

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6270094/publications.pdf>

Version: 2024-02-01

91
papers

3,940
citations

117571

34
h-index

128225

60
g-index

93
all docs

93
docs citations

93
times ranked

3424
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Effects of Ozone Treatment on Postharvest Strawberry Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1652-1656.	2.4	218
3	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, 21012-21019.	1.6	189
4	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
5	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.	2.4	156
6	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, 972-978.	4.2	144
7	Evolution of Strawberry Alcohol Acyltransferase Activity during Fruit Development and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3286-3290.	2.4	125
8	Lipoxygenase and Hydroperoxide Lyase Activities in Ripening Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 249-253.	2.4	116
9	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.	2.8	108
10	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
11	Biosynthesis of Strawberry Aroma Compounds through Amino Acid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4037-4042.	2.4	101
12	Furanones in Strawberries: Evolution during Ripening and Postharvest Shelf Life. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3620-3624.	2.4	99
13	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
14	Quality of Strawberries Packed with Perforated Polypropylene. <i>Journal of Food Science</i> , 1999, 64, 748-752.	1.5	92
15	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
16	Effect of Methyl Jasmonate on <i>in vitro</i> Strawberry Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3733-3737.	2.4	83
17	The role of olive β -glucosidase in shaping the phenolic profile of virgin olive oil. <i>Food Research International</i> , 2012, 45, 191-196.	2.9	80
18	Purification and Characterization of an Olive Fruit β -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

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	Control of Table Grapes Postharvest Decay by Ozone Treatment and Resveratrol Induction. <i>Food Science and Technology International</i> , 2009, 15, 495-502.	1.1	54
22	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.	2.5	52
23	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.	2.4	51
24	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
25	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.	2.4	45
26	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
27	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
28	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
29	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
30	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
31	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.	1.5	39
32	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
33	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
34	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
35	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, 655-658.	2.4	34
36	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.	1.7	33

#	ARTICLE	IF	CITATIONS
37	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
38	Salt improves physical extraction of olive oil. <i>European Food Research and Technology</i> , 2007, 225, 359-365.	1.6	32
39	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
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, 141.	1.7	31
41	Modulating oxidoreductase activity modifies the phenolic content of virgin olive oil. <i>Food Chemistry</i> , 2015, 171, 364-369.	4.2	30
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, 7869-7873.	2.4	29
43	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.	1.7	29
44	Fruit Phenolic Profiling: A New Selection Criterion in Olive Breeding Programs. <i>Frontiers in Plant Science</i> , 2018, 9, 241.	1.7	29
45	Substrate Specificity of Alcohol Acyltransferase from Strawberry and Banana Fruits. <i>ACS Symposium Series</i> , 1995, , 134-141.	0.5	27
46	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
47	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
48	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
49	2,5-Dimethyl-4-hydroxy-3(2H)-furanone and Derivatives in Strawberries During Ripening. <i>ACS Symposium Series</i> , 1995, , 268-275.	0.5	24
50	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
51	Purification and catalytic properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992, 31, 2967-2972.	1.4	22
52	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
53	Cytosolic aldolase is a ripening related enzyme in strawberry fruits (<i>Fragaria</i> — <i>ananassa</i>). <i>Phytochemistry</i> , 2001, 56, 407-415.	1.4	21
54	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

#	ARTICLE	IF	CITATIONS
55	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
56	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
57	Strawberry quality as a function of the "high pressure fast cooling" design. <i>Food Chemistry</i> , 1998, 62, 161-168.	4.2	19
58	Physico-chemical properties of chickpea lipoxygenases. <i>Phytochemistry</i> , 1992, 31, 3381-3384.	1.4	17
59	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
60	Modulation of Olive Oil Quality Using NaCl as Extraction Coadjuvant. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 685-691.	0.8	16
61	A survey of ethanol content in virgin olive oil. <i>Food Control</i> , 2018, 91, 248-253.	2.8	16
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.	2.1	13
63	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
64	AROMA QUALITY EVALUATION OF STRAWBERRY CULTIVARS IN SOUTHERN SPAIN. <i>Acta Horticulturae</i> , 1997, , 337-340.	0.1	12
65	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.	1.1	12
66	Effect of Intermittent Curing on Mandarin Quality. <i>Journal of Food Science</i> , 2005, 70, M64-M68.	1.5	12
67	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
68	Formation of fruit flavour. , 2008, , 41-70.		10
69	Cold storage of "Manzanilla de Sevilla" and "Manzanilla Cacereña" mill olives from super-high density orchards. <i>Food Chemistry</i> , 2017, 237, 1216-1225.	4.2	10
70	An Aromatic Aldehyde Synthase Controls the Synthesis of Hydroxytyrosol Derivatives Present in Virgin Olive Oil. <i>Antioxidants</i> , 2019, 8, 352.	2.2	10
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	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
74	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
75	Pigment cooxidation activity by chickpea lipoxygenases. <i>Food Chemistry</i> , 1994, 50, 231-235.	4.2	8
76	La lipoxigenasa en el reino vegetal. I. Propiedades. <i>Grasas Y Aceites</i> , 1992, 43, 231-239.	0.3	8
77	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
78	Study of the olive <i>lipoxygenase</i> 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
79	An Easy-to-Use Procedure for the Measurement of Total Phenolic Compounds in Olive Fruit. <i>Antioxidants</i> , 2021, 10, 1656.	2.2	6
80	EFFECT OF MODIFIED ATMOSPHERE ON ALCOHOL ACYLTRANSFERASE ACTIVITY AND VOLATILE COMPOSITION OF STRAWBERRY. <i>Acta Horticulturae</i> , 2003, , 563-566.	0.1	5
81	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
82	Relationship between sugar content and \hat{A}° Brix as influenced by cultivar and ripening stages of strawberry. <i>Acta Horticulturae</i> , 2017, , 491-496.	0.1	5
83	Phenolic variability in fruit from the <i>Arbequina</i> ™ olive cultivar under Mediterranean and Subtropical climatic conditions. <i>Grasas Y Aceites</i> , 2021, 72, e438.	0.3	5
84	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
85	EFFECTS OF TEMPERATURE ON FLAVOR COMPONENTS IN. <i>Acta Horticulturae</i> , 2002, , 365-368.	0.1	2
86	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
87	BIOCHEMICAL LIMITING FACTORS AFFECTING THE SYNTHESIS OF VIRGIN OLIVE OIL VOLATILE COMPOUNDS. <i>Acta Horticulturae</i> , 2011, , 431-436.	0.1	1
88	The effect of olive fruit stoning on virgin olive oil aroma. <i>Grasas Y Aceites</i> , 2004, 55, .	0.3	1
89	QUALITY EVALUATION OF PROCESSED STRAWBERRY FRUITS. <i>Acta Horticulturae</i> , 2009, , 935-938.	0.1	1
90	Variability Characterization of the Olive Species Regarding Virgin Olive Oil Aroma Compounds by Multivariate Analysis of GC Data. , 0, , .		0

#	ARTICLE	IF	CITATIONS
91	PROCESSING OF OLIVE FRUIT FOR ENHANCEMENT OF CAROTENOID LEVEL IN VIRGIN OLIVE OIL. Acta Horticulturae, 2007, , 377-380.	0.1	0