DamiÃ¡n Maestri

List of Publications by Year
in descending order

23	757	567281 15	642732 23
papers	citations	h-index	g-index

23	23	23	876
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Olive Cultivation in the Southern Hemisphere: Flowering, Water Requirements and Oil Quality Responses to New Crop Environments. Frontiers in Plant Science, 2017, 8, 1830.	3.6	95
2	Effect of natural and synthetic antioxidants on the oxidative stability of walnut oil under different storage conditions. LWT - Food Science and Technology, 2013, 51, 44-50.	5.2	94
3	Phenolic Compounds from Nuts: Extraction, Chemical Profiles, and Bioactivity. Journal of Agricultural and Food Chemistry, 2020, 68, 927-942.	5.2	92
4	Variability in almond oil chemical traits from traditional cultivars and native genetic resources from Argentina. Food Chemistry, 2015, 170, 55-61.	8.2	69
5	Extraction of antioxidant polyphenolic compounds from peanut skin using water-ethanol at high pressure and temperature conditions. Journal of Supercritical Fluids, 2017, 128, 57-65.	3.2	47
6	Extraction of bioactive compounds from sesame (Sesamum indicum L.) defatted seeds using water and ethanol under sub-critical conditions. Food Chemistry, 2017, 237, 114-120.	8.2	41
7	Sensory characterisation and oxidative stability of walnut oil. International Journal of Food Science and Technology, 2011, 46, 1276-1281.	2.7	38
8	Oil biogenesis and antioxidant compounds from â€œAraucoâ€•olive (Olea europaea L.) cultivar during fruit development and ripening. European Journal of Lipid Science and Technology, 2015, 117, 377-388.	1.5	38
9	Plasticity of fruit and oil traits in olive among different environments. Scientific Reports, 2019, 9, 16968.	3.3	38
10	Tree Nut Oils: Chemical Profiles, Extraction, Stability, and Quality Concerns. European Journal of Lipid Science and Technology, 2020, 122, 1900450.	1.5	35
11	Nutritional profile and nutraceutical components of olive (Olea europaea L.) seeds. Journal of Food Science and Technology, 2019, 56, 4359-4370.	2.8	32
12	Evaluation of hazelnut and walnut oil chemical traits from conventional cultivars and native genetic resources in a non-traditional crop environment from Argentina. European Food Research and Technology, 2020, 246, 833-843.	3.3	28
13	Dynamics of Fatty Acids, Tocopherols and Phenolic Compounds Biogenesis During Olive (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock	1.9	21
14	An overview on extraction, composition, bioactivity and food applications of peanut phenolics. Food Chemistry, 2022, 381, 132250.	8.2	21
15	Subcritical Fluid Extraction of Antioxidant Phenolic Compounds from Pistachio (Pistacia vera L.) Nuts: Experiments, Modeling, and Optimization. Journal of Food Science, 2019, 84, 963-970.	3.1	17
16	Bioactive Compounds Obtained from Oilseed By-Products with Subcritical Fluids: Effects on Fusarium verticillioides Growth. Waste and Biomass Valorization, 2020, 11, 5913-5924.	3.4	9
17	Nutritional and nutraceutical compounds of fruits from native trees (Ziziphus mistol and Geoffroea) Tj ETQq1 1 0.784314 rgBT /Overl	3.9	9
18	Influence of environmental growth temperature on tocopherol and sterol oil concentrations in olive fruit. Journal of the Science of Food and Agriculture, 2022, 102, 2741-2749.	3.5	9

#	Article	IF	Citations
19	Peanut skin phenolics obtained by green solvent extraction: characterization and antioxidant activity in pure chia oil and chia oil in water (O/W) emulsion. Journal of the Science of Food and Agriculture, 2022, 102, 2396-2403.	3.5	7
20	Molecular Characterization, Antioxidant and Protein Solubility-Related Properties of Polyphenolic Compounds from Walnut (Juglans regia). Natural Product Communications, 2016, 11, 1934578X1601100.	0.5	6
21	Thermal regime and cultivar effects on squalene and sterol contents in olive fruits: Results from a field network in different Argentinian environments. Scientia Horticulturae, 2022, 303, 111230.	3.6	5
22	Yield and chemical components from the constitutive parts of olive (cv. Genovesa) fruits are barely affected by spring deficit irrigation. Journal of Food Composition and Analysis, 2021, 102, 104072.	3.9	3
23	Molecular Characterization, Antioxidant and Protein Solubility-Related Properties of Polyphenolic Compounds from Walnut (Juglans regia). Natural Product Communications, 2016, 11, 637-40.	0.5	3