List of Publications by Year in descending order

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12 papers	356 citations	1040056 9 h-index	1281871 11 g-index
12 all docs	12 docs citations	12 times ranked	431 citing authors

#	Article	IF	Citations
1	Fruit size and firmness QTL alleles of breeding interest identified in a sweet cherry â€˜AmbrunÃ©sâ€™ Ã— â€˜Sweetheartâ€™ population. Molecular Breeding, 2020, 40, 1.	2.1	17
2	Evaluation of the Physicochemical and Sensory Characteristics of Different Fig Cultivars for the Fresh Fruit Market. Foods, 2020, 9, 619.	4.3	20
3	Influence of ripening stage on bioactive compounds and antioxidant activity in nine fig (Ficus carica) Tj ETQq1 1 0.784314 rgBT /Ove	3.9	38
4	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
5	Composition of the Cherry (Prunus avium L. and Prunus cerasus L.; Rosaceae). , 2016, , 127-147.		21
6	Agronomic behaviour and quality of six fig cultivars for fresh consumption. Scientia Horticulturae, 2015, 185, 121-128.	3.6	23
7	Authentication of â€˜Cereza del Jerteâ€™ cherry cultivars using real time PCR. Food Control, 2013, 30, 679-685.	5.5	5
8	Improved S-genotyping and new incompatibility groups in Japanese plum. Euphytica, 2012, 186, 445-452.	1.2	19
9	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). Food Chemistry, 2012, 133, 1551-1559.	8.2	96
10	Physicochemical and bioactive properties evolution during ripening of â€˜AmbrunÃ©sâ€™ sweet cherry cultivar. LWT - Food Science and Technology, 2011, 44, 199-205.	5.2	72
11	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of â€˜AmbrunÃ©sâ€™ Sweet Cherries. Journal of Agricultural and Food Chemistry, 2010, 58, 9157-9163.	5.2	23
12	Authentication of â€œCereza del Jerteâ€•sweet cherry varieties by free zone capillary electrophoresis (FZCE). Food Chemistry, 2008, 111, 457-461.	8.2	9