

Leontina Lipan

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

745
citations

623188

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docs citations

45
times ranked

644
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of cinnammon (Cinnamomum cassia and Cinnamomum verum) enriched yoghurt during refrigerated storage. LWT - Food Science and Technology, 2022, 159, 113240.	2.5	10
2	How does water stress affect the low molecular weight phenolics of hydroSOSustainable almonds?. Food Chemistry, 2021, 339, 127756.	4.2	5
3	Correlation between water stress and phenolic compounds of hydroSOSustainable almonds. Journal of the Science of Food and Agriculture, 2021, 101, 3065-3070.	1.7	2
4	Chemical and sensorial characterization of spray dried hydroSOSustainable almond milk. Journal of the Science of Food and Agriculture, 2021, 101, 1372-1381.	1.7	13
5	Coriandrum sativum L. Effect of Multiple Drying Techniques on Volatile and Sensory Profile. Foods, 2021, 10, 403.	1.9	6
6	Acrylamide in n centrifugal sugars and syrups. Journal of the Science of Food and Agriculture, 2021, 101, 4561-4569.	1.7	7
7	Can Sustained Deficit Irrigation Save Water and Meet the Quality Characteristics of Mango?. Agriculture (Switzerland), 2021, 11, 448.	1.4	14
8	Effect of Aging Vessel (Clay-Tinaja versus Oak Barrel) on the Volatile Composition, Descriptive Sensory Profile, and Consumer Acceptance of Red Wine. Beverages, 2021, 7, 35.	1.3	5
9	Scheduling Regulated Deficit Irrigation with Leaf Water Potential of Cherry Tomato in Greenhouse and its Effect on Fruit Quality. Agriculture (Switzerland), 2021, 11, 669.	1.4	15
10	Quality, Nutritional, Volatile and Sensory Profiles and Consumer Acceptance of Fondillan, a Sustainable European Protected Wine. Agronomy, 2021, 11, 1701.	1.3	2
11	How does water stress and roasting temperature affect the physicochemical parameters of almonds?. LWT - Food Science and Technology, 2021, 150, 112073.	2.5	4
12	Impact of deficit irrigation on fruit yield and lipid profile of terraced avocado orchards. Agronomy for Sustainable Development, 2021, 41, 1.	2.2	8
13	HydroSOSustainable Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. Agronomy, 2021, 11, 2254.	1.3	3
14	Comparative Study of Commercial Dried Fruits on Labeling Information, Chemical Parameters, Antioxidant Capacity, and Sensory Profile. , 2021, 6, .		0
15	Designing of an Enterprise Resource Planning for the Optimal Management of Agricultural Plots Regarding Quality and Environmental Requirements. Agronomy, 2020, 10, 1352.	1.3	2
16	Long-Term Correlation between Water Deficit and Quality Markers in HydroSOSustainable Almonds. Agronomy, 2020, 10, 1470.	1.3	19
17	Optimization of roasting conditions in hydroSOSustainable almonds using volatile and descriptive sensory profiles and consumer acceptance. Journal of Food Science, 2020, 85, 3969-3980.	1.5	9
18	Economic estimation of cactus pear production and its feasibility in Spain. Trends in Food Science and Technology, 2020, 103, 379-385.	7.8	18

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19	Chemical determinants of dried Thai basil (<i>O. basilicum</i> var. <i>thyriflora</i>) aroma quality. <i>Industrial Crops and Products</i> , 2020, 155, 112769.	2.5	14
20	Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. <i>Foods</i> , 2020, 9, 1261.	1.9	138
21	How a Spanish Group of Millennial Generation Perceives the Commercial Novel Smoothies?. <i>Foods</i> , 2020, 9, 1213.	1.9	14
22	Deficit Irrigation as a Suitable Strategy to Enhance the Nutritional Composition of HydroSOS Almonds. <i>Water (Switzerland)</i> , 2020, 12, 3336.	1.2	15
23	Deficit Irrigation and Its Implications for HydroSOSustainable Almond Production. <i>Agronomy</i> , 2020, 10, 1632.	1.3	16
24	Phytosterols and Phytofuransâ€”Oxidative Stress and Bioactive Compoundsâ€”in Almonds are Affected by Deficit Irrigation in Almond Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7214-7225.	2.4	20
25	Enhancing Nut Quality Parameters and Sensory Profiles in Three Almond Cultivars by Different Irrigation Regimes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2316-2328.	2.4	23
26	Spray drying and storage of probioticâ€”enriched almond milk: probiotic survival and physicochemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3697-3708.	1.7	54
27	Linking Sustainability and Competitiveness of Almond Plantations Under Water Scarcity and Changing Climate. , 2020, , 695-728.		2
28	Nutrition Quality Parameters of Almonds as Affected by Deficit Irrigation Strategies. <i>Molecules</i> , 2019, 24, 2646.	1.7	26
29	Effect of regulated deficit irrigation on the quality of raw and table olives. <i>Agricultural Water Management</i> , 2019, 221, 415-421.	2.4	16
30	Almond fruit quality can be improved by means of deficit irrigation strategies. <i>Agricultural Water Management</i> , 2019, 217, 236-242.	2.4	44
31	Sensory Profile and Acceptability of HydroSOSustainable Almonds. <i>Foods</i> , 2019, 8, 64.	1.9	27
32	Evaluation of <i>Dosidicus gigas</i> Skin Extract as An Antioxidant and Preservative in Tuna PÃ©tÃ©. <i>Foods</i> , 2019, 8, 693.	1.9	5
33	Texture. , 2019, , 293-314.		2
34	Flavors and Aromas. , 2019, , 385-404.		9
35	BUILDING PDO AND PGI AWARENESS AMONG HIGH SCHOOL STUDENTS IN ORDER TO IMPROVE THEIR DIET. <i>EDULEARN Proceedings</i> , 2019, , .	0.0	0
36	FRUIT-BASED DRINKS LABEL SCANNING BY HIGH SCHOOL STUDENTS: AN IMPORTANT TOOL TO ENCOURAGE A CRITICAL CONSUMER PURCHASE. <i>EDULEARN Proceedings</i> , 2019, , .	0.0	0

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37	Volatile composition and sensory profile of shiitake mushrooms as affected by drying method. Journal of the Science of Food and Agriculture, 2018, 98, 1511-1521.	1.7	61
38	Sustainability of the Legal Endowments of Water in Almond Trees and a New Generation of High Quality Hydrosustainable Almonds. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 97.	0.1	8
39	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. Journal of Food Quality, 2018, 2018, 1-13.	1.4	15
40	FOOD SENSORY ANALYSIS: A TOOL FOR TRAINING HIGH SCHOOL STUDENTS TO IMPROVE THE SCIENTIFIC CULTURE SKILLS. EDULEARN Proceedings, 2018, , .	0.0	0
41	UNIVERSITY, FOOD INDUSTRY AND HIGH SCHOOL STUDENT COLLABORATIVE PROJECT: INTRODUCTION TO FOOD SENSORY ANALYSIS. EDULEARN Proceedings, 2018, , .	0.0	0
42	A Comparative Study Between Labeling and Reality: The Case of Phytochemical Composition of Commercial Pomegranate-Based Products. Journal of Food Science, 2017, 82, 1820-1826.	1.5	3
43	Volatile Composition of Smoked and Non-Smoked Iranian Rice. Foods, 2016, 5, 81.	1.9	2
44	Opinion of Spanish Consumers on Hydrosustainable Pistachios. Journal of Food Science, 2016, 81, S2559-S2565.	1.5	40
45	Effect of Roasting on Physicochemical Properties of Wild Almonds (<i>Amygdalus scoparia</i>). JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1211-1220.	0.8	49