Horticulturae</i> , <b>2015</b> , 95-106	0.3	2
139	Effects of salt stress on physiological and postharvest quality characteristics of different Iranian genotypes of basil. <i>Horticulture Environment and Biotechnology</i> , <b>2015</b> , 56, 777-785	2	31
138	Comparison of industrial precooling systems for minimally processed baby spinach. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 102, 1-8	6.2	23
137	Climatic variations influence the dynamic of epiphyte bacteria of baby lettuce. <i>Food Research International</i> , <b>2015</b> , 68, 54-61	7	11
136	Water reconditioning by high power ultrasound combined with residual chemical sanitizers to inactivate foodborne pathogens associated with fresh-cut products. <i>Food Control</i> , <b>2015</b> , 53, 29-34	6.2	17
135	Weather variability influences color and phenolic content of pigmented baby leaf lettuces throughout the season. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1673-81	5.7	51
134	Effects of oxygen-depleted atmospheres on survival and growth of <i>Listeria monocytogenes</i> on fresh-cut Iceberg lettuce stored at mild abuse commercial temperatures. <i>Food Microbiology</i> , <b>2015</b> , 48, 17-21	6	11
133	N-terminal pro-brain natriuretic peptide level determined at different times identifies transient ischaemic attack patients with atrial fibrillation. <i>European Journal of Neurology</i> , <b>2014</b> , 21, 679-83	6	10

132	Physiological, phytochemical and structural changes of multi-leaf lettuce caused by salt stress. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 1592-9	4.3	35
131	Safety assessment of greenhouse hydroponic tomatoes irrigated with reclaimed and surface water. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 191, 97-102	5.8	40
130	Disinfection Capacity of High-Power Ultrasound Against E. coli O157:H7 in Process Water of the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3390-3397	5.1	15
129	Minimum free chlorine residual level required for the inactivation of Escherichia coli O157:H7 and trihalomethane generation during dynamic washing of fresh-cut spinach. <i>Food Control</i> , <b>2014</b> , 42, 132-138	6.2	79
128	Modeling growth of Escherichia coli O157:H7 in fresh-cut lettuce treated with neutral electrolyzed water and under modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 177, 1-8	5.8	36
127	Influence of nutrient solutions in an open-field soilless system on the quality characteristics and shelf life of fresh-cut red and green lettuces ( <i>Lactuca sativa</i> L.) in different seasons. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 415-21	4.3	17
126	Health Benefits from Pomegranates and Stone Fruit, Including Plums, Peaches, Apricots and Cherries <b>2013</b> , 125-167		9
125	Modelling growth of Escherichia coli O157:H7 in fresh-cut lettuce submitted to commercial process conditions: chlorine washing and modified atmosphere packaging. <i>Food Microbiology</i> , <b>2013</b> , 33, 131-8	6	32
124	Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with E. coli o157:H7. <i>Food Control</i> , <b>2013</b> , 29, 42-48	6.2	34
123	Generation of trihalomethanes with chlorine-based sanitizers and impact on microbial, nutritional and sensory quality of baby spinach. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 85, 210-217	6.2	84
122	Preharvest and postharvest factors related to off-odours of fresh-cut iceberg lettuce. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 86, 463-471	6.2	35
121	Optimizing water management to control respiration rate and reduce browning and microbial load of fresh-cut romaine lettuce. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 80, 9-17	6.2	19
120	Off-odour development in modified atmosphere packaged baby spinach is an unresolved problem. <i>Postharvest Biology and Technology</i> , <b>2013</b> , 75, 75-85	6.2	62
119	Postharvest handling conditions affect internalization of Salmonella in baby spinach during washing. <i>Journal of Food Protection</i> , <b>2013</b> , 76, 1145-51	2.5	16
118	Baby-leaf and multi-leaf of green and red lettuces are suitable raw materials for the fresh-cut industry. <i>Postharvest Biology and Technology</i> , <b>2012</b> , 63, 1-10	6.2	79
117	Sensory quality, bioactive constituents and microbiological quality of green and red fresh-cut lettuces ( <i>Lactuca sativa</i> L.) are influenced by soil and soilless agricultural production systems. <i>Postharvest Biology and Technology</i> , <b>2012</b> , 63, 16-24	6.2	59
116	Short postharvest storage under low relative humidity improves quality and shelf life of minimally processed baby spinach ( <i>Spinacia oleracea</i> L.). <i>Postharvest Biology and Technology</i> , <b>2012</b> , 67, 1-9	6.2	59
115	Influence of preharvest application of fungicides on the postharvest quality of tomato ( <i>Solanum lycopersicum</i> L.). <i>Postharvest Biology and Technology</i> , <b>2012</b> , 72, 1-10	6.2	29

114	Long-term deficit and excess of irrigation influences quality and browning related enzymes and phenolic metabolism of fresh-cut iceberg lettuce ( <i>Lactuca sativa</i> L.). <i>Postharvest Biology and Technology</i> , <b>2012</b> , 73, 37-45	6.2	43
113	Soil chemical properties, leaf mineral status and crop production in a lemon tree orchard irrigated with two types of wastewater. <i>Agricultural Water Management</i> , <b>2012</b> , 109, 54-60	5.9	37
112	Electrochemical disinfection: an efficient treatment to inactivate <i>Escherichia coli</i> O157:H7 in process wash water containing organic matter. <i>Food Microbiology</i> , <b>2012</b> , 30, 146-56	6	68
111	Minimal Processing <b>2012</b> , 105-120		8
110	Optimum controlled atmospheres minimise respiration rate and quality losses while increase phenolic compounds of baby carrots. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 277-283	5.4	23
109	Effects of water stress and rootstocks on fruit phenolic composition and physical/chemical quality in Suncrest peach. <i>Annals of Applied Biology</i> , <b>2011</b> , 158, 226-233	2.6	40
108	Low oxygen levels and light exposure affect quality of fresh-cut Romaine lettuce. <i>Postharvest Biology and Technology</i> , <b>2011</b> , 59, 34-42	6.2	112
107	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11783-9	5.7	11
106	Impact of organic soil amendments on phytochemicals and microbial quality of rocket leaves ( <i>Eruca sativa</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 8331-7	5.7	25
105	HPLC-MS analysis of proanthocyanidin oligomers and other phenolics in 15 strawberry cultivars. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3916-26	5.7	188
104	Suitability of aqueous chlorine dioxide versus sodium hypochlorite as an effective sanitizer for preserving quality of fresh-cut lettuce while avoiding by-product formation. <i>Postharvest Biology and Technology</i> , <b>2010</b> , 55, 53-60	6.2	113
103	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. <i>Food Microbiology</i> , <b>2010</b> , 27, 199-204	6	107
102	Analysis of methodologies for the study of composition and biochemical carbohydrate changes in harvest and postharvest onion bulbs. <i>Phyton</i> , <b>2010</b> , 79, 123-132	2.1	2
101	The California, ABCD, and unified ABCD2 risk scores and the presence of acute ischemic lesions on diffusion-weighted imaging in TIA patients. <i>Stroke</i> , <b>2009</b> , 40, 2229-32	6.7	32
100	Edible coatings containing chitosan and moderate modified atmospheres maintain quality and enhance phytochemicals of carrot sticks. <i>Postharvest Biology and Technology</i> , <b>2009</b> , 51, 364-370	6.2	79
99	Prevention of <i>Escherichia coli</i> cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 133, 167-71	5.8	137
98	Fresh-cut product sanitation and wash water disinfection: problems and solutions. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 134, 37-45	5.8	545
97	Antioxidant compounds in green and red peppers as affected by irrigation frequency, salinity and nutrient solution composition. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 1352-1359	4.3	36



96	Quorum sensing inhibitory and antimicrobial activities of honeys and the relationship with individual phenolics. <i>Food Chemistry</i> , <b>2009</b> , 115, 1337-1344	8.5	65
95	Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. <i>Food Microbiology</i> , <b>2008</b> , 25, 809-14	6	124
94	Respiration rate response of four baby leaf Brassica species to cutting at harvest and fresh-cut washing. <i>Postharvest Biology and Technology</i> , <b>2008</b> , 47, 382-388	6.2	53
93	Role of commercial sanitizers and washing systems on epiphytic microorganisms and sensory quality of fresh-cut escarole and lettuce. <i>Postharvest Biology and Technology</i> , <b>2008</b> , 49, 155-163	6.2	147
92	A comparative study of flavonoid compounds, vitamin C, and antioxidant properties of baby leaf Brassicaceae species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2330-40	5.7	129
91	Ultraviolet-C and induced stilbenes control ochratoxigenic <i>Aspergillus</i> in grapes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9990-6	5.7	15
90	Microbial quality and bioactive constituents of sweet peppers from sustainable production systems. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 11334-41	5.7	18
89	Effect of regulated deficit irrigation and crop load on the antioxidant compounds of peaches. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3601-8	5.7	55
88	Fresh-cut fruit and vegetables <b>2008</b> , 475-504		9
87	Impact of wash water quality on sensory and microbial quality, including <i>Escherichia coli</i> cross-contamination, of fresh-cut escarole. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2514-8	2.5	88
86	Heterogeneous photocatalytic disinfection of wash waters from the fresh-cut vegetable industry. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 286-92	2.5	33
85	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , <b>2008</b> , 108, 1028-38	8.5	358
84	Identification of new flavonoid glycosides and flavonoid profiles to characterize rocket leafy salads ( <i>Eruca vesicaria</i> and <i>Diplotaxis tenuifolia</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 1356-63	5.7	53
83	Potential microbial risk factors related to soil amendments and irrigation water of potato crops. <i>Journal of Applied Microbiology</i> , <b>2007</b> , 103, 2542-9	4.7	17
82	Elimination by ozone of <i>Shigella sonnei</i> in shredded lettuce and water. <i>Food Microbiology</i> , <b>2007</b> , 24, 492-0		96
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