

Francisco Artés-Hernández

List of Publications by Year in descending order

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139
papers

3,903
citations

101543

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142
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docs citations

142
times ranked

3093
citing authors

#	ARTICLE	IF	CITATIONS
1	Postharvest UV radiation enhanced biosynthesis of flavonoids and carotenes in bell peppers. <i>Postharvest Biology and Technology</i> , 2022, 184, 111774.	6.0	24
2	UV and Visible Spectrum LED Lighting as Abiotic Elicitors of Bioactive Compounds in Sprouts, Microgreens, and Baby Leaves—A Comprehensive Review including Their Mode of Action. <i>Foods</i> , 2022, 11, 265.	4.3	31
3	By-Products Revalorization with Non-Thermal Treatments to Enhance Phytochemical Compounds of Fruit and Vegetables Derived Products: A Review. <i>Foods</i> , 2022, 11, 59.	4.3	28
4	Postharvest Ultraviolet Radiation in Fruit and Vegetables: Applications and Factors Modulating Its Efficacy on Bioactive Compounds and Microbial Growth. <i>Foods</i> , 2022, 11, 653.	4.3	30
5	Application of High Hydrostatic Pressure in fresh purple smoothie: Microbial inactivation kinetic modelling and qualitative studies. <i>Food Science and Technology International</i> , 2022, , 108201322210956.	2.2	1
6	Postharvest LED lighting: effect of red, blue and far red on quality of minimally processed broccoli sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 44-53.	3.5	29
7	Revalorized broccoli by-products and mustard improved quality during shelf life of a kale pesto sauce. <i>Food Science and Technology International</i> , 2021, 27, 734-745.	2.2	9
8	Amelioration Effect of LED Lighting in the Bioactive Compounds Synthesis during Carrot Sprouting. <i>Agronomy</i> , 2021, 11, 304.	3.0	22
9	Quality Changes of Fresh-Cut Watermelon During Storage as Affected by Cut Intensity and UV-C Pre-treatment. <i>Food and Bioprocess Technology</i> , 2021, 14, 505-517.	4.7	12
10	Postharvest UV-B and Photoperiod with Blue + Red LEDs as Strategies to Stimulate Carotenogenesis in Bell Peppers. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3736.	2.5	23
11	Spectral composition from led lighting during storage affects nutraceuticals and safety attributes of fresh-cut red chard (<i>Beta vulgaris</i>) and rocket (<i>Diplotaxis tenuifolia</i>) leaves. <i>Postharvest Biology and Technology</i> , 2021, 175, 111500.	6.0	20
12	Reusable Plastic Crates (RPCs) for Fresh Produce (Case Study on Cauliflowers): Sustainable Packaging but Potential Salmonella Survival and Risk of Cross-Contamination. <i>Foods</i> , 2021, 10, 1254.	4.3	9
13	Bioavailability of Vitamin C and Folates in Plasma and Its Antioxidant Status after Consumption of Raw and Microwaved Broccoli. <i>ACS Food Science & Technology</i> , 2021, 1, 1215-1221.	2.7	1
14	Interactions between Microbial Food Safety and Environmental Sustainability in the Fresh Produce Supply Chain. <i>Foods</i> , 2021, 10, 1655.	4.3	13
15	Design of a Distributed Wireless Sensor Platform for Monitoring and Real-Time Communication of the Environmental Variables during the Supply Chain of Perishable Commodities. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6183.	2.5	3
16	Combined Effect of Salinity and LED Lights on the Yield and Quality of Purslane (<i>Portulaca oleracea</i> L.) Microgreens. <i>Horticulturae</i> , 2021, 7, 180.	2.8	27
17	Periodical UV-B radiation hormesis in biosynthesis of kale sprouts nutraceuticals. <i>Plant Physiology and Biochemistry</i> , 2021, 165, 274-285.	5.8	23
18	Development of an antifungal active packaging containing thymol and an ethylene scavenger. Validation during storage of cherry tomatoes. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100734.	7.5	20

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19	Postharvest yellow LED lighting affects phenolics and glucosinolates biosynthesis in broccoli sprouts. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104101.	3.9	14
20	Postharvest UV-B and UV-C radiation enhanced the biosynthesis of glucosinolates and isothiocyanates in Brassicaceae sprouts. <i>Postharvest Biology and Technology</i> , 2021, 181, 111650.	6.0	34
21	Phytochemical Fortification in Fruit and Vegetable Beverages with Green Technologies. <i>Foods</i> , 2021, 10, 2534.	4.3	18
22	UV-B Radiation as Abiotic Elicitor to Enhance Phytochemicals and Development of Red Cabbage Sprouts. <i>Horticulturae</i> , 2021, 7, 567.	2.8	10
23	UV-C pretreatment of fresh-cut faba beans (<i>Vicia faba</i>) for shelf life extension: Effects of domestic microwaving for consumption. <i>Food Science and Technology International</i> , 2020, 26, 140-150.	2.2	4
24	Postharvest quality retention of apricots by using a novel sepiolite-loaded potassium permanganate ethylene scavenger. <i>Postharvest Biology and Technology</i> , 2020, 160, 111061.	6.0	47
25	Viability of sous vide, microwave and high pressure processing techniques on quality changes during shelf life of fresh cowpea puree. <i>Food Science and Technology International</i> , 2020, 26, 706-714.	2.2	3
26	EFFECTS OF UV-C ON BIOACTIVE COMPOUNDS AND QUALITY CHANGES DURING SHELF LIFE OF SWEET CHERRY GROWN UNDER CONVENTIONAL OR REGULATED DEFICIT IRRIGATION. <i>Scientia Horticulturae</i> , 2020, 269, 109398.	3.6	8
27	Real-Time Monitoring System for Shelf Life Estimation of Fruit and Vegetables. <i>Sensors</i> , 2020, 20, 1860.	3.8	36
28	Effects of β -CD, γ -CD and maltosyl- α -CD cyclodextrins use on the glucoraphanin-sulforaphane system of broccoli juice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 941-946.	3.5	12
29	Potassium Permanganate-Based Ethylene Scavengers for Fresh Horticultural Produce as an Active Packaging. <i>Food Engineering Reviews</i> , 2019, 11, 159-183.	5.9	50
30	Nutritional and quality changes of minimally processed faba (<i>Vicia faba</i> L.) beans during storage: Effects of domestic microwaving. <i>Postharvest Biology and Technology</i> , 2019, 151, 10-18.	6.0	9
31	Effect of fresh-cut apples fortification with lycopene microspheres, revalorized from tomato by-products, during shelf life. <i>Postharvest Biology and Technology</i> , 2019, 156, 110925.	6.0	38
32	Preharvest UV-C treatment improves the quality of spinach primary production and postharvest storage. <i>Postharvest Biology and Technology</i> , 2019, 155, 130-139.	6.0	12
33	Water relations and quality changes throughout fruit development and shelf life of sweet cherry grown under regulated deficit irrigation. <i>Agricultural Water Management</i> , 2019, 217, 243-254.	5.6	25
34	Browning Control Using Cyclodextrins in High Pressure-Treated Apple Juice. <i>Food and Bioprocess Technology</i> , 2019, 12, 694-703.	4.7	14
35	Quality Changes in Nutritional Traits of Fresh-Cut and Then Microwaved Cowpea Seeds and Pods. <i>Food and Bioprocess Technology</i> , 2019, 12, 338-346.	4.7	4
36	An Innovative Ethylene Scrubber Made of Potassium Permanganate Loaded on a Protonated Montmorillonite: a Case Study on Blueberries. <i>Food and Bioprocess Technology</i> , 2019, 12, 524-538.	4.7	23

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37	Effect of stevia supplementation of kale juice spheres on their quality changes during refrigerated shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2384-2392.	3.5	7
38	Ag-chitosan nanocomposites in edible coatings affect the quality of fresh-cut melon. <i>Postharvest Biology and Technology</i> , 2019, 147, 174-184.	6.0	79
39	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. <i>Food and Bioprocess Technology</i> , 2018, 11, 561-571.	4.7	30
40	Current Scenario of Adsorbent Materials Used in Ethylene Scavenging Systems to Extend Fruit and Vegetable Postharvest Life. <i>Food and Bioprocess Technology</i> , 2018, 11, 511-525.	4.7	62
41	Natural vitamin B12 and fucose supplementation of green smoothies with edible algae and related quality changes during their shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2411-2421.	3.5	34
42	Microwave heating modelling of a green smoothie: Effects on glucoraphanin, sulforaphane and S-methyl cysteine sulfoxide changes during storage. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1863-1872.	3.5	15
43	Effect of storage conditions in the response of <i>Listeria monocytogenes</i> in a fresh purple vegetable smoothie compared with an acidified TSB medium. <i>Food Microbiology</i> , 2018, 72, 98-105.	4.2	12
44	Nutritional and bioactive compounds of commercialized algae powders used as food supplements. <i>Food Science and Technology International</i> , 2018, 24, 172-182.	2.2	43
45	Passive modified atmosphere packaging and chilling storage for keeping overall quality of dates. <i>Acta Horticulturae</i> , 2018, , 673-680.	0.2	1
46	Influence of aeration of the nutrient solution on quality changes of two baby leaf lettuce cultivars grown in a floating system at harvest and during shelf-life as fresh-cut product. <i>Acta Horticulturae</i> , 2018, , 445-452.	0.2	0
47	Effect of microwave treatments on the quality of a smoothie. <i>Acta Horticulturae</i> , 2018, , 1481-1486.	0.2	2
48	High hydrostatic pressure treatments for keeping quality of orange vegetables smoothies. <i>Acta Horticulturae</i> , 2018, , 575-580.	0.2	2
49	Postharvest quality of whole and fresh-cut pomegranates cultivated under deficit irrigation. <i>Acta Horticulturae</i> , 2018, , 265-270.	0.2	0
50	Characterization and epiphytic microbial load changes of a fresh vegetables purple smoothie during shelf life. <i>Acta Horticulturae</i> , 2018, , 569-574.	0.2	0
51	Overall quality of minimally processed faba bean seeds stored in MAP. <i>Acta Horticulturae</i> , 2018, , 513-518.	0.2	2
52	Bioactive compounds changes of a green vegetable smoothie after thermal treatments and during shelf life. <i>Acta Horticulturae</i> , 2018, , 935-940.	0.2	2
53	Innovative and sustainable postharvest treatments to control physiological disorders and decay in lemon fruit during long transport and commercialization. <i>Acta Horticulturae</i> , 2018, , 235-240.	0.2	3
54	Effect of Microwave and High-Pressure Processing on Quality of an Innovative Broccoli Hummus. <i>Food and Bioprocess Technology</i> , 2018, 11, 1464-1477.	4.7	26

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55	Emerging sanitizing techniques on inoculated fresh-cut Bimi® broccoli. <i>Acta Horticulturae</i> , 2018, , 353-358.	0.2	1
56	Preservation of bioactive compounds of a green vegetable smoothie using short time high temperature mild thermal treatment. <i>Food Science and Technology International</i> , 2017, 23, 46-60.	2.2	26
57	Continuous microwave pasteurization of a vegetable smoothie improves its physical quality and hinders detrimental enzyme activity. <i>Food Science and Technology International</i> , 2017, 23, 36-45.	2.2	21
58	Microwave flow and conventional heating effects on the physicochemical properties, bioactive compounds and enzymatic activity of tomato puree. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 984-990.	3.5	37
59	Effects of UV-B and UV-C combination on phenolic compounds biosynthesis in fresh-cut carrots. <i>Postharvest Biology and Technology</i> , 2017, 127, 99-104.	6.0	59
60	Different irrigation regimes affect xylem ABA concentrations and the physical berry quality of table grapes at harvest and during postharvest life. <i>Acta Horticulturae</i> , 2017, , 449-456.	0.2	0
61	UV-C light preserves quality of minimally processed watermelon cylinders. <i>Acta Horticulturae</i> , 2017, , 279-286.	0.2	0
62	A Functional Smoothie from Carrots with Induced Enhanced Phenolic Content. <i>Food and Bioprocess Technology</i> , 2017, 10, 491-502.	4.7	26
63	Improved quality of a vitamin B12-fortified "ready to blend"™ fresh-cut mix salad with chitosan. <i>Food Science and Technology International</i> , 2017, 23, 513-528.	2.2	9
64	Postharvest treatments to control physiological and pathological disorders in lemon fruit. <i>Food Packaging and Shelf Life</i> , 2017, 14, 34-39.	7.5	9
65	Immature pea seeds: effect of storage under modified atmosphere packaging and sanitation with acidified sodium chlorite. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4370-4378.	3.5	2
66	Quality Changes and Shelf-Life Prediction of a Fresh Fruit and Vegetable Purple Smoothie. <i>Food and Bioprocess Technology</i> , 2017, 10, 1892-1904.	4.7	22
67	Improving quality of an innovative pea puree by high hydrostatic pressure. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4362-4369.	3.5	14
68	Use of postharvest UV-B and UV-C radiation treatments to revalorize broccoli byproducts and edible florets. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 77-83.	5.6	39
69	Quality changes of fresh and then microwaved minimally processed faba seeds. , 2017, , .		0
70	Deficit irrigation strategies enhance health-promoting compounds through the intensification of specific enzymes in early peaches. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1803-1813.	3.5	24
71	Overall quality of minimally processed pea seeds stored in modified atmosphere packaging. <i>Acta Horticulturae</i> , 2016, , 137-144.	0.2	0
72	Quality changes of green vegetable smoothies during shelf-life. <i>Acta Horticulturae</i> , 2016, , 145-152.	0.2	0

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73	Quality changes of pomegranate arils throughout shelf life affected by deficit irrigation and pre-processing storage. <i>Food Chemistry</i> , 2016, 209, 302-311.	8.2	22
74	Changes in bioactive compounds and oxidative enzymes of fresh-cut pomegranate arils during storage as affected by deficit irrigation and postharvest vapor heat treatments. <i>Food Science and Technology International</i> , 2016, 22, 665-676.	2.2	2
75	Semi-industrial microwave treatments positively affect the quality of orange-colored smoothies. <i>Journal of Food Science and Technology</i> , 2016, 53, 3695-3703.	2.8	13
76	UV-C and hyperoxia abiotic stresses to improve healthiness of carrots: study of combined effects. <i>Journal of Food Science and Technology</i> , 2016, 53, 3465-3476.	2.8	29
77	Red fresh vegetables smoothies with extended shelf life as an innovative source of health-promoting compounds. <i>Journal of Food Science and Technology</i> , 2016, 53, 1475-1486.	2.8	43
78	Bioactive Compounds and Enzymatic Activity of Red Vegetable Smoothies During Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 137-146.	4.7	35
79	Individual Phenolics and Enzymatic Changes in Response to Regulated Deficit Irrigation of Extra-early Nectarines. <i>Journal of the American Society for Horticultural Science</i> , 2016, 141, 222-232.	1.0	5
80	SHELF-LIFE OF ROCKET LEAVES STORED IN ARGON ENRICHED ATMOSPHERES. <i>Acta Horticulturae</i> , 2015, , 779-786.	0.2	3
81	EFFECT OF EDIBLE COATINGS AND ELECTROLYZED WATER SANITATION ON FRESH-CUT 'BIMI' BROCCOLI QUALITY. <i>Acta Horticulturae</i> , 2015, , 463-469.	0.2	2
82	COMBINING MAP, DEFICIT IRRIGATION AND ANTIBROWNING TREATMENT FOR KEEPING QUALITY OF FRESH-CUT PEACHES. <i>Acta Horticulturae</i> , 2015, , 533-539.	0.2	0
83	QUALITY CHANGES OF CHINESE JUJUBE FROM DEFICIT IRRIGATION STORED IN CONTROLLED ATMOSPHERE. <i>Acta Horticulturae</i> , 2015, , 503-509.	0.2	0
84	Long-term impact of deficit irrigation on the physical quality of berries in 'Crimson Seedless' table grapes. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2510-2520.	3.5	28
85	Comparative study on postharvest performance of nectarines grown under regulated deficit irrigation. <i>Postharvest Biology and Technology</i> , 2015, 110, 24-32.	6.0	21
86	Quality changes of fresh-cut pomegranate arils during shelf life as affected by deficit irrigation and postharvest vapour treatments. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2325-2336.	3.5	22
87	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. <i>Food Science and Technology International</i> , 2015, 21, 547-556.	2.2	10
88	Nutritional quality changes throughout shelf-life of fresh-cut kailan-hybrid and 'Parthenon' broccoli as affected by temperature and atmosphere composition. <i>Food Science and Technology International</i> , 2015, 21, 14-23.	2.2	11
89	Inactivation kinetics of foodborne pathogens by UV-C radiation and its subsequent growth in fresh-cut kailan-hybrid broccoli. <i>Food Microbiology</i> , 2015, 46, 263-271.	4.2	48
90	Combined sustainable sanitising treatments to reduce <i>Escherichia coli</i> and <i>Salmonella Enteritidis</i> growth on fresh-cut kailan-hybrid broccoli. <i>Food Control</i> , 2015, 47, 312-317.	5.5	39

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91	Combined effects of deficit irrigation and fresh-cut processing on quality and bioactive compounds of nectarines. <i>Zahradnictvi (Prague, Czech Republic)</i> : 1992), 2015, 42, 125-131.	0.9	4
92	Conventional and emergent sanitizers decreased <i>Ectomyeloides ceratoniae</i> infestation and maintained quality of date palm after shelf-life. <i>Postharvest Biology and Technology</i> , 2014, 87, 33-41.	6.0	35
93	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> , 2014, 21, 74-81.	5.6	30
94	Effect of sustained deficit irrigation on physicochemical properties, bioactive compounds and postharvest life of pomegranate fruit (cv. "Mollar de Elche"). <i>Postharvest Biology and Technology</i> , 2013, 86, 171-180.	6.0	38
95	Combined effect of heat treatment, UV-C and superatmospheric oxygen packing on phenolics and browning related enzymes of fresh-cut pomegranate arils. <i>LWT - Food Science and Technology</i> , 2013, 54, 389-396.	5.2	60
96	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <i>Food and Bioprocess Technology</i> , 2013, 6, 2135-2149.	4.7	67
97	Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption. <i>Food Research International</i> , 2013, 53, 403-408.	6.2	6
98	Induced changes in bioactive compounds of kailan-hybrid broccoli after innovative processing and storage. <i>Journal of Functional Foods</i> , 2013, 5, 133-143.	3.4	51
99	Comparative behaviour between kailan-hybrid and conventional fresh-cut broccoli throughout shelf-life. <i>LWT - Food Science and Technology</i> , 2013, 50, 298-305.	5.2	29
100	Quality changes after vacuum-based and conventional industrial cooking of kailan-hybrid broccoli throughout retail cold storage. <i>LWT - Food Science and Technology</i> , 2013, 50, 707-714.	5.2	42
101	Combination of electrolysed water, UV-C and superatmospheric O ₂ packaging for improving fresh-cut broccoli quality. <i>Postharvest Biology and Technology</i> , 2013, 76, 125-134.	6.0	54
102	Hot water, UV-C and superatmospheric oxygen packaging as hurdle techniques for maintaining overall quality of fresh-cut pomegranate arils. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1162-1168.	3.5	35
103	COMBINING DEFICIT IRRIGATION STRATEGIES AND CONTROLLED ATMOSPHERE TO MAINTAIN BIOACTIVE COMPOUNDS IN NECTARINE. <i>Acta Horticulturae</i> , 2013, , 97-102.	0.2	2
104	EXTENDING THE SHELF LIFE OF THE NEW BIMIA® BROCCOLI BY CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2013, , 925-932.	0.2	2
105	VITAMIN C, ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOUNDS OF FRESH-CUT POMEGRANATES CULTIVATED UNDER DEFICIT IRRIGATION STRATEGY. <i>Acta Horticulturae</i> , 2013, , 113-120.	0.2	2
106	Evaluation of Current Operating Standards for Chlorine Dioxide in Disinfection of Dump Tank and Flume for Fresh Tomatoes. <i>Journal of Food Protection</i> , 2012, 75, 304-313.	1.7	28
107	Combined effect of UV-C pretreatment and high oxygen packaging for keeping the quality of fresh-cut Tatsoi baby leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 115-121.	5.6	40
108	Chlorine dioxide and chlorine effectiveness to prevent <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> cross-contamination on fresh-cut Red Chard. <i>Food Control</i> , 2012, 23, 325-332.	5.5	107

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109	Chlorine dioxide dose, water quality and temperature affect the oxidative status of tomato processing water and its ability to inactivate Salmonella. <i>Food Control</i> , 2012, 26, 28-35.	5.5	59
110	CONTROLLED ATMOSPHERE FOR THE EXPORT OF 'MIRAFLORES' PEACHES. <i>Acta Horticulturae</i> , 2012, , 585-590.	0.2	2
111	Acidified sodium chlorite optimisation assessment to improve quality of fresh tatsoi baby leaves. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 877-885.	3.5	12
112	Innovative active modified atmosphere packaging improves overall quality of fresh-cut red chard baby leaves. <i>LWT - Food Science and Technology</i> , 2011, 44, 1422-1428.	5.2	32
113	Neutral and acidic electrolyzed water as emergent sanitizers for fresh-cut mizuna baby leaves. <i>Postharvest Biology and Technology</i> , 2011, 59, 298-306.	6.0	50
114	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut Bimi® broccoli. <i>Postharvest Biology and Technology</i> , 2011, 62, 327-337.	6.0	87
115	Survival and distribution of Escherichia coli on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. <i>International Journal of Food Microbiology</i> , 2011, 151, 216-222.	4.7	88
116	MINIMALLY FRESH PROCESSED PEPPER UNDER DIFFERENT KIND OF CUTS. <i>Acta Horticulturae</i> , 2010, , 25-30.	0.2	3
117	QUALITY CHANGES ON MINIMALLY PROCESSED PURSLANE BABY LEAVES GROWTH UNDER FLOATING TRAYS SYSTEM. <i>Acta Horticulturae</i> , 2010, , 641-648.	0.2	6
118	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
119	VITAMIN C AND CHLOROPHYLLS RETENTION ON MINIMALLY FRESH PROCESSED RED CHARD BABY LEAVES PACKED UNDER NON-CONVENTIONAL MODIFIED ATMOSPHERE. <i>Acta Horticulturae</i> , 2010, , 707-713.	0.2	0
120	Low UV-C illumination for keeping overall quality of fresh-cut watermelon. <i>Postharvest Biology and Technology</i> , 2010, 55, 114-120.	6.0	142
121	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> , 2010, 90, 1089-1097.	3.5	42
122	CONTROLLED ATMOSPHERE EFFECTS ON SUGAR CONTENT AND RESPIRATORY ACTIVITY OF GREEN CELERY. <i>Acta Horticulturae</i> , 2010, , 31-36.	0.2	1
123	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
124	Effect of UV-C 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
125	IMPROVED STRATEGIES FOR KEEPING OVERALL QUALITY OF FRESH-CUT PRODUCE. <i>Acta Horticulturae</i> , 2007, , 245-258.	0.2	21
126	Physical, Physiological and Microbial Deterioration of Minimally Fresh Processed Fruits and Vegetables. <i>Food Science and Technology International</i> , 2007, 13, 177-188.	2.2	112

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127	Enriched ozone atmosphere enhances bioactive phenolics in seedless table grapes after prolonged shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 824-831.	3.5	85
128	High oxygen combined with high carbon dioxide improves microbial and sensory quality of fresh-cut peppers. <i>Postharvest Biology and Technology</i> , 2007, 43, 230-237.	6.0	46
129	Quality retention and potential shelf-life of fresh-cut lemons as affected by cut type and temperature. <i>Postharvest Biology and Technology</i> , 2007, 43, 245-254.	6.0	57
130	Respiration rates of fresh-cut bell peppers under supertatmospheric and low oxygen with or without high carbon dioxide. <i>Postharvest Biology and Technology</i> , 2007, 45, 81-88.	6.0	47
131	Modified atmosphere packaging preserves quality of SO ₂ -free "Superior seedless"™ table grapes. <i>Postharvest Biology and Technology</i> , 2006, 39, 146-154.	6.0	93
132	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
133	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
134	Alternative atmosphere treatments for keeping quality of "Autumn seedless"™ table grapes during long-term cold storage. <i>Postharvest Biology and Technology</i> , 2004, 31, 59-67.	6.0	124
135	Quality and Enhancement of Bioactive Phenolics in Cv. Napoleon Table Grapes Exposed to Different Postharvest Gaseous Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5290-5295.	5.2	76
136	Quality and physiological changes of fennel under controlled atmosphere storage. <i>European Food Research and Technology</i> , 2002, 214, 216-220.	3.3	19
137	Modified Atmosphere Packaging of Fennel. <i>Journal of Food Science</i> , 2002, 67, 1550-1554.	3.1	21
138	Fresh-Cut Fruit and Vegetables: Emerging Eco-friendly Techniques for Sanitation and Preserving Safety. , 0, , .		13
139	Gas treatments for increasing the phytochemical content of fruits and vegetables. <i>Stewart Postharvest Review</i> , 0, 3, 1-9.	0.7	0