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List of Publications by Year in descending order

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49
papers

1,631
citations

236612

25
h-index

301761

39
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49
all docs

49
docs citations

49
times ranked

1280
citing authors

#	ARTICLE	IF	CITATIONS
1	Estimation of the Cooling Rate of Six Olive Cultivars Using Thermal Imaging. Agriculture (Switzerland), 2021, 11, 164.	1.4	8
2	Adjustment of Olive Fruit Temperature before Grinding for Olive Oil Extraction. Experimental Study and Pilot Plant Trials. Processes, 2021, 9, 586.	1.3	5
3	Effects of a Harvesting and Conservation Method for Small Producers on the Quality of the Produced Olive Oil. Agriculture (Switzerland), 2021, 11, 417.	1.4	7
4	Cold Storage and Temperature Management of Olive Fruit: The Impact on Fruit Physiology and Olive Oil Qualityâ€”A Review. Processes, 2021, 9, 1543.	1.3	8
5	Effect of Temperature and Time on Oxygen Consumption by Olive Fruit: Empirical Study and Simulation in a Non-Ventilated Container. Fermentation, 2021, 7, 200.	1.4	2
6	Effects of an integrated harvest system on the quality of olive fruit for small producers. Grasas Y Aceites, 2021, 72, e436.	0.3	5
7	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.	0.3	3
8	Evaluation of a manual olive fruit harvester for small producers. Research in Agricultural Engineering, 2019, 65, 105-111.	0.5	12
9	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.	2.9	49
10	Virgin olive oil quality of hedgerow â€Arbequinaâ€™ olive trees under deficit irrigation. Journal of the Science of Food and Agriculture, 2017, 97, 1018-1026.	1.7	33
11	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.	4.2	10
12	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.	0.3	10
13	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.	2.9	32
14	Impact assessment of mechanical harvest on fruit physiology and consequences on oil physicochemical and sensory quality from â€Manzanilla de Sevillaâ€™ and â€Manzanilla CacereÃ±aâ€™ superâ€highâ€ density hedgerows. A preliminary study. Journal of the Science of Food and Agriculture, 2015, 95, 2445-2453.	1.7	16
15	Rapid Determination of Olive Oil Chlorophylls and Carotenoids by Using Visible Spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1677-1684.	0.8	24
16	A regulated deficit irrigation strategy for hedgerow olive orchards with high plant density. Plant and Soil, 2013, 372, 279-295.	1.8	110
17	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.	2.4	34
18	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.	2.4	29

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19	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
20	Effect of Harvesting System and Fruit Cold Storage on Virgin Olive Oil Chemical Composition and Quality of Superintensive Cultivated â€Arbequinaâ€™ Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4743-4750.	2.4	38
21	Canopy Fruit Location Can Affect Olive Oil Quality in â€Arbequinaâ€™ Hedgerow Orchards. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 123-133.	0.8	27
22	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.	0.8	10
23	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
24	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
25	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
26	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
27	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
28	Effect of High Temperature Treatments on Growth of <i>Penicillium</i> spp. and their Development on â€Valenciaâ€™ Oranges. <i>Food Science and Technology International</i> , 2007, 13, 63-68.	1.1	20
29	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007, 225, 359-365.	1.6	32
30	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
31	Heat Treatment Improves Olive Oil Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 1063.	0.8	12
32	Effects of Postharvest Curing Treatment on Quality of Citrus Fruit. <i>Vegetable Crops Research Bulletin</i> , 2007, 66, 213-220.	0.2	3
33	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
34	The postharvest of mill olives. <i>Grasas Y Aceites</i> , 2006, 57, .	0.3	46
35	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
36	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

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37	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.	0.8	126
38	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
39	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
40	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
41	Storage of Mill Olives on an Industrial Scale. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 590-593.	2.4	64
42	Influence of Fruit Ripening on Olive Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3516-3520.	2.4	128
43	Quality of picual olive fruits stored under controlled atmospheres. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 537-539.	2.4	33
44	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.	0.3	5
45	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
46	Quality of oils from olives stored under controlled atmosphere. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 1215-1218.	0.8	41
47	Evolución de la biosíntesis de lípidos durante la maduración de las variedades de aceituna "Picual" y "Gordal". <i>Grasas Y Aceites</i> , 1992, 43, 277-280.	0.3	23
48	Lipid characterization in seeds of a high oleic acid sunflower mutant. <i>Phytochemistry</i> , 1989, 28, 2597-2600.	1.4	47
49	Oil bodies and lipid synthesis in developing soybean seeds. <i>Phytochemistry</i> , 1988, 27, 3083-3087.	1.4	14