

Jacinta Collado-González

List of Publications by Year in descending order

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Version: 2024-02-01

50
papers

1,303
citations

331259

21
h-index

377514

34
g-index

51
all docs

51
docs citations

51
times ranked

1355
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects triggered by foliar selenium application on growth, enzyme activities, mineral nutrients and carbohydrates in lettuce under an aquaculture system. <i>Plant Physiology and Biochemistry</i> , 2022, 180, 1-8.	2.8	5
2	Unraveling the nutritional and bioactive constituents in baby-leaf lettuce for challenging climate conditions. <i>Food Chemistry</i> , 2022, 384, 132506.	4.2	6
3	Effects of Selenium on the Chlorophylls, Gas Exchange, Antioxidant Activity and Amino Acid Composition of Lettuce Grown under an Aquaponics System. <i>Horticulturae</i> , 2022, 8, 30.	1.2	8
4	Enhancement of Bioactive Constituents in Fresh Cauliflower By-Products in Challenging Climate Conditions. <i>Antioxidants</i> , 2022, 11, 958.	2.2	0
5	Exogenous spermidine modifies nutritional and bioactive constituents of cauliflower (<i>Brassica</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10 1.7	1.7	17
6	How does water stress affect the low molecular weight phenolics of hydroSOSustainable almonds?. <i>Food Chemistry</i> , 2021, 339, 127756.	4.2	5
7	Correlation between water stress and phenolic compounds of hydroSOSustainable almonds. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3065-3070.	1.7	2
8	Foliar application of putrescine before a short-term heat stress improves the quality of melon fruits () Tj ETQq0 0 0,rgBT /Overlock 10 1.7	1.7	8
9	Effects of Different Nitrogen Forms and Exogenous Application of Putrescine on Heat Stress of Cauliflower: Photosynthetic Gas Exchange, Mineral Concentration and Lipid Peroxidation. <i>Plants</i> , 2021, 10, 152.	1.6	18
10	The Effect of Foliar Putrescine Application, Ammonium Exposure, and Heat Stress on Antioxidant Compounds in Cauliflower Waste. <i>Antioxidants</i> , 2021, 10, 707.	2.2	11
11	Merging Heat Stress Tolerance and Health-Promoting Properties: The Effects of Exogenous Arginine in Cauliflower (<i>Brassica oleracea</i> var. botrytis L.). <i>Foods</i> , 2021, 10, 30.	1.9	10
12	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8915-8924.	2.4	14
13	Exogenous Salicylic Acid Modulates the Response to Combined Salinity-Temperature Stress in Pepper Plants (<i>Capsicum annuum</i> L. var. Tamarin). <i>Plants</i> , 2020, 9, 1790.	1.6	15
14	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. <i>Microchemical Journal</i> , 2020, 157, 105083.	2.3	7
15	Differential Effects of Aquaponic Production System on Melon (<i>Cucumis melo</i> L.) Fruit Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6511-6519.	2.4	7
16	Phytoprostanes and Phytofurans "Oxidative Stress and Bioactive Compounds" in Almonds are Affected by Deficit Irrigation in Almond Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7214-7225.	2.4	20
17	Criteria for HydroSOS Quality Index. Application to Extra Virgin Olive Oil and Processed Table Olives. <i>Water (Switzerland)</i> , 2020, 12, 555.	1.2	6
18	Effect of preharvest fruit bagging on fruit quality characteristics and incidence of fruit physiopathies in fully irrigated and water stressed pomegranate trees. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1425-1433.	1.7	12

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19	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. <i>Food Chemistry</i> , 2019, 272, 227-234.	4.2	29
20	Evaluation of growers's efforts to improve the sustainability of olive orchards: Development of the hydroSOSustainable index. <i>Scientia Horticulturae</i> , 2019, 257, 108661.	1.7	11
21	Functional and sensory properties of pistachio nuts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6696-6705.	1.7	22
22	Determination of microbiological contamination, antibacterial and antioxidant activities of natural plant hazelnut (<i>Corylus avellana</i> L.) pollen. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019, 54, 525-532.	0.7	14
23	Reducing incidence of peel physiopathies and increasing antioxidant activity in pomegranate fruit under different irrigation conditions by preharvest application of chitosan. <i>Scientia Horticulturae</i> , 2019, 247, 247-253.	1.7	4
24	Potential of <i>Physalis peruviana</i> calyces as a low-cost valuable resource of phytoprostanes and phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2194-2204.	1.7	34
25	Volatile composition and sensory and quality attributes of quince (<i>Cydonia oblonga</i> Mill.) fruits as affected by water stress. <i>Scientia Horticulturae</i> , 2019, 244, 68-74.	1.7	21
26	Deficit irrigation and emerging fruit crops as a strategy to save water in Mediterranean semiarid agrosystems. <i>Agricultural Water Management</i> , 2018, 202, 311-324.	2.4	116
27	Influence of deficit irrigation and crop load on the yield and fruit quality in <i>Wonderful</i> and <i>Mollar de Elche</i> pomegranates. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3098-3108.	1.7	31
28	Sustainability of the Legal Endowments of Water in Almond Trees and a New Generation of High Quality Hydrosustainable Almonds. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018, 75, 97.	0.1	8
29	Fruit Response to Water-Scarcity Scenarios. <i>Water Relations and Biochemical Changes</i> , 2018, , 349-375.		5
30	Impact of processing conditions on the phytoprostanes profile of three types of nut kernels. <i>Free Radical Research</i> , 2017, 51, 141-147.	1.5	24
31	Quantification of phytoprostanes "bioactive oxylipins" and phenolic compounds of <i>Passiflora edulis</i> Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. <i>Food Chemistry</i> , 2017, 229, 1-8.	4.2	63
32	Inhibition of α -glucosidase and α -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017, 235, 298-307.	4.2	54
33	Valorization Strategy of Banana Passion Fruit Shell Wastes: An Innovative Source of Phytoprostanes and Phenolic Compounds and Their Potential Use in Pharmaceutical and Cosmetic Industries. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2017, 5, 801-808.	0.1	16
34	Impact of packaging atmosphere, storage and processing conditions on the generation of phytoprostanes as quality processing compounds in almond kernels. <i>Food Chemistry</i> , 2016, 211, 869-875.	4.2	32
35	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficit-irrigated olive trees. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1585-1592.	1.7	19
36	Jujube fruit water relations at fruit maturation in response to water deficits. <i>Agricultural Water Management</i> , 2016, 164, 110-117.	2.4	16

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37	Phytosterols. <i>Lipid Technology</i> , 2015, 27, 127-130.	0.3	29
38	Phytosterols in almonds: identification, quantification, and impact of cultivar and type of cultivation. <i>RSC Advances</i> , 2015, 5, 51233-51241.	1.7	35
39	New UHPLC-MS/MS method for quantitative and qualitative determination of free phytosterols in foodstuffs of commercial olive and sunflower oils. <i>Food Chemistry</i> , 2015, 178, 212-220.	4.2	51
40	Nonenzymatic ω -3-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytosterols. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6466-6474.	2.4	40
41	The phytosterol content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. <i>LWT - Food Science and Technology</i> , 2015, 64, 997-1003.	2.5	34
42	Effect of Fermentation and Subsequent Pasteurization Processes on Amino Acids Composition of Orange Juice. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 153-159.	1.4	22
43	Water Deficit during Pit Hardening Enhances Phytosterols Content, a Plant Biomarker of Oxidative Stress, in Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3784-3792.	2.4	27
44	Rainfall intensifies fruit peel cracking in water stressed pomegranate trees. <i>Agricultural and Forest Meteorology</i> , 2014, 194, 29-35.	1.9	60
45	Evaluation of grape (<i>Vitis vinifera</i> L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. <i>Food Research International</i> , 2014, 65, 375-384.	2.9	68
46	Phytochemical and quality attributes of pomegranate fruits for juice consumption as affected by ripening stage and deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2259-2265.	1.7	39
47	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. <i>Macedonian Journal of Chemistry and Chemical Engineering</i> , 2014, 33, 105.	0.2	31
48	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1922-1927.	1.7	49
49	Quantification by UHPLC of total individual polyphenols in fruit juices. <i>Food Chemistry</i> , 2013, 138, 938-949.	4.2	98
50	Effect of Water Deficit and Domestic Storage on the Proanthocyanidin Profile, Size, and Aggregation Process in Pear-Jujube (<i>Z. jujuba</i>) Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6187-6197.	2.4	28