

Ana Cristina Sanchez Gimeno

List of Publications by Year in descending order

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24
papers

873
citations

567281

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h-index

610901

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docs citations

24
times ranked

1418
citing authors

#	ARTICLE	IF	CITATIONS
1	Crop year, harvest date and clone effects on fruit characteristics, chemical composition and olive oil stability from an Empeltre clonal selection grown in Aragon. Journal of the Science of Food and Agriculture, 2022, 102, 5778-5786.	3.5	6
2	Diversity Assessment of Algerian Wild and Cultivated Olives (<i>Olea europaea</i> L.) by Molecular, Morphological, and Chemical Traits. European Journal of Lipid Science and Technology, 2019, 121, 1800302.	1.5	29
3	Influence of pulsed electric fields on aroma and polyphenolic compounds of Garnacha wine. Food and Bioproducts Processing, 2019, 116, 249-257.	3.6	23
4	Changes in the Physicochemical and Nutritional Parameters of Picual and Arbequina Olive Oils during Frying. Journal of Food Processing and Preservation, 2016, 40, 353-361.	2.0	15
5	Debittering olive oil by liquid-liquid extraction: Kinetics and the effect on the quality of Arbequina olive oil. European Journal of Lipid Science and Technology, 2016, 118, 1243-1249.	1.5	5
6	Quality Characterization of the Olive Oil from Var. Tosca 07 Grown in a Commercial High Density Orchard. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 613-622.	1.9	6
7	Effects of Pulsed Electric Field on Yield Extraction and Quality of Olive Oil. Food and Bioprocess Technology, 2013, 6, 1367-1373.	4.7	131
8	Olive oil quality and ripening in super-high density Arbequina orchard. Journal of the Science of Food and Agriculture, 2013, 93, 2207-2220.	3.5	35
9	Evolution of phenols and pigments in extra virgin olive oil from irrigated super-intensive orchard. European Journal of Lipid Science and Technology, 2012, 114, 558-567.	1.5	9
10	Short communication. Harvest time in hedgerow Arbequina™ olive orchards in areas with early frosts. Spanish Journal of Agricultural Research, 2012, 10, 179.	0.6	10
11	Characterisation of aroma active compounds in black truffles (<i>Tuber melanosporum</i>) and summer truffles (<i>Tuber aestivum</i>) by gas chromatography-olfactometry. Food Chemistry, 2010, 122, 300-306.	8.2	133
12	WHITE GUAVA FRUIT AND PUREES: TEXTURAL AND RHEOLOGICAL PROPERTIES AND EFFECT OF THE TEMPERATURE. Journal of Texture Studies, 2009, 40, 334-345.	2.5	21
13	Influencia del retraso en el procesado de las aceitunas tras la recolección, en parámetros físico-químicos y nutricionales del aceite de oliva de la variedad Racimilla. Grasas Y Aceites, 2009, 60, 382-387.	0.9	6
14	Some physical changes in Bajo Aragón extra virgin olive oil during the frying process. Food Chemistry, 2008, 110, 654-658.	8.2	44
15	Extra virgin olive oil from Somontano: Evaluation of physico-chemical changes after domestic frying of frozen prefried potatoes. Grasas Y Aceites, 2008, 59, .	0.9	2
16	Studies of ovalbumin gelation in the presence of carrageenans and after manothermosonication treatments. Innovative Food Science and Emerging Technologies, 2006, 7, 270-274.	5.6	20
17	A real time PCR (RT-PCR) alternative assay to detect the T/C mutation in position 1843 of the ryanodine receptor gene. Meat Science, 2005, 70, 395-398.	5.5	4
18	Incidence in diverse pig populations of an IGF2 mutation with potential influence on meat quality and quantity: An assay based on real time PCR (RT-PCR). Meat Science, 2005, 71, 577-582.	5.5	30

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19	The effects of manothermosonication on tomato pectic enzymes and tomato paste rheological properties. <i>Journal of Food Engineering</i> , 2002, 53, 273-278.	5.2	152
20	Structure and rheology of heat-set gels of globular proteins. <i>Rheologica Acta</i> , 1998, 37, 345-357.	2.4	41
21	Effect of Different Plasticizers on the Mechanical and Surface Properties of Wheat Gliadin Films. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4539-4544.	5.2	93
22	Gelation of Sunflower Globulin Hydrolysates: Rheological and Calorimetric Studies. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2407-2412.	5.2	29
23	Factors Affecting the Gelation Properties of Hydrolyzed Sunflower Proteins. <i>Journal of Food Science</i> , 1997, 62, 284-288.	3.1	14
24	Thermal Gelation of Trypsin Hydrolysates of Sunflower Proteins: Effect of pH, Protein Concentration, and Hydrolysis Degree. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3773-3777.	5.2	15