

Pilar Legua

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89
papers

1,591
citations

24
h-index

36
g-index

94
ext. papers

1,990
ext. citations

3.5
avg, IF

4.86
L-index

#	Paper	IF	Citations
89	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. <i>Food Chemistry</i> , 2016 , 207, 170-9	8.5	81
88	Volatile composition of pomegranates from 9 Spanish cultivars using headspace solid phase microextraction. <i>Journal of Food Science</i> , 2011 , 76, S114-20	3.4	78
87	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (<i>Ziziphus jujube</i> Mill.) fruits. <i>Food Chemistry</i> , 2016 , 201, 307-14	8.5	77
86	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruits. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2682-91	4.3	62
85	Physico-chemical characterization of six pomegranate cultivars from Morocco: Processing and fresh market aptitudes. <i>Scientia Horticulturae</i> , 2012 , 140, 100-106	4.1	52
84	Cultivar identification using 18S rDNA intergenic spacer-RFLP in pomegranate (<i>Punica granatum</i> L.). <i>Scientia Horticulturae</i> , 2009 , 120, 500-503	4.1	52
83	Total phenols and antioxidant capacity in 10 Moroccan pomegranate varieties. <i>Journal of Food Science</i> , 2012 , 77, C115-20	3.4	51
82	Antioxidant properties and chemical characterization of Spanish <i>Opuntia ficus-indica</i> Mill. cladodes and fruits. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1566-1573	4.3	48
81	Polyphenolic compounds, anthocyanins and antioxidant activity of nineteen pomegranate fruits: A rich source of bioactive compounds. <i>Journal of Functional Foods</i> , 2016 , 23, 628-636	5.1	46
80	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018 , 108, 301-308	7	42
79	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. <i>Food Science and Technology International</i> , 2012 , 18, 129-38	2.6	42
78	Total phenolics, organic acids, sugars and antioxidant activity of mandarin (<i>Citrus clementina</i> Hort. ex Tan.): Variation from rootstock. <i>Scientia Horticulturae</i> , 2014 , 174, 60-64	4.1	41
77	Relative incidence, spatial distribution and genetic diversity of cucurbit viruses in eastern Spain. <i>Annals of Applied Biology</i> , 2013 , 162, 362-370	2.6	41
76	Antioxidant activity, volatile composition and sensory profile of four new very-early apricots (<i>Prunus armeniaca</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 85-94	4.3	38
75	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	4.3	36
74	Chemical, morphological and organoleptical characterisation of five Spanish quince tree clones (<i>Cydonia oblonga</i> Miller). <i>Scientia Horticulturae</i> , 2009 , 122, 491-496	4.1	36
73	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	3.4	34

72	Bioactive compounds and sensory quality of black and white mulberries grown in Spain. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 370-7	3.9	31
71	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i> Miller) accessions. <i>Scientia Horticulturae</i> , 2013 , 154, 61-65	4.1	27
70	Performance of <i>Prunus</i> rootstocks for apricot in Mediterranean conditions. <i>Scientia Horticulturae</i> , 2010 , 124, 354-359	4.1	27
69	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, 4098-105	4.3	27
68	Influence of different rootstocks on yield precocity and fruit quality of 'Tarocco Sciraf' pigmented sweet orange. <i>Scientia Horticulturae</i> , 2018 , 230, 62-67	4.1	27
67	Evaluation of Spanish Pomegranate Juices: Organic Acids, Sugars, and Anthocyanins. <i>International Journal of Food Properties</i> , 2012 , 15, 481-494	3	26
66	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	2.6	25
65	Quality, antioxidant activity and total phenols of six Spanish pomegranates clones. <i>Scientia Horticulturae</i> , 2015 , 182, 65-72	4.1	24
64	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	4.1	24
63	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	4.1	24
62	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	5.4	21
61	Polyphenol Compounds and Biological Activity of Caper (<i>L.</i>) Flowers Buds. <i>Plants</i> , 2019 , 8,	4.5	21
60	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	5.4	20
59	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	4.1	19
58	Plant growth, yield and fruit quality of 'Lane Late' havel orange on four citrus rootstocks. <i>Spanish Journal of Agricultural Research</i> , 2011 , 9, 271	1.1	19
57	Fruit quality characterization of seven pomegranate accessions (<i>Punica granatum</i> L.) grown in Southeast of Spain. <i>Scientia Horticulturae</i> , 2014 , 175, 174-180	4.1	17
56	Pomegranate variety and pomegranate plant part, relevance from bioactive point of view: a review. <i>Bioresources and Bioprocessing</i> , 2021 , 8,	5.2	16
55	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	4.3	16

54	Phenological growth stages of nashi tree (<i>Pyrus pyrifolia</i>): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2016 , 168, 255-263	2.6	15
53	Genetic diversity of pomegranate germplasm collection from Spain determined by fruit, seed, leaf and flower characteristics. <i>PeerJ</i> , 2016 , 4, e2214	3.1	15
52	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	4.1	14
51	Physicochemical composition and antioxidant activity of three Spanish caper (<i>Capparis spinosa</i> L.) fruit cultivars in three stages of development. <i>Scientia Horticulturae</i> , 2018 , 240, 509-515	4.1	14
50	Determination of a colour index for fruit of pomegranate varietal group 'Mollar de Elche' <i>Scientia Horticulturae</i> , 2013 , 150, 360-364	4.1	14
49	Physicochemical properties of orange juice from ten rootstocks using multivariate analysis. <i>Scientia Horticulturae</i> , 2013 , 160, 268-273	4.1	14
48	Anthocyanin content and colour development of pomegranate jam. <i>Food and Bioproducts Processing</i> , 2011 , 89, 477-481	4.9	14
47	Remediated marine sediment as growing medium for lettuce production: assessment of agronomic performance and food safety in a pilot experiment. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5624-5630	4.3	13
46	Determination of the Volatile Profile of Lemon Peel Oils as Affected by Rootstock. <i>Foods</i> , 2020 , 9,	4.9	13
45	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. <i>Journal of Food Science</i> , 2020 , 85, 358-363	3.4	13
44	THE POMEGRANATE TREE IN THE WORLD: NEW CULTIVARS AND USES. <i>Acta Horticulturae</i> , 2015 , 327-332.	3.3	12
43	Trifoliata hybrids rootstocks for 'Lane Late' navel orange in Spain. <i>Scientia Agricola</i> , 2011 , 68, 548-553	2.5	12
42	Fatty acid profile of peel and pulp of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruit. <i>Food Chemistry</i> , 2019 , 295, 247-253	8.5	11
41	Morphological and nutraceutical characterization of six pomegranate cultivars of global commercial interest. <i>Scientia Horticulturae</i> , 2020 , 272, 109557	4.1	11
40	Phenological growth stages of caper plant (<i>Capparis spinosa</i> L.) according to the Biologische Bundesanstalt, Bundessortenamt and Chemical scale. <i>Annals of Applied Biology</i> , 2013 , 163, 135-141	2.6	11
39	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. <i>Journal of Food Quality</i> , 2018 , 2018, 1-13	2.7	11
38	Pomegranate (<i>Punica granatum</i> L.) a dry pericarp fruit with fleshy seeds. <i>Trends in Food Science and Technology</i> , 2020 , 102, 232-236	15.3	10
37	Phenological growth stages of 'Pera de Ceheg' (<i>Malus domestica</i> Borkh): Codification and description according to the BBCH scale. <i>Scientia Horticulturae</i> , 2019 , 246, 826-834	4.1	10

36	Rootstock and scion impact on lemon quality in southeast Spain. <i>International Agrophysics</i> , 2018 , 32, 325-333	2	9
35	Economic estimation of cactus pear production and its feasibility in Spain. <i>Trends in Food Science and Technology</i> , 2020 , 103, 379-385	15.3	8
34	Characterization of Bioactive Compounds of (L.) Mill. Seeds from Spanish Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	8
33	Effect of air temperature on rind colour development in pomegranates. <i>Scientia Horticulturae</i> , 2012 , 134, 245-247	4.1	7
32	Prunus hybrids rootstocks for flat peach. <i>Scientia Agricola</i> , 2012 , 69, 13-18	2.5	6
31	Relationships between physico-chemical and functional parameters and genetic analysis with ISSR markers in Spanish jujubes (Ziziphus jujuba Mill.) cultivars. <i>Scientia Horticulturae</i> , 2019 , 253, 390-398	4.1	5
30	Potential of dredged bioremediated marine sediment for strawberry cultivation. <i>Scientific Reports</i> , 2020 , 10, 19878	4.9	5
29	Effect of a new remediated substrate on bioactive compounds and antioxidant characteristics of pomegranate (Punica granatum L.) cultivar "Purple Queen" <i>Archives of Agronomy and Soil Science</i> , 2019 , 65, 1565-1574	2	5
28	Physicochemical and Antioxidant Capacity of Jujube (Ziziphus jujuba Mill.) at Different Maturation Stages. <i>Agronomy</i> , 2021 , 11, 132	3.6	5
27	Antioxidant Activity and Bioactive Compounds Contents in Different Stages of Flower Bud Development from Three Spanish Caper (Capparis spinosa) Cultivars. <i>Horticulture Journal</i> , 2019 , 88, 410-419	4.1	3
26	POLLINATOR PISTIL AFFINITY OF EIGHT NEW POMEGRANATE CLONES (PUNICA GRANATUM L.). <i>Acta Horticulturae</i> , 2009 , 175-180	0.3	3
25	Quality Parameters of Spanish Lemons with Commercial Interest. <i>Foods</i> , 2020 , 10,	4.9	3
24	Influence of New Citrus Rootstocks on Lemon Quality. <i>Agronomy</i> , 2020 , 10, 974	3.6	3
23	Effects of postharvest storage conditions on "arocco" brange fruit quality. <i>Acta Horticulturae</i> , 2018 , 134, 873-878	0.3	3
22	Effect of Phytoremediated Port Sediment as an Agricultural Medium for Pomegranate Cultivation: Mobility of Contaminants in the Plant. <i>Sustainability</i> , 2021 , 13, 9661	3.6	3
21	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). <i>Agriculture (Switzerland)</i> , 2021 , 11, 62	3	3
20	Potential correlation between growth habit and yield of Spanish pomegranate cultivars. <i>Scientia Horticulturae</i> , 2012 , 144, 168-171	4.1	2
19	PRELIMINARY CHARACTERIZATION OF SIXTY ONE CAPER CLONES (CAPPARIS SPINOSA L.). <i>Acta Horticulturae</i> , 2009 , 155-160	0.3	2

18	Response of Apricot Fruit Quality to Protective Netting. <i>Agriculture (Switzerland)</i> , 2021 , 11, 260	3	2
17	Breba Fruits Characterization from Four Varieties (<i>Ficus carica</i> L.) with Important Commercial Interest in Spain.. <i>Foods</i> , 2021 , 10,	4.9	2
16	Chemical properties of cladodes of two cultivars of prickly pear. <i>Acta Horticulturae</i> , 2019 , 317-322	0.3	1
15	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	4.1	1
14	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety 'Pero de Ceheg' <i>Agronomy</i> , 2020 , 10, 1093	3.6	1
13	Antioxidant activity and total phenols in capers (<i>Capparis spinosa</i>). <i>Acta Horticulturae</i> , 2019 , 311-316	0.3	1
12	Metabolomic Profile of Citrus limon Leaves ('Verna' Variety) by 1H-NMR and Multivariate Analysis Technique. <i>Agronomy</i> , 2022 , 12, 1060	3.6	1
11	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> ,1	2	0
10	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	1	0
9	Application of LCA Methodology to the Production of Strawberry on Substrates with Peat and Sediments from Ports. <i>Sustainability</i> , 2021 , 13, 6323	3.6	0
8	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	2.7	0
7	Qualitative and varietal characterization of pomegranate peel: High-value co-product or waste of production?. <i>Scientia Horticulturae</i> , 2022 , 291, 110601	4.1	0
6	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 , 100112	1	0
5	Evolution of fruit maturation of some pomegranate (<i>Punica granatum</i> L.) cultivars in two Mediterranean areas. <i>Acta Horticulturae</i> , 2019 , 97-102	0.3	
4	A new substrate for the cultivation of pomegranate. <i>Acta Horticulturae</i> , 2019 , 185-192	0.3	
3	PHYSICO-CHEMICAL CHARACTERISATION OF FOUR NEW SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015 , 319-325	0.3	
2	FRUIT COLOUR EVOLUTION OF THREE SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015 , 311-317	0.3	
1	Physico-chemical properties of 'Bidro' jujube fruit. <i>Acta Horticulturae</i> , 2019 , 77-82	0.3	

