Carlos Sanz

List of Publications by Year
in descending order

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103	4,798	94433	102487
papers	citations	37 h-index	66 g-index

106	106	106	4295
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Aroma of virgin olive oil: Biogenesis of the "green" odor notes. Journal of Agricultural and Food Chemistry, 1993, 41, 2368-2373.	5.2	274
2	Hydroperoxide lyase depletion in transgenic potato plants leads to an increase in aphid performance. Proceedings of the National Academy of Sciences of the United States of America, 2001, 98, 8139-8144.	7.1	246
3	Effects of Ozone Treatment on Postharvest Strawberry Quality. Journal of Agricultural and Food Chemistry, 1999, 47, 1652-1656.	5.2	218
4	Characterization of Three Potato Lipoxygenases with Distinct Enzymatic Activities and Different Organ-specific and Wound-regulated Expression Patterns. Journal of Biological Chemistry, 1996, 271, 21012-21019.	3.4	189
5	Aroma components and free amino acids in strawberry variety Chandler during ripening. Journal of Agricultural and Food Chemistry, 1992, 40, 2232-2235.	5.2	177
6	Rapid Determination of Sugars, Nonvolatile Acids, and Ascorbic Acid in Strawberry and Other Fruits. Journal of Agricultural and Food Chemistry, 1997, 45, 3545-3549.	5.2	156
7	Evolution of Strawberry Alcohol Acyltransferase Activity during Fruit Development and Storage. Journal of Agricultural and Food Chemistry, 1996, 44, 3286-3290.	5.2	125
8	DETERMINATION OF CHEMICAL COMPOSITION OF ANATOLIAN CAROB POD (CERATONIA SILIQUA L.): SUGARS, AMINO AND ORGANIC ACIDS, MINERALS AND PHENOLIC COMPOUNDS. Journal of Food Quality, 2007, 30, 1040-1055.	2.6	121
9	Increasing Ï‰-3 Desaturase Expression in Tomato Results in Altered Aroma Profile and Enhanced Resistance to Cold Stress Â Â. Plant Physiology, 2010, 153, 655-665.	4.8	121
10	Lipoxygenase and Hydroperoxide Lyase Activities in Ripening Strawberry Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 249-253.	5.2	116
11	Nutrient contents of kale (Brassica oleraceae L. var. acephala DC.). Food Chemistry, 2006, 96, 572-579.	8.2	115
12	Methyl jasmonate vapor promotes Î²-carotene synthesis and chlorophyll degradation in Golden Delicious apple peel. Journal of Plant Growth Regulation, 1993, 12, 163-167.	5.1	108
13	Effect of High-Oxygen and High-Carbon-Dioxide Atmospheres on Strawberry Flavor and Other Quality Traits. Journal of Agricultural and Food Chemistry, 2001, 49, 2370-2375.	5.2	101
14	Biosynthesis of Strawberry Aroma Compounds through Amino Acid Metabolism. Journal of Agricultural and Food Chemistry, 2002, 50, 4037-4042.	5.2	101
15	Furanones in Strawberries:Â Evolution during Ripening and Postharvest Shelf Life. Journal of Agricultural and Food Chemistry, 1996, 44, 3620-3624.	5.2	99
16	Electronic nose based on conducting polymers for the quality control of the olive oil aroma. Analytica Chimica Acta, 2001, 432, 283-292.	5.4	98
17	Partial purification and some properties of alcohol acyltransferase from strawberry fruits. Journal of Agricultural and Food Chemistry, 1993, 41, 1462-1466.	5.2	92
18	Quality of Strawberries Packed with Perforated Polypropylene. Journal of Food Science, 1999, 64, 748-752.	3.1	92

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19	Role of polyphenol oxidase and peroxidase in shaping the phenolic profile of virgin olive oil. Food Research International, 2011, 44, 629-635.	6.2	89
20	Differential distribution of the lipoxygenase pathway enzymes within potato chloroplasts. Journal of Experimental Botany, 2006, 58, 555-568.	4.8	88
21	Changes in sugars, organic acids and amino acids in medlar (Mespilus germanica L.) during fruit development and maturation. Food Chemistry, 2003, 83, 363-369.	8.2	85
22	Effect of Methyl Jasmonate onin VitroStrawberry Ripening. Journal of Agricultural and Food Chemistry, 1997, 45, 3733-3737.	5.2	83
23	Lipoxygenase H1 Gene Silencing Reveals a Specific Role in Supplying Fatty Acid Hydroperoxides for Aliphatic Aldehyde Production. Journal of Biological Chemistry, 2002, 277, 416-423.	3.4	82
24	The role of olive Î²-glucosidase in shaping the phenolic profile of virgin olive oil. Food Research International, 2012, 45, 191-196.	6.2	80
25	Purification and Characterization of an Olive Fruit Î²-Glucosidase Involved in the Biosynthesis of Virgin Olive Oil Phenolics. Journal of Agricultural and Food Chemistry, 2009, 57, 7983-7988.	5.2	63
26	Monitoring endogenous enzymes during olive fruit ripening and storage: Correlation with virgin olive oil phenolic profiles. Food Chemistry, 2015, 174, 240-247.	8.2	63
27	Fatty acid hydroperoxide lyase in germinating soybean seedlings. Journal of Agricultural and Food Chemistry, 1990, 38, 624-630.	5.2	56
28	Role of Olive Seed in the Biogenesis of Virgin Olive Oil Aroma. Journal of Agricultural and Food Chemistry, 2003, 51, 4741-4745.	5.2	56
29	Purification and Characterization of Tomato Leaf (Lycopersicon esculentumMill.) Hydroperoxide Lyase. Journal of Agricultural and Food Chemistry, 1997, 45, 4232-4236.	5.2	51
30	Contribution of olive seed to the phenolic profile and related quality parameters of virgin olive oil. Journal of the Science of Food and Agriculture, 2007, 87, 2721-2727.	3.5	49
31	Functional Characterization of Two 13-Lipoxygenase Genes from Olive Fruit in Relation to the Biosynthesis of Volatile Compounds of Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 9097-9107.	5.2	46
32	Variability of Virgin Olive Oil Phenolic Compounds in a Segregating Progeny from a Single Cross in Olea europaea L. and Sensory and Nutritional Quality Implications. PLoS ONE, 2014, 9, e92898.	2.5	44
33	Synthesis of Volatile Compounds of Virgin Olive Oil Is Limited by the Lipoxygenase Activity Load during the Oil Extraction Process. Journal of Agricultural and Food Chemistry, 2012, 60, 812-822.	5.2	42
34	Catalytic Properties of Alcohol Acyltransferase in Different Strawberry Species and Cultivars. Journal of Agricultural and Food Chemistry, 2002, 50, 4031-4036.	5.2	41
35	Effects of heat-treatments of olive fruit on pigment composition of virgin olive oil. Food Chemistry, 2005, 90, 169-174.	8.2	41
36	Synthesis of aroma compounds of virgin olive oil: Significance of the cleavage of polyunsaturated fatty acid hydroperoxides during the oil extraction process. Food Research International, 2013, 54, 1972-1978.	6.2	41

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37	Simultaneous HPLC Determination of 2,5-Dimethyl-4-hydroxy-3 (2H)-Furanone and Related Flavor Compounds in Strawberries. Journal of Food Science, 1994, 59, 139-141.	3.1	39
38	Comparative study between two strawberry pyruvate decarboxylase genes along fruit development and ripening, post-harvest and stress conditions. Plant Science, 2004, 166, 835-845.	3.6	39
39	Modification of Volatile Compound Profile of Virgin Olive Oil Due to Hot-Water Treatment of Olive Fruit. Journal of Agricultural and Food Chemistry, 2003, 51, 6544-6549.	5.2	38
40	Changes in vitamin C and flavour components of mandarin juice due to curing of fruits. Food Chemistry, 2005, 91, 19-24.	8.2	38
41	Changes in sugars, acids and fatty acids in naturally parthenocarpic date plum persimmon (Diospyros) Tj ETQq1 1 0.784314 rgBT /Ov 113-118.	3.3	38
42	Inhibitory effect of methyl jasmonate on the volatile ester-forming enzyme system in Golden Delicious apples. Journal of Agricultural and Food Chemistry, 1992, 40, 266-270.	5.2	36
43	Effect of postharvest period on sugars, organic acids and fatty acids composition in commercially sold medlar (Mespilus germanica 'Dutch') fruit. European Food Research and Technology, 2003, 216, 390-394.	3.3	35
44	Biosynthesis of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone and Derivatives in in Vitro Grown Strawberries. Journal of Agricultural and Food Chemistry, 1999, 47, 655-658.	5.2	34
45	Effect of methyl jasmonate on ethylene biosynthesis and stomatal closure in olive leaves. Phytochemistry, 1993, 33, 285-289.	2.9	33
46	Positional specificity of ketodienes from linoleic acid aerobically formed by lipoxygenase isozymes from kidney bean and pea. Journal of Agricultural and Food Chemistry, 1993, 41, 696-699.	5.2	32
47	Assessment of volatile compound profiles and the deduced sensory significance of virgin olive oils from the progeny of PicualÃ—Arbequina cultivars. Journal of Chromatography A, 2016, 1428, 305-315.	3.7	31
48	Volatile Compound Profiling by HS-SPME/GC-MS-FID of a Core Olive Cultivar Collection as a Tool for Aroma Improvement of Virgin Olive Oil. Molecules, 2017, 22, 141.	3.8	31
49	Modulating oxidoreductase activity modifies the phenolic content of virgin olive oil. Food Chemistry, 2015, 171, 364-369.	8.2	30
50	Cultivar Differences on Nonesterified Polyunsaturated Fatty Acid as a Limiting Factor for the Biogenesis of Virgin Olive Oil Aroma. Journal of Agricultural and Food Chemistry, 2007, 55, 7869-7873.	5.2	29
51	Molecular cloning, functional characterization and transcriptional regulation of a 9-lipoxygenase gene from olive. Phytochemistry, 2012, 74, 58-68.	2.9	29
52	Fruit Phenolic Profiling: A New Selection Criterion in Olive Breeding Programs. Frontiers in Plant Science, 2018, 9, 241.	3.6	29
53	Substrate Specificity of Alcohol Acyltransferase from Strawberry and Banana Fruits. ACS Symposium Series, 1995, , 134-141.	0.5	27
54	Thermal Stability of Lipoxygenase and Hydroperoxide Lyase from Olive Fruit and Repercussion on Olive Oil Aroma Biosynthesis. Journal of Agricultural and Food Chemistry, 2007, 55, 6309-6313.	5.2	27

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55	Insights Into the Effect of Verticillium dahliae Defoliating-Pathotype Infection on the Content of Phenolic and Volatile Compounds Related to the Sensory Properties of Virgin Olive Oil. Frontiers in Plant Science, 2019, 10, 232.	3.6	26
56	Isolation, Expression, and Characterization of a 13-Hydroperoxide Lyase Gene from Olive Fruit Related to the Biosynthesis of the Main Virgin Olive Oil Aroma Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 5649-5657.	5.2	25
57	2,5-Dimethyl-4-hydroxy-3(2H)-furanone and Derivatives in Strawberries During Ripening. ACS Symposium Series, 1995, , 268-275.	0.5	24
58	Exploration of genetic resources to improve the functional quality of virgin olive oil. Journal of Functional Foods, 2017, 38, 1-8.	3.4	24
59	Stress-dependent regulation of 13-lipoxygenases and 13-hydroperoxide lyase in olive fruit mesocarp. Phytochemistry, 2014, 102, 80-88.	2.9	23
60	Purification and catalytic properties of chickpea lipoxygenases. Phytochemistry, 1992, 31, 2967-2972.	2.9	22
61	Factors Limiting the Synthesis of Virgin Olive Oil Volatile Esters. Journal of Agricultural and Food Chemistry, 2012, 60, 1300-1307.	5.2	22
62	Cytosolic aldolase is a ripening related enzyme in strawberry fruits (Fragaria Ã— ananassa). Phytochemistry, 2001, 56, 407-415.	2.9	21
63	Oxygen Concentration Affects Volatile Compound Biosynthesis during Virgin Olive Oil Production. Journal of Agricultural and Food Chemistry, 2008, 56, 4681-4685.	5.2	21
64	Analysis of Olive (Olea Europaea L.) Genetic Resources in Relation to the Content of Vitamin E in Virgin Olive Oil. Antioxidants, 2019, 8, 242.	5.1	21
65	Chemical components influencing oxidative stability and sensorial properties of extra virgin olive oil and effect of genotype and location on their expression. LWT - Food Science and Technology, 2021, 136, 110257.	5.2	21
66	Strawberry quality as a function of the â€˜high pressure fast coolingâ€™ design. Food Chemistry, 1998, 62, 161-168.	8.2	19
67	Physico-chemical properties of chickpea lipoxygenases. Phytochemistry, 1992, 31, 3381-3384.	2.9	17
68	Effect of the blanching process and olive fruit temperature at milling on the biosynthesis of olive oil aroma. European Food Research and Technology, 2006, 224, 11-17.	3.3	17
69	A survey of ethanol content in virgin olive oil. Food Control, 2018, 91, 248-253.	5.5	16
70	Characterization of lupin seed lipase. Food Chemistry, 1990, 37, 221-228.	8.2	13
71	Biochemical aspects of olive freezing-damage: Impact on the phenolic and volatile profiles of virgin olive oil. LWT - Food Science and Technology, 2017, 86, 240-246.	5.2	13
72	AROMA QUALITY EVALUATION OF STRAWBERRY CULTIVARS IN SOUTHERN SPAIN. Acta Horticulturae, 1997, , 337-340.	0.2	12

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73	Modified atmosphere packaging of strawberry fruit: Effect of package perforation on oxygen and carbon dioxide / Envasado de fresas en atmÃ³sfera modificada: Efecto de la perforaciÃ³n del envase en el contenido de oxÃgeno y diÃ³xido de carbono. Food Science and Technology International, 2000, 6, 33-38.	2.2	12
74	Effect of Intermittent Curing on Mandarin Quality. Journal of Food Science, 2005, 70, M64-M68.	3.1	12
75	VIRGIN OLIVE PHENOLIC PROFILE AS A RESULT OF THE ANABOLIC AND CATABOLIC ENZYMES STATUS IN THE OLIVE FRUIT. Acta Horticulturae, 2011, , 379-384.	0.2	12
76	Formation of fruit flavour. , 2008, , 41-70.		10
77	An Aromatic Aldehyde Synthase Controls the Synthesis of Hydroxytyrosol Derivatives Present in Virgin Olive Oil. Antioxidants, 2019, 8, 352.	5.1	10
78	The Infestation of Olive Fruits by Bactrocera oleae (Rossi) Modifies the Expression of Key Genes in the Biosynthesis of Volatile and Phenolic Compounds and Alters the Composition of Virgin Olive Oil. Molecules, 2022, 27, 1650.	3.8	10
79	Application of Pulsed Electric Fields to Pilot and Industrial Scale Virgin Olive Oil Extraction: Impact on Organoleptic and Functional Quality. Foods, 2022, 11, 2022.	4.3	10
80	Thermal Inactivation Kinetics of Recombinant Proteins of the Lipoxygenase Pathway Related to the Synthesis of Virgin Olive Oil Volatile Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 6477-6482.	5.2	9
81	Quality Assessment of Strawberries Packed with Perforated Polypropylene Punnets During Cold Storage. Food Science and Technology International, 2002, 8, 65-71.	2.2	9
82	Modification of 13-hydroperoxide lyase expression in olive affects plant growth and results in altered volatile profile. Plant Science, 2021, 313, 111083.	3.6	9
83	Pigment cooxidation activity by chickpea lipoxygenases. Food Chemistry, 1994, 50, 231-235.	8.2	8
84	Modeling Botrytis Cinerea Spores Growth in Carbon Dioxide Enriched Atmospheres. Journal of Food Science, 2002, 67, 1904-1907.	3.1	8
85	La lipoxigenasa en el reino vegetal. I. Propiedades. Grasas Y Aceites, 1992, 43, 231-239.	0.9	8
86	Natural Variation of Volatile Compounds in Virgin Olive Oil Analyzed by HS-SPME/GC-MS-FID. Separations, 2018, 5, 24.	2.4	7
87	Study of the olive Î²â€glucosidase gene family putatively involved in the synthesis of phenolic compounds of virgin olive oil. Journal of the Science of Food and Agriculture, 2021, 101, 5409-5418.	3.5	7
88	An Easy-to-Use Procedure for the Measurement of Total Phenolic Compounds in Olive Fruit. Antioxidants, 2021, 10, 1656.	5.1	6
89	EFFECT OF MODIFIED ATMOSPHERE ON ALCOHOL ACYLTRANSFERASE ACTIVITY AND VOLATILE COMPOSITION OF STRAWBERRY. Acta Horticulturae, 2003, , 563-566.	0.2	5
90	EFFECT OF COLD STORAGE OF OLIVE FRUITS ON THE LIPOXYGENASE PATHWAY AND VOLATILE COMPOSITION OF VIRGIN OLIVE OIL. Acta Horticulturae, 2005, , 993-998.	0.2	5

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91	Relationship between sugar content and Â°Brix as influenced by cultivar and ripening stages of strawberry. Acta Horticulturae, 2017, , 491-496.	0.2	5
92	Phenolic variability in fruit from the â€˜Arbequinaâ€™ olive cultivar under Mediterranean and Subtropical climatic conditions. Grasas Y Aceites, 2021, 72, e438.	0.9	5
93	A10-48-3 and A7-32-10, two strawberry selections with well-balanced nutritional and organoleptic quality. Acta Horticulturae, 2017, , 363-370.	0.2	4
94	EFFECTS OF TEMPERATURE ON FLAVOR COMPONENTS IN. Acta Horticulturae, 2002, , 365-368.	0.2	2
95	Identification and Functional Characterization of Genes Encoding Phenylacetaldehyde Reductases That Catalyze the Last Step in the Biosynthesis of Hydroxytyrosol in Olive. Plants, 2021, 10, 1268.	3.5	2
96	Strawberry cultivar and breeding lines susceptibility to Phytophthora crown and root rot in Huelva (Spain). Acta Horticulturae, 2017, , 777-780.	0.2	1
97	BIOCHEMICAL LIMITING FACTORS AFFECTING THE SYNTHESIS OF VIRGIN OLIVE OIL VOLATILE COMPOUNDS. Acta Horticulturae, 2011, , 431-436.	0.2	1
98	The effect of olive fruit stoning on virgin olive oil aroma. Grasas Y Aceites, 2004, 55, .	0.9	1
99	QUALITY EVALUATION OF PROCESSED STRAWBERRY FRUITS. Acta Horticulturae, 2009, , 935-938.	0.2	1
100	POSTHARVEST MANAGEMENT BEYOND QUALITY MAINTENANCE. Acta Horticulturae, 2005, , 427-436.	0.2	0
101	Assessment of olive diversity for metabolites associated with the nutritional and sensory quality of virgin olive oil. Acta Horticulturae, 2018, , 517-522.	0.2	0
102	Variability Characterization of the Olive Species Regarding Virgin Olive Oil Aroma Compounds by Multivariate Analysis of GC Data. , 0, , .		0
103	PROCESSING OF OLIVE FRUIT FOR ENHANCEMENT OF CAROTENOID LEVEL IN VIRGIN OLIVE OIL. Acta Horticulturae, 2007, , 377-380.	0.2	0