

# RubÃ©n Olmedo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3966622/publications.pdf>

Version: 2024-02-01

6  
papers

235  
citations

1683354

5  
h-index

1872312

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

321  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of fractions from oregano essential oils obtained by molecular distillation. Food Chemistry, 2014, 156, 212-219.	4.2	96
2	Total Phenolic Content, Radical Scavenging Properties, and Essential Oil Composition of <i>Origanum</i> Species from Different Populations. Journal of Agricultural and Food Chemistry, 2010, 58, 1115-1120.	2.4	74
3	Effect of the essential oil addition on the oxidative stability of fried "salted peanuts. International Journal of Food Science and Technology, 2008, 43, 1935-1944.	1.3	35
4	Decrease of chemical and volatile oxidation indicators using oregano essential oil combined with BHT in sunflower oil under accelerated storage conditions. Journal of Food Science and Technology, 2019, 56, 2522-2535.	1.4	14
5	Oxidative stability, affective and discriminative sensory test of high oleic and regular peanut oil with addition of oregano essential oil. Journal of Food Science and Technology, 2018, 55, 5133-5141.	1.4	9
6	Comparative study of accelerated assays for determination of equivalent days in the shelf life of roasted high oleic peanuts: Chemical and volatile oxidation indicators in accelerated and room temperature conditions. Food Chemistry, 2022, 373, 131479.	4.2	7