

# JosÃ© MarÃ­a Ros-GarcÃ­a

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

608  
citations

623188

14  
h-index

713013

21  
g-index

21  
all docs

21  
docs citations

21  
times ranked

700  
citing authors

#	ARTICLE	IF	CITATIONS
1	Differences in morphology and composition of skin and pulp cell walls from grapes ( <i>Vitis vinifera</i> L.): technological implications. <i>European Food Research and Technology</i> , 2008, 227, 223-231.	1.6	92
2	Changes in skin cell wall composition during the maturation of four premium wine grape varieties. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 420-428.	1.7	79
3	Characterisation of the main enzymatic activities present in six commercial macerating enzymes and their effects on extracting colour during winemaking of Monastrell grapes. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1295-1305.	1.3	57
4	Date Palm Trees Root-Derived Endophytes as Fungal Cell Factories for Diverse Bioactive Metabolites. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1986.	1.8	43
5	Polysaccharide Composition of Monastrell Red Wines from Four Different Spanish Terroirs: Effect of Wine-Making Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2538-2547.	2.4	40
6	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. <i>Food Chemistry</i> , 2015, 187, 89-97.	4.2	38
7	Application of High Pressure Processing for Obtaining "Fresh-Like" Fruit Smoothies. <i>Food and Bioprocess Technology</i> , 2015, 8, 2470-2482.	2.6	35
8	The composition of cell walls from grape marcs is affected by grape origin and enological technique. <i>Food Chemistry</i> , 2015, 167, 370-377.	4.2	33
9	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Food Chemistry</i> , 2015, 179, 311-317.	4.2	27
10	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. <i>Food Chemistry</i> , 2014, 156, 151-159.	4.2	25
11	Stabilization of red fruit-based smoothies by high-pressure processing. Part A. Effects on microbial growth, enzyme activity, antioxidant capacity and physical stability. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 770-776.	1.7	23
12	The composition of cell walls from grape skin in <i>Vitis vinifera</i> intraspecific hybrids. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4029-4035.	1.7	22
13	Stabilisation of red fruit-based smoothies by high-pressure processing. Part II: effects on sensory quality and selected nutrients. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 777-783.	1.7	20
14	Evaluation of table olive by-product as a source of natural antioxidants. <i>International Journal of Food Science and Technology</i> , 2012, 47, 674-681.	1.3	18
15	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. <i>European Food Research and Technology</i> , 2016, 242, 2041-2049.	1.6	12
16	Characterisation of cell-wall polysaccharides from mandarin segment membranes. <i>Food Chemistry</i> , 2015, 175, 36-42.	4.2	11
17	Effect of industrial freezing on the physical and nutritional quality traits in broccoli. <i>Food Science and Technology International</i> , 2019, 25, 56-65.	1.1	10
18	Shelf-life extension of multi-vegetables smoothies by high-pressure processing compared with thermal treatment. Part I: Microbial and enzyme inhibition, antioxidant status, and physical stability. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14139.	0.9	9

#	ARTICLE	IF	CITATIONS
19	Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination. <i>European Food Research and Technology</i> , 2017, 243, 1933-1942.	1.6	5
20	Shelf-life extension of multi-vegetables smoothies by high pressure processing compared with thermal treatment. Part II: Retention of selected nutrients and sensory quality. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14210.	0.9	5
21	Monitoring retrogradation in liquorice-type sweets of different size and hardness. <i>Starch/Staerke</i> , 2010, 62, 558-565.	1.1	4