

# Josã© M Garcã-a

## List of Publications by Year in descending order

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49  
papers

1,631  
citations

236612

25  
h-index

301761

39  
g-index

49  
all docs

49  
docs citations

49  
times ranked

1280  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Fruit Ripening on Olive Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3516-3520.	2.4	128
2	Evaluation of virgin olive oil bitterness by quantification of secoiridoid derivatives. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 71-75.	0.8	126
3	A regulated deficit irrigation strategy for hedgerow olive orchards with high plant density. <i>Plant and Soil</i> , 2013, 372, 279-295.	1.8	110
4	Changes in quality and phenolic compounds of virgin olive oils during objectively described fruit maturation. <i>European Food Research and Technology</i> , 2006, 223, 117-124.	1.6	84
5	Reduction of Oil Bitterness by Heating of Olive ( <i>Olea europaea</i> ) Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4231-4235.	2.4	77
6	Influence of Storage Temperature on Fruit Ripening and Olive Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 264-267.	2.4	71
7	Storage of Mill Olives on an Industrial Scale. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 590-593.	2.4	64
8	Application of <i>Pantoea agglomerans</i> CPA-2 in combination with heated sodium bicarbonate solutions to control the major postharvest diseases affecting citrus fruit at several mediterranean locations. <i>European Journal of Plant Pathology</i> , 2007, 118, 73-83.	0.8	61
9	Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. <i>Food Science and Technology International</i> , 2009, 15, 495-502.	1.1	54
10	Effect of ozone treatment on postharvest disease and quality of different citrus varieties at laboratory and at industrial facility. <i>Postharvest Biology and Technology</i> , 2018, 137, 77-85.	2.9	49
11	Lipid characterization in seeds of a high oleic acid sunflower mutant. <i>Phytochemistry</i> , 1989, 28, 2597-2600.	1.4	47
12	The postharvest of mill olives. <i>Grasas Y Aceites</i> , 2006, 57, .	0.3	46
13	NIR prediction of fruit moisture, free acidity and oil content in intact olives. <i>Grasas Y Aceites</i> , 2009, 60, 194-202.	0.3	43
14	Quality of oils from olives stored under controlled atmosphere. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 1215-1218.	0.8	41
15	Non-destructive and objective methods for the evaluation of the maturation level of olive fruit. <i>European Food Research and Technology</i> , 2005, 221, 538-541.	1.6	41
16	Modification of Volatile Compound Profile of Virgin Olive Oil Due to Hot-Water Treatment of Olive Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6544-6549.	2.4	38
17	Effect of Harvesting System and Fruit Cold Storage on Virgin Olive Oil Chemical Composition and Quality of Superintensive Cultivated "Arbequina"™ Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4743-4750.	2.4	38
18	Summer Deficit-Irrigation Strategies in a Hedgerow Olive cv. Arbequina Orchard: Effect on Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8899-8905.	2.4	34

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19	Quality of picual olive fruits stored under controlled atmospheres. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 537-539.	2.4	33
20	Virgin olive oil quality of hedgerow "Arbequina" olive trees under deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1018-1026.	1.7	33
21	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007, 225, 359-365.	1.6	32
22	Decay incidence and quality of different citrus varieties after postharvest heat treatment at laboratory and industrial scale. <i>Postharvest Biology and Technology</i> , 2016, 118, 96-102.	2.9	32
23	Rapid Determination of Olive Oil Oxidative Stability and Its Major Quality Parameters Using Vis/NIR Transmittance Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8056-8062.	2.4	29
24	Hot Water Dipping of Olives ( <i>Olea europaea</i> ) for Virgin Oil Debittering. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8248-8252.	2.4	27
25	Canopy Fruit Location Can Affect Olive Oil Quality in "Arbequina" Hedgerow Orchards. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 123-133.	0.8	27
26	Reduction of Virgin Olive Oil Bitterness by Fruit Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10085-10091.	2.4	26
27	Rapid Determination of Olive Oil Chlorophylls and Carotenoids by Using Visible Spectroscopy. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1677-1684.	0.8	24
28	Evoluci3n de la bios3ntesis de l3pidos durante la maduraci3n de las variedades de aceituna "Picual" y "Gordal". <i>Grasas Y Aceites</i> , 1992, 43, 277-280.	0.3	23
29	Effect of High Temperature Treatments on Growth of <i>Penicillium</i> spp. and their Development on "Valencia" Oranges. <i>Food Science and Technology International</i> , 2007, 13, 63-68.	1.1	20
30	Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 685-691.	0.8	16
31	Impact assessment of mechanical harvest on fruit physiology and consequences on oil physicochemical and sensory quality from "Manzanilla de Sevilla" and "Manzanilla Cacere" super-high density hedgerows. A preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2445-2453.	1.7	16
32	Oil bodies and lipid synthesis in developing soybean seeds. <i>Phytochemistry</i> , 1988, 27, 3083-3087.	1.4	14
33	Heat Treatment Improves Olive Oil Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 1063.	0.8	12
34	Evaluation of a manual olive fruit harvester for small producers. <i>Research in Agricultural Engineering</i> , 2019, 65, 105-111.	0.5	12
35	Polar compound concentrations in virgin oils from stored cultivar Picual olive fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 2260-2262.	2.4	11
36	Effect of Temperature, Modified Atmosphere and Ethylene During Olive Storage on Quality and Bitterness Level of the Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 291-296.	0.8	10

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37	Postharvest Heat Treatment for Olive Oil Debittering at the Industrial Scale. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1053-1061.	0.8	10
38	Cold storage of â€˜Manzanilla de Sevillaâ€™™ and â€˜Manzanilla CacereÃ±aâ€™™ mill olives from super-high density orchards. <i>Food Chemistry</i> , 2017, 237, 1216-1225.	4.2	10
39	Effects of nitrogen fertilization and nitrification inhibitor product on vegetative growth, production and oil quality in â€˜Arbequinaâ€™™ hedgerow and â€˜Picualâ€™™ vase-trained orchards. <i>Grasas Y Aceites</i> , 2017, 68, 215.	0.3	10
40	Estimation of the Cooling Rate of Six Olive Cultivars Using Thermal Imaging. <i>Agriculture (Switzerland)</i> , 2021, 11, 164.	1.4	8
41	Cold Storage and Temperature Management of Olive Fruit: The Impact on Fruit Physiology and Olive Oil Qualityâ€”A Review. <i>Processes</i> , 2021, 9, 1543.	1.3	8
42	Effects of a Harvesting and Conservation Method for Small Producers on the Quality of the Produced Olive Oil. <i>Agriculture (Switzerland)</i> , 2021, 11, 417.	1.4	7
43	Responses of fruit physiology and virgin oil quality to cold storage of mechanically harvested â€˜Arbequinaâ€™™ olives cultivated in hedgerow. <i>Grasas Y Aceites</i> , 2013, 64, 572-582.	0.3	6
44	Adjustment of Olive Fruit Temperature before Grinding for Olive Oil Extraction. Experimental Study and Pilot Plant Trials. <i>Processes</i> , 2021, 9, 586.	1.3	5
45	Effects of an integrated harvest system on the quality of olive fruit for small producers. <i>Grasas Y Aceites</i> , 2021, 72, e436.	0.3	5
46	Efecto del CO <sub>2</sub> en la atmÃ³sfera de almacenamiento del fruto sobre la calidad del aceite de oliva. <i>Grasas Y Aceites</i> , 1993, 44, 169-174.	0.3	5
47	Effects of Postharvest Curing Treatment on Quality of Citrus Fruit. <i>Vegetable Crops Research Bulletin</i> , 2007, 66, 213-220.	0.2	3
48	Vegetative, productive and oil quality responses of â€˜Arbequinaâ€™™ and â€˜Picualâ€™™ olive trees to foliar P and K application. <i>Grasas Y Aceites</i> , 2020, 71, 356.	0.3	3
49	Effect of Temperature and Time on Oxygen Consumption by Olive Fruit: Empirical Study and Simulation in a Non-Ventilated Container. <i>Fermentation</i> , 2021, 7, 200.	1.4	2