

Carrot browning on simulated market shelf and during

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Citation Report

#	ARTICLE	IF	CITATIONS
1	EFFICACY OF SOUR WHEY AS A SHELF-LIFE ENHANCER: USE IN ANTIOXIDATIVE EDIBLE COATINGS OF CUT VEGETABLES AND FRUIT. <i>Journal of Food Quality</i> , 2007, 30, 581-593.	1.4	31
2	Inactivation of Oxidative Enzymes by High-Intensity Pulsed Electric Field for Retention of Color in Carrot Juice. <i>Food and Bioprocess Technology</i> , 2008, 1, 364-373.	2.6	76
3	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.	1.7	51
4	INTERACTION EFFECTS BETWEEN ASCORBIC ACID AND CALCIUM CHLORIDE IN MINIMIZING BROWNING OF FRESH-CUT GREEN BANANA SLICES. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 12-26.	0.9	2
5	Steam blanching effect on polyphenoloxidase, peroxidase and colour of mango ( <i>Mangifera indica</i> L.) slices. <i>Food Chemistry</i> , 2009, 113, 92-95.	4.2	97
6	Carrot ( <i>Daucus carota</i> L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. <i>Journal of Food Engineering</i> , 2010, 97, 574-581.	2.7	144
7	Peeling, drying temperatures, and sulphite-treatment affect physicochemical properties and nutritional quality of sweet potato flour. <i>Food Chemistry</i> , 2010, 121, 112-118.	4.2	98
8	Extension of the shelf-life of fresh oyster mushrooms ( <i>Pleurotus ostreatus</i> ) by modified atmosphere packaging with chemical treatments. <i>African Journal of Biotechnology</i> , 2011, 10, 9509-9517.	0.3	26
9	Stability of the Phenolic and Carotenoid Profile of Gazpachos during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1981-1988.	2.4	21
10	Study on combined effects of blanching and sonication on different quality parameters of carrot juice. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 28-33.	1.3	45
11	Hydrogen sulfide inhibits enzymatic browning of fresh-cut lotus root slices by regulating phenolic metabolism. <i>Food Chemistry</i> , 2015, 177, 376-381.	4.2	121
12	Exploring the potential of thermosonication in carrot juice processing. <i>Journal of Food Science and Technology</i> , 2015, 52, 7002-7013.	1.4	69
13	Preservation Methods Impacted Phenolic, Flavonoid and Carotenoid Contents and Antioxidant Activities of Carrots ( <i>Daucus carota</i> L.). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1618-1625.	0.9	8
14	The effect of combinations of UV-C exposure with ascorbate and calcium chloride dips on the enzymatic activities and total phenolic content of minimally processed yam slices. <i>Postharvest Biology and Technology</i> , 2016, 120, 138-144.	2.9	30
15	Browning behavior of button mushrooms during microwave freeze-drying. <i>Drying Technology</i> , 2016, 34, 1373-1379.	1.7	38
16	Extraction and characterization of pectin from pomelo peel and its impact on nutritional properties of carrot jam during storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13411.	0.9	33
17	The effect of pre-treatment in the making of orange fleshed sweet potato flour on dried noodle's quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 230, 012032.	0.2	6
18	Optimisation of steam blanching on enzymatic activity, color and protein degradation of alfalfa ( <i>Medicago sativa</i> ) to improve some quality characteristics of its edible protein. <i>Food Chemistry</i> , 2019, 276, 591-598.	4.2	41

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19	Effect of carboxymethyl cellulose/candelilla wax edible coating incorporated with ascorbic acid on the physicochemical and sensory qualities of prepackaged minimally processed carrots ( <i>Daucus</i> )	0.0	0
20	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105226.	3.8	41
21	Postharvest environmentally and human-friendly pre-treatments to minimize carrot waste in the supply chain caused by physiological disorders and fungi. <i>Trends in Food Science and Technology</i> , 2021, 112, 88-98.	7.8	18
22	Comparison of the quality attributes of carrot juice pasteurized by ohmic heating and conventional heat treatment. <i>LWT - Food Science and Technology</i> , 2021, 145, 111255.	2.5	22
23	Combined application of ascorbic and oxalic acids delays postharvest browning of litchi fruits under controlled atmosphere conditions. <i>Food Chemistry</i> , 2021, 350, 129277.	4.2	50
24	Melatonin and 1-ethylcyclopropene treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15863.	0.9	6
25	Processing Effects on Carrot Phytonutrients. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 74-79.	0.5	33
26	Effect of Edible Coatings Containing Soy Protein Isolate (SPI) on the Browning and Moisture Content of Cut Fruit and Vegetables. <i>Journal of Applied Biological Chemistry</i> , 2011, 54, 190-196.	0.2	15
27	Response of carrot roots to wounding stress induced by processing – changes in chemical composition and enzyme activity. <i>Brazilian Journal of Food Technology</i> , 2011, 14, 31-40.	0.8	0
28	Impact of refrigerated storage on the bioactive compounds and antioxidant capacity of two Algerian carrot varieties ( <i>Daucus carota</i> L.). <i>Acta Universitatis Sapientiae: Alimentaria</i> , 2020, 13, 5-31.	0.1	0
29	QUALITY ATTRIBUTES OF PANCAKES FROM PEELED AND UNPEELED SWEETPOTATO FLOURS WITH CASSAVA STARCH. <i>Journal of Natural Science, Engineering and Technology</i> , 2020, 18, 88-102.	0.1	0
30	Hydrogen Sulfide Mitigates Chilling Injury of Postharvest Banana Fruits by Regulating $\hat{3}$ -Aminobutyric Acid Shunt Pathway and Ascorbate-Glutathione Cycle. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	15