

Color, Flavor, Texture, and Nutritional Quality of Fresh- Desirable Levels, Instrumental and Sensory Measurements

Critical Reviews in Food Science and Nutrition

50, 369-389

DOI: [10.1080/10408391003626322](https://doi.org/10.1080/10408391003626322)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Measuring Quality and Maturity. , 2009, , 461-481.		9
2	Relationship between visual appearance and browning as evaluated by image analysis and chemical traits in fresh-cut nectarines. <i>Postharvest Biology and Technology</i> , 2011, 61, 178-183.	2.9	53
3	High-Resolution Mapping of a Fruit Firmness-Related Quantitative Trait Locus in Tomato Reveals Epistatic Interactions Associated with a Complex Combinatorial Locus $\hat{A} \hat{A}$. <i>Plant Physiology</i> , 2012, 159, 1644-1657.	2.3	83
4	Anatomical and biochemical trait network underlying genetic variations in tomato fruit texture. <i>Euphytica</i> , 2012, 187, 99-116.	0.6	30
5	Freshness and sensory quality of packaged wild rocket. <i>Postharvest Biology and Technology</i> , 2012, 73, 99-106.	2.9	61
6	Adolescent and adult visual preferences for pictures of fruit and vegetable mixes $\hat{a} \hat{e}$ Effect of complexity. <i>Food Quality and Preference</i> , 2012, 26, 188-195.	2.3	41
7	Potential of front face fluorescence as a monitoring tool of neoformed compounds in industrially processed carrot baby food. <i>LWT - Food Science and Technology</i> , 2012, 49, 305-311.	2.5	7
8	Understanding Organic Food Qualities in the Global South: An East African Perspective. <i>Journal of Agricultural Science</i> , 2012, 4, .	0.1	0
9	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part II: Chemical Structure, Color, and Intake of Anthocyanins. <i>Critical Reviews in Analytical Chemistry</i> , 2012, 42, 126-151.	1.8	189
10	Effect of variety and harvest time on respiration rate of broccoli florets and wild rocket salad using a novel O ₂ sensor. <i>Postharvest Biology and Technology</i> , 2012, 69, 7-14.	2.9	29
11	Color and textural quality of packaged wild rocket measured by multispectral imaging. <i>Postharvest Biology and Technology</i> , 2013, 75, 86-95.	2.9	58
12	Effect of chitosan coatings on postharvest green asparagus quality. <i>Carbohydrate Polymers</i> , 2013, 92, 2027-2032.	5.1	42
13	Lipoxygenase-associated apple volatiles and their relationship with aroma perception during ripening. <i>Postharvest Biology and Technology</i> , 2013, 82, 28-38.	2.9	45
14	Colour Measurement and Analysis in Fresh and Processed Foods: A Review. <i>Food and Bioprocess Technology</i> , 2013, 6, 36-60.	2.6	1,270
15	Influence of Anti-Browning Inhibitors and Biodegradable Packaging on the Quality of Fresh-Cut Pears. <i>Proceedings of the Latvian Academy of Sciences</i> , 2013, 67, 167-173.	0.0	5
16	Optimal sampling of visual information for lightness judgments. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2013, 110, 11163-11168.	3.3	60
17	Potential of fluorescence spectroscopy for the characterisation of maple syrup flavours. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3279-3285.	1.7	11
18	Updating Nutritional Data and Evaluation of Technological Parameters of Italian Milk. <i>Foods</i> , 2013, 2, 254-273.	1.9	13

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19	Predicting the Quality of Pasteurized Vegetables Using Kinetic Models: A Review. International Journal of Food Science, 2013, 2013, 1-29.	0.9	31
20	Effects of Pre-Treatments on Browning of Lemon Peels during Drying. Japan Journal of Food Engineering, 2014, 15, 181-187.	0.1	4
21	Nutrition and Cost Comparisons of Select Canned, Frozen, and Fresh Fruits and Vegetables. American Journal of Lifestyle Medicine, 2014, 8, 430-437.	0.8	44
22	Differential inheritance of pepper (<i> Capsicum annuum </i>) fruit pigments results in black to violet fruit colour. Plant Breeding, 2014, 133, 788-793.	1.0	10
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28	Changes in Quality Characteristics of Fresh-cut Cucumbers as Affected by Pressurized Argon Treatment. Food and Bioprocess Technology, 2014, 7, 693-701.	2.6	38
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39	Características físico-químicas de cebolinhas comum e europeia. <i>Brazilian Journal of Food Technology</i> , 2015, 18, 293-298.	0.8	6
40	Identifying Breeding Priorities for Blueberry Flavor Using Biochemical, Sensory, and Genotype by Environment Analyses. <i>PLoS ONE</i> , 2015, 10, e0138494.	1.1	91
41	Correlations between subjective quality and physicochemical attributes of fresh fruits and vegetables. <i>Postharvest Biology and Technology</i> , 2015, 107, 43-54.	2.9	50
42	Texture Analysis in Melon Landraces through Instrumental and Sensory Methods. <i>International Journal of Food Properties</i> , 2015, 18, 1575-1583.	1.3	13
43	Changes in quality characteristics of fresh-cut jujubes as affected by pressurized nitrogen treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 43-50.	2.7	6
44	Evaluation and correlation of sensory attributes and chemical compositions of emerging fresh produce: Microgreens. <i>Postharvest Biology and Technology</i> , 2015, 110, 140-148.	2.9	94
45	Nitric oxide prevents wound-induced browning and delays senescence through inhibition of hydrogen peroxide accumulation in fresh-cut lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 157-169.	2.7	33
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51	Advantages of immersion freezing for quality preservation of litchi fruit during frozen storage. <i>LWT - Food Science and Technology</i> , 2015, 60, 948-956.	2.5	47
52	Effects of Different Concentrations of Organic Waste on Selected Traits of Individuals Capsicum Chinense Jacq.. <i>Journal of Plant Studies</i> , 2016, 6, 76.	0.3	0
53	Effect of Salicylic Acid, Calcium Chloride and Calcium Lactate Applications on Quality Attributes of Minimally-Processed Wonderful Pomegranate Arils. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016, 44, 508-517.	0.5	10
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55	Use of Chitosan to Control Postharvest Decay of Temperate Fruit: Effectiveness and Mechanisms of Action. , 2016, , 155-177.		6

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105	Genotype, Environment and Management Practices on Red/ Dark-Colored Fruits Phenolic Composition and Its Impact on Sensory Attributes and Potential Health Benefits. , 2017, , .		3
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108	Rapid evaluation of the texture properties of melon (<i>Cucumis melo</i> L. Var. <i>reticulata</i> cv. Green) Tj ETQq1 1 0,784314 rgBT /Overlede	1.1	7
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112	Consumer preference and physicochemical evaluation of organically grown melons. <i>Postharvest Biology and Technology</i> , 2018, 141, 77-85.	2.9	26
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130	Effects of Chitosan-Based Coatings Enriched with Cinnamaldehyde on Mandarin Fruit cv. Ponkan during Room-Temperature Storage. <i>Coatings</i> , 2018, 8, 372.	1.2	22
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148	Effect of fruit maturity level on quality, sensory properties and volatile composition of two common apricot (<i>Prunus armeniaca</i> L.) varieties. <i>Journal of Food Science and Technology</i> , 2018, 55, 2671-2678.	1.4	17
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