

Roser Romero Del Castillo Shelly

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

168
citations

1307594

7
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1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

261
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	"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
10	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
11	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
12	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
13	Variability in some texture characteristics and chemical composition of common beans (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBTj/Overl	3.5	11
14	Sensory analysis of nougat: Methodology, training, and validation of a panel for protected geographical indication TorrÀ³ d'Agramunt. <i>Journal of Sensory Studies</i> , 0, , e12722.	1.6	1