Joan Casals

List of Publications by Year
in descending order

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26 papers	530 citations	758635 12 h-index	676716 22 g-index
27 all docs	27 docs citations	27 times ranked	830 citing authors

#	Article	IF	Citations
1	European traditional tomatoes galore: a result of farmersâ€™ selection of a few diversity-rich loci. Journal of Experimental Botany, 2022, 73, 3431-3445.	2.4	11
2	Atlas of phenotypic, genotypic and geographical diversity present in the European traditional tomato. Horticulture Research, 2022, 9, .	2.9	12
3	Impacts of Use and Abuse of Nature in Catalonia with Proposals for Sustainable Management. Land, 2021, 10, 144.	1.2	2
4	Sustainable Transfer of Tomato Landraces to Modern Cropping Systems: The Effects of Environmental Conditions and Management Practices on Long-Shelf-Life Tomatoes. Agronomy, 2021, 11, 533.	1.3	9
5	Near infrared spectroscopy determination of chemical and sensory properties in tomato. Journal of Near Infrared Spectroscopy, 2021, 29, 289-300.	0.8	5
6	Fine tuning European geographic quality labels, an opportunity for horticulture diversification: A tentative proposal for the Spanish case. Food Control, 2021, 129, 108196.	2.8	2
7	Sensory Traits and Consumerâ€™s Perceived Quality of Traditional and Modern Fresh Market Tomato Varieties: A Study in Three European Countries. Foods, 2021, 10, 2521.	1.9	7
8	Changes in Ripening-Related Quality Traits of Long Shelf Life Tomatoes as Influenced by Water Deficit and Short-Term Postharvest Storage. Agronomy, 2021, 11, 2304.	1.3	4
9	Estimating Sensory Properties with Near-Infrared Spectroscopy: A Tool for Quality Control and Breeding of â€˜CalÃ§otsâ€™ (Allium cepa L.). Agronomy, 2020, 10, 828.	1.3	5
10	Participatory Plant Breeding and the Evolution of Landraces: A Case Study in the Organic Farms of the Collserola Natural Park. Agronomy, 2019, 9, 486.	1.3	4
11	Cherry and Fresh Market Tomatoes: Differences in Chemical, Morphological, and Sensory Traits and Their Implications for Consumer Acceptance. Agronomy, 2019, 9, 9.	1.3	31
12	Nutritional values of raw and cooked â€˜calÃ§otsâ€™ (Allium cepa L. resprouts), an expanding crop. Journal of the Science of Food and Agriculture, 2019, 99, 4985-4992.	1.7	3
13	Improving the Conservation and Use of Traditional Germplasm through Breeding for Local Adaptation: The Case of the Castellfollit del Boix Common Bean (Phaseolus vulgaris L.) Landrace. Agronomy, 2019, 9, 889.	1.3	1
14	Determination of chemical properties in â€˜calÃ§otâ€™ (Allium cepa L.) by near infrared spectroscopy and multivariate calibration. Food Chemistry, 2018, 262, 178-183.	4.2	15
15	Plant Genebanks: Present Situation and Proposals for Their Improvement. the Case of the Spanish Network. Frontiers in Plant Science, 2018, 9, 1794.	1.7	45
16	The Spanish Core Collection of Common Beans (Phaseolus vulgaris L.): An Important Source of Variability for Breeding Chemical Composition. Frontiers in Plant Science, 2018, 9, 1642.	1.7	15
17	A Comparison of Landraces vs. Modern Varieties of Lettuce in Organic Farming During the Winter in the Mediterranean Area: An Approach Considering the Viewpoints of Breeders, Consumers, and Farmers. Frontiers in Plant Science, 2018, 9, 1491.	1.7	17
18	Improving the Commercial Value of the â€˜CalÃ§otâ€™ (Allium cepa L.) Landrace: Influence of Genetic and Environmental Factors in Chemical Composition and Sensory Attributes. Frontiers in Plant Science, 2018, 9, 1465.	1.7	5

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19	Impact of grafting on sensory profile of tomato landraces in conventional and organic management systems. Horticulture Environment and Biotechnology, 2018, 59, 597-606.	0.7	17
20	Is It Still Necessary to Continue to Collect Crop Genetic Resources in the Mediterranean Area? A Case Study in Catalonia. Economic Botany, 2017, 71, 330-341.	0.8	14
21	Toward an Evolved Concept of Landrace. Frontiers in Plant Science, 2017, 08, 145.	1.7	132
22	Sugar-and-acid profile of Penjar tomatoes and its evolution during storage. Scientia Agricola, 2015, 72, 314-321.	0.6	26
23	Genetic basis of long shelf life and variability into Penjar tomato. Genetic Resources and Crop Evolution, 2012, 59, 219-229.	0.8	66
24	The risks of success in quality vegetable markets: Possible genetic erosion in Marmande tomatoes (Solanum lycopersicum L.) and consumer dissatisfaction. Scientia Horticulturae, 2011, 130, 78-84.	1.7	50
25	Long-term postharvest aroma evolution of tomatoes with the alcobaÃ§a (alc) mutation. European Food Research and Technology, 2011, 233, 331-342.	1.6	25
26	MontgrÃ¸ a Cultivar within the Montserrat Tomato Type. Hortscience: A Publication of the American Society for Hortcultural Science, 2010, 45, 1885-1886.	0.5	7