

Ángel Calán-Sánchez

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,726
citations

218592

26
h-index

302012

39
g-index

40
all docs

40
docs citations

40
times ranked

1918
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