

JesÃ³s GarcÃ-a-Parra

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

711
citations

567281

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713466

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docs citations

22
times ranked

1070
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of High Hydrostatic Pressure in the Storage of Spanish-Style Table Olive Fermented with Olive Leaf Extract and <i>Saccharomyces cerevisiae</i> . <i>Molecules</i> , 2022, 27, 2028.	3.8	5
2	Effect of High-Hydrostatic-Pressure Processing and Storage Temperature on Sliced Iberian Dry-Cured Sausage (â€œSalchichÃ³nâ€) from Pigs Reared in Montanera System. <i>Foods</i> , 2022, 11, 1338.	4.3	4
3	Immunological components and antioxidant activity in human milk processed by different high pressure-thermal treatments at low initial temperature and flash holding times. <i>Food Chemistry</i> , 2021, 343, 128546.	8.2	6
4	Effect of highâ€pressure treatment and storage temperature on topâ€quality (Montanera) Iberian dryâ€cured pork sausages (chorizo). <i>Journal of Food Science</i> , 2021, 86, 1963-1978.	3.1	11
5	Control of <i>Listeria monocytogenes</i> 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. <i>Food Control</i> , 2021, 124, 107933.	5.5	23
6	Volatile compounds of a pumpkin (<i>Cucurbita moschata</i>) purÃ©e processed by high pressure thermal processing. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4449-4456.	3.5	12
7	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. <i>Food Science and Technology International</i> , 2018, 24, 145-160.	2.2	11
8	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. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 53-61.	5.6	32
9	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€Valle del Jerteâ€(Spain). <i>Acta Horticulturae</i> , 2017, , 497-502.		0
10	High pressure assisted thermal processing of pumpkin purÃ©e: Effect on microbial counts, color, bioactive compounds and polyphenoloxidase enzyme. <i>Food and Bioproducts Processing</i> , 2016, 98, 124-132.	3.6	40
11	Aroma profile of a red plum purÃ©e processed by high hydrostatic pressure and analysed by SPMEâ€GC/MS. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 108-114.	5.6	24
12	Volatile profile of human milk subjected to high-pressure thermal processing. <i>Food Research International</i> , 2015, 78, 186-194.	6.2	21
13	Volatile profile of breast milk subjected to high-pressure processing or thermal treatment. <i>Food Chemistry</i> , 2015, 180, 17-24.	8.2	42
14	Effect of Hydrostatic High Pressure and Thermal Treatments on Two Types of Pumpkin PurÃ©e and Changes during Refrigerated Storage. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 704-712.	2.0	21
15	Effect of a different high pressure thermal processing compared to a traditional thermal treatment on a red flesh and peel plum purÃ©e. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 26-33.	5.6	21
16	The applied pretreatment (blanching, ascorbic acid) at the manufacture process affects the quality of nectarine purÃ©e processed by hydrostatic high pressure. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1203-1214.	2.7	25
17	Comparative study of the nutritional and bioactive compounds content of four walnut (<i>Juglans regia</i>) Tj ETQq1 1 0,784314 rgBT /Ove	3.9	106
18	A lycopeneâ€enriched virgin olive oil enhances antioxidant status in humans. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1820-1826.	3.5	26

#	ARTICLE	IF	CITATIONS
19	UHPLC as a suitable methodology for the analysis of carotenoids in food matrix. <i>European Food Research and Technology</i> , 2012, 235, 1055-1061.	3.3	28
20	Effect of High-Pressure Processing and Thermal Treatment on Quality Attributes and Nutritional Compounds of "Songold" Plum. <i>Journal of Food Science</i> , 2012, 77, C866-73.	3.1	39
21	Effect of Thermal and High-Pressure Processing on the Nutritional Value and Quality Attributes of a Nectarine with Industrial Origin during the Refrigerated Storage. <i>Journal of Food Science</i> , 2011, 76, C618-25.	3.1	48
22	Characterisation by SPME-GC-MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. <i>Food Chemistry</i> , 2010, 118, 182-189.	8.2	166