

List of Publications by Year in
Descending Order

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Version: 2024-04-10

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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	An Easy-to-Use Procedure for the Measurement of Total Phenolic Compounds in Olive Fruit. <i>Antioxidants</i> , 2021 , 10,	7.1	2
84	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
83	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
82	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	
81	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
80	An Aromatic Aldehyde Synthase Controls the Synthesis of Hydroxytyrosol Derivatives Present in Virgin Olive Oil. <i>Antioxidants</i> , 2019 , 8,	7.1	4
79	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
78	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
77	A survey of ethanol content in virgin olive oil. <i>Food Control</i> , 2018 , 91, 248-253	6.2	13
76	Fruit Phenolic Profiling: A New Selection Criterion in Olive Breeding Programs. <i>Frontiers in Plant Science</i> , 2018 , 9, 241	6.2	7
75	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
74	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
73	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
72	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
71	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
70	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
69	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

68	An Oleuropein β -Glucosidase 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
67	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
66	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
65	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
64	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
63	Modulating oxidoreductase activity modifies the phenolic content of virgin olive oil. <i>Food Chemistry</i> , 2015 , 171, 364-9	8.5	21
62	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
61	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
60	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
59	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
58	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
57	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
56	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, 6477-82	5.7	8
55	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
54	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
53	Strawberry Flavor 2010 , 431-449		5
52	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
51	Plant Metabolic Pathways and Flavor Biosynthesis 2010 , 129-155		10

50	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
49	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
48	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
47	Formation of fruit flavour 2008 , 41-70		9
46	Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. <i>JAOCs, Journal of the American Oil Chemistssociety</i> , 2008 , 85, 685-691	1.8	16
45	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
44	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
43	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007 , 225, 359-365	5.4	28
42	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
41	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
40	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
39	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
38	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
37	Effect of Intermittent Curing on Mandarin Quality. <i>Journal of Food Science</i> , 2005 , 70, M64-M68	3.4	11
36	EFFECT OF MODIFIED ATMOSPHERE ON ALCOHOL ACYLTRANSFERASE ACTIVITY AND VOLATILE COMPOSITION OF STRAWBERRY. <i>Acta Horticulturae</i> , 2003 , 563-566	0.3	5
35	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
34	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
33	EFFECTS OF TEMPERATURE ON FLAVOR COMPONENTS IN. <i>Acta Horticulturae</i> , 2002 , 365-368	0.3	2

32	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
31	Biosynthesis of strawberry aroma compounds through amino acid metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4037-42	5.7	82
30	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
29	Cytosolic aldolase is a ripening related enzyme in strawberry fruits (<i>Fragaria x ananassa</i>). <i>Phytochemistry</i> , 2001 , 56, 407-15	4	17
28	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
27	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
26	Quality of Strawberries Packed with Perforated Polypropylene. <i>Journal of Food Science</i> , 1999 , 64, 748-752	3.4	71
25	Effects of ozone treatment on postharvest strawberry quality. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1652-6	5.7	181
24	Lipoxygenase and hydroperoxide lyase activities in ripening strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 249-53	5.7	104
23	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
22	Strawberry quality as a function of the High pressure fast cooling design. <i>Food Chemistry</i> , 1998 , 62, 161-168	1.8	14
21	AROMA QUALITY EVALUATION OF STRAWBERRY CULTIVARS IN SOUTHERN SPAIN. <i>Acta Horticulturae</i> , 1997 , 337-340	0.3	11
20	Effect of Methyl Jasmonate on in Vitro Strawberry Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3733-3737	5.7	69
19	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
18	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
17	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
16	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
15	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

14	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	5.4	162
13	Substrate Specificity of Alcohol Acyltransferase from Strawberry and Banana Fruits. <i>ACS Symposium Series</i> , 1995 , 134-141	0.4	24
12	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
11	Pigment cooxidation activity by chickpea lipoxygenases. <i>Food Chemistry</i> , 1994 , 50, 231-235	8.5	7
10	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
9	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
8	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
7	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
6	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
5	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
4	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
3	Purification and catalytic properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992 , 31, 2967-2972	4	20
2	Physico-chemical properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992 , 31, 3381-3384	4	14
1	La lipoxigenasa en el reino vegetal. I. Propiedades. <i>Grasas Y Aceites</i> , 1992 , 43, 231-239	1.3	8