José M GarcÃ-a

List of Publications by Year in descending order

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ΙΟςÃO Μ ΟΛΡΟÃΑ

#	Article	IF	CITATIONS
1	Estimation of the Cooling Rate of Six Olive Cultivars Using Thermal Imaging. Agriculture (Switzerland), 2021, 11, 164.	3.1	8
2	Adjustment of Olive Fruit Temperature before Grinding for Olive Oil Extraction. Experimental Study and Pilot Plant Trials. Processes, 2021, 9, 586.	2.8	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.	3.1	7
4	Cold Storage and Temperature Management of Olive Fruit: The Impact on Fruit Physiology and Olive Oil Quality—A Review. Processes, 2021, 9, 1543.	2.8	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.	3.0	2
6	Effects of an integrated harvest system on the quality of olive fruit for small producers. Grasas Y Aceites, 2021, 72, e436.	0.9	5
7	Vegetative, productive and oil quality responses of â€~Arbequina' and â€~Picual' olive trees to foliar P and K application. Grasas Y Aceites, 2020, 71, 356.	0.9	3
8	Evaluation of a manual olive fruit harvester for small producers. Research in Agricultural Engineering, 2019, 65, 105-111.	1.0	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.	6.0	49
10	Virgin olive oil quality of hedgerow â€~Arbequina' olive trees under deficit irrigation. Journal of the Science of Food and Agriculture, 2017, 97, 1018-1026.	3.5	33
11	Cold storage of â€~Manzanilla de Sevilla' and â€~Manzanilla Cacereña' mill olives from super-high density orchards. Food Chemistry, 2017, 237, 1216-1225.	8.2	10
12	Effects of nitrogen fertilization and nitrification inhibitor product on vegetative growth, production and oil quality in â€~Arbequina' hedgerow and â€~Picual' vase-trained orchards. Grasas Y Aceites, 2017, 68, 215.	0.9	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.	6.0	32
14	Impact assessment of mechanical harvest on fruit physiology and consequences on oil physicochemical and sensory quality from â€~Manzanilla de Sevilla' and â€~Manzanilla Cacereña' superâ€highâ€density hedgerows. A preliminary study. Journal of the Science of Food and Agriculture, 2015 95 2445-2453	3.5	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.	1.9	24
16	A regulated deficit irrigation strategy for hedgerow olive orchards with high plant density. Plant and Soil, 2013, 372, 279-295.	3.7	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.	5.2	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.	5.2	29

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19	Responses of fruit physiology and virgin oil quality to cold storage of mechanically harvested †Arbequina' olives cultivated in hedgerow. Grasas Y Aceites, 2013, 64, 572-582.	0.9	6
20	Effect of Harvesting System and Fruit Cold Storage on Virgin Olive Oil Chemical Composition and Quality of Superintensive Cultivated â€~Arbequina' Olives. Journal of Agricultural and Food Chemistry, 2012, 60, 4743-4750.	5.2	38
21	Canopy Fruit Location Can Affect Olive Oil Quality in â€~Arbequina' Hedgerow Orchards. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 123-133.	1.9	27
22	Postharvest Heat Treatment for Olive Oil Debittering at the Industrial Scale. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1053-1061.	1.9	10
23	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
24	Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. Food Science and Technology International, 2009, 15, 495-502.	2.2	54
25	NIR prediction of fruit moisture, free acidity and oil content in intact olives. Grasas Y Aceites, 2009, 60, 194-202.	0.9	43
26	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
27	Reduction of Virgin Olive Oil Bitterness by Fruit Cold Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 10085-10091.	5.2	26
28	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
29	Salt improves physical extraction of olive oil. European Food Research and Technology, 2007, 225, 359-365.	3.3	32
30	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
31	Heat Treatment Improves Olive Oil Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1063.	1.9	12
32	Effects of Postharvest Curing Treatment on Quality of Citrus Fruit. Vegetable Crops Research Bulletin, 2007, 66, 213-220.	0.2	3
33	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
34	The postharvest of mill olives. Grasas Y Aceites, 2006, 57, .	0.9	46
35	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
36	Hot Water Dipping of Olives (Olea europaea) for Virgin Oil Debittering. Journal of Agricultural and Food Chemistry, 2005, 53, 8248-8252.	5.2	27

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37	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
38	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
39	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
40	Influence of Storage Temperature on Fruit Ripening and Olive Oil Quality. Journal of Agricultural and Food Chemistry, 1996, 44, 264-267.	5.2	71
41	Storage of Mill Olives on an Industrial Scale. Journal of Agricultural and Food Chemistry, 1996, 44, 590-593.	5.2	64
42	Influence of Fruit Ripening on Olive Oil Quality. Journal of Agricultural and Food Chemistry, 1996, 44, 3516-3520.	5.2	128
43	Quality of picual olive fruits stored under controlled atmospheres. Journal of Agricultural and Food Chemistry, 1993, 41, 537-539.	5.2	33
44	Efecto del CO ₂ en la atmósfera de almacenamiento del fruto sobre la calidad del aceite de oliva. Grasas Y Aceites, 1993, 44, 169-174.	0.9	5
45	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
46	Quality of oils from olives stored under controlled atmosphere. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 1215-1218.	1.9	41
47	Evolución de la biosÃntesis de lÃpidos durante la maduración de las variedades de aceituna "Picual" y "Gordal". Grasas Y Aceites, 1992, 43, 277-280.	0.9	23
48	Lipid characterization in seeds of a high oleic acid sunflower mutant. Phytochemistry, 1989, 28, 2597-2600.	2.9	47
49	Oil bodies and lipid synthesis in developing soybean seeds. Phytochemistry, 1988, 27, 3083-3087.	2.9	14