# JesÃºs GarcÃ-a-Parra

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2545280/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 22 papers | 711 citations | 567281 15 h-index | 713466 21 g-index |
| 22 all docs | 22 docs citations | 22 times ranked | 1070 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Characterisation by SPMEâ€“GCâ€“MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. Food Chemistry, 2010, 118, 182-189. | 8.2 | 166 |
| 2 | Comparative study of the nutritional and bioactive compounds content of four walnut (Juglans regia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 3.9 | 106 |
| 3 | Effect of Thermal and Highâ€Pressure Processing on the Nutritional Value and Quality Attributes of a Nectarine PurÃ©e with Industrial Origin during the Refrigerated Storage. Journal of Food Science, 2011, 76, C618-25. | 3.1 | 48 |
| 4 | Volatile profile of breast milk subjected to high-pressure processing or thermal treatment. Food Chemistry, 2015, 180, 17-24. | 8.2 | 42 |
| 5 | High pressure assisted thermal processing of pumpkin purÃ©e: Effect on microbial counts, color, bioactive compounds and polyphenoloxidase enzyme. Food and Bioproducts Processing, 2016, 98, 124-132. | 3.6 | 40 |
| 6 | Effect of Highâ€Pressure Processing and Thermal Treatment on Quality Attributes and Nutritional Compounds of â€œSongoldâ€•Plum PurÃ©e. Journal of Food Science, 2012, 77, C866-73. | 3.1 | 39 |
| 7 | Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. Innovative Food Science and Emerging Technologies, 2018, 45, 53-61. | 5.6 | 32 |
| 8 | UHPLC as a suitable methodology for the analysis of carotenoids in food matrix. European Food Research and Technology, 2012, 235, 1055-1061. | 3.3 | 28 |
| 9 | A lycopeneâ€enriched virgin olive oil enhances antioxidant status in humans. Journal of the Science of Food and Agriculture, 2013, 93, 1820-1826. | 3.5 | 26 |
| 10 | The applied pretreatment (blanching, ascorbic acid) at the manufacture process affects the quality of nectarine purÃ©e processed by hydrostatic high pressure. International Journal of Food Science and Technology, 2014, 49, 1203-1214. | 2.7 | 25 |
| 11 | Aroma profile of a red plum purÃ©e processed by high hydrostatic pressure and analysed by SPMEâ€“GC/MS. Innovative Food Science and Emerging Technologies, 2016, 33, 108-114. | 5.6 | 24 |
| 12 | Control of Listeria monocytogenes in sliced dry-cured Iberian ham by high pressure processing in combination with an eco-friendly packaging based on chitosan, nisin and phytochemicals from rice bran. Food Control, 2021, 124, 107933. | 5.5 | 23 |
| 13 | Effect of Hydrostatic High Pressure and Thermal Treatments on Two Types of Pumpkin PurÃ©e and Changes during Refrigerated Storage. Journal of Food Processing and Preservation, 2014, 38, 704-712. | 2.0 | 21 |
| 14 | Effect of a different high pressure thermal processing compared to a traditional thermal treatment on a red flesh and peel plum purÃ©e. Innovative Food Science and Emerging Technologies, 2014, 26, 26-33. | 5.6 | 21 |
| 15 | Volatile profile of human milk subjected to high-pressure thermal processing. Food Research International, 2015, 78, 186-194. | 6.2 | 21 |
| 16 | Volatile compounds of a pumpkin ( Cucurbita moschata ) purÃ©e processed by high pressure thermal processing. Journal of the Science of Food and Agriculture, 2020, 100, 4449-4456. | 3.5 | 12 |
| 17 | Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. Food Science and Technology International, 2018, 24, 145-160. | 2.2 | 11 |
| 18 | Effect of highâ€pressure treatment and storage temperature on topâ€quality (Montanera) Iberian dryâ€cured pork sausages (chorizo). Journal of Food Science, 2021, 86, 1963-1978. | 3.1 | 11 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Immunological components and antioxidant activity in human milk processed by different high pressure-thermal treatments at low initial temperature and flash holding times. Food Chemistry, 2021, 343, 128546. | 8.2 | 6 |
| 20 | Effect of High Hydrostatic Pressure in the Storage of Spanish-Style Table Olive Fermented with Olive Leaf Extract and Saccharomyces cerevisiae. Molecules, 2022, 27, 2028. | 3.8 | 5 |
| 21 | Effect of High-Hydrostatic-Pressure Processing and Storage Temperature on Sliced Iberian Dry-Cured Sausage (â€œSalchichÃ³nâ€) from Pigs Reared in Montanera System. Foods, 2022, 11, 1338. | 4.3 | 4 |
| 22 | Effect of the thermal treatment and high pressure processing for the preservation of purees from two different cherry cultivars (â€˜Pico Negroâ€™ and â€˜Sweetheartâ€™) grown in â€œValle del Jerteâ€•(Spain). Acta Horticulturae, 2017, , 497-502. | 0.2 | 0 |