

# MarÃ-a I Gil

## List of Publications by Year in descending order

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Version: 2024-02-01

224  
papers

16,587  
citations

14655

66  
h-index

17105

122  
g-index

231  
all docs

231  
docs citations

231  
times ranked

13309  
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategies for mitigating chlorinated disinfection byproducts in wastewater treatment plants. <i>Chemosphere</i> , 2022, 288, 132583.	8.2	28
2	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
3	Frozen Vegetable Processing Plants Can Harbour Diverse <i>Listeria monocytogenes</i> Populations: Identification of Critical Operations by WGS. <i>Foods</i> , 2022, 11, 1546.	4.3	8
4	Practical applications of sensor-based methodologies for monitoring peracetic acid (PAA) as a disinfectant of fresh produce wash water. <i>Food Control</i> , 2021, 121, 107632.	5.5	5
5	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
6	Occurrence and Accumulation of Human Enteric Viruses and Phages in Process Water from the Fresh Produce Industry. <i>Foods</i> , 2021, 10, 1853.	4.3	5
7	UPLC-QTOF-MS metabolomics reveals biomarkers related to browning susceptibility of fresh-cut lettuce. <i>Acta Horticulturae</i> , 2021, , 43-46.	0.2	0
8	Monitoring of human enteric virus and coliphages throughout water reuse system of wastewater treatment plants to irrigation endpoint of leafy greens. <i>Science of the Total Environment</i> , 2021, 782, 146837.	8.0	21
9	Management of preharvest and postharvest factors related to quality and safety aspects of leafy vegetables. <i>Acta Horticulturae</i> , 2021, , 1-12.	0.2	1
10	Monitoring and control of wash water sanitation. <i>Acta Horticulturae</i> , 2021, , 75-80.	0.2	0
11	New standards at European Union level on water reuse for agricultural irrigation: Are the Spanish wastewater treatment plants ready to produce and distribute reclaimed water within the minimum quality requirements?. <i>International Journal of Food Microbiology</i> , 2021, 356, 109352.	4.7	18
12	Peroxyacetic acid and chlorine dioxide unlike chlorine induce viable but non-culturable (VBNC) stage of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in wash water. <i>Food Microbiology</i> , 2021, 100, 103866.	4.2	14
13	Post-process treatments are effective strategies to reduce <i>Listeria monocytogenes</i> on the surface of leafy greens: A pilot study. <i>International Journal of Food Microbiology</i> , 2020, 313, 108390.	4.7	19
14	Critical points affecting the microbiological safety of bell peppers washed with peroxyacetic acid in a commercial packinghouse. <i>Food Microbiology</i> , 2020, 88, 103409.	4.2	14
15	La importancia del agua en la industria de alimentos vegetales. <i>Arbor</i> , 2020, 196, 547.	0.3	1
16	CA/MA on bioactive compounds. , 2020, , 131-146.		2
17	The impact of light on modified atmosphere storage and quality of fresh produce. , 2020, , 167-184.		1
18	Leafy vegetables: Fresh-cut lettuce. , 2020, , 545-550.		0

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19	Leafy vegetables: Fresh and fresh-cut mature spinach. , 2020, , 551-555.		3
20	Mushrooms. , 2020, , 577-581.		1
21	Leafy vegetables: Baby leaves. , 2020, , 527-536.		3
22	Use of Chlorine Dioxide to Treat Recirculated Process Water in a Commercial Tomato Packinghouse: Microbiological and Chemical Risks. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	2
23	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
24	Chlorate accumulation in commercial lettuce cultivated in open field and irrigated with reclaimed water. <i>Food Control</i> , 2020, 114, 107283.	5.5	11
25	Chlorinated wash water and pH regulators affect chlorine gas emission and disinfection by-products. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102533.	5.6	18
26	Chlorination management in commercial fresh produce processing lines. <i>Food Control</i> , 2019, 106, 106760.	5.5	28
27	Suitability of centrifuge water for detecting the presence of <i>Escherichia coli</i> versus finished fresh-cut lettuce testing. <i>Food Microbiology</i> , 2019, 84, 103271.	4.2	2
28	Chemical risks associated with ready-to-eat vegetables: quantitative analysis to estimate formation and/or accumulation of disinfection byproducts during washing. <i>EFSA Journal</i> , 2019, 17, e170913.	1.8	10
29	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
30	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
31	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
32	Postharvest research and industry implications. <i>Acta Horticulturae</i> , 2019, , 1-8.	0.2	1
33	Phyllosphere microbial communities of leafy vegetables affected by irrigation water sanitation. <i>Acta Horticulturae</i> , 2019, , 393-398.	0.2	1
34	Suitability of chlorine dioxide as a tertiary treatment for municipal wastewater and use of reclaimed water for overhead irrigation of baby lettuce. <i>Food Control</i> , 2019, 96, 186-193.	5.5	18
35	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
36	Impact of weather conditions, leaf age and irrigation water disinfection on the major epiphytic bacterial genera of baby spinach grown in an open field. <i>Food Microbiology</i> , 2019, 78, 46-52.	4.2	17

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37	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
38	Untargeted metabolomics to explain browning of fresh-cut lettuce. <i>Acta Horticulturae</i> , 2019, , 653-657.	0.2	0
39	Water and Wastewater Use in the Fresh Produce Industry: Food Safety and Environmental Implications. , 2018, , 59-76.		2
40	Disinfection byâ€ products in baby lettuce irrigated with electrolysed water. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2981-2988.	3.5	20
41	Impact of relative humidity, inoculum carrier and size, and native microbiota on <i>Salmonella ser. Typhimurium</i> survival in baby lettuce. <i>Food Microbiology</i> , 2018, 70, 155-161.	4.2	29
42	Correlation between <i>E.Âcoli</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
43	Demonstration tests of irrigation water disinfection with chlorine dioxide in open field cultivation of baby spinach. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2973-2980.	3.5	21
44	Effect of calcium and anti-browning agents on total phenols and antioxidant capability of â€Packhamâ€™s Triumphâ€™ pears packed in modified atmosphere. <i>Acta Horticulturae</i> , 2018, , 291-300.	0.2	0
45	Impact of climate change and global trends on the microbial quality of leafy greens. <i>Acta Horticulturae</i> , 2018, , 51-56.	0.2	0
46	Electrochemical disinfection of process wash water for the fresh-cut industry. <i>Acta Horticulturae</i> , 2018, , 371-378.	0.2	3
47	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
48	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
49	LCâ€™MS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2018, 146, 9-17.	6.0	20
50	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
51	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
52	Off-odor compounds responsible for quality loss of minimally processed baby spinach stored under MA of low O2 and high CO2 using GCâ€™MS and olfactometry techniques. <i>Postharvest Biology and Technology</i> , 2017, 129, 129-135.	6.0	12
53	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
54	Modelling of <i>E. coli</i> inactivation by chlorine dioxide in irrigation water. <i>Agricultural Water Management</i> , 2017, 192, 98-102.	5.6	20

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55	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
56	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
57	Influence of water stress and storage time on preservation of the fresh volatile profile of three basil genotypes. <i>Food Chemistry</i> , 2017, 221, 169-177.	8.2	14
58	Growing season climates affect quality of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2017, 123, 60-68.	6.0	32
59	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
60	Hyperspectral Imaging to Evaluate the Effect of Irrigation Water Salinity in Lettuce. <i>Applied Sciences (Switzerland)</i> , 2016, 6, 412.	2.5	17
61	Food safety management system (FSMS) adjusted to the characteristics of the leafy greens production chain context in Spain. <i>Acta Horticulturae</i> , 2016, , 219-224.	0.2	0
62	Preharvest factors and fresh-cut quality of leafy vegetables. <i>Acta Horticulturae</i> , 2016, , 57-64.	0.2	10
63	Suitability of different <i>Escherichia coli</i> enumeration techniques to assess the microbial quality of different irrigation water sources. <i>Food Microbiology</i> , 2016, 58, 29-35.	4.2	17
64	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
65	Comprehensive evaluation of different storage conditions for the varietal screening of lettuce for fresh-cut performance. <i>Postharvest Biology and Technology</i> , 2016, 120, 36-44.	6.0	16
66	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
67	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
68	Should chlorate residues be of concern in fresh-cut salads?. <i>Food Control</i> , 2016, 60, 416-421.	5.5	70
69	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
70	Monitoring generic <i>Escherichia coli</i> in reclaimed and surface water used in hydroponically cultivated greenhouse peppers and the influence of fertilizer solutions. <i>Food Control</i> , 2016, 67, 90-95.	5.5	19
71	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
72	Identification of sampling points suitable for the detection of microbial contamination in fresh-cut processing lines. <i>Food Control</i> , 2016, 59, 841-848.	5.5	15

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73	PRE- AND POSTHARVEST STRATEGIES TO ENHANCE BIOACTIVE CONSTITUENTS OF FRUITS AND VEGETABLES. <i>Acta Horticulturae</i> , 2015, , 95-106.	0.2	2
74	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
75	Comparison of industrial precooling systems for minimally processed baby spinach. <i>Postharvest Biology and Technology</i> , 2015, 102, 1-8.	6.0	34
76	Climatic variations influence the dynamic of epiphyte bacteria of baby lettuce. <i>Food Research International</i> , 2015, 68, 54-61.	6.2	14
77	Water reconditioning by high power ultrasound combined with residual chemical sanitizers to inactivate foodborne pathogens associated with fresh-cut products. <i>Food Control</i> , 2015, 53, 29-34.	5.5	19
78	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
79	Effects of oxygen-depleted atmospheres on survival and growth of <i>Listeria monocytogenes</i> on fresh-cut Iceberg lettuce stored at mild abuse commercial temperatures. <i>Food Microbiology</i> , 2015, 48, 17-21.	4.2	12
80	Ultrasound treatments improve the microbiological quality of water reservoirs used for the irrigation of fresh produce. <i>Food Research International</i> , 2015, 75, 140-147.	6.2	9
81	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
82	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
83	Effect of Water Stress and Storage Time on Anthocyanins and Other Phenolics of Different Genotypes of Fresh Sweet Basil. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9223-9231.	5.2	19
84	Time of day for harvest and delay before processing affect the quality of minimally processed baby spinach. <i>Postharvest Biology and Technology</i> , 2015, 110, 9-17.	6.0	17
85	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
86	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
87	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
88	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
89	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
90	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

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91	Corrigendum to "Modelling growth of <i>Escherichia coli</i> O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging" [YFMIC 33 (2013) 131-138]. <i>Food Microbiology</i> , 2014, 41, 96.	4.2	0
92	Terminal pro-brain natriuretic peptide level determined at different times identifies transient ischaemic attack patients with atrial fibrillation. <i>European Journal of Neurology</i> , 2014, 21, 679-683.	3.3	15
93	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
94	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
95	Disinfection Capacity of High-Power Ultrasound Against <i>E. coli</i> O157:H7 in Process Water of the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , 2014, 7, 3390-3397.	4.7	17
96	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
97	Influence of nutrient solutions in an open-field soilless system on the quality characteristics and shelf life of fresh-cut red and green lettuces ( <i>Lactuca sativa</i> L.) in different seasons. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 415-421.	3.5	21
98	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
99	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
100	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
101	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
102	Optimizing water management to control respiration rate and reduce browning and microbial load of fresh-cut romaine lettuce. <i>Postharvest Biology and Technology</i> , 2013, 80, 9-17.	6.0	21
103	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
104	Postharvest Handling Conditions Affect Internalization of <i>Salmonella</i> in Baby Spinach during Washing. <i>Journal of Food Protection</i> , 2013, 76, 1145-1151.	1.7	19
105	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
106	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
107	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
108	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

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109	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
110	Influence of preharvest application of fungicides on the postharvest quality of tomato ( <i>Solanum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	6.0	36
111	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
112	EFFECT OF IRRIGATION PRACTICES ON THE QUALITY OF FRESH-CUT LETTUCE. <i>Acta Horticulturae</i> , 2012, , 511-514.	0.2	2
113	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
114	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
115	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
116	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
117	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
118	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
119	Two-Season Study of the Influence of Regulated Deficit Irrigation and Reflective Mulch on Individual and Total Phenolic Compounds of Nectarines at Harvest and during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11783-11789.	5.2	14
120	Impact of Organic Soil Amendments on Phytochemicals and Microbial Quality of Rocket Leaves ( <i>Eruca</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	5.2	40
121	Analysis of methodologies for the study of composition and biochemical carbohydrate changes in harvest and postharvest onion bulbs. <i>Phyton</i> , 2010, 79, 123-132.	0.7	6
122	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
123	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
124	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
125	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
126	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



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127	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
128	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008, 108, 1028-1038.	8.2	427
129	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
130	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
131	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
132	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
133	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic <i>Aspergillus</i> in Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9990-9996.	5.2	16
134	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
135	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
136	Fresh-cut fruit and vegetables. , 2008, , 475-504.		11
137	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
138	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
139	Identification of New Flavonoid Glycosides and Flavonoid Profiles To Characterize Rocket Leafy Salads ( <i>Eruca vesicaria</i> and <i>Diplotaxis tenuifolia</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1356-1363.	5.2	64
140	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
141	Elimination by ozone of <i>Shigella sonnei</i> in shredded lettuce and water. <i>Food Microbiology</i> , 2007, 24, 492-499.	4.2	108
142	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
143	Impact of combined postharvest treatments (UV-C light, gaseous O <sub>3</sub> , superatmospheric O <sub>2</sub> and high T <sub>j</sub> ) on the microbial quality of fresh-cut lettuce. <i>Food Microbiology and Food Technology</i> , 2007, 46, 201-211.	6.0	112
144	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

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145	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
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160	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
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