Jos Mara Ros-Garca

List of Publications by Year in Descending Order

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	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. *Journal of Food Processing and Preservation*, **2019**, 43, e14139	2.1	8
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. *Journal of Food Processing and Preservation*, **2019**, 43, e14210	2.1	3
19	Effect of industrial freezing on the physical and nutritional quality traits in broccoli. *Food Science and Technology International*, **2019**, 25, 56-65	2.6	7
18	Date Palm Trees Root-Derived Endophytes as Fungal Cell Factories for Diverse Bioactive Metabolites. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	32
17	Stabilisation of red fruit-based smoothies by high-pressure processing. Part II: effects on sensory quality and selected nutrients. *Journal of the Science of Food and Agriculture*, **2017**, 97, 777-783	4.3	15
16	Stabilization of red fruit-based smoothies by high-pressure processing. Part A. Effects on microbial growth, enzyme activity, antioxidant capacity and physical stability. *Journal of the Science of Food and Agriculture*, **2017**, 97, 770-776	4.3	15
15	The composition of cell walls from grape skin in Vitis vinifera intraspecific hybrids. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4029-4035	4.3	12
14	Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination. *European Food Research and Technology*, **2017**, 243, 1933-1942	3.4	3
13	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. *European Food Research and Technology*, **2016**, 242, 2041-2049	3.4	10
12	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. *Food Chemistry*, **2015**, 187, 89-97	8.5	25
11	Characterisation of cell-wall polysaccharides from mandarin segment membranes. *Food Chemistry*, **2015**, 175, 36-42	8.5	4
10	The composition of cell walls from grape marcs is affected by grape origin and enological technique. *Food Chemistry*, **2015**, 167, 370-7	8.5	22
9	Application of High Pressure Processing for Obtaining Fresh-Like Fruit Smoothies. *Food and Bioprocess Technology*, **2015**, 8, 2470-2482	5.1	26
8	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. *Food Chemistry*, **2015**, 179, 311-7	8.5	21
7	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. *Food Chemistry*, **2014**, 156, 151-9	8.5	20
6	Polysaccharide composition of Monastrell red wines from four different Spanish terroirs: effect of wine-making techniques. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2538-47	5.7	29
5	Evaluation of table olive by-product as a source of natural antioxidants. *International Journal of Food Science and Technology*, **2012**, 47, 674-681	3.8	16

4	Monitoring retrogradation in liquorice-type sweets of different size and hardness. *Starch/Staerke*, **2010**, 62, 558-565	2.3	3
3	Characterisation of the main enzymatic activities present in six commercial macerating enzymes and their effects on extracting colour during winemaking of Monastrell grapes. *International Journal of Food Science and Technology*, **2008**, 43, 1295-1305	3.8	44
2	Differences in morphology and composition of skin and pulp cell walls from grapes (Vitis vinifera L.): technological implications. *European Food Research and Technology*, **2008**, 227, 223-231	3.4	68
1	Changes in skin cell wall composition during the maturation of four premium wine grape varieties. *Journal of the Science of Food and Agriculture*, **2008**, 88, 420-428	4.3	56