

Pilar Legua

List of Publications by Year in descending order

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2,395
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159358
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94
docs citations

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times ranked

2488
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. Food Chemistry, 2016, 207, 170-179.	4.2	116
2	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (<i>Ziziphus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	107
3	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. Journal of Food Science, 2011, 76, S114-20.	1.5	99
4	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruits. Journal of the Science of Food and Agriculture, 2016, 96, 2682-2691.	1.7	89
5	Antioxidant properties and chemical characterization of Spanish <i>Opuntia ficus-indica</i> Mill. cladodes and fruits. Journal of the Science of Food and Agriculture, 2018, 98, 1566-1573.	1.7	77
6	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MSn metabolomics profiles and their chemometric analysis. Food Research International, 2018, 108, 301-308.	2.9	67
7	Cultivar identification using 18S-28S rDNA intergenic spacer-RFLP in pomegranate (<i>Punica granatum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.7	66
8	Physico-chemical characterization of six pomegranate cultivars from Morocco: Processing and fresh market aptitudes. Scientia Horticulturae, 2012, 140, 100-106.	1.7	63
9	Total Phenols and Antioxidant Capacity in 10 Moroccan Pomegranate Varieties. Journal of Food Science, 2012, 77, C115-20.	1.5	62
10	Polyphenolic compounds, anthocyanins and antioxidant activity of nineteen pomegranate fruits: A rich source of bioactive compounds. Journal of Functional Foods, 2016, 23, 628-636.	1.6	61
11	Total phenolics, organic acids, sugars and antioxidant activity of mandarin (<i>Citrus clementina</i> Hort.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.7	59
12	Relative incidence, spatial distribution and genetic diversity of cucurbit viruses in eastern Spain. Annals of Applied Biology, 2013, 162, 362-370.	1.3	58
13	Pomegranate variety and pomegranate plant part, relevance from bioactive point of view: a review. Bioresources and Bioprocessing, 2021, 8, .	2.0	55
14	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. Food Science and Technology International, 2012, 18, 129-138.	1.1	50
15	Antioxidant activity, volatile composition and sensory profile of four new very-early apricots (<i>Prunus armeniaca</i> L.). Journal of the Science of Food and Agriculture, 2014, 94, 85-94.	1.7	50
16	Chemical, morphological and organoleptical characterisation of five Spanish quince tree clones (<i>Cydonia oblonga</i> Miller). Scientia Horticulturae, 2009, 122, 491-496.	1.7	48
17	Influence of different rootstocks on yield precocity and fruit quality of 'Tarocco Scir' pigmented sweet orange. Scientia Horticulturae, 2018, 230, 62-67.	1.7	44
18	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	42

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19	Quality, Bioactive Compounds, and Antioxidant Activity of New Flat-Type Peach and Nectarine Cultivars: A Comparative Study. <i>Journal of Food Science</i> , 2011, 76, C729-35.	1.5	40
20	Bioactive Compounds and Sensory Quality of Black and White Mulberries Grown in Spain. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 370-377.	1.4	40
21	Antioxidant capacity, fatty acids profile, and descriptive sensory analysis of table olives as affected by deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 444-451.	1.7	39
22	Polyphenol Compounds and Biological Activity of Caper (<i>Capparis spinosa</i> L.) Flowers Buds. <i>Plants</i> , 2019, 8, 539.	1.6	36
23	Effects of organic and conventional farming on the physicochemical and functional properties of jujube fruit. <i>LWT - Food Science and Technology</i> , 2019, 99, 438-444.	2.5	36
24	Performance of <i>Prunus</i> rootstocks for apricot in Mediterranean conditions. <i>Scientia Horticulturae</i> , 2010, 124, 354-359.	1.7	35
25	Phenological growth stages of jujube tree (<i>Ziziphus jujube</i>): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2015, 166, 136-142.	1.3	35
26	Fatty acid profile of fruits (pulp and peel) and cladodes (young and old) of prickly pear [<i>Opuntia ficus-indica</i> (L.) Mill.] from six Spanish cultivars. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103294.	1.9	35
27	Chemical, functional and quality properties of Japanese plum (<i>Prunus salicina</i> Lindl.) as affected by mulching. <i>Scientia Horticulturae</i> , 2012, 134, 114-120.	1.7	34
28	Plant growth, yield and fruit quality of 'Lane Late' navel orange on four citrus rootstocks. <i>Spanish Journal of Agricultural Research</i> , 2011, 9, 271.	0.3	33
29	Quality, antioxidant activity and total phenols of six Spanish pomegranates clones. <i>Scientia Horticulturae</i> , 2015, 182, 65-72.	1.7	32
30	Physico-chemical and physiological changes during fruit development and on-tree ripening of two Spanish jujube cultivars (<i>Ziziphus jujuba</i> Mill.). <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4098-4105.	1.7	31
31	Influence of deficit irrigation and crop load on the yield and fruit quality in 'Wonderful' and 'Mollar de Elche' pomegranates. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3098-3108.	1.7	31
32	Determination of the Volatile Profile of Lemon Peel Oils as Affected by Rootstock. <i>Foods</i> , 2020, 9, 241.	1.9	30
33	Evaluation of Spanish Pomegranate Juices: Organic Acids, Sugars, and Anthocyanins. <i>International Journal of Food Properties</i> , 2012, 15, 481-494.	1.3	29
34	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) cv 'Phoenix' during cold storage. <i>Scientia Horticulturae</i> , 2019, 258, 108743.	1.7	29
35	The effect of plant-associative bacteria (<i>Azospirillum</i> and <i>Pantoea</i>) on the fruit quality of sweet pepper under limited nitrogen supply. <i>Scientia Horticulturae</i> , 2008, 117, 191-196.	1.7	27
36	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. <i>LWT - Food Science and Technology</i> , 2018, 98, 1-8.	2.5	27

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37	Pomegranate (<i>Punica granatum</i> L.) a dry pericarp fruit with fleshy seeds. Trends in Food Science and Technology, 2020, 102, 232-236.	7.8	25
38	Remediated marine sediment as growing medium for lettuce production: assessment of agronomic performance and food safety in a pilot experiment. Journal of the Science of Food and Agriculture, 2019, 99, 5624-5630.	1.7	24
39	Phenological growth stages of nashi tree (<i>Pyrus pyrifolia</i>): codification and description according to the BBCH scale. Annals of Applied Biology, 2016, 168, 255-263.	1.3	23
40	Bioactive compounds, antioxidant activity and fruit quality evaluation of eleven blood orange cultivars. Journal of the Science of Food and Agriculture, 2022, 102, 2960-2971.	1.7	23
41	Fruit quality characterization of seven pomegranate accessions (<i>Punica granatum</i> L.) grown in Southeast of Spain. Scientia Horticulturae, 2014, 175, 174-180.	1.7	22
42	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. Journal of Food Science, 2020, 85, 358-363.	1.5	21
43	Genetic diversity of pomegranate germplasm collection from Spain determined by fruit, seed, leaf and flower characteristics. PeerJ, 2016, 4, e2214.	0.9	21
44	Determination of a colour index for fruit of pomegranate varietal group 'Mollar de Elche'. Scientia Horticulturae, 2013, 150, 360-364.	1.7	20
45	Physicochemical composition and antioxidant activity of three Spanish caper (<i>Capparis spinosa</i> L.) fruit cultivars in three stages of development. Scientia Horticulturae, 2018, 240, 509-515.	1.7	20
46	Anthocyanin content and colour development of pomegranate jam. Food and Bioproducts Processing, 2011, 89, 477-481.	1.8	19
47	Trifoliata hybrids rootstocks for 'Lane Late' navel orange in Spain. Scientia Agricola, 2011, 68, 548-553.	0.6	18
48	Physicochemical properties of orange juice from ten rootstocks using multivariate analysis. Scientia Horticulturae, 2013, 160, 268-273.	1.7	18
49	Phenological growth stages of caper plant (<i>Capparis spinosa</i> L.) according to the Biologische Bundesanstalt, Bundessortenamt and Chemical scale. Annals of Applied Biology, 2013, 163, 135-141.	1.3	18
50	Fatty acid profile of peel and pulp of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruit. Food Chemistry, 2019, 295, 247-253.	4.2	18
51	Economic estimation of cactus pear production and its feasibility in Spain. Trends in Food Science and Technology, 2020, 103, 379-385.	7.8	18
52	Morphological and nutraceutical characterization of six pomegranate cultivars of global commercial interest. Scientia Horticulturae, 2020, 272, 109557.	1.7	18
53	Phenological growth stages of 'Pero de Ceheg�n' (<i>Malus domestica</i> Borkh): Codification and description according to the BBCH scale. Scientia Horticulturae, 2019, 246, 826-834.	1.7	16
54	THE POMEGRANATE TREE IN THE WORLD: NEW CULTIVARS AND USES. Acta Horticulturae, 2015, , 327-332.	0.1	15

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55	Rootstockâ€™s and scionâ€™s impact on lemon quality in southeast Spain. International Agrophysics, 2018, 32, 325-333.	0.7	15
56	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. Journal of Food Quality, 2018, 2018, 1-13.	1.4	15
57	Characterization of Bioactive Compounds of Opuntia ficus-indica (L.) Mill. Seeds from Spanish Cultivars. Molecules, 2020, 25, 5734.	1.7	15
58	Quality Parameters of Spanish Lemons with Commercial Interest. Foods, 2021, 10, 62.	1.9	15
59	Physicochemical and Antioxidant Capacity of Jujube (Ziziphus jujuba Mill.) at Different Maturation Stages. Agronomy, 2021, 11, 132.	1.3	14
60	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). Agriculture (Switzerland), 2021, 11, 62.	1.4	13
61	Potential of dredged bioremediated marine sediment for strawberry cultivation. Scientific Reports, 2020, 10, 19878.	1.6	12
62	Qualitative and varietal characterization of pomegranate peel: High-value co-product or waste of production?. Scientia Horticulturae, 2022, 291, 110601.	1.7	11
63	Effect of a new remediated substrate on bioactive compounds and antioxidant characteristics of pomegranate (<i>Punica granatum</i> L.) cultivar â€™Purple Queen</i>â€™. Archives of Agronomy and Soil Science, 2019, 65, 1565-1574.	1.3	10
64	Effect of air temperature on rind colour development in pomegranates. Scientia Horticulturae, 2012, 134, 245-247.	1.7	9
65	Relationships between physico-chemical and functional parameters and genetic analysis with ISSR markers in Spanish jujubes (Ziziphus jujuba Mill.) cultivars. Scientia Horticulturae, 2019, 253, 390-398.	1.7	9
66	Effect of Phytoremediated Port Sediment as an Agricultural Medium for Pomegranate Cultivation: Mobility of Contaminants in the Plant. Sustainability, 2021, 13, 9661.	1.6	9
67	Influence of New Citrus Rootstocks on Lemon Quality. Agronomy, 2020, 10, 974.	1.3	8
68	Application of LCA Methodology to the Production of Strawberry on Substrates with Peat and Sediments from Ports. Sustainability, 2021, 13, 6323.	1.6	8
69	Prunus hybrids rootstocks for flat peach. Scientia Agricola, 2012, 69, 13-18.	0.6	7
70	Antioxidant Activity and Bioactive Compounds Contents in Different Stages of Flower Bud Development from Three Spanish Caper (<i>Capparis spinosa</i>) Cultivars. Horticulture Journal, 2019, 88, 410-419.	0.3	6
71	Metabolomic Profile of Citrus limon Leaves (â€™Vernaâ€™ Variety) by 1H-NMR and Multivariate Analysis Technique. Agronomy, 2022, 12, 1060.	1.3	6
72	Effects of postharvest storage conditions on â€™Taroccoâ€™ orange fruit quality. Acta Horticulturae, 2018, , 873-878.	0.1	5

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73	Breba Fruits Characterization from Four Varieties (<i>Ficus carica</i> L.) with Important Commercial Interest in Spain. <i>Foods</i> , 2021, 10, 3138.	1.9	5
74	POLLEN-PISTIL AFFINITY OF EIGHT NEW POMEGRANATE CLONES (<i>PUNICA GRANATUM</i> L.). <i>Acta Horticulturae</i> , 2009, , 175-180.	0.1	4
75	Volatile Profile in Different Aerial Parts of Two Caper Cultivars (<i>Capparis spinosa</i> L.). <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	1.4	4
76	Response of Apricot Fruit Quality to Protective Netting. <i>Agriculture (Switzerland)</i> , 2021, 11, 260.	1.4	4
77	Relationships between chemical composition, antioxidant activity and genetic analysis with ISSR markers in flower buds of caper plants (<i>Capparis spinosa</i> L.) of two subspecies <i>spinosa</i> and <i>rupestris</i> of Spanish cultivars. <i>Genetic Resources and Crop Evolution</i> , 0, , 1.	0.8	4
78	Fatty acids compositional variations between the edible and non-edible fruit part of seven pomegranate varieties. <i>Food Chemistry Molecular Sciences</i> , 2021, 3, 100046.	0.9	3
79	Antioxidant activity and the physicochemical composition of young caper shoots (<i>Capparis spinosa</i> L.) of different Spanish cultivars. <i>Scientia Horticulturae</i> , 2022, 293, 110646.	1.7	3
80	Phytochemical Profile of <i>Opuntia ficus-indica</i> (L.) Mill Fruits (cv. "Orito"™) Stored at Different Conditions. <i>Foods</i> , 2022, 11, 160.	1.9	3
81	PRELIMINARY CHARACTERIZATION OF SIXTY ONE CAPER CLONES (<i>CAPPARIS SPINOSA</i> L.). <i>Acta Horticulturae</i> , 2009, , 155-160.	0.1	2
82	Potential correlation between growth habit and yield of Spanish pomegranate cultivars. <i>Scientia Horticulturae</i> , 2012, 144, 168-171.	1.7	2
83	Influence of fruit bagging technique on the morphometric and biochemical characteristics of two pomegranate varieties (<i>Punica granatum</i> L.). <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100112.	0.9	2
84	Chemical properties of cladodes of two cultivars of prickly pear. <i>Acta Horticulturae</i> , 2019, , 317-322.	0.1	1
85	Antioxidant activity and total phenols in capers (<i>Capparis spinosa</i>). <i>Acta Horticulturae</i> , 2019, , 311-316.	0.1	1
86	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety "Pero de Ceheg�n". <i>Agronomy</i> , 2020, 10, 1093.	1.3	1
87	PRELIMINARY CHARACTERISATION OF FOUR CHINESE DATE CLONES (<i>ZIZIPHUS JUJUBA</i> MILLER). <i>Acta Horticulturae</i> , 2009, , 137-140.	0.1	0
88	CHARACTERISATION OF THREE QUINCE CLONES (<i>CYDONIA OBLONGA</i> MILL.) NATIVE TO SOUTHEASTERN SPAIN. <i>Acta Horticulturae</i> , 2009, , 141-148.	0.1	0
89	POMEGRANATE JAM PRESERVATION. <i>Acta Horticulturae</i> , 2009, , 382-388.	0.1	0
90	PHYSICO-CHEMICAL CHARACTERISATION OF FOUR NEW SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015, , 319-325.	0.1	0

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91	FRUIT COLOUR EVOLUTION OF THREE SPANISH POMEGRANATE CLONES. Acta Horticulturae, 2015, , 311-317.	0.1	0
92	Evolution of fruit maturation of some pomegranate (Punica granatum L.) cultivars in two Mediterranean areas. Acta Horticulturae, 2019, , 97-102.	0.1	0
93	A new substrate for the cultivation of pomegranate. Acta Horticulturae, 2019, , 185-192.	0.1	0
94	Physico-chemical properties of "Isidro"™ jujube fruit. Acta Horticulturae, 2019, , 77-82.	0.1	0