

List of Publications by Citations

Source: <https://exaly.com/author-pdf/6270094/ana-g-perez-publications-by-citations.pdf>
Version: 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

85 papers	3,220 citations	33 h-index	55 g-index
93 ext. papers	3,558 ext. citations	4.5 avg, IF	4.89 L-index

#	Paper	IF	Citations
85	Aroma of virgin olive oil: Biogenesis of the "green" odor notes. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 2368-2373	5.7	248
84	Effects of ozone treatment on postharvest strawberry quality. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1652-6	5.7	181
83	Characterization of three potato lipoxygenases with distinct enzymatic activities and different organ-specific and wound-regulated expression patterns. <i>Journal of Biological Chemistry</i> , 1996 , 271, 21012-9	5.7	162
82	Aroma components and free amino acids in strawberry variety Chandler during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2232-2235	5.7	148
81	Rapid Determination of Sugars, Nonvolatile Acids, and Ascorbic Acid in Strawberry and Other Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3545-3549	5.7	137
80	Content of carotenoids, tocopherols, sterols, triterpenic and aliphatic alcohols, and volatile compounds in six walnuts (<i>Juglans regia</i> L.) varieties. <i>Food Chemistry</i> , 2015 , 173, 972-8	8.5	105
79	Lipoxygenase and hydroperoxide lyase activities in ripening strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 249-53	5.7	104
78	Evolution of Strawberry Alcohol Acyltransferase Activity during Fruit Development and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3286-3290	5.7	103
77	Methyl jasmonate vapor promotes β -carotene synthesis and chlorophyll degradation in Golden Delicious apple peel. <i>Journal of Plant Growth Regulation</i> , 1993 , 12, 163-167	4.7	94
76	Furanones in Strawberries: Evolution during Ripening and Postharvest Shelf Life. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3620-3624	5.7	84
75	Biosynthesis of strawberry aroma compounds through amino acid metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4037-42	5.7	82
74	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, 2370-5	5.7	82
73	Partial purification and some properties of alcohol acyltransferase from strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1462-1466	5.7	80
72	Quality of Strawberries Packed with Perforated Polypropylene. <i>Journal of Food Science</i> , 1999 , 64, 748-754	5.4	71
71	Effect of Methyl Jasmonate on in Vitro Strawberry Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3733-3737	5.7	69
70	Role of polyphenol oxidase and peroxidase in shaping the phenolic profile of virgin olive oil. <i>Food Research International</i> , 2011 , 44, 629-635	7	67
69	The role of olive β -glucosidase in shaping the phenolic profile of virgin olive oil. <i>Food Research International</i> , 2012 , 45, 191-196	7	66

68	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, 7983-8	5.7	56
67	Role of olive seed in the biogenesis of virgin olive oil aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4741-5	5.7	49
66	Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. <i>Food Science and Technology International</i> , 2009 , 15, 495-502	2.6	48
65	Monitoring endogenous enzymes during olive fruit ripening and storage: correlation with virgin olive oil phenolic profiles. <i>Food Chemistry</i> , 2015 , 174, 240-7	8.5	47
64	Purification and Characterization of Tomato Leaf (<i>Lycopersicon esculentum</i> Mill.) Hydroperoxide Lyase. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4232-4236	5.7	46
63	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, 2721-7	4.3	41
62	Free and Glycosidically Bound Volatile Compounds from Two Banana Cultivars: Valery and Pequeña Enana. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4393-4397	5.7	40
61	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	7.7	37
60	Simultaneous HPLC Determination of 2,5-Dimethyl-4-hydroxy-3 (2H)-Furanone and Related Flavor Compounds in Strawberries. <i>Journal of Food Science</i> , 1994 , 59, 139-141	3.4	37
59	Catalytic properties of alcohol acyltransferase in different strawberry species and cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4031-6	5.7	36
58	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, 812-22	5.7	34
57	Changes in vitamin C and flavour components of mandarin juice due to curing of fruits. <i>Food Chemistry</i> , 2005 , 91, 19-24	8.5	34
56	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	3.7	33
55	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, 6544-9	5.7	33
54	Effects of heat-treatments of olive fruit on pigment composition of virgin olive oil. <i>Food Chemistry</i> , 2005 , 90, 169-174	8.5	33
53	Biosynthesis of 4-hydroxy-2,5-dimethyl-3(2H)-furanone and derivatives in in vitro grown strawberries. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 655-8	5.7	33
52	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	5.7	31
51	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007 , 225, 359-365	3.4	28

50	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	5.7	27
49	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, 6309-13	5.7	26
48	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, 7869-73	5.7	26
47	Virgin olive oil quality of hedgerow 'Arbequina' olive trees under deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1018-1026	4.3	25
46	Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109645	5.4	25
45	Substrate Specificity of Alcohol Acyltransferase from Strawberry and Banana Fruits. <i>ACS Symposium Series</i> , 1995 , 134-141	0.4	24
44	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, 5649-57	5.7	23
43	Assessment of volatile compound profiles and the deduced sensory significance of virgin olive oils from the progeny of PicualArbequina cultivars. <i>Journal of Chromatography A</i> , 2016 , 1428, 305-15	4.5	22
42	Modulating oxidoreductase activity modifies the phenolic content of virgin olive oil. <i>Food Chemistry</i> , 2015 , 171, 364-9	8.5	21
41	An Oleuropein EGlucosidase from Olive Fruit Is Involved in Determining the Phenolic Composition of Virgin Olive Oil. <i>Frontiers in Plant Science</i> , 2017 , 8, 1902	6.2	21
40	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,	4.8	20
39	Oxygen concentration affects volatile compound biosynthesis during virgin olive oil production. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4681-5	5.7	20
38	2,5-Dimethyl-4-hydroxy-3(2H)-furanone and Derivatives in Strawberries During Ripening. <i>ACS Symposium Series</i> , 1995 , 268-275	0.4	20
37	Purification and catalytic properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992 , 31, 2967-2972	4	20
36	Factors limiting the synthesis of virgin olive oil volatile esters. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1300-7	5.7	18
35	Insights Into the Effect of 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	6.2	17
34	Cytosolic aldolase is a ripening related enzyme in strawberry fruits (<i>Fragaria x ananassa</i>). <i>Phytochemistry</i> , 2001 , 56, 407-15	4	17
33	Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. <i>JAOCs, Journal of the American Oil ChemistssSociety</i> , 2008 , 85, 685-691	1.8	16

32	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	3.4	16
31	Exploration of genetic resources to improve the functional quality of virgin olive oil. <i>Journal of Functional Foods</i> , 2017 , 38, 1-8	5.1	14
30	Strawberry quality as a function of the High pressure fast cooling design. <i>Food Chemistry</i> , 1998 , 62, 161-168	3.5	14
29	Physico-chemical properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992 , 31, 3381-3384	4	14
28	A survey of ethanol content in virgin olive oil. <i>Food Control</i> , 2018 , 91, 248-253	6.2	13
27	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	5.4	12
26	Overproduction of 2-phenylethanol by industrial yeasts to improve organoleptic properties of bakers' products. <i>International Journal of Food Microbiology</i> , 2014 , 180, 7-12	5.8	11
25	AROMA QUALITY EVALUATION OF STRAWBERRY CULTIVARS IN SOUTHERN SPAIN. <i>Acta Horticulturae</i> , 1997 , 337-340	0.3	11
24	Effect of Intermittent Curing on Mandarin Quality. <i>Journal of Food Science</i> , 2005 , 70, M64-M68	3.4	11
23	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. <i>Food Science and Technology International</i> , 2000 , 6, 33-38	2.6	11
22	Plant Metabolic Pathways and Flavor Biosynthesis 2010 , 129-155		10
21	Formation of fruit flavour 2008 , 41-70		9
20	Analysis of Olive (L.) Genetic Resources in Relation to the Content of Vitamin E in Virgin Olive Oil. <i>Antioxidants</i> , 2019 , 8,	7.1	8
19	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	5.7	8
18	Quality Assessment of Strawberries Packed with Perforated Polypropylene Punnets During Cold Storage. <i>Food Science and Technology International</i> , 2002 , 8, 65-71	2.6	8
17	La lipoxigenasa en el reino vegetal. I. Propiedades. <i>Grasas Y Aceites</i> , 1992 , 43, 231-239	1.3	8
16	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	5.4	8
15	Fruit Phenolic Profiling: A New Selection Criterion in Olive Breeding Programs. <i>Frontiers in Plant Science</i> , 2018 , 9, 241	6.2	7

14	Cold storage of 'Manzanilla de Sevilla' and 'Manzanilla Cacereña' mill olives from super-high density orchards. <i>Food Chemistry</i> , 2017 , 237, 1216-1225	8.5	7
13	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	0.3	7
12	Pigment cooxidation activity by chickpea lipoxygenases. <i>Food Chemistry</i> , 1994 , 50, 231-235	8.5	7
11	Strawberry Flavor 2010 , 431-449		5
10	EFFECT OF MODIFIED ATMOSPHERE ON ALCOHOL ACYLTRANSFERASE ACTIVITY AND VOLATILE COMPOSITION OF STRAWBERRY. <i>Acta Horticulturae</i> , 2003 , 563-566	0.3	5
9	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	0.3	5
8	Relationship between sugar content and °Brix as influenced by cultivar and ripening stages of strawberry. <i>Acta Horticulturae</i> , 2017 , 491-496	0.3	4
7	An Aromatic Aldehyde Synthase Controls the Synthesis of Hydroxytyrosol Derivatives Present in Virgin Olive Oil. <i>Antioxidants</i> , 2019 , 8,	7.1	4
6	Natural Variation of Volatile Compounds in Virgin Olive Oil Analyzed by HS-SPME/GC-MS-FID. <i>Separations</i> , 2018 , 5, 24	3.1	4
5	A10-48-3 and A7-32-10, two strawberry selections with well-balanced nutritional and organoleptic quality. <i>Acta Horticulturae</i> , 2017 , 363-370	0.3	2
4	EFFECTS OF TEMPERATURE ON FLAVOR COMPONENTS IN. <i>Acta Horticulturae</i> , 2002 , 365-368	0.3	2
3	An Easy-to-Use Procedure for the Measurement of Total Phenolic Compounds in Olive Fruit. <i>Antioxidants</i> , 2021 , 10,	7.1	2
2	Study of the olive β-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	4.3	1
1	Phenolic variability in fruit from the Arbequina olive cultivar under Mediterranean and Subtropical climatic conditions. <i>Grasas Y Aceites</i> , 2021 , 72, e438	1.3	