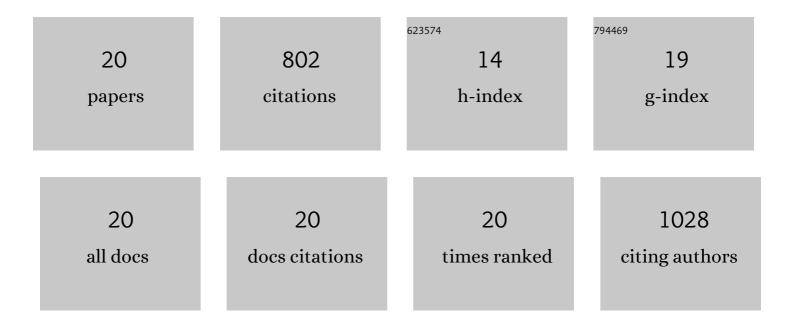
MarÃ-a Soledad Almansa

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Antioxidant activity and the physicochemical composition of young caper shoots (Capparis spinosa L.) of different Spanish cultivars. Scientia Horticulturae, 2022, 293, 110646.	1.7	3
2	Physicochemical and Antioxidant Capacity of Jujube (Ziziphus jujuba Mill.) at Different Maturation Stages. Agronomy, 2021, 11, 132.	1.3	14
3	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). Agriculture (Switzerland), 2021, 11, 62.	1.4	13
4	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (Ziziphus jujuba Mill.) cv 'Phoenix' during cold storage. Scientia Horticulturae, 2019, 258, 108743.	1.7	29
5	Fatty acid profile of peel and pulp of Spanish jujube (Ziziphus jujuba Mill.) fruit. Food Chemistry, 2019, 295, 247-253.	4.2	18
6	Antioxidant Activity and Bioactive Compounds Contents in Different Stages of Flower Bud Development from Three Spanish Caper (<i>Capparis spinosa</i>) Cultivars. Horticulture Journal, 2019, 88, 410-419.	0.3	6
7	Relationships between physico-chemical and functional parameters and genetic analysis with ISSR markers in Spanish jujubes (Ziziphus jujuba Mill.) cultivars. Scientia Horticulturae, 2019, 253, 390-398.	1.7	9
8	Polyphenol Compounds and Biological Activity of Caper (Capparis spinosa L.) Flowers Buds. Plants, 2019, 8, 539.	1.6	36
9	Effects of organic and conventional farming on the physicochemical and functional properties of jujube fruit. LWT - Food Science and Technology, 2019, 99, 438-444.	2.5	36
10	Physicochemical composition and antioxidant activity of three Spanish caper (Capparis spinosa L.) fruit cultivars in three stages of development. Scientia Horticulturae, 2018, 240, 509-515.	1.7	20
11	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. LWT - Food Science and Technology, 2018, 98, 1-8.	2.5	27
12	Role of thioproline on seed germination: Interaction ROS-ABA and effects on antioxidative metabolism. Plant Physiology and Biochemistry, 2012, 59, 30-36.	2.8	30
13	Antioxidant and Nutritional Properties of Date Fruit from Elche Grove as Affected by Maturation and Phenotypic Variability of Date Palm. Food Science and Technology International, 2009, 15, 65-72.	1.1	49
14	Role of naphthalene acetic acid and phenothiol treatments on increasing fruit size and advancing fruit maturity in loquat. Scientia Horticulturae, 2004, 101, 387-398.	1.7	27
15	Short-term effects of salt stress on antioxidant systems and leaf water relations of pea leaves. Physiologia Plantarum, 2002, 115, 251-257.	2.6	383
16	Effect of Salt Stress on the Superoxide Dismutase Activity in Leaves of Citrus limonum in Different Rootstock-Scion Combinations. Biologia Plantarum, 2002, 45, 545-549.	1.9	30
17	Characterization of an iron-containing superoxide dismutase from a higher plant, Citrus limonum. Physiologia Plantarum, 1994, 90, 339-347.	2.6	0
18	Effect of salinity on metalloenzymes of oxygen metabolism in two leguminous plants. Journal of Plant Nutrition, 1993, 16, 2539-2554.	0.9	16

#	Article	IF	CITATIONS
19	Partial purification and properties of chlorophyllase from chlorotic Citrus limon leaves. Phytochemistry, 1992, 31, 447-449.	1.4	23
20	lsoenzyme pattern of superoxide dismutase in different varieties of citrus plants. Physiologia Plantarum, 1989, 76, 563-568.	2.6	33