

Luis Noguera-Artiaga

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Influence of Bunch Compactness and Berry Thinning Methods on Wine Grape Quality and Sensory Attributes of Wine in <i>Vitis vinifera</i> L. cv. Monastrell. <i>Agronomy</i> , 2022 , 12, 680	3.6	1
54	Effect of Organic and Conventional Production on the Quality of Lemon Bino 49. <i>Agronomy</i> , 2022 , 12, 980	3.6	0
53	Physicochemical, Volatile, and Sensory Characterization of Promising Cherry Tomato (<i>Solanum lycopersicum</i> L.) Cultivars: Fresh Market Aptitudes of Pear and Round Fruits. <i>Agronomy</i> , 2021 , 11, 618	3.6	2
52	Bioactive compounds from <i>Octopus vulgaris</i> ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. <i>Food and Chemical Toxicology</i> , 2021 , 151, 112119	4.7	2
51	How does water stress affect the low molecular weight phenolics of hydroSOSustainable almonds?. <i>Food Chemistry</i> , 2021 , 339, 127756	8.5	3
50	Consumer understanding of sustainability concept in agricultural products. <i>Food Quality and Preference</i> , 2021 , 89, 104136	5.8	15
49	Chemical and sensorial characterization of spray dried hydroSOSustainable almond milk. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1372-1381	4.3	9
48	<i>Octopus vulgaris</i> ink extracts exhibit antioxidant, antimutagenic, cytoprotective, antiproliferative, and proapoptotic effects in selected human cancer cell lines. <i>Journal of Food Science</i> , 2021 , 86, 587-601	3.4	3
47	Acrylamide content in French fries prepared with vegetable oils enriched with Cyclodextrin or Cyclodextrin-carvacrol complexes. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111765	5.4	4
46	How Consumers Perceive Water Sustainability (HydroSOSustainable) in Food Products and How to Identify It by a Logo. <i>Agronomy</i> , 2020 , 10, 1495	3.6	5
45	Consumer acceptability in the USA, Mexico, and Spain of chocolate chip cookies made with partial insect powder replacement. <i>Journal of Food Science</i> , 2020 , 85, 1621-1628	3.4	17
44	Phytosterols and Phytofurans-Oxidative Stress and Bioactive Compounds-in Almonds are Affected by Deficit Irrigation in Almond Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7214-7225	5.7	13
43	Growing Location Affects Physical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Fruit (<i>Punica granatum</i> L. var. Gabsi). <i>International Journal of Fruit Science</i> , 2020 , 20, 508-523	1.2	1
42	Antioxidant, antihemolysis, and retinoprotective potentials of bioactive lipidic compounds from wild shrimp (<i>Litopenaeus stylirostris</i>) muscle. <i>CYTA - Journal of Food</i> , 2020 , 18, 153-163	2.3	5
41	Criteria for HydroSOS Quality Index. Application to Extra Virgin Olive Oil and Processed Table Olives. <i>Water (Switzerland)</i> , 2020 , 12, 555	3	3
40	Optimization of harvest date according to the volatile composition of Mediterranean aromatic herbs at different vegetative stages. <i>Scientia Horticulturae</i> , 2020 , 267, 109336	4.1	4
39	Volatile, Sensory and Functional Properties of HydroSOS Pistachios. <i>Foods</i> , 2020 , 9,	4.9	8

38	Aroma-active compounds, sensory profile, and phenolic composition of Fondill�. <i>Food Chemistry</i> , 2020 , 316, 126353	8.5	14
37	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. <i>Journal of Food Science</i> , 2020 , 85, 358-363	3.4	13
36	Characterization and potential use of <i>Diplotaxis erucoides</i> as food ingredient for a sustainable modern cuisine and comparison with commercial mustards and wasabis. <i>European Food Research and Technology</i> , 2020 , 246, 1429-1438	3.4	4
35	Influence of regulated deficit irrigation and rootstock on the functional, nutritional and sensory quality of pistachio nuts. <i>Scientia Horticulturae</i> , 2020 , 261, 108994	4.1	9
34	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
33	Consumers' Attitude towards the Sustainability of Different Food Categories. <i>Foods</i> , 2020 , 9,	4.9	8
32	Fermented beverage obtained from hydroSOSustainable pistachios. <i>Journal of Food Science</i> , 2020 , 85, 3603-3610;	3.4	10
31	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety Bero de Ceheg�. <i>Agronomy</i> , 2020 , 10, 1093	3.6	1
30	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. <i>Molecules</i> , 2020 , 25,	4.8	6
29	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. <i>European Food Research and Technology</i> , 2019 , 245, 1197-1206	3.4	4
28	Sensory Profile and Acceptability of HydroSOSustainable Almonds. <i>Foods</i> , 2019 , 8,	4.9	17
27	Development and characterization of liquors prepared with an underutilized citrus by-product, the peel. <i>European Food Research and Technology</i> , 2019 , 245, 41-50	3.4	6
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	4.1	19
25	Volatile Composition, Sensory Profile, and Consumers' Acceptance of Fondill�. <i>Journal of Food Quality</i> , 2019 , 2019, 1-10	2.7	9
24	Functional and sensory properties of pistachio nuts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6696-6705	4.3	9
23	CHEMICAL COMPOSITION, ANTIOXIDANT ACTIVITY AND MINERAL CONTENT OF ARBUTUS UNEDO (LEAVES AND FRUITS). <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019 , 8, 1335-1339	2.3	3
22	Antioxidant, Antimutagenic and Cytoprotective Properties of Hydrosos Pistachio Nuts. <i>Molecules</i> , 2019 , 24,	4.8	5
21	Phenolic, volatile, and sensory profiles of beer enriched by macerating quince fruits. <i>LWT - Food Science and Technology</i> , 2019 , 103, 139-146	5.4	31

20	Comparative study of different cocoa (<i>Theobroma cacao</i> L.) clones in terms of their phytoprostanes and phytofurans contents. <i>Food Chemistry</i> , 2019 , 280, 231-239	8.5	15
19	Texture 2019 , 293-314		0
18	Flavors and Aromas 2019 , 385-404		3
17	Cropping system contributes largely to fruit composition and sensory properties of pomegranate (<i>Punica granatum</i> L. var. Gabsi). <i>South African Journal of Botany</i> , 2018 , 115, 170-178	2.9	4
16	Phenolic and triterpenoid composition and inhibition of α -amylase of pistachio kernels (<i>Pistacia vera</i> L.) as affected by rootstock and irrigation treatment. <i>Food Chemistry</i> , 2018 , 261, 240-245	8.5	14
15	Irrigation of Pistachios 2018 , 247-269		2
14	Antioxidant and Anthocyanin Content in Fermented Milks with Sweet Cherry is Affected by the Starter Culture and the Ripening Stage of the Cherry. <i>Beverages</i> , 2018 , 4, 57	3.4	6
13	Fruit Response to Water-Scarcity Scenarios. Water Relations and Biochemical Changes 2018 , 349-375		3
12	Antimicrobial activity of pomegranate peel extracts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 802-810	4.3	68
11	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. <i>Food Chemistry</i> , 2017 , 226, 179-186	8.5	31
10	6. The sense of touch 2017 , 127-146		
9	8. Modernisation of traditional food processes and products 2017 , 113-133		
8	Volatile Composition of Essential Oils from Different Aromatic Herbs Grown in Mediterranean Regions of Spain. <i>Foods</i> , 2016 , 5,	4.9	49
7	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
6	Irrigation dose and plant density affect the essential oil content and sensory quality of parsley (<i>Petroselinum sativum</i>). <i>Scientia Horticulturae</i> , 2016 , 206, 1-6	4.1	13
5	Opinion of Spanish Consumers on Hydrosustainable Pistachios. <i>Journal of Food Science</i> , 2016 , 81, S2559-S2565	3.4	37
4	Volatile Composition, Texture and Sensory Description of Gaz (Traditional Persian Confection). <i>Journal of Texture Studies</i> , 2015 , 46, 440-454	3.6	4
3	Quality attributes of pistachio nuts as affected by rootstock and deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2866-73	4.3	58

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| 2 | Sensory and physico-chemical quality attributes of jujube fruits as affected by crop load. <i>LWT - Food Science and Technology</i> , 2015 , 63, 899-905 | 5-4 | 36 |
| 1 | Effects of microwave roasting on physicochemical properties of pistachios (<i>Pistaciavera L.</i>). <i>Food Science and Biotechnology</i> , 2015 , 24, 1995-2001 | 3 | 30 |