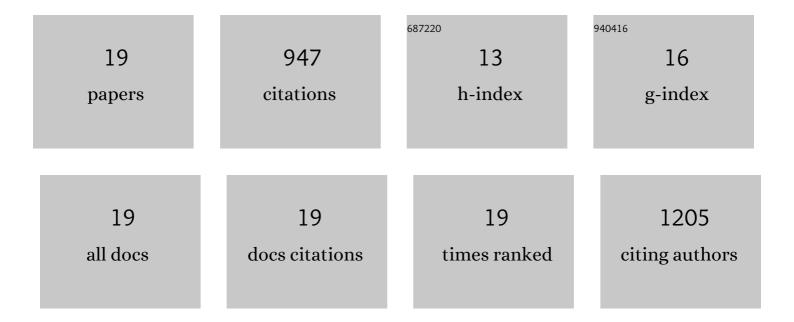
Domingo M Salazar HernÃ;mdez

List of Publications by Year in descending order

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DOMINGO M SALAZAR

#	Article	IF	CITATIONS
1	Quantification Model of Residual Biomass in Citrus Uprooting. Agronomy, 2022, 12, 1648.	1.3	1
2	First Report of Alternaria Black Spot of Pomegranate Caused by <i>Alternaria alternata</i> in Spain. Plant Disease, 2014, 98, 689-689.	0.7	15
3	Estimation of wood volume and height of olive tree plantations using airborne discrete-return LiDAR data. GIScience and Remote Sensing, 2014, 51, 17-29.	2.4	32
4	Chemical characterization of traditional varietal olive oils in East of Spain. Food Research International, 2013, 54, 1934-1940.	2.9	20
5	Quantification of the residual biomass obtained from pruning of trees in Mediterranean olive groves. Biomass and Bioenergy, 2011, 35, 3208-3217.	2.9	88
6	Quantification of the residual biomass obtained from pruning of vineyards in Mediterranean area. Biomass and Bioenergy, 2011, 35, 3453-3464.	2.9	52
7	Quantification of the residual biomass obtained from pruning of trees in Mediterranean almond groves. Renewable Energy, 2011, 36, 621-626.	4.3	39
8	Effect of hot-water treatments above 50°C on grapevine viability and survival of Petri disease pathogens. Crop Protection, 2009, 28, 280-285.	1.0	43
9	Sulphur dioxide evolution during dried apricot storage. LWT - Food Science and Technology, 2009, 42, 531-533.	2.5	26
10	Phenological stages of the guava tree (Psidium guajava L.). Scientia Horticulturae, 2006, 108, 157-161.	1.7	73
11	Seed characterisation of five new pomegranate (Punica granatum L.) varieties. Scientia Horticulturae, 2006, 110, 241-246.	1.7	152
12	Influence of Storage Conditions on the Quality of Shelled and Roasted Almonds. Biosystems Engineering, 2003, 84, 201-209.	1.9	84
13	Phenological stages of the quince tree (Cydonia oblonga). Annals of Applied Biology, 2001, 139, 189-192.	1.3	11
14	Organic acids and sugars composition of harvested pomegranate fruits. European Food Research and Technology, 2000, 211, 185-190.	1.6	222
15	Regional Origin Assignment of Red Wines from Valencia (Spain) by2H NMR and13C IRMS Stable Isotope Analysis of Fermentative Ethanol. Journal of Agricultural and Food Chemistry, 1999, 47, 2645-2652.	2.4	38
16	Effect of Temperature on Isobutyric Acid Loss during Roasting of Carob Kibble. Journal of Agricultural and Food Chemistry, 1997, 45, 4084-4087.	2.4	14
17	Total lipids content and fatty acid composition of seed oils from six pomegranate cultivars. Journal of the Science of Food and Agriculture, 1995, 69, 253-256.	1.7	37
18	Uso de tertulias dialógicas. Resultados en los exámenes de ciencia agraria. , 0, , .		0

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#	Article	IF	CITATIONS
19	Aprendizaje mediante el ejercicio práctico de actividades en asignaturas de ciencias agrarias. , 0, , .		0