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## Physical, Physiological and Microbial Deterioration of Minimally Fresh Processed Fruits and Vegetables

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#	Paper	IF	Citations
100	Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. <i>Postharvest Biology and Technology</i> , <b>2009</b> , 51, 287-296	6.2	269
99	Effect of UV-C radiation on quality of minimally processed spinach leaves. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 414-421	4.3	71
98	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> , <b>2009</b> , 44, 875-889	3.8	129
97	Evaluation of the use of decontamination agents during fresh-cut leek processing and quantification of their effect on its total quality by means of a multidisciplinary approach. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 363-373	6.8	36
96	Effect of high-oxygen atmospheres on the antioxidant potential of fresh-cut tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6603-10	5.7	16
95	The locular gel differentially affects translucency development and firmness decay in fresh-cut tomato slices. <i>Postharvest Biology and Technology</i> , <b>2010</b> , 58, 72-77	6.2	4
94	Quality of fresh-cut baby spinach grown under a floating trays system as affected by nitrogen fertilisation and innovative packaging treatments. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 1089-97	4.3	32
93	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> , <b>2010</b> , 23, 37-43	4.1	48
92	A fast molecular nondestructive protocol for evaluating aerobic bacterial load on fresh-cut lettuce. <i>Food Science and Technology International</i> , <b>2010</b> , 16, 409-15	2.6	13
91	Effect of Packaging Conditions on Physiology Quality and Shelf-Life of Fresh-Cut Kiwifruit. <i>Advanced Materials Research</i> , <b>2011</b> , 233-235, 1985-1988	0.5	
90	Behavior of flavonols and carotenoids of minimally processed kale leaves during storage in passive modified atmosphere packaging. <i>Journal of Food Science</i> , <b>2011</b> , 76, H31-7	3.4	9
89	Effects of combined treatments of irradiation and antimicrobial coatings on reduction of food pathogens in broccoli florets. <i>Radiation Physics and Chemistry</i> , <b>2011</b> , 80, 1414-1418	2.5	17
88	Cloning and gene expression analysis of phospholipase C in wounded spinach leaves during postharvest storage. <i>Postharvest Biology and Technology</i> , <b>2011</b> , 59, 43-52	6.2	7
87	The effect of addition of olive oil and "Aceto balsamico di Modena" wine vinegar in conjunction with active atmosphere packaging on the microbial and sensory quality of "Lollo Verde" lettuce and rocket salad. <i>Anaerobe</i> , <b>2011</b> , 17, 303-6	2.8	10
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85	Quality and antioxidant properties of fresh-cut apple wedges from 10 cultivars during modified atmosphere packaging storage. <i>Food Science and Technology International</i> , <b>2011</b> , 17, 267-76	2.6	7
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81	Modeling the effect of storage temperature on the respiration rate and texture of fresh cut pineapple. <i>Journal of Food Engineering</i> , <b>2012</b> , 113, 527-533	6	24
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78	Sustainable Processing of Fresh-Cut Fruit and Vegetables. <b>2013</b> , 219-268		1
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76	Suitability of nectarine cultivars for minimal processing: The role of genotype, harvest season and maturity at harvest on quality and sensory attributes. <i>Postharvest Biology and Technology</i> , <b>2014</b> , 93, 49-60	6.2	33
75	Effect of temperature and ripening stages on membrane integrity of fresh-cut tomatoes. <i>Acta Physiologiae Plantarum</i> , <b>2014</b> , 36, 191-198	2.6	7
74	Improvement of microbiological safety and sensorial quality of pork jerky by electron beam irradiation and by addition of onion peel extract and barbecue flavor. <i>Radiation Physics and Chemistry</i> , <b>2014</b> , 98, 22-28	2.5	13
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68	Neutral and acidic electrolysed water kept microbial quality and health promoting compounds of fresh-cut broccoli throughout shelf life. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 21, 74-81	6.8	23
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66	COMBINING MAP, DEFICIT IRRIGATION AND ANTIBROWNING TREATMENT FOR KEEPING QUALITY OF FRESH-CUT PEACHES. <i>Acta Horticulturae</i> , <b>2015</b> , 533-539	0.3	

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46	Improved quality of a vitamin B12-fortified 'ready to blend' fresh-cut mix salad with chitosan. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 513-528	2.6	6
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38	Quality and sensory acceptability of fish fillet ( ) with alginate-based coating containing essential oils. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4945-4955	3.3	20
37	Identification and Quantification of Phytochemicals, Antioxidant Activity, and Bile Acid-Binding Capacity of Garnet Stem Dandelion ( <i>Taraxacum officinale</i> ). <i>Journal of Food Science</i> , <b>2018</b> , 83, 1569-1578	3.4	12
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