

VÃ-ctor C Escalona

List of Publications by Year in descending order

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Version: 2024-02-01

71
papers

1,626
citations

394421

19
h-index

289244

40
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71
all docs

71
docs citations

71
times ranked

1685
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of the combination of hydrothermal and atmospheric treatment on the quality and shelf life of tomato (<i>Solanum lycopersicum</i> L.) minimally processed. <i>Scientia Horticulturae</i> , 2022, 293, 110737.	3.6	2
2	Effect of light quality on morphological characteristics and phytochemicals of green lettuce before transplanting. <i>Acta Horticulturae</i> , 2022, , 355-360.	0.2	0
3	Effect of Water Treatment and Immersion in Calcium Salt Solutions on the Quality of Fruits of Peumo Pink Tomato (<i>>Solanum lycopersicum</i></i> L.) Stored under Cold Conditions. <i>Polish Journal of Food and Nutrition Sciences</i> , 2022, , 193-202.	1.7	0
4	Effect of a photoselective filter on the yield and postharvest quality of 'Viroflay' baby spinach (<i>Spinacia oleracea</i> L.) leaves cultivated in a hydroponic system. <i>Scientia Horticulturae</i> , 2021, 277, 109804.	3.6	7
5	Effect of blue, green or red LED light on the functional quality of spinach (<i>Spinacia oleracea</i> L.). <i>Revista De La Facultad De Ciencias Agrarias</i> , 2021, 53, 98-108.	0.3	5
6	Determination of some functional and sensory attributes and suitability of colored- and noncolored-flesh potatoes for different cooking methods. <i>Food Science and Technology</i> , 2020, 40, 395-404.	1.7	4
7	Effect of salt stress on two types of lettuce crop in floating root hydroponic system. <i>Acta Horticulturae</i> , 2019, , 525-232.	0.2	0
8	Effect of UVB radiation on two types of lettuce crop in hydroponic system. <i>Acta Horticulturae</i> , 2019, , 533-540.	0.2	0
9	Oxidative enzymes and functional quality of minimally processed grape berries sanitised with ozonated water. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1371-1380.	2.7	10
10	Cutting and temperature of preservation effect on the physiological activity and quality of fresh cut 'Packham's Triumph' and 'Shinco' pears. <i>Acta Horticulturae</i> , 2018, , 281-290.	0.2	0
11	Effect of calcium and anti-browning agents on total phenols and antioxidant capability of 'Packham's Triumph' pears packed in modified atmosphere. <i>Acta Horticulturae</i> , 2018, , 291-300.	0.2	0
12	Effect of cutting and storage temperature on Packham's Triumph pears (<i>Pyrus communis</i> L.). <i>Acta Agronomica</i> , 2018, 67, 39-45.	0.1	0
13	Effect of controlled atmosphere and temperature on the quality maintenance of minimally processed 'Galia' melon. <i>Acta Horticulturae</i> , 2018, , 426-430.	0.2	0
14	Effect of alternative sanitizers on functional parameters of watercress leaves (<i>Nasturtium</i>)	0.2	0
15	Effect of genotype, raw-material storage time and cut type on native potato suitability for fresh-cut elaboration. <i>Postharvest Biology and Technology</i> , 2017, 128, 1-10.	6.0	19
16	Extraction and microencapsulation of bioactive compounds from pomegranate (<i>Punica</i>)	2.7	43
17	Microbiological and Functional Quality of Ready-to-Eat Arugula as Treated by Combinations of UV-C and Nonconventional Modified Atmospheres. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12978.	2.0	2
18	Modified atmosphere packaging as a method to extend postharvest life of tulip flowers. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2017, 45, 202-215.	1.3	8

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19	Compositional changes on colored and light-yellow-fleshed potatoes subjected to two cooking processes. <i>CYTA - Journal of Food</i> , 2017, 15, 241-248.	1.9	15
20	ROLE OF FLOWER PRESERVATIVE SOLUTIONS DURING POSTHARVEST OF <i>Hydrangea macrophylla</i> CV. BELA. <i>Ciencia E Investigacion Agraria</i> , 2016, 43, 8-8.	0.2	5
21	Comparative evaluation of water footprint and produce losses in "Española"™ lettuce cultivated under hydroponic and conventional soil systems. <i>Acta Horticulturae</i> , 2016, , 257-262.	0.2	0
22	Effect of nitrogen concentration in the nutritional solution and harvest time on nitrate content in baby leaf Swiss chard crop in a hydroponic system. <i>Acta Horticulturae</i> , 2016, , 191-198.	0.2	2
23	Metabolic activity, microbial growth and sensory quality of arugula leaves (<i>Eruca vesicaria</i> Mill.) stored under non-conventional modified atmosphere packaging. <i>Scientia Horticulturae</i> , 2016, 209, 79-85.	3.6	14
24	Shelf-life of fresh blueberries coated with quinoa protein/chitosan/sunflower oil edible film. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 619-626.	3.5	75
25	Use of Alternative Sanitizers on Minimally Processed Watercress Harvested in Two Different Seasons. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1287-1298.	2.0	7
26	Effect of Ultraviolet-C Radiation Combined with Unconventional Atmosphere Packaging on the Quality of Fresh-Cut Arugula (<i>Eruca Sativa</i> Mill.). <i>Journal of Food Safety</i> , 2015, 35, 523-532.	2.3	8
27	Application of UV-C Radiation in the Conservation of Minimally Processed Rocket (<i>Eruca sativa</i> Mill.). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 3117-3127.	2.0	15
28	Effect of the Combined Treatment of UV-C Light and Modified Atmosphere Packaging on the Inactivation of <i>Escherichia coli</i> Inoculated Watercress. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1525-1533.	2.0	11
29	Effect of hot water dips on the quality of fresh-cut Ryan Sun peaches. <i>Idesia</i> , 2015, 33, 13-26.	0.3	2
30	Effect of edible quinoa protein-chitosan based films on refrigerated strawberry (<i>Fragaria</i> — <i>ananassa</i>) quality. <i>Electronic Journal of Biotechnology</i> , 2015, 18, 406-411.	2.2	70
31	Effect of non-conventional modified atmosphere packaging on fresh cut watercress (<i>Nasturtium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 6.0 33	6.0	33
32	Quality of tomato slices disinfected with ozonated water. <i>Food Science and Technology International</i> , 2014, 20, 227-235.	2.2	29
33	Application of calcium and antibrowning agent effect on total phenol content and antioxidant capacity of fresh cut 'Packham's Triumph' pears packaged in modified atmosphere. <i>International Journal of Postharvest Technology and Innovation</i> , 2014, 4, 178.	0.1	1
34	Safety of Ready-to-Eat Watercress Using Environmentally Friendly Sanitization Methods. <i>Journal of Food Quality</i> , 2013, 36, 66-76.	2.6	12
35	HOT WATER CALCIUM DIPS TO IMPROVE QUALITY OF FRESH-CUT WATERMELON. <i>Acta Horticulturae</i> , 2013, , 1013-1019.	0.2	1
36	Effect of noble gas-enriched atmospheres on the overall quality of ready-to-eat arugula salads. <i>Postharvest Biology and Technology</i> , 2012, 73, 50-55.	6.0	35

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37	Hot water treatment and peracetic acid to maintain fresh-cut Galia melon quality. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 569-576.	5.6	30
38	HIGH HELIUM CONTROLLED ATMOSPHERE STORAGE DECREASES MICROBIAL GROWTH AND PRESERVES QUALITY ON FRESH-CUT MIZUNA BABY LEAVES. <i>Acta Horticulturae</i> , 2010, , 663-668.	0.2	7
39	UV-C doses to reduce pathogen and spoilage bacterial growth in vitro and in baby spinach. <i>Postharvest Biology and Technology</i> , 2010, 56, 223-231.	6.0	114
40	MODELLING RESPIRATION OF FRESH PRODUCE AT SUPERATMOSPHERIC OXYGEN AND CARBON DIOXIDE PARTIAL PRESSURES: GENERAL APPROACH AND CASE STUDY FOR STRAWBERRY AND FRESH-CUT BUTTERHEAD LETTUCE. <i>Acta Horticulturae</i> , 2010, , 151-158.	0.2	0
41	METABOLIC ACTIVITY AND QUALITY CHANGES OF FRESH-CUT KOHLRABI STORED UNDER CONTROLLED ATMOSPHERE. <i>Acta Horticulturae</i> , 2010, , 129-136.	0.2	0
42	QUALITY CHANGES OF FRESH-CUT BUTTERHEAD LETTUCE UNDER SUB- AND SUPERATMOSPHERIC OXYGEN CONDITION. <i>Acta Horticulturae</i> , 2010, , 137-144.	0.2	1
43	SUPERATMOSPHERIC OXYGEN CONDITION COMBINED WITH CARBON DIOXIDE LEVELS AFFECT THE RESPIRATION RATE OF FRESH-CUT BUTTER LETTUCE. <i>Acta Horticulturae</i> , 2010, , 123-128.	0.2	0
44	Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. <i>Postharvest Biology and Technology</i> , 2009, 51, 287-296.	6.0	303
45	Effect of UVâ€ radiation on quality of minimally processed spinach leaves. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 414-421.	3.5	81
46	Effect of hot water treatment and various calcium salts on quality of fresh-cut â€Amarilloâ€™ melon. <i>Postharvest Biology and Technology</i> , 2008, 47, 397-406.	6.0	92
47	IMPROVED STRATEGIES FOR KEEPING OVERALL QUALITY OF FRESH-CUT PRODUCE. <i>Acta Horticulturae</i> , 2007, , 245-258.	0.2	21
48	Modified atmosphere packaging improved quality of kohlrabi stems. <i>LWT - Food Science and Technology</i> , 2007, 40, 397-403.	5.2	16
49	Modelling the effect of super-atmospheric oxygen and carbon dioxide concentrations on the respiration of fresh-cut butterhead lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 218-226.	3.5	12
50	Quality Changes of Fresh-Cut Kohlrabi Sticks under Modified Atmosphere Packaging. <i>Journal of Food Science</i> , 2007, 72, S303-S307.	3.1	17
51	Extending the Shelf Life of Kohlrabi Stems by Modified Atmosphere Packaging. <i>Journal of Food Science</i> , 2007, 72, S308-S313.	3.1	14
52	Validation of predictive growth models describing superatmospheric oxygen effects on <i>Pseudomonas fluorescens</i> and <i>Listeria innocua</i> on fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2006, 111, 48-58.	4.7	28
53	Changes in respiration of fresh-cut butterhead lettuce under controlled atmospheres using low and superatmospheric oxygen conditions with different carbon dioxide levels. <i>Postharvest Biology and Technology</i> , 2006, 39, 48-55.	6.0	61
54	Effect of cyclic exposure to ozone gas on physicochemical, sensorial and microbial quality of whole and sliced tomatoes. <i>Postharvest Biology and Technology</i> , 2006, 39, 169-177.	6.0	138

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55	Metabolic activity and quality changes of whole and fresh-cut kohlrabi (<i>Brassica oleracea</i> L.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TTE 41, 181-190.	6.0	17
56	Quality changes of intact and sliced fennel stored under different atmospheres. <i>Postharvest Biology and Technology</i> , 2006, 41, 307-316.	6.0	3
57	Overall Quality Throughout Shelf Life of Minimally Fresh Processed Fennel. <i>Journal of Food Science</i> , 2005, 70, S13-S17.	3.1	10
58	MODELLING RESPIRATION IN FRESH-CUT BUTTER LETTUCE AS A FUNCTION OF CARBON DIOXIDE, LOW AND SUPERATMOSPHERIC OXYGEN CONCENTRATIONS AND TEMPERATURE. <i>Acta Horticulturae</i> , 2005, , 545-551.	0.2	4
59	TEST OF A RESPIRATION MODEL FOR A CELERY PLANTS MODIFIED ATMOSPHERE PACKAGING SYSTEM AT COMMERCIAL PALLET SCALE. <i>Acta Horticulturae</i> , 2005, , 531-536.	0.2	2
60	Gas Composition and Temperature Affect Quality of Fresh-cut Fennel. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 737-739.	1.0	7
61	Metabolic Behavior and Quality Changes of Whole and Fresh Processed Melon. <i>Journal of Food Science</i> , 2004, 69, SNQ148-SNQ155.	3.1	82
62	Quality of fresh-cut tomato as affected by type of cut, packaging, temperature and storage time. <i>European Food Research and Technology</i> , 2004, 219, 492-499.	3.3	51
63	Modified atmosphere packaging inhibits browning in fennel. <i>LWT - Food Science and Technology</i> , 2004, 37, 115-121.	5.2	16
64	QUALITY ATTRIBUTES AND SHELF LIFE OF MINIMALLY PROCESSED FENNEL. <i>Acta Horticulturae</i> , 2003, , 343-346.	0.2	1
65	MINIMALLY PROCESSED 'AMARILLO' MELON. <i>Acta Horticulturae</i> , 2003, , 527-530.	0.2	0
66	QUALITY AND PHYSIOLOGICAL CHANGES OF FRESH-CUT KOHLRABI. <i>Acta Horticulturae</i> , 2003, , 367-372.	0.2	2
67	Quality and Physiological Changes of Fresh-cut Kohlrabi. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2003, 38, 1148-1152.	1.0	21
68	MICROBIAL AND SENSORY QUALITY CHANGES IN FRESH PROCESSED MELON UNDER HIGH CARBON DIOXIDE CONTROLLED ATMOSPHERE. <i>Acta Horticulturae</i> , 2003, , 795-798.	0.2	0
69	QUALITY IMPROVEMENT OF FRESH-CUT TOMATO UNDER ACTIVE AND PASSIVE MODIFIED ATMOSPHERE PACKAGING. <i>Acta Horticulturae</i> , 2003, , 351-356.	0.2	0
70	Quality and physiological changes of fennel under controlled atmosphere storage. <i>European Food Research and Technology</i> , 2002, 214, 216-220.	3.3	19
71	Modified Atmosphere Packaging of Fennel. <i>Journal of Food Science</i> , 2002, 67, 1550-1554.	3.1	21