

JosÃ© M GarcÃ-a

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/320109/publications.pdf>

Version: 2024-02-01

49
papers

1,631
citations

236925

25
h-index

302126

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. Journal of Agricultural and Food Chemistry, 1996, 44, 3516-3520. | 5.2 | 128 |
| 2 | Evaluation of virgin olive oil bitterness by quantification of secoiridoid derivatives. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 71-75. | 1.9 | 126 |
| 3 | A regulated deficit irrigation strategy for hedgerow olive orchards with high plant density. Plant and Soil, 2013, 372, 279-295. | 3.7 | 110 |
| 4 | Changes in quality and phenolic compounds of virgin olive oils during objectively described fruit maturation. European Food Research and Technology, 2006, 223, 117-124. | 3.3 | 84 |
| 5 | Reduction of Oil Bitterness by Heating of Olive (<i>Olea europaea</i>) Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 4231-4235. | 5.2 | 77 |
| 6 | Influence of Storage Temperature on Fruit Ripening and Olive Oil Quality. Journal of Agricultural and Food Chemistry, 1996, 44, 264-267. | 5.2 | 71 |
| 7 | Storage of Mill Olives on an Industrial Scale. Journal of Agricultural and Food Chemistry, 1996, 44, 590-593. | 5.2 | 64 |
| 8 | 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. European Journal of Plant Pathology, 2007, 118, 73-83. | 1.7 | 61 |
| 9 | Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. Food Science and Technology International, 2009, 15, 495-502. | 2.2 | 54 |
| 10 | Effect of ozone treatment on postharvest disease and quality of different citrus varieties at laboratory and at industrial facility. Postharvest Biology and Technology, 2018, 137, 77-85. | 6.0 | 49 |
| 11 | Lipid characterization in seeds of a high oleic acid sunflower mutant. Phytochemistry, 1989, 28, 2597-2600. | 2.9 | 47 |
| 12 | The postharvest of mill olives. Grasas Y Aceites, 2006, 57, . | 0.9 | 46 |
| 13 | NIR prediction of fruit moisture, free acidity and oil content in intact olives. Grasas Y Aceites, 2009, 60, 194-202. | 0.9 | 43 |
| 14 | Quality of oils from olives stored under controlled atmosphere. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 1215-1218. | 1.9 | 41 |
| 15 | Non-destructive and objective methods for the evaluation of the maturation level of olive fruit. European Food Research and Technology, 2005, 221, 538-541. | 3.3 | 41 |
| 16 | Modification of Volatile Compound Profile of Virgin Olive Oil Due to Hot-Water Treatment of Olive Fruit. Journal of Agricultural and Food Chemistry, 2003, 51, 6544-6549. | 5.2 | 38 |
| 17 | Effect of Harvesting System and Fruit Cold Storage on Virgin Olive Oil Chemical Composition and Quality of Superintensive Cultivated "Arbequina"™ Olives. Journal of Agricultural and Food Chemistry, 2012, 60, 4743-4750. | 5.2 | 38 |
| 18 | Summer Deficit-Irrigation Strategies in a Hedgerow Olive cv. Arbequina Orchard: Effect on Oil Quality. Journal of Agricultural and Food Chemistry, 2013, 61, 8899-8905. | 5.2 | 34 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Quality of picual olive fruits stored under controlled atmospheres. Journal of Agricultural and Food Chemistry, 1993, 41, 537-539. | 5.2 | 33 |
| 20 | Virgin olive oil quality of hedgerow "Arbequina" olive trees under deficit irrigation. Journal of the Science of Food and Agriculture, 2017, 97, 1018-1026. | 3.5 | 33 |
| 21 | Salt improves physical extraction of olive oil. European Food Research and Technology, 2007, 225, 359-365. | 3.3 | 32 |
| 22 | Decay incidence and quality of different citrus varieties after postharvest heat treatment at laboratory and industrial scale. Postharvest Biology and Technology, 2016, 118, 96-102. | 6.0 | 32 |
| 23 | Rapid Determination of Olive Oil Oxidative Stability and Its Major Quality Parameters Using Vis/NIR Transmittance Spectroscopy. Journal of Agricultural and Food Chemistry, 2013, 61, 8056-8062. | 5.2 | 29 |
| 24 | Hot Water Dipping of Olives (Olea europaea) for Virgin Oil Debittering. Journal of Agricultural and Food Chemistry, 2005, 53, 8248-8252. | 5.2 | 27 |
| 25 | Canopy Fruit Location Can Affect Olive Oil Quality in "Arbequina" Hedgerow Orchards. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 123-133. | 1.9 | 27 |
| 26 | Reduction of Virgin Olive Oil Bitterness by Fruit Cold Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 10085-10091. | 5.2 | 26 |
| 27 | Rapid Determination of Olive Oil Chlorophylls and Carotenoids by Using Visible Spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1677-1684. | 1.9 | 24 |
| 28 | Evoluci3n de la bios3ntesis de l3pidos durante la maduraci3n de las variedades de aceituna "Picual" y "Gordal". Grasas Y Aceites, 1992, 43, 277-280. | 0.9 | 23 |
| 29 | Effect of High Temperature Treatments on Growth of Penicillium spp. and their Development on "Valencia" Oranges. Food Science and Technology International, 2007, 13, 63-68. | 2.2 | 20 |
| 30 | Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 685-691. | 1.9 | 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. Journal of the Science of Food and Agriculture, 2015, 95, 2445-2453. | 3.5 | 16 |
| 32 | Oil bodies and lipid synthesis in developing soybean seeds. Phytochemistry, 1988, 27, 3083-3087. | 2.9 | 14 |
| 33 | Heat Treatment Improves Olive Oil Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1063. | 1.9 | 12 |
| 34 | Evaluation of a manual olive fruit harvester for small producers. Research in Agricultural Engineering, 2019, 65, 105-111. | 1.0 | 12 |
| 35 | Polar compound concentrations in virgin oils from stored cultivar Picual olive fruits. Journal of Agricultural and Food Chemistry, 1992, 40, 2260-2262. | 5.2 | 11 |
| 36 | Effect of Temperature, Modified Atmosphere and Ethylene During Olive Storage on Quality and Bitterness Level of the Oil. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 291-296. | 1.9 | 10 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Postharvest Heat Treatment for Olive Oil Debitting at the Industrial Scale. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1053-1061. | 1.9 | 10 |
| 38 | Cold storage of â€˜Manzanilla de Sevillaâ€™™ and â€˜Manzanilla CacereÃ±aâ€™™ mill olives from super-high density orchards. Food Chemistry, 2017, 237, 1216-1225. | 8.2 | 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. Grasas Y Aceites, 2017, 68, 215. | 0.9 | 10 |
| 40 | Estimation of the Cooling Rate of Six Olive Cultivars Using Thermal Imaging. Agriculture (Switzerland), 2021, 11, 164. | 3.1 | 8 |
| 41 | Cold Storage and Temperature Management of Olive Fruit: The Impact on Fruit Physiology and Olive Oil Qualityâ€”A Review. Processes, 2021, 9, 1543. | 2.8 | 8 |
| 42 | Effects of a Harvesting and Conservation Method for Small Producers on the Quality of the Produced Olive Oil. Agriculture (Switzerland), 2021, 11, 417. | 3.1 | 7 |
| 43 | Responses of fruit physiology and virgin oil quality to cold storage of mechanically harvested â€˜Arbequinaâ€™™ olives cultivated in hedgerow. Grasas Y Aceites, 2013, 64, 572-582. | 0.9 | 6 |
| 44 | Adjustment of Olive Fruit Temperature before Grinding for Olive Oil Extraction. Experimental Study and Pilot Plant Trials. Processes, 2021, 9, 586. | 2.8 | 5 |
| 45 | Effects of an integrated harvest system on the quality of olive fruit for small producers. Grasas Y Aceites, 2021, 72, e436. | 0.9 | 5 |
| 46 | Efecto del CO ₂ en la atmÃ³sfera de almacenamiento del fruto sobre la calidad del aceite de oliva. Grasas Y Aceites, 1993, 44, 169-174. | 0.9 | 5 |
| 47 | Effects of Postharvest Curing Treatment on Quality of Citrus Fruit. Vegetable Crops Research Bulletin, 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. Grasas Y Aceites, 2020, 71, 356. | 0.9 | 3 |
| 49 | Effect of Temperature and Time on Oxygen Consumption by Olive Fruit: Empirical Study and Simulation in a Non-Ventilated Container. Fermentation, 2021, 7, 200. | 3.0 | 2 |