

Antonio H SÃ¡nchez GÃ³mez

List of Publications by Year in descending order

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70
papers

2,214
citations

279487

23
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233125

45
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all docs

70
docs citations

70
times ranked

1636
citing authors

#	ARTICLE	IF	CITATIONS
1	Color pigmentation correlation in virgin olive oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1991, 68, 332-336.	0.8	403
2	Utilization of <i>Enterococcus casseliflavus</i> and <i>Lactobacillus pentosus</i> as starter cultures for Spanish-style green olive fermentation. <i>Food Microbiology</i> , 2002, 19, 637-644.	2.1	129
3	Biochemical Changes in Phenolic Compounds during Spanish-Style Green Olive Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2702-2706.	2.4	127
4	Fermentation profile and optimization of green olive fermentation using <i>Lactobacillus plantarum</i> LPCO10 as a starter culture. <i>Food Microbiology</i> , 2003, 20, 421-430.	2.1	114
5	Elaboration of table olives. <i>Grasas Y Aceites</i> , 2006, 57, .	0.3	91
6	Utilization at high pH of starter cultures of lactobacilli for Spanish-style green olive fermentation. <i>International Journal of Food Microbiology</i> , 2001, 67, 115-122.	2.1	86
7	Comparative Study on Chemical Changes in Olive Juice and Brine during Green Olive Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5975-5980.	2.4	79
8	Reduction of acrylamide content of ripe olives by selected additives. <i>Food Chemistry</i> , 2010, 119, 161-166.	4.2	69
9	Controlled Fermentation of Spanish-type Green Olives. <i>Journal of Food Science</i> , 1993, 58, 842-844.	1.5	58
10	Chemical profile of industrially fermented green olives of different varieties. <i>Food Chemistry</i> , 2003, 82, 297-302.	4.2	54
11	Vitamin Content and Amino Acid Composition of Pickled Garlic Processed with and without Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7324-7330.	2.4	53
12	Volatile profile of Spanish-style green table olives prepared from different cultivars grown at different locations. <i>Food Research International</i> , 2016, 83, 131-142.	2.9	45
13	Chemical Characteristics and Storage Stability of Pickled Garlic Prepared Using Different Processes. <i>Journal of Food Science</i> , 1997, 62, 1120-1123.	1.5	42
14	Analysis of zapatera olives by gas and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1992, 594, 259-267.	1.8	39
15	Rapid quantitative analysis of headspace components of green olive brine. <i>Journal of Chromatography A</i> , 1990, 521, 153-157.	1.8	38
16	Lactic acid fermentation and storage of blanched garlic. <i>International Journal of Food Microbiology</i> , 1998, 39, 205-211.	2.1	38
17	Effect of Processing and Storage Time on the Contents of Organosulfur Compounds in Pickled Blanched Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3485-3491.	2.4	36
18	Relating sensory analysis with SPME-GC-MS data for Spanish-style green table olive aroma profiling. <i>LWT - Food Science and Technology</i> , 2018, 89, 725-734.	2.5	35

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19	Effect of Spanish-style processing steps and inoculation with <i>Lactobacillus pentosus</i> starter culture on the volatile composition of cv. Manzanilla green olives. <i>Food Chemistry</i> , 2019, 271, 543-549.	4.2	34
20	Microbiota and Metabolite Profiling of Spoiled Spanish-Style Green Table Olives. <i>Metabolites</i> , 2018, 8, 73.	1.3	29
21	Kinetics of the destruction by heat of colour and texture of pickled green olives. <i>Journal of the Science of Food and Agriculture</i> , 1991, 54, 379-385.	1.7	27
22	Effect of post-fermentation and packing stages on the volatile composition of Spanish-style green table olives. <i>Food Chemistry</i> , 2018, 239, 343-353.	4.2	25
23	Spanish-style green table olive shelf-life. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1559-1568.	1.3	24
24	Effects of selected amino acids and water-soluble vitamins on acrylamide formation in a ripe olive model system. <i>Journal of Food Engineering</i> , 2014, 120, 9-16.	2.7	24
25	Determination of benzoic and sorbic acids in packaged vegetable products. Comparative evaluation of methods. <i>Analyst</i> , 1995, 120, 2483-2487.	1.7	23
26	Effect of Preservation Treatment, Light, and Storage Time on Quality Parameters of Spanish-Style Green Olives. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3881-3886.	2.4	23
27	Influence of processing, storage time, and pasteurisation upon the tocopherol and amino acid contents of treated green table olives. <i>European Food Research and Technology</i> , 2005, 220, 255-260.	1.6	22
28	d-Amino Acid Formation in Sterilized Alkali-Treated Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3503-3507.	2.4	22
29	Fermented Vegetables Containing Benzoic and Ascorbic Acids As Additives: Benzene Formation during Storage and Impact of Additives on Quality Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2403-2409.	2.4	21
30	Changes in volatile composition during the processing and storage of black ripe olives. <i>Food Research International</i> , 2019, 125, 108568.	2.9	21
31	The effects of acidification and temperature during washing of Spanish-style green olives on the fermentation process. <i>Journal of the Science of Food and Agriculture</i> , 1995, 68, 197-202.	1.7	20
32	Controlled Fermentation of Caperberries. <i>Journal of Food Science</i> , 1992, 57, 675-678.	1.5	19
33	Nutritional composition of commercial pickled garlic. <i>European Food Research and Technology</i> , 2004, 219, 355.	1.6	18
34	Table Olives. , 2010, , 5-15.		18
35	Storage of mechanically harvested Manzanilla olives under controlled atmospheres. <i>Postharvest Biology and Technology</i> , 2013, 81, 60-65.	2.9	17
36	Changes of physicochemical and sensory characteristics of packed ripe table olives from Spanish cultivars during shelf-life. <i>International Journal of Food Science and Technology</i> , 2014, 49, 895-903.	1.3	17

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37	Retention of color and volatile compounds of Spanish-style green table olives pasteurized and stored in plastic containers under conditions of constant temperature. <i>LWT - Food Science and Technology</i> , 2017, 75, 685-691.	2.5	17
38	Processing and storage of lye-treated carrots fermented by a mixed starter culture. <i>International Journal of Food Microbiology</i> , 1997, 35, 83-90.	2.1	15
39	Changes in the Amino Acid Composition of Green Olive Brine due to Fermentation by Pure Culture of Bacteria. <i>Journal of Food Science</i> , 2000, 65, 1022-1027.	1.5	15
40	Stability of sorbic and ascorbic acids in packed green table olives during long-term storage as affected by different packing conditions, and its influence on quality parameters. <i>Food Chemistry</i> , 2010, 122, 812-818.	4.2	15
41	Degradation Kinetics of the Antioxidant Additive Ascorbic Acid in Packed Table Olives during Storage at Different Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2206-2210.	2.4	14
42	Chemical Composition of Fermented Green Olives. , 2010, , 291-297.		14
43	Thermal kinetics of pungency loss in relation to the quality of pickled garlic. <i>International Journal of Food Science and Technology</i> , 2004, 39, 311-317.	1.3	13
44	Volatile profiles of green Spanish-style table olives: Application of compositional data analysis for the segregation of their cultivars and production areas. <i>Talanta</i> , 2017, 169, 77-84.	2.9	13
45	Sensory characterisation of black ripe table olives from Spanish Manzanilla and Hojiblanca cultivars. <i>Food Research International</i> , 2019, 116, 114-125.	2.9	13
46	Fermentation of Lye-treated Carrots by <i>Lactobacillus plantarum</i> . <i>Journal of Food Science</i> , 1995, 60, 316-319.	1.5	12
47	Degradation of ascorbic acid and potassium sorbate by different <i>Lactobacillus</i> species isolated from packed green olives. <i>Food Microbiology</i> , 2013, 34, 7-11.	2.1	12
48	Aroma profile and volatile composition of black ripe olives (Manzanilla and Hojiblanca cultivars). <i>Food Research International</i> , 2020, 127, 108733.	2.9	12
49	Comparative study of the use of sarcosine, proline and glycine as acrylamide inhibitors in ripe olive processing. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 242-249.	1.1	11
50	Sensory profile of green Spanish-style table olives according to cultivar and origin. <i>Food Research International</i> , 2018, 108, 347-356.	2.9	11
51	Processing of table olives with KOH and characterization of the wastewaters as potential fertilizer. <i>Science of the Total Environment</i> , 2019, 676, 834-839.	3.9	11
52	Production of volatile compounds by wild-type yeasts in a natural olive-derived culture medium. <i>Food Microbiology</i> , 2021, 98, 103788.	2.1	10
53	Combined use of nitrogen and coatings to improve the quality of mechanically harvested Manzanilla olives. <i>Food Chemistry</i> , 2015, 171, 50-55.	4.2	8
54	Elaboration of Table Olives: Assessment of New Olive Genotypes. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800008.	1.0	7

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55	Panel and Panelist Performance in the Sensory Evaluation of Black Ripe Olives from Spanish Manzanilla and Hojiblanca Cultivars. <i>Foods</i> , 2019, 8, 562.	1.9	7
56	Kinetics of heat penetration and textural changes in garlic during blanching. <i>Journal of Food Engineering</i> , 2007, 78, 465-471.	2.7	6
57	Effect of Sulfites and Sorbates on the Preservation and Color of Pickled Blanched Garlic under Different Storage Conditions. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 905-911.	0.9	6
58	Stability of color in Spanish-style green table olives pasteurized and stored in plastic containers. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3631-3641.	1.7	5
59	Formation of gas pocket defect in Spanish-style green olives by the halophile <i>Celerinatantimonas</i> sp.. <i>Food Control</i> , 2022, 136, 108868.	2.8	5
60	Data on sensory profile of green Spanish-style table olives studied by Quantitative Descriptive Analysis. <i>Data in Brief</i> , 2018, 20, 1471-1488.	0.5	4
61	Progress on green table olive processing with KOH and wastewaters reuse for agricultural purposes. <i>Science of the Total Environment</i> , 2020, 746, 141150.	3.9	3
62	Changes in the volatile composition of Spanish-style green table olives induced by pasteurisation treatment. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4444-4454.	1.3	3
63	Utilización de glutamato sódico en el envasado de aceitunas verdes aderezadas. Efecto sobre las características químicas y el sabor. <i>Grasas Y Aceites</i> , 1996, 47, 255-259.	0.3	3
64	Chemical and colour changes related to the use of sorbates and ascorbic acid in pickled cucumbers and caperberries during long-term storage. <i>International Journal of Food Science and Technology</i> , 2013, 48, 179-186.	1.3	2
65	Correlación entre materia grasa, azúcares reductores y humedad en la pulpa de aceitunas. <i>Grasas Y Aceites</i> , 1991, 42, 414-419.	0.3	2
66	Study of the factors affecting growth of <i>Celerinatantimonas</i> sp. and gas pocket formation in Spanish-style green olives. <i>Food Control</i> , 2022, 141, 109208.	2.8	2
67	Stability of monosodium glutamate in green table olives and pickled cucumbers as a function of packing conditions and storage time. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1-7.	1.1	1
68	Assays to control the development of the green staining alteration in Spanish-style green olives of the Gordal variety. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4032-4036.	1.7	1
69	Study of new procedures of elaboration of alkali-treated green table olives, not fermented, preserved by heat treatments. <i>Grasas Y Aceites</i> , 2007, 58, .	0.3	1
70	Effects of a manual harvesting device on the quality of the fermented green olives (cv. Manzanilla). <i>Research in Agricultural Engineering</i> , 2021, 67, 164-170.	0.5	0