

Jos Mara Ros-Garca

List of Publications by Citations

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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.

21
papers

439
citations

13
h-index

20
g-index

21
ext. papers

523
ext. citations

4.8
avg. IF

3.28
L-index

#	Paper	IF	Citations
21	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	3.4	68
20	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	4.3	56
19	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	3.8	44
18	Date Palm Trees Root-Derived Endophytes as Fungal Cell Factories for Diverse Bioactive Metabolites. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	32
17	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, 2538-47	5.7	29
16	Application of High Pressure Processing for Obtaining Fresh-Like Fruit Smoothies. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2470-2482	5.1	26
15	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. <i>Food Chemistry</i> , 2015 , 187, 89-97	8.5	25
14	The composition of cell walls from grape marcs is affected by grape origin and enological technique. <i>Food Chemistry</i> , 2015 , 167, 370-7	8.5	22
13	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Food Chemistry</i> , 2015 , 179, 311-7	8.5	21
12	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, 151-9	8.5	20
11	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	3.8	16
10	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	4.3	15
9	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	4.3	15
8	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	4.3	12
7	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	3.4	10
6	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	2.1	8
5	Effect of industrial freezing on the physical and nutritional quality traits in broccoli. <i>Food Science and Technology International</i> , 2019 , 25, 56-65	2.6	7

4	Characterisation of cell-wall polysaccharides from mandarin segment membranes. <i>Food Chemistry</i> , 2015 , 175, 36-42	8.5	4
3	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	3.4	3
2	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	2.1	3
1	Monitoring retrogradation in liquorice-type sweets of different size and hardness. <i>Starch/Staerke</i> , 2010 , 62, 558-565	2.3	3