

# 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

14  
papers

168  
citations

1307594

7  
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1125743

13  
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14  
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14  
docs citations

14  
times ranked

261  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cherry and Fresh Market Tomatoes: Differences in Chemical, Morphological, and Sensory Traits and Their Implications for Consumer Acceptance. <i>Agronomy</i> , 2019, 9, 9.	3.0	31
2	TRAINING, VALIDATION AND MAINTENANCE OF A PANEL TO EVALUATE THE TEXTURE OF DRY BEANS ( <i>PHASEOLUS VULGARIS</i> L.). <i>Journal of Sensory Studies</i> , 2008, 23, 303-319.	1.6	29
3	Estimating sensory properties of common beans ( <i>Phaseolus vulgaris</i> L.) by near infrared spectroscopy. <i>Food Research International</i> , 2014, 56, 55-62.	6.2	29
4	A STANDARDIZED METHOD OF PREPARING COMMON BEANS ( <i>PHASEOLUS VULGARIS</i> L.) FOR SENSORY ANALYSIS. <i>Journal of Sensory Studies</i> , 2012, 27, 188-195.	1.6	17
5	Impact of grafting on sensory profile of tomato landraces in conventional and organic management systems. <i>Horticulture Environment and Biotechnology</i> , 2018, 59, 597-606.	2.1	17
6	Variability in some texture characteristics and chemical composition of common beans ( <i>Phaseolus</i> )	3.5	11
7	“Roquerola”™ and “Montferri”™, First Improved Onion ( <i>Allium cepa</i> L.) Cultivars for “Calçots” Production. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 801-802.	1.0	11
8	Protected Designation of Origin in beans ( <i>Phaseolus vulgaris</i> L.): towards an objective approach based on sensory and agromorphological properties. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1954-1962.	3.5	8
9	Using Trendsetting Chefs to Design New Culinary Preparations with the “Penjar” Tomato. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 196-214.	1.4	5
10	Variability in sensory attributes in common bean ( <i>Phaseolus vulgaris</i> L.): a first survey in the Iberian secondary diversity center. <i>Genetic Resources and Crop Evolution</i> , 2013, 60, 1885-1898.	1.6	4
11	Culinary alternatives for common beans ( <i>Phaseolus vulgaris</i> L.): sensory characteristics of immature seeds. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Food Control</i> , 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 ( <i>Phaseolus vulgaris</i> L.) Landrace. <i>Agronomy</i> , 2019, 9, 889.	3.0	1
14	Sensory analysis of nougat: Methodology, training, and validation of a panel for protected geographical indication Torr�� d'Agramunt. <i>Journal of Sensory Studies</i> , 0, , e12722.	1.6	1