

MarÃ-a I Gil

List of Publications by Year in descending order

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224
papers

16,587
citations

14655

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times ranked

13309
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#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Pomegranate Juice and Its Relationship with Phenolic Composition and Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4581-4589.	5.2	1,957
2	Antioxidant Capacities, Phenolic Compounds, Carotenoids, and Vitamin C Contents of Nectarine, Peach, and Plum Cultivars from California. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4976-4982.	5.2	679
3	Fresh-cut product sanitation and wash water disinfection: Problems and solutions. <i>International Journal of Food Microbiology</i> , 2009, 134, 37-45.	4.7	649
4	HPLC-DAD-ESI/MS Analysis of Phenolic Compounds in Nectarines, Peaches, and Plums. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4748-4760.	5.2	594
5	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008, 108, 1028-1038.	8.2	427
6	Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper (<i>Capsicum annuum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3861-3869.	5.2	417
7	Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and Tj ETQq1 1 0.784314 rgBT / Overlock 10	5.2	340
8	Quality Changes and Nutrient Retention in Fresh-Cut versus Whole Fruits during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4284-4296.	5.2	290
9	Changes in Strawberry Anthocyanins and Other Polyphenols in Response to Carbon Dioxide Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1662-1667.	5.2	256
10	In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1035-1041.	5.2	239
11	HPLC-MS Analysis of Proanthocyanidin Oligomers and Other Phenolics in 15 Strawberry Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3916-3926.	5.2	226
12	Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 453-468.	10.3	226
13	Phenolic Compounds and Related Enzymes Are Not Rate-Limiting in Browning Development of Fresh-Cut Potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3015-3023.	5.2	219
14	Ozonated Water Extends the Shelf Life of Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5654-5663.	5.2	217
15	Minimal processing for healthy traditional foods. <i>Trends in Food Science and Technology</i> , 2006, 17, 513-519.	15.1	194
16	Effect of Processing Techniques at Industrial Scale on Orange Juice Antioxidant and Beneficial Health Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5107-5114.	5.2	171
17	Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. <i>Postharvest Biology and Technology</i> , 2006, 42, 86-97.	6.0	165
18	Phenolic Metabolites in Red Pigmented Lettuce (<i>Lactuca sativa</i>). Changes with Minimal Processing and Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4249-4254.	5.2	163

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19	Role of commercial sanitizers and washing systems on epiphytic microorganisms and sensory quality of fresh-cut escarole and lettuce. <i>Postharvest Biology and Technology</i> , 2008, 49, 155-163.	6.0	162
20	A Comparative Study of Flavonoid Compounds, Vitamin C, and Antioxidant Properties of Baby Leaf <i>Brassicaceae</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2330-2340.	5.2	162
21	Carotenoids from New Apricot (<i>Prunus armeniaca</i> L.) Varieties and Their Relationship with Flesh and Skin Color. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6368-6374.	5.2	161
22	Prevention of <i>Escherichia coli</i> cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2009, 133, 167-171.	4.7	161
23	Changes in pomegranate juice pigmentation during ripening. <i>Journal of the Science of Food and Agriculture</i> , 1995, 68, 77-81.	3.5	143
24	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5891-5896.	5.2	142
25	Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. <i>Food Microbiology</i> , 2008, 25, 809-814.	4.2	141
26	Effect of different sanitizers on microbial and sensory quality of fresh-cut potato strips stored under modified atmosphere or vacuum packaging. <i>Postharvest Biology and Technology</i> , 2005, 37, 37-46.	6.0	136
27	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 583-589.	5.2	135
28	Growth and bacteriocin production by lactic acid bacteria in vegetable broth and their effectiveness at reducing <i>Listeria monocytogenes</i> in vitro and in fresh-cut lettuce. <i>Food Microbiology</i> , 2007, 24, 759-766.	4.2	134
29	Suitability of aqueous chlorine dioxide versus sodium hypochlorite as an effective sanitizer for preserving quality of fresh-cut lettuce while avoiding by-product formation. <i>Postharvest Biology and Technology</i> , 2010, 55, 53-60.	6.0	132
30	Cross-contamination of fresh-cut lettuce after a short-term exposure during pre-washing cannot be controlled after subsequent washing with chlorine dioxide or sodium hypochlorite. <i>Food Microbiology</i> , 2010, 27, 199-204.	4.2	131
31	Low oxygen levels and light exposure affect quality of fresh-cut Romaine lettuce. <i>Postharvest Biology and Technology</i> , 2011, 59, 34-42.	6.0	131
32	Comparative study of six pear cultivars in terms of their phenolic and vitamin C contents and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 995-1003.	3.5	128
33	Induction of Antioxidant Flavonol Biosynthesis in Fresh-Cut Potatoes. Effect of Domestic Cooking. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5925-5931.	5.2	127
34	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2833-2838.	5.2	121
35	Characterization and Quantitation of Phenolic Compounds in New Apricot (<i>Prunus armeniaca</i> L.) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9544-9552.	5.2	118
36	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997, 60, 79-84.	8.2	116

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37	Keeping quality of fresh-cut tomato. <i>Postharvest Biology and Technology</i> , 1999, 17, 153-162.	6.0	113
38	Impact of combined postharvest treatments (UV-C light, gaseous O ₃ , superatmospheric O ₂ and high Tj ETQq0 0 0 rgBT /Overlock 10 T) <i>Postharvest Biology and Technology</i> , 2007, 46, 201-211.	6.0	112
39	An HPLc technique for flavonoid analysis in honey. <i>Journal of the Science of Food and Agriculture</i> , 1991, 56, 49-56.	3.5	109
40	Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. "Superior" White Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4222-4228.	5.2	108
41	Elimination by ozone of <i>Shigella sonnei</i> in shredded lettuce and water. <i>Food Microbiology</i> , 2007, 24, 492-499.	4.2	108
42	Quality improvement of <i>Pleurotus</i> mushrooms by modified atmosphere packaging and moisture absorbers. <i>Postharvest Biology and Technology</i> , 2003, 28, 169-179.	6.0	106
43	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (<i>Beta vulgaris</i> Subspecies <i>cycla</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2007-2012.	5.2	104
44	Generation of trihalomethanes with chlorine-based sanitizers and impact on microbial, nutritional and sensory quality of baby spinach. <i>Postharvest Biology and Technology</i> , 2013, 85, 210-217.	6.0	101
45	Impact of Wash Water Quality on Sensory and Microbial Quality, Including <i>Escherichia coli</i> Cross-Contamination, of Fresh-Cut Escarole. <i>Journal of Food Protection</i> , 2008, 71, 2514-2518.	1.7	100
46	Baby-leaf and multi-leaf of green and red lettuces are suitable raw materials for the fresh-cut industry. <i>Postharvest Biology and Technology</i> , 2012, 63, 1-10.	6.0	95
47	Edible coatings containing chitosan and moderate modified atmospheres maintain quality and enhance phytochemicals of carrot sticks. <i>Postharvest Biology and Technology</i> , 2009, 51, 364-370.	6.0	94
48	Minimum free chlorine residual level required for the inactivation of <i>Escherichia coli</i> O157:H7 and trihalomethane generation during dynamic washing of fresh-cut spinach. <i>Food Control</i> , 2014, 42, 132-138.	5.5	92
49	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 40-44.	0.6	91
50	Controlled atmosphere preserves quality and phytonutrients in wild rocket (<i>Diplotaxis tenuifolia</i>). <i>Postharvest Biology and Technology</i> , 2006, 40, 26-33.	6.0	91
51	Effect of Carbon Dioxide on Anthocyanins, Phenylalanine Ammonia Lyase and Glucosyltransferase in the Arils of Stored Pomegranates. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 136-140.	1.0	91
52	A chemotaxonomic study of flavonoids from european <i>teucrium</i> species. <i>Phytochemistry</i> , 1986, 25, 2811-2816.	2.9	90
53	Ready-to-eat vegetables: Current problems and potential solutions to reduce microbial risk in the production chain. <i>LWT - Food Science and Technology</i> , 2017, 85, 284-292.	5.2	90
54	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8618-8623.	5.2	89

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55	Revisión: El pardeamiento enzimático en frutas y hortalizas mínimamente procesadas Review: Enzymatic browning in minimally processed fruit and vegetables. <i>Food Science and Technology International</i> , 1998, 4, 377-389.	2.2	87
56	Electrochemical disinfection: An efficient treatment to inactivate <i>Escherichia coli</i> O157:H7 in process wash water containing organic matter. <i>Food Microbiology</i> , 2012, 30, 146-156.	4.2	85
57	Vitamin C retention in fresh-cut potatoes. <i>Postharvest Biology and Technology</i> , 2002, 26, 75-84.	6.0	83
58	Quorum sensing inhibitory and antimicrobial activities of honeys and the relationship with individual phenolics. <i>Food Chemistry</i> , 2009, 115, 1337-1344.	8.2	83
59	Quality changes in fresh cut tomato as affected by modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2002, 25, 199-207.	6.0	82
60	Sensory quality, bioactive constituents and microbiological quality of green and red fresh-cut lettuces (<i>Lactuca sativa</i> L.) are influenced by soil and soilless agricultural production systems. <i>Postharvest Biology and Technology</i> , 2012, 63, 16-24.	6.0	77
61	Potential of Electrolyzed Water as an Alternative Disinfectant Agent in the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , 2015, 8, 1336-1348.	4.7	75
62	Flavonoid p-coumaroylglucosides and 8-hydroxyflavone allosylglucosides in some labiatae. <i>Phytochemistry</i> , 1992, 31, 3097-3102.	2.9	71
63	Distribution of 6-hydroxy-, 6-methoxy- and 8-hydroxyflavone glycosides in the labiatae, the scrophulariaceae and related families. <i>Phytochemistry</i> , 1988, 27, 2631-2645.	2.9	70
64	Should chlorate residues be of concern in fresh-cut salads?. <i>Food Control</i> , 2016, 60, 416-421.	5.5	70
65	Short postharvest storage under low relative humidity improves quality and shelf life of minimally processed baby spinach (<i>Spinacia oleracea</i> L.). <i>Postharvest Biology and Technology</i> , 2012, 67, 1-9.	6.0	69
66	Off-odour development in modified atmosphere packaged baby spinach is an unresolved problem. <i>Postharvest Biology and Technology</i> , 2013, 75, 75-85.	6.0	69
67	Effect of Regulated Deficit Irrigation and Crop Load on the Antioxidant Compounds of Peaches. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3601-3608.	5.2	68
68	Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. <i>Metabolomics</i> , 2016, 12, 1.	3.0	66
69	Separation of honey flavonoids by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1994, 669, 268-274.	3.7	65
70	Influence of Industrial Processing on Orange Juice Flavanone Solubility and Transformation to Chalcones under Gastrointestinal Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3024-3028.	5.2	65
71	Identification of New Flavonoid Glycosides and Flavonoid Profiles To Characterize Rocket Leafy Salads (<i>Eruca vesicaria</i> and <i>Diploaxis tenuifolia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1356-1363.	5.2	64
72	Browning susceptibility of minimally processed Baby and Romaine lettuces. <i>European Food Research and Technology</i> , 1999, 209, 52-56.	3.3	63

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73	Minimally Processed Pomegranate Seeds. <i>LWT - Food Science and Technology</i> , 1996, 29, 708-713.	5.2	62
74	Weather Variability Influences Color and Phenolic Content of Pigmented Baby Leaf Lettuces throughout the Season. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1673-1681.	5.2	62
75	Anthocyanins and flavonoids from shredded red onion and changes during storage in perforated films. <i>Food Research International</i> , 1996, 29, 389-395.	6.2	60
76	Polyphenolic compounds of Mediterranean Lamiaceae and investigation of orientational effects on <i>Acanthoscelides obtectus</i> (Say). <i>Journal of Stored Products Research</i> , 2004, 40, 395-408.	2.6	59
77	Antioxidant phenolic metabolites from fruit and vegetables and changes during postharvest storage and processing. <i>Studies in Natural Products Chemistry</i> , 2000, 23, 739-795.	1.8	58
78	Flavonoid patterns of French honeys with different floral origin. <i>Apidologie</i> , 1995, 26, 53-60.	2.0	57
79	Minimal Processing and Modified Atmosphere Packaging Effects on Pigmentation of Pomegranate Seeds. <i>Journal of Food Science</i> , 1996, 61, 161-164.	3.1	57
80	Respiration rate response of four baby leaf Brassica species to cutting at harvest and fresh-cut washing. <i>Postharvest Biology and Technology</i> , 2008, 47, 382-388.	6.0	57
81	Assessment of microbial risk factors and impact of meteorological conditions during production of baby spinach in the Southeast of Spain. <i>Food Microbiology</i> , 2015, 49, 173-181.	4.2	56
82	POSTHARVEST PHYSIOLOGY AND QUALITY MAINTENANCE OF FRESH-CUT PEARS. <i>Acta Horticulturae</i> , 1998, , 231-236.	0.2	54
83	Effects of water stress and rootstocks on fruit phenolic composition and physical/chemical quality in Suncrest peach. <i>Annals of Applied Biology</i> , 2011, 158, 226-233.	2.5	54
84	Physiological, phytochemical and structural changes of multi-leaf lettuce caused by salt stress. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1592-1599.	3.5	53
85	Safety assessment of greenhouse hydroponic tomatoes irrigated with reclaimed and surface water. <i>International Journal of Food Microbiology</i> , 2014, 191, 97-102.	4.7	52
86	Quality and safety of fresh horticultural commodities: Recent advances and future perspectives. <i>Food Packaging and Shelf Life</i> , 2017, 14, 2-11.	7.5	51
87	The effect of storage temperatures on vitamin C and phenolics content of artichoke (<i>Cynara scolymus</i>) Tj ETQq1 1 0,784314 rgBT /Over	5.6	50
88	Antioxidant compounds in green and red peppers as affected by irrigation frequency, salinity and nutrient solution composition. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1352-1359.	3.5	50
89	Optimization and validation of a PMA qPCR method for <i>Escherichia coli</i> quantification in primary production. <i>Food Control</i> , 2016, 62, 150-156.	5.5	50
90	Soil chemical properties, leaf mineral status and crop production in a lemon tree orchard irrigated with two types of wastewater. <i>Agricultural Water Management</i> , 2012, 109, 54-60.	5.6	49

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91	The distribution of methylated flavones in the Lamiaceae. <i>Biochemical Systematics and Ecology</i> , 1988, 16, 43-46.	1.3	48
92	Inhibition of Browning of Harvested Head Lettuce. <i>Journal of Food Science</i> , 1996, 61, 314-316.	3.1	48
93	Long-term deficit and excess of irrigation influences quality and browning related enzymes and phenolic metabolism of fresh-cut iceberg lettuce (<i>Lactuca sativa</i> L.). <i>Postharvest Biology and Technology</i> , 2012, 73, 37-45.	6.0	47
94	Microbial and chemical characterization of commercial washing lines of fresh produce highlights the need for process water control. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 211-219.	5.6	46
95	LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4526-4535.	5.2	45
96	Microbial safety considerations of flooding in primary production of leafy greens: A case study. <i>Food Research International</i> , 2015, 68, 62-69.	6.2	44
97	Effect of Ozone on the Inactivation of <i>Yersinia enterocolitica</i> and the Reduction of Natural Flora on Potatoes. <i>Journal of Food Protection</i> , 2006, 69, 2357-2363.	1.7	43
98	Preharvest and postharvest factors related to off-odours of fresh-cut iceberg lettuce. <i>Postharvest Biology and Technology</i> , 2013, 86, 463-471.	6.0	42
99	Modeling growth of <i>Escherichia coli</i> O157:H7 in fresh-cut lettuce treated with neutral electrolyzed water and under modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , 2014, 177, 1-8.	4.7	42
100	Effects of salt stress on physiological and postharvest quality characteristics of different Iranian genotypes of basil. <i>Horticulture Environment and Biotechnology</i> , 2015, 56, 777-785.	2.1	42
101	Bioactive compounds in lettuce: Highlighting the benefits to human health and impacts of preharvest and postharvest practices. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 4-45.	11.7	41
102	Impact of Organic Soil Amendments on Phytochemicals and Microbial Quality of Rocket Leaves (<i>Eruca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.2	40
103	Modified atmosphere (MA) prevents browning of fresh-cut romaine lettuce through multi-target effects related to phenolic metabolism. <i>Postharvest Biology and Technology</i> , 2016, 119, 84-93.	6.0	40
104	Correlation between <i>E. coli</i> levels and the presence of foodborne pathogens in surface irrigation water: Establishment of a sampling program. <i>Water Research</i> , 2018, 128, 226-233.	11.3	39
105	Modelling growth of <i>Escherichia coli</i> O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging. <i>Food Microbiology</i> , 2013, 33, 131-138.	4.2	38
106	Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with <i>E. coli</i> o157:H7. <i>Food Control</i> , 2013, 29, 42-48.	5.5	38
107	Postharvest treatment of table grapes with ultraviolet-C and chitosan coating preserves quality and increases stilbene content. <i>Postharvest Biology and Technology</i> , 2015, 105, 51-57.	6.0	38
108	Impact of chlorine dioxide disinfection of irrigation water on the epiphytic bacterial community of baby spinach and underlying soil. <i>PLoS ONE</i> , 2018, 13, e0199291.	2.5	38

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109	Occurrence of enteric viruses in reclaimed and surface irrigation water: relationship with microbiological and physicochemical indicators. <i>Journal of Applied Microbiology</i> , 2016, 121, 1180-1188.	3.1	37
110	Quantitative contamination assessment of <i>Escherichia coli</i> in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. <i>International Journal of Food Microbiology</i> , 2017, 257, 238-246.	4.7	37
111	Heterogeneous Photocatalytic Disinfection of Wash Waters from the Fresh-Cut Vegetable Industry. <i>Journal of Food Protection</i> , 2008, 71, 286-292.	1.7	36
112	The California, ABCD, and Unified ABCD2 Risk Scores and the Presence of Acute Ischemic Lesions on Diffusion-Weighted Imaging in TIA Patients. <i>Stroke</i> , 2009, 40, 2229-2232.	2.0	36
113	Influence of preharvest application of fungicides on the postharvest quality of tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1	6.0	36
114	Influence of modified atmosphere packaging on quality, vitamin C and phenolic content of artichokes (<i>Cynara scolymus</i> L.). <i>European Food Research and Technology</i> , 2002, 215, 21-27.	3.3	34
115	Comparison of industrial precooling systems for minimally processed baby spinach. <i>Postharvest Biology and Technology</i> , 2015, 102, 1-8.	6.0	34
116	Chlorate uptake during washing is influenced by product type and cut piece size, as well as washing time and wash water content. <i>Postharvest Biology and Technology</i> , 2019, 151, 45-52.	6.0	34
117	Modified-atmosphere packaging of minimally processed "Lollo Rosso" (<i>Lactuca sativa</i>). <i>European Food Research and Technology</i> , 1998, 206, 350-354.	0.6	33
118	Growing season climates affect quality of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2017, 123, 60-68.	6.0	32
119	Influence of cultivar, maturity stage and geographical location on the juice pigmentation of Tunisian pomegranates. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 201, 361-364.	0.6	31
120	Operational limits of sodium hypochlorite for different fresh produce wash water based on microbial inactivation and disinfection by-products (DBPs). <i>Food Control</i> , 2019, 104, 300-307.	5.5	31
121	Impact of solar radiation exposure on phyllosphere bacterial community of red-pigmented baby leaf lettuce. <i>Food Microbiology</i> , 2017, 66, 77-85.	4.2	30
122	Improving the keeping quality of pomegranate fruit by intermittent warming. <i>European Food Research and Technology</i> , 1998, 207, 316-321.	0.6	29
123	Effect of deficit irrigation on the postharvest quality of different genotypes of basil including purple and green Iranian cultivars and a Genovese variety. <i>Postharvest Biology and Technology</i> , 2015, 100, 127-135.	6.0	29
124	Impact of relative humidity, inoculum carrier and size, and native microbiota on <i>Salmonella</i> ser. Typhimurium survival in baby lettuce. <i>Food Microbiology</i> , 2018, 70, 155-161.	4.2	29
125	Quality changes in pomegranates during ripening and cold storage. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 481-485.	0.6	28
126	Chlorination management in commercial fresh produce processing lines. <i>Food Control</i> , 2019, 106, 106760.	5.5	28

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127	Disinfection by-products generated by sodium hypochlorite and electrochemical disinfection in different process wash water and fresh-cut products and their reduction by activated carbon. <i>Food Control</i> , 2019, 100, 46-52.	5.5	28
128	Strategies for mitigating chlorinated disinfection byproducts in wastewater treatment plants. <i>Chemosphere</i> , 2022, 288, 132583.	8.2	28
129	Analysis of phenolic compounds in Spanish red wines by capillary zone electrophoresis. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 200, 278-281.	0.6	27
130	A novel electrochemical device as a disinfection system to maintain water quality during washing of ready to eat fresh produce. <i>Food Control</i> , 2017, 71, 242-247.	5.5	27
131	Detection and Quantification Methods for Viable but Non-culturable (VBNC) Cells in Process Wash Water of Fresh-Cut Produce: Industrial Validation. <i>Frontiers in Microbiology</i> , 2020, 11, 673.	3.5	27
132	Distribution of flavonoid aglycones and glycosides in <i>Sideritis</i> species from the canary islands and madeira. <i>Phytochemistry</i> , 1993, 34, 227-232.	2.9	26
133	Optimum controlled atmospheres minimise respiration rate and quality losses while increase phenolic compounds of baby carrots. <i>LWT - Food Science and Technology</i> , 2011, 44, 277-283.	5.2	26
134	Cross-contamination of <i>Escherichia coli</i> O157:H7 is inhibited by electrolyzed water combined with salt under dynamic conditions of increasing organic matter. <i>Food Microbiology</i> , 2015, 46, 471-478.	4.2	25
135	Microbial Quality and Bioactive Constituents of Sweet Peppers from Sustainable Production Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11334-11341.	5.2	24
136	Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5908-5917.	5.2	24
137	Recent progress on the management of the industrial washing of fresh produce with a focus on microbiological risks. <i>Current Opinion in Food Science</i> , 2021, 38, 46-51.	8.0	24
138	Flavonoid Aglycones and Glycosides from <i>Teucrium gnaphalodes</i> . <i>Journal of Natural Products</i> , 1985, 48, 859-860.	3.0	23
139	Inhibition of superficial scald in apples by wounding: changes in lipids and phenolics. <i>Postharvest Biology and Technology</i> , 1997, 12, 203-212.	6.0	23
140	Modified atmosphere generated during storage under light conditions is the main factor responsible for the quality changes of baby spinach. <i>Postharvest Biology and Technology</i> , 2016, 114, 45-53.	6.0	23
141	Irrigating Lettuce with Wastewater Effluent: Does Disinfection with Chlorine Dioxide Inactivate Viruses?. <i>Journal of Environmental Quality</i> , 2018, 47, 1139-1145.	2.0	23
142	Potential microbial risk factors related to soil amendments and irrigation water of potato crops. <i>Journal of Applied Microbiology</i> , 2007, 103, 2542-2549.	3.1	22
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