Luis Noguera-Artiaga

List of Publications by Citations

55 papers	701 citations	14 h-index	24 g-index
60 ext. papers	934 ext. citations	4.4 avg, IF	4.38 L-index

#	Paper	IF	Citations
55	Antimicrobial activity of pomegranate peel extracts as affected by cultivar. *Journal of the Science of Food and Agriculture*, **2017**, 97, 802-810	4.3	68
54	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (Ziziphus jujuba Mill.) fruits. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2682-91	4.3	62
53	Quality attributes of pistachio nuts as affected by rootstock and deficit irrigation. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2866-73	4.3	58
52	Volatile Composition of Essential Oils from Different Aromatic Herbs Grown in Mediterranean Regions of Spain. *Foods*, **2016**, 5,	4.9	49
51	Opinion of Spanish Consumers on Hydrosustainable Pistachios. *Journal of Food Science*, **2016**, 81, S2559-S2565	3.4	37
50	Sensory and physico-chemical quality attributes of jujube fruits as affected by crop load. *LWT - Food Science and Technology*, **2015**, 63, 899-905	5.4	36
49	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. *Food Chemistry*, **2017**, 226, 179-186	8.5	31
48	Phenolic, volatile, and sensory profiles of beer enriched by macerating quince fruits. *LWT - Food Science and Technology*, **2019**, 103, 139-146	5.4	31
47	Effects of microwave roasting on physicochemical properties of pistachios (Pistaciavera L.). *Food Science and Biotechnology*, **2015**, 24, 1995-2001	3	30
46	Fatty acid profile of fruits (pulp and peel) and cladodes (young and old) of prickly pear [Opuntia ficus-indica (L.) Mill.] from six Spanish cultivars. *Journal of Food Composition and Analysis*, **2019**, 84, 103294	4.1	19
45	Sensory Profile and Acceptability of HydroSOStainable Almonds. *Foods*, **2019**, 8,	4.9	17
44	Consumer acceptability in the USA, Mexico, and Spain of chocolate chip cookies made with partial insect powder replacement. *Journal of Food Science*, **2020**, 85, 1621-1628	3.4	17
43	Comparative study of different cocoa (Theobroma cacao L.) clones in terms of their phytoprostanes and phytofurans contents. *Food Chemistry*, **2019**, 280, 231-239	8.5	15
42	Consumer understanding of sustainability concept in agricultural products. *Food Quality and Preference*, **2021**, 89, 104136	5.8	15
41	Aroma-active compounds, sensory profile, and phenolic composition of Fondillón. *Food Chemistry*, **2020**, 316, 126353	8.5	14
40	Phenolic and triterpenoid composition and inhibition of α-amylase of pistachio kernels (Pistacia vera L.) as affected by rootstock and irrigation treatment. *Food Chemistry*, **2018**, 261, 240-245	8.5	14
39	Phytoprostanes and Phytofurans-Oxidative Stress and Bioactive Compounds-in Almonds are Affected by Deficit Irrigation in Almond Trees. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7214-7225	5.7	13

38	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. *Journal of Food Science*, **2020**, 85, 358-363	3.4	13
37	Irrigation dose and plant density affect the essential oil content and sensory quality of parsley (Petroselinum sativum). *Scientia Horticulturae*, **2016**, 206, 1-6	4.1	13
36	Volatile Composition, Sensory Profile, and Consumers Acceptance of Fondillón. *Journal of Food Quality*, **2019**, 2019, 1-10	2.7	9
35	Functional and sensory properties of pistachio nuts as affected by cultivar. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6696-6705	4.3	9
34	Influence of regulated deficit irrigation and rootstock on the functional, nutritional and sensory quality of pistachio nuts. *Scientia Horticulturae*, **2020**, 261, 108994	4.1	9
33	Chemical and sensorial characterization of spray dried hydroSOStainable almond milk. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1372-1381	4.3	9
32	Volatile, Sensory and Functional Properties of HydroSOS Pistachios. *Foods*, **2020**, 9,	4.9	8
31	Economic estimation of cactus pear production and its feasibility in Spain. *Trends in Food Science and Technology*, **2020**, 103, 379-385	15.3	8
30	Consumers' Attitude towards the Sustainability of Different Food Categories. *Foods*, **2020**, 9,	4.9	8
29	Antioxidant and Anthocyanin Content in Fermented Milks with Sweet Cherry is Affected by the Starter Culture and the Ripening Stage of the Cherry. *Beverages*, **2018**, 4, 57	3.4	6
28	Development and characterization of liquors prepared with an underutilized citrus by-product, the peel. *European Food Research and Technology*, **2019**, 245, 41-50	3.4	6
27	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. *Molecules*, **2020**, 25,	4.8	6
26	How Consumers Perceive Water Sustainability (HydroSOStainable) in Food Products and How to Identify It by a Logo. *Agronomy*, **2020**, 10, 1495	3.6	5
25	Antioxidant, antihemolysis, and retinoprotective potentials of bioactive lipidic compounds from wild shrimp (Litopenaeus stylirostris) muscle. *CYTA - Journal of Food*, **2020**, 18, 153-163	2.3	5
24	Antioxidant, Antimutagenic and Cytoprotective Properties of Hydrosos Pistachio Nuts. *Molecules*, **2019**, 24,	4.8	5
23	Effect of the herbs used in the formulation of a Spanish herb liqueur, Herbero de la Sierra de Mariola, on its chemical and functional compositions and antioxidant and antimicrobial activities. *European Food Research and Technology*, **2019**, 245, 1197-1206	3.4	4
22	Optimization of harvest date according to the volatile composition of Mediterranean aromatic herbs at different vegetative stages. *Scientia Horticulturae*, **2020**, 267, 109336	4.1	4
21	Characterization and potential use of Diplotaxis erucoides as food ingredient for a sustainable modern cuisine and comparison with commercial mustards and wasabis. *European Food Research and Technology*, **2020**, 246, 1429-1438	3.4	4

20	Cropping system contributes largely to fruit composition and sensory properties of pomegranate (Punica granatum L. var. Gabsi). *South African Journal of Botany*, **2018**, 115, 170-178	2.9	4
19	Volatile Composition, Texture and Sensory Description of Gaz (Traditional Persian Confection). *Journal of Texture Studies*, **2015**, 46, 440-454	3.6	4
18	Acrylamide content in French fries prepared with vegetable oils enriched with □-cyclodextrin or □-cyclodextrin-carvacrol complexes. *LWT - Food Science and Technology*, **2021**, 148, 111765	5.4	4
17	Criteria for HydroSOS Quality Index. Application to Extra Virgin Olive Oil and Processed Table Olives. *Water (Switzerland)*, **2020**, 12, 555	3	3
16	Fruit Response to Water-Scarcity Scenarios. Water Relations and Biochemical Changes **2018**, 349-375		3
15	CHEMICAL COMPOSITION, ANTIOXIDANT ACTIVITY AND MINERAL CONTENT OF ARBUTUS UNEDO (LEAVES AND FRUITS). *Journal of Microbiology, Biotechnology and Food Sciences*, **2019**, 8, 1335-1339	2.3	3
14	Fermented beverage obtained from hydroSOStainable pistachios. *Journal of Food Science*, **2020**, 85, 3601-3610	3.4	3
13	Flavors and Aromas **2019**, 385-404		3
12	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. *Food Chemistry*, **2021**, 339, 127756	8.5	3
11	Octopus vulgaris ink extracts exhibit antioxidant, antimutagenic, cytoprotective, antiproliferative, and proapoptotic effects in selected human cancer cell lines. *Journal of Food Science*, **2021**, 86, 587-601	3.4	3
10	Irrigation of Pistachios **2018**, 247-269		2
9	Physicochemical, Volatile, and Sensory Characterization of Promising Cherry Tomato (Solanum lycopersicum L.) Cultivars: Fresh Market Aptitudes of Pear and Round Fruits. *Agronomy*, **2021**, 11, 618	3.6	2
8	Bioactive compounds from Octopus vulgaris ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. *Food and Chemical Toxicology*, **2021**, 151, 112119	4.7	2
7	Growing Location Affects Physical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Fruit (Punica granatum L. var. Gabsi). *International Journal of Fruit Science*, **2020**, 20, 508-523	1.2	1
6	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety □ero de Cehegí□ *Agronomy*, **2020**, 10, 1093	3.6	1
5	Influence of Bunch Compactness and Berry Thinning Methods on Wine Grape Quality and Sensory Attributes of Wine in Vitis vinifera L. cv. □Monastrell□ *Agronomy*, **2022**, 12, 680	3.6	1
4	Texture **2019**, 293-314		0
3	Effect of Organic and Conventional Production on the Quality of Lemon □ino 49□ *Agronomy*, **2022**, 12, 980	3.6	0

2 6. The sense of touch **2017**, 127-146

1 8. Modernisation of traditional food processes and products **2017**, 113-133