ngel A Carbonell-Barrachina

List of Publications by Citations

330 papers	7,809 citations	47 h-index	66 g-index
343 ext. papers	9,125 ext. citations	4.1 avg, IF	6.37 L-index

#	Paper	IF	Citations
330	Emissions of volatile aldehydes from heated cooking oils. *Food Chemistry*, **2010**, 120, 59-65	8.5	154
329	Arsenic species: effects on and accumulation by tomato plants. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1247-53	5.7	146
328	Composition of oregano essential oil (Origanum vulgare) as affected by drying method. *Journal of Food Engineering*, **2010**, 98, 240-247	6	136
327	The influence of arsenic chemical form and concentration on Spartina patens and Spartina alterniflora growth and tissue arsenic concentration. *Plant and Soil*, **1998**, 198, 33-43	4.2	130
326	Composition of rosemary essential oil (Rosmarinus officinalis) as affected by drying method. *Journal of Food Engineering*, **2010**, 97, 253-260	6	128
325	Comparison of volatile aldehydes present in the cooking fumes of extra virgin olive, olive, and canola oils. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5207-14	5.7	105
324	Inorganic arsenic contents in rice-based infant foods from Spain, UK, China and USA. *Environmental Pollution*, **2012**, 163, 77-83	9.3	104
323	Associations of volatile compounds with sensory aroma and flavor: the complex nature of flavor. *Molecules*, **2013**, 18, 4887-905	4.8	104
322	Arsenic biogeochemistry as affected by phosphorus fertilizer addition, redox potential and pH in a west Bengal (India) soil. *Geoderma*, **2007**, 137, 504-510	6.7	102
321	Volatile composition of sweet basil essential oil (Ocimum basilicum L.) as affected by drying method. *Food Research International*, **2012**, 48, 217-225	7	100
320	Arsenic toxicity and accumulation in turnip as affected by arsenic chemical speciation. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2288-94	5.7	99
319	Arsenic speciation in food and estimation of the dietary intake of inorganic arsenic in a rural village of West Bengal, India. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9469-74	5.7	97
318	The influence of arsenite concentration on arsenic accumulation in tomato and bean plants. *Scientia Horticulturae*, **1997**, 71, 167-176	4.1	91
317	Arsenic chemistry in municipal sewage sludge as affected by redox potential and pH. *Water Research*, **2000**, 34, 216-224	12.5	88
316	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate (Punica granatum L.) Arils and Rind as Affected by Drying Method. *Food and Bioprocess Technology*, **2013**, 6, 1644-1654	5.1	81
315	Volatile composition and sensory quality of Spanish pomegranates (Punica granatum L.). *Journal of the Science of Food and Agriculture*, **2011**, 91, 586-92	4.3	81
314	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. *Food Chemistry*, **2016**, 207, 170-9	8.5	81

313	Volatile composition of pomegranates from 9 Spanish cultivars using headspace solid phase microextraction. *Journal of Food Science*, **2011**, 76, S114-20	3.4	78
312	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (Ziziphus jujube Mill.) fruits. *Food Chemistry*, **2016**, 201, 307-14	8.5	77
311	DEVELOPMENT OF A LEXICON FOR BEEF FLAVOR IN INTACT MUSCLE. *Journal of Sensory Studies*, **2011**, 26, 413-420	2.2	77
310	Volatile aldehyde emissions from heated cooking oils. *Journal of the Science of Food and Agriculture* , **2004**, 84, 2015-2021	4.3	77
309	Phenolic compounds, antioxidant and antidiabetic activity of different cultivars of Ficus carica L. fruits. *Journal of Functional Foods*, **2016**, 25, 421-432	5.1	74
308	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. *Food and Bioprocess Technology*, **2014**, 7, 398-408	5.1	70
307	Development of a □ving□exicon for descriptive sensory analysis of brewed coffee. *Journal of Sensory Studies*, **2016**, 31, 465-480	2.2	70
306	Deficit irrigation and emerging fruit crops as a strategy to save water in Mediterranean semiarid agrosystems. *Agricultural Water Management*, **2018**, 202, 311-324	5.9	69
305	Effects of agricultural practices on color, carotenoids composition, and minerals contents of sweet peppers, cv. Almuden. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8158-64	5.7	69
304	Antimicrobial activity of pomegranate peel extracts as affected by cultivar. *Journal of the Science of Food and Agriculture*, **2017**, 97, 802-810	4.3	68
303	Investigation of aromatic compounds in toasted almonds used for the manufacture of turr□. *European Food Research and Technology*, **2008**, 227, 243-254	3.4	62
302	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (Ziziphus jujuba Mill.) fruits. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2682-91	4.3	62
301	Effects of Drying Methods on the Composition of Thyme (Thymus vulgaris L.) Essential Oil. *Drying Technology*, **2013**, 31, 224-235	2.6	61
300	Presence of arsenic in agricultural products from arsenic-endemic areas and strategies to reduce arsenic intake in rural villages. *Molecular Nutrition and Food Research*, **2009**, 53, 531-41	5.9	59
299	Volatile composition and descriptive sensory analysis of pomegranate juice and wine. *Food Research International*, **2013**, 54, 246-254	7	58
298	Quality attributes of pistachio nuts as affected by rootstock and deficit irrigation. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2866-73	4.3	58
297	Effects of vacuum level and microwave power on rosemary volatile composition during vacuum□hicrowave drying. *Journal of Food Engineering*, **2011**, 103, 219-227	6	58
296	A LEXICON FOR TEXTURE AND FLAVOR CHARACTERISTICS OF FRESH AND PROCESSED TOMATOES. *Journal of Sensory Studies*, **2008**, 23, 583-599	2.2	55

295	Volatile odour components and sensory quality of fresh and processed mandarin juices. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2404-2411	4.3	53
294	The influence of redox chemistry and pH on chemically active forms of arsenic in sewage sludge-amended soil. *Environment International*, **1999**, 25, 613-618	12.9	53
293	Variability of phytochemical properties and content of bioactive compounds in Lonicera caerulea L. var. kamtschatica berries. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12072-84	5.7	52
292	Instrumental and sensory aroma profile of pomegranate juices from the USA: differences between fresh and commercial juice. *Flavour and Fragrance Journal*, **2011**, 26, 129-138	2.5	52
291	LEXICON TO DESCRIBE FLAVOR OF FRESH LEAFY VEGETABLES. *Journal of Sensory Studies*, **2010**, 25, 163-183	2.2	52
290	Limonene, linalool, ⊞erpineol, and terpinen-4-ol as quality control parameters in mandarin juice processing. *European Food Research and Technology*, **2006**, 222, 281-285	3.4	52
289	Use of natural and modified cyclodextrins as inhibiting agents of peach juice enzymatic browning. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 5312-9	5.7	51
288	Volatile Composition of Essential Oils from Different Aromatic Herbs Grown in Mediterranean Regions of Spain. *Foods*, **2016**, 5,	4.9	49
287	Antioxidant properties and chemical characterization of Spanish Opuntia ficus-indica Mill. cladodes and fruits. *Journal of the Science of Food and Agriculture*, **2018**, 98, 1566-1573	4.3	48
286	Drying Kinetics and Microstructural and SensoryProperties of Black Chokeberry (Aronia melanocarpa) as Affected by Drying Method. *Food and Bioprocess Technology*, **2015**, 8, 63-74	5.1	48
285	Sensory and physicochemical characterization of juices made with pomegranate and blueberries, blackberries, or raspberries. *Journal of Food Science*, **2010**, 75, S398-404	3.4	48
284	Physico-chemical and sensory properties of pomegranate juices with pomegranate albedo and carpellar membranes homogenate. *LWT - Food Science and Technology*, **2011**, 44, 2119-2125	5.4	47
283	Comparison of Traditional and Novel Drying Techniques and Its Effect on Quality of Fruits, Vegetables and Aromatic Herbs. *Foods*, **2020**, 9,	4.9	47
282	Quality attributes of table olives as affected by regulated deficit irrigation. *LWT - Food Science and Technology*, **2015**, 62, 19-26	5.4	46
281	Geographical variation in inorganic arsenic in paddy field samples and commercial rice from the Iberian Peninsula. *Food Chemistry*, **2016**, 202, 356-63	8.5	46
280	Arsenic bioaccessibility in cooked rice as affected by arsenic in cooking water. *Journal of Food Science*, **2012**, 77, T201-6	3.4	45
279	Volatile compounds of traditional and virus-resistant breeding lines of Muchamiel tomatoes. *European Food Research and Technology*, **2009**, 230, 315-323	3.4	45
278	Contribution of water and cooked rice to an estimation of the dietary intake of inorganic arsenic in a rural village of West Bengal, India. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2008**, 25, 41-50	3.2	45

277	Effect of nickel concentration on tomato plant nutrition and dry matter yield. *Journal of Plant Nutrition*, **1998**, 21, 2179-2191	2.3	44
276	Changes in volatile compounds and sensory quality during toasting of Spanish almonds. *International Journal of Food Science and Technology*, **2009**, 44, 2225-2233	3.8	43
275	Dying methods affect the aroma of Origanum majorana L. analyzed by GC/MS and descriptive sensory analysis. *Industrial Crops and Products*, **2015**, 74, 218-227	5.9	42
274	Convenience Sampling for Acceptability and CATA Measurements May Provide Inaccurate Results: A Case Study with Fruit-Flavored Powdered beverages Tested in Argentina, Spain and U.S.A.. *Journal of Sensory Studies*, **2015**, 30, 295-304	2.2	42
273	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. *Food Science and Technology International*, **2012**, 18, 129-38	2.6	42
272	Drying Kinetics and Energy Consumption in the Dehydration of Pomegranate (Punica granatum L.) Arils and Rind. *Food and Bioprocess Technology*, **2014**, 7, 2071-2083	5.1	41
271	Effect of sodium arsenite and sodium chloride on bean plant nutrition (macronutrients). *Journal of Plant Nutrition*, **1997**, 20, 1617-1633	2.3	41
270	Influence of osmotic dehydration pre-treatment and combined drying method on physico-chemical and sensory properties of pomegranate arils, cultivar Mollar de Elche. *Food Chemistry*, **2017**, 232, 306-315	8.5	40
269	Identification and quantification of major derivatives of ellagic acid and antioxidant properties of thinning and ripe Spanish pomegranates. *Journal of Functional Foods*, **2015**, 12, 354-364	5.1	40
268	Fatty acids composition of Spanish black (Morus nigra L.) and white (Morus alba L.) mulberries. *Food Chemistry*, **2016**, 190, 566-571	8.5	40
267	Application of An Eating Motivation Survey to Study Eating Occasions. *Journal of Sensory Studies*, **2016**, 31, 114-123	2.2	39
266	Volatile composition and sensory profile of shiitake mushrooms as affected by drying method. *Journal of the Science of Food and Agriculture*, **2018**, 98, 1511-1521	4.3	39
265	Antioxidant activity, volatile composition and sensory profile of four new very-early apricots (Prunus armeniaca L.). *Journal of the Science of Food and Agriculture*, **2014**, 94, 85-94	4.3	38
264	Opinion of Spanish Consumers on Hydrosustainable Pistachios. *Journal of Food Science*, **2016**, 81, S2559-S2565	3.4	37
263	Antioxidant capacity, fatty acids profile, and descriptive sensory analysis of table olives as affected by deficit irrigation. *Journal of the Science of Food and Agriculture*, **2017**, 97, 444-451	4.3	36
262	Sensory and physico-chemical quality attributes of jujube fruits as affected by crop load. *LWT - Food Science and Technology*, **2015**, 63, 899-905	5.4	36
261	Kinetic study of the activation of banana juice enzymatic browning by the addition of maltosyl-beta-cyclodextrin. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9655-62	5.7	36
260	Phosphogypsum chemistry under highly anoxic conditions. *Waste Management*, **2002**, 22, 657-65	8.6	36

259	Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. *Meat Science*, **2014**, 97, 104-14	6.4	35
258	A simple chemical free arsenic removal method for community water supply--a case study from West Bengal, India. *Environmental Pollution*, **2009**, 157, 3351-3	9.3	35
257	Changes in quality parameters, proline, antioxidant activity and color of pomegranate (Punica granatum L.) as affected by fruit position within tree, cultivar and ripening stage. *Scientia Horticulturae*, **2014**, 165, 181-189	4.1	34
256	Aroma profile and physico-chemical properties of artisanal honey from Tabasco, Mexico. *International Journal of Food Science and Technology*, **2010**, 45, 1111-1118	3.8	34
255	Effect of cooking method and rice type on arsenic concentration in cooked rice and the estimation of arsenic dietary intake in a rural village in West Bengal, India. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2008**, 25, 1345-52	3.2	34
254	Willingness to eat an insect based product and impact on brand equity: A global perspective. *Journal of Sensory Studies*, **2019**, 34, e12486	2.2	34
253	What Is "Natural"? Consumer Responses to Selected Ingredients. *Foods*, **2018**, 7,	4.9	33
252	Inorganic and total arsenic contents in rice-based foods for children with celiac disease. *Journal of Food Science*, **2014**, 79, T122-8	3.4	33
251	Arsenic speciation in Japanese rice drinks and condiments. *Journal of Environmental Monitoring*, **2009**, 11, 1930-4		33
250	Effect of Roasting on Physicochemical Properties of Wild Almonds (Amygdalus scoparia). *JAOCS, Journal of the American Oil Chemistsl Society*, **2016**, 93, 1211-1220	1.8	33
249	Physicochemical and descriptive sensory characterization of Spanish pomegranates: aptitudes for processing and fresh consumption. *International Journal of Food Science and Technology*, **2014**, 49, 1663-1672	3.8	32
248	Effects of raw materials, ingredients, and production lines on arsenic and copper concentrations in confectionery products. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3738-42	5.7	32
247	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. *Food Chemistry*, **2017**, 226, 179-186	8.5	31
246	Almond fruit quality can be improved by means of deficit irrigation strategies. *Agricultural Water Management*, **2019**, 217, 236-242	5.9	31
245	Bioactive compound composition of pomegranate fruits removed during thinning. *Journal of Food Composition and Analysis*, **2015**, 37, 11-19	4.1	31
244	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. *Food Chemistry*, **2018**, 255, 157-164	8.5	31
243	Bioactive compounds and sensory quality of black and white mulberries grown in Spain. *Plant Foods for Human Nutrition*, **2013**, 68, 370-7	3.9	31
242	Effect of roasting on colour and volatile composition of pistachios (Pistacia vera L.). *International Journal of Food Science and Technology*, **2013**, 48, 437-443	3.8	31

241	A GENERAL LEXICON FOR SENSORY ANALYSIS OF TEXTURE AND APPEARANCE OF LIP PRODUCTS. *Journal of Sensory Studies*, **2009**, 24, 581-600	2.2	31
240	Effects of addition of alpha-cyclodextrin on the sensory quality, volatile compounds, and color parameters of fresh pear juice. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9668-75	5.7	31
239	Effects of agricultural practices on instrumental colour, mineral content, carotenoid composition, and sensory quality of mandarin orange juice, cv. Hernandina. *Journal of the Science of Food and Agriculture*, **2008**, 88, 1731-1738	4.3	31
238	Phenolic, volatile, and sensory profiles of beer enriched by macerating quince fruits. *LWT - Food Science and Technology*, **2019**, 103, 139-146	5.4	31
237	Quality parameters, bio-compounds, antioxidant activity and sensory attributes of Spanish quinces (Cydonia oblonga Miller). *Scientia Horticulturae*, **2014**, 165, 163-170	4.1	30
236	Phytochemical and quality attributes of pomegranate fruits for juice consumption as affected by ripening stage and deficit irrigation. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2259-65	4.3	30
235	Effects of microwave roasting on physicochemical properties of pistachios (Pistaciavera L.). *Food Science and Biotechnology*, **2015**, 24, 1995-2001	3	30
234	Essential Oil Composition and Anti-Inflammatory Activity of Salvia officinalis L (Lamiaceae) in Murin Macrophages. *Tropical Journal of Pharmaceutical Research*, **2014**, 13, 937	0.8	30
233	DEVELOPMENT OF A SENSORY LEXICON AND APPLICATION BY AN INDUSTRY TRADE PANEL FOR TURRÓN, A EUROPEAN PROTECTED PRODUCT. *Journal of Sensory Studies*, **2012**, 27, 26-36	2.2	30
232	Essential and toxic elements in infant foods from Spain, UK, China and USA. *Journal of Environmental Monitoring*, **2012**, 14, 2447-55		29
231	Effects of organic farming on minerals contents and aroma composition of Clemenules mandarin juice. *European Food Research and Technology*, **2007**, 225, 255-260	3.4	29
230	Analysis of flavor volatile compounds by dynamic headspace in traditional and hybrid cultivars of Spanish tomatoes. *European Food Research and Technology*, **2006**, 222, 536-542	3.4	29
229	Sensory attributes and physicochemical features of corn snacks as affected by different flour types and extrusion conditions. *LWT - Food Science and Technology*, **2016**, 72, 26-36	5.4	29
228	Bio-active compounds and functional properties of pistachio hull: A review. *Trends in Food Science and Technology*, **2020**, 97, 55-64	15.3	28
227	Spray drying and storage of probiotic-enriched almond milk: probiotic survival and physicochemical properties. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3697-3708	4.3	27
226	Pomegranate juice adulteration by addition of grape or peach juices. *Journal of the Science of Food and Agriculture*, **2014**, 94, 646-55	4.3	27
225	Arsenic contents in Spanish infant rice, pureed infant foods, and rice. *Journal of Food Science*, **2012**, 77, T15-9	3.4	27
224	Instrumental and sensory texture attributes of pomegranate arils and seeds as affected by cultivar. *LWT - Food Science and Technology*, **2015**, 60, 656-663	5.4	26

223	Rice Grain Cadmium Concentrations in the Global Supply-Chain. *Exposure and Health*, **2020**, 12, 869-876	8.8	26
222	COMPARISON OF THE SENSORY PROPERTIES OF ULTRA-HIGH-TEMPERATURE (UHT) MILK FROM DIFFERENT COUNTRIES. *Journal of Sensory Studies*, **2009**, 24, 427-440	2.2	26
221	Novel maqui liquor using traditional pacharí processing. *Food Chemistry*, **2015**, 173, 1228-35	8.5	24
220	Chemical, functional and quality properties of Japanese plum (Prunus salicina Lindl.) as affected by mulching. *Scientia Horticulturae*, **2012**, 134, 114-120	4.1	24
219	Changes in physico-chemical properties, hydroxymethylfurfural and volatile compounds during concentration of honey and sugars in Alicante and Jijona turrón. *European Food Research and Technology*, **2007**, 225, 757-767	3.4	24
218	Effect of two different rice dehusking procedures on total arsenic concentration in rice. *European Food Research and Technology*, **2008**, 226, 561-567	3.4	24
217	Changes in orange juice color by addition of mandarin juice. *European Food Research and Technology*, **2006**, 222, 516-520	3.4	24
216	Anthocyanins decay in pomegranate enriched fermented milks as a function of bacterial strain and processing conditions. *LWT - Food Science and Technology*, **2017**, 80, 193-199	5.4	23
215	Volatile composition and sensory profile of oyster mushroom as affected by drying method. *Drying Technology*, **2018**, 36, 685-696	2.6	23
214	Biological activities and secondary compound composition from Crithmum maritimum aerial parts. *International Journal of Food Properties*, **2017**, 20, 1843-1855	3	23
213	How Does Product Preparation Affect Sensory Properties? An Example with Coffee. *Journal of Sensory Studies*, **2015**, 30, 499-511	2.2	23
212	Arsenic speciation in rice-based food for adults with celiac disease. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2014**, 31, 1358-66	3.2	23
211	A comparison of the flavor of green teas from around the world. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1315-24	4.3	23
210	Water stress at the end of the pomegranate fruit ripening stage produces earlier harvest and improves fruit quality. *Scientia Horticulturae*, **2017**, 226, 68-74	4.1	22
209	Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States. *Food Quality and Preference*, **2014**, 31, 116-123	5.8	22
208	Global Sourcing of Low-Inorganic Arsenic Rice Grain. *Exposure and Health*, **2020**, 12, 711-719	8.8	22
207	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. *LWT - Food Science and Technology*, **2018**, 98, 1-8	5.4	21
206	Physicochemical characterisation of eight Spanish mulberry clones: processing and fresh market aptitudes. *International Journal of Food Science and Technology*, **2014**, 49, 477-483	3.8	21

205	Insecticidal and repellent activities of the essential oil of Callistemon citrinus (Myrtaceae) against Callosobruchus maculatus (F.) (Coleoptera: Bruchidae). *Neotropical Entomology*, **2013**, 42, 89-94	1.2	21
204	Effects of cyclodextrin type on vitamin C, antioxidant activity, and sensory attributes of a mandarin juice enriched with pomegranate and goji berries. *Journal of Food Science*, **2011**, 76, S319-24	3.4	21
203	Volatile composition of functional à la Piedra Turrón with propolis. *International Journal of Food Science and Technology*, **2010**, 45, 569-577	3.8	21
202	Effects of potato strip size and pre-drying method on french fries quality. *European Food Research and Technology*, **2008**, 227, 757-766	3.4	21
201	Arsenic and zinc biogeochemistry in pyrite mine waste from the Aznalcóllar environmental disaster. *Geoderma*, **2004**, 122, 195-203	6.7	21
200	Polyphenol Compounds and Biological Activity of Caper (L.) Flowers Buds. *Plants*, **2019**, 8,	4.5	21
199	Response of bean micronutrient nutrition to arsenic and salinity. *Journal of Plant Nutrition*, **1998**, 21, 1287-1299	2.3	20
198	Effects of organic and conventional farming on the physicochemical and functional properties of jujube fruit. *LWT - Food Science and Technology*, **2019**, 99, 438-444	5.4	20
197	Fatty acid profile of fruits (pulp and peel) and cladodes (young and old) of prickly pear [Opuntia ficus-indica (L.) Mill.] from six Spanish cultivars. *Journal of Food Composition and Analysis*, **2019**, 84, 103294	4.1	19
196	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. *Molecules*, **2019**, 24,	4.8	19
195	Nutrition Quality Parameters of Almonds as Affected by Deficit Irrigation Strategies. *Molecules*, **2019**, 24,	4.8	19
194	Health Benefits of Using Red Palm Oil in Deep-frying Potatoes: Low Acrolein Emissions and High Intake of Carotenoids. *Food Science and Technology International*, **2009**, 15, 15-22	2.6	19
193	Volatile composition and sensory profile of Cantharellus cibarius Fr. as affected by drying method. *Journal of the Science of Food and Agriculture*, **2017**, 97, 5223-5232	4.3	18
192	Development of Turkish dry-fermented sausage (sucuk) reformulated with camel meat and hump fat and evaluation of physicochemical, textural, fatty acid and volatile compound profiles during ripening. *LWT - Food Science and Technology*, **2014**, 59, 849-858	5.4	18
191	Bioactivity of Lantana camara L. essential oil against Callosobruchus maculatus (Fabricius). *Chilean Journal of Agricultural Research*, **2012**, 72, 502-506	1.9	18
190	Aroma volatiles of à la Piedra Turrón. *Flavour and Fragrance Journal*, **2008**, 23, 84-92	2.5	18
189	Sensory Profile and Acceptability of HydroSOStainable Almonds. *Foods*, **2019**, 8,	4.9	17
188	Consumer acceptability in the USA, Mexico, and Spain of chocolate chip cookies made with partial insect powder replacement. *Journal of Food Science*, **2020**, 85, 1621-1628	3.4	17

187	Comparative effect of the addition of □, □ or □cyclodextrin on main sensory and physico-chemical parameters. *Journal of Food Science*, **2011**, 76, S347-53	3.4	17
186	Antioxidant activity, color, carotenoids composition, minerals, vitamin C and sensory quality of organic and conventional mandarin juice, cv. Orogrande. *Food Science and Technology International*, **2011**, 17, 241-8	2.6	17
185	Mathematical quantification of total carotenoids in Sioma□ oil using color coordinates and multiple linear regression during deep-frying simulations. *European Food Research and Technology*, **2008**, 226, 1283-1291	3.4	17
184	INSTRUMENTAL TEXTURE OF A TYPICAL SPANISH CONFECTIONERY PRODUCT XIXONA TURRON AS AFFECTED BY COMMERCIAL CATEGORY AND MANUFACTURING COMPANY. *Journal of Texture Studies*, **2006**, 37, 63-79	3.6	17
183	Tomato plant nutrition as affected by arsenite concentration. *Journal of Plant Nutrition*, **1998**, 21, 235-244	2.3	17
182	Influence of processing on pomegranate (Punica granatum L.) juice flavor and aroma. *Journal of the Science of Food and Agriculture*, **2015**, 95, 1066-71	4.3	16
181	Characterization of Spanish Tomatoes using Aroma Composition and Discriminant Analysis. *Food Science and Technology International*, **2009**, 15, 47-55	2.6	16
180	Influence of deficit irrigation and crop load on the yield and fruit quality in Wonderful and Mollar de Elche pomegranates. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3098-3108	4.3	16
179	Cross-cultural perception of six commercial olive oils: A study with Spanish and US consumers. *Food Science and Technology International*, **2015**, 21, 454-66	2.6	15
178	Biological Activity of Conventional and Organic Pomegranate Juices: Antioxidant and Antimutagenic Potential. *Plant Foods for Human Nutrition*, **2016**, 71, 375-380	3.9	15
177	Consumer input for developing human food products made with sorghum grain. *Journal of Food Science*, **2012**, 77, S384-9	3.4	15
176	Sensory and Instrumental Flavor Changes in Green Tea Brewed Multiple Times. *Foods*, **2013**, 2, 554-571	4.9	15
175	Comparative study of different cocoa (Theobroma cacao L.) clones in terms of their phytoprostanes and phytofurans contents. *Food Chemistry*, **2019**, 280, 231-239	8.5	15
174	Consumer understanding of sustainability concept in agricultural products. *Food Quality and Preference*, **2021**, 89, 104136	5.8	15
173	Effect of cultivar and harvest time on C6 and C5 volatile compounds of Turkish olive oils. *European Food Research and Technology*, **2017**, 243, 1193-1200	3.4	14
172	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina" Olive Oil. *Molecules*, **2019**, 24,	4.8	14
171	Natural: A $75 billion word with no definition□Why not?. *Journal of Sensory Studies*, **2019**, 34, e12501	2.2	14
170	Aroma-active compounds, sensory profile, and phenolic composition of Fondillón. *Food Chemistry*, **2020**, 316, 126353	8.5	14

169	Enhancing Nut Quality Parameters and Sensory Profiles in Three Almond Cultivars by Different Irrigation Regimes. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2316-2328	5.7	14
168	Phenolic and triterpenoid composition and inhibition of -amylase of pistachio kernels (Pistacia vera L.) as affected by rootstock and irrigation treatment. *Food Chemistry*, **2018**, 261, 240-245	8.5	14
167	Arsenic uptake, distribution, and accumulation in bean plants: Effect of Arsenite and salinity on plant growth and yield. *Journal of Plant Nutrition*, **1997**, 20, 1419-1430	2.3	14
166	The Influence of Drying Method on Volatile Composition and Sensory Profile of Boletus edulis. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	14
165	Technological aspects as the main impact on quality of quince liquors. *Food Chemistry*, **2015**, 167, 387-95	8.5	13
164	Phytoprostanes and Phytofurans-Oxidative Stress and Bioactive Compounds-in Almonds are Affected by Deficit Irrigation in Almond Trees. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7214-7225	5.7	13
163	Determination of the Volatile Profile of Lemon Peel Oils as Affected by Rootstock. *Foods*, **2020**, 9,	4.9	13
162	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. *Journal of Food Science*, **2020**, 85, 358-363	3.4	13
161	Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice "". *Foods*, **2020**, 9,	4.9	13
160	Phytochemical composition of smoothies combining pomegranate juice (Punica granatum L) and Mediterranean minor crop purs (Ficus carica, Cydonia oblonga, and Ziziphus jujube). *Journal of the Science of Food and Agriculture*, **2018**, 98, 5731-5741	4.3	13
159	Total and inorganic arsenic in Iranian rice. *Journal of Food Science*, **2015**, 80, T1129-35	3.4	13
158	Volatile Composition and Sensory Properties as Quality Attributes of Fresh and Dried Hemp Flowers (L.). *Foods*, **2020**, 9,	4.9	13
157	Irrigation dose and plant density affect the essential oil content and sensory quality of parsley (Petroselinum sativum). *Scientia Horticulturae*, **2016**, 206, 1-6	4.1	13
156	Effect of Spanish-style processing on the quality attributes of HydroSOStainable green olives. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1804-1811	4.3	13
155	Irrigation water saving during pomegranate flowering and fruit set period do not affect Wonderful and Mollar de Elche cultivars yield and fruit composition. *Agricultural Water Management*, **2019**, 226, 105781	5.9	12
154	Effect of regulated deficit irrigation on the quality of raw and table olives. *Agricultural Water Management*, **2019**, 221, 415-421	5.9	12
153	Winery-distillery composts as partial substitutes of traditional growing media: Effect on the volatile composition of thyme essential oils. *Scientia Horticulturae*, **2015**, 193, 69-76	4.1	12
152	Fruit quality characterization of eleven commercial mandarin cultivars in Spain. *Scientia Horticulturae*, **2014**, 165, 274-280	4.1	12

151	Using sensory sciences help products succeed. *British Food Journal*, **2017**, 119, 2130-2144	2.8	12
150	Purchase, storage, and preparation of eggs and poultry in selected European countries. *British Food Journal*, **2015**, 117, 749-765	2.8	12
149	Eggs and Poultry Purchase, Storage, and Preparation Practices of Consumers in Selected Asian Countries. *Foods*, **2014**, 3, 110-127	4.9	12
148	Influence of various traditional seasonings on beef flavor: United States, Spanish, and Argentinian practices. *Meat Science*, **2013**, 93, 61-6	6.4	12
147	Effects of Mandarin Cultivar on Quality of Mandarin Juice. *Food Science and Technology International*, **2008**, 14, 307-313	2.6	12
146	EFFECT OF PACKAGING MATERIALS ON COLOR, VITAMIN C AND SENSORY QUALITY OF REFRIGERATED MANDARIN JUICE. *Journal of Food Quality*, **2008**, 31, 596-611	2.7	12
145	Kinetics of arsenite sorption and desorption in Spanish soils. *Communications in Soil Science and Plant Analysis*, **1996**, 27, 3101-3117	1.5	12
144	Development of a Sensory Flavor Lexicon for Mushrooms and Subsequent Characterization of Fresh and Dried Mushrooms. *Foods*, **2020**, 9,	4.9	12
143	DFT based classification of olive oil type using a sinusoidally heated, low cost electronic nose. *Computers and Electronics in Agriculture*, **2018**, 155, 348-358	6.5	12
142	Fatty acid profile of peel and pulp of Spanish jujube (Ziziphus jujuba Mill.) fruit. *Food Chemistry*, **2019**, 295, 247-253	8.5	11
141	Determination of Various Drying Methods' Impact on Odour Quality of True Lavender (Mill.) Flowers. *Molecules*, **2019**, 24,	4.8	11
140	Sensory quality, volatile compounds and color of pear juice treated with Ecyclodextrin. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2011**, 70, 453-460		11
139	Long-Term Correlation between Water Deficit and Quality Markers in HydroSOStainable Almonds. *Agronomy*, **2020**, 10, 1470	3.6	11
138	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. *Journal of Food Quality*, **2018**, 2018, 1-13	2.7	11
137	Quality of pomegranate pomace as affected by drying method. *Journal of Food Science and Technology*, **2018**, 55, 1074-1082	3.3	10
136	Classification of Pomegranate Cultivars According to Their Seed Hardness and Wood Perception. *Journal of Texture Studies*, **2015**, 46, 467-474	3.6	10
135	Effects of Ecyclodextrin addition and farming type on vitamin C, antioxidant activity, carotenoids profile, and sensory analysis in pasteurised orange juices. *International Journal of Food Science and Technology*, **2011**, 46, 2182-2190	3.8	10
134	Mathematical quantification of almond content in Jijona turr. *European Food Research and Technology*, **2007**, 226, 301-306	3.4	10

133	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8915-8924	5.7	10
132	Volatile composition and sensory and quality attributes of quince (Cydonia oblonga Mill.) fruits as affected by water stress. *Scientia Horticulturae*, **2019**, 244, 68-74	4.1	10
131	Effect of preharvest fruit bagging on fruit quality characteristics and incidence of fruit physiopathies in fully irrigated and water stressed pomegranate trees. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1425-1433	4.3	9
130	Volatile Composition, Sensory Profile, and Consumers Acceptance of Fondillón. *Journal of Food Quality*, **2019**, 2019, 1-10	2.7	9
129	Evaluation of growers efforts to improve the sustainability of olive orchards: Development of the hydroSOStainable index. *Scientia Horticulturae*, **2019**, 257, 108661	4.1	9
128	Functional and sensory properties of pistachio nuts as affected by cultivar. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6696-6705	4.3	9
127	Volatile Composition, Sensory Profile and Consumer Acceptability of HydroSOStainable Table Olives. *Foods*, **2019**, 8,	4.9	9
126	Pineapple Wines Obtained from Saccharification of Its Waste with Three Strains of Saccharomyces cerevisiae. *Journal of Food Processing and Preservation*, **2017**, 41, e13111	2.1	9
125	Determination of fatty acid composition in arils of 20 pomegranates cultivars grown in Spain. *Scientia Horticulturae*, **2015**, 197, 712-718	4.1	9
124	Total arsenic accumulation in edible pods and seeds of Phaseolus vulgaris. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*, **2001**, 36, 849-61	2.2	9
123	Methylarsonic and dimethylarsinic acids toxicity and total arsenic accumulation in edible bush beans, Phaseolus vulgaris. *Food Additives and Contaminants*, **2002**, 19, 417-26		9
122	Influence of regulated deficit irrigation and rootstock on the functional, nutritional and sensory quality of pistachio nuts. *Scientia Horticulturae*, **2020**, 261, 108994	4.1	9
121	Polyphenol Profile in Manzanilla Table Olives As Affected by Water Deficit during Specific Phenological Stages and Spanish-Style Processing. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 661-670	5.7	9
120	Chemical and sensorial characterization of spray dried hydroSOStainable almond milk. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1372-1381	4.3	9
119	Formulation and storage effects on pomegranate smoothie phenolic composition, antioxidant capacity and color. *LWT - Food Science and Technology*, **2018**, 96, 322-328	5.4	9
118	Volatile, Sensory and Functional Properties of HydroSOS Pistachios. *Foods*, **2020**, 9,	4.9	8
117	Irrigation dose and plant density affect the volatile composition and sensory quality of dill (Anethum graveolens L.). *Journal of the Science of Food and Agriculture*, **2017**, 97, 427-433	4.3	8
116	Comparison of Fresh and Commercial Pomegranate Juices from Mollar de Elche Cultivar Grown under Conventional or Organic Farming Practices. *Beverages*, **2015**, 1, 34-44	3.4	8

115	Composition of Oregano Essential Oil (Origanum vulgare) as Affected by the Use of Winery-Distillery Composts. *Journal of Essential Oil Research*, **2011**, 23, 32-38	2.3	8
114	COLOR AND VITAMIN C CONTENT IN MANDARIN ORANGE JUICE AS AFFECTED BY PACKAGING MATERIAL AND STORAGE TEMPERATURE. *Journal of Food Processing and Preservation*, **2009**, 33, 27-40	2.1	8
113	Effects of irrigation water quality on loquat plant nutrition: Sensitivity of loquat plant to salinity. *Journal of Plant Nutrition*, **1997**, 20, 119-130	2.3	8
112	Investigation of aromatic compounds in Alicante and Jijona turrón. *European Food Research and Technology*, **2008**, 227, 1139-1147	3.4	8
111	Effects of Processing on the Quality of Preserved Quartered Artichokes Hearts. *Journal of Food Science*, **2006**, 71, S176-S180	3.4	8
110	Aroma of Canned Peach Halves Acidified with Clarified Lemon Juice. *Journal of Food Science*, **2003**, 68, 1080-1085	3.4	8
109	Economic estimation of cactus pear production and its feasibility in Spain. *Trends in Food Science and Technology*, **2020**, 103, 379-385	15.3	8
108	Consumers' Attitude towards the Sustainability of Different Food Categories. *Foods*, **2020**, 9,	4.9	8
107	Consumers' Opinion on Dried Pomegranate Arils to Determine the Best Processing Conditions. *Journal of Food Science*, **2018**, 83, 3085-3091	3.4	8
106	Processing Pomegranates for Juice and Impact on Bioactive Components **2015**, 629-636		7
105	Volatile composition and descriptive sensory analysis of Italian vanilla torrone. *International Journal of Food Science and Technology*, **2010**, 45, 1586-1593	3.8	7
104	Comparative post-harvest behaviour of traditional and virus-resistant Muchamiel tomatoes. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1056-62	4.3	7
103	Effect of sodium arsenite on arsenic accumulation and distribution in leaves and fruit of Vitis vinifera. *Journal of Plant Nutrition*, **1997**, 20, 379-387	2.3	7
102	Source of arsenic in licorice confectionery products. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1749-52	5.7	7
101	Electron beam irradiation on Fuzhuan brick-tea: Effects on sensory quality and chemical compositions. *Radiation Physics and Chemistry*, **2020**, 170, 108597	2.5	7
100	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. *Microchemical Journal*, **2020**, 157, 105083	4.8	6
99	Arbequina Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. *JAOCS, Journal of the American Oil Chemistsl Society*, **2020**, 97, 449-462	1.8	6
98	Determination of Intrinsic Appearance Properties that Drive Dry Dog Food Acceptance by Pet Owners in Thailand. *Journal of Food Products Marketing*, **2018**, 24, 830-845	2.4	6

97	Antioxidant and Anthocyanin Content in Fermented Milks with Sweet Cherry is Affected by the Starter Culture and the Ripening Stage of the Cherry. *Beverages*, **2018**, 4, 57	3.4	6
96	Development and characterization of liquors prepared with an underutilized citrus by-product, the peel. *European Food Research and Technology*, **2019**, 245, 41-50	3.4	6
95	Volatile composition and sensory analysis of Italian gianduja torrone. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1605-13	4.3	6
94	Identification of □-amylase inhibitors in triticale grain. *Journal of the Science of Food and Agriculture*, **1999**, 79, 1671-1675	4.3	6
93	Ellagitannins--compounds from pomegranate as possible effector in steroidogenesis of rabbit ovaries. *Physiological Research*, **2015**, 64, 583-5	2.1	6
92	Volatile Composition and Sensory Attributes of Smoothies Based on Pomegranate Juice and Mediterranean Fruit Pur□s (Fig, Jujube and Quince). *Foods*, **2020**, 9,	4.9	6
91	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. *Molecules*, **2020**, 25,	4.8	6
90	Deficit Irrigation as a Suitable Strategy to Enhance the Nutritional Composition of HydroSOS Almonds. *Water (Switzerland)*, **2020**, 12, 3336	3	6
89	A Critical Overview of Labeling Information of Pomegranate Juice-Based Drinks: Phytochemicals Content and Health Claims. *Journal of Food Science*, **2019**, 84, 886-894	3.4	5
88	Deficit Irrigation and Its Implications for HydroSOStainable Almond Production. *Agronomy*, **2020**, 10, 1632	3.6	5
87	How Consumers Perceive Water Sustainability (HydroSOStainable) in Food Products and How to Identify It by a Logo. *Agronomy*, **2020**, 10, 1495	3.6	5
86	Aluminium, nickel, cadmium and lead in candy products and assessment of daily intake by children in Spain. *Food Additives and Contaminants: Part B Surveillance*, **2016**, 9, 66-71	3.3	5
85	Volatile organic compounds as artefacts derived from natural phytochemicals sourced form plants and honey. *Phytochemistry Reviews*, **2019**, 18, 871-891	7.7	5
84	Xanthommatin is Behind the Antioxidant Activity of the Skin of. *Molecules*, **2019**, 24,	4.8	5
83	Phytoremediation assessment of Gomphrena globosa and Zinnia elegans grown in arsenic-contaminated hydroponic conditions as a safe and feasible alternative to be applied in arsenic-contaminated soils of the Bengal Delta. *Environmental Monitoring and Assessment*, **2015**, 187, 387	3.1	5
82	Volatile Composition of the Essential Oil of Callistemon citrinus Leaves from Iran. *Journal of Essential Oil-bearing Plants: JEOP*, **2012**, 15, 703-707	1.7	5
81	Differences in Jijona turr□ concepts between consumers and manufacturers. *Journal of the Science of Food and Agriculture*, **2007**, 87, 2106-2111	4.3	5
80	How a Spanish Group of Millennial Generation Perceives the Commercial Novel Smoothies?. *Foods*, **2020**, 9,	4.9	5

79	Food Leftover Practices among Consumers in Selected Countries in Europe, South and North America. *Foods*, **2016**, 5,	4.9	5
78	Inorganic and Total Arsenic Contents in Rice and Rice-Based Foods Consumed by a Potential Risk Subpopulation: Sportspeople. *Journal of Food Science*, **2016**, 81, T1031-7	3.4	5
77	Antioxidant, Antimutagenic and Cytoprotective Properties of Hydrosos Pistachio Nuts. *Molecules*, **2019**, 24,	4.8	5
76	Generating New Snack Food Texture Ideas Using Sensory and Consumer Research Tools: A Case Study of the Japanese and South Korean Snack Food Markets. *Foods*, **2021**, 10,	4.9	5
75	Effect of the herbs used in the formulation of a Spanish herb liqueur, Herbero de la Sierra de Mariola, on its chemical and functional compositions and antioxidant and antimicrobial activities. *European Food Research and Technology*, **2019**, 245, 1197-1206	3.4	4
74	The beneficial effect of clove essential oil and its major component, eugenol, on erectile function in diabetic rats. *Andrologia*, **2020**, 52, e13606	2.4	4
73	Optimization of harvest date according to the volatile composition of Mediterranean aromatic herbs at different vegetative stages. *Scientia Horticulturae*, **2020**, 267, 109336	4.1	4
72	Characterization and potential use of Diplotaxis erucoides as food ingredient for a sustainable modern cuisine and comparison with commercial mustards and wasabis. *European Food Research and Technology*, **2020**, 246, 1429-1438	3.4	4
71	The effect of consumption of inulin-enriched Turrón upon blood serum lipids over a 5-week period. *International Journal of Food Science and Technology*, **2013**, 48, 405-411	3.8	4
70	Volatile Composition, Texture and Sensory Description of Gaz (Traditional Persian Confection). *Journal of Texture Studies*, **2015**, 46, 440-454	3.6	4
69	Consumer Evaluation of Processing Variants of Pomegranate Juice. *Beverages*, **2015**, 1, 3-16	3.4	4
68	Effects of Chemical Dehulling of Sesame on Color and Microstructure. *Food Science and Technology International*, **2009**, 15, 229-234	2.6	4
67	FIBER CONTENT IN THE EDIBLE PORTION OF EIGHT MANDARIN ORANGES CULTIVARS. *Journal of Food Quality*, **2005**, 28, 154-162	2.7	4
66	JUMBO SQUID (DOSIDICUS GIGAS) SKIN PIGMENTS: CHEMICAL ANALYSIS AND EVALUATION OF ANTIMICROBIAL AND ANTIMUTAGENIC POTENTIAL. *Journal of Microbiology, Biotechnology and Food Sciences*, **2019**, 9, 349-353	2.3	4
65	Optimization of roasting conditions in hydroSOStainable almonds using volatile and descriptive sensory profiles and consumer acceptance. *Journal of Food Science*, **2020**, 85, 3969-3980	3.4	4
64	Comparing Four Question Formats in Five Languages for On-Line Consumer Surveys. *Methods and Protocols*, **2020**, 3,	2.5	4
63	Acrylamide in non-centrifugal sugars and syrups. *Journal of the Science of Food and Agriculture*, **2021**, 101, 4561-4569	4.3	4
62	Acrylamide content in French fries prepared with vegetable oils enriched with β-cyclodextrin or β-cyclodextrin-carvacrol complexes. *LWT - Food Science and Technology*, **2021**, 148, 111765	5.4	4

61	Inorganic arsenic content in Ecuadorian rice-based products. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2019**, 36, 922-928	3.2	3
60	A Comparison of the Percentage of "Yes" (Agree) Responses and Importance of Attributes (Constructs) determined using Check-All-That-Apply and Check-All-Statements (Yes/No) Question Formats in Five Countries. *Foods*, **2020**, 9,	4.9	3
59	Criteria for HydroSOS Quality Index. Application to Extra Virgin Olive Oil and Processed Table Olives. *Water (Switzerland)*, **2020**, 12, 555	3	3
58	Fruit Response to Water-Scarcity Scenarios. Water Relations and Biochemical Changes **2018**, 349-375		3
57	Novel and Precise Method to Isolate, Identify, and Quantify Volatile Compounds in Headspace of Pear Juice Enriched with Cyclodextrin. *Food Analytical Methods*, **2014**, 7, 1643-1650	3.4	3
56	Arsenic in Rice-Based Infant Foods **2014**, 377-391		3
55	Turning waste into a resource: Study of the effect of containers made of giant reed weeds on the shelf life and quality of tomatoes and strawberries. *Ciencia E Investigacion Agraria*, **2013**, 40, 149-159		3
54	Development of a High Sensory Quality Garlic Paste. *Journal of Food Science*, **2003**, 68, 2351-2355	3.4	3
53	Evaluation of arsenite sorption in Spanish soils. *Communications in Soil Science and Plant Analysis*, **2000**, 31, 2865-2879	1.5	3
52	Effects of Shiitake (P.) Mushroom Powder and Sodium Tripolyphosphate on Texture and Flavor of Pork Patties. *Foods*, **2020**, 9,	4.9	3
51	Chemical determinants of dried Thai basil (O. basilicum var. thyrsiflora) aroma quality. *Industrial Crops and Products*, **2020**, 155, 112769	5.9	3
50	Fermented beverage obtained from hydroSOStainable pistachios. *Journal of Food Science*, **2020**, 85, 3601-3610	3.4	3
49	Hydroxycinnamic Acids and Carotenoids of Dried Loquat Fruit cv. 'Algar' Affected by Freeze-, Convective-, Vacuum-Microwave- and Combined-Drying Methods. *Molecules*, **2020**, 25,	4.8	3
48	Flavors and Aromas **2019**, 385-404		3
47	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. *Food Chemistry*, **2021**, 339, 127756	8.5	3
46	Octopus vulgaris ink extracts exhibit antioxidant, antimutagenic, cytoprotective, antiproliferative, and proapoptotic effects in selected human cancer cell lines. *Journal of Food Science*, **2021**, 86, 587-601	3.4	3
45	L.-Effect of Multiple Drying Techniques on Volatile and Sensory Profile. *Foods*, **2021**, 10,	4.9	3
44	How does water stress and roasting temperature affect the physicochemical parameters of almonds?. *LWT - Food Science and Technology*, **2021**, 150, 112073	5.4	3

43	A Comparative Study Between Labeling and Reality: The Case of Phytochemical Composition of Commercial Pomegranate-Based Products. *Journal of Food Science*, **2017**, 82, 1820-1826	3.4	2
42	Arsenic in your food: potential health hazards from arsenic found in rice. *Nutrition and Dietary Supplements*, **2015**, 1	1.2	2
41	Acceptability of Dry Dog Food Visual Characteristics by Consumer Segments Based on Overall Liking: a Case Study in Poland. *Animals*, **2018**, 8,	3.1	2
40	Effects of Albedo Addition on Pomegranate Juice Physicochemical, Volatile and Chemical Markers. *Beverages*, **2015**, 1, 17-33	3.4	2
39	EFFECTS OF PRESERVATION LIQUID ON VITAMIN C, INSTRUMENTAL COLOR, CAROTENOIDS AND SENSORY QUALITY OF CANNED SATSUMA MANDARIN. *Journal of Food Process Engineering*, **2011**, 34, 1464-1484	2.4	2
38	Poliaminas: Biosíntesis, metabolismo y su papel en la maduración y manipulación postrecolección de frutos / Polyamines: Biosynthesis, metabolism, and their role in ripening and postharvest handling of fruits. *Food Science and Technology International*, **2000**, 6, 85-95	2.6	2
37	Quinces **2020**, 631-643		2
36	Polyphenolic Profile and Antimicrobial Potential of Peel Extracts Obtained from Organic Pomegranate (Punica granatum L.) Variety Mollar De Elche. *Acta Horticulturae Et Regiotecturae*, **2020**, 23, 1-4	0.5	2
35	Using multiple data analysis methods to guide makeup remover wipe optimization in a design of experiments consumer home use test. *Journal of Sensory Studies*, **2020**, 35, e12548	2.2	2
34	Distribution of essential and non-essential elements in rice located in a Protected Natural Reserve Marjal de Pego-Oliva. *Journal of Food Composition and Analysis*, **2020**, 94, 103654	4.1	2
33	Evaluation of Pulsed Light to Inactivate in White Wine and Assessment of Its Effects on Color and Aromatic Profile. *Foods*, **2020**, 9,	4.9	2
32	Physicochemical, Volatile, and Sensory Characterization of Promising Cherry Tomato (Solanum lycopersicum L.) Cultivars: Fresh Market Aptitudes of Pear and Round Fruits. *Agronomy*, **2021**, 11, 618	3.6	2
31	Response of Apricot Fruit Quality to Protective Netting. *Agriculture (Switzerland)*, **2021**, 11, 260	3	2
30	Bioactive compounds from Octopus vulgaris ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. *Food and Chemical Toxicology*, **2021**, 151, 112119	4.7	2
29	Can Sustained Deficit Irrigation Save Water and Meet the Quality Characteristics of Mango?. *Agriculture (Switzerland)*, **2021**, 11, 448	3	2
28	Aromachology Related to Foods, Scientific Lines of Evidence: A Review. *Applied Sciences (Switzerland)*, **2021**, 11, 6095	2.6	2
27	Reducing incidence of peel physiopathies and increasing antioxidant activity in pomegranate fruit under different irrigation conditions by preharvest application of chitosan. *Scientia Horticulturae*, **2019**, 247, 247-253	4.1	2
26	Scheduling Regulated Deficit Irrigation with Leaf Water Potential of Cherry Tomato in Greenhouse and its Effect on Fruit Quality. *Agriculture (Switzerland)*, **2021**, 11, 669	3	2

25	Growing Location Affects Physical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Fruit (Punica granatum L. var. Gabsi). *International Journal of Fruit Science*, **2020**, 20, 508-523	1.2	1
24	Physicochemical Properties of Dried Apple Slices: Impact of Osmo-Dehydration, Sonication, and Drying Methods. *Molecules*, **2020**, 25,	4.8	1
23	Quality of new healthy smoothies based on pomegranate and minor Mediterranean fruits. *Acta Horticulturae*, **2019**, 283-288	0.3	1
22	Quality of organic mandarin juice, cv. Clemenpons. *Acta Alimentaria*, **2011**, 40, 490-501	1	1
21	Arsenite sorption in Spanish soils as affected by temperature. *Communications in Soil Science and Plant Analysis*, **1998**, 29, 657-670	1.5	1
20	Sensory Evaluation of Canned Peach Halves Acidified with Clarified Lemon Juice. *Journal of Food Science*, **2006**, 69, snq74-snq78	3.4	1
19	Arsenic and Zinc Biogeochemistry in Acidified Pyrite Mine Waste from the Aznalc□ar Environmental Disaster. *ACS Symposium Series*, **2002**, 181-199	0.4	1
18	Linking Sustainability and Competitiveness of Almond Plantations Under Water Scarcity and Changing Climate **2020**, 695-728		1
17	Impact of deficit irrigation on fruit yield and lipid profile of terraced avocado orchards. *Agronomy for Sustainable Development*, **2021**, 41, 1	6.8	1
16	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety P□ero de Ceheg□□*Agronomy*, **2020**, 10, 1093	3.6	1
15	Use of Agri-Food Composts in Almond Organic Production: Effects on Soil and Fruit Quality. *Agronomy*, **2021**, 11, 536	3.6	1
14	Effect of Aging Vessel (Clay-Tinaja versus Oak Barrel) on the Volatile Composition, Descriptive Sensory Profile, and Consumer Acceptance of Red Wine. *Beverages*, **2021**, 7, 35	3.4	1
13	A process for evaluating a product category in an unfamiliar country: Issues and solutions in a case study of snacks in Japan. *Journal of Sensory Studies*, **2020**, 35, e12574	2.2	1
12	Impact of Gastrointestinal In Vitro Digestion and Deficit Irrigation on Antioxidant Activity and Phenolic Content Bioaccessibility of M□anzanilla□Table Olives. *Journal of Food Quality*, **2020**, 2020, 1-6	2.7	1
11	Inhibition of enzymes associated with metabolic and neurological disorder by dried pomegranate sheets as a function of pomegranate cultivar and fruit puree. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2294-2303	4.3	1
10	Comparison on sensory profile, volatile composition and consumer's acceptance for PDO or non-PDO tigernut (Cyperus esculentus L.) milk. *LWT - Food Science and Technology*, **2021**, 140, 110606	5.4	1
9	Chewing gums with yerba mate and different flavors: An initial study with consumers. *Journal of Food Processing and Preservation*, **2021**, 45, e15175	2.1	1
8	Correlation between water stress and phenolic compounds of hydroSOStainable almonds. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3065-3070	4.3	1

7	Impact of osmotic dehydration and different drying methods on the texture and sensory characteristic of sweet corn kernels. *Journal of Food Processing and Preservation*, **2021**, 45, e15383	2.1	1
6	Quality, Nutritional, Volatile and Sensory Profiles and Consumer Acceptance of Fondillón, a Sustainable European Protected Wine. *Agronomy*, **2021**, 11, 1701	3.6	1
5	HydroSOStainable Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. *Agronomy*, **2021**, 11, 2254	3.6	0
4	Texture **2019**, 293-314		0
3	Volatile Profile in Different Aerial Parts of Two Caper Cultivars (Capparis spinosa L.). *Journal of Food Quality*, **2021**, 2021, 1-9	2.7	0
2	8. Modernisation of traditional food processes and products **2017**, 113-133		
1	Comparing the impact of Check-All-That-Apply (CATA) and Check-All-Statements (CAS) question formats on agree responses for different consumers' age groups and genders across five countries. *Journal of Sensory Studies*,e12697	2.2	