M Desamparados Salvador

List of Publications by Year
in descending order

70	3,871	94269	123241
papers	citations	37 h-index	61 g-index

72	72	72	3169
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modelling Virgin Olive Oil Potential Shelf-Life from Antioxidants and Lipid Oxidation Progress. Antioxidants, 2022, 11, 539.	2.2	7
2	Emulsion and Microemulsion Systems to Improve Functional Edible Oils Enriched with Walnut and Pistachio Phenolic Extracts. Foods, 2022, 11, 1210.	1.9	4
3	Design and Characteristics of Novel Sensory and Nutritionally Oriented Olive, Seed, and Nut Virgin Oilsâ€™ Blendings. European Journal of Lipid Science and Technology, 2021, 123, 2100008.	1.0	3
4	Valorization of agricultural waste and CO2 into bioderived cyclic carbonates. Journal of Environmental Chemical Engineering, 2021, 9, 105464.	3.3	14
5	Influence of cultivar and technological conditions on the volatile profile of virgin pistachio oils. Food Chemistry, 2020, 311, 125957.	4.2	16
6	Development of functional edible oils enriched with pistachio and walnut phenolic extracts. Food Chemistry, 2020, 310, 125917.	4.2	19
7	Pistachio nut, its virgin oil, and their antioxidant and bioactive activities. , 2020, , 309-320.		2
8	Functional and sensory properties of pistachio nuts as affected by cultivar. Journal of the Science of Food and Agriculture, 2019, 99, 6696-6705.	1.7	22
9	Chemical Characterization of Virgin Almond and Hazelnut Oils and Their Byâ€Products. European Journal of Lipid Science and Technology, 2019, 121, 1900114.	1.0	17
10	Comprehensive Study of the Phenolic Compound Profile and Antioxidant Activity of Eight Pistachio Cultivars and Their Residual Cakes and Virgin Oils. Journal of Agricultural and Food Chemistry, 2019, 67, 3583-3594.	2.4	19
11	Chemical and Sensory Characteristics of Extra Virgin Olive Oils Produced in Central Iberian Peninsula Under the Protected Designation of Origin Quality Scheme. European Journal of Lipid Science and Technology, 2019, 121, 1800134.	1.0	8
12	Effect of pistachio kernel extracts in MCF-7 breast cancer cells: Inhibition of cell proliferation, induction of ROS production, modulation of glycolysis and of mitochondrial respiration. Journal of Functional Foods, 2018, 45, 155-164.	1.6	24
13	Characterization of virgin walnut oils and their residual cakes produced from different varieties. Food Research International, 2018, 108, 396-404.	2.9	55
14	Composition and properties of virgin pistachio oils and their by-products from different cultivars. Food Chemistry, 2018, 240, 123-130.	4.2	58
15	Cucurbita maxima Pumpkin Seed Oil: from the Chemical Properties to the Different Extracting Techniques. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2018, 46, 663-669.	0.5	29
16	Phenolics, Tocopherols, and Volatiles Changes During Virgin Pistachio Oil Processing Under Different Technological Conditions. European Journal of Lipid Science and Technology, 2018, 120, 1800221.	1.0	3
17	Assessment of polar phenolic compounds of virgin olive oil by NIR and midâ€IR spectroscopy and their impact on quality. European Journal of Lipid Science and Technology, 2017, 119, 1600099.	1.0	21
18	Fate and Prediction of Phenolic Secoiridoid Compounds throughout the Different Stages of the Virgin Olive Oil Making Process. Antioxidants, 2017, 6, 61.	2.2	8

#	Article	IF	Citations
19	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. International Journal of Molecular Sciences, 2017, 18, 668.	1.8	79
20	Characterisation of extra virgin olive oils from Galician autochthonous varieties and their co-crushings with Arbequina and Picual cv.. Food Chemistry, 2015, 176, 493-503.	4.2	39
21	Blending Local olive oils with Arbequina or Picual oils produces high quality, distinctive EVOOs. European Journal of Lipid Science and Technology, 2015, 117, 1238-1247.	1.0	11
22	Stability of Virgin Olive Oil Phenolic Compounds during Long-Term Storage (18 Months) at Temperatures of 5â€“50 Â°C. Journal of Agricultural and Food Chemistry, 2015, 63, 6779-6786.	2.4	75
23	Antioxidant capacity of individual and combined virgin olive oil minor compounds evaluated at mild temperature (25 and 40Â°C) as compared to accelerated and antiradical assays. Food Chemistry, 2014, 150, 374-381.	4.2	40
24	Production of superior quality extra virgin olive oil modulating the content and profile of its minor components. Food Research International, 2013, 54, 1907-1914.	2.9	81
25	Evaluation of minor components, sensory characteristics and quality of virgin olive oil by near infrared (NIR) spectroscopy. Food Research International, 2013, 50, 250-258.	2.9	87
26	Relevance of minor components stability in commercial olive oil quality during the market period. European Journal of Lipid Science and Technology, 2013, 115, 541-548.	1.0	19
27	Potential of selected Portuguese cultivars for the production of high quality monovarietal virgin olive oil. European Journal of Lipid Science and Technology, 2012, 114, 1070-1082.	1.0	32
28	Effect of crushing on olive paste and virgin olive oil minor components. European Food Research and Technology, 2011, 232, 441-451.	1.6	58
29	Fatty acids, volatiles, sterols and triterpenic alcohols of six monovarietal Tunisian virgin olive oils. European Journal of Lipid Science and Technology, 2010, 112, 400-409.	1.0	27
30	Stability of virgin olive oil and behaviour of its natural antioxidants under medium temperature accelerated storage conditions. Food Chemistry, 2010, 121, 171-177.	4.2	69
31	Influence of Irrigation Management and Ripening on Virgin Olive Oil Quality and Composition. , 2010, , 51-58.		5
32	Major and Minor Lipid Constituents of Cornicabra Virgin Olive Oil and the Influence of Crop Season Changes. , 2010, , 239-247.		0
33	Effect of Preprocessing Olive Storage Conditions on Virgin Olive Oil Quality and Composition. Journal of Agricultural and Food Chemistry, 2010, 58, 4858-4865.	2.4	30
34	PDO virgin olive oil qualityâ€”Minor components and organoleptic evaluation. Food Research International, 2010, 43, 2138-2146.	2.9	56
35	Influence of malaxation conditions on virgin olive oil yield, overall quality and composition. European Food Research and Technology, 2009, 228, 671-677.	1.6	82
36	BIOACTIVE COMPOUNDS, VOLATILES AND ANTIOXIDANT ACTIVITY OF VIRGIN SEJE OILS (JESSENIA) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.9	11

#	Article	IF	Citations
37	Effect of Malaxation Conditions on Phenol and Volatile Profiles in Olive Paste and the Corresponding Virgin Olive Oils (Olea europaea L. Cv. Cornicabra). Journal of Agricultural and Food Chemistry, 2009, 57, 3587-3595.	2.4	104
38	Discussion on the objective evaluation of virgin olive oil bitterness. Food Research International, 2009, 42, 279-284.	2.9	46
39	Virgin olive oil and olive fruit minor constituents as affected by irrigation management based on SWP and TDF as compared to ETc in medium-density young olive orchards (Olea europaea L. cv. Cornicabra) Tj ETQq1 1 0.784314 rgBT /Over	2.7	68
40	Relationship Between Sensory Evaluation Performed by Italian and Spanish Official Panels and Volatile and Phenolic Profiles of Virgin Olive Oils. Chemosensory Perception, 2008, 1, 258-267.	0.7	59
41	Kinetic study for the development of an accelerated oxidative stability test to estimate virgin olive oil potential shelf life. European Journal of Lipid Science and Technology, 2008, 110, 969-976.	1.0	45
42	Effect of cultivar and ripening on minor components in Spanish olive fruits and their corresponding virgin olive oils. Food Research International, 2008, 41, 433-440.	2.9	207
43	Irrigation scheduling for traditional, low-density olive orchards: Water relations and influence on oil characteristics. Agricultural Water Management, 2007, 87, 171-179.	2.4	65
44	Comparative Study of Virgin Olive Oil Behavior under Rancimat Accelerated Oxidation Conditions and Long-Term Room Temperature Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 8231-8236.	2.4	44
45	Retention effects of oxidized polyphenols during analytical extraction of phenolic compounds of virgin olive oil. Journal of Separation Science, 2007, 30, 2401-2406.	1.3	15
46	Evolution of major and minor components and oxidation indices of virgin olive oil during 21 months storage at room temperature. Food Chemistry, 2007, 100, 36-42.	4.2	142
47	Influence of different irrigation strategies in a traditional Cornicabra cv. olive orchard on virgin olive oil composition and quality. Food Chemistry, 2007, 100, 568-578.	4.2	184
48	PHENOLIC COMPOUNDS, TOCOPHEROLS AND OTHER MINOR COMPONENTS IN VIRGIN OLIVE OILS OF SOME TUNISIAN VARIETIES. Journal of Food Biochemistry, 2007, 31, 179-194.	1.2	53
49	Effect of Storage on Secoiridoid and Tocopherol Contents and Antioxidant Activity of Monovarietal Extra Virgin Olive Oils. Journal of Agricultural and Food Chemistry, 2006, 54, 3002-3007.	2.4	53
50	Phenolic and Volatile Compounds of Extra Virgin Olive Oil (Olea europaeaL. Cv. Cornicabra) with Regard to Fruit Ripening and Irrigation Management. Journal of Agricultural and Food Chemistry, 2006, 54, 7130-7136.	2.4	163
51	Effect of filtration on virgin olive oil stability during storage. European Journal of Lipid Science and Technology, 2006, 108, 134-142.	1.0	67
52	Influence of fermentation oxygen partial pressure on semicontinuous acetification for wine vinegar production. European Food Research and Technology, 2004, 219, 393.	1.6	14
53	Evolution of the oxidation process in olive oil triacylglycerol under accelerated storage conditions (40-60Â°C). JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 177-184.	0.8	36
54	Sterol and alcohol composition of Cornicabra virgin olive oil: the campesterol content exceeds the upper limit of 4% established by EU regulations. Food Chemistry, 2004, 84, 533-537.	4.2	80

#	Article	IF	Citations
55	Oxidation kinetics in olive oil triacylglycerols under accelerated shelf-life testing (25â€“75â€…Â°C). European Journal of Lipid Science and Technology, 2004, 106, 369-375.	1.0	69
56	Triglyceride, total and 2-position fatty acid composition of Cornicabra virgin olive oil: Comparison with other Spanish cultivars. Food Chemistry, 2004, 86, 485-492.	4.2	147
57	Continuous production of wine vinegar in bubble column reactors of up to 60-litre capacity. European Food Research and Technology, 2003, 216, 63-67.	1.6	13
58	Influence of extraction system, production year and area on Cornicabra virgin olive oil: a study of five crop seasons. Food Chemistry, 2003, 80, 359-366.	4.2	152
59	Changes in Phenolic Composition and Antioxidant Activity of Virgin Olive Oil during Frying. Journal of Agricultural and Food Chemistry, 2003, 51, 667-672.	2.4	162
60	Phenolic Compounds Profile of Cornicabra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2002, 50, 6812-6817.	2.4	172
61	Influence of fermentation temperature on semi-continuous acetification for wine vinegar production. European Food Research and Technology, 2001, 213, 62-66.	1.6	25
62	Influence of fruit ripening on â€˜Cornicabraâ€™ virgin olive oil quality A study of four successive crop seasons. Food Chemistry, 2001, 73, 45-53.	4.2	240
63	Cornicabra virgin olive oil: a study of five crop seasons. Composition, quality and oxidative stability. Food Chemistry, 2001, 74, 267-274.	4.2	129
64	Contribution of chemical components of cornicabra virgin olive oils to oxidative stability. A study of three successive crop seasons. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 427-432.	0.8	41
65	Wine vinegar production using a noncommercial 100-litre bubble column reactor equipped with a novel type of dynamic sparger. , 1999, 63, 141-146.		19
66	COMPARISON OF TWO SIMPLE METHODS FOR THE MEASUREMENT OF DETECTION THRESHOLDS FOR BASIC, UMAMI AND METALLIC TASTES. Journal of Sensory Studies, 1998, 13, 299-314.	0.8	21
67	Chemical composition of commercial cornicabra virgin olive oil from 1995/96 and 1996/97 crops. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1305-1311.	0.8	52
68	Changes in gas-chromatographic volatiles of young Airen wines during bottle storage. Food Chemistry, 1996, 56, 399-403.	4.2	41
69	TASTE GROUP THRESHOLDS AND SENSORY EVALUATION OF SPANISH WINE VINEGARS. Journal of Sensory Studies, 1996, 11, 129-140.	0.8	16
70	SENSORY PROFILE OF AIREN GRAPES AND THEIR MUSTS FOR THE PREDICTION OF THE WINE CHARACTERISTICS. Journal of Food Quality, 1995, 18, 463-477.	1.4	1