Antonio H SÃ¡nchez GÃ³mez

List of Publications by Year
in descending order

70 papers	2,214 citations	279487 23 h-index	233125 45 g-index
70 all docs	70 docs citations	70 times ranked	1636 citing authors

#	Article	IF	Citations
1	Formation of gas pocket defect in Spanish-style green olives by the halophile Celerinatantimonas sp.. Food Control, 2022, 136, 108868.	2.8	5
2	Study of the factors affecting growth of Celerinatantimonas sp. and gas pocket formation in Spanish-style green olives. Food Control, 2022, 141, 109208.	2.8	2
3	Changes in the volatile composition of Spanishâ€style green table olives induced by pasteurisation treatment. International Journal of Food Science and Technology, 2021, 56, 4444-4454.	1.3	3
4	Production of volatile compounds by wild-type yeasts in a natural olive-derived culture medium. Food Microbiology, 2021, 98, 103788.	2.1	10
5	Effects of a manual harvesting device on the quality of the fermented green olives (cv. Manzanilla). Research in Agricultural Engineering, 2021, 67, 164-170.	0.5	0
6	Aroma profile and volatile composition of black ripe olives (Manzanilla and Hojiblanca cultivars). Food Research International, 2020, 127, 108733.	2.9	12
7	Progress on green table olive processing with KOH and wastewaters reuse for agricultural purposes. Science of the Total Environment, 2020, 746, 141150.	3.9	3
8	Effect of Spanish-style processing steps and inoculation with Lactobacillus pentosus starter culture on the volatile composition of cv. Manzanilla green olives. Food Chemistry, 2019, 271, 543-549.	4.2	34
9	Changes in volatile composition during the processing and storage of black ripe olives. Food Research International, 2019, 125, 108568.	2.9	21
10	Processing of table olives with KOH and characterization of the wastewaters as potential fertilizer. Science of the Total Environment, 2019, 676, 834-839.	3.9	11
11	Panel and Panelist Performance in the Sensory Evaluation of Black Ripe Olives from Spanish Manzanilla and Hojiblanca Cultivars. Foods, 2019, 8, 562.	1.9	7
12	Sensory characterisation of black ripe table olives from Spanish Manzanilla and Hojiblanca cultivars. Food Research International, 2019, 116, 114-125.	2.9	13
13	Elaboration of Table Olives: Assessment of New Olive Genotypes. European Journal of Lipid Science and Technology, 2018, 120, 1800008.	1.0	7
14	Sensory profile of green Spanish-style table olives according to cultivar and origin. Food Research International, 2018, 108, 347-356.	2.9	11
15	Effect of post-fermentation and packing stages on the volatile composition of Spanish-style green table olives. Food Chemistry, 2018, 239, 343-353.	4.2	25
16	Relating sensory analysis with SPME-GC-MS data for Spanish-style green table olive aroma profiling. LWT - Food Science and Technology, 2018, 89, 725-734.	2.5	35
17	Microbiota and Metabolite Profiling of Spoiled Spanish-Style Green Table Olives. Metabolites, 2018, 8, 73.	1.3	29
18	Data on sensory profile of green Spanish-style table olives studied by Quantitative Descriptive Analysis. Data in Brief, 2018, 20, 1471-1488.	0.5	4

#	Article	IF	Citations
19	Stability of color in Spanishâ€style green table olives pasteurized and stored in plastic containers. Journal of the Science of Food and Agriculture, 2017, 97, 3631-3641.	1.7	5
20	Volatile profiles of green Spanish-style table olives: Application of compositional data analysis for the segregation of their cultivars and production areas. Talanta, 2017, 169, 77-84.	2.9	13
21	Retention of color and volatile compounds of Spanish-style green table olives pasteurized and stored in plastic containers under conditions of constant temperature. LWT - Food Science and Technology, 2017, 75, 685-691.	2.5	17
22	Assays to control the development of the green staining alteration in Spanish-style green olives of the Gordal variety. Journal of the Science of Food and Agriculture, 2016, 96, 4032-4036.	1.7	1
23	Volatile profile of Spanish-style green table olives prepared from different cultivars grown at different locations. Food Research International, 2016, 83, 131-142.	2.9	45
24	Combined use of nitrogen and coatings to improve the quality of mechanically harvested Manzanilla olives. Food Chemistry, 2015, 171, 50-55.	4.2	8
25	Effect of Sulfites and Sorbates on the Preservation and Color of Pickled Blanched Garlic under Different Storage Conditions. Journal of Food Processing and Preservation, 2014, 38, 905-911.	0.9	6
26	Comparative study of the use of sarcosine, proline and glycine as acrylamide inhibitors in ripe olive processing. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 242-249.	1.1	11
27	Effects of selected amino acids and water-soluble vitamins on acrylamide formation in a ripe olive model system. Journal of Food Engineering, 2014, 120, 9-16.	2.7	24
28	Stability of monosodium glutamate in green table olives and pickled cucumbers as a function of packing conditions and storage time. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-7.	1.1	1
29	Changes of physicochemical and sensory characteristics of packed ripe table olives from Spanish cultivars during shelfâ€life. International Journal of Food Science and Technology, 2014, 49, 895-903.	1.3	17
30	Degradation of ascorbic acid and potassium sorbate by different Lactobacillus species isolated from packed green olives. Food Microbiology, 2013, 34, 7-11.	2.1	12
31	Storage of mechanically harvested Manzanilla olives under controlled atmospheres. Postharvest Biology and Technology, 2013, 81, 60-65.	2.9	17
32	Chemical and colour changes related to the use of sorbates and ascorbic acid in pickled cucumbers and caperberries during longâ€term storage. International Journal of Food Science and Technology, 2013, 48, 179-186.	1.3	2
33	Spanishâ€style green table olive shelfâ€life. International Journal of Food Science and Technology, 2013, 48, 1559-1568.	1.3	24
34	Effect of Processing and Storage Time on the Contents of Organosulfur Compounds in Pickled Blanched Garlic. Journal of Agricultural and Food Chemistry, 2012, 60, 3485-3491.	2.4	36
35	Fermented Vegetables Containing Benzoic and Ascorbic Acids As Additives: Benzene Formation during Storage and Impact of Additives on Quality Parameters. Journal of Agricultural and Food Chemistry, 2011, 59, 2403-2409.	2.4	21
36	Reduction of acrylamide content of ripe olives by selected additives. Food Chemistry, 2010, 119, 161-166.	4.2	69

#	Article	IF	Citations
37	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. Food Chemistry, 2010, 122, 812-818.	4.2	15
38	Table Olives. , 2010, , 5-15.		18
39	Chemical Composition of Fermented Green Olives. , 2010, , 291-297.		14
40	d-Amino Acid Formation in Sterilized Alkali-Treated Olives. Journal of Agricultural and Food Chemistry, 2007, 55, 3503-3507.	2.4	22
41	Kinetics of heat penetration and textural changes in garlic during blanching. Journal of Food Engineering, 2007, 78, 465-471.	2.7	6
42	Study of new procedures of elaboration of alkalitreated green table olives, not fermented, preserved by heat treatments. Grasas Y Aceites, 2007, 58, .	0.3	1
43	Degradation Kinetics of the Antioxidant Additive Ascorbic Acid in Packed Table Olives during Storage at Different Temperatures. Journal of Agricultural and Food Chemistry, 2006, 54, 2206-2210.	2.4	14
44	Elaboration of table olives. Grasas Y Aceites, 2006, 57, .	0.3	91
45	Influence of processing, storage time, and pasteurisation upon the tocopherol and amino acid contents of treated green table olives. European Food Research and Technology, 2005, 220, 255-260.	1.6	22
46	Thermal kinetics of pungency loss in relation to the quality of pickled garlic. International Journal of Food Science and Technology, 2004, 39, 311-317.	1.3	13
47	Nutritional composition of commercial pickled garlic. European Food Research and Technology, 2004, 219, 355.	1.6	18
48	Vitamin Content and Amino Acid Composition of Pickled Garlic Processed with and without Fermentation. Journal of Agricultural and Food Chemistry, 2004, 52, 7324-7330.	2.4	53
49	Fermentation profile and optimization of green olive fermentation using Lactobacillus plantarum LPCO10 as a starter culture. Food Microbiology, 2003, 20, 421-430.	2.1	114
50	Chemical profile of industrially fermented green olives of different varieties. Food Chemistry, 2003, 82, 297-302.	4.2	54
51	Utilization of Enterococcus casseliflavus and Lactobacillus pentosus as starter cultures for Spanish-style green olive fermentation. Food Microbiology, 2002, 19, 637-644.	2.1	129
52	Utilization at high pH of starter cultures of lactobacilli for Spanish-style green olive fermentation. International Journal of Food Microbiology, 2001, 67, 115-122.	2.1	86
53	Changes in the Amino Acid Composition of Green Olive Brine due to Fermentation by Pure Culture of Bacteria. Journal of Food Science, 2000, 65, 1022-1027.	1.5	15
54	Comparative Study on Chemical Changes in Olive Juice and Brine during Green Olive Fermentation. Journal of Agricultural and Food Chemistry, 2000, 48, 5975-5980.	2.4	79

#	Article	IF	Citations
55	Lactic acid fermentation and storage of blanched garlic. International Journal of Food Microbiology, 1998, 39, 205-211.	2.1	38
56	Effect of Preservation Treatment, Light, and Storage Time on Quality Parameters of Spanish-Style Green Olives. Journal of Agricultural and Food Chemistry, 1997, 45, 3881-3886.	2.4	23
57	Chemical Characteristics and Storage Stability of Pickled Garlic Prepared Using Different Processes. Journal of Food Science, 1997, 62, 1120-1123.	1.5	42
58	Processing and storage of lye-treated carrots fermented by a mixed starter culture. International Journal of Food Microbiology, 1997, 35, 83-90.	2.1	15
59	UtilizaciÃ³n de glutamato sÃ³dico en el envasado de aceitunas verdes aderezadas. Efecto sobre las caracterÃsticas quÃmicas y el sabor. Grasas Y Aceites, 1996, 47, 255-259.	0.3	3
60	The effects of acidification and temperature during washing of Spanish-style green olives on the fermentation process. Journal of the Science of Food and Agriculture, 1995, 68, 197-202.	1.7	20
61	Fermentation of Lye-treated Carrots by Lactobacillus plantarum. Journal of Food Science, 1995, 60, 316-319.	1.5	12
62	Determination of benzoic and sorbic acids in packaged vegetable products. Comparative evaluation of methods. Analyst, The, 1995, 120, 2483-2487.	1.7	23
63	Biochemical Changes in Phenolic Compounds during Spanish-Style Green Olive Processing. Journal of Agricultural and Food Chemistry, 1995, 43, 2702-2706.	2.4	127
64	Controlled Fermentation of Spanish-type Green Olives. Journal of Food Science, 1993, 58, 842-844.	1.5	58
65	Controlled Fermentation of Caperberries. Journal of Food Science, 1992, 57, 675-678.	1.5	19
66	Analysis of zapatera olives by gas and high-performance liquid chromatography. Journal of Chromatography A, 1992, 594, 259-267.	1.8	39
67	Colorâ€pigment correlation in virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 1991, 68, 332-336.	0.8	403
68	Kinetics of the destruction by heat of colour and texture of pickled green olives. Journal of the Science of Food and Agriculture, 1991, 54, 379-385.	1.7	27
69	CorrelaciÃ³n entre materia grasa, azÃºcares reductores y humedad en la pulpa de aceitunas. Grasas Y Aceites, 1991, 42, 414-419.	0.3	2
70	Rapid quantitative analysis of headspace components of green olive brine. Journal of Chromatography A, 1990, 521, 153-157.	1.8	38