

Ángel Calán-Sánchez

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,726
citations

249298

26
h-index

340414

39
g-index

40
all docs

40
docs citations

40
times ranked

2084
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | A new combined sensory—instrumental tool for pomegranate seed hardness determination. Journal of the Science of Food and Agriculture, 2021, 101, 1355-1363. | 1.7 | 1 |
| 2 | Flavor and Aroma Analysis as a Tool for Quality Control of Foods. Foods, 2021, 10, 224. | 1.9 | 14 |
| 3 | Volatile Composition and Sensory Attributes of Smoothies Based on Pomegranate Juice and Mediterranean Fruit Pur—es (Fig, Jujube and Quince). Foods, 2020, 9, 926. | 1.9 | 10 |
| 4 | Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. Foods, 2020, 9, 1261. | 1.9 | 138 |
| 5 | Optimization of harvest date according to the volatile composition of Mediterranean aromatic herbs at different vegetative stages. Scientia Horticulturae, 2020, 267, 109336. | 1.7 | 9 |
| 6 | Volatile, Sensory and Functional Properties of HydroSOS Pistachios. Foods, 2020, 9, 158. | 1.9 | 18 |
| 7 | Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice —Mollar de Elche—. Foods, 2020, 9, 516. | 1.9 | 36 |
| 8 | Quality of pomegranate pomace as affected by drying method. Journal of Food Science and Technology, 2018, 55, 1074-1082. | 1.4 | 14 |
| 9 | 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. | 4.2 | 50 |
| 10 | A Comparative Study Between Labeling and Reality: The Case of Phytochemical Composition of Commercial Pomegranate—Based Products. Journal of Food Science, 2017, 82, 1820-1826. | 1.5 | 3 |
| 11 | Irrigation dose and plant density affect the volatile composition and sensory quality of dill (<i>Anethum graveolens</i>L.). Journal of the Science of Food and Agriculture, 2017, 97, 427-433. | 1.7 | 12 |
| 12 | Volatile Composition of Essential Oils from Different Aromatic Herbs Grown in Mediterranean Regions of Spain. Foods, 2016, 5, 41. | 1.9 | 70 |
| 13 | Irrigation dose and plant density affect the essential oil content and sensory quality of parsley () Tj ETQq1 1 0.784314 rgBT /Overlock 16 | 1.7 | 16 |
| 14 | Classification of Pomegranate Cultivars According to Their Seed Hardness and Wood Perception. Journal of Texture Studies, 2015, 46, 467-474. | 1.1 | 15 |
| 15 | Comparison of Fresh and Commercial Pomegranate Juices from Mollar de Elche Cultivar Grown under Conventional or Organic Farming Practices. Beverages, 2015, 1, 34-44. | 1.3 | 9 |
| 16 | Drying Kinetics and Microstructural and Sensory Properties of Black Chokeberry (Aronia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,142 Td (m | 2.6 | 62 |
| 17 | Dying methods affect the aroma of Origanum majorana L. analyzed by GC—MS and descriptive sensory analysis. Industrial Crops and Products, 2015, 74, 218-227. | 2.5 | 54 |
| 18 | Novel maqui liquor using traditional pachar—n processing. Food Chemistry, 2015, 173, 1228-1235. | 4.2 | 28 |

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|----|--|-----|-----------|
| 19 | Bioactive compound composition of pomegranate fruits removed during thinning. Journal of Food Composition and Analysis, 2015, 37, 11-19. | 1.9 | 35 |
| 20 | Processing Pomegranates for Juice and Impact on Bioactive Components. , 2015, , 629-636. | | 10 |
| 21 | Essential Oil Composition and Anti-Inflammatory Activity of <i>Salvia officinalis</i> L (Lamiaceae) in Murin Macrophages. Tropical Journal of Pharmaceutical Research, 2014, 13, 937. | 0.2 | 42 |
| 22 | Pomegranate juice adulteration by addition of grape or peach juices. Journal of the Science of Food and Agriculture, 2014, 94, 646-655. | 1.7 | 37 |
| 23 | Antioxidant activity, volatile composition and sensory profile of four new very early apricots (<i>Prunus armeniaca</i> L.). Journal of the Science of Food and Agriculture, 2014, 94, 85-94. | 1.7 | 50 |
| 24 | Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. Food and Bioprocess Technology, 2014, 7, 398-408. | 2.6 | 87 |
| 25 | Changes in quality parameters, proline, antioxidant activity and color of pomegranate (<i>Punica</i>) Horticulturae, 2014, 165, 181-189. | 1.7 | 54 |
| 26 | Drying Kinetics and Energy Consumption in the Dehydration of Pomegranate (<i>Punica granatum</i> L.) Arils and Rind. Food and Bioprocess Technology, 2014, 7, 2071-2083. | 2.6 | 49 |
| 27 | Physicochemical characterisation of eight Spanish mulberry clones: processing and fresh market aptitudes. International Journal of Food Science and Technology, 2014, 49, 477-483. | 1.3 | 30 |
| 28 | Phytochemical and quality attributes of pomegranate fruits for juice consumption as affected by ripening stage and deficit irrigation. Journal of the Science of Food and Agriculture, 2014, 94, 2259-2265. | 1.7 | 39 |
| 29 | Effects of Drying Methods on the Composition of Thyme (<i>Thymus vulgaris</i> L.) Essential Oil. Drying Technology, 2013, 31, 224-235. | 1.7 | 75 |
| 30 | Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate (<i>Punica granatum</i> L.) Arils and Rind as Affected by Drying Method. Food and Bioprocess Technology, 2013, 6, 1644-1654. | 2.6 | 98 |
| 31 | Bioactive Compounds and Sensory Quality of Black and White Mulberries Grown in Spain. Plant Foods for Human Nutrition, 2013, 68, 370-377. | 1.4 | 40 |
| 32 | Effect of roasting on colour and volatile composition of pistachios (<i>Pistacia vera</i>) | 1.3 | 35 |
| 33 | Turning waste into a resource: Study of the effect of containers made of giant reed weeds on the shelf life and quality of tomatoes and strawberries. Ciencia E Investigacion Agraria, 2013, 40, 149-159. | 0.2 | 3 |
| 34 | Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. Food Science and Technology International, 2012, 18, 129-138. | 1.1 | 50 |
| 35 | Chemical, functional and quality properties of Japanese plum (<i>Prunus salicina</i> Lindl.) as affected by mulching. Scientia Horticulturae, 2012, 134, 114-120. | 1.7 | 34 |
| 36 | Volatile composition of sweet basil essential oil (<i>Ocimum basilicum</i> L.) as affected by drying method. Food Research International, 2012, 48, 217-225. | 2.9 | 120 |

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|----|---|-----|-----------|
| 37 | Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. <i>Journal of Food Science</i> , 2011, 76, S114-20. | 1.5 | 99 |
| 38 | Effects of Cyclodextrin Type on Vitamin C, Antioxidant Activity, and Sensory Attributes of a Mandarin Juice Enriched with Pomegranate and Goji Berries. <i>Journal of Food Science</i> , 2011, 76, S319-24. | 1.5 | 26 |
| 39 | Effects of vacuum level and microwave power on rosemary volatile composition during vacuum-microwave drying. <i>Journal of Food Engineering</i> , 2011, 103, 219-227. | 2.7 | 62 |
| 40 | Volatile composition and sensory quality of Spanish pomegranates (<i>Punica granatum</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 586-592. | 1.7 | 92 |