

Antonio Amores Arrocha

List of Publications by Year in descending order

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26
papers

284
citations

1040056

9
h-index

888059

17
g-index

26
all docs

26
docs citations

26
times ranked

258
citing authors

#	ARTICLE	IF	CITATIONS
1	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. Journal of Chemical Education, 2019, 96, 267-273.	2.3	59
2	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (<i>Myrtus communis</i> L.). Molecules, 2019, 24, 882.	3.8	30
3	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (<i>Myrtus communis</i> L.). Molecules, 2018, 23, 2992.	3.8	28
4	Evaluation of the use of multiflora bee pollen on the volatile compounds and sensorial profile of Palomino fino and Riesling white young wines. Food Research International, 2018, 105, 197-209.	6.2	26
5	Use of Multiflora Bee Pollen as a Flor Velum Yeast Growth Activator in Biological Aging Wines. Molecules, 2019, 24, 1763.	3.8	17
6	Effect on White Grape Must of Multiflora Bee Pollen Addition during the Alcoholic Fermentation Process. Molecules, 2018, 23, 1321.	3.8	16
7	Physicochemical and Nutritional Characterization of Winemaking Lees: A New Food Ingredient. Agronomy, 2020, 10, 996.	3.0	13
8	Identification and Characterization of White Grape Varieties Autochthonous of a Warm Climate Region (Andalusia, Spain). Agronomy, 2020, 10, 205.	3.0	12
9	Influence of the Presence of Grape Skins during White Wine Alcoholic Fermentation. Agronomy, 2021, 11, 452.	3.0	12
10	Physicochemical and microbiological characterization of the sensory deviation responsible for the origin of the special sherry wines "palo cortado" type. PLoS ONE, 2018, 13, e0208330.	2.5	8
11	Genetical, Morphological and Physicochemical Characterization of the Autochthonous Cultivar "Uva Rey"™ (<i>Vitis vinifera</i> L.). Agronomy, 2019, 9, 563.	3.0	8
12	Identification of Red Grapevine Cultivars (<i>Vitis vinifera</i> L.) Preserved in Ancient Vineyards in Axarquía (Andalusia, Spain). Plants, 2020, 9, 1572.	3.5	8
13	A Comparative Study on Volatile Compounds and Sensory Profile of White and Red Wines Elaborated Using Bee Pollen versus Commercial Activators. Foods, 2021, 10, 1082.	4.3	8
14	Bee Pollen as Oenological Tool to Carry out Red Winemaking in Warm Climate Conditions. Agronomy, 2020, 10, 634.	3.0	7
15	Preliminary Study of Somatic Variants of Palomino Fino (<i>Vitis vinifera</i> L.) Grown in a Warm Climate Region (Andalusia, Spain). Agronomy, 2020, 10, 654.	3.0	7
16	Effect of Grape Over-Ripening and Its Skin Presence on White Wine Alcoholic Fermentation in a Warm Climate Zone. Foods, 2021, 10, 1583.	4.3	6
17	Short communication: Identification and relationship of the autochthonous "Romã"™ and "Rome Tinto"™ grapevine cultivars. Spanish Journal of Agricultural Research, 2019, 16, e07SC02.	0.6	6
18	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. Plants, 2019, 8, 328.	3.5	5

#	ARTICLE	IF	CITATIONS
19	Bee Pollen Role in Red Winemaking: Volatile Compounds and Sensory Characteristics of Tintilla de Rota Warm Climate Red Wines. <i>Foods</i> , 2020, 9, 981.	4.3	5
20	Volatile Composition and Sensory Characterization of Dry White Wines Made with Overripe Grapes by Means of Two Different Techniques. <i>Foods</i> , 2022, 11, 509.	4.3	2
21	Analysis of Compounds with Oenological Interest in Somatic Variants of Grapevines. <i>Horticulturae</i> , 2022, 8, 22.	2.8	1
22	DECOPA: COLLABORATIVE STRATEGIES TO IMPROVE ANALYSIS AND SYNTHESIS SKILLS FOR UNDERGRADUATE STUDENTS. , 2017, , .		0
23	UNIVERSITY ECOLOGICAL ORCHARD AS AN INTEGRATING LEARNING SPACE: WEAVING PARTICIPATORY NETWORKS AT THE UNIVERSITY OF CADIZ. , 2018, , .		0
24	INFORMATION AND COMMUNICATION TECHNOLOGIES (ICTs) IN THE TEACHING OF AN INTERUNIVERSITY MASTER'S DEGREE IN AGRI-FOOD. <i>EDULEARN Proceedings</i> , 2020, , .	0.0	0
25	IMPROVING THE STUDENTS INTEREST AND INVOLVEMENT IN THEORETICAL SUBJECTS USING SELF-ASSESSMENT TECHNIQUES. <i>EDULEARN Proceedings</i> , 2020, , .	0.0	0
26	EscapeWine!. <i>Advances in Game-based Learning Book Series</i> , 2022, , 356-375.	0.2	0