

Jos M Garca

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

49
papers

1,321
citations

24
h-index

35
g-index

49
ext. papers

1,428
ext. citations

3.4
avg, IF

4.41
L-index

#	Paper	IF	Citations
49	Effects of an integrated harvest system on the quality of olive fruit for small producers. <i>Grasas Y Aceites</i> , 2021 , 72, e436	1.3	4
48	Adjustment of Olive Fruit Temperature before Grinding for Olive Oil Extraction. Experimental Study and Pilot Plant Trials. <i>Processes</i> , 2021 , 9, 586	2.9	4
47	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	3	1
46	Estimation of the Cooling Rate of Six Olive Cultivars Using Thermal Imaging. <i>Agriculture (Switzerland)</i> , 2021 , 11, 164	3	4
45	Cold Storage and Temperature Management of Olive Fruit: The Impact on Fruit Physiology and Olive Oil Quality—A Review. <i>Processes</i> , 2021 , 9, 1543	2.9	2
44	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	4.7	0
43	Vegetative, productive and oil quality responses of 'Arbequina' and 'Picual' olive trees to foliar P and K application. <i>Grasas Y Aceites</i> , 2020 , 71, 356	1.3	2
42	Evaluation of a manual olive fruit harvester for small producers. <i>Research in Agricultural Engineering</i> , 2019 , 65, 105-111	0.8	6
41	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	6.2	32
40	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	4.3	25
39	Cold storage of 'Manzanilla de Sevilla' and 'Manzanilla Cacereña' mill olives from super-high density orchards. <i>Food Chemistry</i> , 2017 , 237, 1216-1225	8.5	7
38	Effects of nitrogen fertilization and nitrification inhibitor product on vegetative growth, production and oil quality in 'Arbequina' hedgerow and 'Picual' vase-trained orchards. <i>Grasas Y Aceites</i> , 2017 , 68, 215	1.3	4
37	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	6.2	20
36	Impact assessment of mechanical harvest on fruit physiology and consequences on oil physicochemical and sensory quality from 'Manzanilla de Sevilla' and 'Manzanilla Cacereña' super-high-density hedgerows. A preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2445-53	4.3	12
35	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	1.8	19
34	A regulated deficit irrigation strategy for hedgerow olive orchards with high plant density. <i>Plant and Soil</i> , 2013 , 372, 279-295	4.2	85
33	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, 8899-905	5.7	26

32	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, 8056-62	5.7	27
31	Responses of fruit physiology and virgin oil quality to cold storage of mechanically harvested Arbequina olives cultivated in hedgerow. <i>Grasas Y Aceites</i> , 2013 , 64, 572-582	1.3	6
30	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	1.8	24
29	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, 4743-50	5.7	28
28	Postharvest Heat Treatment for Olive Oil Debittering at the Industrial Scale. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1053-1061	1.8	10
27	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	1.8	8
26	Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. <i>Food Science and Technology International</i> , 2009 , 15, 495-502	2.6	48
25	NIR prediction of fruit moisture, free acidity and oil content in intact olives. <i>Grasas Y Aceites</i> , 2009 , 60, 194-202	1.3	35
24	Reduction of virgin olive oil bitterness by fruit cold storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10085-91	5.7	23
23	Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 685-691	1.8	16
22	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007 , 225, 359-365	4	28
21	Application of Pantoea agglomerans 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	2.1	55
20	Heat Treatment Improves Olive Oil Extraction. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2007 , 84, 1063-1068	1.8	9
19	Effect of High Temperature Treatments on Growth of Penicillium spp. and their Development on Valencia Oranges. <i>Food Science and Technology International</i> , 2007 , 13, 63-68	2.6	16
18	Effects of Postharvest Curing Treatment on Quality of Citrus Fruit. <i>Vegetable Crops Research Bulletin</i> , 2007 , 66, 213-220		1
17	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	3.4	72
16	The postharvest of mill olives. <i>Grasas Y Aceites</i> , 2006 , 57,	1.3	36
15	Hot water dipping of olives (Olea europaea) for virgin oil debittering. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8248-52	5.7	26

14	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	3-4	33
13	Evaluation of virgin olive oil bitterness by quantification of secoiridoid derivatives. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 71-75	1-8	103
12	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, 6544-9	5-7	33
11	Reduction of oil bitterness by heating of olive (<i>Olea europaea</i>) fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4231-5	5-7	69
10	Influence of Storage Temperature on Fruit Ripening and Olive Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 264-267	5-7	59
9	Storage of Mill Olives on an Industrial Scale. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 590-593	3-7	52
8	Influence of Fruit Ripening on Olive Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3516-3520	5-7	105
7	Quality of picual olive fruits stored under controlled atmospheres. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 537-539	5-7	27
6	Efecto del CO ₂ en la atmósfera de almacenamiento del fruto sobre la calidad del aceite de oliva. <i>Grasas Y Aceites</i> , 1993 , 44, 169-174	1-3	2
5	Polar compound concentrations in virgin oils from stored cultivar Picual olive fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2260-2262	5-7	9
4	Quality of oils from olives stored under controlled atmosphere. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1992 , 69, 1215-1218	1-8	34
3	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	1-3	20
2	Lipid characterization in seeds of a high oleic acid sunflower mutant. <i>Phytochemistry</i> , 1989 , 28, 2597-2600	4	43
1	Oil bodies and lipid synthesis in developing soybean seeds. <i>Phytochemistry</i> , 1988 , 27, 3083-3087	4	11