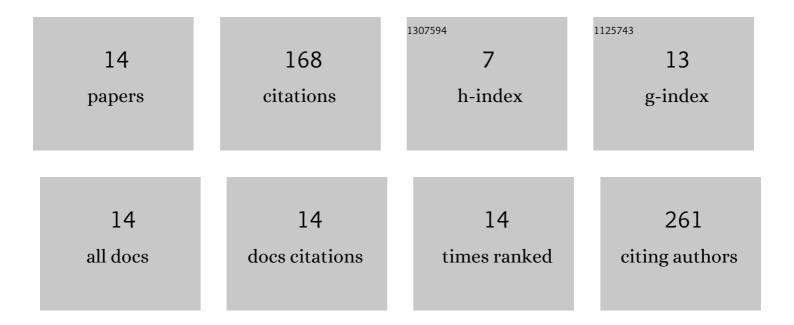
## Roser Romero Del Castillo Shelly

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4738551/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Cherry and Fresh Market Tomatoes: Differences in Chemical, Morphological, and Sensory Traits and Their Implications for Consumer Acceptance. Agronomy, 2019, 9, 9.	3.0	31
2	TRAINING, VALIDATION AND MAINTENANCE OF A PANEL TO EVALUATE THE TEXTURE OF DRY BEANS (PHASEOLUS VULGARIS L.). Journal of Sensory Studies, 2008, 23, 303-319.	1.6	29
3	Estimating sensory properties of common beans (Phaseolus vulgaris L.) by near infrared spectroscopy. Food Research International, 2014, 56, 55-62.	6.2	29
4	A STANDARDIZED METHOD OF PREPARING COMMON BEANS ( <i>PHASEOLUS VULGARIS</i> L) FOR SENSORY ANALYSIS. Journal of Sensory Studies, 2012, 27, 188-195.	1.6	17
5	Impact of grafting on sensory profile of tomato landraces in conventional and organic management systems. Horticulture Environment and Biotechnology, 2018, 59, 597-606.	2.1	17
6	Variability in some texture characteristics and chemical composition of common beans (Phaseolus) Tj ETQq0 0 0 i	rg <u>BT</u> /Over	lock 10 Tf 5

7	â€~Roquerola' and â€~Montferri', First Improved Onion (Allium cepa L.) Cultivars for "Calçots―Prod Hortscience: A Publication of the American Society for Hortcultural Science, 2012, 47, 801-802.	uction. 1.0	11
8	Protected Designation of Origin in beans (Phaseolus vulgarisL.): towards an objective approach based on sensory and agromorphological properties. Journal of the Science of Food and Agriculture, 2008, 88, 1954-1962.	3.5	8
9	Using Trendsetting Chefs to Design New Culinary Preparations with the "Penjar―Tomato. Journal of Culinary Science and Technology, 2014, 12, 196-214.	1.4	5
10	Variability in sensory attributes in common bean (Phaseolus vulgaris L.): a first survey in the Iberian secondary diversity center. Genetic Resources and Crop Evolution, 2013, 60, 1885-1898.	1.6	4
11	Culinary alternatives for common beans (Phaseolus vulgaris L.): sensory characteristics of immature seeds. Journal of the Science of Food and Agriculture, 2010, 90, 1642-1649.	3.5	2
12	Fine tuning European geographic quality labels, an opportunity for horticulture diversification: A tentative proposal for the Spanish case. Food Control, 2021, 129, 108196.	5.5	2
13	Improving the Conservation and Use of Traditional Germplasm through Breeding for Local Adaptation: The Case of the Castellfollit del Boix Common Bean (Phaseolus vulgaris L.) Landrace. Agronomy, 2019, 9, 889.	3.0	1
14	Sensory analysis of nougat: Methodology, training, and validation of a panel for protected geographical indication TorrÃ <sup>3</sup> d'Agramunt. Journal of Sensory Studies, 0, , e12722.	1.6	1