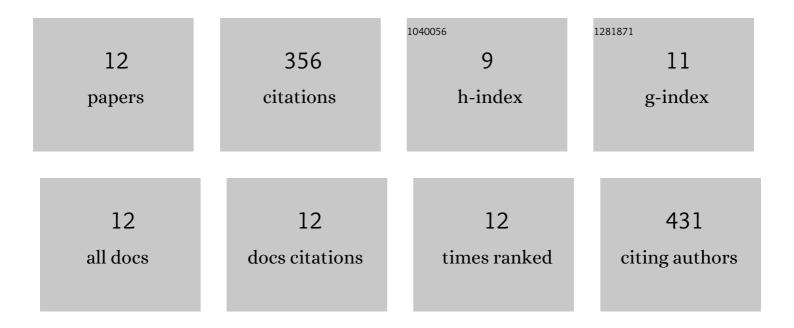
## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4138819/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). Food Chemistry, 2012, 133, 1551-1559.	8.2	96
2	Physicochemical and bioactive properties evolution during ripening of â€~Ambrunés' sweet cherry cultivar. LWT - Food Science and Technology, 2011, 44, 199-205.	5.2	72
3	Influence of ripening stage on bioactive compounds and antioxidant activity in nine fig ( Ficus carica) Tj ETQq1 1	0.784314	rggT /Oved
4	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of â€~Ambrunés' Sweet Cherries. Journal of Agricultural and Food Chemistry, 2010, 58, 9157-9163.	5.2	23
5	Agronomic behaviour and quality of six fig cultivars for fresh consumption. Scientia Horticulturae, 2015, 185, 121-128.	3.6	23
6	Composition of the Cherry ( Prunus avium L. and Prunus cerasus L.; Rosaceae). , 2016, , 127-147.		21
7	Evaluation of the Physicochemical and Sensory Characteristics of Different Fig Cultivars for the Fresh Fruit Market. Foods, 2020, 9, 619.	4.3	20
8	Improved S-genotyping and new incompatibility groups in Japanese plum. Euphytica, 2012, 186, 445-452.	1.2	19
9	Fruit size and firmness QTL alleles of breeding interest identified in a sweet cherry â€~Ambrunés' × â€~Sweetheart' population. Molecular Breeding, 2020, 40, 1.	2.1	17
10	Evaluation of agronomic and fruit quality traits of fig tree varieties (Ficus carica L.) grown in Mediterranean conditions. Spanish Journal of Agricultural Research, 2017, 15, e0903.	0.6	13
11	Authentication of "Cereza del Jerte―sweet cherry varieties by free zone capillary electrophoresis (FZCE). Food Chemistry, 2008, 111, 457-461.	8.2	9
12	Authentication of â€~Cereza del Jerte' cherry cultivars using real time PCR. Food Control, 2013, 30, 679-685.	5.5	5