

Robert Soliva-Fortuny

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.

163 papers	8,366 citations	49 h-index	87 g-index
166 ext. papers	9,283 ext. citations	5.7 avg, IF	6.39 L-index

#	Paper	IF	Citations
163	Effect of Pulsed Electric Fields on Food Quality. <i>Food Engineering Series</i> , 2022 , 271-296	0.5	0
162	Process Innovations in Designing Foods with Enhanced Functional Properties. <i>Food Engineering Series</i> , 2022 , 137-156	0.5	
161	Enhancing carotenoid and phenolic contents in plant food matrices by applying non-thermal technologies: Bioproduction vs improved extractability. <i>Trends in Food Science and Technology</i> , 2021 , 112, 622-630	15.3	7
160	Changes of carotenoid content in carrots after application of pulsed electric field treatments. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111408	5.4	5
159	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. <i>Food and Function</i> , 2021 , 12, 2772-2783	6.1	8
158	Ultraviolet/visible intense pulsed light irradiation of fresh-cut avocado enhances its phytochemicals content and preserves quality attributes. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15289	2.1	2
157	Recent Advances toward the Application of Non-Thermal Technologies in Food Processing: An Insight on the Bioaccessibility of Health-Related Constituents in Plant-Based Products. <i>Foods</i> , 2021 , 10,	4.9	7
156	Pulsed electric field treatment strategies to increase bioaccessibility of phenolic and carotenoid compounds in oil-added carrot purees. <i>Food Chemistry</i> , 2021 , 364, 130377	8.5	9
155	Fresh-cut fruits: Pineapple 2020 , 511-518		1
154	Fresh-cut fruits: Apples and pears 2020 , 487-494		0
153	Pulsed electric fields affect endogenous enzyme activities, respiration and biosynthesis of phenolic compounds in carrots. <i>Postharvest Biology and Technology</i> , 2020 , 168, 111284	6.2	17
152	Formation of patulin-glutathione conjugates induced by pulsed light: A tentative strategy for patulin degradation in apple juices. <i>Food Chemistry</i> , 2020 , 315, 126283	8.5	13
151	Enhancing phenolic content in carrots by pulsed electric fields during post-treatment time: Effects on cell viability and quality attributes. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102252	6.8	25
150	Effectiveness of pulsed light treatments assisted by mild heat on <i>Saccharomyces cerevisiae</i> inactivation in verjuice and evaluation of its quality during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102517	6.8	2
149	Influence of pulsed electric fields processing on the bioaccessible and non-bioaccessible fractions of apple phenolic compounds. <i>Journal of Functional Foods</i> , 2019 , 59, 206-214	5.1	14
148	Chitosan/tripolyphosphate nanoaggregates enhance the antibrowning effect of ascorbic acid on mushroom slices. <i>Postharvest Biology and Technology</i> , 2019 , 156, 110934	6.2	20
147	Enhancing hydroxycinnamic acids and flavan-3-ol contents by pulsed electric fields without affecting quality attributes of apple. <i>Food Research International</i> , 2019 , 121, 433-440	7	21

146	In Vitro Bioaccessibility of Colored Carotenoids in Tomato Derivatives as Affected by Ripeness Stage and the Addition of Different Types of Oil. <i>Journal of Food Science</i> , 2018 , 83, 1404-1411	3.4	9
145	Effect of pulsed light, edible coating, and dipping on the phenolic profile and antioxidant potential of fresh-cut mango. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13591	2.1	12
144	Effect of pulsed light treatments on quality and antioxidant properties of fresh-cut strawberries. <i>Food Chemistry</i> , 2018 , 264, 393-400	8.5	41
143	Application of pulsed electric fields to tomato fruit for enhancing the bioaccessibility of carotenoids in derived products. <i>Food and Function</i> , 2018 , 9, 2282-2289	6.1	23
142	Photo-protection and controlled release of folic acid using edible alginate/chitosan nanolaminates. <i>Journal of Food Engineering</i> , 2018 , 229, 72-82	6	29
141	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2531-2548	11.5	130
140	Impact of pulsed light treatments and storage time on the texture quality of fresh-cut tomatoes. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 29-35	6.8	26
139	Enhancing the carotenoid content of tomato fruit with pulsed electric field treatments: Effects on respiratory activity and quality attributes. <i>Postharvest Biology and Technology</i> , 2018 , 137, 113-118	6.2	40
138	Induced accumulation of individual carotenoids and quality changes in tomato fruits treated with pulsed electric fields and stored at different post-treatments temperatures. <i>Postharvest Biology and Technology</i> , 2018 , 146, 117-123	6.2	10
137	Kinetics of the changes in the antioxidant potential of fresh-cut tomatoes as affected by pulsed light treatments and storage time. <i>Journal of Food Engineering</i> , 2018 , 237, 146-153	6	7
136	Effects of pulsed light treatments and pectin edible coatings on the quality of fresh-cut apples: a hurdle technology approach. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 261-268	4.3	28
135	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. <i>Annual Review of Food Science and Technology</i> , 2017 , 8, 439-466	14.7	151
134	Effect of pulsed electric fields on the antioxidant potential of apples stored at different temperatures. <i>Postharvest Biology and Technology</i> , 2017 , 132, 195-201	6.2	28
133	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. <i>Food Hydrocolloids</i> , 2017 , 71, 207-215	10.6	49
132	Processing and Quality of Fresh-cut Mangoes 2017 , 151-167		
131	Nanoemulsions as edible coatings. <i>Current Opinion in Food Science</i> , 2017 , 15, 43-49	9.8	59
130	Influence of Cooking Conditions on Carotenoid Content and Stability in Porridges Prepared from High-Carotenoid Maize. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 113-119	3.9	10
129	Methods for Determining the Antioxidant Capacity of Food Constituents 2017 , 803-816		1

128	Layer-by-Layer Assembly of Food-Grade Alginate/Chitosan Nanolaminates: Formation and Physicochemical Characterization. <i>Food Biophysics</i> , 2017 , 12, 299-308	3.2	8
127	Nanostructured emulsions and nanolaminates for delivery of active ingredients: Improving food safety and functionality. <i>Trends in Food Science and Technology</i> , 2017 , 60, 12-22	15.3	54
126	Modeling the Inactivation of <i>Listeria innocua</i> and <i>Escherichia coli</i> in Fresh-Cut Tomato Treated with Pulsed Light. <i>Food and Bioprocess Technology</i> , 2017 , 10, 266-274	5.1	18
125	Effects of Pulsed Electric Fields Processing Strategies on Health-Related Compounds of Plant-Based Foods. <i>Food Engineering Reviews</i> , 2017 , 9, 213-225	6.5	17
124	Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems 2017 , 2193-2204		
123	Pulsed Electric Fields Effects on Health-Related Compounds and Antioxidant Capacity of Tomato Juice 2017 , 2225-2238		
122	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. <i>Food Control</i> , 2016 , 66, 190-197	6.2	56
121	Impact of pulsed light treatments on antioxidant characteristics and quality attributes of fresh-cut apples. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 206-215	6.8	30
120	Pulsed Electric Fields Effects on Health-Related Compounds and Antioxidant Capacity of Tomato Juice 2016 , 1-14		1
119	Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems 2016 , 1-12		
118	Combinational Edible Antimicrobial Films and Coatings 2016 , 633-646		14
117	Surface decontamination of spinach by intense pulsed light treatments: Impact on quality attributes. <i>Postharvest Biology and Technology</i> , 2016 , 121, 118-125	6.2	49
116	Effects of polysaccharide-based edible coatings enriched with dietary fiber on quality attributes of fresh-cut apples. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7795-805	3.3	60
115	Preservation of fresh-cut apple quality attributes by pulsed light in combination with gellan gum-based prebiotic edible coatings. <i>LWT - Food Science and Technology</i> , 2015 , 64, 1130-1137	5.4	42
114	Use of antimicrobial nanoemulsions as edible coatings: Impact on safety and quality attributes of fresh-cut Fuji apples. <i>Postharvest Biology and Technology</i> , 2015 , 105, 8-16	6.2	224
113	Modulating Biopolymer Electrical Charge to Optimize the Assembly of Edible Multilayer Nanofilms by the Layer-by-Layer Technique. <i>Biomacromolecules</i> , 2015 , 16, 2895-903	6.9	24
112	Combined effects of malic acid dip and pulsed light treatments on the inactivation of <i>Listeria innocua</i> and <i>Escherichia coli</i> on fresh-cut produce. <i>Food Control</i> , 2015 , 52, 112-118	6.2	40
111	Physicochemical characterization and antimicrobial activity of food-grade emulsions and nanoemulsions incorporating essential oils. <i>Food Hydrocolloids</i> , 2015 , 43, 547-556	10.6	219

110	Influence of processing parameters on the pulsed-light inactivation of <i>Penicillium expansum</i> in apple juice. <i>Food Control</i> , 2014 , 41, 27-31	6.2	28
109	Impact of microfluidization or ultrasound processing on the antimicrobial activity against <i>Escherichia coli</i> of lemongrass oil-loaded nanoemulsions. <i>Food Control</i> , 2014 , 37, 292-297	6.2	113
108	Pulsed light inactivation of naturally occurring moulds on wheat grain. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 721-6	4.3	34
107	Non-thermal Processing Technologies 2014 , 443-465		3
106	Formulation of Antimicrobial Edible Nanoemulsions with Pseudo-Ternary Phase Experimental Design. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3022-3032	5.1	20
105	Effects of Novel Processing Techniques on Glucosinolates and Membrane Associated Myrosinases in Broccoli. <i>Polish Journal of Food and Nutrition Sciences</i> , 2014 , 64, 17-25	3.1	28
104	Bacterial inactivation and quality changes of fresh-cut avocados as affected by intense light pulses of specific spectra. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 128-136	3.8	27
103	Impact of pulsed light treatments on quality characteristics and oxidative stability of fresh-cut avocado. <i>LWT - Food Science and Technology</i> , 2014 , 59, 320-326	5.4	23
102	Emerging Nonthermal Technologies in Fruit Juice Processing. <i>Contemporary Food Engineering</i> , 2014 , 217-236		1
101	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013 , 32, 743-770	3.4	19
100	Physicochemical Characterization of Lemongrass Essential Oil/Alginate Nanoemulsions: Effect of Ultrasound Processing Parameters. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2439-2446	5.1	63
99	Differences in free amino acid profile of non-thermally treated tomato and strawberry juices. <i>Journal of Food Composition and Analysis</i> , 2013 , 32, 51-58	4.1	16
98	Pulsed electric fields processing effects on quality and health-related constituents of plant-based foods. <i>Trends in Food Science and Technology</i> , 2013 , 29, 98-107	15.3	83
97	Kinetics of peroxidase inactivation in carrot juice treated with pulsed electric fields. <i>Journal of Food Science</i> , 2013 , 78, E222-8	3.4	11
96	Pulsos de luz intensa: inactivaci3n microbiana en frutas y hortalizas. <i>CYTA - Journal of Food</i> , 2013 , 11, 234-242	2.3	5
95	Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate nanoemulsions. <i>Food Hydrocolloids</i> , 2013 , 30, 401-407	10.6	151
94	Influence of spectral distribution on bacterial inactivation and quality changes of fresh-cut watermelon treated with intense light pulses. <i>Postharvest Biology and Technology</i> , 2012 , 69, 32-39	6.2	45
93	Fresh-Cut Fruits 2012 , 245-262		1

92	Stability of health-related compounds in plant foods through the application of non thermal processes. <i>Trends in Food Science and Technology</i> , 2012 , 23, 111-123	15.3	42
91	The role of pulsed light spectral distribution in the inactivation of <i>Escherichia coli</i> and <i>Listeria innocua</i> on fresh-cut mushrooms. <i>Food Control</i> , 2012 , 24, 206-213	6.2	59
90	Edible Films and Coatings 2012 , 247-275		2
89	Pulsed Electric Field Processing of Fluid Foods 2012 , 63-108		4
88	High-Intensity Pulsed Electric Field Applications in Fruit Processing. <i>Contemporary Food Engineering</i> , 2012 , 149-184		
87	Pulsed Electric Fields Processing Basics 2011 , 155-175		1
86	Physical and structural changes in liquid whole egg treated with high-intensity pulsed electric fields. <i>Journal of Food Science</i> , 2011 , 76, C257-64	3.4	29
85	Using antibrowning agents to enhance quality and safety of fresh-cut avocado treated with intense light pulses. <i>Journal of Food Science</i> , 2011 , 76, S528-34	3.4	14
84	Bacterial inactivation and quality changes in fresh-cut avocado treated with intense light pulses. <i>European Food Research and Technology</i> , 2011 , 233, 395-402	3.4	36
83	Use of Oscillating Magnetic Fields in Food Preservation 2011 , 222-235		5
82	Pulsed Electric Fields to Obtain Safe and Healthy Shelf-Stable Liquid Foods. <i>NATO Science for Peace and Security Series A: Chemistry and Biology</i> , 2011 , 205-222	0.1	2
81	High-intensity pulsed electric fields processing parameters affecting polyphenoloxidase activity of strawberry juice. <i>Journal of Food Science</i> , 2010 , 75, C641-6	3.4	22
80	Color and viscosity of watermelon juice treated by high-intensity pulsed electric fields or heat. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 299-305	6.8	55
79	Impact of high-intensity pulsed electric field variables affecting peroxidase and lipoxygenase activities of watermelon juice. <i>LWT - Food Science and Technology</i> , 2010 , 43, 897-902	5.4	23
78	Influence of modified atmosphere packaging on volatile compounds and physicochemical and antioxidant attributes of fresh-cut pineapple (<i>Ananas comosus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5042-9	5.7	27
77	Optimizing critical high-intensity pulsed electric fields treatments for reducing pectolytic activity and viscosity changes in watermelon juice. <i>European Food Research and Technology</i> , 2010 , 231, 509-517	3.4	13
76	Pulsed Light Treatments for Food Preservation. A Review. <i>Food and Bioprocess Technology</i> , 2010 , 3, 13	5.1	233
75	Effects of pulsed light treatments on quality and antioxidant properties of fresh-cut mushrooms (<i>Agaricus bisporus</i>). <i>Postharvest Biology and Technology</i> , 2010 , 56, 216-222	6.2	146

74	Recent approaches using chemical treatments to preserve quality of fresh-cut fruit: A review. <i>Postharvest Biology and Technology</i> , 2010 , 57, 139-148	6.2	257
73	Volatile compounds and changes in flavour-related enzymes during cold storage of high-intensity pulsed electric field- and heat-processed tomato juices. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1597-604	4.3	34
72	Changes in bioactive composition of fresh-cut strawberries stored under superatmospheric oxygen, low-oxygen or passive atmospheres. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 37-43	4.1	48
71	Changes on flavor compounds throughout cold storage of watermelon juice processed by high-intensity pulsed electric fields or heat. <i>Journal of Food Engineering</i> , 2010 , 100, 43-49	6	35
70	Future Trends in Fresh-Cut Fruit and Vegetable Processing. <i>Food Preservation Technology</i> , 2010 , 377-386		1
69	Impact of High-Intensity Pulsed Electric Fields on Bioactive Compounds in Mediterranean Plant-based Foods. <i>Natural Product Communications</i> , 2009 , 4, 1934578X0900400	0.9	6
68	Control of Pathogenic and Spoilage Microorganisms in Fresh-cut Fruits and Fruit Juices by Traditional and Alternative Natural Antimicrobials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 157-180	16.4	199
67	Comparative study on antioxidant properties of carrot juice stabilised by high-intensity pulsed electric fields or heat treatments. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2636-2642	4.3	44
66	Use of Weibull distribution for describing kinetics of antioxidant potential changes in fresh-cut watermelon. <i>Journal of Food Engineering</i> , 2009 , 95, 99-105	6	41
65	Effect of ripeness at processing on fresh-cut Flor de Invierno pears packaged under modified atmosphere conditions. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 900-909	3.8	11
64	The use of packaging techniques to maintain freshness in fresh-cut fruits and vegetables: a review. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 875-889	3.8	129
63	Changes in viscosity and pectolytic enzymes of tomato and strawberry juices processed by high-intensity pulsed electric fields. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2268-2277	3.8	28
62	USE OF MALIC ACID AND OTHER QUALITY STABILIZING COMPOUNDS TO ASSURE THE SAFETY OF FRESH-CUT FUJI APPLES BY INACTIVATION OF LISTERIA MONOCYTOGENES, SALMONELLA ENTERITIDIS AND ESCHERICHIA COLI O157:H7. <i>Journal of Food Safety</i> , 2009 , 29, 236-252	2	36
61	Influence of storage temperature on the kinetics of the changes in anthocyanins, vitamin C, and antioxidant capacity in fresh-cut strawberries stored under high-oxygen atmospheres. <i>Journal of Food Science</i> , 2009 , 74, C184-91	3.4	68
60	Effects of high-intensity pulsed electric fields on lipoxygenase and hydroperoxide lyase activities in tomato juice. <i>Journal of Food Science</i> , 2009 , 74, C595-601	3.4	25
59	Avoiding non-enzymatic browning by high-intensity pulsed electric fields in strawberry, tomato and watermelon juices. <i>Journal of Food Engineering</i> , 2009 , 92, 37-43	6	69
58	Carotenoid and phenolic profile of tomato juices processed by high intensity pulsed electric fields compared with conventional thermal treatments. <i>Food Chemistry</i> , 2009 , 112, 258-266	8.5	158
57	Effects of high-intensity pulsed electric field processing conditions on lycopene, vitamin C and antioxidant capacity of watermelon juice. <i>Food Chemistry</i> , 2009 , 115, 1312-1319	8.5	132

56	Flavour retention and related enzyme activities during storage of strawberry juices processed by high-intensity pulsed electric fields or heat. <i>Food Chemistry</i> , 2009 , 116, 59-65	8.5	42
55	Edible coatings to incorporate active ingredients to fresh-cut fruits: a review. <i>Trends in Food Science and Technology</i> , 2009 , 20, 438-447	15.3	291
54	Effects of pulsed electric fields on bioactive compounds in foods: a review. <i>Trends in Food Science and Technology</i> , 2009 , 20, 544-556	15.3	219
53	Impact of high-intensity pulsed electric fields variables on vitamin C, anthocyanins and antioxidant capacity of strawberry juice. <i>LWT - Food Science and Technology</i> , 2009 , 42, 93-100	5.4	80
52	Changes in quality attributes throughout storage of strawberry juice processed by high-intensity pulsed electric fields or heat treatments. <i>LWT - Food Science and Technology</i> , 2009 , 42, 813-818	5.4	58
51	Delivery of Flavor and Active Ingredients Using Edible Films and Coatings 2009 , 295-313		18
50	Effect of high-oxygen atmospheres on the antioxidant potential of fresh-cut tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6603-10	5.7	16
49	Impact of high-intensity pulsed electric fields on bioactive compounds in Mediterranean plant-based foods. <i>Natural Product Communications</i> , 2009 , 4, 741-6	0.9	3
48	Effect of natural antibrowning agents on color and related enzymes in fresh-cut Fuji apples as an alternative to the use of ascorbic acid. <i>Journal of Food Science</i> , 2008 , 73, S267-72	3.4	69
47	Physiological and microbiological changes in fresh-cut pears stored in high oxygen active packages compared with low oxygen active and passive modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2008 , 48, 295-301	6.2	39
46	Edible coatings with antibrowning agents to maintain sensory quality and antioxidant properties of fresh-cut pears. <i>Postharvest Biology and Technology</i> , 2008 , 50, 87-94	6.2	182
45	Kinetic study of anthocyanins, vitamin C, and antioxidant capacity in strawberry juices treated by high-intensity pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8387-93	5.7	35
44	Changes of health-related compounds throughout cold storage of tomato juice stabilized by thermal or high intensity pulsed electric field treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 272-279	6.8	104
43	Influence of high-intensity pulsed electric field processing on lipoxygenase and β -glucosidase activities in strawberry juice. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 455-462	6.8	48
42	Effect of minimal processing on bioactive compounds and color attributes of fresh-cut tomatoes. <i>LWT - Food Science and Technology</i> , 2008 , 41, 217-226	5.4	78
41	Using polysaccharide-based edible coatings to enhance quality and antioxidant properties of fresh-cut melon. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1862-1870	5.4	126
40	Effect of superatmospheric and low oxygen modified atmospheres on shelf-life extension of fresh-cut melon. <i>Food Control</i> , 2008 , 19, 191-199	6.2	48
39	Antioxidant content of fresh-cut pears stored in high-O ₂ active packages compared with conventional low-o ₂ active and passive modified atmosphere packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 932-40	5.7	36

38	Modeling changes of headspace gas concentrations to describe the respiration of fresh-cut melon under low or superatmospheric oxygen atmospheres. <i>Journal of Food Engineering</i> , 2008 , 85, 401-409	6	34
37	Modeling changes in health-related compounds of tomato juice treated by high-intensity pulsed electric fields. <i>Journal of Food Engineering</i> , 2008 , 89, 210-216	6	49
36	Comparative study on color, viscosity and related enzymes of tomato juice treated by high-intensity pulsed electric fields or heat. <i>European Food Research and Technology</i> , 2008 , 227, 599-606	3.4	54
35	Phenolic acids, flavonoids, vitamin C and antioxidant capacity of strawberry juices processed by high-intensity pulsed electric fields or heat treatments. <i>European Food Research and Technology</i> , 2008 , 228, 239-248	3.4	129
34	Antioxidant properties and shelf-life extension of fresh-cut tomatoes stored at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2606-2614	4.3	30
33	Use of alginate- and gellan-based coatings for improving barrier, texture and nutritional properties of fresh-cut papaya. <i>Food Hydrocolloids</i> , 2008 , 22, 1493-1503	10.6	157
32	The role of peroxidase on the antioxidant potential of fresh-cut Biel de Sapo melon packaged under different modified atmospheres. <i>Food Chemistry</i> , 2008 , 106, 1085-1092	8.5	54
31	Respiratory rate and quality changes in fresh-cut pears as affected by superatmospheric oxygen. <i>Journal of Food Science</i> , 2007 , 72, E456-63	3.4	13
30	Internal atmosphere, quality attributes and sensory evaluation of MAP packaged fresh-cut Conference pears. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 208-213	3.8	22
29	Apple puree-alginate edible coating as carrier of antimicrobial agents to prolong shelf-life of fresh-cut apples. <i>Postharvest Biology and Technology</i> , 2007 , 45, 254-264	6.2	280
28	Shelf-life extension of fresh-cut Fuji Apples at different ripeness stages using natural substances. <i>Postharvest Biology and Technology</i> , 2007 , 45, 265-275	6.2	47
27	Effect of ripeness on the shelf-life of fresh-cut melon preserved by modified atmosphere packaging. <i>European Food Research and Technology</i> , 2007 , 225, 301-311	3.4	45
26	Oxidative rancidity in avocado puree as affected by Tocopherol, sorbic acid and storage atmosphere. <i>European Food Research and Technology</i> , 2007 , 226, 295-300	3.4	14
25	Lycopene, vitamin C, and antioxidant capacity of tomato juice as affected by high-intensity pulsed electric fields critical parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9036-42	5.7	62
24	Comparative study on shelf life of orange juice processed by high intensity pulsed electric fields or heat treatment. <i>European Food Research and Technology</i> , 2006 , 222, 321-329	3.4	114
23	Modeling high-intensity pulsed electric field inactivation of a lipase from <i>Pseudomonas fluorescens</i> . <i>Journal of Dairy Science</i> , 2006 , 89, 4096-104	4	11
22	A natural clouding agent from orange peels obtained using polygalacturonase and cellulase. <i>Food Chemistry</i> , 2005 , 92, 55-61	8.5	16
21	Sensory quality and internal atmosphere of fresh-cut Golden Delicious apples. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 369-375	3.8	31

20	Natural Antioxidants Preserve the Lipid Oxidative Stability of Minimally Processed Avocado Purée. <i>Journal of Food Science</i> , 2005 , 70, S325-S329	3-4	24
19	Inactivation of <i>Lactobacillus brevis</i> in orange juice by high-intensity pulsed electric fields. <i>Food Microbiology</i> , 2005 , 22, 311-319	6	104
18	Effect of antioxidants and proteins on the quality of Israeli Jaffa red and blond grapefruits. <i>European Food Research and Technology</i> , 2005 , 221, 119-124	3-4	1
17	Inactivation of <i>Saccharomyces cerevisiae</i> suspended in orange juice using high-intensity pulsed electric fields. <i>Journal of Food Protection</i> , 2004 , 67, 2596-602	2-5	59
16	Effect of combined methods of preservation on the naturally occurring microflora of avocado purée. <i>Food Control</i> , 2004 , 15, 11-17	6-2	18
15	Microbiological and biochemical changes in minimally processed fresh-cut Conference pears. <i>European Food Research and Technology</i> , 2003 , 217, 4-9	3-4	31
14	Evaluation of Textural Properties and Microstructure During Storage of Minimally Processed Apples. <i>Journal of Food Science</i> , 2003 , 68, 312-317	3-4	30
13	Apple and pear peel and pulp and their influence on plasma lipids and antioxidant potentials in rats fed cholesterol-containing diets. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5780-5	5-7	130
12	New advances in extending the shelf-life of fresh-cut fruits: a review. <i>Trends in Food Science and Technology</i> , 2003 , 14, 341-353	15-3	360
11	Comparative content of some phytochemicals in Spanish apples, peaches and pears. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1166-1170	4-3	65
10	Browning, polyphenol oxidase activity and headspace gas composition during storage of minimally processed pears using modified atmosphere packaging. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1490-1496	4-3	49
9	Effect of minimal processing on the textural and structural properties of fresh-cut pears. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1682-1688	4-3	51
8	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. <i>Journal of Nutritional Biochemistry</i> , 2002 , 13, 603-610	6-3	118
7	Kinetics of polyphenol oxidase activity inhibition and browning of avocado purée preserved by combined methods. <i>Journal of Food Engineering</i> , 2002 , 55, 131-137	6	46
6	Effects of Ripeness Stages on the Storage Atmosphere, Color, and Textural Properties of Minimally Processed Apple Slices. <i>Journal of Food Science</i> , 2002 , 67, 1958-1963	3-4	106
5	Olive oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6102-8	5-7	41
4	Browning evaluation of ready-to-eat apples as affected by modified atmosphere packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3685-90	5-7	109
3	Methods of Analysis of Antioxidant Capacity of Phytochemicals		271-307 3

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