

RubÃ©n Olmedo

List of Publications by Year in descending order

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

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