

# Joan SimÃ³

## List of Publications by Year in descending order

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Version: 2024-02-01

35  
papers

680  
citations

623188

14  
h-index

610482

24  
g-index

36  
all docs

36  
docs citations

36  
times ranked

1115  
citing authors

#	ARTICLE	IF	CITATIONS
1	Toward an Evolved Concept of Landrace. <i>Frontiers in Plant Science</i> , 2017, 08, 145.	1.7	132
2	Characterization of common beans ( <i>Phaseolus vulgaris</i> L.) by infrared spectroscopy: Comparison of MIR, FT-NIR and dispersive NIR using portable and benchtop instruments. <i>Food Research International</i> , 2013, 54, 1643-1651.	2.9	48
3	Effect of steaming and sous vide processing on the total phenolic content, vitamin C and antioxidant potential of the genus Brassica. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 412-420.	2.7	47
4	Bioaccessibility and antioxidant activity of phenolic compounds in cooked pulses. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1816-1823.	1.3	47
5	Plant Genebanks: Present Situation and Proposals for Their Improvement. the Case of the Spanish Network. <i>Frontiers in Plant Science</i> , 2018, 9, 1794.	1.7	45
6	Near-Infrared Spectroscopy Analysis of Seed Coats of Common Beans ( <i>Phaseolus vulgaris</i> L.): A Potential Tool for Breeding and Quality Evaluation. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 706-712.	2.4	35
7	Steaming and sous-vide: Effects on antioxidant activity, vitamin C, and total phenolic content of Brassica vegetables. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 134-139.	1.3	32
8	Cherry and Fresh Market Tomatoes: Differences in Chemical, Morphological, and Sensory Traits and Their Implications for Consumer Acceptance. <i>Agronomy</i> , 2019, 9, 9.	1.3	31
9	Estimating sensory properties of common beans ( <i>Phaseolus vulgaris</i> L.) by near infrared spectroscopy. <i>Food Research International</i> , 2014, 56, 55-62.	2.9	29
10	Quality and bioaccessibility of total phenols and antioxidant activity of calĂşots ( <i>Allium cepa</i> L.) stored under controlled atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2017, 129, 118-128.	2.9	22
11	A STANDARDIZED METHOD OF PREPARING COMMON BEANS ( <i>PHASEOLUS VULGARIS</i> L.) FOR SENSORY ANALYSIS. <i>Journal of Sensory Studies</i> , 2012, 27, 188-195.	0.8	17
12	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. <i>Frontiers in Plant Science</i> , 2018, 9, 1491.	1.7	17
13	Impact of grafting on sensory profile of tomato landraces in conventional and organic management systems. <i>Horticulture Environment and Biotechnology</i> , 2018, 59, 597-606.	0.7	17
14	Development of a methodology to analyze leaves from <i>Prunus dulcis</i> varieties using near infrared spectroscopy. <i>Talanta</i> , 2019, 204, 320-328.	2.9	16
15	Determination of chemical properties in calĂşot™ ( <i>Allium cepa</i> L.) by near infrared spectroscopy and multivariate calibration. <i>Food Chemistry</i> , 2018, 262, 178-183.	4.2	15
16	The Spanish Core Collection of Common Beans ( <i>Phaseolus vulgaris</i> L.): An Important Source of Variability for Breeding Chemical Composition. <i>Frontiers in Plant Science</i> , 2018, 9, 1642.	1.7	15
17	Is It Still Necessary to Continue to Collect Crop Genetic Resources in the Mediterranean Area? A Case Study in Catalonia. <i>Economic Botany</i> , 2017, 71, 330-341.	0.8	14
18	Multivariate Classification of <i>Prunus dulcis</i> Varieties using Leaves of Nursery Plants and Near-Infrared Spectroscopy. <i>Scientific Reports</i> , 2019, 9, 19810.	1.6	12

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19	Efficacy of chlorine, peroxyacetic acid and mild-heat treatment on the reduction of natural microflora and maintenance of quality of fresh-cut calÃ§ots ( <i>Allium cepa</i> L.). <i>LWT - Food Science and Technology</i> , 2018, 95, 339-345.	2.5	11
20	â€˜Roquerolaâ€™ <sup>TM</sup> and â€˜Montferriâ€™ <sup>TM</sup> , First Improved Onion ( <i>Allium cepa</i> L.) Cultivars for â€˜CalÃ§otsâ€™ Production. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 801-802.	0.5	11
21	Sensory changes related to breeding for plant architecture and resistance to viruses and anthracnose in bean market class Fabada ( <i>Phaseolus vulgaris</i> L.). <i>Euphytica</i> , 2012, 186, 687-696.	0.6	10
22	Breeding onions ( <i>Allium cepa</i> L.) for consumption as â€˜calÃ§otsâ€™ <sup>TM</sup> (second-year resprouts). <i>Scientia Horticulturae</i> , 2013, 152, 74-79.	1.7	9
23	Culinary and sensory traits diversity in the Spanish Core Collection of common beans ( <i>Phaseolus</i> ) Tj ETQq1 1 0.784314 rgBT / Overlook	0.3	6
24	Using Trendsetting Chefs to Design New Culinary Preparations with the â€˜Penjarâ€™ Tomato. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 196-214.	0.6	5
25	Improving the Commercial Value of the â€˜CalÃ§otâ€™ <sup>TM</sup> ( <i>Allium cepa</i> L.) Landrace: Influence of Genetic and Environmental Factors in Chemical Composition and Sensory Attributes. <i>Frontiers in Plant Science</i> , 2018, 9, 1465.	1.7	5
26	Estimating Sensory Properties with Near-Infrared Spectroscopy: A Tool for Quality Control and Breeding of â€˜CalÃ§otsâ€™ <sup>TM</sup> ( <i>Allium cepa</i> L.). <i>Agronomy</i> , 2020, 10, 828.	1.3	5
27	Variability in sensory attributes in common bean ( <i>Phaseolus vulgaris</i> L.): a first survey in the Iberian secondary diversity center. <i>Genetic Resources and Crop Evolution</i> , 2013, 60, 1885-1898.	0.8	4
28	Participatory Plant Breeding and the Evolution of Landraces: A Case Study in the Organic Farms of the Collserola Natural Park. <i>Agronomy</i> , 2019, 9, 486.	1.3	4
29	Effects of long-term controlled atmosphere storage, minimal processing, and packaging on quality attributes of <i>calÃ§ots</i> ( <i>Allium cepa</i> L.). <i>Food Science and Technology International</i> , 2020, 26, 403-412.	1.1	4
30	Nutritional values of raw and cooked â€˜calÃ§otsâ€™ <sup>TM</sup> ( <i>Allium cepa</i> L. resprouts), an expanding crop. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4985-4992.	1.7	3
31	Effect of pre-harvest conditions and postharvest storage time on the quality of whole and fresh-cut calÃ§ots ( <i>Allium cepa</i> L.). <i>Scientia Horticulturae</i> , 2019, 249, 110-119.	1.7	3
32	Tools for breeding â€˜calÃ§otsâ€™ <sup>TM</sup> ( <i>Allium cepa</i> L.), an expanding crop. <i>African Journal of Biotechnology</i> , 2012, 11, .	0.3	3
33	Improving the Conservation and Use of Traditional Germplasm through Breeding for Local Adaptation: The Case of the Castellfollit del Boix Common Bean ( <i>Phaseolus vulgaris</i> L.) Landrace. <i>Agronomy</i> , 2019, 9, 889.	1.3	1
34	Varietal quality control in the nursery plant industry using computer vision and deep learning techniques. <i>Journal of Chemometrics</i> , 2022, 36, e3320.	0.7	1
35	Combining computer vision and deep learning to classify varieties of <i>Prunus dulcis</i> for the nursery plant industry. <i>Journal of Chemometrics</i> , 2022, 36, e3388.	0.7	0