

# Ángel Calán-Sánchez

## List of Publications by Year in descending order

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40  
papers

1,726  
citations

218677

26  
h-index

302126

39  
g-index

40  
all docs

40  
docs citations

40  
times ranked

1918  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. <i>Foods</i> , 2020, 9, 1261.	4.3	138
2	Volatile composition of sweet basil essential oil ( <i>Ocimum basilicum</i> L.) as affected by drying method. <i>Food Research International</i> , 2012, 48, 217-225.	6.2	120
3	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. <i>Journal of Food Science</i> , 2011, 76, S114-20.	3.1	99
4	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate ( <i>Punica granatum</i> L.) Arils and Rind as Affected by Drying Method. <i>Food and Bioprocess Technology</i> , 2013, 6, 1644-1654.	4.7	98
5	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.	3.5	92
6	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. <i>Food and Bioprocess Technology</i> , 2014, 7, 398-408.	4.7	87
7	Effects of Drying Methods on the Composition of Thyme ( <i>Thymus vulgaris</i> L.) Essential Oil. <i>Drying Technology</i> , 2013, 31, 224-235.	3.1	75
8	Volatile Composition of Essential Oils from Different Aromatic Herbs Grown in Mediterranean Regions of Spain. <i>Foods</i> , 2016, 5, 41.	4.3	70
9	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.	5.2	62
10	Drying Kinetics and Microstructural and Sensory Properties of Black Chokeberry ( <i>Aronia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,382 Td (m	4.7	62
11	Changes in quality parameters, proline, antioxidant activity and color of pomegranate ( <i>Punica</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Horticulturae, 2014, 165, 181-189.	3.6	54
12	Dying methods affect the aroma of <i>Origanum majorana</i> L. analyzed by GC-MS and descriptive sensory analysis. <i>Industrial Crops and Products</i> , 2015, 74, 218-227.	5.2	54
13	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. <i>Food Science and Technology International</i> , 2012, 18, 129-138.	2.2	50
14	Antioxidant activity, volatile composition and sensory profile of four new very-early apricots ( <i>Prunus armeniaca</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 85-94.	3.5	50
15	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.	8.2	50
16	Drying Kinetics and Energy Consumption in the Dehydration of Pomegranate ( <i>Punica granatum</i> L.) Arils and Rind. <i>Food and Bioprocess Technology</i> , 2014, 7, 2071-2083.	4.7	49
17	Essential Oil Composition and Anti-Inflammatory Activity of <i>Salvia officinalis</i> L. ( <i>Lamiaceae</i> ) in Murin Macrophages. <i>Tropical Journal of Pharmaceutical Research</i> , 2014, 13, 937.	0.3	42
18	Bioactive Compounds and Sensory Quality of Black and White Mulberries Grown in Spain. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 370-377.	3.2	40

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19	Phytochemical and quality attributes of pomegranate fruits for juice consumption as affected by ripening stage and deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2259-2265.	3.5	39
20	Pomegranate juice adulteration by addition of grape or peach juices. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 646-655.	3.5	37
21	Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice "Mollar de Elche". <i>Foods</i> , 2020, 9, 516.	4.3	36
22	Effect of roasting on colour and volatile composition of pistachios ( <i>Pistacia vera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.7	35
23	Bioactive compound composition of pomegranate fruits removed during thinning. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 11-19.	3.9	35
24	Chemical, functional and quality properties of Japanese plum ( <i>Prunus salicina</i> Lindl.) as affected by mulching. <i>Scientia Horticulturae</i> , 2012, 134, 114-120.	3.6	34
25	Physicochemical characterisation of eight Spanish mulberry clones: processing and fresh market aptitudes. <i>International Journal of Food Science and Technology</i> , 2014, 49, 477-483.	2.7	30
26	Novel maqui liquor using traditional pacharín processing. <i>Food Chemistry</i> , 2015, 173, 1228-1235.	8.2	28
27	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.	3.1	26
28	Volatile, Sensory and Functional Properties of HydroSOS Pistachios. <i>Foods</i> , 2020, 9, 158.	4.3	18
29	Irrigation dose and plant density affect the essential oil content and sensory quality of parsley () Tj ETQq1 1 0.784314 rgBT /Overlock 16	3.6	16
30	Classification of Pomegranate Cultivars According to Their Seed Hardness and Wood Perception. <i>Journal of Texture Studies</i> , 2015, 46, 467-474.	2.5	15
31	Quality of pomegranate pomace as affected by drying method. <i>Journal of Food Science and Technology</i> , 2018, 55, 1074-1082.	2.8	14
32	Flavor and Aroma Analysis as a Tool for Quality Control of Foods. <i>Foods</i> , 2021, 10, 224.	4.3	14
33	Irrigation dose and plant density affect the volatile composition and sensory quality of dill ( <i>Anethum graveolens</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 427-433.	3.5	12
34	Processing Pomegranates for Juice and Impact on Bioactive Components. , 2015, , 629-636.		10
35	Volatile Composition and Sensory Attributes of Smoothies Based on Pomegranate Juice and Mediterranean Fruit Purées (Fig, Jujube and Quince). <i>Foods</i> , 2020, 9, 926.	4.3	10
36	Comparison of Fresh and Commercial Pomegranate Juices from Mollar de Elche Cultivar Grown under Conventional or Organic Farming Practices. <i>Beverages</i> , 2015, 1, 34-44.	2.8	9

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37	Optimization of harvest date according to the volatile composition of Mediterranean aromatic herbs at different vegetative stages. <i>Scientia Horticulturae</i> , 2020, 267, 109336.	3.6	9
38	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. <i>Ciencia E Investigacion Agraria</i> , 2013, 40, 149-159.	0.2	3
39	A Comparative Study Between Labeling and Reality: The Case of Phytochemical Composition of Commercial Pomegranate-Based Products. <i>Journal of Food Science</i> , 2017, 82, 1820-1826.	3.1	3
40	A new combined sensory-instrumental tool for pomegranate seed hardness determination. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1355-1363.	3.5	1