

# Carlos Sanz

## List of Publications by Year in descending order

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103  
papers

4,798  
citations

108046

37  
h-index

116156

66  
g-index

106  
all docs

106  
docs citations

106  
times ranked

4661  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Infestation of Olive Fruits by <i>Bactrocera oleae</i> (Rossi) Modifies the Expression of Key Genes in the Biosynthesis of Volatile and Phenolic Compounds and Alters the Composition of Virgin Olive Oil. <i>Molecules</i> , 2022, 27, 1650.	1.7	10
2	Application of Pulsed Electric Fields to Pilot and Industrial Scale Virgin Olive Oil Extraction: Impact on Organoleptic and Functional Quality. <i>Foods</i> , 2022, 11, 2022.	1.9	10
3	Chemical components influencing oxidative stability and sensorial properties of extra virgin olive oil and effect of genotype and location on their expression. <i>LWT - Food Science and Technology</i> , 2021, 136, 110257.	2.5	21
4	Study of the olive <i>UGT</i> glucosidase gene family putatively involved in the synthesis of phenolic compounds of virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5409-5418.	1.7	7
5	Identification and Functional Characterization of Genes Encoding Phenylacetaldehyde Reductases That Catalyze the Last Step in the Biosynthesis of Hydroxytyrosol in Olive. <i>Plants</i> , 2021, 10, 1268.	1.6	2
6	An Easy-to-Use Procedure for the Measurement of Total Phenolic Compounds in Olive Fruit. <i>Antioxidants</i> , 2021, 10, 1656.	2.2	6
7	Modification of 13-hydroperoxide lyase expression in olive affects plant growth and results in altered volatile profile. <i>Plant Science</i> , 2021, 313, 111083.	1.7	9
8	Phenolic variability in fruit from the 'Arbequina' olive cultivar under Mediterranean and Subtropical climatic conditions. <i>Grasas Y Aceites</i> , 2021, 72, e438.	0.3	5
9	Analysis of Olive ( <i>Olea Europaea</i> L.) Genetic Resources in Relation to the Content of Vitamin E in Virgin Olive Oil. <i>Antioxidants</i> , 2019, 8, 242.	2.2	21
10	An Aromatic Aldehyde Synthase Controls the Synthesis of Hydroxytyrosol Derivatives Present in Virgin Olive Oil. <i>Antioxidants</i> , 2019, 8, 352.	2.2	10
11	Insights Into the Effect of <i>Verticillium dahliae</i> Defoliating-Pathotype Infection on the Content of Phenolic and Volatile Compounds Related to the Sensory Properties of Virgin Olive Oil. <i>Frontiers in Plant Science</i> , 2019, 10, 232.	1.7	26
12	A survey of ethanol content in virgin olive oil. <i>Food Control</i> , 2018, 91, 248-253.	2.8	16
13	Fruit Phenolic Profiling: A New Selection Criterion in Olive Breeding Programs. <i>Frontiers in Plant Science</i> , 2018, 9, 241.	1.7	29
14	Assessment of olive diversity for metabolites associated with the nutritional and sensory quality of virgin olive oil. <i>Acta Horticulturae</i> , 2018, , 517-522.	0.1	0
15	Natural Variation of Volatile Compounds in Virgin Olive Oil Analyzed by HS-SPME/GC-MS-FID. <i>Separations</i> , 2018, 5, 24.	1.1	7
16	A10-48-3 and A7-32-10, two strawberry selections with well-balanced nutritional and organoleptic quality. <i>Acta Horticulturae</i> , 2017, , 363-370.	0.1	4
17	Strawberry cultivar and breeding lines susceptibility to <i>Phytophthora</i> crown and root rot in Huelva (Spain). <i>Acta Horticulturae</i> , 2017, , 777-780.	0.1	1
18	Relationship between sugar content and °Brix as influenced by cultivar and ripening stages of strawberry. <i>Acta Horticulturae</i> , 2017, , 491-496.	0.1	5

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19	Exploration of genetic resources to improve the functional quality of virgin olive oil. <i>Journal of Functional Foods</i> , 2017, 38, 1-8.	1.6	24
20	Biochemical aspects of olive freezing-damage: Impact on the phenolic and volatile profiles of virgin olive oil. <i>LWT - Food Science and Technology</i> , 2017, 86, 240-246.	2.5	13
21	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. <i>Molecules</i> , 2017, 22, 141.	1.7	31
22	Assessment of volatile compound profiles and the deduced sensory significance of virgin olive oils from the progeny of Picual—Arbequina cultivars. <i>Journal of Chromatography A</i> , 2016, 1428, 305-315.	1.8	31
23	Monitoring endogenous enzymes during olive fruit ripening and storage: Correlation with virgin olive oil phenolic profiles. <i>Food Chemistry</i> , 2015, 174, 240-247.	4.2	63
24	Modulating oxidoreductase activity modifies the phenolic content of virgin olive oil. <i>Food Chemistry</i> , 2015, 171, 364-369.	4.2	30
25	Variability of Virgin Olive Oil Phenolic Compounds in a Segregating Progeny from a Single Cross in <i>Olea europaea</i> L. and Sensory and Nutritional Quality Implications. <i>PLoS ONE</i> , 2014, 9, e92898.	1.1	44
26	Stress-dependent regulation of 13-lipoxygenases and 13-hydroperoxide lyase in olive fruit mesocarp. <i>Phytochemistry</i> , 2014, 102, 80-88.	1.4	23
27	Synthesis of aroma compounds of virgin olive oil: Significance of the cleavage of polyunsaturated fatty acid hydroperoxides during the oil extraction process. <i>Food Research International</i> , 2013, 54, 1972-1978.	2.9	41
28	Synthesis of Volatile Compounds of Virgin Olive Oil Is Limited by the Lipoxygenase Activity Load during the Oil Extraction Process. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 812-822.	2.4	42
29	Factors Limiting the Synthesis of Virgin Olive Oil Volatile Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1300-1307.	2.4	22
30	The role of olive Î²-glucosidase in shaping the phenolic profile of virgin olive oil. <i>Food Research International</i> , 2012, 45, 191-196.	2.9	80
31	Thermal Inactivation Kinetics of Recombinant Proteins of the Lipoxygenase Pathway Related to the Synthesis of Virgin Olive Oil Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6477-6482.	2.4	9
32	Molecular cloning, functional characterization and transcriptional regulation of a 9-lipoxygenase gene from olive. <i>Phytochemistry</i> , 2012, 74, 58-68.	1.4	29
33	Role of polyphenol oxidase and peroxidase in shaping the phenolic profile of virgin olive oil. <i>Food Research International</i> , 2011, 44, 629-635.	2.9	89
34	VIRGIN OLIVE PHENOLIC PROFILE AS A RESULT OF THE ANABOLIC AND CATABOLIC ENZYMES STATUS IN THE OLIVE FRUIT. <i>Acta Horticulturae</i> , 2011, , 379-384.	0.1	12
35	BIOCHEMICAL LIMITING FACTORS AFFECTING THE SYNTHESIS OF VIRGIN OLIVE OIL VOLATILE COMPOUNDS. <i>Acta Horticulturae</i> , 2011, , 431-436.	0.1	1
36	Increasing Δ <sup>5</sup> -3 Desaturase Expression in Tomato Results in Altered Aroma Profile and Enhanced Resistance to Cold Stress. <i>Plant Physiology</i> , 2010, 153, 655-665.	2.3	121

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37	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. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5649-5657.	2.4	25
38	Purification and Characterization of an Olive Fruit $\beta$ -Glucosidase Involved in the Biosynthesis of Virgin Olive Oil Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7983-7988.	2.4	63
39	Functional Characterization of Two 13-Lipoxygenase Genes from Olive Fruit in Relation to the Biosynthesis of Volatile Compounds of Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9097-9107.	2.4	46
40	QUALITY EVALUATION OF PROCESSED STRAWBERRY FRUITS. <i>Acta Horticulturae</i> , 2009, , 935-938.	0.1	1
41	Oxygen Concentration Affects Volatile Compound Biosynthesis during Virgin Olive Oil Production. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4681-4685.	2.4	21
42	Formation of fruit flavour. , 2008, , 41-70.		10
43	Cultivar Differences on Nonesterified Polyunsaturated Fatty Acid as a Limiting Factor for the Biogenesis of Virgin Olive Oil Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7869-7873.	2.4	29
44	Thermal Stability of Lipoxygenase and Hydroperoxide Lyase from Olive Fruit and Repercussion on Olive Oil Aroma Biosynthesis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6309-6313.	2.4	27
45	Contribution of olive seed to the phenolic profile and related quality parameters of virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2721-2727.	1.7	49
46	DETERMINATION OF CHEMICAL COMPOSITION OF ANATOLIAN CAROB POD ( <i>CERATONIA SILIQUA</i> L.): SUGARS, AMINO AND ORGANIC ACIDS, MINERALS AND PHENOLIC COMPOUNDS. <i>Journal of Food Quality</i> , 2007, 30, 1040-1055.	1.4	121
47	PROCESSING OF OLIVE FRUIT FOR ENHANCEMENT OF CAROTENOID LEVEL IN VIRGIN OLIVE OIL. <i>Acta Horticulturae</i> , 2007, , 377-380.	0.1	0
48	Nutrient contents of kale ( <i>Brassica oleraceae</i> L. var. <i>acephala</i> DC.). <i>Food Chemistry</i> , 2006, 96, 572-579.	4.2	115
49	Effect of the blanching process and olive fruit temperature at milling on the biosynthesis of olive oil aroma. <i>European Food Research and Technology</i> , 2006, 224, 11-17.	1.6	17
50	Differential distribution of the lipoxygenase pathway enzymes within potato chloroplasts. <i>Journal of Experimental Botany</i> , 2006, 58, 555-568.	2.4	88
51	EFFECT OF COLD STORAGE OF OLIVE FRUITS ON THE LIPOXYGENASE PATHWAY AND VOLATILE COMPOSITION OF VIRGIN OLIVE OIL. <i>Acta Horticulturae</i> , 2005, , 993-998.	0.1	5
52	Effects of heat-treatments of olive fruit on pigment composition of virgin olive oil. <i>Food Chemistry</i> , 2005, 90, 169-174.	4.2	41
53	Changes in vitamin C and flavour components of mandarin juice due to curing of fruits. <i>Food Chemistry</i> , 2005, 91, 19-24.	4.2	38
54	Effect of Intermittent Curing on Mandarin Quality. <i>Journal of Food Science</i> , 2005, 70, M64-M68.	1.5	12

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55	Changes in sugars, acids and fatty acids in naturally parthenocarpic date plum persimmon ( <i>Diospyros</i> ) Tj ETQq1 113-118.	0.784314 1.6	rgBT /Over 38
56	POSTHARVEST MANAGEMENT BEYOND QUALITY MAINTENANCE. <i>Acta Horticulturae</i> , 2005, , 427-436.	0.1	0
57	Comparative study between two strawberry pyruvate decarboxylase genes along fruit development and ripening, post-harvest and stress conditions. <i>Plant Science</i> , 2004, 166, 835-845.	1.7	39
58	The effect of olive fruit stoning on virgin olive oil aroma. <i>Grasas Y Aceites</i> , 2004, 55, .	0.3	1
59	Effect of postharvest period on sugars, organic acids and fatty acids composition in commercially sold medlar ( <i>Mespilus germanica</i> 'Dutch') fruit. <i>European Food Research and Technology</i> , 2003, 216, 390-394.	1.6	35
60	Changes in sugars, organic acids and amino acids in medlar ( <i>Mespilus germanica</i> L.) during fruit development and maturation. <i>Food Chemistry</i> , 2003, 83, 363-369.	4.2	85
61	Modification of Volatile Compound Profile of Virgin Olive Oil Due to Hot-Water Treatment of Olive Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6544-6549.	2.4	38
62	Role of Olive Seed in the Biogenesis of Virgin Olive Oil Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4741-4745.	2.4	56
63	EFFECT OF MODIFIED ATMOSPHERE ON ALCOHOL ACYLTRANSFERASE ACTIVITY AND VOLATILE COMPOSITION OF STRAWBERRY. <i>Acta Horticulturae</i> , 2003, , 563-566.	0.1	5
64	Lipoxygenase H1 Gene Silencing Reveals a Specific Role in Supplying Fatty Acid Hydroperoxides for Aliphatic Aldehyde Production. <i>Journal of Biological Chemistry</i> , 2002, 277, 416-423.	1.6	82
65	EFFECTS OF TEMPERATURE ON FLAVOR COMPONENTS IN. <i>Acta Horticulturae</i> , 2002, , 365-368.	0.1	2
66	Catalytic Properties of Alcohol Acyltransferase in Different Strawberry Species and Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4031-4036.	2.4	41
67	Biosynthesis of Strawberry Aroma Compounds through Amino Acid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4037-4042.	2.4	101
68	Modeling <i>Botrytis Cinerea</i> Spores Growth in Carbon Dioxide Enriched Atmospheres. <i>Journal of Food Science</i> , 2002, 67, 1904-1907.	1.5	8
69	Quality Assessment of Strawberries Packed with Perforated Polypropylene Punnets During Cold Storage. <i>Food Science and Technology International</i> , 2002, 8, 65-71.	1.1	9
70	Effect of High-Oxygen and High-Carbon-Dioxide Atmospheres on Strawberry Flavor and Other Quality Traits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2370-2375.	2.4	101
71	Cytosolic aldolase is a ripening related enzyme in strawberry fruits ( <i>Fragaria</i> Å— ananassa). <i>Phytochemistry</i> , 2001, 56, 407-415.	1.4	21
72	Electronic nose based on conducting polymers for the quality control of the olive oil aroma. <i>Analytica Chimica Acta</i> , 2001, 432, 283-292.	2.6	98

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73	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.	3.3	246
74	Modified atmosphere packaging of strawberry fruit: Effect of package perforation on oxygen and carbon dioxide / Envasado de fresas en atmósfera modificada: Efecto de la perforación del envase en el contenido de oxígeno y dióxido de carbono. Food Science and Technology International, 2000, 6, 33-38.	1.1	12
75	Quality of Strawberries Packed with Perforated Polypropylene. Journal of Food Science, 1999, 64, 748-752.	1.5	92
76	Effects of Ozone Treatment on Postharvest Strawberry Quality. Journal of Agricultural and Food Chemistry, 1999, 47, 1652-1656.	2.4	218
77	Lipoxygenase and Hydroperoxide Lyase Activities in Ripening Strawberry Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 249-253.	2.4	116
78	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.	2.4	34
79	Strawberry quality as a function of the "high pressure fast cooling" design. Food Chemistry, 1998, 62, 161-168.	4.2	19
80	AROMA QUALITY EVALUATION OF STRAWBERRY CULTIVARS IN SOUTHERN SPAIN. Acta Horticulturae, 1997, , 337-340.	0.1	12
81	Effect of Methyl Jasmonate on in Vitro Strawberry Ripening. Journal of Agricultural and Food Chemistry, 1997, 45, 3733-3737.	2.4	83
82	Rapid Determination of Sugars, Nonvolatile Acids, and Ascorbic Acid in Strawberry and Other Fruits. Journal of Agricultural and Food Chemistry, 1997, 45, 3545-3549.	2.4	156
83	Purification and Characterization of Tomato Leaf ( <i>Lycopersicon esculentum</i> Mill.) Hydroperoxide Lyase. Journal of Agricultural and Food Chemistry, 1997, 45, 4232-4236.	2.4	51
84	Furanones in Strawberries: Evolution during Ripening and Postharvest Shelf Life. Journal of Agricultural and Food Chemistry, 1996, 44, 3620-3624.	2.4	99
85	Evolution of Strawberry Alcohol Acyltransferase Activity during Fruit Development and Storage. Journal of Agricultural and Food Chemistry, 1996, 44, 3286-3290.	2.4	125
86	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.	1.6	189
87	2,5-Dimethyl-4-hydroxy-3(2H)-furanone and Derivatives in Strawberries During Ripening. ACS Symposium Series, 1995, , 268-275.	0.5	24
88	Substrate Specificity of Alcohol Acyltransferase from Strawberry and Banana Fruits. ACS Symposium Series, 1995, , 134-141.	0.5	27
89	Pigment cooxidation activity by chickpea lipoxygenases. Food Chemistry, 1994, 50, 231-235.	4.2	8
90	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.	1.5	39

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91	Effect of methyl jasmonate on ethylene biosynthesis and stomatal closure in olive leaves. <i>Phytochemistry</i> , 1993, 33, 285-289.	1.4	33
92	Methyl jasmonate vapor promotes $\beta$ -carotene synthesis and chlorophyll degradation in Golden Delicious apple peel. <i>Journal of Plant Growth Regulation</i> , 1993, 12, 163-167.	2.8	108
93	Aroma of virgin olive oil: Biogenesis of the "green" odor notes. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 2368-2373.	2.4	274
94	Positional specificity of ketodienes from linoleic acid aerobically formed by lipoxygenase isozymes from kidney bean and pea. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 696-699.	2.4	32
95	Partial purification and some properties of alcohol acyltransferase from strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1462-1466.	2.4	92
96	Aroma components and free amino acids in strawberry variety Chandler during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 2232-2235.	2.4	177
97	Inhibitory effect of methyl jasmonate on the volatile ester-forming enzyme system in Golden Delicious apples. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 266-270.	2.4	36
98	Purification and catalytic properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992, 31, 2967-2972.	1.4	22
99	Physico-chemical properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992, 31, 3381-3384.	1.4	17
100	La lipoxigenasa en el reino vegetal. I. Propiedades. <i>Grasas Y Aceites</i> , 1992, 43, 231-239.	0.3	8
101	Characterization of lupin seed lipase. <i>Food Chemistry</i> , 1990, 37, 221-228.	4.2	13
102	Fatty acid hydroperoxide lyase in germinating soybean seedlings. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 624-630.	2.4	56
103	Variability Characterization of the Olive Species Regarding Virgin Olive Oil Aroma Compounds by Multivariate Analysis of GC Data. , 0, , .		0